

CHEF TO THE STARS ARRIVES IN PHUKET



Britney Spears' demands can be quite hard to fulfil, especially when you're expected to be on call 24/7 and she then gives you a deadline to get the Hamachi by.

This stress, although many of us cannot really relate to, contributed to Chef Daniel Isberg leaving his glitter-filled Hollywood lifestyle and celebrity bashes and coming to Phuket.

"I still want to be doing private parties and events and things," said Chef Daniel, "but Surin Gate Kitchen will be my base for 80-90% of my time now."

The privately-owned Surin Gate Hotel, nestled on a side soi hill near to the Surin Plaza, is a small luxurious hotel which until very recently had a merely functional restaurant that served the odd Thai dish to the guests.

That was until Chef Daniel arrived at the beginning of May and set about redesigning the décor and creating his own menu.

"I like to cook most of my dishes with a Californian twist; this means fresh organic products, and a fusion of Mexican, American, French and Asian cuisine."

"All of the products I use are from Phuket and all locally grown and produced, except the steaks, which come from Australia and Brazil."

Swedish-born Chef Daniel also wants to bring something unique and different to the island though, and a look through his menu, certainly seems to testify to that.

As well as traditional Swedish dishes like meatballs, Chef Daniel has also created his own version of the delicious Swedish favourite of toast 'Skagen' (Swedish shrimp salad with horse radish, dill & mayonnaise) served with caviar (265 baht).

A noticeable addition to the menu is 'escargot', served with garlic and parsley and fresh baguette (255 baht).

A fondness for which he picked up working at the American Embassy in Paris. Chef Daniel still maintains his international jet-setting lifestyle and will be providing the menu for the launch of Bulgari's new fragrance in Mexico at the end of the month.

But for now, Chef Daniel is in Phuket and is excited about the prospect of working here and believes he is in good company.

"Lots of Phuket restaurants are really good; 9th Floor, Aqua, but my prices are going to be hard to beat. I will be offering a 3 course meal for 750 baht, every Tuesday. This will enable everybody to come here and see just how good the food is."

And it is through this 'word of mouth' publicity that allowed Chef Daniel to become so well known in America and begin his business of catering for the stars.

"I left California because I was so stressed out working 24/7. I catered for Cameron Diaz, Britney Spears and loads of guys. They want very special dishes with very special ingredients at a moment's notice... So I went there, done that, bought the T-Shirt and now

I'm in this fantastic place."

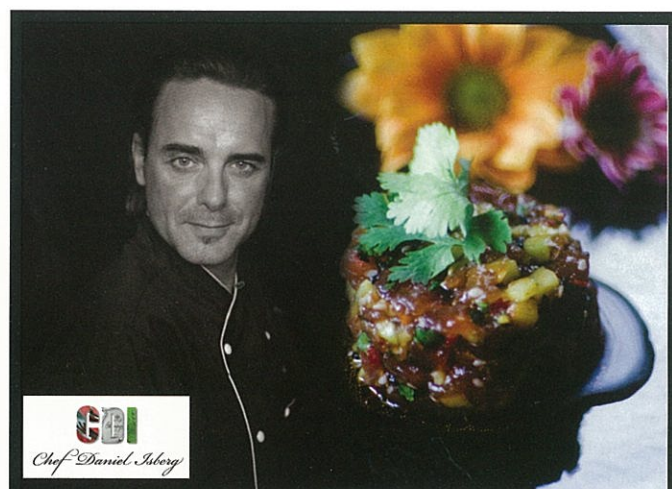
And while for the time being, things may be going at a slightly slower pace that Chef Daniel is used to (Surin Gate Kitchen currently open from 5-10 pm), it will only be a matter of time before this changes.

"I prepare all of the food myself so I can guarantee its quality; I don't have a sous chef or anyone really helping me right now."

In the high season though the Surin Gate Kitchen will be introducing a much more extensive menu and will be open for brunch and lunch.

In the meantime Chef Daniel is on hand to prepare many of his signature scrumptious dishes that work so well, you will be surprised you haven't heard of them before. Such as the ludicrously-sounding mix of lobster cappuccino with Tiger Prawn Tempura (245 baht). It sounds like it shouldn't work, but it does... so well.

As do many of the dishes, which are reasonably priced and served with a level of attentiveness and professionalism that is sure to make you feel like a celeb of your choosing for the night.



CALIFORNIA STYLE AHI TUNA TARTAR WITH QUAIL EGG 4 PORT

INGREDIENTS:

- 160 gram ahi tuna or sushi /sashimi grade tuna, 40 gram per portion chopped in small cubes
- 1 cucumber – peeled & seeded cut into brunoise (small cubes)
- 1 small bunch fresh coriander – fine chopped
- Kikkoman soy sauce, about 4 table spoons(after taste)
- Extra virgin olive oil 3 table spoon
- Black sesame seeds 2
- White sesame seeds 2 tea spoons
- ½ fine chopped big red chilli fruit – seeded
- 1 ripe mango, fine chopped
- Sweet Chili Sauce 1 Table spoon

Mix everything in a bowl, serve in martini Glass or on a plate with the Quail egg on top, very easy to do and very good!

Quail egg

4 quail eggs – cook 1,5 minute, peel and cut in half

visit www.suringate.com. Contact Chef Daniel: www.chefdanielisberg.com / 0860471474

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