



**SUAY**  
CONTEMPORARY THAI





SUAY  
RESTAURANT

# PRESENTATION SUMMARY

1. Chef Noi
2. SUAY Restaurants
  - SUAY Chergntalay
  - SUAY@ Porto De Phuket
  - SUAY x CHALONGBAY
  - SUAY Specialties & Signature Dishes
3. Daily Dose
4. Rental & Design Event Supply







## CHEF NOI



Chef Noi is undoubtedly one of Thailand's most notable chefs. With over 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 three Suay Restaurants in Phuket, the first venue in Phuket Town, the flagship venue opened in 2017 in Chergntalay and the latest addition opened in December 2019 in Porto de Phuket in Chergntalay, 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.





# CHEF NOI



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.



## เชฟน้อย ธรรมศักดิ์ ชูทอง

“เชฟกระทะเหล็ก  
อาหารยุโรป”  
[European Cuisine]



# CHEF NOI'S EDUCATION & WORKING EXPERIENCE



## Education

Ueberkingen Culinary School in Germany	1994	Master's Degree	Master's Degree in Kitchen Development
<b>Professional Experience</b>			
"Top Air" Michelin-star awarded restaurant and Maritim Hotel in Stuttgart	1994-1999	Commis	
Queen Elisabeth II cruise liner	1999-2000	Chef de Partie	
Seaborne Legend	2000	Chef de Partie	
Award-winning restaurant "Taku" in Cologne, Germany	2000-2002	Sous Chef	
JW Marriott Resort & Spa in Phuket	2002-2007	Executive Sous Chef / Acting Executive Chef	Manager of the Year 2005, Tsunami Hero for 2005
"Ginja" cooking school	2002-2007	Opening Chef	
Banyan Tree Hotels & Resorts	2007 - 2009	Corporate Thai Chef	
Thai restaurant "Saffron"	2007 - 2009	Corporate Thai Chef	Implement the Saffron signature Thai restaurant in 10 Banyan Tree resorts
Banyan Tree Bintan Indonesia	2008-2009	Area Executive Chef	





# SUAY RESTAURANTS



In 2010, Chef Noi set out to pursue his lifelong dream of owning his very own restaurant. The doors of Suay Restaurant in Phuket Town opened to welcome guests that same year. At the helm of Suay's kitchen, Chef Noi channeled his culinary creativity into a distinct menu, infusing European techniques with traditional Thai dishes. While the flagship Suay Restaurant in Phuket Town closed in 2020, Chef Noi's brand continues to go from strength to strength. With three restaurant branches in Phuket, Suay Cherntalay, Suay @ Central Porto de Phuket and the recently opened SUAY x Chalong Bay Restaurant & Cocktail Bar, Suay aims to provide the best quality value to those who love to dine out. The Suay restaurants are currently ranked as the top restaurants in Phuket on TripAdvisor, and Suay Cherntalay is featured in the world famous Michelin Guide, awarded one plate for 2019, 2020 and 2021.







# SUAY CHERNGTALAY



We ensure your dining experience is beautiful and memorable with unique and tasty dishes created by Iron Chef Noi, celebrity chef of Phuket, awarded with the Michelin plate 3 years in a row.

To book your party or for more details please feel free to discuss with our team!

An intimate outdoor party of 20-30 guests with your own stage and bar.

A private dining room for up to 75 guests under the starlight with your own bar and show kitchen.

A beautiful outdoor, al fresco-style a la carte dining experience.

A large incentive group of up to 200 guests.

