

PHETCHABURI THAILAND



Phetchaburi
City of Gastronomy

2021

加入網絡年份

YEAR OF DESIGNATION

泰國·碧武里

城市介紹 | INTRODUCTION OF THE CITY

Phetchaburi, Thailand, located about 160 kilometers south of Bangkok, is renowned for its rich culinary heritage and was designated a UNESCO Creative City of Gastronomy in November 2021. The province is famous for its abundant natural ingredients, including high-quality sea salt, limes, coconuts, rose apples, pineapples, and bananas. These local products contribute to Phetchaburi's distinctive cuisine, characterized by a balance of salty, sour, and sweet flavors, earning it the nickname "City of Three Flavors," as well as "City of Three Palaces and Three Seas."

Traditional sweets such as Khanom Mo Kaeng (Thai custard) and Khanom Tan (toddy palm sugar cake) highlight the province's deep connection to sugar production, particularly from toddy palms. Phetchaburi is also known for its fresh seafood, with dishes like Ho Mok (steamed fish curry) showcasing local ingredients and culinary techniques.

Beyond food, Phetchaburi boasts a rich cultural and natural landscape. The city is home to historic sites like Phra Nakhon Khiri Historical Park (Khao Wang) and serene natural attractions such as Kaeng Krachan National Park. Its blend of history, nature, and gastronomy makes Phetchaburi a unique destination that preserves tradition while embracing creativity in food culture.



廚師介紹 | CHEF INFORMATION

Arnon Wongchiang



Mr. Arnon Wongchiang is a specialist in customer service quality management in hotel restaurants, with a focus on the Hua Hin District of Prachuap Khiri Khan Province. He earned his Master's degree in Food System Management for Nutrition from Sukhothai Thammathirat Open University in 2018.

His research explores the management of customer service quality in hotel dining, emphasizing the factors that influence customer choices and satisfaction. His work provides practical insights into enhancing service standards in the hospitality industry.

Mr. Arnon also serves as the secretary of the Cha-Am Hua Hin Chefs Club. He was a featured speaker at a culinary innovation event in Phetchaburi, hosted by the Phetchaburi International Culinary School, Faculty of Science and Technology, Phetchaburi Rajabhat University, in collaboration with Burapha University and the Coastal Aquaculture Research and Development Center. The event focused on the development of new cockle-based dishes, aiming to inspire creativity and elevate the local culinary scene.

菜品 | DISHES

Phetchaburi Pork Noodle Chili Sauce (Spices)

Red Noodle Soup is one of Phetchaburi's signature dishes. Despite its brown color, locals affectionately refer to it as "Red Noodle Soup." Each vendor has their own secret recipe, but what they all share is the use of palm sugar, salt, seasoning sauce, and a blend of aromatic spices. This combination creates a sweet, fragrant, and well-balanced flavor that's truly unique.

No bowl is complete without the essential condiments on the table—especially the chili sauce and pickled Karen chili. As Chef Arnon says, "Phetchaburi is the noodle capital."



Phetchaburi Shrimp Herbs Spicy Salad (Herbs)

"Shrimp Salad" is a flavorful Thai-style dish made with fresh shrimp, perfectly boiled and tossed with aromatic herbs like lemongrass, kaffir lime leaves, shallots, and chili peppers. It's dressed in a well-balanced sauce that's sour, salty, sweet, and spicy. This vibrant salad is a popular appetizer or snack, known for its bold flavors and refreshing taste.

