

# Culinary Portfolio:

## Sugam Tamang, Executive Chef



Hi, I'm Sugam Tamang, an Executive Chef with a passion for creating memorable dining experiences through fresh flavors and top-quality ingredients. My journey in the kitchen is driven by creativity, strong leadership, and a commitment to building talented teams while maintaining high standards in every detail. From planning menus to hands-on cooking, I excel at blending classic techniques with modern trends to craft inspiring dishes. This portfolio highlights the dynamic kitchens I've led and the artistry that defines my cooking style.



My hands-on approach ensures each dish shows precision, passion, and careful attention to detail, a commitment clear in every step of preparation. Specializing in many different cuisines, I always explore new ingredients and methods to bring fresh ideas to classic dishes. My dedication to culinary artistry is evident in every beautifully presented plate.



Beyond my direct leadership, I also had the valuable chance to refine my culinary skills under Michelin Star Chef Luc. This experience added world-class insights and techniques to my expertise.

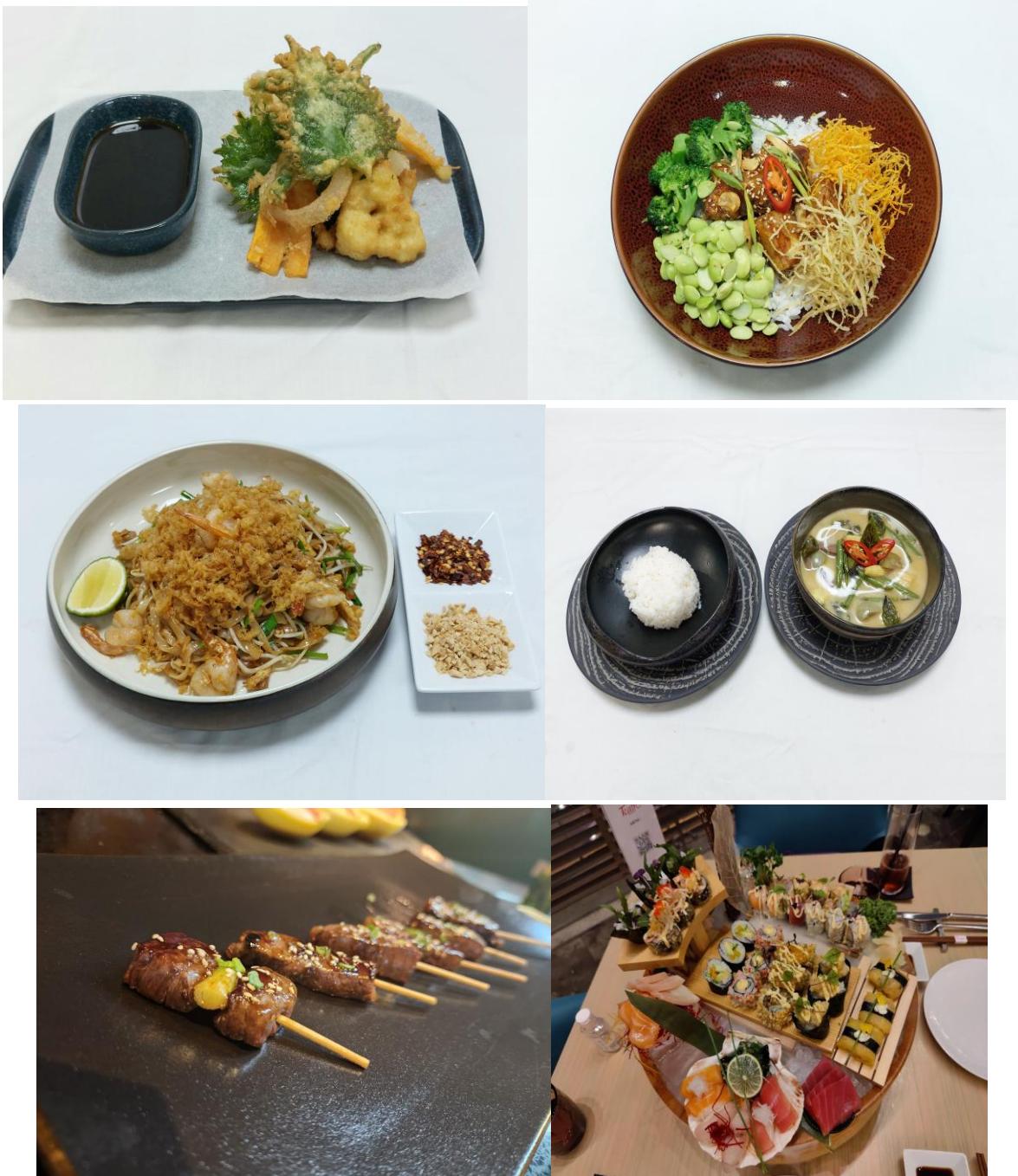




My à la carte dishes turn each plate into a sensory work of art. I combine careful presentation, the highest-quality ingredients, and my global expertise—from French, Steakhouse, Brazilian Churrascaria, Italian, Asian (Sushi/Thai), Indian, to Mediterranean traditions—with creative flavor pairings that explore new culinary directions. From delicious meat and seafood dishes, vibrant seasonal starters, and amazing plant-based creations to comforting classics, I consistently offer a varied and truly memorable dining experience.







I also excel at managing large **buffet operations**, designing and putting into practice 7 to 14-day cycle menus for international buffets, including **live cooking stations**, always ensuring a consistently diverse, fresh, visually stunning food displays and dining experience for our guests.



I'm driven by a profound commitment to **culinary excellence and innovative leadership**. I believe food must be visually beautiful without compromising flavor; it simply must be delicious and soulful. This philosophy underpins my **hands-on approach to crafting exceptional à la carte dishes**, from precisely plated presentations to vibrant plant-based creations.

Furthermore, I prioritize improving the overall guest experience by carefully curating in-room amenities. This collection offers a glimpse into my wide-ranging skills. I look forward to discussing how my complete skill set, vision, and dedication to culinary excellence can greatly benefit your team.

**Thank You, for Your Time and Consideration**  
**Sugam Tamang**  
**Executive Chef**

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