Opening hours : 16:00 – 23:00



# SUAY CHERNGTALAY





# SUAY CHERNGTALAY





# SUAY @ PORTO DE PHUKET

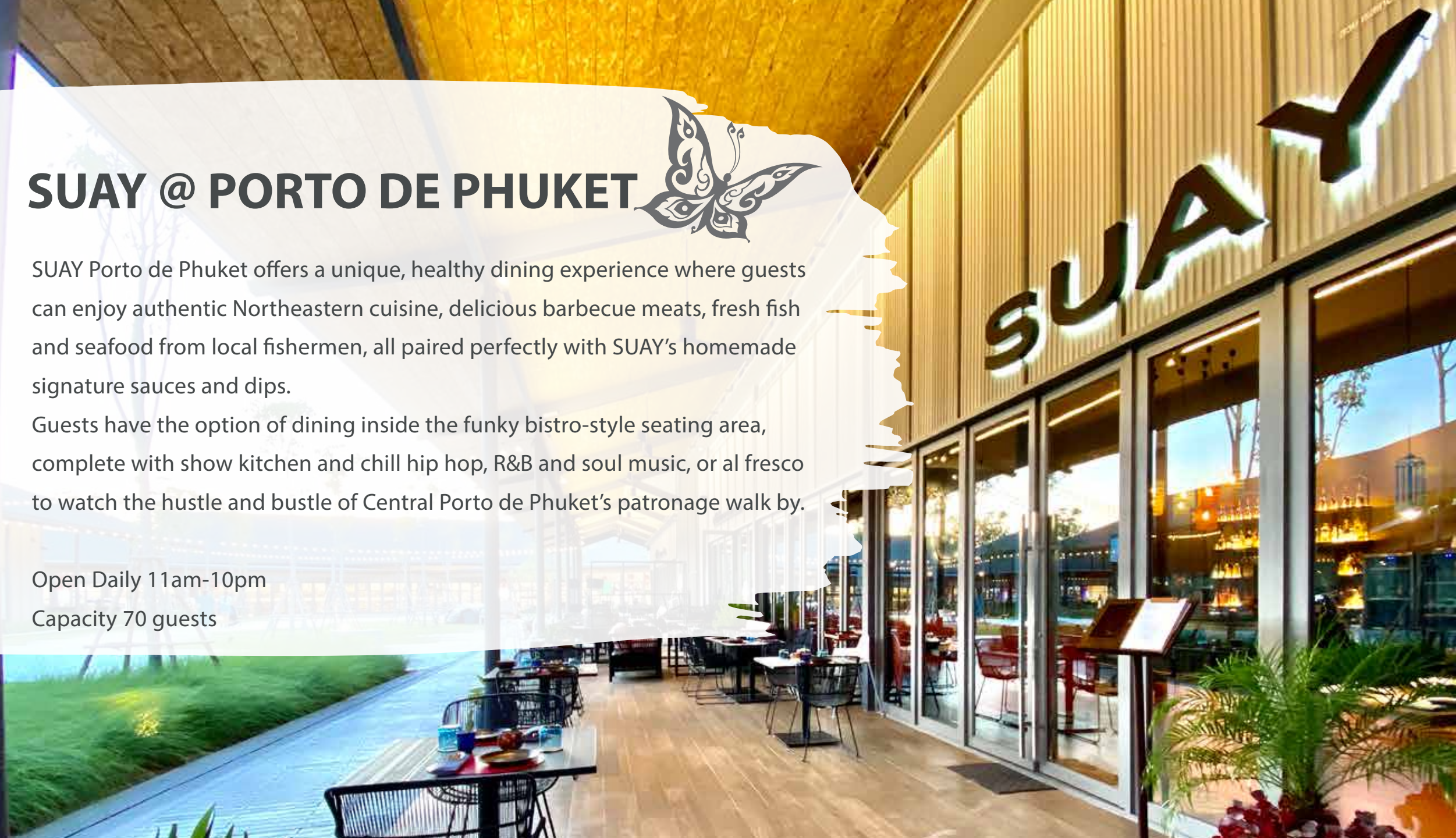


SUAY Porto de Phuket offers a unique, healthy dining experience where guests can enjoy authentic Northeastern cuisine, delicious barbecue meats, fresh fish and seafood from local fishermen, all paired perfectly with SUAY's homemade signature sauces and dips.

Guests have the option of dining inside the funky bistro-style seating area, complete with show kitchen and chill hip hop, R&B and soul music, or al fresco to watch the hustle and bustle of Central Porto de Phuket's patronage walk by.

