

EASTERN & ORIENTAL EXPRESS

A BELMOND TRAIN
SOUTHEAST ASIA



EASTERN & ORIENTAL EXPRESS, A BELMOND TRAIN, SOUTHEAST ASIA, PRESENTS CHEF ANDRÉ CHIANG'S MICHELIN-STARRED GUEST CHEF SERIES

EMBARGOED UNTIL 9:00 AM GMT, 14 FEBRUARY 2025

FEBRUARY 2025 – Launching from 28 April 2025, the Eastern & Oriental Express, A Belmond Train, Southeast Asia, proudly invites three of Asia's most acclaimed Chefs to join Culinary Curator Chef André Chiang on the three-night Wild Malaysia journeys showcasing the best of the region's cuisine. Entitled "Tastes of Tomorrow: A Culinary Gathering with Chef André Chiang", Chiang is joined by Michelin-starred – Chef Vicky Cheng of restaurant Wing and VEA in Hong Kong (28 April), Chef Jason Liu of restaurant LING LONG in Beijing and Shanghai (28 July); and Chef Jungsik Yim of restaurant Jungsik in Seoul and New York (8 September).

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All bound by years of camaraderie and a shared culinary vision, this new experience offers guests an insight into their kitchen secrets. This collaboration is a tribute to a new generation of gastronomy - pushing boundaries and offering an inspired, reimagined take on domestic cuisine. Acclaimed bartender and mixologist Shelley Tai will curate an exclusive cocktail menu for each gala dinner on board, expertly pairing the diverse flavours of the chefs' menus with her own creations, inspired by Singapore's rich culture and history.

The train's striking green and gold carriages will depart from Singapore, embarking on a journey through Malaysia's lush landscapes, setting the stage for an unparalleled adventure. Onboard, each chef, a master of Asian cuisine, will craft menus that highlight regional ingredients, infused with the vibrant spices that tell the story of the land.

Alongside Chef Chiang's menu, each of the three renowned guest chefs will create a signature dish that evoke the rich heritage of the region. Then, on the final evening, they will co-curate a memorable four-hands dinner that celebrates the synergy of friendship and flavour, reimagining Malaysia's local cuisine. This collaboration showcases not only the talent of the chefs, but also the essential role spices play in connecting history, culture, and the present culinary landscape. As expressed by Chef André:

"These culinary journeys on the Eastern & Oriental Express are a bridge between destination and culture, further accentuated by our long-standing friendship with Jungsik, Vicky and Jason. It is a celebration of diversity through the universal language of food. This time, more than a crossroad of flavours, it is a cultural exchange, revealing the beauty in our differences and the shared passion that unites us."

CHEF VICKY CHENG: 28 APRIL

Chef Vicky Cheng kicks off the culinary gatherings on 28 April, highlighting the meticulously crafted dishes that celebrate his Chinese cultural roots and culinary heritage at VEA and WING Restaurant. Born in Hong Kong and raised in Toronto, Chef Vicky trained under esteemed chefs, mastering the precision and aesthetics of modern culinary techniques. Through his reimagined of classics and showcasing his unique culinary expression, he will present delicacies throughout the Wild Malaysia journey. He comments:

"I am delighted to be joining hands with Chef André once again, this time aboard the Eastern & Oriental Express. This unique travel experience blends stunning scenery with exquisite cuisine. I can't wait to embark on this flavourful journey together!"

CHEF JASON LIU: 28 JULY

On 28 July, Chef Jason Liu, chef-owner of LING LONG in China, presents a menu inspired by "XIAN"—the essence that awakens humanity's primal curiosity for taste. Describing the beauty of traditional Chinese cuisine as "an ancient uncut jade," Chef Jason will craft his dishes using classic techniques while incorporating contemporary elements, creating flavours that honour tradition while embracing innovation. He comments:

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A BELMOND TRAIN
SOUTHEAST ASIA

"This collaboration honours the roots of traditional Chinese cuisine, whilst breathing new life into its heritage and imbuing it with contemporary significance. Chef André's relentless pursuit of flavour has created a deep connection between us, and this marks the long-awaited realisation of our shared vision."

CHEF JUNGSIK: 8 SEPTEMBER

On 8 September, Chef Jungsik Yim, founder of restaurant Jungsik in Seoul and New York, closes the series, bringing his three Michelin-starred experience and pioneering Korean fine dining to the train's restaurant cars. With inventive dishes, including the famous all-in-one kimbap, Yim's menu with Chiang reflects on his deep-rooted connection to Korean traditions while pushing the boundaries of modern gastronomy.

