



CHEF TONY HOWELL

Western Australian born and bred, Tony Howell, Chef Tone as he is affectionately known has garnered a reputation as one of Australia's top Chefs, as Tourism Australia's Ambassador and the Western Australian face of 'Restaurant Australia'.

He has worked in the State's finest restaurants, cooked alongside the world's best including Heston Blumenthal, Alex Atala, Rene Redzepi, Curtis Stone and Sat Bains.

Tony is passionate about local, sustainable, seasonal produce and his approach to food is uncompromising. Tony won a legion of fans and received many awards and accolades, most notably Conde Nast Travellers Gold List Best Food Category in 2005, 2008, 2011 and 2012.

He has appeared on numerous television cooking shows, hosted Channel 7's hit lifestyle program Fresh TV and as a guest chef on MasterChef Australia 2011. He has appeared in Condé Nast Traveller (USA), Forbes, Gourmet Traveller, The Guardian, Traveller, The Telegraph (UK), The Herald (NZ), Travel + Leisure, Qantas inflight magazine and many more.



ROSEATE
HOUSE

NEW DELHI

SIGNATURE WESTERN AUSTRALIAN CUISINE BY CHEF TONY HOWELL

At the Ballroom | 15th & 16th July 2023

Sourdough Bread with Tony's Signature Truffle Whipped Butter

Sashimi Tuna

or

Sashimi of Asian mushrooms

Seared Scallop, Pea, Jamon Crumb

or

Beetroot Cappuccino, Goat Cheese, Pickled Shallots

King Prawns, Café de Paris Butter, Saffron Risotto

or

Mushroom, Spinach and Truffle Risotto

Roasted Truffled Chicken, Roast Shallots, Asparagus, Corn, Chicken Jus

or

Creamed Corn, Roast Shallots, Charred Asparagus, Tart

Toffee Crusted Cardamon and Ginger Brulee, Pistachio Biscotti

Kindly inform us if you have any food related allergies or intolerance.