Hotel Baraquda Pattaya – MGallery is proud to announce and welcome Mark Lawrence Dekeyser as the hotel's new chef





With over 15 years' international experience in the culinary industry, Hotel Baraquda Pattaya – MGallery is proud to introduce its new Chef de Cuisine: Mark Lawrence Dekeyser.
Mark brings an innovative approach to the fine dining lifestyle in Pattaya, with a focus on gourmet menus and a passion for delivering impeccable taste and service in Pattaya. Mark will be responsible for leading the team, and tweaking all our dish menus with his expertise.
Mark's culinary journey has taken him from Belgium to Australia. After graduating from Hotel and Butchery School Ter Groene in Brugge, Belgium with a Diploma, he became the Demi – Chef de Partie at Hilton Brussel, Belgium. After that, he was the Chef de Partie at Thermae Palace Hotel, Ostend, Belgium where he was responsible for crafting new menus and catering to banquet functions as well.
In July 2012, he decided to seek another challenge in Australia. He spent his life ever since, molding and honing his professional abilities and broadening his chef palate, with many restaurants under his belt.
Now, he seeks a different experience in Pattaya. He aims to add his skills to the growing fine dining lifestyle in Pattaya and make a similar impression in this part of the world, as he had everywhere.
Mark is highly talented with his languages as well: he speaks five languages (Dutch, English, French, Tagalog, and German).