

## Thai Pavilion.....The Celebration resumes!!!! - Royal Return of Thai Pavilion at Taj President

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Chef Ananda Solomon introduced Thai cuisine to the country with the original Thai Pavilion in the early 90's. Preparatory to the launch he spent many months across Thailand experiencing and studying its cuisine and culture. In a stunning journey of re-discovery, Chef Ananda went back to the roots and now presents an elevated version of this popular cuisine.

### ***The Chef Speaks&hellip;***

*Chef Ananda, Corporate Chef, Taj Business Hotels says, 'In an ongoing endeavor, I have been exploring the mystique and have been fascinated by the bouquet of flavours which is the essence of Thai cuisine. Unraveling this glorious cuisine, yet retaining its delightful aura of surprise, the freshness of its natural ingredients, subtle flavours and colours of the bounty from field and farm, ocean and hillside, is a challenge which I continue to relish. I feel privileged to have been associated with the Royal Thai Kitchen. And it gives me immense joy to share those epicurean pleasures with you at your very own and loved, Thai Pavilion. '*

### **Inspired by The Royal Magic&hellip;**

Before the magic of this cuisine is rolled out, a little on what this cuisine is all about. Royal Thai Cuisine is rooted in imperial cities of the Central Plains in Thailand. The Central Plains have evolved a unique, exotic yet wonderfully wholesome cuisine, thanks to tradition of the royal kitchen. At the core of this cuisine are only the finest in ingredients, fruits and vegetables of the season. The outcome - indeed, a celebration of senses - food that pleases the eye, rewards the palate and is laden with irresistible aroma.

Taj President promises to present the glimpses of this cuisine inspired by royalty in Thai Pavilion's new avatar.

### ***Tales from the kitchen&hellip;***

In Thai Pavilion's kitchen like in the Palaces, each dish is endowed with subtlety and refinement, and its presentation is enhanced by delicately sculptured mangoes, watermelons, pumpkins, radishes, tomatoes, chillies and root ginger. Each dish has a minimum of three basic flavours and use only hand pounded Thai spices, the freshest of lamb shanks, clay fish, duck, Thai vegetables and mushroom, in addition to regular meat and seafood.

For the first time, guests can enjoy a special Chef recommended 'Harmony' meal as he has kept in mind that a typical Thai meal is characterized by its balance of five fundamental flavours - hot (spicy), sour, sweet, salty and bitter . In this meal various courses are all presented simultaneously and are meant to be eaten together, thus combining these flavours.

The new menu at Thai Pavilion has the trademark harmonious combination of different flavours and textures that makes Thai cuisine a world-wide favourite.

The special combination of herbs and spices used in preparing Thai dishes is what gives Thai **food** its very distinctive character and Thai Pavilion offers fresh, distinct and well-seasoned soups, entrees, appetizers and desserts for a true tasteful experience of the Thai culture. Chef Ananda's expertise and love of epicure cuisine enable him to create magnificent dishes that are pleasing to the eyes and to the palate. Such as the *Pan Grilled Scallops with orange & Crispy soft shells Crabs with pomelo and bamboo fungus*. A must try will be the green *Thai curry*, hot but tempered with coconut milk and flavored with lime leaves and unripe green peppercorns or the *classic thai style roasted duck on the bed of spinach* just to name a few.

### **Peek at the Beverages**

Thai Pavilion is a proud winner of the prestigious **Wine Spectator Award** for last two consecutive years. Carrying on the tradition of serving splendid wines, the list comprises of an exhaustive wines from all over the world including special wines from California, Germany, France, Italy&hellip;

There is also a fabulous beverage menu with an array of Thai based cocktails, mocktails, ice teas and martinis to give a complete experience.

### **The ambience &hellip;.. oh so Royal & Thai!!!**

The new Thai Pavilion has been conceptualized and designed by the master Japanese designer - Noriyoshi Muramatsu; who has also designed the famed Zuma of London as well as Wink, the ever popular bar at Taj President.

The design philosophy Noriyoshi has followed is a move away from the conventional Thai décor and presented a contemporary version yet rooted in a sense of nostalgia. One wall is a collage of scrap wood intricately carved with Thai motifs; another is a fretwork of traditional Thai Craft. Thai masks and lacquerware used in traditional Thai ceremonies are on display. An open kitchen in the middle of the restaurant provides not just live cooking but also the smells and sounds from the kitchen which stimulate the senses. There are also semi private dining areas and some tables with sunken seating for those who want to eat in traditional style.

An Invitation&hellip;..Authenticity, Complexity, Harmony&hellip;.. At its BestChef and his team present a regal experience, offering the exquisite Thai dining with its delicious flavors inspired from the palace kitchen of the King of Thailand served in an exotic atmosphere; and a promise to serve each guest as a member of Royal family. So here is an invitation to be a royal guest, to sit and enjoy the quiet tranquility of the Thai culture, to sample the dishes and to indulge in the fantastical experience of the taste of Thailand, only at Thai Pavilion, Taj President.

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