

CHEF NOI – TAMMASAK CHOOTONG

Chef Noi is undoubtedly one of Thailand’s most notable chefs. With almost 20 years of culinary experience under his belt, he currently oversees many of his own initiatives, while sharing his love for cooking to a wide audience both domestically and abroad.

In addition to running the two ‘Suay’ Restaurants in Phuket, the flagship venue located in Phuket Town and a sister venue recently opened near Cherngtalay, Chef Noi is also at the helm of ‘Positive Kitchen’. Offering an all-inclusive service for catering, restaurant and kitchen consultancy, and the most stylish cooking school and studio on the island.

With his boundless energy and enthusiasm for cuisine, Chef Noi regularly appears on “Iron Chef Thailand” as the show’s European cooking chef. He also enjoys appearing frequently at cooking demonstrations and shows, and also designs menu concepts and recipes for leading hotels and their restaurants.

Having graduated from Ueberkingen Culinary School in Germany in 1999 with a Master’s Degree in Kitchen Development, Chef Noi began his career in some of the top restaurants in Europe. He was part of the team at “Top Air” Michelin-star restaurant in Stuttgart, catered to an exclusive set of 1,800 passengers in five fine-dining rooms aboard the *Queen Elisabeth II* cruise liner, and worked as a sous chef at the award-winning restaurant “Taku” in Germany.

Upon returning to his home country, Chef Noi became Executive Sous Chef, and later promoted Executive Chef, at JW Marriott Resort & Spa in Phuket. There he helped to create the ‘Ginja’ cooking school and opened six new outlets. He then became Corporate Thai Chef at Banyan Tree Hotels & Resorts, where he developed their signature Thai restaurant “Saffron” and launched the concept in over 10 properties globally.



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His extensive kitchen experience abroad, combined with restaurant management skills gained working in Thailand, led Chef Noi to realise his personal ambition of opening his own restaurant. Inspired by his revitalised outlook on what could be achieved with Thai ingredients and traditional techniques when melded together with western influences, the first 'Suay Restaurant' was opened in 2010, showcasing this very concept.

The restaurant is currently ranked as the top restaurant in Phuket on TripAdvisor. Its sister restaurant, Suay at Baan Wana Park near Cherngtalay, opened in October 2017 following the success of the flagship restaurant, much to the delight of fans.

Some notable dishes that are distinctively 'Suay' include Tuna tartar i-sarn style, khao-soi yellow curry with charcoal grilled salmon and udon noodles, braised beef cheek massaman curry with coconut gnocchi, lemongrass marinated lamb chops, and mango sticky rice spring rolls with black sesame ice cream.

Chef Noi's dedication and drive for cooking creativity and excellence is a force to be reckoned with in the Thai culinary world. He has inspired a new generation of young Thai chefs, while simultaneously helping to bring Thai cuisine to the forefront of the Asian culinary evolution.

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