



The Alpina Gstaad Welcomes New Head Chef for Japanese Restaurant

Swiss Alpine Resort's Michelin-Starred Megu is Hit with Guests and Swiss Locals

Gstaad, Switzerland, December 2, 2019 – For the upcoming winter season, The Alpina Gstaad will welcome a new chef to its Michelin-starred Japanese restaurant. Tetsujiro Ogata will take the reins as Japanese Head Chef of the resort's award-winning Megu on December 6. An experienced culinary professional with more than 20 years' experience, he has held senior chef positions at luxury hotels and top restaurants in ten countries including the U.S. and Switzerland. Chef Ogata has supervised Japanese cuisine at properties of such luxury brands as Rosewood, Ritz Carlton and Atlantis.

His experience working around the world in Asia, the Middle East and Australasia will prove useful in preparing Japanese cuisine for The Alpina Gstaad's discerning international clientele. Chef Ogata served as Japanese Executive Chef at the Rosewood Phnom Pen in Cambodia when it was awarded the Condé Nast Traveler's Readers' Choice Award in 2018.

Hailing from Fukuoka, Chef Ogata graduated from the Tsuji Culinary Institute in Osaka where he learned culinary principles of Japanese, Chinese and Western cuisines. He began his career as a sushi chef at Tanigawa Sushi in Hamamatsu. In 2001, he moved to San Diego and became kitchen chef at Tajima Restaurant, one of the city's top Japanese restaurants. Continuing his travels, he headed to Sydney to become Sushi Head Chef at Masuya and then to the Bahamas as Head Sushi Chef at Nobu at the Atlantis Resort. In Bahrain, he served as Executive Sous Chef at the Ritz Carlton's Bushido Restaurant which received "Best Japanese Restaurant" and "Best Business Lunch" during his tenure.



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Chef Ogata has enjoyed working in Switzerland before having served as Japanese Executive Chef at Le Mirador Resort & Spa in Vevey opening their new Asian restaurant. His cooking style is based on Japanese cuisine that incorporates techniques, ingredients and seasonings from other cuisines and he looks forward to experimenting with two local ingredients – cheese and butter – not usually found in Japanese cooking.

Megu's sophisticated dining experience offers dazzling dishes that are artfully presented. The cuisine is a modern take on authentic Japanese cuisine designed to bring out the best of the high-quality ingredients the chefs use. What sets Megu apart is its focus on sourcing the most pristine and most unusual ingredients. The chefs like to say, the ingredients are the stars.

In addition to sparkingly fresh sushi and sashimi, some of the dishes on the seven-course Omakase menu include: Crispy Asparagus Battered with Japanese Spicy Rice Crackers, Tuna Tataki with Kanzuri Radish, Kangero Wagyu Beef Steak and Marinated Beet Carpaccio with Truffles. And dessert lovers will enjoy the Green Tea Crepe with a delicious filling between 21 paper-thin layers of crepe, Chocolaté Fondant with Azuki Bean, Yuzu Crème Brûlée or Wasabi Cheesecake.

"We are delighted to welcome Tetsujiro Ogata to The Alpina Gstaad as Head Chef of Megu," announced General Manager Tim Weiland. "He is an experienced international chef who has stayed true to his Japanese roots. His expertise fits well with the Megu philosophy as it reflects the contemporary and innovative cuisine that combines different flavours with the authentic Japanese dining experience."

Megu's interiors are appealing to the eye as well. Designer Noé Duchaufour-Lawrance was inspired by the traditional houses and temple architecture of Japan in designing the restaurant. For Megu, which means "blessing" in Japanese, he adapted some of the principles of Japanese design to the Swiss Alpine environment playing with filter, frame and composition, with nature as the common thread.

Antique kimonos accented in vermilion are matched with traditional alpine fir wood to create a sense of two different alpine cultures. Borrowing from the



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concept of different levels found in traditional Japanese homes, Duchaufour-Lawrance created an open, yet more intimate space. The sushi bar is on one level and a few steps below is the main dining area with a large communal table. Still another level extends up and out to a terrace where diners can take in the gorgeous alpine views.

Megu received its Michelin star in October 2016. For further information and high resolution images, please visit [The Alpina Gstaad](#).

The Alpina Gstaad

The Alpina Gstaad is set on five acres in Oberbort, the exclusive hilltop area of the village, which is in Saanenland in the heart of the Bernese Alps. Part of a CHF300 million-luxury development which includes private chalets and apartments, The Alpina Gstaad is a contemporary interpretation of traditional Swiss architecture incorporating local materials and authentic Alpine style. The luxury hotel has three restaurants: Restaurant Sommet, a Michelin-starred restaurant serving contemporary cuisine; MEGU, a Michelin-starred Japanese restaurant and a traditional Swiss stübli. There is a 21,000 square foot Six Senses Spa, and indoor and outdoor swimming pools, a bar and lounge, wine-tasting room, private cinema, cigar lounge, a ballroom and several boardrooms. The 56 spacious rooms and suites – all with balconies – range from 333 square feet to 4,305 square feet.

The Alpina Gstaad is a member of Virtuoso and is part of the Legend Collection of Preferred Hotels and Resorts. Committed to achieving best practices for environmental and social sustainability, the resort has partnered with EarthCheck, the world's leading scientific benchmarking and certification group for tourism. The Alpina Gstaad is also a member of the NOW Force for Good Alliance, an organization aiming for accountability and transparency in sustainability in the hospitality industry.

Awards & Accolades

In July 2019, Organic Spa Magazine honored The Alpina Gstaad's Six Senses Spa as one of its Wellness Travel Award winners for 2019. The Forbes Travel Guide named The Alpina Gstaad a 2019 Star Award and one of 41 hotels worldwide with the "World's Best Rooms." In July 2019, The Alpina Gstaad was voted one of the "World's Top 100 Hotels" by the readers of *Travel + Leisure*, as it was previously in July 2018 and in July 2016. In January 2016, the hotel was named to *Condé Nast Traveler's* Gold List. The Alpina Gstaad was voted to *Condé Nast Traveler's* "Hot List," *Travel + Leisure's* "It List" and *Robb Report's* "Best of the Best" for 2013. In November 2018 and 2017, Switzerland's most prestigious newspaper, *Neue Zürcher Zeitung* named The Alpina Gstaad the country's top hotel. In July 2017, *BILANZ*, the Swiss business magazine listed the hotel as the country's top resort. *Schweizer Sonntagszeitung* (the Swiss Sunday Newspaper) named The Alpina Gstaad one of the "Top Ten" best holiday hotels in Switzerland and *Handelszeitung* (a Swiss German newspaper) anointed it, "Best hotel in the Ski-Spa" category. In October 2019, and previously in October 2018, [Gault Millau](#) Swiss awarded Sommet 18 points. Gault Millau



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named [The Alpina Gstaad](#) "Hotel of the Year 2013." The hotel was a finalist in Virtuoso's "Best of the Best" awards for excellence in design, and in November 2013 won European Design Hotel of the Year from the European Hotel Design Awards.