



Sweet Escapes at Rayavadee This March

With Visiting Michelin Star Pastry Chef, Roger van Damme

BANGKOK, Thailand - February 20, 2013 - Bangkok - Rayavadee, Krabi will offer guests the chance to indulge in the tantalizingly sweet creations of Belgian Michelin star pastry Chef Roger van Damme with a special dinner event featuring a degustation menu that will culminate with a tasting medley of the master pâtissier's delights. (The dinner will be held on two separate evenings on Thursday, March 28th and Sunday, March 31st). In addition, there will be an opportunity to discover the secrets of van Damme's art through a hands-on, interactive dessert cookery class with the chef (Weds, March 27th and Friday, March 29th).

Chef Roger van Damme is recognized as one of Europe's most talented pastry chefs and has won numerous accolades for his distinct approach to the art of dessert making. Inspired by the molecular gastronomy of world class Chef Ferran Adria of El Bulli, Spain and others, van Damme applies this artful 'science' to the world of pastry, creating memorable desserts of intense colour, texture and flavor.

van Damme was drawn to pastry making from a young age when he would visit his great grandfather to help him in his village bakery. As a young man, he attended the well-known culinary school Ter Groene Poort in Bruges and took on his first challenge working with Huize Van Wely, one of the most celebrated dessert makers in The Netherlands. Chef Roger's fame and popularity grew steadily when he opened Het Gebaar, now a Michelin star restaurant in the heart of Antwerp's historical botanical gardens where he and his wife Cindy tempt visitors with delectable desserts of exquisite craft and beauty.



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In 2010 van Damme was named 'Chef of the Year' by Gault Millau for his innovative work and in 2011 he received the coveted Michelin star. Chef Roger is the author of several books, including his own cookbook 'Desserts' which made Number 2 on the bestsellers list the first week it was published. He also has several popular television programmes on 'Njam TV!' and a magazine of the same name which he started in 2010.

Chef Roger's first visit to Thailand several years ago inspired him to return on several occasions. When asked about his impressions of the country, he notes enthusiastically that "Thailand is one of the places in the world where you eat the best due to the great variety of flavors, spices and herbs available". He continued saying, "The variety and freshness of the cuisine inspired me to use ingredients such as lemongrass, lime, pandanus leaves and chilies in my own creations. Besides, I love to visit as Thai people are so friendly. I adore them." For this next visit to Thailand, Chef Roger will spend a week at Rayavadee surrounded by nature and some of Thailand's most beautiful beaches. "Rayavadee looks like a dream destination and I look forward to experiencing it firsthand and to sharing the magic of my craft in such a spectacular setting."

The degustation menu prepared by Rayavadee's Chef Cyrille Keyser, which features Chef Roger's masterful medley of desserts (THB 4,500++ per person), is infused with Thai flavors and ingredients and will be paired with the award-winning wines of Siam Winery brought to life that evening by the vineyard's own winemaker. The dessert cookery class with Chef Roger is priced at THB 3,000++ per person (limited places available). Advanced reservations for both the dinner and the dessert cookery class are required. For more information, menu details or to make a reservation, please contact +66 88 1810118 or write to admin_gm@rayavadee.com.

Dear Editor,

For further information or high-resolution photography, please contact Sujitra Kumprew, Public Relations Manager (02) 301 1857 or email: sujitrak@rayavadee.com

Thank you for your continued support of Rayavadee, Krabi!



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