

Beat: Entertainment

Awards for the Best Restaurants in Asia

Gaggan Wins the Best Restaurant

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USPA NEWS - Thailand has long been known for its exquisite food, vibrant dining and superior service. Thai food is full of glorious flavours, colours and textures. Bangkok, especially, has many fine restaurants and eateries in around the business district as well as far out in the suburbs.

Gaggan Anand, the owner and head chef of his restaurant Gaggan Bangkok, which was opened in 2007. Located in the central business district (CBD) of Bangkok at 68/1 Soi Langsuan in the Ploenchit road, near the world famous Lumini park and horse racing track and city golf club, the Royal Bangkok Sports Club (RBSC) in Ratchadamri road.

This year Gaggan has pulled out all of his big guns and shot down the opposition with an amazing menu of Indian cuisine to win the prestigious award for Asia's Best Restaurant 2015 on Monday 9th March, at Capello, Singapore and sponsored by S.Pellegrino & Acqua Panna.

"An unexpected taste of India in colonial surrounds" headlines his website with his style of food being promoted as progressive Indian cuisine featuring his standout dish, the chargrilled Indian cottage cheese sandwich and chutney bubbles being described as a bold attempt to bridge the gap between eastern and western food.

As for Anand, he is the first Indian chef to have received an internship with Ferran Adria, the Guru of Avant-Guard cuisine, and with his research team at elBulli restaurant in the sleepy town of Roses, Catalonia, Spain where Anand and Ferran's team devised and prepared culinary and gastronomic delights in his 3 Michelin star restaurant and labs.

In an interview with dnaindia.com on his experiences and time at elBulli, Gaggan is quoted as saying "Whatever they knew of Indian food was all rubbish. My introduction to Ferran Adria was more through the ingredients especially kala namak, and the use of spices like javitri, elachi and clove. On my last day, I prepared a Catalan goat like bhuna gosht. There were nine kilos of meat that was finished by 15 of them. Ferran said it was the best lamb dish ever. He hasn't visited Gaggan yet"; that would be a very scary moment for me. He tells everyone who comes to Bangkok to eat at my place".

The top 50 restaurant list is typically dominated by restaurants in China, Bangkok, Japan and Singapore. However, this year, newcomers from Cambodia and the Philippines have also made the list. Cuisine Wat Damnak in Cambodia and Antonio's in the Philippines were just two of the eight new restaurants to make the list this year.

For the second year in a row, Narisawa in Tokyo took the number two spot on the list followed by Ultraviolet by Paul Pairet in Shanghai.

From the top 50 best restaurants 4 are located in Bangkok.

No.01: Gaggan Bangkok, Bangkok. Head Chef: Gaggan Anand
No.07: Nahm, Metropolitan Hotel, Bangkok. Head Chef: Prin Polsukh
No.25: Eat Me, Bangkok. Head chef: Tim Butler
No.37: Bo.Lan, Bangkok. Head chef: Kaisorn Chaiyabout

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