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**100% EVENT** in conjunction with

**DinnerTimeStoriesSA - Le Petit Chef SA**

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### **THE 'WORLD'S SMALLEST CHEF' IS MAKING A LONG-AWAITED 'UN GRAND' RETURN TO SURF CITY**

*It's OFFICIAL - the **Le Petit Chef** theatre of dining returns to uMhlanga, and to a new home: The Radisson Blue Hotel Durban, uMhlanga. If you want proof of the magnificence you've been missing out on - **THE WAIT IS OVER!** The small but seismic culinary event that is **Le Petit Chef** is to be served on the rocks in uMhlanga ... Oui amis we can officially confirm it is true.*

*Excited to visit old friends, and have the opportunity to blow the minds of those Durbanites he has not met, **Le Petit Chef** is to return to some of his favourite audiences at The Radisson Blu uMhlanga. He cordially invites you to partake in all things culinary and social - 3D storytelling, accompanied by a six-course dining and entertainment extravaganza – with the official launch on **3 March 2023**.*

### **UMHLANGA – KWAZULU-NATAL, SOUTH AFRICA**

**Le Petit Chef** the spontaneous, nomadic and 'smallest animated chef in the world' has returned to share another of his gourmet adventures – **Le Petit Chef : Au Naturel**, designed from simple, classic favourites with the world-famous **Le Petit Chef** French flair! On the perfected tabletops of the of the Radisson Blu Hotel Durban, uMhlanga, this tiny chef will surpass the greatest of your expectations, and make the coastal towns 'Platinum Walk' truly sparkle!

Come and immerse yourself in the 4K projected 3D spectacle that will take you back to the root of all flavour, transforming predictability into intrigue ... The delights for your eyes and ears are truly endless, but nothing compared to what **Le Petit Chef SA** has prepared for your nose and your tastebuds.

The entertainment is grounded in a feast of six courses that are both awe-inspiring and mouth-watering, infused with the essence of simplicity. **Le Petit Chef** is always ready to showcase his talents, not just with food, but also with beverage. As such he has partnered with the *crème de la crème* of the Cape vineyards to bring you diverse and delightful accompaniments for your gastronomical *voyage*. It all begins with a complimentary glass of Simonsig bubbles, and diners are given the option of a premium wine-pairing done to complement each dish. The menu remains shrouded in mystery to the very last second ... but sit back, embrace the anticipation and allow resident Executive Chef Bruce Burns (together with the world's smallest Chef), with the assistance of Banqueting Sous Chef Rowan Chetty and their team, to ignite every tastebud.

And so, your authentic culinary transformation begins! In *Au Naturel*, we are all about transforming the small and the simple into something never seen before. Over the course of the evening, we will gather at the docks, saunter across the shoreline, conquer the forest and champion the grasslands, prepare an arctic vanilla snow ball ... all with a level of style and class only achievable by the likes of **Le Petit Chef**. At each location your

surroundings will change: creamy comforts will become zesty freshness, which we later abandon for the rich trappings of herbs and spices. NEVER a tasteless moment.

Vegetarian, gluten-free, lactose intolerant, diabetic or halaal and worried you might miss out? Never fear! **Le Petit Chef** and Executive Chef Bruce Burns are the best, qualified dynamic duo ready and able to accommodate all dietary needs. All such requirements are dealt with on the day you check in for your dining experience.

The gourmet dining theatre hosts an intimate 54 guests per show and will sell out fast. We are concerned as much with top-notch entertainment, and titillating your tastebuds, as we are with your safety which now, more than ever before, is paramount. **Le Petit Chef** as an individual, and as an event, understands the power of those things small, and as such has implemented extensive protocols, to protect diners and the fully trained staff alike, to safeguard your health.

AND NOW, what we have all been waiting for – ticket sales for this limited run are officially open on Wednesday 22 February 2023 for the re-launch date of Friday 3 March 2023.

**Le Petit Chef** is celebrating his return to uMhlanga with a launch special:

Early-bird: R1195.00 per person

Standard price: R1295.00 per person

Wine pairing (booked through Computicket): R375.00 per person

Wine pairing (purchased @ hotel): R400.00 per person

Child-friendly shows are scheduled for Sunday lunches – 13:00 to 16:00 (5 years +) with all other shows – 19:00 to 22:00 strictly for children over the age of 12 years.

**Le Petit Chef** and **DinnerTimeStoriesSA**, is the product of a few of the most talented and entertainment-industry leading minds: Filip Sterckx and Antoon Verbeeck of Skullmapping fame, and brought to South Africa for your enjoyment by Paul Rouessart the Southern African show producer, content creator and owner of **100% EVENT**.

*“Through this global dinner theatre event, technology, and culinary deliciousness come together creatively, to entertain all the senses, and redefine dining out. This animated optical illusion presentation of creative mastery is magical, using state-of-the-art techniques to project **Le Petit Chef** in 4K clarity on your plate,” says Rouessart*

**Le Petit Chef** is eager and able to accommodate corporate bookings within specific times reserved for such purposes. Additional entertainment can easily be incorporated, as well as personalised branding.

*“We are thrilled to bring this unique dining experience back to Natal. This is a culinary experience like no other, guaranteed to mesmerise your senses and take you on an incredible journey in celebration of all that’s good in life and nature. This mind-blowing experience is one not to be missed,” says Marius Earle general manager, Radisson Blu Hotel Durban, uMhlanga.*

Remember that **Le Petit Chef** never stays in one place too long! This is a limited run.

His culinary stories are meticulously crafted as an occasion to be remembered ... **Le Petit Chef : Au Naturel** is for adventurers who reject monotony and embrace the gourmet! So, bring a friend and make a memory for life.

Book early on Computicket for the bragging rights – the show truly needs to be seen to be believed.

To find out more, visit :

[www.dinnertimestories.co.za](http://www.dinnertimestories.co.za) OR [www.lepetitchef.co.za](http://www.lepetitchef.co.za)  
<https://dinnertimestories.computicket.com>

**\*DinnerTimeStoriesSA & Le Petit Chef Southern Africa** embrace the guidelines and hygiene policies of the World Health Organisation (WHO), the South African Department of Health (NDoH), and the National Institute for Communicable Diseases (NICD).

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