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**Contact:** Paul Rouessart

**Cell:** 081 266 2661

**100% EVENT** in conjunction with

**DinnerTimeStoriesSA - Le Petit Chef SA**

**Webpage:** [DinnerTimeStories.co.za](http://DinnerTimeStories.co.za) | [LePetitChef.co.za](http://LePetitChef.co.za)

**Email:** [info@dinnertimestories.co.za](mailto:info@dinnertimestories.co.za)

[info@lepetitchef.co.za](mailto:info@lepetitchef.co.za)

**Facebook:** Dinner Time Stories SA | Le Petit Chef SA

**Instagram:** [dinnertimestoriesa](https://www.instagram.com/dinnertimestoriesa) | [lepetitchefsa](https://www.instagram.com/lepetitchefsa)

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**#LePetitChefSA**

**THE ‘WORLD’S SMALLEST CHEF’ HAS RETURNED TO “MAKE DINING GREAT AGAIN”,  
JOHANNESBURG – April 2025**

*It’s true mon ami, **Le Petit Chef** has been MIA since December, but all in service of his dearest fans–*

***2.5 million years ago**, the first hominids stepped into **Maropeng**. **754 years ago**, Marco Polo took his first step on **The Silk Route**. And again, it is ‘humles petit pieds’, (humble little feet) that will unite these journeys together. The ‘smallest chef in the world’ **IS BACK** to invite Gautengers to partake in a culinary adventure accompanied by 4D world travel and a six-course gastronomical extravaganza in his prized delivery of “**In The Footsteps Of Marco Polo**” – official launch on **17 April 2025**.*

***DinnerTimeStoriesSA with Le Petit Chef Southern Africa** is a mind blowing, innovative, unique, internationally acclaimed, gastronomic experience full of ‘Never To Be Forgotten’ tabletop projected fun and surprises. The mood, music, table patterns, props and decoration all change with the chapters of the story promising to immerse you in the most eye catching ‘meal’ you will ever see – guaranteed!*

**Le Petit Chef** is making his *grand* return, promising an epic surprise, at the high-rise **BlueberryHill Hotel** - the perfect balance between silk, spice and all things nice, sophistication with a wild edge, to take up the journey of Marco Polo once again with those fans who have not yet had the experience and those who loved it so much, they can’t wait to return. At your place setting, this tiny chef will create a union between eyes, nose, and palate to create ‘Instagramable’ wonders you never thought could be unified upon a single plate.

We are excited to announce that the spontaneous, nomadic and world’s smallest chef is back to share his gourmet adventure, designed from his experiences along the Silk Route of Asia. You are invited to immerse yourself in a 4D, high definition, projected extravaganza that allows you to travel through the big, exciting and flavourful world of the intrepid explorer Marco Polo!

The spectacular international show – ‘**Le Petit Chef : In The Footsteps of Marco Polo**’ is accompanied by an awe-inspiring and mouth-watering six course dinner, infused with the essence of each country traversed. Best of all – bookings for this limited run are officially open for the launch date of **17 April 2025**.

As the evening opens you are given a complimentary snap, crackle, and pop surprise with a side of Krone bubbles – an amusing beverage adorned with the trimmings of an experienced world traveller. Diners are given the option of iconic Signature Spier 1692 wine-pairing done to complement the dishes served, as well as a special surprise discovery taste of Silk & Spice (Wines of The World) – a wine for each course and country that showcases dining harmony between food and drink, the likes of which you have never experienced.

The menu remains shrouded in mystery but sit back and allow Executive Chef Kelly Nonjinge (together with the tiny Chef) and his team of culinary magicians, to delight every tastebud no matter your dietary needs – vegetarian, vegan, gluten free, halaal-and-Kosher friendly. Your authentic culinary voyage begins as you journey through the Asian continent through the desert sands of Arabia, the dripping colours of India, the peaks of the Himalayas, the heavy mists of China, returning to the point of origin in the romantic cobbled streets of Marseilles, France.

*“Here, fun-dining takes on a new meaning with live Arabian belly and fire dancing, Bollywood beauties and Chinese LED fan artists, which will transport you to each Silk Route country sans passport” - declares **Le Petit Chef**.*

**Le Petit Chef** as an individual, and as an event, understands the power of those things small, so, while the gourmet dining theatre hosts 60 seats per show, the service remains top-notch, and the details of the menu promise that your tastebuds are sure to be awakened as never before.

**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 Southern Africa for your enjoyment by Paul Rouessart the South African international show producer and owner of **100% EVENT – DinnerTimeStoriesSA | Le Petit Chef Southern Africa**.

*“**Le Petit Chef** is a culinary theatre experience that transforms the simple plate into a world stage. At the hands of the world’s tiniest chef, gastronomy and technology come together to entrance the senses and take dining out to the ‘next-level’. This animated 4D performance is a global phenomenon that brings the very best of cuisine and entertainment to your seat at the table and should not be missed!” says **Rouessart**.*

**Le Petit Chef** is celebrating his Johannesburg return with an early-bird launch special of R1295.00 per person, thereafter increasing to R1395.00. Wine pairing (booked through Computicket): R425.00 pp. Wine pairing (purchased @ hotel): R445.00 pp

Child-friendly shows are scheduled for Sunday lunches with all other shows strictly for children over the age of 12 years (unless by special arrangement).

**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.

*“**Le Petit Chef** has finally returned, and the **BlueberryHill Hotel** is delighted to host this tiny culinary maverick again. This is a mind-blowing dining experience that you can add to your list of reasons to come and visit our boutique Hotel and residence that perfectly balances convenience and luxury ... We cannot wait to see you!” says **Ryan Aikman** General Manager, the BlueberryHill Hotel, Johannesburg.*

Remember that **Le Petit Chef** never stays in one place too long and is in the Johannesburg area for a limited time only! Book your ticket NOW to avoid disappointment.

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

Tune into Jacaranda 94.2 FM for more details.

Stand a chance to WIN with Flight Centre South Africa.

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:

[www.dinnertimestories.co.za](http://www.dinnertimestories.co.za) OR [www.lepetitchef.co.za](http://www.lepetitchef.co.za)

[http://computicket.com/event/le\\_petit\\_chef\\_in\\_the\\_footsteps\\_of\\_marco\\_polo/7183389](http://computicket.com/event/le_petit_chef_in_the_footsteps_of_marco_polo/7183389)

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ISSUED BY 100% EVENT. FOR MEDIA ENQUIRIES PLEASE CONTACT:

Paul Rouessart | Owner DinnerTimeStoriesSA & Le Petit Chef SA | 081 266 2661

paul@100percentevent.com