

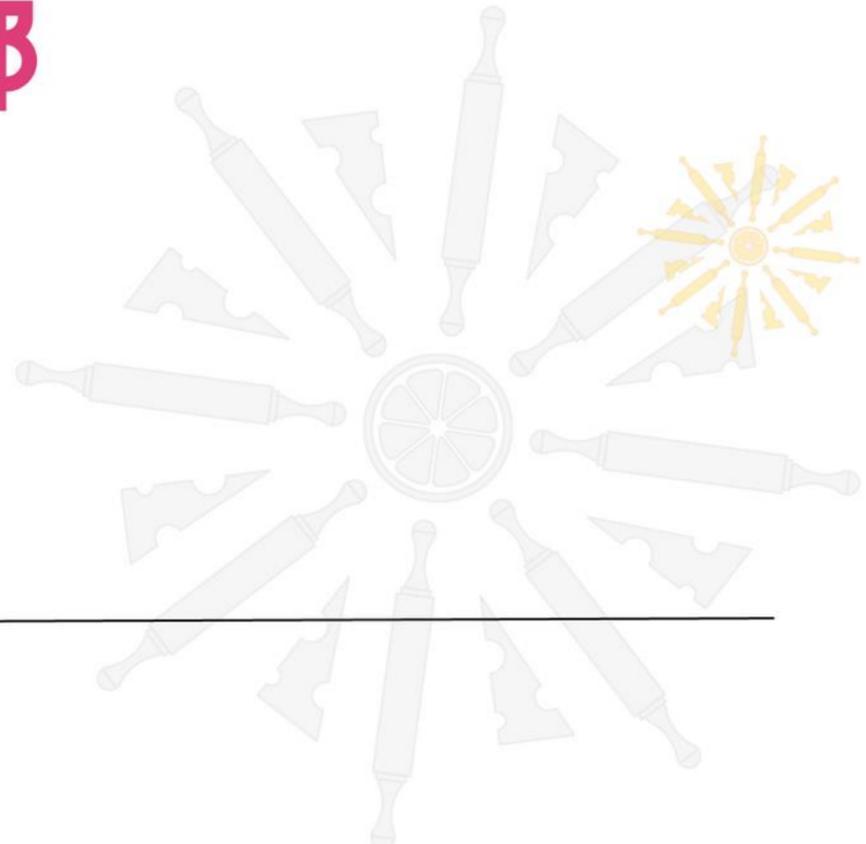


2026澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO

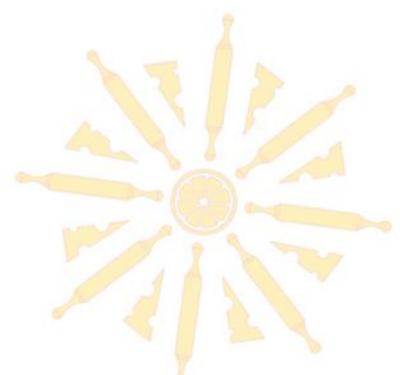
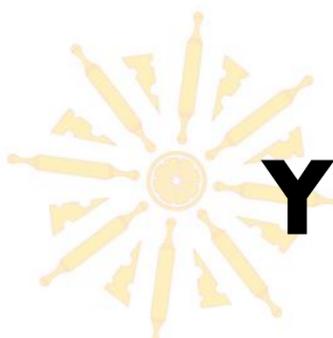


SONGKHLA
CITY OF GASTRONOMY



Songkhla, Thailand

Year of Designation: 2025



城市介紹 | INTRODUCTION OF THE CITY

Songkhla is a vibrant city, with a multicultural population of 1.4 million, located on the picturesque eastern coastline of southern Thailand, serving as a hub for business, education, and transport in the region. Songkhla is called “The City of Two Seas” due to Songkhla Lake, a unique brackish lagoon that flows into the nearby Gulf of Thailand. The lagoon’s abundant resources sustain Songkhla’s flourishing gastronomic heritage with excellent, distinctive ingredients. Its culinary cosmopolitanism is the result of its long history as a port town, influenced by visitors from India, China, and Java through the Sultan of Singora, and later by Chinese migrants working on railway construction. The outcome for our cuisine is a milder and well-balanced taste compared to the other parts of Southern Thailand.

As a consequence, Songkhla has become a regional food destination for over seven million tourists a year, nearly 60% of them from Malaysia, Indonesia, and Singapore. Local stores and community enterprises have prospered, with the food business generating in excess of 50 billion baht annually. By promoting food festivals, culinary tourism, and eco-friendly dining, Songkhla has positioned itself as a home for nutritious, flavorful, and sustainable gastronomy, which benefits our citizen’s well-being in countless ways.



主廚介紹 | CHEF INTRODUCTION

Perat Anantapan

My name is Perat (Tok) Anantapan, and I'm a chef-entrepreneur based in Songkhla Old Town, Thailand. I trained in business and later completed professional Italian chef training in Rome, which shaped my love for honest ingredients, precise technique, and hospitality that feels warm—not stiff. Today, I lead a group of lifestyle and food projects under 12K Across Co., Ltd., including Secret Garden (Neapolitan-style pizza and fresh pasta), Studio 55, and creative community spaces like Area 36. I'm known for a confident, welcoming style and for building menus that balance European craft with Southern Thai character—bright, layered flavors, clean plating, and local stories on the plate.

My work focuses on turning Songkhla's culture into real experiences people can taste, share, and remember—whether it's through restaurant dining, pop-ups, collaborations, or destination-driven events. Beyond the kitchen, I'm actively involved in developing local food ecosystems—supporting young talent, collaborating with artisans and community partners, and helping push Songkhla Gastronomy as a platform that celebrates heritage while staying modern and creative. My signature creations often highlight the intersection of Italy and the South of Thailand, such as Southern Thai Tea gelato, caramel palm sugar with dark soy, porchetta with kua kling spice, and fresh pasta dishes designed around local seafood and regional sauces.



菜式介紹 | DISH INTRODUCTION

Ravioli Blue Crab from Macau in Songkhla Sour Curry Velouté

A dish that brings together the sweet, delicate flavor of Macau blue crab with the vibrant sour-spicy character of Songkhla's traditional southern Thai sour curry. Handmade ravioli is filled with blue crab and served with a light sour curry velouté made from shellfish stock, aromatic curry paste, and tamarind, creating a refined balance between Italian technique and southern Thai identity.

