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Dusit Thani Kyoto redefines Thai fine dining with Ayatana

12 October 2023 | News

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Dusit Thani Kyoto, a new luxury hotel managed by Dusit International, one of Thailand's leading hotel and property development companies, officially celebrated its grand opening on 1 September unveiling Dusit's unique brand of Thai-inspired gracious hospitality and a range of exciting dining and wellness experiences â?? including the hotel's signature fine-dining restaurant, Ayatana.

Conceived exclusively for the hotel by acclaimed Thai chefs Duangporn 'Bo' Songvisava and Dylan Jones, who earned global recognition, including a Michelin Star, at their former Bangkok restaurant, Bo.lan, Ayatana offers a sensory journey unlike any other.

Ayatana's unique multisensory culinary journey integrates all of these senses to deliver dining experiences that excite and delight on multiple levels â?? delivering a symphony of sensations from start to finish.

The journey begins the moment a guest arrives at the hotel. Upon entering the property, each diner is warmly greeted and presented with a traditional Japanese fan infused with essential oils (representing scent). They are then gracefully guided through the hotel's peaceful courtyard garden (body, mind), before taking part in a traditional handwashing ritual with water infused with offcuts of organic Thai herbs that will be featured in the dining experience to come (touch, scent, sound, mind).

The gastronomic journey then begins in the restaurant's open kitchen with a first bite that pays respect to the amazing bounty of Kyoto â?? specifically kyo-yasai (the prefecture's famous vegetables) â?? with a tasty morsel of vibrant kyo-yasai aubergines and a pepper relish inspired by a Northeastern Thai speciality.