Open Daily 11am-10pm

Capacity 70 guests





# SUAY @ PORTO DE PHUKET







# SUAY X CHALONG BAY RESTAURANT & COCKTAIL BAR

Joining the Suay brand in 2020, SUAY x Chalong Bay Restaurant & Cocktail bar brings lovers of fine dining and craft spirits an entirely new experience. Located off the beaten path in the charming sugarcane garden of Phuket's first and only distillery, SUAY x Chalong Bay brings food experts together with beverage experts to serve internationally awarded rum, gin and cuisine. Stylish and contemporary decor provides an elegant ambiance for the three sections of the cocktail bar & restaurant. Guests can choose an air-conditioned indoor veranda, an outdoor dining area under a roof and a big tropical garden perfect for private parties and weddings. Spice up your experience with cocktail workshops, distillery visits and exciting weekly events and activities at SUAY x Chalong Bay.

Open daily 11am - 10pm (Lunch and Dinner service)

Capacity 45 guests indoor, 95 guests under roof outdoor, 200 pax guests outdoor in total



# SUAY X CHALONG BAY RESTAURANT & COCKTAIL BAR





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# SUAY SPECIALTIES & SIGNATURE DISHES



## **Laab Tuna**

fresh tuna tartar with miso-lime, crispy  
fried mushroom and isarn spices

## **Phuket Paella**

baked rice with curry paste,  
assorted seafood and grilled whole lobster

## **Pomelo Salad**

with grilled scallops



# SUAY SPECIALTIES & SIGNATURE DISHES



**Foie Gras Bites**  
Thai Style

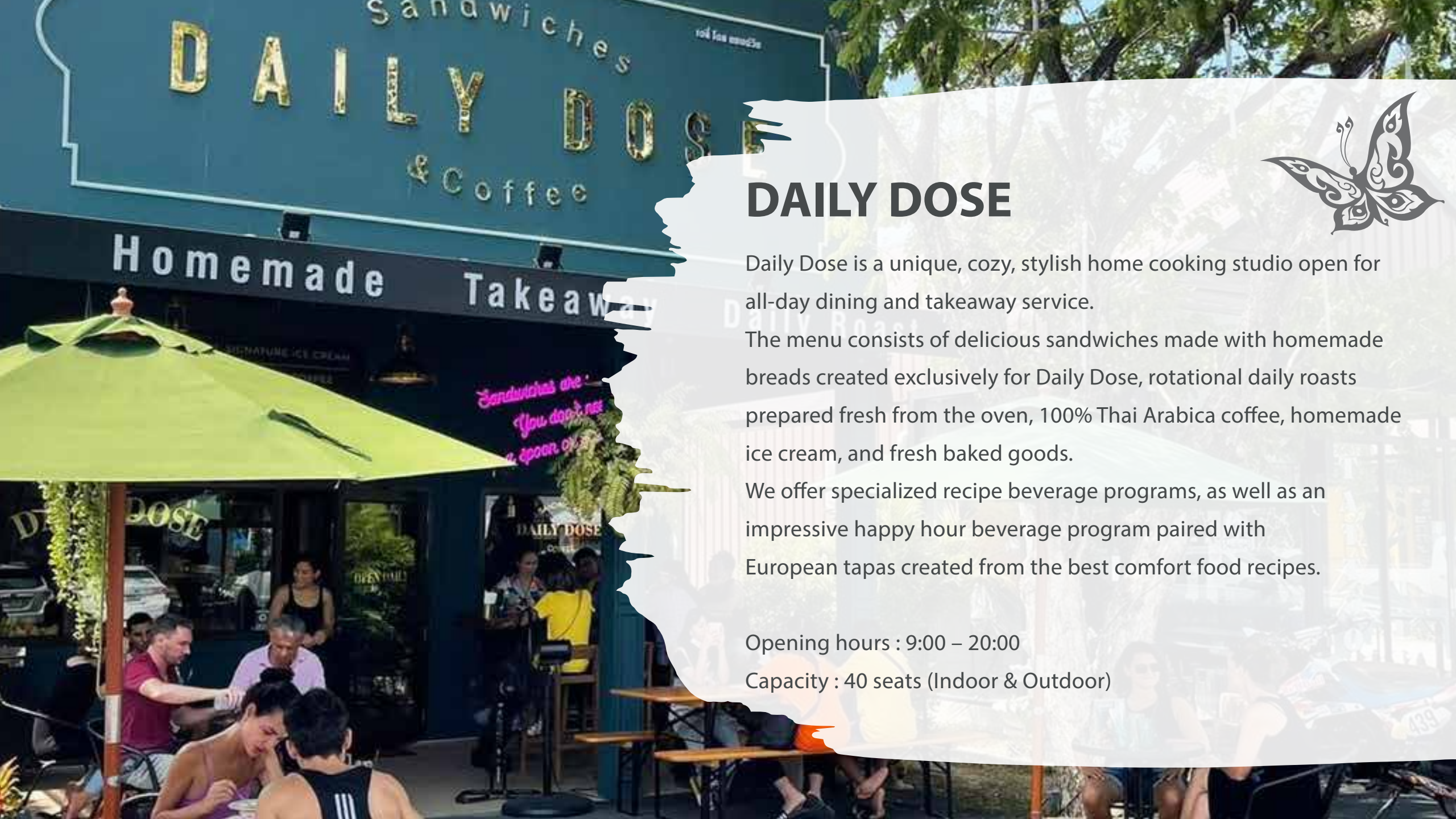


**Braised Beef Cheek**  
in massaman curry, coconut gnocchi,  
edamame bean salsa & cashew nuts



**Mango Sticky Rice Spring Rolls**  
with black sesame ice cream





## DAILY DOSE

Daily Dose is a unique, cozy, stylish home cooking studio open for all-day dining and takeaway service.

