



IndoChine

bars * restaurants * villas * resorts

Singapore Kuala Lumpur Hamburg Phuket Jakarta

CHOOKIAT KANTHA **Head Chef** **[Indochinese Cuisine]**



Chookiat Kantha brings with him immense culinary expertise from Thailand, where he was an acclaimed specialist in Vietnamese Cuisine. He knows the precise balance of flavours with fine ingredients and attractive presentations that personify the true taste of Indochinese cuisine.

Since joining IndoChine Waterfront Restaurant in 1999, Chef Chookiat has created various cuisines that have been embraced by both local and international clientele. His cooking style embraces the salty, sweet and tangy flavours of Vietnamese, Laotian and Cambodian food, without complicating the straightforward, unfussy and clean essence of Chinese fare.

Due to his reputation in the gastronomy world, Chef Chookiat was even invited to Hamburg, Germany as a celebrity guest and chef at the Mid-Summer Party in Stockholm in 2004. He will also be heading to Monaco this year in to be the star chef for an upcoming TV Festival in October, 2006.





Among his many duties, Chef Chookiat also designs new menus, guides kitchen staff to dish up new and authentic IndoChine dishes, orders ingredients, kitchen supplies as well as making appearances on various cooking programmes on television. Talented yet humble, he was most recently featured on Cuisine and Wine Asia Magazine where he was put on the spotlight as the

“Indo Chinese Treasure” showcasing his signature dishes like King Prawns with Lychee and Golden Whitebait with Garlic and Lemongrass.

In addition, Chef Chookiat was nominated finalist in the “Rising Chef of the Year” award category in World Gourmet Summit 2001.

His dedication to the creation of healthy, authentic Indochinese cuisine presented in different creative forms has earned him tremendous respect and recognition among IndoChine’s distinguished clientele like Singapore’s Minister Mentor, Lee Kuan Yew, President Nathan, Foreign



Affairs Minister George Yeo; top dignitaries such as British Prime Minister Tony Blair, Henry Kissinger; royalties like the King and Queen of Sweden, Prince Albert of Monaco, Princess Anne and of course, celebrities like Sting, INXS and Bollywood iconic superstar Amitabh Bachchan, Sting, and INXS.

TIOU KHOUPRASEUTH **Head Chef** **[Indochinese Cuisine]**



He came, he immersed and he conquered the hearts of many IndoChine customers. Chef Tiou Khoupraseuth is a culinary expert in every sense of the word. He has with him more than 20 years of experience in the kitchen and has even owned a restaurant in Sydney for 10 years.

Chef Tiou prides himself to be a meticulous man with a great passion for cooking. His customers are to start savouring a dish just by looking at it. He believes in cooking with his heart and soul in return for uncompromised quality and taste.

Over the years, Chef Tiou's style of cooking has evolved with a combination of East meets West with a Pan-Asian twist. He believes strongly in the infusion of Asian herbs in his preparation of authentic dishes from the Golden Triangle. And one is most likely able to sport a myriad of flavours in every dish served.



It's Chef Tiou life-long dream to establish his art in culinary skills and he has recently proven it with a feature on Cuisine and Wine Magazine where he perfected five different desserts using exotic Asian fruits.



Besides appearances on print and broadcast media, Chef Tiou is set to head to South France this October for the TV Festival in Cannes. He has been invited to be the Special Executive Chef on board a cruise for the event.

To date, Chef Tiou has served celebrities like Cindy Crawford, Bryan Adams, Hoobastank, sport personalities, such as Rugby 7's and several overseas dignitaries, ambassadors and ministers in Singapore.

