



# PHUKET THAILAND

## 2015

加入網絡年份

YEAR OF DESIGNATION

泰國·普吉

## 城市介紹 | INTRODUCTION OF THE CITY

Renowned for its picturesque setting with 36 sandy beaches, Phuket has drawn visitors from all over the world. Since 2015, the island's gastronomic culture has been recognized internationally after it received the designation as a UNESCO Creative City of Gastronomy, the first city in Thailand and ASEAN to do so. Phuket cuisine is varied—from Andaman seafood and Thai food to Phuket's traditional food or Baba. Phuket boasts a diverse culinary scene influenced by the multiculturalism society. Local recipes, which are preserved and passed down from generation to generation, possess a strong identity and distinctive flavors. In addition, strong collaborations from both public and private sectors result in a city-wide awareness and enthusiasms in preserving and promoting Phuket's gastronomic culture.





## 廚師介紹 | CHEF INFORMATION

### Education

- Bachelor's Degree in Business Administration, Kasetsart University, Bangkok
- MBA in Marketing Management, Lindenwood University, MO, USA

### Current Positions

- Owner and Franchise Marketing Consultant, Lemon Rabbit Co., Ltd. (Operator of Good Cafe, 23 branches)
- Krua Kao Kuk, Co-Owner
- Board Member, Pracharath Rak Samakkhi Phuket Co., Ltd.
- Committee Member, Phuket Creative Food Club

Sae-Ton  
Rattanawalee

Kanokpan  
Pranweerapaiboon





### Phuket Styled Braised Pork Belly

A beautifully cooked dish of braised pork belly or Moo Hong in a white bowl is a signature of Phuket cuisine. The pork pieces are richly caramelized, glistening with a dark, savory glaze, and are generously seasoned with visible black peppercorns.



### Phuket Styled Sausages

This dish reflects the rich cultural fusion of Thai and Peranakan (Straits Chinese) cuisine, known for its deep flavors and heritage significance. Phuket Sausage, a traditional Peranakan-style specialty from Phuket, Thailand is made from a flavorful filling of minced pork (possibly mixed with taro or shredded vegetables) encased in a thin wrapper or skin, then deep-fried until golden and crispy. It is sliced into bite-sized pieces and served on a banana leaf over a white plate, accompanied by fresh cucumber slices and a side of red dipping sauce, likely a sweet chili or plum sauce.

