

September, 2017

**Special Dinner Party Commemorating Honorary Executive Chef
Hirochika Midorikawa's Selection as Recipient of
the "La Coupe d'Or Internationale d'Art Culinaire Marius Dutrey" Award**

TOKYO - [Keio Plaza Hotel Tokyo](#), one of Japan's most prestigious international hotels located in Shinjuku, Tokyo, is proud to announce that Honorary Executive Chef Hirochika Midorikawa will display his skills by hosting a special dinner party at our Hotel on November 22, 2017 to commemorate his selection as the first Japanese to receive the French cuisine chef prize "[La Coupe d'Or Internationale d'Art Culinaire Marius Dutrey](#)". Guests will be provided with the rare opportunity to sample menu items specially prepared by Hirochika Midorikawa, and various delicious beverages including "Pierre Mignon Brut Prestige" champagne, which was served at the awards ceremony meal in Paris, France earlier this year, and wines carefully selected by our Hotel sommelier.

The "[La Coupe d'Or Internationale d'Art Culinaire Marius Dutrey](#)" is a prestigious award bestowed upon only the best chefs of French cuisine in recognition of their remarkable skills. This award was founded in 1958 by Marius Dutrey, who served as a chef at premier French and British hotels during the 20th century, and helped to improve the standing of chefs. Members of the awards committee of the [l'Académie Culinaire de France](#) preserve Marius Dutrey's wishes and select only one person to become award recipient from French chefs around the world. Previously, the renowned French chefs Paul Bocuse and Joël Robuchon also received this award in 1994 and 2014 respectively. Hirochika Midorikawa attended the awards ceremony held at The Westin Paris Vendome on April 5, 2017 to become the first Japanese recipient and 30th chef to receive this prestigious award.

Hirochika Midorikawa entered the world of cooking at the age of 15 and studied at a famous French restaurant in Japan. Thereafter, he went to Europe in 1964 to extend his professional career, learning German and Swiss cuisine, in addition to furthering his knowledge and skill in French cuisine. After returning to Japan, he joined the Keio Plaza Hotel in 1971 and later became the first Japanese chef to win first prize in an international food competition. He has since received many other honors including the French Republic Officier du Mérite Agricole award and the Order of the Rising Sun, 4th Class, Gold Rays with Rosette award, and become one of the most respected chefs in the world of French cuisine in Japan.

■ **Special Dinner Party Commemorating Honorary Executive Chef Hirochika Midorikawa's Selection as Recipient of the "[La Coupe d'Or Internationale d'Art Culinaire Marius Dutrey](#)" Award**

Date: November 22(Wednesday), 2017
Time: 7:00p.m. to 9:30p.m. (Reception from 6:30p.m.)
Venue: "Ensemble" Banquet Room Located on 44th Floor
Price: JPY45,000 per person (Includes food, drinks, service charge and tax)
Reservations Required



About the Keio Plaza Hotel

[Keio Plaza Hotel Tokyo](#), located in Shinjuku at the very heart of the nation's capital Tokyo, is one of Japan's leading international hotels. Our hotel boasts of over 20 restaurants and bars, and we host a wide range of local and international guests who visit us for our welcoming facilities, warm hospitality and unique services that allow them to experience Japanese culture. For more information about our facilities and services, please visit our [website](#), [YouTube](#), [Facebook](#) or [Instagram](#).

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