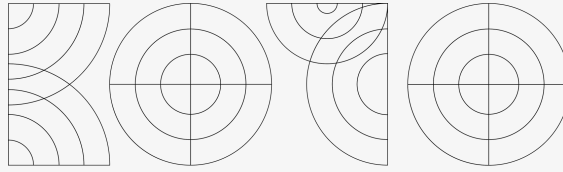


January 30th 2021



know one, teach one

YOU'RE INVITED TO

# A TASTE OF ITALY

*By Chef Arturo*

## SAVE THE DATE

Join KOTO & Chef Arturo Roulbet for a tour around Italy. With no chances of travel in the foreseeable future, this five course gastronomic adventure celebrates the rich cuisine that this beautiful Mediterranean land offers. Known for its countless famous and traditional must-eat foods, Roulbet will be utilising the finest ingredients available with assistance from KOTO trainees. This is a rare opportunity to sample some of the finest Italian cuisine in Hanoi. 'Taste of Italy' will be hosted at Häfele on their atmospheric rooftop with 360 degree views around the lake.



## DINE WITH SOCIAL IMPACT

50% of proceeds from this exclusive event will be go to KOTO for trainees during Tet Lunar New Year. This event will sell out so don't hesitate to make a reservation.



# MENU



Anchovies and Tomato Bruschetta

Roasted Tomatoes, Anchovies Confit & Basil Oil,

Roasted Garlic Chips

—

*Sauvignon Blanc*

Roasted Vegetable Terrine

Bell peppers, Zucchini, Green Beans, Red Onion,

Balsamic Glaze, Burrata Cheese

—

*Chardonnay*

Truffled Raviolis with Paté

Homemade Paté, Pistachios, Dates, Parmesan & Truffles

—

*Sangiovese*

Grilled Beef Tenderloin

Wild Mushroom, Marsala Sauce & Asparagus

—

*Cabernet Sauvignon*

Dark Chocolate Gelato

Almond Tuille, Caramel & Himalayan Salt

—

*Ice Wine*

\$90.00 USD PER PERSON  
2,100,000VND PER PERSON





## MEET THE CHEF- ARTURO ROULBET

Born in Mexico City, after a few years in the finance industry, Arturo moved to New York, to graduate with honours from the prestigious school, “The Culinary Institute of America”. After working as a cook, and soon as a chef in a renowned golf club, Arturo worked as an executive

chef in Chicago earning among other awards, one of the top 10 restaurants in the Chicagoland area in 2010. training institute, “The Food Service Institute”. His institute aims at improving education in the restaurant field, including the areas of sales, service, food, health and cost control among other topics. Through this institute, Arturo Roulbet has trained important restaurant establishments, including several of the best international chefs in different countries. The success generated with these courses is setting a higher standard in terms of service and food.

Always standing out for his interest in improving the level of service and customer satisfaction, the approach that chef Roulbet has given to gastronomy is directed towards providing excellent dishes to his guests with an outstanding service, creating a memorable experience for everyone.

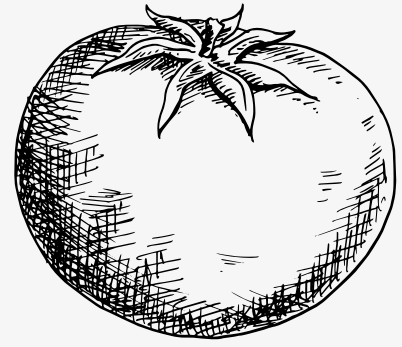


"I decided to devote myself to  
one of my  
greatest passions ... the restaurant industry".

-Arturo Roulbet



DINE WITH SOCIAL  
IMPACT



## KOTO (KNOW ONE, TEACH ONE)

KOTO (Know One, Teach One) is a not-for-profit social enterprise transforming the lives of at-risk and disadvantaged youth in Vietnam through its holistic hospitality training programme. 50% of proceeds from this event will be donated to KOTO trainees for Tet Lunar New Year this 2021. This exclusive event is dining with social impact at its best.



### PRICE

\$90.00 USD PER PERSON

2,100,000VND PER PERSON

### DATE

8:00PM

SATURDAY THE 30TH OF JANUARY 2021

### LOCATION

HÄFELE: 128 THỤY KHUÊ, THỤY KHUÊ, BA ĐÌNH, HÀ NỘI 100000

### RESERVATIONS CLOSE

TUESDAY 26TH JANUARY 2021

### CONTACT & BOOKINGS

ELEANOR@KOTO.COM.AU

