



PHUKET'S PERFECT COMBINATION

As Thailand's largest and most famous island, Phuket has it all. Many of its beaches are worthy of a whole new Instagram Stories album, while you'll also find a vast range of budget and luxury accommodation options. The nightlife is like nowhere else on Earth, and you can also explore offshore or adventure inland with a host of fun activities.

However, one aspect that many visitors fail to appreciate about Phuket is its rich culture and fascinating history. The island once served as the main port along the important trade route between India and China, and subsequently became a place where different cultures, languages and religions mixed seamlessly together. Evidence of this can still be seen today, particularly in Phuket's Old Town, where the fusion of European, Chinese and South Asian food, architecture and traditions is easy to see.

This two-day one-night Taste Tour of Phuket has been created so you can experience it all through cooking, learning about new dishes and drinks - and of course, plenty of eating! When it's time to say goodbye, you'll leave Phuket knowing this island like never before – and wanting to come back for more!

PROGRAM :

2 DAYS 1 NIGHT TRIP

DAY 1

 **9.00 a.m.**
Take a mini-walking tour through downtown Phuket (also known as the 'Old Town')
- Visit Peranakanitat Museum
- Enjoy ice-cream at Torry's ice cream
- Sightseeing Street art of graffiti

 **12.00 p.m.**
Get your first proper taste of an authentic Phuket lunch at Mee Ton Poe restaurant

2.00 p.m.
See how quality local rum is made at Chalong Bay Rum Distillery

4.30 p.m.
Relax at the hotel, The Slate

 **6.30 p.m.**
Dinner at Phuket's well-known Black Ginger restaurant

DAY 2

 **8.00 a.m.**
JW Marriott Phuket Resort & Spa
Join a cooking workshop using local ingredients from the sea and land

 **12.30 p.m.**
Lunch at JW Marriott Phuket Resort & Spa

Co-created by  **FRIDAY TRIP**
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Old Town

Get the taste of the old Phuket from 100 years ago with a walk through the island's 'Old Town' district. Phuket used to be one of the most important cities for tin mining in Asia, which enticed merchants from all over the world to visit. While the island's once-thriving mines closed long ago, evidence of this prosperous industry still exists today with examples of Sino-Portuguese architecture, a combination of the western and eastern worlds. These beautiful buildings really make Phuket a unique destination in Thailand, and also help persuade the island's tourists to swap the beach for a much-needed dose of culture.

Taste some of the local snacks and discover new ingredients at the Down Town Phuket Food Market, or as the locals call it, 'Talad Nam Pu.' Situated in the heart of Phuket, this is where many of the island's chefs come to pick out their ingredients for the day.



Example from the 'Food Art Old Town' campaign that featured a collaboration of 12 artists creating 12 different works of art. This represents the culture and lifestyle of the people in Phuket. (Below) 'Por Tor' festival, with the traditional red turtle snack signifying longevity and symbolizing the importance of the festival drawn by Alex Face at Talang Road, Rommanee Lane.



THAI CULTURE

TASTE OF PERA-NAKAN

Peranakan cuisine combines the flavours and ingredients of Chinese Hokkien, Melayu and Southern Thailand, with many of the dishes still enjoyed today having been passed on from generation to generation.

For example, the food incorporates Chinese-style pork, soy sauce, and fermented bean curd together with Southern Thailand's 'Rempah', a kind of Melayu-style sauce, as well as other herbs such as galangal, turmeric, lemongrass, and cumin. Peranakan cuisine is known to use more spices and herbs compared to other styles of cooking in Thailand, and this gives it a distinctly bold, fragrant and sometimes very spicy flavour.

Mee Ton Poe



TASTE THE ONE AND ONLY
PHUKET TRADITIONAL NOODLES

One thing not to miss once when you're in Phuket is to try the famous Hokkien noodles, a secret recipe of Mee Ton Poe restaurant. For over 60 years, the traditional noodle-making techniques of 'Pae Kong' have been used here, the owner who immigrated from China and settled here in Phuket. He first made his living by selling coffee before joining a kitchen team aboard a cargo ship that sailed along the South of Thailand. This valuable experience enabled him to pick up a lot of recipes, and he eventually opened up his own restaurant that focused on combining his Chinese roots with Thailand's local ingredients. His unique type noodle is called 'Hokkien Mee' - yellow in colour, rounder and larger in shape than normal Thai or Chinese noodles. As a result, when they are cooked (usually either stir-fried or soft-boiled), they become as delicious as any quality Italian spaghetti, if not more. The restaurant has been a part of Phuket's diverse culinary scene for decades, and has helped put Hokkien cuisine on Thailand's culinary map.

