



Caramelized duck breast enhanced in a lavender vinaigrette accompanied by coral fruits.

way of actually cooking himself, the creative expression these days comes from planning menus and special food promotions. He's not able to take part in his favourite kitchen activity — food carving and sculpturing — except for on special occasions nowadays, but his painting has filled that void nicely.

When asked to describe the nature of his canvas creations, the chef does not hesitate to elaborate. "My paintings now are on the darker side, for some reason. They are reflecting changes I've seen in Thailand in the last 10 years." The style, he says, is a mixture of Expressionism and surrealism, certainly an interesting combination. He's been able to devote a fair amount of time to his painting in the last several years, but his duties as a chef, a

husband and a father preclude him from spending as much time at it as he'd like.

So, although the chef loves his current profession, he can envision a time in the future when he might teach cooking and devote even more time to his painting. And the chances are high it will be in his adopted country of Thailand, since his wife is Thai and he enjoys the overall atmosphere of Asia.

Whatever he does, it will definitely be something that allows him to pursue his creative muse as well as any other activities he may be engaged in, because the opportunity to express himself artistically is the one thing that will always motivate him to create, whether it be food or art.

How tomes filled with pine nuts and yolthers accompanied by a pigeon supreme.



Sala Thai



Experience our authentic Thai cuisine and traditional dances from the different eras of Thailand in a 13th century teak pavilion. Dinner is served nightly from 19.00 and Thai classical dancing begins at 20.30.



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