A MICHELIN-STARRED FOUR-HANDS DINING EXPERIENCE

The culmination of each journey is the highly anticipated four-hands dining experience, served in the elegant dining carriages, Malaya and Adisorn, the menu reflects the Chefs' shared philosophies while celebrating the region's authenticity. Each dish is a carefully curated masterpiece, showcasing rare ingredients, exquisite techniques, and the profound cultural connections that have shaped their careers. Wine pairings selected by expert sommeliers further elevate the experience. As the train glides into the moonlit landscapes of Southeast Asia, the four-hands dinner marks a gathering of artistry and cultural storytelling through cuisine.

Guests are then ushered into the Observation Car for conversations with Chef Chiang and his Michelin-starred guest Chefs to uncover more about their creative process over expertly crafted cocktails by award winning guest mixologist, Shelley Tai, and live Malaysian jazz. This offers a rare opportunity for guests to engage further with both chefs, learning about the inspiration behind each dish and the stories that brought them to life. a celebration of connection through cuisine. Shelley comments:

"I'm thrilled to be part of this incredible experience alongside such talented chefs, and I can't wait to share a taste of Singapore through our cocktails with everyone!"

Beyond the Eastern & Oriental's scenic views and usual cultural programming, guests are invited to join each chef offboard on curated excursions, including a guided tour of Taman Negara National Park, uncovering unfiltered insights into their inspirations, philosophies, and the artistry behind their creations.

With three special journeys operating, the exclusive "Tastes of Tomorrow: A Culinary Gathering with Chef André Chiang" trips will take place on 28 April, 28 July, and 8 September 2025.

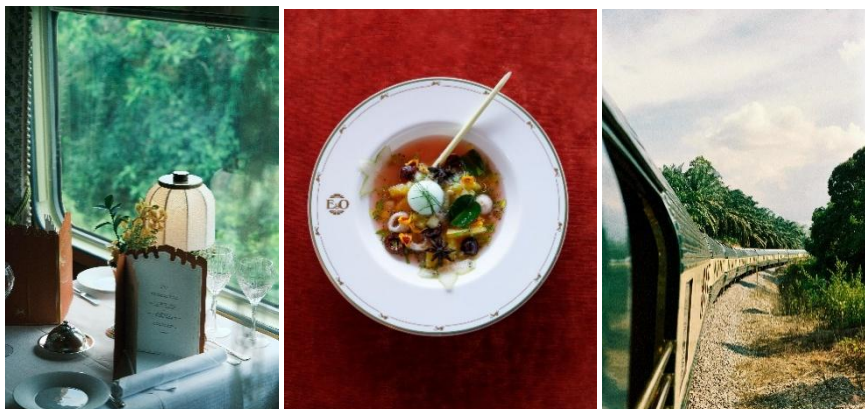
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The Eastern & Oriental Express runs three-night itineraries year-round, with the "[Wild Malaysia](#)" itinerary running from March to October. Accommodation starts from US\$5,800 per person in a Pullman cabin including all meals, a selection of alcoholic and non-alcoholic drinks, on board entertainment, on and offboard activities. For more information or to book, please visit [belmond.com](#).

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NOTES FOR EDITORS

Images are available to download [here](#).

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ABOUT EASTERN & ORIENTAL EXPRESS, A BELMOND TRAIN, SOUTHEAST ASIA

The Eastern & Oriental Express, A Belmond Train, Southeast Asia invites guests to discover the soul of Malaysia, uncovering the opulence, ancient wonders, and landscapes that the destination has to offer. The two, new three-night itineraries depart from Singapore, travelling through Malaysia's ever-changing landscapes and vibrant cities such as Penang and Langkawi, and for the first time, the Tamam Negara National Park – before returning to the garden city. The train boasts eight sleeping carriages, two restaurants, a Piano Bar, and the open-air Observation Car. On board, guests can find three different cabin categories – Pullman, State, and Presidential – whose designs reflect the different landscapes the train travels through. The cherry wood interiors evoke a warm ambience, and each cabin is air-conditioned and fitted with en-suite showers and bathrooms. Within the two elegant restaurant cars, Southeast Asia cuisine and culture is celebrated throughout the menu, devised by world-acclaimed chef André Chiang. To unwind, guests can visit the Piano Bar, immediately located in the centre of the train, the social hub. Here, live performances take place, combining elements of Nanyang jazz, Malay vintage tunes and Western music. At the rearend of the train is the open-air Observation Car, with its very own bar, where guests can enjoy the panoramic scenery and breathtaking sunsets.

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ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations, and journeys.

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SOUTHEAST ASIA

From hotels and trains to river cruises and safaris, Belmond curates incomparable experiences and crafts unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 44 properties spread across 25 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. As a pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. The group later expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton).

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