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Octaphilosophy

Octaphilosophy, explores one year in his restaurant.

Including snacks, mains and sweets over each season, and the stories and processes behind each dish, Chiang will share his

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unique approach to food combining the technical precision of Asian gastronomy with the Western culinary preference for produce, producers and seasonality.

Octaphilosophy: The Eight Elements of Restaurant André ...

Octaphilosophy has been developed as a tool to explain a dish. At Restaurant André there are no starters or

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main courses but all dishes are there for a reason and all are equally important. Each dish is built up around an Octaphilosophy concept and finds its ultimate expression in the dining room setting.

**Octaphilosophy -
Restaurant André**
Octaphilosophy,
explores 365 days in
his restaurant.

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**Octaphilosophy |
Food & Cookery |
Phaidon Store**

Octaphilosophy is a valuable tool, a conceptual framework, for creation and remembrance. Rather than explaining ingredients and cooking techniques, octaphilosophy references ideas and feelings.

Recipe book:
Page 7/19

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**The Eight Elements
of ...**

Octaphilosophy, the book, is a chance for Chiang to allow fans to explore his restaurant in 365 days where he offers up unique insights into his approach to food "combining the technical precision of Asian gastronomy with the French culinary preference for produce, producers and

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seasonality."

Octaphilosophy

The word is "Octaphilosophy". It is the title of a book by Chiang published by Phaidon, which he's in Hong Kong to promote. It is also the name of the culinary concept Chiang puts to work in the kitchen at his eponymous Restaurant André, in Singapore. Octaphilosophy is also the key to appreciating

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his eight-course
degustation menu.

Chef André Chiang's Octaphilosophy Inspires and Excites

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Find helpful customer reviews and review ratings for Octaphilosophy: The Eight Elements of Restaurant André at Amazon.com. Read honest and unbiased product reviews from our users.

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Amazon.com:

Customer reviews:

Octaphilosophy: The Eight ...

The 8 Year Journey of Octaphilosophy Chef Andre has just officially announced the closure date of Restaurant ANDRE after 8 years of legacy. The last service of Restaurant ANDRE will be on 14th February 2018.

Restaurant André

Page 11/19

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Octaphilosophy, the book, is a chance for Chiang to allow fans to explore his restaurant in 365 days where he offers up unique insights into his approach to food "combining the technical precision of Asian gastronomy with the French culinary preference for produce, producers and seasonality."

Cooking Books

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**Octaphilosophy:
Andre Chiang
Restaurant
Cookbook**

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Category: Chefs & Restaurants.

Description Reviews (0)

At Restaurant André in Singapore, Chiang has developed his cuisine around eight ideas—hence this book's title—that are represented in the restaurant's eight-course tasting menu. If the approach seems rarefied, the food itself is elegant but ...

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Page 14/19

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Kitchen Arts & Letters

Octaphilosophy at Restaurant Andre.

Texture: Chiang strives not only for textural contrast, but also to present foods in unfamiliar formats and textures. He revels in exposing the varied and nuanced dimensions of a vegetable or protein. In a recent dish, he made gnocchi with 100 percent potato

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(cooking and mashing potatoes, reducing potato ...

Ate: An Octaphilosophy at Work at Restaurant Andre ...

The Taiwanese chef
André Chiang
combines eight
elements into his
cookery: salt, texture,
memory, pure, terroir,
south, artisan and
unique. In honour of
the chef's self-

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described

Octaphilosophy, here are eight highlights from his current book tour.

André Chiang's Octaphilosophy tour in 8 bites | Food ...

Octaphilosophy, explores one year in his restaurant. Including snacks, mains and sweets over each season, and the stories and processes behind each dish,

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Chiang will share his unique approach to food combining the technical precision of Asian gastronomy with the Western culinary preference for produce, producers and seasonality.

Octaphilosophy :
Andre Chiang :
9780714871158

The end project is an illustrated monograph of 150 recipes exploring Chiang's

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creative approach to the multi-sensory fine-dining experience—a concept he conceived as Octaphilosophy, which combines...

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