



**IGNIV FLIES THE NEST**  
**IGNIV Bangkok by Andreas Caminada set to open at The St. Regis Bangkok**  
in April 2020

For the first time ever, IGNIV by Andreas Caminada, is flying the coop and leaving its native land of Switzerland to create a new home at The St. Regis Bangkok. The brain child of Swiss born Chef Andreas Caminada from multi-awarded restaurant Schloss Schauenstein, IGNIV bears his artful cooking and takes it to create a playful, flavor packed sharing-style dining experience ideally suited to Thailand's vibrant capital. Opening in April 2020, IGNIV Bangkok will be a place to experience culinary magic and mastery of one of the world's most recognized and respected chefs.

The new gourmet nest will be the first addition to the IGNIV family outside Chef Andreas's home country Switzerland. Following the success of his first two Michelin-starred IGNIV restaurants in St. Moritz and Bad Ragaz, both nestled in the Swiss Alps, Andreas wished to nurture the talent of promising young chefs in his brigade. The results proved spectacular and international acclaim for the restaurant brand and chefs abounds. Andreas sums up his enthusiasm for Bangkok and its connection to IGNIV highlighting the dynamic and creative dining scene, the exemplary local produce and rich culinary heritage as well as the energy packed pulse of the city's streets.

"Bangkok is an amazing city! I love the deep connection it has with food, its rich culture and lively, bustling atmosphere – and Bangkok has become an internationally much regarded culinary hotspot in recent years. IGNIV Bangkok's fine-dining-sharing-experience will charm its guests at the prestigious The St. Regis Bangkok. We share the same high quality values and have already successfully collaborated for our IGNIV pop-up tour in 2018. Now, we are extremely happy to open IGNIV Bangkok's new home here," explains Andreas Caminada.

IGNIV, meaning 'nest' in Romansh, will be a place to simultaneously escape from, and revel in the Thai capital's essence. The unique sharing concept aims to connect diners and offers a culinary experience where one can connect not just with the food but with each other. Menus are seasonal, whimsical, light and fresh with traditional cooking techniques honed to modern perfection. Ingredients impeccably sourced both locally and internationally through artisanal



crafts' people and purveyors. The kitchen team of IGNIV Bangkok will be helmed by Chef David Hartwig, a longtime collaborator of Chef Andreas.

Head Chef David Hartwig is one of Chef Andreas's most promising talents. "David is very open-minded, highly talented and a great team player. Moreover, he is well-travelled and gained precious experiences not only during his time at my 3 Michelin-star restaurant Schloss Schauenstein in Switzerland but also during several years in New York. He is the best chef to bring IGNIV's "joie de vivre" to our guests in Bangkok." says Andreas Caminada. Andreas and David are eager to create the most perfect experience through superior flavors and attention to detail from sourcing the best ingredients, impeccable preparations to a unique presentation of the new restaurants' fine dining sharing concept.

The omnipresent love for detail leads to a modern but cozy ambiance for the new restaurant. The acclaimed Spanish interior designer Patricia Urquiola is responsible for creating IGNIV's typical nest atmosphere. With her unique sense of space, luxurious fabrics combined with colorful furniture will complement the climate and energy of the city. She has created a feeling of comfort for indoor, bar and outdoor areas which beautifully reflects the attributes of the nest character.

"We are delighted to welcome IGNIV by Andreas Caminada to The St. Regis Bangkok. This exciting partnership will bring a new experience to the Bangkok culinary scene. We are thrilled that our guests will be able to enjoy a unique world-class dining experience. Having worked with Andreas in 2018, we cannot wait to showcase his creative and innovative ideas. The city of Angels is a perfect place for a new IGNIV," said Klaus Christandl, General Manager of The St. Regis Bangkok.

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### **About Chef Andreas Caminada**

The founder of IGNIV is the multi-award-winning chef Andreas Caminada from Switzerland. With his passion and sheer delight for food, he continuously raises the culinary benchmark. Having honed his skills at up-market gourmet restaurants, he has won numerous international accolades, and today successfully leads three Michelin-starred restaurants in Switzerland. His signature restaurant, Schloss Schauenstein, is located in a historic castle in Fürstenu, Switzerland, and bestowed with 3 Michelin stars and 19 Gault&Millau points. It appears in the “World’s 50 Best Restaurants” list since 2011 and received the Sustainable Restaurant Award 2019.

### **About Chef David Hartwig**

David will take center stage as a Head Chef at IGNIV Bangkok. The 29-year-old talent has already gained valuable experience in many Michelin-star restaurants, such as Paradies Hotel, Ftan, Switzerland, The Nomad Hotel, New York, USA, IGNIV by Andreas Caminada and Schloss Schauenstein in Switzerland.

### **About The St. Regis Bangkok**

Located on the prestigious Rajadamri Road, in the heart of the city, The St. Regis Bangkok is situated in the heart of the city’s key commercial corridor, among worldwide corporate offices, magnificent high-end shopping and Lumpini Park. The St. Regis Bangkok offers 228 guest rooms, including 51 suites, The Owner’s Penthouse, and 53 residential units with the renowned St. Regis Butler Service offering unparalleled personal attention to every guest at any hour. Epicurean experiences abound at The St. Regis Bangkok with a wide range of dining venues and bars including VIU, which boasts a spectacular view; The Lounge, for an intimate social gathering or business meeting; The Drawing Room, offering the celebrated afternoon tea; The St. Regis Bar and Decanter wine bar. Exquisite design, commanding views, meticulous attention to detail and uncompromising St. Regis services and amenities will ensure an exceptional stay at the most exclusive address in Bangkok. For reservations and more information, please visit [www.stregisbangkok.com](http://www.stregisbangkok.com). Connect with The St. Regis Bangkok on Facebook, Instagram, and Twitter.

Experience the world-class restaurant

IGNIV Bangkok by Andreas Caminada at The St. Regis Bangkok this November 2019



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