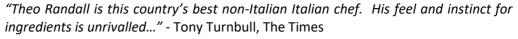


Theo Randall

BIOGRAPHY



Theo Randall opened his first multi award-winning restaurant, <u>Theo Randall at The InterContinental</u>, to huge critical acclaim and success in 2006 and hasn't looked back since. The restaurant has attracted high praise with critic Jay Rayner declaring it 'the best meal I have had all year', and was awarded London Restaurant Awards Best Italian Restaurant of The Year, Harden's Guide 2013 Best Italian/ Mediterranean over £50, the highest ranked Italian on The Sunday Times Food List 2013, and his 'Cappelletti di Vitello' won Tatler Restaurant Awards - Best Restaurant Dish 2014.

In 2016 **Theo** launched casual dining concept <u>Theo's Simple Italian</u> in London. His first venture in Asia, <u>Theo Mio</u>, opened at The Intercontinental Bangkok in 2015, followed by <u>Theo Mistral</u> at The Intercontinental Hong Kong in 2018.

Theo was formerly Head Chef and Partner at *The River Café*, which was awarded its first Michelin Star under his direction, with praise from major critics who described it as 'a place of pilgrimage' which has 'changed Britain's restaurant culture for good.'

His many television appearances include Saturday Kitchen, Market Kitchen, Beat the Chef, Something for the Weekend, Food Poker, Country Show Cook Off, Made in Italy: Top Ten Classic Dishes, Munch Box, Sunday Brunch, Celebrity MasterChef, Cooks Questions, Win It Cook It, Weekend Kitchen, Lorraine, The Weakest Link celebrity special, Countryfile, and Pointless Celebrities. **Theo** starred as mentor and judge in The Chef's Protégé on BBC2, and competed (and won!) against other Michelin star chefs in new BBC cooking series Yes Chef 2016-2017, and mentored contestants in My Kitchen Rules on Channel4 in 2017.

In 2010 **Theo** published his first book, *Pasta*, with Ebury Press. He also wrote the foreword to *Where to Go When: Italy* (DK), and contributed to *The Silver Spoon*, a book of recipes by celebrated Italian chefs. His latest book is *My Simple Italian: 100 inspired recipes from one of Britain's best Italian chefs* (Ebury Press) published April 2015.

Theo is much sought after as a consultant. In 2008 he was approached by *Pizza Express* to create four special pizzas for their autumn menu which revolutionised the much-loved institution. He has since worked with *Marks & Spencer, Zizzi, ASK, Bakkavor, Sacla, San Pellegrino, Sainsbury's, Villa Sandi Prosecco, Colicci,* and partnered with *Gin Mare* to create the limited edition 'Ginettone' for Christmas 2018. **Theo** promotes the use of Italian food and drink with Protected Designation of Origin status including *Parmigiano-Reggiano* and *Prosciutto di Parma*, and he has addressed the *Abruzzo Wine Consortium* in London.

A popular choice for food industry awards shows, **Theo** has recently hosted Chesterfield Food and Drink Awards, as well as being judge and host for Café Life, The PAPAs, and The Sammies Awards since 2015. He is increasingly in demand for events in Asia and the Middle East, working with *Jones the Grocer* in Dubai and Abu Dhabi, and with Intercontinental Hotel Group in Bangkok, Qatar, Singapore, and Qatar Airlines.

When not busy at his restaurants, **Theo** spends his time in Italy and France researching new dishes and enjoying time with his family.

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