

THE NAI HARN

PHUKET

THE NAI HARN RAISES THE BAR FOR DINING ON PHUKET WITH APPOINTMENT OF NEW CHEF DE CUISINE, DAVID ATTWATER

British chef brings accomplished skills and Michelin-starred experience to luxury resort's shore side Rock Salt Restaurant



Chef de Cuisine David Attwater.

PHUKET, THAILAND, 8 February 2018 – THE NAI HARN, Phuket's only member of the Leading Hotels of the World with views of pristine Nai Harn Beach, has further raised the bar for food and beverage with the appointment of skilled new Chef de Cuisine, David Attwater.

David's culinary career began at The Green House in London, a Michelin-starred restaurant overseen by acclaimed head chef Paul Merritt. Since then, he has worked in the kitchens of some of the top restaurants and five-star hotels in the UK and Middle East, including The Capital Hotel London, where he worked under the Michelin-starred French chef, Eric Chavot, and The Address Downtown Dubai. His previous position saw him take charge of New York Steakhouse at Marriott Marquis in Doha, known for its fine contemporary western food and succulent cuts of prime meat.

Chef David now brings his extensive experience and culinary talent to THE NAI HARN, where he will focus on creating irresistible international dishes including seafood platters, Tomahawk steaks using fresh local and imported ingredients. He is already giving guests a taste of what's

to come with some exquisite dishes for the specials board at Rock Salt, including *Linguini of Phuket rock lobster*, *Garlic and paprika marinated sea bass steak*, *Spanish Joselito Ham* and a succulent *Argentinian pasture raised rib eye steak*.



Chef David Attwater's special Rib Eye steak is already a favourite dish at Rock Salt.

"We are delighted to welcome David to THE NAI HARN as our new Chef de Cuisine," commented Mark Jones, the luxury hotel's Executive Chef. "With more than 18 years of proven culinary excellence, he is an exciting addition to the team. His progressive cooking style and a passion for the freshest ingredients is the perfect for Rock Salt and I'm sure he will be thrilled to discover the fantastic quality of the local Andaman seafood available here in Phuket."

The appointment of David Attwater is part of THE NAI HARN's ongoing commitment to offer guests and visitors the best in culinary creativity. Late last year, a new dining outlet called Hansha was launched as Phuket's first rooftop sushi and sashimi bar, serving the finest imported Japanese seafood and offering an exceptional dining experience, overlooking the ocean. Adding to the epicurean experiences, the hotel's Cosmo Restaurant will begin serving a selection of caviar this month, produced on a sustainable sturgeon farm in Hua Hin on the Thai mainland. This divine delicacy will be offered as an à la carte option and also as part of two special egg dishes for breakfast, washed down with artisan cold-brewed coffee as a healthy and more flavourful morning boost than traditional hot-brewed coffee.

"The quality of our food and drink offerings is one of the factors that elevates THE NAI HARN above the competition and I am thrilled to welcome David Attwater to the hotel, as we continue to attract the finest culinary talents to Phuket's shores. His finely tuned skills will help us stay ahead of the culinary curve and affirm our position as Phuket's leading dining destination," concluded Frank Grossmann, General Manager of THE NAI HARN.

For further information and high-resolution photography, please contact:

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About THE NAI HARN

THE NAI HARN offers the perfect blend of romance, adventure, indulgence and a genuine sense of heritage, perched above Thailand's best beach*, ranged along a lush hillside at the southern tip of Phuket. The hotel offers dress circle seats to the greatest shown on earth – the spectacle of an Andaman sunset set against the dramatic promontory of Cape Promthep, best viewed from the four-poster day bed on your private 40sq m terrace, or from the re-born Rooftop Deck at our bucket list-worthy daily Magic Hour and Sunset Salutation Ritual. Phuket's only hotel with a real sense of history has hosted luminaries from royals to heads of state to stars of stage and screen – where else but at THE NAI HARN can you take a luxury speedboat island hopping to James Bond Island ... while staying in the suite occupied by Roger Moore or Christopher Lee during filming of The Man with the Golden Gun? Offering guest rooms at least as capacious as the generous terraces and suites best described as sublime, THE NAI HARN has been completely redesigned to maximize its exceptional vistas. Minimally elegant with lavish touches and 'ah' moments, this comprehensive reimaging of Phuket's first luxury resort infuses contemporary style with a Southern Thai aesthetic, setting the scene for destination experiences informed by authenticity and local knowledge, new adventures on roads less travelled, and culinary experiences that define excellence. www.thenaiharn.com
*tripadvisor® Travelers' choice awards 2017.