Mee Ton Poe
9 109 Sakdidejana Rd. Soi 1, Talad Yai, Muang Phuket, Phuket 83000
Open Daily, 10.00 a.m. - 8.00 p.m.
Tel. +66 76 216 293
FB : Meetonpoe



Torry's Ice Cream



THE LOCAL SWEETS
IN AN ICE CREAM DISH
THAT EVERYONE LOVES

Time to escape the hot Phuket sun and cool down in the famous 'Torry's' ice cream parlour in Phuket's Old Town. The owners have taken flavours associated with some iconic local desserts and replicated them in ice-cream form; for example, you can try their signature recipes like A-Pong, O-Aew, and B-Go-Moi ice cream.

Torry's Ice Cream
16 Soi Romanee, Talad Yai, Muang Phuket, Phuket 83000
Open Tuesday - Sunday, 11.00 a.m. - 9.30 p.m.
Tel. +66 76 510 888 www.torrysicecream.com



'Phuket Treasure', honey graham ice cream and assorted local snacks, one of recommended menu that introduces you to the world of local Phuket desserts



Chalong Bay Rum Distillery



THE FINEST RUM
THAT BRINGS A TOUCH
OF LOCAL FLAVOURS

Time to cleanse your palette (and maybe get a bit tipsy at the same time) at the world-renowned Chalong Bay Rum Distillery. Here, you will see all of the processes that go into making local Thai rum, which is done through distilling sugar cane using an authentic French method. A copper machine is utilised to help ensure the texture of the rum is kept as smooth as possible, and the bronze liquid takes around one year to make. When it's ready, the rum is perfect for mixing with some local flavours to create some tasty Thai-style cocktails that every bar should have on their menu. **If you are interested to learn how to make a Chalong Bay Rum cocktails, the distillery also offers classes at a small additional cost.*

Chalong Bay Rum Distillery
14/2 Moo 2, Palai soi 2, Chalong, Muang Phuket, Phuket 83130
Open Daily, 10.00 a.m. - 10.00 p.m.
Tel. +66 93 575 1119 www.chalongbay.com



Bottles of Chalong Bay rum waiting to be drunk (or better yet, mixed with local ingredients to create a unique, personalised cocktail).



Black Ginger



THE BEST
FINE DINING RESTAURANT
HOUSED IN A CONTEMPORARY
AYUTTHAYA-STYLE HOUSE

Black Ginger is a famous restaurant located in the luxurious 'The Slate' hotel. Décor here is inspired by the owner's former coal mining business, and is presented with a modern twist. Most hotel restaurants can be reached on foot through a hallway or lobby lounge – but not at The Slate. Instead, you'll have to jump on board a floating raft and be pulled to the dining venue which sits in the middle of a pond within the hotel. The design is in the style of contemporary Ayutthaya, adopting a striking black colour throughout a Thai-style pavilion setting. You'll be served some authentic local dishes with a modern, fine-dining touch, all of which have been created by an expert chef with over 30 years of experience.

Some of the signature dishes not to be missed are Bua Tod, or deep-fried battered shrimp served with crispy wild betel leafbush and sweet, sour and spicy sauce; shrimp chilli sauce with fried soft shell crab and freshly steamed vegetables. In fact, both of these two dishes have received praise from UNESCO as being part of 'Phuket's cultural heritage' when the island was chosen to be the first UNESCO Creative City of Gastronomy in ASEAN.

Black Ginger

At The Slate

Nai Yang Beach, 116 Moo 1, Sakhu, Thalang, Phuket 83110

Open Daily, 6.30 p.m. - 10.00 p.m.

Tel. +66 76 327 006 www.theslatephuket.com



Piak-Anongrat Meklai, an executive sous chef from Phuket. With 32 years of experience cooking Thai cuisine, this talented chef is known for her attention to detail and passion - often talks to guests trying to bring her dishes to a whole new level.





(Above) Ow -Tao, a local dish of Phuket that uses French Fine de Claire oysters (instead of the usual small ones) stir-fried with wheat and tapioca flour.

(Below) The only way to reach this unique restaurant is via a floating raft pulled across a small pond of water - mimicking the way in which people used to get from A to B in the olden days.



JW Marriott Phuket Resort & Spa



GET CLOSE TO
THE LOCAL DISHES THROUGH
YOUR OWN COOKING

This morning session in the kitchen offers you the chance to cook some of Phuket's local dishes at Ginja Taste, located at the 5-star hotel JW Marriot Resort & Spa. In fact, the cooking school and all of the hotel's restaurants try to only use local ingredients sourced within a 10-km radius of the resort. As part of the cooking class, you'll get to understand more about the true local lifestyle by sourcing each ingredient from the local market, as well as visiting nearby fishermen's village, learning how to pick out the best ingredients, and using all of your new knowledge to cook southern dishes in the most authentic way possible.

JW Marriott Phuket Resort & Spa
Ginja Cook
231 Moo 3, Mai Khao, Talang Phuket, 83110
Open Monday - Friday,
Morning Class 8.00 a.m. - 1.00 p.m. ,
Afternoon Class 3.00 p.m. - 6.00 p.m.
Tel. +66 76 338 000 ext. 3748 www.jwmarriottphuketresort.com



