



PRESS RELEASE

MICHELIN GUIDE

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Ayutthaya selected as the 5th city to be featured in the 5th edition of the MICHELIN Guide in Thailand

Its Rich Cultural and Culinary Heritage, Coupled with Today's Classic Blend of Old Glamour and New Charm, Make this Ancient City a Hotspot for Foodies and Tourists Alike.

The fifth edition of The MICHELIN Guide in Thailand, to be released at the end of 2021, will extend its coverage to the ancient city of Ayutthaya, or Phra Nakhon Si Ayutthaya – one of Thailand's major tourist attractions, and a listed UNESCO World Heritage Site since 1991.

As the fifth city added to the new edition: **The MICHELIN Guide Bangkok, Phra Nakhon Si Ayutthaya, Chiang Mai, Phuket & Phang-Nga 2022**; Ayutthaya will be highlighted as a remarkable gastro-tourism destination for all ages – due to its perfect blend of old glamour and new charm, with a diverse range of local attractions to cater to all interests.

According to Gwendal Poullennec, International Director of MICHELIN Guides, Ayutthaya is one of the shining gems of Thai culinary heritage and gastronomy. Once a center of global diplomacy and commerce, this enchanting historic city was exposed to a wide array of foreign influences – e.g. Portuguese, Japanese, Indian, Persian, etc. – that have shaped local Thai cuisine. Its strategic location surrounded by three rivers, also provides an abundance of food resources – including freshwater fish, river prawns, as well as fresh vegetables and fruits.



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“We are delighted to showcase Ayutthaya in the upcoming edition of The MICHELIN Guide in Thailand. The city’s dining scene is an impressive fusion of old and new – with long-running restaurants, new eateries in both old renovated buildings and modern ones, attractive coffee shops and cafés; to both on-land and floating markets. The city’s vast culinary offerings, together with its rich historical and cultural background, ensure a unique experience that keeps local and foreign tourists coming back over and again,” said Mr.Poullennec.

Dating back to when Ayutthaya was the capital of Thailand (then known as Siam), the multi-cultural mix of foreign settlers had a great influence on local Thai cooking, even until today – including the use of coconut milk and spices in curries [an Indian/Persian influence] that gave rise to popular Thai dishes such as *Massaman Curry*; as well as the use of eggs and egg yolks in making desserts [a Portuguese influence] such as *Thong Yip* (Golden Egg Yolk Flower Tart), and *Thong Yod* (Golden Egg Yolk drops).

Nowadays, located in close proximity to the current capital, Bangkok, with the ease of access via public transport like trains and ferries, Ayutthaya serves as one of Thailand’s top tourist destinations. The city has a great amount of attractions and activities on offer – ranging from historic temples; old foreign settlements such as *Japanese, Portuguese, and Dutch*; specialty museums such as *Million Toy Museum by Krirk Yoonpun*, and *Thai Boat Museum*; river boat tours; to name but a few.

Yuthasak Supasorn, Governor of the Tourism Authority of Thailand, revealed: *“Besides exploring historical and cultural attractions, enjoying different dishes and delicacies from local markets or dining establishments, has always been one of the most memorable experiences for both local and foreign tourists visiting Ayutthaya. With the forthcoming edition of The MICHELIN Guide, it is believed that Thai and other readers worldwide will be inspired to discover all the renowned magnificence Ayutthaya has to offer.”*



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To learn more about The MICHELIN Guide, please visit guide.michelin.com/th/en, or follow updates regarding **The MICHELIN Guide Bangkok, Phra Nakhon Si Ayutthaya, Chiang Mai, Phuket & Phang-Nga 2022** on Facebook: facebook.com/MichelinGuideThailand.

Images from the event can be downloaded at: <https://bit.ly/3xgdfRo>

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