



Feel Good Luxury and Gourmet Food

Euro-Asian restaurant Sra Bua by Frank Heppner



Kitzbühel, December 2018 – New General Manager, established “Feel Good Luxury“: Since summer of 2018 **Gerhard Bosse** leads the five star superior Kempinski Hotel Das Tirol in Jochberg, located in the alps of Kitzbühel, into a new era. During the past five years the fully educated hotel manager, who is part of the Kempinski family for almost 25 years, managed the Kempinski hotels Suzhou in China, as well as the Kempinski hotels in Jakarta/Indonesia, in Belek/Turkey, the Emirates Palace in Abu Dhabi and the Grand Hotel Europe in St. Petersburg. Now he wears the traditional clothes of Tirol...

...and, as a longtime skier, he is happy for his guests to get into their ski boots directly in front of his hotel doors. Or the hikers into their hiking boots in summer... No other five star superior hotel in this region offers that! Gerhard Bosse: “It truly is unique having the hiking trails and ski slopes directly starting at our hotel – so the term “Einkehrschwung“ (sweep of returning) makes perfect sense! And – being abroad for many years – this region, where everything is grown authentically over centuries, seems a little bit more intense. Everything feels like double luxury: the landscape, the clean air as well as the warmth and straightforwardness, which stands for Tirol and the Tyroleans.“ These are characteristics highly appreciated by our guests, who have travelled the whole world.



Kempinski Hotel
Das Tirol

JOCHBERG – KITZBÜHEL ALPS

Culinary highlights all day long...

This is reflecting everywhere: In the 156 luxurious rooms and suites the guests do not miss anything. And in the menu of the “Steinberg“ restaurant, in which the new executive chef Veronika Späth spoils and enchants the guest’s palate - with many regional ingredients. For example herbs or products of the chummily farmers from the neighborhood. The Lower Bavarian, who already approved her cooking skills at Bayerischer Hof, in Mexico, and at the restaurant “Das Tegernsee“: “Although my native cuisine comes very close to the Tyrolean one, the trend tends towards lighter dishes with more fish. Regarding a more conscious diet, this is being highly appreciated.” A very good idea of the cuisine concerning this trend: Already at breakfast the guests are being indulged with fresh fish dishes, which also make the mouth watery for the dinner...!

By the way...breakfast: At all times the buffet at Kempinski Hotel Das Tirol has been popular because of its richness and variety. Sous-chef Ben Moussa (previously e.g. Bachmeier Weissach am Tegernsee) complements this amongst others with Superfood offers. The nutrition expert from the Ivory Coast explains: “More and more we recognize that many guests pay heed to a healthy breakfast.” “Breakfast à la Ben” is finely seasoned, light, with lots of seeds, nuts and kernels. “And our avocado-creations are always favored the most!“

The newest hit of F&B-director Valentin Mörschel, who manages the whole gastronomy: **The Afternoon-Tea**, in Europe a very rarely offered Russian specialty - with fruits, juices, rosemary and thyme. Not only a power booster for those who just return from hiking, biking, golf or skiing. Another highlight: the walk-in wine cabinet which can be visited before or after dinner, including many noble wines of young Austrian and German - but also exotic - wine-growers. In any case you can literally taste that the wine experts of the hotel regularly meet the wine-growers personally. The Kempinski Hotel Das Tirol saves on nothing...



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Culinary delights at Sra Bua

The hotel's pleasure- and gourmet-hit is the euro-asian Fine-Dining-Restaurant **Sra Bua** (means: lotus flower field) culinary managed by Munich based celebrity chef **Frank Heppner**. The expert of the light asian cuisine, who manages the food oasis together with chef Veronika Späth, improved his far eastern cooking skills at Sra Bua, inspired by his experiences e.g. in Hongkong, Vietnam, Thailand, Korea and the Philippines. Frank Heppner's philosophy: „If you stand still, you go backwards!“ According to this, you can still find Sra Bua classics like the legendary coconut fish soup, the curry creations or the Korean national dish with beef called “Bulgogi“ on the menu. But also Frank Heppner explored the magic of intense wild herbs e.g. the typical lawn herbs nettle and dandelion, which are the “stars” in the modern, delicate and light **Wild Herbs Salad**. Heppner “It comes with health and wellness benefits!“

Moreover, Frank Heppner attaches great importance to the presentation of the food: “For my euro-asian dishes the visual appearance is as important as the taste. His examples: The **king prawns** sautéed in garlic or mint oil, the **Backendl-Tempura (roast chicken Tempura)**, the **Hummer in Curry** and so on. “I will never create an Wiener Schnitzel with an asian sauce, but you can find the **Ochsenbackerl (ox cheeks)** with a Vietnamese Hoisin-sauce, because its taste simply matches with Sra Bua – accompanied by wasabi-potato foam and ginger-figs... !“

If Frank Heppner talks about his passion, you should take some time - or directly book a table at Sra Bua. With his Swabian **Souschef Steve Mayer** (26), who has also gained lots of experience in the asian cuisine, he completes the classic dishes with new creations for dinner from now on.

A very interesting review by the cosmopolitan cuisine artist Frank Heppner about our gourmet food:

„Everything has become more refined and international, because the people are more open-minded towards new flavors since they travel more often. My cuisine is very complex. With an attractive visual appearance and of course a great aroma I want to spread a feeling of happiness at Sra Bua! It is impressing that a global brand like Kempinski decided on an euro-asian restaurant in the Kitzbühel-region and I am happy that also many locals come for dinner – and come back again...“

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About Kempinski Hotel Das Tirol: Das Tirol offers 150 spacious rooms and suites with panoramic views of the surrounding mountain scenery. A particular advantage is the location of the new Kempinski hotel with its immediate proximity to the ski slopes in the middle of the extensive ski area in the Kitzbühel Alps. The 3,600 m² spa area of the hotel offers exclusive products and a wide range of spa treatments, movement therapy, relaxation and recreation. With a total of 300 m², the indoor and outdoor, fresh and salt water pools give plenty of space to enjoy the bathing experience. The Steinberg restaurant with up to 200 seats for the breakfast buffet and dinner and the Euro-Asian restaurant “Sra Bua by Frank Heppner” with around 40 seats provide guests with deliciousness’s. The culinary offer is complemented by a bar and a lobby with a fireplace on the first floor, the Mountain Health Bar and a café offering delicious pastries close to the entrance of the hotel.

<http://www.kempinski.com/tirol>

About Kempinski Hotels: Created in 1897, Kempinski Hotels is Europe’s oldest luxury hotel group. Kempinski’s rich heritage of impeccable personal service and superb hospitality is complemented by the exclusivity and individuality of its properties. Kempinski now manages a portfolio of 76 five-star hotels and residences in 34 countries and continues to add new properties in Europe, the Middle East, Africa, Asia and the Americas. Each one reflects the strength and success of the Kempinski brand without losing sight of its heritage. The portfolio comprises historic landmark properties, award-winning urban lifestyle hotels, outstanding resorts and prestigious residences. Each one is imbued with the quality guests have come to expect from Kempinski while embracing the cultural traditions of its location. Kempinski is a founding member of the Global Hotel Alliance (GHA), the world’s largest alliance of independent hotel brands.

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