



Culinary Masterclass

Masterchef



Romain Fornell

Caelis Spain

Hosted at One-Ninety, Four Seasons Hotel Singapore

Going back to the basics is what Romain Fornell believes in. Convinced that "without knowing the products you cannot create something interesting", he spends most of his time learning how ingredients find their way into the kitchen. His emphasis on having the best ingredients won him a Michelin star in France and recently, another one in Spain. Fornell is currently the highest exponent of new French cuisine in Barcelona and by extension, Spain. His passion, coupled with experience gained from working with the legendary Alain Ducasse, allowed him to come up with daring and spectacular innovations. Taking classics like Escoffier and Catalonian cuisine, he infused them with his own inventions and created mind-boggling yet delicious dishes like the suckling pig confit and sardine couscous.