

Long Lives Souvenir & Memory: Guest Chef Vilhjalmur Sigurdarson

Chef Vilhjalmur Sigurdarson, or **Chef Villi** as many who works with him call him, crafted his skills in some of the top-notch restaurants throughout Europe, such as *Texture* in London (1 Michelin-star), *In de Wulf* (1 Michelin-star), *Hertog Jan* (3 Michelin-star) and *La Buvette* in Belgium, before opening his own “**Souvenir**”, a restaurant centers around the notion of “love and family”.

“What remains after going out to eat is the memories, the Souvenir you have.”, explained Chef Villi on the name and the philosophy of the place; his attitude towards food is translated lively and tastefully onto every plate served here, which focuses on showcasing the region’s excellent agriculture and all its bountifulness.



Perhaps it’s Chef’s Villi’s unyielding insistence to realize his gastronomic vision, perhaps he channels perfectly into the current trend of “eating locally”, whatever the reasons might be, *Souvenir* is now considered as a “Destination Restaurant” that people would drive for long hours for and has achieved 15/20 in Gault & Millau rating within 3 years of its opening, and we cannot wait to share the “Souvenir” that Chef Villi is bringing to TRB this time together with all the discerning diners of Beijing.

