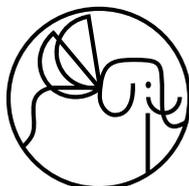


ليزا

**LIZA hosts a dinner with
acclaimed Michelin-starred chef
Greg Malouf.**

As part of its ongoing strategy to promote and support Lebanese talent, LIZA, in collaboration with the **ChefXchange platform**, has invited Lebanese-Australian, Michelin- starred chef and author, Greg Malouf to introduce his unique cuisine to LIZA Beirut for an exclusive night, on Monday, July 25 2016.

The menu will feature traditional Middle Eastern cuisine prepared with a modern flair - in line with Liza's signature culinary approach. The focus will be on shared mezza dishes paired with a selection of **Château Marsyas** wines.



L I Z A



Liza and Ziad Asseily opened their first flagship restaurant on 14, Rue de la Banque in Paris in 2005.

Building on the success of their first venture, they returned home in 2013 to open LIZA Beirut inside the breathtaking Bustros Palace, in the heart of the city's Ashrafieh neighborhood.

LIZA is a believer in Lebanese talent, especially in the way it relates to cuisine and design, and has made it a cornerstone of its strategy to curate Lebanese events in Paris and Beirut.

<https://www.restaurant-liza.com>

ليزا

GREG MALOUF

Malouf is renowned for his innovative, modern take on traditional Middle Eastern dishes.

He grew up in Melbourne, the second of three sons born to Lebanese parents. Malouf went to culinary school in Melbourne and trained in international cuisine in Australia, Italy, France, Belgium, Hong Kong and England.

Early in his career, he “campaign[ed] to put Middle Eastern food, particularly Lebanese food, on a platform. I wanted to cook Middle Eastern food expressed in the best Western style”.

Malouf was the head chef at the award-winning restaurant MoMo in Melbourne for 11 years before taking over the cuisines of the famous Petersham Nurseries in the United Kingdom .

He helped the restaurant retain its Michelin star – which was awarded a year earlier – based on his Middle Eastern menu. He’s also written seven cookbooks and produces his own line of spices.

<https://www.gregmalouf.com>



CHEFXCHANGE

<https://www.chefxchange.com>



Founded in March 2014, by Lebanese Karl Naim and American Marc Washington,

ChefXchange is a trusted online marketplace for Foodies to search, discover, and book a private chef all around the world – online or from a mobile phone.

Whether you are looking for an amateur chef for an informal gathering at your place, an apprentice chef to prepare your meals for the week, or a professional chef for a special occasion, ChefXchange connects Chefs to Foodies looking for an exclusive culinary experience.



CHÂTEAU MARSYAS

<http://chateaumarsyas.com>



Located at an altitude of 900 meters, Château Marsyas is a family initiative founded on the search for excellence.

The wine is made of Cabernet Sauvignon, Syrah and Merlot for the red, and Sauvignon Blanc and Chardonnay for the white.

CHÂTEAU
MARSYAS®



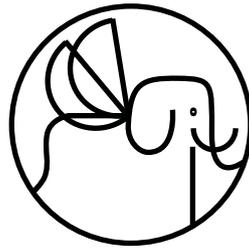
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