



A taste of something new comes to the g

AWARD-winning chef Stefan Matz is the Group Executive Chef to the five-star **g hotel** in Galway and Ashford Castle in Mayo.

His appointment has seen an immediate impact with delicious and creative new menus in the Matz restaurant in the **g** as well as tasty treats in the afternoon tea selection and lounge menu.

A native of Recklinghausen in Germany, Stefan lives in Ballyconneely.

He has worked in some of the most prestigious kitchens



across the world including Germany, Switzerland, America and Ireland.

Stefan has been awarded, praised and highly commended for his outstanding culinary skills having received over 20 awards and accolades to date, including a star rating in the Michelin Guide to Great Britain and Ireland, and Chef of the Year 2007 by Georgina Campbell.

From tasting some of his menu it's clear that Stefan has a passion for using locally sourced, fresh produce.



"I am delighted to be apart of the inspiring team at the unique **g hotel**. The Galway food market offers such wonderful choice of local, artisan and organic products, including fresh fish from Galway Bay and a wide variety of meat products, fruit and vegetables from local producers, ensures creating dishes at the **g** is simply a pleasure for me," he concluded.