

April 2006

Chef Jui
Phiphatphong Janthamunee
Executive Chef, The Sarojin



Chef Jui high up in the ancient ficus tree at the Ficus restaurant, The Sarojin

One of three brothers, all chefs, Chef Jui was first introduced to the culinary arts by his elder brother. Following his brother to Phuket, Thailand, he spent his early days in hotel kitchens with his skills being fostered by international chefs and supplemented by attending college in Bangkok.

After which, Chef Jui spent 8 years at the Sheraton hotel in Phuket working and learning with chefs from all over the world. As well as Thai food, he gained experience in European cuisines, especially Italian and banqueting preparation. Participation in several overseas Thai food promotions increased further his interest in overseas travel and international cuisines.

Developing a particular interest in the western gourmet cuisines and keen to add to his international repertoire, Chef Jui then spent a 4 year period as Sous Chef at Le Beauvallon Hotel, St.Tropez, France.

A family man at home and amongst his team and guests, Chef Jui delights in the family concept at the heart of The Sarojin and the philosophy of providing an experience reminiscent of staying at a friend's private estate. Synergizing with the individual guest freedoms The Sarojin provides, Chef Jui excels in creating and delivering "off menu" experiences. Guests are encouraged to express a personal requirement whether it is in a restaurant, a private dining experience or as part of a gourmet picnic basket set in a stunning outdoor dining location.

Chef Jui joined The Sarojin in November 2004. The Sarojin opened October 2005.