



普吉 Phuket 泰國 Thailand

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Year of designation
2015

城市介紹 City Information

Phuket, the largest island in Thailand, offers a picturesque setting with its 36 stunning beaches, including the renowned Patong beach. Known as the "mountain jewel," Phuket captivates visitors with its natural beauty and cultural richness.



Designated
UNESCO Creative City
in 2015

Phuket, an island in Thailand, has been recognized by UNESCO as a Creative City of Gastronomy in 2015. This accolade was given due to Phuket's significant and outstanding attributes that include cultural diversity, importance placed on food, a distinct identity, strong collaboration, and the good hospitality of its locals.

Phuket's cultural diversity creates a liveable society where food diversity brings happiness to people of all cultures. The island places great importance on food

through festivals, ceremonies, beliefs, and family ways of life. Phuket cuisine is a cultural heritage that blends the traditions of Chinese immigrants with local Phuket people. It began during the tin mining era and has been passed down through generations through beliefs, customs, and ways of life, using top-quality ingredients found amidst the abundant islands in the Andaman Sea, creating a unique identity.

Phuket's distinct identity is passed down through generations and through family recipes, as well as unique ingredients found only in Phuket province. This has led to strong collaboration from all sectors to preserve and promote Phuket's gastronomic culture. In addition, the good hospitality, kindness, and beautiful manners of Phuket locals make it an ideal destination to serve as a global platform to strengthen the UNESCO network and strengthen the local.



廚師簡介 Chef Information

- **Nooror Somany Steppe**

Master Chef Nooror Somany Steppe is a founder of Blue Elephant International Plc. She is recognized as a true pioneer in redefining/ refining Thai Cuisine. Born in Chachoengsao Thailand, a province known for its abundance of favored tropical fruits, such as the delightful 'Nam Dok Mai' Mango, Master Chef Nooror has always enjoyed a deep link with the culinary world at an early age.

Her passion for Thai cooking was inspired by her mother, who had passed down to her talented daughter secret recipes to craft delicious homemade curry pastes. She also studied French cuisine at the Jacobs Culinary Institute in Belgium. In 1988, her first restaurant was opened in Brussels under the Name of "L' Elephant Bleu." It was and still is a very successful operation. The main founder of the restaurant is Khun Nooror together with her husband, Mr. K. Steppe who assists her today the Chairman of the company. Today, they operate Blue Elephant restaurants in Phuket, Bangkok, Brussels, Paris and London.

Master Chef Nooror has established her name not only for her original and historical knowledge of Thai cuisine, but also for her ready-mixed recipes of Thai sauces, curry pastes and powders, using only Thai premium ingredients, which are presently produced and exported to over 33 countries worldwide through the Blue Spice Co., Ltd., a member of the Blue Elephant International Group.

Phuket, Thailand
泰國 普吉

Nooror Somany Steppe



菜品名稱 Dish Name

- Crab Curry with Rice Vermicelli
- Spicy Green Papaya Salad with Shrimp Paste and Dried Fish

Crab Curry with
Rice Vermicelli



Spicy Green Papaya Salad
with Shrimp Paste
and Dried Fish

