FAVORITE FLAVORS OF AUSTRALIA SEASONAL TASTES WELCOMES EXTRAORDINARY CULINARY EMISSARY STEVE SWEETMAN





Trailing a string of authentic Aussie ingredients and sporting 25 years' advancing Australia's multi-cultural cuisine around the world, seasoned executive chef Steve Sweetman of The Westin Brisbane will hold court at The Westin Grande Sukhumvit Bangkok from Friday 9 to Sunday 18 August 2019. Moreover, Steve will present a Special Guest Chef Showcase on Thursday, August 15, 2019, in which he will demonstrate five of his favorite dishes at Zest Bar & Terrace.

Steve's addictively tasty recipes involve everything from bush spice to kumera sweet potatoes and Tasmanian mountain pepper to Eden Spice, the signature restaurant at Westin Brisbane's secret recipe BBQ sauce.

Among the dishes he plans for Seasonal Tastes' celebrated lunch, dinner and Sunday Brunch buffets are soups such as Cream of Kumera with Toasted Seeds, and Queensland Seafood Chowder. Definitively Aussie appetizer treats range Chicken Liver Pâté, Beetroot-cured Salmon/Cucumber Spaghetti, Beetroot Hommus, Kingfish Tatar, Roasted Pear Salad, Aussie Olives Murray River Pink Salt etc.

Daniel's Pork Belly, Roast Australian Lamb/Native Mint Macadamia-Herb Crust, and Eden's Table BBQ Sauce Beef Brisket/Tasmanian Mountain Pepper, will keep meat-eaters coming back for more. Those preferring surf to turf, however, will savor every mouthful of Lemon Myrtle Salmon Fillet/Aussie Mango Salsa; Barramundi Skewers/Lemon-lime Aioli, and Seafood Tarts/Rocket Cream. Nor will vegetarians go hungry with ethnic Australian Akajura Arancini Tomato-basil Dip, Baked Portobello Mushrooms/Goat Cheese/Aniseed Myrtle Dust. Not to mention Bush Spiced Bramata Polenta Cakes.

But those are just for starters and in addition to Seasonal Taste's usual extravagant Western and Asian selections lovingly prepared at multiple live stations.

Born in Newcastle, raised around paddocks in the Hunter Valley and the ocean, and schooled in Australia’s pan-regional and beyond culinary tradition, the globe-trotting guest chef doesn’t mind admitting he also collects food trends on his travels. And that includes stints at top restaurants and hotels in Australasia, Europe and Africa in the process of garnering four Gold Plate Awards from The Catering Institute of Australia.