



EXPERIENCE THE SECRETS OF MICHELIN STAR COOKING

Chef Jens Jakob showcases his sophisticated cooking style of modern French-infused cuisine with molecular techniques in a specially created menu. Jens has had a superb career in the culinary arts and trained in the kitchen of world famous Chef Klaus Erfort, who is a holder of 3 Michelin Stars and is among the 100 best restaurants worldwide.

Friday 22nd July, 2011 "Seafood at the Lonely Island"

Join Chef Jens on our private island for his delicious creations prepared using the freshest the Andaman Sea has to offer accompanied by wines matched by our sommelier. *Baht 1,900.- net per person*

Sunday 24th July, 2011 "Back to school with Chef Jens"

Learn how to cook like the Pros! Chef Jens carefully demonstrates how to prepare a few of his signature dishes. This event will take place in our herb and vegetable garden and includes lunch accompanied by an exclusive selection of organic and bio-dynamic wines. *Baht 950.- net per person.*

All wines are provided by Thailand's leading boutique wine supplier 'fin'.

For reservations please contact our Food & Beverage Office at
T: 076 381 010 ext 1501 or E: paeamfb-phuket@evasonresorts.com



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