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Thai Cuisine Specialist & Culinary Artist



FOOD
IS A TRUE FORM
OF ART



CHEF NAREE BOONYAKIAT

- Best Chef Influencer Award (Japan Expo 2025)
- Thai Heritage Chef | Culinary Consultant
- Food Stylist | Certified Sake Sommelier (SSA)
- Writer & Educator



BIOGRAPHY & JOURNEY

Chef Naree Boonyakiat, widely known as Chef Am, began her career as a choreographer before discovering her true passion in the culinary world.

For her, food is not only nourishment but also art, history, and storytelling.

Driven by curiosity and love for heritage, she studied ancient Thai cookbooks, revived forgotten recipes, and experimented with rare local ingredients.

Her style is defined by preserving Thai authenticity while presenting it in a contemporary and international language.

PASSION

- **Believes in culinary storytelling – every dish tells a cultural and emotional narrative.**
- **Sees food as a form of soft power, connecting people and cultures globally.**
- **Dedicated to bridging Thai heritage with the international stage, through creativity, aestheti...**



INGREDIENTS

FROM VARIOUS REGIONS

OF THAILAND

NORTHERN REGION





**NORTHEASTERN
REGION**

CENTRAL REGION



A close-up photograph of a Southern dish, likely a fried chicken salad or a similar preparation, served on a dark, ornate metal plate. The dish is garnished with fresh green herbs and sliced red chili peppers. The text "SOUTHERN REGION" is overlaid in white, bold, sans-serif font on the right side of the image.

SOUTHERN REGION

**BLENDING
TRADITIONAL
WISDOM**



**WITH
CONTEMPORARY
CREATIVITY**