The menu consists of delicious sandwiches made with homemade breads created exclusively for Daily Dose, rotational daily roasts prepared fresh from the oven, 100% Thai Arabica coffee, homemade ice cream, and fresh baked goods.

We offer specialized recipe beverage programs, as well as an impressive happy hour beverage program paired with European tapas created from the best comfort food recipes.

Opening hours : 9:00 – 20:00

Capacity : 40 seats (Indoor & Outdoor)



**DAILY DOSE**







# R&D

RENTAL & DESIGN  
EVENT SUPPLY

BY

**SUAY**

## RENTAL & DESIGN EVENT SUPPLY



We offer a variety of color design to make your event experience streamlined and personalized. We will design table setup and flowers decoration base on your preferred color. Our design services are complimentary.

From big to small, classy to chic, we have the plans and equipment to make your dream event come to life.



# RENTAL & DESIGN EVENT SUPPLY





# RENTAL & DESIGN EVENT SUPPLY





**RENTAL & DESIGN  
EVENT SUPPLY BY SUAY**







## KEEP IN TOUCH :



**Chef Noi**

@chefnoitammasak

**Suay Restaurant**

@suay\_cherngtalay



**Suay x Chalongsay**

@suayxchalongbay

**Daily Dose**

@dailydosecherngtalay

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**Suay Restaurant Cherngtalay**

[www.facebook.com/Suaycherngtalay](http://www.facebook.com/Suaycherngtalay)

**Suay Porto de Phuket**

[www.facebook.com/Suayportodephuket](http://www.facebook.com/Suayportodephuket)



**Suay x Chalongsay**

[www.facebook.com/suayxchalongbay](http://www.facebook.com/suayxchalongbay)

**Daily Dose**

[www.facebook.com/Dailydosesandwiches](http://www.facebook.com/Dailydosesandwiches)

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[www.suayrestaurant.com](http://www.suayrestaurant.com)

[www.positive-kitchen.com](http://www.positive-kitchen.com)

[www.suayxchalongbay.com](http://www.suayxchalongbay.com)

[www.rentalanddesign.com](http://www.rentalanddesign.com)