

New Banyan Tree Chef Presents the Art of Kaiseki to Koh Samui

After 25 years in Japanese restaurants, a Thai chef finally gets the chance to inaugurate his own rendition of Japan's most regal meal

KOH SAMUI, Thailand (July 7, 2023) — Inspired by the unique skill set of executive sous chef Warit Jadpratum, Banyan Tree Samui resort has launched a new “Samurai Dinner Set”, bringing the ancient Japanese culinary art of *kaiseki* to the beaches of Thailand.

For centuries served to royalty and special guests in Japan, *kaiseki* is an exquisite multi-course meal, often consisting of simple ingredients such as soup and rice, but prepared with minute precision and presented with an air of honour and respect.

“My first experience working in a Japanese restaurant was in Bangkok when I was 15 years old,” recalled Warit, affectionately known in the kitchen as Chef John. “One thing I quickly learned was the Japanese custom of *omotenashi*, the spiritual art of hospitality and meticulousness which we have come to associate with the tea ceremony and other cultural practices in Japan.”

Chef John said that when he joined Banyan Tree Samui in July last year, his goal was to bring that sense of intricate craftwork to his cuisine, and that he was proud to play host when he recently unveiled his very own *kaiseki* dinner series at the 5-star luxury hotel.

Now diners at the resort's beachfront Sands Restaurant can appreciate the care and sophistication behind the art of *kaiseki* as they are served a dinner literally fit for a king.

“We focus very much on seasonal herbs so our menu this month includes Japanese rib-eye steak with garlic and ginger,” he said. “Seared tuna sashimi is served in a ginger-soy-lime vinaigrette, and we have Venus clams in miso broth. Another of our diners' favourite dishes is the sake-steamed tiger prawns.”

Chef John added that a good *kaiseki* set is not just about flavours, but how the textures, colours and aromas all combine to create a memorable dining experience.

Chef John's pop-up Samurai Dinner is offered once a fortnight.

For dates and reservations, contact: samui@banyantree.com or call +66 077 915 333.

ABOUT BANYAN TREE

Banyan Tree Group (“Banyan Tree Holdings Limited” or the “Group”) is one of the world's leading independent, multi-brand hospitality groups centred on stewardship and wellbeing while offering exceptional, design-led experiences for the global travellers of today and tomorrow. The Group's diversified portfolio of hotels, resorts, spas, galleries, golf and residences is centred around an ecosystem of 10 global brands, including the award-winning [Banyan Tree](#), [Angsana](#), [Cassia](#), [Dhawa](#) and [Laguna](#), as well as the

highly anticipated new brands of [Homm](#), [Garrya](#), Folio and two new Banyan Tree brand extensions, [Banyan Tree Escape](#) and [Banyan Tree Veya](#).

Founded in 1994 on the core concept of sustainability, Banyan Tree Group seeks to create long-term value for all stakeholders and destinations across its network of properties, products and brands, through a purpose-driven mission. With 8,000 associates across 23 countries, Banyan Tree Management Academy (BTMA) was established in 2008 to support the Group's goals through advancing people development, management excellence, and learning with integrity and meaning.

Banyan Tree Group has received 2,921 industry awards and accolades since inception over 25 years ago, most recently being named among the Top 25 Hotel Brands in the World by Travel + Leisure. It has also received recognition for its commitment to environmental protection and community development through its Banyan Tree Global Foundation (BTGF), which aligns the Group's efforts to the United Nations Sustainable Development Goals. Executing on its regionalised growth strategy, the Group's global footprint continues to grow with 47 new hotels and resorts under design and construction in the pipeline, in addition to 58 operating hotels in 17 countries as of December 2021. As a global industry hospitality leader, Banyan Tree Group firmly embeds its mission to be a business that benefits all stakeholders, for the greater good.

Banyan Tree Group entered a strategic long-term partnership with Accor in 2016 to develop and manage Banyan Tree branded hotels around the world along with the access to Accor's global reservations and sales network, as well as the loyalty programme ALL – Accor Live Limitless. It also formed a joint venture with China Vanke Co. Ltd. in 2017 – focusing on active ageing and wellness hospitality projects.