

# THAILAND



## CHEF : SUJINDA TONGTAWIN

Sujinda grew up next to a market in Thailand, and her parents owned a café where she used to help before going to school. She began her career working in the front of a Thai restaurant in Bangkok and collaborating with a cooking school as a teacher. Shortly after, she opened her own restaurant for a while and traveled across Asia organizing Thai gastronomic events. She returned to Thailand with Chef Chumpol (1 Michelin star) and also worked at a 5-star resort in the Maldives. She is currently the chef at R-Haan restaurant, a 2 Michelin-star establishment. Her cuisine in Thai Fine Dining primarily utilizes locally sourced ingredients directly from farms, featuring authentic Thai flavors, and always adheres to the principles of sustainable cooking and zero waste.

