

GRAND CRUS ET GASTRONOMIE A PHUKET
9th FESTIVAL DE LA GASTRONOMIE FRANÇAISE
At Mom Tri's Boathouse, Phuket from 6 - 20 March 2010



Chef Jean-Noël Lumineau, Thailand's only Maître Cuisinier de France, will treat Phuket's discerning diners to some exceptional French food during the Boathouse's annual 9th French Gastronomy Festival. Chef Jean-Noël headed the restaurant of Château-Hôtel Le Prieuré in Anjou, one of the Châteaux of the noted Grand Etapes Françaises. Since September 2008 he is a full-time consultant at Mom Tri's gourmet restaurants.

"I use classic French cooking techniques and incorporate Thai herbs and spices such as Thai basil, ginger and galangal to add an Asian twist to dishes. Combining the best of both worlds, Cuisine Française technology is applied to the finest and freshest Thai produce. I don't use much butter or cream nowadays but instead prefer dishes and sauces made with reduced stock. This lighter cuisine brings out the taste of ingredients more and suits Phuket's tropical climate. For desserts I rather use fruits for sweet and interesting flavours without the calories."

Wine Director Georges Ciret made some original choices to complement the French delicacies. "Our wine stock of 6,500 + bottles includes about 60% French wines; we have a large range with prices for a good bottle starting from 1,400 - 1,600 Baht. For a little surprise I've paired a Johnny Walker Gold Label with a millefeuille with caramel mousse and mocha."

The Boathouse presents a selection of Chef Jean-Noël's delicious appetizers, main courses and desserts. Guests can choose their preferred dishes for a 3-course lunch or dinner menu for the standard price of 1,600 Baht++. A 4-course French degustation menu is available at 1,800 Baht++ and at 3,660 Baht++ each course is accompanied by a glass of especially selected wine (prices do not include tax and service charge).

Menus can be viewed at www.boathousephuket.com or www.momtriphuket.com

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Mom Tri's Boathouse, Phuket Thailand, is a creation of renowned Thai Architect, entrepreneur and artist Mom Luang Tridhosyuth Devakul known as Mom Tri. Favourite with discriminating visitors it appears on numerous lists of the world's best small hotels. The Boathouse has been distinguished with the first and only Wine Spectator "Best of Award of Excellence" in the Kingdom of Thailand since 2006. Three more restaurants were opened recently: Mom Tri's Oasis, Oasis Spring Tapas Bar and Mom Tri's Boathouse Regatta at Royal Phuket Marina. Restaurant information, menus and maps can be found on www.momtriphuket.com

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