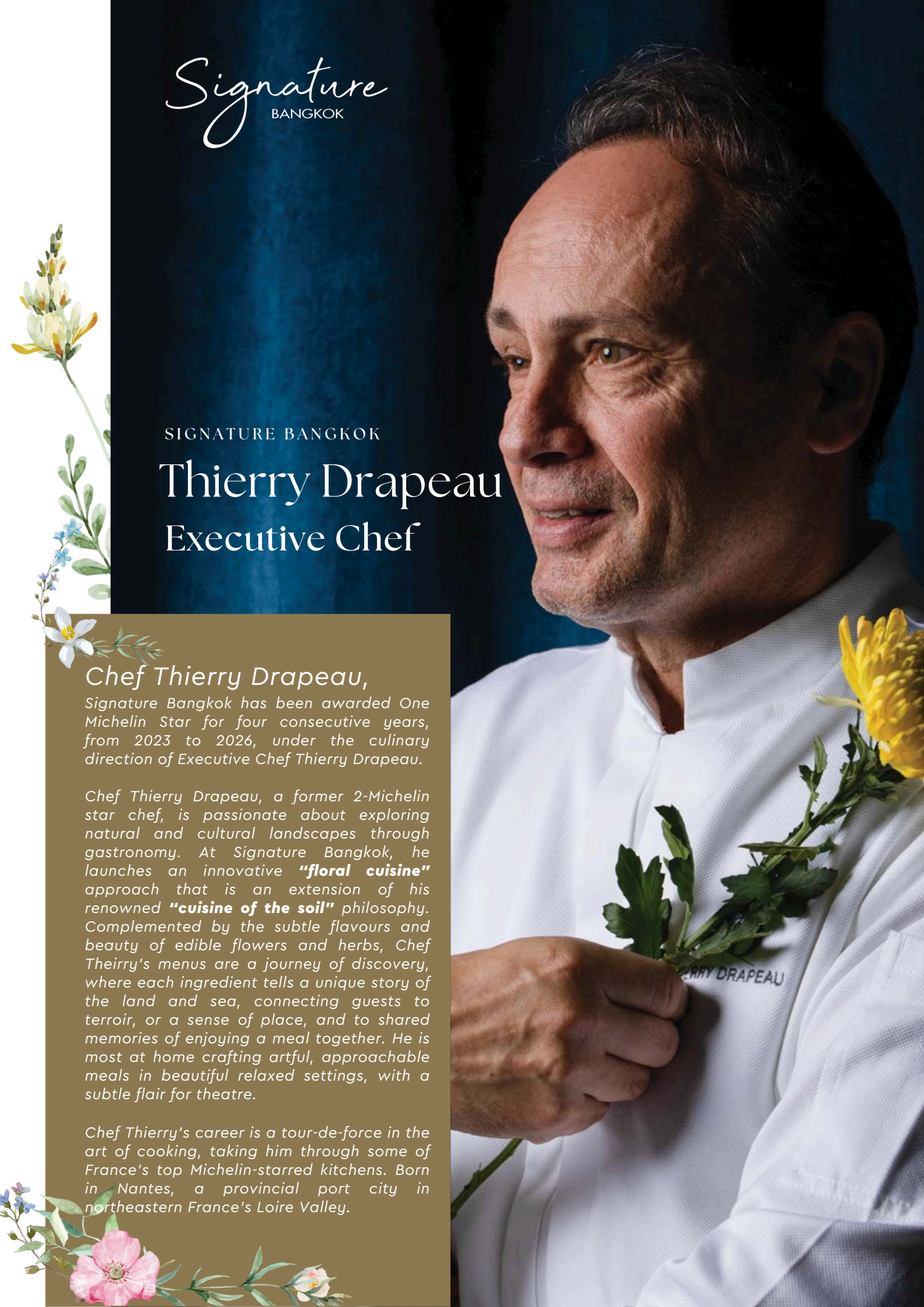
Signature
BANGKOK



SIGNATURE BANGKOK

Thierry Drapeau
Executive Chef

Chef Thierry Drapeau,

Signature Bangkok has been awarded One Michelin Star for four consecutive years, from 2023 to 2026, under the culinary direction of Executive Chef Thierry Drapeau.

Chef Thierry Drapeau, a former 2-Michelin star chef, is passionate about exploring natural and cultural landscapes through gastronomy. At Signature Bangkok, he launches an innovative ***"floral cuisine"*** *approach that is an extension of his renowned* ***"cuisine of the soil"*** *philosophy. Complemented by the subtle flavours and beauty of edible flowers and herbs, Chef Theirry's menus are a journey of discovery, where each ingredient tells a unique story of the land and sea, connecting guests to terroir, or a sense of place, and to shared memories of enjoying a meal together. He is most at home crafting artful, approachable meals in beautiful relaxed settings, with a subtle flair for theatre.*

Chef Thierry's career is a tour-de-force in the art of cooking, taking him through some of France's top Michelin-starred kitchens. Born in Nantes, a provincial port city in northeastern France's Loire Valley.





A rising star, Chef Thierry opened ***Restaurant Thierry Drapeau Logis de la Chabotterie*** *in 2004, and a year later, in 2005, he was awarded his first Michelin Star. Situated in the charming town of Saint-Sulpice-le-Verdon in the Loire Valley, Restaurant Thierry Drapeau introduced the* ***"cuisine of the soil"*** *philosophy. Much like the concept of terroir in winemaking, Chef Thierry's cuisine reflected the soul and source of the ingredients, connecting the land and sea to the table. His cuisine is rooted in the memory and nostalgia of rare ingredients and relaxed meals shared among friends.*

In 2010, Chef Thierry was awarded his second Michelin Star, and he held on to the exclusive ***2-Michelin-Star status for nine consecutive years.***

Following his success in France and eager for a new challenge, Chef Thierry cast his eyes east towards Asia. At ***Signature Bangkok, a One Michelin Star restaurant since 2023****, Chef Thierry continues to practice his "cuisine of the soil" philosophy, with fresh and creative twists.*

Drawn to Thailand's abundance of edible flowers, Chef Thierry adds a ***"floral cuisine"*** *element, using indigenous and exotic flowers and herbs to season and add flavour. Poultry, meats, fish, produce and artisanal ingredients are diligently sourced directly from land, sea, farmers and artisanal purveyors. The story of each ingredient inspires the preparation of every dish.*



With One Michelin Star for four consecutive years since 2023, *Signature Bangkok presents a refined yet approachable dining experience. Its open kitchen offers guests a glimpse into Chef Thierry's culinary craftsmanship, where each dish tells the story of its ingredients.*

Inspired by cooking with his father, Chef Thierry continues to create artful and memorable cuisine rooted in his passion for the land, sea and the stories behind each ingredient.

For more information, please
call 065 950 9742
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Signature Bangkok
18:00 – 22:00 hrs. | Tuesday - Sunday

www.signaturebangkok.com