

Royal Palm Beachcomber Luxury celebrates Thai cuisine



Royal Palm and its Executive Chef, William Girard, are partnering with The Sukhothai Bangkok to welcome Rosarin Sriprathum as resident chef for the Thai Food Festival at La Plage restaurant from 25 to 29 October 2023. Those who like the vibrant, authentic flavours of Thai cuisine are sure to be delighted.

Royal Palm Beachcomber Luxury firmly believes that culinary delights go hand in hand with the art of travel, and regularly holds delicious gastronomic weeks to enable guests to experience the world's finest and most exotic dishes.

After Indian cuisine, the hotel will be exploring Thai cuisine from 25 to 29 October in its waterfront restaurant, La Plage. Having noted guests' interest for Asian food and in response to a strong demand, the hotel is inviting a promising figure of Thai cuisine for this exclusive week: Chef Rosarin, from The Sukhothai Bangkok's Celadon restaurant.

The talented Thai chef will train Royal Palm's teams in her techniques handed down directly by her forebears and for dinner, guests and the local clientele will have the chance to try out a selection of dishes taken straight from the new Celadon menu and prepared by Chef Rosarin: Steamed rice pancakes filled with crabmeat, shimeji mushrooms, garlic and coriander, wild pepper; Crispy duck spring rolls with plum sauce; Beef cheeks in red curry and kaffir lime; Marinated grilled neck of pork, coconut milk and seasonal vegetables; or Mango and sweet glutinous rice; and puffed beans with coconut and roasted sesame seeds for dessert.





About Chef Rosarin Sriprathum

The Thai Chef, Rosarin Sriprathum is at the helm of the gourmet restaurant Celadon at The Sukhothai Bangkok hotel. She began her career as a chef at the age of only 20. Since childhood, she has been enthusiastic about the subtle complexity of Thai cuisine and draws on the secrets passed down by her forebears, themselves former chefs and pastry chefs, to infuse a bold touch of originality into traditional Thai food.

After spending over ten years working at the Regent Bangkok (former Four Seasons Bangkok and now Anantara Siam) and gaining a wealth of experience abroad, from Australia to Japan, via Hong Kong and England (where she was Assistant Chef at the famous Siam House), she joined Celadon restaurant at The Sukhothai Bangkok hotel, where her creativity brings character to Thailand's finest traditional food; her dishes take guests' taste buds on a journey from the North to the South of this exotic country.



About Celadon restaurant

Celadon embodies Thai elegance and sophistication. The restaurant draws inspiration from the Sukhothai era, after which the hotel is named. Associated with art and prosperity, its elegant pavilions overlook lush gardens with a lotus pond.

The Celadon's cuisine is recognised by the Michelin Guide and is an ode to the authentic flavours of Thailand. Each dish is served in celadon ceramics as a reference to the name of the restaurant and to Thai legends: celadon stoneware was once believed to have mystical powers, causing poisoned food to change colour.

Celadon is regarded as one of the finest Thai restaurants in Bangkok, taking you on an unforgettable culinary journey.





About Royal Palm Beachcomber Luxury

The iconic Royal Palm Beachcomber Luxury is set along a strip of fine white sand in Grand Baie, on the North coast of Mauritius. It is a legendary hotel and a sophisticated lifestyle destination that leaves an indelible mark in guests' hearts. This grand hotel with a human touch will cater to your every wish: every small detail is carefully thought out with an ever-attentive and discreet personnel to take care of your every need, whether under the shade of a beach hut, by the pool or on the terrace of a suite. Every experience, every setting, every moment spent in this grand 'Maison' is tinged with elegance, making every stay a powerful sensorial experience.

This flagship of the Mauritian hotel industry has been a member of The Leading Hotels of the World from the early days of its opening and has renewed itself in recent months by taking a spontaneous drive to better highlight its defining features: elegance, excellence and exacting standards. This minor renovation emphasises the surrounding natural beauty and creates a new, sophisticated lifestyle while time and again redefining with the same passion the word "hospitality" in its truest and most wonderful form.

