

Welcome to Chiang Mai & Chiangrai

ยินดีต้อนรับเสมอ

Bienvenue A Chiangmai



(Voir page 49)

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Cuisine from Adrian

Blessed with Irish artistry honed by extensive travel, Dublin-born Adrian O'Herlihy has found fertile ground for his gourmet talents as the new Executive Chef of the Amari Rincome Hotel.

Trained at Dublin College of Catering, he has served at the Royal Lancaster Hotel and Cumberland Hotels in London, The Hof and Parkhotel in Frankfurt, and three big names in the Big Apple - The New York Hilton, the Four Seasons Hotel and the Drake Hotel-Swissotel.

Before coming to Thailand, he worked as Executive Chef for Saudi Arabian Airlines in Saudi Arabia, where he also had the honor of creating dishes for the Saudi Royal Family.

A member of the "Panel of Chefs of Ireland" he has supported the Irish Nation Chefs Team on many occasions, and is the proud recipient of eight separate awards for his culinary excellence. He also has wide experience as a judge at international competitions, and his gift for creating fine cuisine has frequently seen him cooking for international dignitaries, presidents and diplomats. Chef O'Herlihy's expertise comes not only from natural talent and long experience, but from something else as special as it is subtle - that touch of magic born in the green mountains and fertile valleys of his native Ireland.

Chef Adrian recently introduced three of his creations: Goat cheese tarts, Salmon with angel hair spaghetti and "Circle of Love", the valentine dessert for this February 14th. When you are dining at La Gritta, you request the Chef to prepare dishes from his personal recommendations.