

Chef Patrick Lannes, Chef Director, Le Royal Meridien Beach Resort and Spa and Grosvenor House, gives us a glimpse into his personality and passion for food



Presents

The Chef's Table

At the Chefs Table with Chef Patrick Lannes,
Chef Director, Le Royal Meridien Beach Resort and
Spa and Grosvenor House, Dubai



What does food mean to you?

Fun, love, passion, health.

How different are you in the kitchen and out of it?

I am still the same enjoyable man. The only difference would be the dress - white in the kitchen, colourful outside it.

A special guest/s you have cooked for? What made it memorable?

One evening in Osaka, I had to prepare dinner for Herbert von Karajan and some friends. When I entered the restaurant, he got up and applauded me. All the guests in the restaurant got up for a standing ovation. The maestro invited me to sit next to him, and I had chance to talk with him for several minutes. It was an unforgettable evening!

Can you tell us about a funny kitchen disaster?

To me, a disaster is a disaster. There's nothing funny about it.



Scrambled Egg with Caviar



Fresh Truffles Melanosporum with Scallops

White Beans Creamy Soup with Cepas Mushrooms and Duck Liver



Who cooks at home?

My wife.

Which is your wife's most favourite dish?

Roasted rack of lamb with garlic cloves, flageolets and strings beans.

What do you do when not cooking?

I enjoy the company of my wife, reading, listening to music, discovering the mystery of life. And yes, I do take time off to smoke a good cigar.

Do you eat to live or live to eat?

Both. I never forgot the words from my great mother "Use, but don't abuse".

What is your favourite dish?

Truffles. The Romans called it 'The gift of God', and I agree. This black diamond is still a mystery. And I love the melanosporum.

What would you never eat?

Human meat.

What's been your worst experience with food?

That would have to be in Japan, when I had raw turtle.

And your best?

Truffles Soup Elysee from Paul Bocuse.

What cuisine, apart from your own, are you partial towards?

I believe that in the world, there are only two kinds of food - the good and the bad. I love good food, and when the food is good, nothing can be better. But I am a little partial towards Moroccan food.

If you were to live on one dish for an entire month, which would it be and why?

Soup. You know, centuries ago, it was the only food people had. It is a complete meal.

What's your favourite kitchen appliance and why?

My knife. A chef cannot work without knives.

What's the one ingredient you cannot cook without?

Salt.

What's the most overrated ingredient/dish?

Truffle oil – It's too synthetic and kills others flavours.

Your favourite cologne?

Pour un Homme from Caron.

Your favourite brand of suits?

Yves St Laurent.

Your favourite brand for accessories?

Cartier.

Your favourite film?

La Grande Bouffe , starring Marcello Mastroiani, Michel Piccoli, Ugo Tognazzi And Andrea Ferreol.



Baba Strawberries / Passion

Panfried Dutch Veal with Lemon Sauce and Springs Vegetables



Your kind of music is...

Chill out.

Your favourite bar/nightclub in Dubai?

Buddha Bar.

Your most memorable vacation.

Seychelles. It was really like the garden of Eden on Earth. The natural beauty was spectacular.

If you could cook for a celebrity, who would you cook for?

Carla Bruni and Sarkozy.

Tell us about the food on the table today.

I start with the Oeuf De Poule Au Caviar, which is basically scrambled egg served with caviar.

Next up is the White Beans Creamy Soup With Ceps Mushrooms And Duck Liver.

For the salad, I have the Fresh Truffles Melanosporum with Scallops. This is my favourite kind of truffle and I like it made this way.

Then comes the Pan fried Dutch Veal with Lemon Sauce and Spring Vegetables.

The meal ends on a sweet note with Baba Strawberries/Passion.