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### **Atlanta's Chef Philippa Kingsley, "The Blonde Thai" Featured in Award-winning Cookbook Showcasing the World's Best Thai Chefs**

*The Thai Table: A Celebration of Culinary Treasures* is a collection of recipes that range from the authentic and traditional, to vibrant, modern interpretations of this alluring and fascinating cuisine. With contributions from 20 master chefs in Thai cuisine, including two recipes from Atlanta's Chef Philippa Kingsley, this compendium of modern and traditional Thai recipes is a collectible volume. Lavishly designed and photographed, it is a permanent keepsake for every foodie, from amateur cook to professional chef.

*The Thai Table* won the Gourmand Food Award 2008 for the "Best Foreign Cuisine Cookbook" category, and was nominated for "Best Thai Cookbook of the World 2008." The Gourmand Awards are the culinary equivalent of the Oscars!

Already a hit in the Far East, *The Thai Table* makes its US debut April 1, 2009. Author Terry Tan will not be traveling to America, but Chef Philippa Kingsley, known as "The Blonde Thai," is available for interview about the book and to demonstrate the preparation of featured recipes.

Replete with information on the history of Thailand and its cuisine's integral role in shaping Thai culture, *The Thai Table* opens the doors to this fascinating and alluring cuisine. With fine art photography and production values one would expect in an expensive coffee table book, this affordable soft-cover puts the world of Thai cuisine within reach of professional and amateur cooks alike.

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**About Chef Philippa Kingsley:** Chef Philippa is an internationally acclaimed professional Thai chef. Trained in the art of Thai cuisine in Thailand, her culinary expertise led her from London, via the Netherlands, to USA. She lives in Atlanta and is president of Philippa's Orient, Inc., an exclusive and innovative Thai Catering Company and Thai Culinary School featuring organic foods.

A member of Les Dames d'Escoffier, an international culinary organization honoring women in the food industry, Chef Philippa frequently leads cooking demonstrations and classes at Whole Foods, Cooks Warehouse and other locations.

Chef Philippa was personally invited to be guest chef at the Royal Thai Embassy by the wife of His Excellency the Ambassador of Thailand, including the Tourism Authority of Thailand, New York, and the Director of the Thai Trade Center in Miami to promote Hom Mali rice. The only non-Thai person to serve on the Board of the Thai Association of Georgia, Chef Philippa was also granted a personal audience with HRH Queen Sirikit of Thailand at an event held in Washington, DC.

For more information about Chef Philippa, please visit her website  
<http://www.philippasorient.com/>

To request a review copy of *The Thai Table* and/or an interview with Chef Philippa, please call Wendy Guarisco at 404-354-6468.

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**Author:** Terry Tan – US interviews with featured Chef Philippa Kingsley

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