

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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