



22-23
Oct 2024

EXCLUSIVE POP-UP CULINARY EXPERIENCE AT MIRIHI ISLAND RESORT

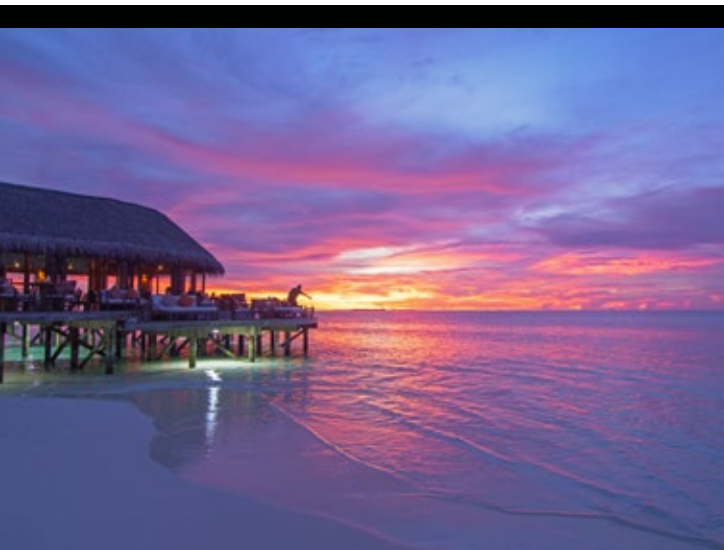
BY CHEF THIERRY DRAPEAU FROM 1 MICHELIN STARRED RESTAURANT - SIGNATURE BANGKOK



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Mirihi Island Resort and the award winning Muraka restaurant will host an exclusive pop-up culinary experience with Chef Thierry Drapeau from 1 Michelin starred Signature Bangkok on the 22nd and 23rd October. Our talented team of chefs will work alongside Chef Thierry in creating a unique dining experience incorporating local ingredients with an international twist. Guests will witness epicurean craftsmanship taking shape and be able to indulge in this 5-course gastronomic extravaganza.

In keeping with the formality of French and Michelin star dining, Muraka restaurant provides the perfect setting for this culinary journey being perched over the lagoon with breathtaking views across the ocean and an abundance of marine life visible on the reef below. Muraka features an award-winning wine list from old and new world and an exclusive selection of fine champagnes.



THIERRY DRAPEAU

Originally from Nantes in France's Loire Valley, a region renowned for its cuisine and wines, Chef Thierry Drapeau was drawn to the art of cooking and inspired by nature. He calls his approach "Cuisine of the soil" which emphasizes a sense of place and draws inspiration from sourcing the best ingredients from land and sea. Chef Thierry's menus are known for being light and expressive, whilst having complex concentrated flavours.

Prior to opening Signature Bangkok, Chef Thierry helmed the 2-Michelin star Logis de la Chabotterie in Saint-Sulpice-le-Verdon, Loire Valley. The restaurant held on to its 2-Michelin star status for nine consecutive years, an outstanding achievement that is claimed by only a few chefs in the world. After 15 years of perfecting and evolving his craft, Chef Thierry set his eyes east towards Asia for his next culinary undertaking.

