

For immediate release
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MasterChef the Professionals Semi-Finalist to Host Exclusive Supper Club at London Restaurant Klose and Soan

Fans of standout MasterChef: The Professionals semi-finalist, Philippe Sonou have a rare opportunity to enjoy the young Parisian chef's signature West African fusion flavours in a restaurant setting later this month as he hosts an exclusive supper club at Deptford's Klose & Soan (209 Deptford High Street, SE8 3NT).

The one-night only event on 14 May will feature a glorious six-course tasting menu which showcases the irresistible Beninese flavours, classic French technique and West African cuisine that saw Chef Philippe reach the semi-finals of last year's competition and win glowing reviews from the Michelin-starred judge, Marcus Wareing.

Diners can expect Parisian sophistication, Beninese flavour and the eclectic energy of London to converge on the plate, with ingredients and influences from the trio of iconic cities reimaged in Chef Philippe's own inimitable style.

Guests who drooled over his incredible creations in the MasterChef kitchen will also be able to sample some of the elements that wowed Greg Wallace, Monica Galetti and Marcus Wareing.

Canapes draw on the young chef's cultural heritage – with a twist. Plantain is paired with coconut milk gari foto and a green chilli sauce, while a tuna donut, green anise, and confit onion with Bénin pepper becomes a rich, savoury pâté.

The starter of oeuf parfait, served with spicy squash, fiery dja sauce and soft Nigerian-inspired agege bread has its roots in West Africa via way of the MasterChef kitchen. A sea bream tartare, tamarind, sweet potato, and tiger nut dressing brings together two continents and gastronomic innovation.

The main of stuffed corn fed chicken, yam croquette, smoked eggplant puree and bitter leaf sauce is a fusion of flavour, the perfect prelude to a desert of decadent spicy ginger and turmeric cake, served with a cooling hibiscus tapioca and sweet caramelised cashew nuts.

"I'm so excited to showcase the best of French, Beninese and West African culinary traditions at Klose & Soan," Chef Philippe commented. "Hosting a supper club is always a fun experience and I hope my menu will give guests the opportunity to try new flavours and experience familiar ingredients in a whole new way."

Philippe Sonou's supper club at Klose & Soan (209 Deptford High Street) will take place 19.00 -22:30 on 14 May.

A limited number of tickets are available for the event. Order via Eventbrite: <https://www.eventbrite.com/e/masterchef-semi-finalist-philippe-sonou-supperclub-at-klose-soan-tickets-890958901057>

or find out more: <https://www.chefphilippesonou.co.uk>
<https://www.kloseandsoan.co.uk/restaurant>

About

Thirty-three-year-old Philippe Sonou was born and raised in Paris. Inspired by his Beninese parents and his mother's creativity in the kitchen, Philippe spent 14 years honing his craft in France. He spent three years at the Le Mandarin Oriental Paris alongside two Michelin starred chef Thierry Marx and worked in local bistros. In 2021, he moved to London to continue his culinary journey.

His refined, tasteful, and friendly cooking with immaculate attention to detail saw him reach the semi-finals of MasterChef: The Professionals in 2023, where he won praise from acclaimed chef Monica Galetti for his 'divine' plantains and from Marcus Wareing whose imagination was piqued by Chef Philippe's culinary creations.

He is a private chef and creates bespoke menus for guests wishing to enjoy a restaurant experience at home.

Follow him on Instagram [@chefphilippesonou](https://www.instagram.com/chefphilippesonou)

Note to editors

A limited number of media places are available for the supper club on 14 May. If you'd like to sample Chef Philippe's menu, please contact Rebecca@dakotadigital.co.uk. Due to limited availability, they will be allocated on a first come, first served basis.

Contact

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