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THE 'WORLD'S SMALLEST CHEF' IS BACK IN THE NORTHERN SUBURBS OF JOZI, TEACHING PATRONS 'HOW TO BECOME THE WORLD'S GREATEST CHEF' AT 54 ON BATH – October 2023

It's been some time since **Le Petit Chef** first landed on South African shores. Delighting diners in Johannesburg, Cape Town, uMhlanga and Pretoria - finally he's back in the cosmopolitan, commercial and residential suburb of Rosebank situated in Johannesburg North at Southern Sun's luxurious **54 on Bath,** with his brand-new, mind blowing, innovative, unique, 'Never-To-Be-Forgotten' dinner show.

DinnerTimeStoriesSA with **Le Petit Chef Southern Africa** is an internationally acclaimed, eye catching, gastronomic experience. Tabletop projection, props, music, and décor shift on the instant to transport diners to new eras and locations, from the comfort of their seats. 'Dinner and a show' doesn't quite encapsulate the multisensory magic that this sixcourse 'fun-dining' experience offers. This latest and greatest 3D 4K iteration promises the sharing of secrets, as the world's smallest chef shares what it takes to make it BIG in **'How To Become The World's Greatest Chef'** – launching Friday **27 OCTOBER 2023**.

Expect a delectable six-course dinner, designed to mirror the show's tabletop projected entertainment. As always, the wine pairing for each course is recommended to enhance the experience and carefully selected flavours — **Le Petit Chef** is French after all, and we know that wine is the elixir of life! Be prepared to embrace the element of surprise as the menu's details are shrouded in mystery. **54 on Bath's** Executive Chef, Donaldson Madubela, and his magical team (led by **Le Petit Chef**, of course) are ready to delight diners, no matter what allergy or dietary restrictions you have. Vegetarian, vegan, lactose and gluten-free, Halaal and Kosherfriendly — you're in good hands.

Le Petit Chef: How To Become The World's Greatest Chef begins with a plunge into the historical roots of staple ingredients, transporting diners back to the Aztec empire, including some surprising twists. After the first course, we embrace our inner art critics, examining the intersection of visual and culinary art, as Le Petit Chef explains how his favorite artists informed his plating precision. Get ready to grab your paintbrushes and try your hand at edible art as the second course is served up by the tiny man himself! Le Petit Chef will also take us down memory lane, sharing intimate childhood memories so we can see, firsthand, the family foundations for this foodie. Then, lean back and enjoy the show as the world-renowned chef takes to the stage for a musically inspired rendition of industry tips, techniques and secrets. Once the curtain call

sounds, diners get to show off their newly acquired skills by attempting to grab the coveted title of "World's Greatest Chef" for themselves. Will you be the next graduate from **Le Petit Chef's** exclusive culinary academy?

"It's time to learn from the best," **Le Petit Chef** declares. "I am the world's greatest gastronomic sensation, and it is time to share my wisdom with the masses."

Individual attention remains the name of the game, with only 60 seats per show, ensuring every guest is treated like a VIP. **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 life in Southern Africa for your enjoyment by Paul Rouessart the South African international show producer and owner of **100% EVENT**.

"This show turns an ordinary plate into a world stage for the greatest show, teaching you how to become the World's Greatest Chef. Guided by **Le Petit Chef**, I invite you to treat yourself to an evening that fuses cutting-edge technology, bespoke entertainment, delectable dining and service which is second none, to captivate every single one of the senses. It's not a meal; it's a spectacle, with every diner playing a part. Take your special occasion to the next level and celebrate joie de vivre!" says **Paul Rouessart**.

Le Petit Chef is making the most of his time at the luxurious 5* **54 on Bath** with an early-bird special of R1 295.00 pp, thereafter, increasing to R1 395.00pp. As the evening opens you are given a complimentary glass of *Boschendal Methode Cap Classique NV*. Diners are given the option of iconic Boschendal wine-pairing done to complement the dishes served – a wine for each of the courses that showcases dining harmony between food and drink, the likes of which your tastebuds have never experienced. Wine pairing (booked through Computicket): R395.00 pp. and (purchased @ hotel): R425.00 pp

Child-friendly shows are scheduled for Sunday lunches (5 years and older) with all other shows strictly for children over the age of 12 years.

Corporate bookings are welcomed and can be customised to your desires, including additional gifting and personalised branding opportunities.

"We are absolutely delighted to welcome **Le Petit Chef** and his spectacular show to our custom designed and exclusive dining room at 54 on Bath. His reputation precedes him, and therefore we have no doubt he will elevate "fun-dining" to new levels" says **Madeleine Roux**, General Manager of Southern Sun's 54 on Bath. "We look forward to seeing how both our local and international guests respond to the magnificent show and performance that is in store for them."

As always, the run-time of this 3½ hour show is finite, so book tickets now to avoid disappointment.

Le Petit Chef is for adventurers who reject monotony and embrace the gourmet, so bring a friend and make a memory for life.

Get into the mix and tune into Mix FM (93.8) for more details. Reserve your bragging rights: book early on Computicket and follow the social media links for the Instaworthy snaps of all the smiles that **Le Petit Chef** is sure to bring.

To find out more, visit:

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