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### **Mom Tri's Restaurants in Phuket Appoint Thailand's First Maître Cuisinier de France**

Mom Tri's Restaurants have just set a benchmark for the finest cuisine in Phuket. Maître Cuisinier de France Jean-Noël Lumineau has been appointed by M.L. Tri Devakul to oversee his four restaurants in Phuket: [The Boathouse Wine & Grill](#), [Mom Tri's Kitchen](#) and the two latest restaurants Mom Tri's Oasis in Kata and Mom Tri's Boathouse Regatta at the Royal Phuket Marina.



In the past 8 years, Chef Lumineau has visited Phuket yearly in January to act as a guest chef at Mom Tri's Boathouse but he has now decided to relocate here and join Mom Tri's team permanently.

For over 25 years Chef Lumineau was renowned as the Executive Chef at the Gault-Millau (16/20) and Michelin-star rated Château- Hôtel Le Prieuré in the Loire Valley in the province of Anjou, France. He lectured at the University of Angers teaching License and Master Classes in the subjects of food and restaurant management and in his spare time he became a Cap-10 acrobatic flyer. He earned his distinction as Maître Cuisinier de France, an elite group of the most famous chefs in the world, more than 12 years ago.

The coveted honour and title of Maître Cuisinier de France indicates chefs of the highest classification. To become a Maître is an arduous process that takes many years. The requirements for membership are extremely high and there are only about 300 chefs with this title worldwide. The mission of the Maîtres Cuisiniers de France is to maintain and promote the quality and prestige of French cuisine with the

added goal of training and nurturing young culinary professionals. The recognition distinguishes Chef Lumineau as belonging to a renowned cultural tradition and as one whose professional technique attains the level of art.

In 2000, while planning a holiday to Phuket, a friend recommended Jean-Noël should meet with a French compatriot there, Mr. Louis Bonner, the General Manager of Mom Tri's Boathouse.

Owner of the Boathouse, Mom Tri, a connoisseur of good wine and food was so impressed with Jean-Noël, he invited him to host the yearly Boathouse's 'Festival Grand Cru et Gastronomie', a two week celebration of French cuisine. Additionally Mom Tri sent the chefs from the Boathouse Wine & Grill and Mom Tri's Kitchen to study with Chef Lumineau at the castle in France.

Earlier this year Chef Lumineau spoke to Mr. Bonner about retiring from Le Prieuré and shifting his focus to training, making menus and creating new recipes. Not missing a good opportunity, Mom Tri immediately offered him the position of consultant for his restaurants including the two new ventures, Mom Tri's Oasis and Mom Tri's Boathouse Regatta both scheduled to open towards the end of 2008.

Versatile by nature Chef Lumineau is looking forward to the challenge of working in Thailand as he enjoys to experiment. "Food must retain the individual flavours of the ingredients. I'm interested in the mix, the original taste of the best quality ingredients with an Asian fusion. Thailand has an enormously interesting selection of food. There are so many new possibilities with the spices, choices of fish and seafood. Thai cuisine is very rich with plenty of flavours. "



Chef Lumineau has already begun implementing his culinary skills and his influence can be tasted and appreciated at Mom Tri's Kitchen, Mom Tri's Boathouse and the soon to open Mom Tri's Oasis. December will see him working with French trained Chef Somboon for the opening of Mom Tri's Boathouse Regatta at the Royal Phuket Marina.

Harvard educated architect and renowned artist, Mom Luang Tri Devakul, better known simply as Mom Tri, was a pioneer in the development of Phuket as a premier travel destination. His award winning restaurants and hotels continue to be enjoy much success in Phuket.

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Photo Caption:

1. Thailand's first Maître Cuisinier de France, Jean-Noël Lumineau, getting ready to prepare an organic meal at Mom Tri's Oasis, adjacent to Mom Tri's Boathouse directly on Kata Beach.

2. Maître Cuisinier de France, Jean-Noël Lumineau with Mom Tri's restaurant's chef.

From Left to Right: Chef Sura of Mom Tri's Kitchen, Chef Darren of Mom Tri's Oasis, Chef Jean-Noël, Chef Tamanoon of Mom Tri's Boathouse and Chef Samboon of Mom Tri's Boathouse Regatta