

# Citylife

## Chiang Mai

STREET TALK

**They might have silly hats and get rather too excited about things like vinegar, but hey! Chefs rock!**

1. What is your favourite world cuisine and why?
2. Which is your favourite restaurant in CM and why? (not your own!)
3. If you were to invent a dish called Citylife what would it be?
4. What is the sexiest food?
5. What's up with the funny hat?



1. Austro-Hungarian especially the desserts. Vienna and Budapest are miles ahead when it comes to pastry.
2. The restaurant in The Four Seasons Resort - because it's my type of food. I'm formerly Four Seasons New York!
3. Pan-roasted Supreme of Chicken in a Prosciutto di Parma Envelope with Gorgonzola Cremificato, Sauteed Fragrant Leaf Spinach, Sage-Mashed Potato and Port Wine Reduction.
4. Aged Balsamic Vinegar (50 years old). I used to use it at Four Seasons New York - it is incredible! White truffle oil also.
5. Because it is probably the most visibly important symbol of a professional chef and should be worn with pride.

**Adrian W. O'Herlihy, Irish**  
Executive Chef, Amari Rincome

1. Thai, it makes me smile.
2. I can not decide, there are so many I have not tried. I seem to spend most of my life in my little kitchen in Chiang Dao. Of the ones I've tried....so far so good.
3. Crispy egg noodle basket filled with mango, pomelo, nuts, crispy bacon, with chilli jam, topped with deep fried kraprow.
4. Scrambled egg and smoked salmon mmmmmm!
5. I have lost mine! I always think it is the quality of the ingredients, the creativity of the menu, and the presentation of the dishes that are most important.

**Wicha Cavaliero, Thai**  
Chiang Dao Nest

1. French Cuisine, because it's the best in terms of varieties, identities, qualities and taste.
2. My 'Wife's Kitchen'. Because she is always creating something new with flair and imagination.
3. A nice dessert like mango Ginger Creme Brulee in a pistachio tart.
4. Chocolate.
5. Silly question, Silly answer, with this French Proverb: "La Toque est au Chef comme les Sardines sont a l'huile..." Think about it and you will discover that it is absolutely true.

**Thierry Loncle, French**  
Executive Chef at  
The Sheraton Chiang Mai

1. Thai cuisine is the best since I have been brought up on it.
2. Suki Yaki because it is especially odd and weird for me and it is a family restaurant.
3. I would do a grilled steak with homemade tomato sauce because farangs like grilled food.
4. Sausages as they can be eaten with all sorts of wine.
5. It's a pain but a necessity.

**Sayan Srikumma**  
Head Chef, The Prince Hotel

1. Thai food is my favourite to eat. But my favourite cuisine to cook would be European because it is a standard type and everyone likes it.
2. Huan Huay Kaew as it has a great atmosphere and food.
3. Plain omelet (*kai jeaw*) as it is easy to make but very difficult to make it have a good taste.
4. Fusion food, where chefs make up their own foods with their own styles, which makes them especially unique.
5. It's a nuisance - I'd rather wear a bandana.

**Supawat Suwannakosol**  
Head Chef, Rachamankha Hotel