

The Cuisine of Chef Thanintorn “Noom” Chantharawan of Chim by Siam Wisdom☘, Bangkok and Chef Ivan Chan of Beefbar☘, Hong Kong



Date	5 – 7 March 2025
Time	6:30pm or 7pm (Arrival Time)
Venue	Beefbar, 2/F, Club Lusitano, 16 Ice House Street, Central, Hong Kong
Price	HK\$3,242.80 per pair, 10% service charge included

*Exclusively for HSBC Premier Mastercard® Credit Cardholders.

[☎ Call dedicated hotline for reservation : +852 2603 9514](tel:+85226039514)

A proud member of 2024 World’s 101 Best Steakhouse with Multiple Outlets, 1-Michelin Star Beefbar, Hong Kong welcomes Executive Chef Thanintorn “Noom” Chantharawan of 1-Michelin Star Chim by Siam Wisdom, Bangkok, to join their Executive Chef Ivan Chan, for an exclusive four-hands collaboration for 3 nights only.

Recently recognized in Tatler Asia’s Top 20 Best Restaurant Awards, Thai Iron Chef winner Chef Noom delivers authentic Thai flavours using top-notch ingredients and contemporary Western culinary techniques to offer diners a fresh perspective on Thai dining. Meanwhile, Chef Ivan shows off his 26 years of culinary experience as the trendsetter in premium meat selection in Hong Kong, crafting a unique dining experience with elegant dishes featuring juicy and tender cuts.

Enjoy a remarkable symphony of flavours, including courses like “Nature-Led” M9 Wagyu Ribeye Cap with it’s Jus and Wild Caught Tiger Prawn Curry & Crab with Highland Rice, as these two culinary masters create a seamless fusion of their distinctive styles for an unforgettable dining experience.

Menu

Goi Beef with Bafun Uni & Thai Chimichurri

By Chef Noom

Iceland Fish Rillettes

By Chef Ivan

Japanese Bluefin Toro, Veal & Lobster Thermidor Tacos

By Chef Ivan

Cured Hokkaido Scallop Ceviche with Dui Duo Sauce

By Chef Noom

Wild Caught Grouper with Tom Plong Smoked Fish Broth

By Chef Noom

Iberico Pork Trio Ravioli

By Chef Ivan

“Nature-Led” M9 Wagyu Ribeye Cap with it’s Jus

By Chef Ivan

Char-Grilled Wild Caught Tiger Prawn with Crab & Thai Highland Rice

By Chef Noom

Pecan Dacquoise, Star Anise Flavor Chocolate Mousse with Strawberry

By Chef Ivan

Petit Fours

About Chef



Chef Thanintorn “Noom” Chantharawan
Executive Chef
Chim by Siam Wisdom, Bangkok ☘

Chef Thanintorn Juntharawan, also known as “Chef Noom”, has a passion to balance traditional Thai cuisine with international twists, offering contemporary set menus made with first-rate ingredients from around Thailand.

He took his first steps in the culinary world while studying in the UK, and accumulated valuable experience in both Thai and international cuisine there. His previous workplaces include Blue Elephant and Thai Square, famous Thai restaurants in London as well as fine dining Michelin Guide restaurants such as Zuma, Patterson’s, Momo, Sketch, and Gordon Ramsay, where his culinary techniques were broadened and honed.



Chef Ivan Chan
Executive Chef
Beefbar, Hong Kong ☘

With 26 years of culinary experience, Chef Ivan Chan has expertise in handling meat and seafood, he has been at the forefront of introducing Hong Kong to top-quality meats from around the globe. As a trendsetter in premium meat selection, He was the first person to liaise with sole supplier and import Korean beef, starting the trend of using supreme Korean beef at upscale restaurants. His other trendsetting meat choices included Japanese award-winning beef Matsusaka, Omi and Tottori Ken. Apart from these, Ivan successfully launched an exceptional Alexandre Polmard special menu in 2017, a chance for diners to sample the exquisite beef by French artisan butcher, “the farmer, breeder and butcher” Alexandre Polmard.

Menu is subject to change due to availability and seasonality of ingredients. Kindly note that this collaboration can only accommodate to gluten-free, dairy-free, no seafood and no raw food diets/menus.

Terms and Conditions

- This offer does not include service charge.
- Full payment must be made with the HSBC Premier Mastercard® Credit Card.
- Pre-bookings are required via the booking hotline provided in this email. All bookings are subjected to availability and are on a first come first serve basis.
- Bookings are non-refundable and cannot be rescheduled. No refunded for either unused or half used bookings.
- No child / infant price.
- HSBC is not an agent of the merchant and makes no representation as to the quality of goods and services provided.
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- HSBC and the respective merchants reserve the right to vary the terms and conditions governing the offers at any time. HSBC’s decision on all matters relating to this Offer will be determined at its reasonable discretion and final and binding on all participants.

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