

黄金周特别

GOLDEN WEEK EXCLUSIVE

AT THAI THAI RESTAURANT



CHEF LEONG
FROM SOFITEL KUALA LUMPUR DAMANSARA



CHEF JOY
FROM PULLMAN PHUKET KARON BEACH RESORT

27TH – 30TH SEPTEMBER 2024 FROM 6PM ONWARDS

FOUR HANDS

Dinner

AT THB **1,888**⁺⁺ PER PERSON



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NOW!**
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@pullmankaronbeach


ThaiThai
RESTAURANT

FOR MORE INFORMATION OR RESERVATIONS,
PLEASE CONTACT **076 396 433**
OR **HC1D6-FB@ACCOR.COM**



CHEF LEONG JUN GAR

Chef Leong Jun Gar, with a year of experience in the culinary industry, has swiftly progressed from an intern to a permanent staff position as Commis 2 at Sofitel Kuala Lumpur Damansara. His journey in the culinary world is driven by an unwavering passion for transforming ingredients into artful dishes that delight and nourish, showcasing his creativity and skill.

Chef Leong's vision is to create unforgettable culinary experiences that evoke joy, connect people, and celebrate the richness of flavours and cultures worldwide. He aims to inspire others through food, crafting dishes that ignite joy, foster connections, and exhibit creativity, cultural richness, and respect for ingredients.

One of Chef Leong's standout creations is his Chinese-style roasted duck. This signature dish features a crispy, golden skin that reveals succulent, flavorful meat infused with traditional spices and a tantalizing hint of sweetness. It is a true embodiment of culinary excellence, reflecting Leong's dedication to his craft.

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GOLDEN WEEK'S CHEF

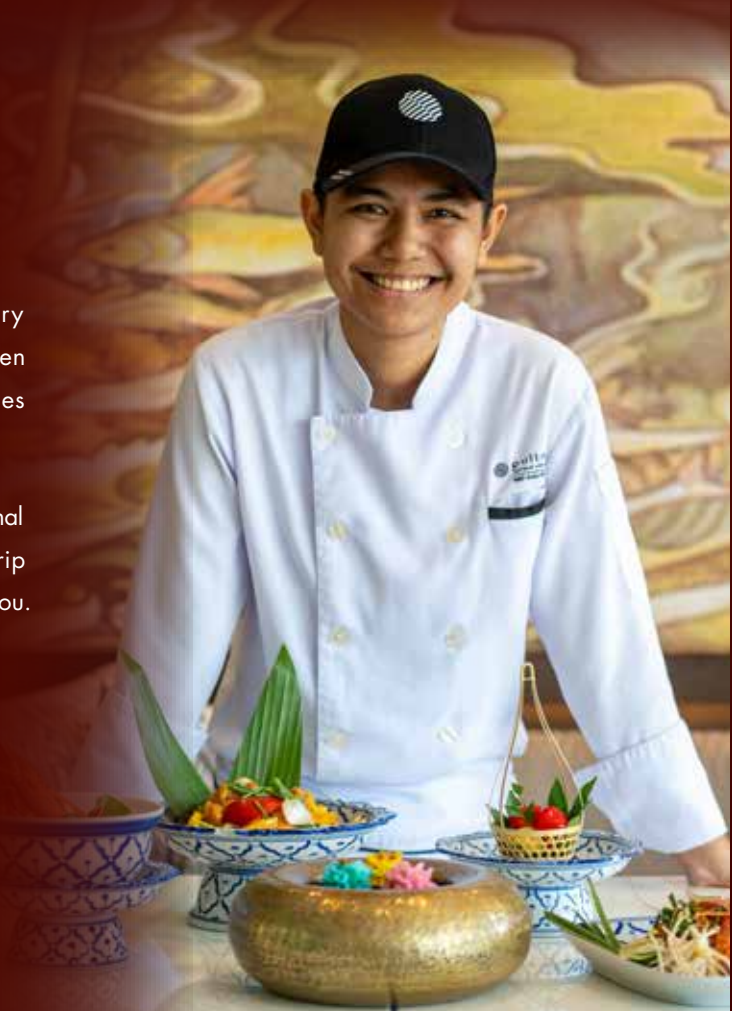
CHEF JOY

Meet Chef Joy, currently working as a Chef De Partie at the resort's specialty restaurant "Thai Thai"

A graduate from the Phuket Vocational College in culinary Arts program, his love for cooking and being in the kitchen has always fueled his passion for preparing the best dishes the cuisine has to offer.

Chef always emphasizes on bringing Thai food to an international audience across the globe & states he will take you on a trip to Thailand through the culinary experience he prepares for you.

In his free time, Chef Joy likes to read cookbooks & is an avid runner.





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DRINK & WELCOME AMUSE

Boba with Butter Fly Pea & Coconut
Steamed Royal Flower Dumpling

CHINESE TRADITIONS

Double Boiled Herbal Chicken Soup

BEST OF LUCK

Steamed Organic Black Grouper
with Thai Herbs & Organic Vegetables

ANCIENT CHINESE

Stir-fried Andaman Tiger Prawn with Lu Sauce

MO HUONG

Phuket Braised Pork Belly
Duck Egg & Dark Soya
Yi Mein Longevity Noodles
with Shaoxing Wine & Abalone

TO COMPLETE

Red Lotus Moon Cake
Khanom Tom Rice Flour Dumpling with Coconut

THB 1,888⁺⁺ PER PERSON

