



CHEFS AWARDS	CHEFS	TIPS
AWARDS & ACCOLADES	WINNING MENU	DINE WITH US

CHEF'S AWARDS

FIRST PRIZE - MLA ASIAN REGIONAL BLACK BOX COMPETITION 2005



Four young chefs create a gala dinner for 35 from a 'black box'.

At the **largest international culinary competition** in the southern hemisphere, the Burj Al Arab team were overall winners, beating 120 competitors from restaurants across the Asia-Pacific region.

Toby Pfister, Robbie Stokes, Sascha Triemer and Team Leader Christian Gradnitzer created an unbeatable menu, which included

the featured Australian beef tenderloin, succulently cooked in a blue cheese crust.

Christian explains their fantastic success:

'It was all down to the teamwork and commitment of each team member, and what we created was simple - but good - food!'

|| Christian GRADNITZER

*WHAT IS A BLACK BOX CHALLENGE?

For a 'black box' challenge, teams must create their dishes in a very limited time from mystery ingredients in a box. Rules vary, but there is always a nail-biting finish as the deadline approach.

A typical event might go as follows:

The clock starts when the teams open their boxes. They have only one hour to declare the meal they will be preparing, and plan amongst themselves how best to create it for 30 people within the total time limit. Then, over the next five hours of the first day, they rush to undertake all the preparation required.

The following morning they spend a hectic five hours completing their dishes, as well as leaving their kitchens spotless. Along with any last minute touches, each team then presents its courses to the judges, initially prepared for just two people. Scoring is completed in the afternoon, and guests arrive in the evening for dinner, during which each team serves their menu to 30 of the guests. At the end of the evening, the all-important awards ceremony completes the event.

THE WINNING CHEFS

CHRISTIAN G. EXECUTIVE CHEF

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SASCHA TRIEMER EXECUTIVE SOUS CHEF

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ROBBIE STOKES CHEF DE CUISINE

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TOBY PFISTER SOUS CHEF

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CHRISTIAN GRADNITZER - EXECUTIVE CHEF

- MLA Asian Regional Final Black Box Challenge 2005, (teamed): Team Captain, Overall Winners
- World Junior Chef Challenge, Dublin 2003 (teamed): Team Captain, Cooking - Gold, Overall Hygiene Trophy, Overall Gold Trophy
- Africa (Black Box) Challenge, South Africa, 2002: Gold, Overall Winner



Christian worked in his home country of Austria, then Switzerland, and the Dorchester Hotel, London, before working on the luxury Cunard cruise liner M/S Vistaford.

In 2000 he joined the Main Kitchen as Junior Sous Chef of Burj Al Arab, and has been promoted to Executive Sous Chef, - second to the Executive Chef - in charge of 175 Chefs and 60 Stewards.

The responsibility also included catering outside events for the Dubai royal family. Christian moved to New York to take on the role as the Executive Chef in Jumeirah Essex House.

'A great dish needs to have everything: passion, careful consideration, variation, and most importantly, a superb taste.'