

# Sassy chefs cook up a storm

Phuket's top female chefs unite for Good Shepherd dinner at Kata Rocks

The Phuket News  
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“Diners can count on each talented chef to cook up some amazing culinary dishes that reflect their home country with a healthy dose of imagination for good measure.”

Five of Phuket's finest female chefs, from the island's premier luxury resorts and restaurants, are joining forces on Saturday, April 22, for “The Sassy Chef's Kitchen” charity dinner at Kata Rocks to benefit children at the BanYa Literacy Centre.

Participating chefs include Chonthicha “Mook” Surajaroenjai, pastry chef of Rustic Eatery & Bar; Belinda Tuckwell, executive chef of The Pavilions Phuket; Patrizia Battolu, executive chef of La Gritta at Amari Phuket; Laia Pons, executive chef of Kata Rocks; and Anongrat “Piak” Meklai, executive sous chef of Black Ginger at The Slate Phuket.

Diners can count on each talented chef to cook up some amazing culinary dishes that reflect their home country or restaurant menu, with a healthy dose of imagination for good measure.

Kata Rocks General Manager Scot Toon said, “We are excited to have the top female chefs in Phuket coming together to present an amazing five-course dinner to raise much-needed funds for the children at the Good Shepherd Phuket BanYa Literacy Centre.”

Musical entertainment by Phuket's top female DJ, Fabuloops, will run from 9pm to midnight, with a live auction featuring fabulous holiday prizes to exclusive destinations also on offer.

Chef Belinda of The Pavilions Phuket said, “I am delighted to be cooking as part of the ‘The Sassy Chef's Kitchen’ at Kata Rocks. There is nothing better than fabulous food mixed with a touch of girl power supporting the cause.”

Tickets to the dinner are priced at B3,800 net per person with all proceeds raised going towards assisting the 150 Myanmar children who attend the BanYa Literacy Centre.

These students recently moved into a dedicated eight-room learning facility last December, funded and built through grants and donations. However, the average cost of supporting each child is about B10,000 per annum.

“Our community is important to all of us here at Kata Rocks, we are regularly assisting and support-



Kata Rocks Executive Chef Laia Pons will be on her home turf for the charity dinner.

ing many groups and charities across the island. Giving back where we can and being able to work with these amazing chefs and restaurants on this occasion to raise money for the Good Shepherd is fantastic,” Mr Toon added.

Paul Jordaan, general manager at The Slate, predicted it would be an epic epicurean evening that should not be missed. “I’m delighted to see the top female chefs of Phuket coming together for such an important cause. I want to urge all the residents of Phuket to come and join us to help raise much-needed funds for the BanYa Literacy Centre,” he said.

Good Shepherd Phuket helps women and children on the island who have been abused, are caught up in

human trafficking or the sex industry, as well as those in poverty or suffering from HIV.

They are given shelter, counselling, schooling and the opportunity to re-educate themselves and thus earn a decent living. Handicraft items made by the women are also sold at some of the top resorts in Phuket.

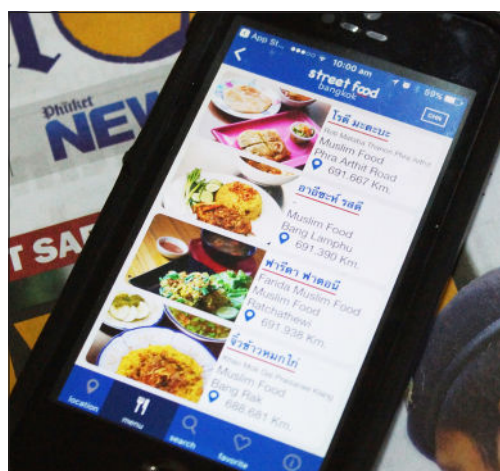
*This important gastronomic fundraiser is scheduled for Saturday, April 22, at Kata Rocks, starting from 6pm. For reservations and information email Donna Toon (The Good Shepherd) at: sassychefskitchen@gmail.com*

*The Phuket News & Live 89.5 are proud sponsors of the event.*



Chonthicha ‘Mook’ Surajaroenjai.

## Phuket street food app to launch soon... we hope



The Bangkok Street Food app is up and running.



Thailand was named as a ‘street food paradise’.

The Ministry of Foreign Affairs, in co-operation with Thailand Foundation, has launched a new mobile application for Thai street food, aimed at assembling information on all of the country's top roadside eateries.

According to a National News Bureau of Thailand report this week, the three versions of the app – Street Food Phuket, Street Food Chiang Mai-Chiang Rai and Street Food Bangkok – were to be launched simultaneously to promote Thai food to foreign visitors as well as enhance Thailand's tourism image.

However, as this paper went to print, only the Bangkok app was available in the iOS and Android app stores. The Bangkok app did appear to be functioning correctly and has both English- and Chinese-language options.

The app had clear information on popular street food dishes such as *pad Thai* and *khao kah moo* as well as listing the locations of several popular stalls in Bangkok that serve them. The descriptions of the individual restaurants also included their particular take on the dish as well as listing other popular menu items.

One particularly handy feature of

the app is that it gives the name and directions to each restaurant in Thai so you can show it to your taxi driver. The application is available for free download on both Android and iOS operating systems. We can only hope that the Phuket version is ready for download soon.

The launch follows Prime Minis-

ter's Office Spokesperson Lt Gen Sansern Kaewkamnerd noting that CNN crowned Thailand the world's “Street Food Paradise” for the second year running and that the World Street Food Congress choose Bangkok's fried oyster pancakes as one of its top three street dishes.

Mark Knowles



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