



### The Modernist: Guest Chef Gunther Hubrechen

Known for his namesake restaurant, *Gunther's*, **Gunther Hubrechen** has become a force to reckon with on the Singapore and the world dining scene. For more than 9 years, his restaurant has been serving some of the city's finest modern French fare, and much like the man himself, Chef Gunther's food is down-to-earth yet deftly executed to perfection with elegance and finesse, and we here at TRB could not be more than delighted to have the opportunity to introduce his creative interpretation of the classics to the city.

Of Belgian descent, Chef Gunther has worked in several renowned restaurants in Belgium, including *Le Bouquet*, and *Restaurant Gravin van Buren* before moving on to France where he worked as a sous chef under his mentor, Chef Alain Passard at his three-star Michelin restaurant, *L'Arpège* in Paris for 5 years.

In 2002 Gunther arrived in Singapore to work with the *Les Amis Group*, before setting up his very own venture-*Gunther's*, in 2007, where his cutting edge style and a menu that offers a refreshing change to classic French food has earned him and the restaurant numerous prestigious recognitions from institution such as San Pellegrino Best 50 Restaurant, The Miele Guide and alike.

