

Food. Friends. Fun.

# Phuket foodies



Hi fellow Phuket Foodie,

This event promises you a feast of contemporary tastes from Chef Scott Flaxman. Chef Scott Flaxman joins the Villa Zolitude team after a career that has so far spanned over 3 continents. Born and raised in Zimbabwe, Scott studied Hotel Management and Catering in England before returning to Zimbabwe to open his own catering company.

Returning to Europe Chef Scott joined The Admirable Crichton in London, which at the time held the Royal Standard for Prince Charles.

This saw him catering to the most celebrated events and parties for high-end clientele. Chef Scott then ventured into the exclusive Private Chef industry, a specialized field when you can be asked for anything at anytime and have to be ready and prepared to fulfill even the smallest of requests.

In this role Scott was regularly cooking for celebrities, Heads of State, politicians and numerous well-known musicians. After working in England, France, Germany, Switzerland, Ireland, and Morocco, Scott chose to spread his culinary wings in Asia. Arriving in Thailand he was Executive Chef for Watermark Restaurant in Phuket being named in Thailand's Best Restaurants guide in 2005, 2006 and 2007 and being voted as one of the top Chefs in Phuket by Prestige Magazine.

Chef Scott was a Private Chef at a property in The Maldives before returning to Thailand followed by 18 months at Sireeampan in Chiang Mai. Chef Scott has returned to Phuket and hung up his travelling shoes, for now...

Sweet!



We're invited?

# Villa Zolitude

A Night of fine foods paired with Innovative Cocktails

- When** Thursday 3rd September 2558
- Time** 7pm for Aperitif and canapés in the Guest Reception. Event concludes @ 10.30pm. Guests are of course welcome to continue into the later hours and purchase drinks from the bar.
- Where** Villa Zolitude [www.villazolitude.com](http://www.villazolitude.com)  
Google Map reference Google Map: 7.866886, 98.330863  
Call Khun Kung on 0848514211 for Directions.
- Parking is at the entrance of Villa Zolitude and you will be transported up to the venue.
- We can arrange a van from Rawai and a van from Surin if guests prefer to avoid driving. Guests can pay the van driver direct.
- Cost** THB 1,950 ++ Including the welcome drink and the paired cocktails described on the menu.
- THB 1,200 Excluding alcoholic drinks. Order water soft drinks and juices from the bar. Pay the bar personnel direct.
- RSVP** [Graemelahman@live.com](mailto:Graemelahman@live.com) or call me on 0918238903

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## Phuket foodies

Phuket Foodies is an opportunity for like-minded food and drink loving people to get together in intriguing and fun dining environments to enjoy stimulating conversation, meet old friends and make new acquaintances.

# VILLA ZOLITUDE

## RESORT & SPA

Welcome drinks on arrival served at the Guest Reception Center

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Canapés to include: Spinach and Parmesan beignets, cherry duck confit on rosti,  
Royal Project smoked trout pate on cheese sable.

(Bloody Mary's Water)

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"Sea"

Lobster-mascarpone crepe, ginger-carrot emulsion, micro green salad, carrot dust.

(Grilled Peach Bellini)

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"Earth"

Warm lettuce soup, crispy seaweed, roasted kale.

(Herb Mulled White Wine)

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"Amuse"

Oyster and Gewürztraminer shooter, wasabi, mint.

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"Farm"

Moroccan grilled lamb chops, saffron-pine nut cous cous, roasted root vegetables, dried apricot jus.

(Bombay Sapphire Orange Blossom)

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"Orchard"

Gluten free orange polenta cake, mandarin confit, vanilla bean cream, Saville orange swizzle stick.

(Vanilla Bean Hooligan Juice)

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"Mountains"

Hand made Chinese fortune cookies.

(Irish coffee)

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