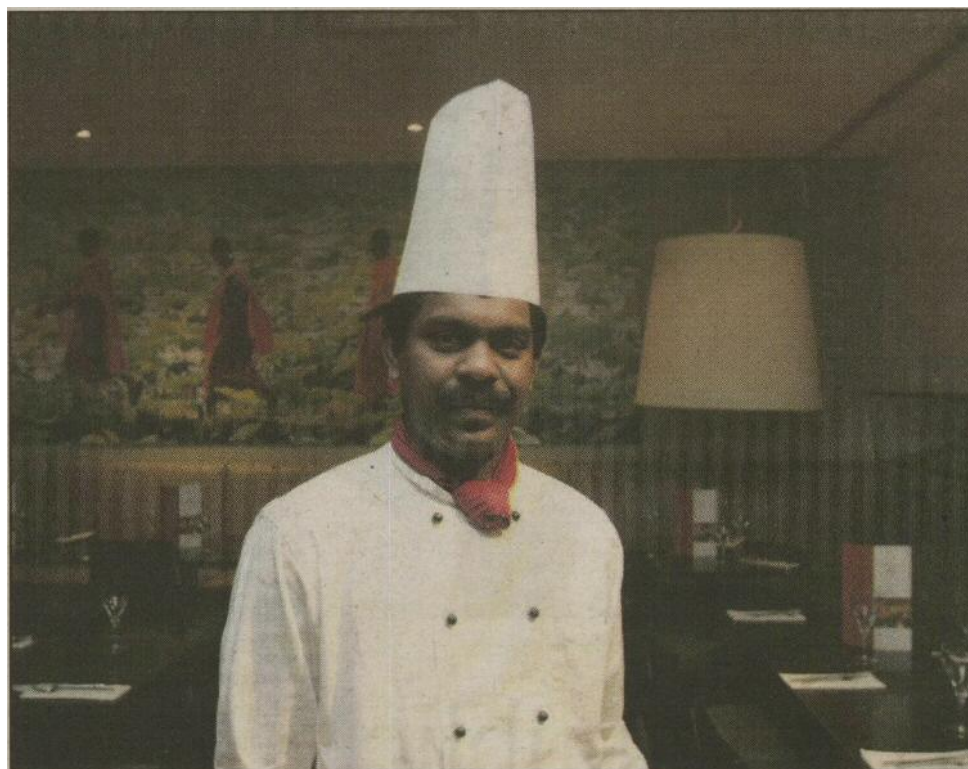


THAI CUISINE: SANDYFORD'S EASTERN WONDER



Head chef Tamil Arasan at My Thai in the Beacon Hotel. Picture: Peter Doyle

Sumptuous Asian cuisine at the Beacon

IT'S all happening in the Beacon Hotel in Sandyford.

The chic boutique hotel, marked out by its white interior spaces, glass chandeliers and funky furniture, boasts another unique feature that should attract visitors from across Dublin – the acclaimed My Thai restaurant.

My Thai at the Beacon is a stylish, contemporary restaurant reflecting modern Asian

cooking trends with unique flavours.

The restaurant offers an extensive variety of exclusive dishes that have been lovingly developed to suit every taste and palate, with a wine list that is sure to complement every meal.

Great value

Lots of great value deals can be found across the board. The early bird menu costs only €21 for three courses; there

are after-work complimentary Thai tapas platters for parties of six or more, and free Bloody Mary's every weekend when you order from the new brunch menu.

Head chef, Tamil Arasan, has been over 20 years in the business, and has created 14 signature sauces for the restaurant that cannot be found anywhere else in the world.

Food & Drink spoke to Tamil before a very busy weekend service.

Q&A

Q: When you were a child, what did you want to do?

A: I wanted to be a doctor.

Q: What was your first job?

A: I was a kitchen porter.

Q: And your first paycheque?

A: My first monthly pay cheque was 700 Malay ringgit, which is about €80 to €100.

Q: When did you start your present job?

A: Four years ago.

Q: Where, or with whom, did you first study food?

A: In Malaysia at the Hotel Equatorial.

Q: Who has been the biggest influence on your career?

A: All my senior chefs

Q: What is your own favourite dish?

A: My favourite dish is Masaman curry.

Q: What is your signature dish at the moment in your restaurant?

A: Thai Green Curry. We also have 14 signature sauces that cannot be found anywhere else in the world.

Q: Why is your restaurant different?

A: We play with a range of Asian food, not just Thai but Malaysian, Singaporean and Indonesian as well.

Q: Who is your favourite chef in the world?

A: Me!

Q: Who is your favourite chef on television?

A: Jamie Oliver.

Q: Do you ever eat takeaway or fast food?

A: No.

Q: Which, apart from your own, are your favourite restaurants in Dublin, and Ireland?

A: Jaipur Indian restaurant.

Q: Who would you rather cook for - Barack Obama or Brian Cowen?

A: Brian Cowen.

Q: What would you offer him?

A: Udang Goreng, which is a dish consisting of stir-fried prawns in a tangy sauce consisting of ginger, garlic, lemongrass, tomato, shallots and dried chillies, finished with coconut milk, served with rice or noodles.