

# Celebrating 25 years of serving authentic Thai cuisine



Sanjeev Kapoor, Suniel Shetty and Puneet Chhatwal

**T**hai Pavilion, India's renowned and award-winning Thai restaurant, celebrated its silver jubilee, in the presence of its faithful patrons. The iconic restaurant, located at The President, Mumbai has built a niche for itself by serving authentic Thai cuisine and creating a lexicon of contemporary dishes and a new palate of flavours. The event was attended by Shweta Bachchan Nanda, Zoya Akhtar, Suniel and Mansi Shetty, Swati Pираmal, Ajay Pираmal, His Highness Arvind Singh Mewar, Maharaja of Udaipur and several others.

Speaking on the occasion, Ashrafi Matcheswala (General Manager, The President, Mumbai) said, "Thai Pavilion has been well-regarded for introducing authentic Thai cuisine to India. We are extremely proud of the legacy that the restaurant bears and are grateful to our patrons who have continuously supported us by being a part of this amazing journey."

Added Executive Chef Uddipon Chakravarty, "We believe that the food is only as good as the produce it is cooked with. We directly source ingredients from farms in Thailand to maintain the authenticity of the cuisine. It is an honour for me and my team to take the legacy of Thai Pavilion forward."

Standing tall for 25 years, Thai Pavilion is one of the first authentic Thai restaurants to have opened in Mumbai. Signature dishes on the menu include Thai Green Curry Chicken Krapao, Thai Tim Krob and Pan Grilled Scallops



Ashrafi Matcheswala and Kaajal Anand



Shweta Bachchan Nanda, Zoya Akhtar and Vikram Phadnis



Shriji Arvind Singh Mewar



Thai Pavilion

The restaurant follows a stylish, contemporary design philosophy. One wall is a collage of wood intricately carved with Thai motifs; another is a fretwork of traditional Thai Craft. Thai masks and lacquer ware used in traditional Thai ceremonies are on display. An open kitchen in the middle of the restaurant provides an interactive centre-stage display of cooking techniques. There are also semi private dining areas and tables with sunken seating for those who want to eat in traditional style.

To celebrate the remarkable journey, a celebratory menu has been curated by Executive Chef Uddipon and MasterChef Nooror of Blue Elephant Bangkok.

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