Plant-Based Dining with Guest Chef Jean-Christian Jury at Anantara Siam Bangkok Hotel

Join Chef Jean-Christian Jury, a renowned vegan chef, for innovative, delectable, plant-based wine dinners at Anantara Siam Bangkok Hotel.

Hailing from Toulouse in France, Chef Jean-Christian is a globally recognised chef well-known for his creativity, and specialising in modern vegan cuisine. He is also the author of Vegan: The Cookbook – a comprehensive book for home-cooked vegan dishes that contains more than 450 recipes from over 150 countries around the world. Chef Jean-Christian first became a vegan when he worked in London, United Kingdom and suffered from heart problems, the result of a relentless work schedule and poor diet. That was a turning point for him to explore the world of vegan food and change his diet and lifestyle.

Exclusive Plant-Based Wine Dinner
Chef Jean-Christian will present a five-course plant-based dinner. The menu will be offered with wine pairings for diners to enjoy. The special vegan dinner menu features Andalusian gazpacho, fettucine with caramelised onions, shiitake and vegan feta, and Mediterranean vegetable quiche, to name a few. Each dinner will begin at 6.00 pm, on Saturday 21 July at Madison Steakhouse, and on Wednesday 25 July at Biscotti respectively. The dinner is priced at THB 2,900++ per person, including premium wine pairings (price is subject to 10% service charge and 7% government tax.)

For more information and reservations, please call +66 (0) 2126 8866 ext. 1201, email dining.asia@anantara.com or visit siam-bangkok.anantara.com

Continue your vegan journey to the south of Phuket, where Anantara Layan Phuket Resort will host a wine pairing dinner 11 August 2018. Escape to an island paradise where Chef Jean-Christian will create a special menu to reflect the lush terrain surrounding the resort, expertly paired by the in-house Wine Guru. For bookings, please call +66 (0) 76 317 200 or email the team at fb.alay@anantara.com