



# A Private Delight Hour

In our studio kitchen filled with a nice smell of medium-rare sirloin steak, tender by sous vide which chef can control a temperature while cooking for a perfect steak, not too tough to ruin the original taste. Mildly taste with pure sweet corn which he added foie gras oil to make it more complement and shiny, with a wasabi sauce to complete this “Sous vide grilled sirloin with pure sweet corn and wild mushrooms”

What a good day? That we have special experience with “private chef” serviced by chef **Jacobo Artray** - a Spanish chef who had worked at “elBulli”, was once described in the Guardian as the most imaginative generator of haute cuisine on the planet.

I believe that some people want to closed their study book then find something more interesting to do rather than sitting in a classroom, chef Jacobo is one of them.

“I don’t like to study so my dad said ‘if you don’t study then go to work’. Being a waiter, I saw chef is working at the kitchen, I like the way they work. That is why, I decided to study, I wanted to know more about them. Finally, I got a chance to work at elBulli with head chef **Ferran Adria**. I’m a top five of a kitchen’s team,



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when you work with 40 chefs you have to know how to delicate, be flexible, and how to work as a team because you have to serve menus on time. It's about managing, organising and you have to know how to cook well, otherwise you can't manage a team."

When I imagine myself cooking in the kitchen, it is like a chaos even just a couple of menus but this is a finest restaurant of the world, where order keeps running so there is no way that chef can handle alone. Training staff to support chef is one of his duty includes being a consultant which all of these need to trust each other.

Thing changes, from working in front of kitchen station to a private chef, home sweet home. Having a private chef cooks for you, make eating at home more pleasure every time.

"There are many new restaurants open in Bangkok, a very high competition, a lots of money investments and it takes risk so I decided to do something on my own besides there is no one enter a private chef market in Bangkok. How I explain to my guest is that they normally go to a fine dining restaurant but this time chef will go to your home, so I will make more fine dining restaurant in their kitchen. I set menus for ten courses beyond their expectation 'oh wow, you can do this in my kitchen?' It's about a proclivity and experiences I offer them."

Not only a cuisine or watching a chef cooking in your own kitchen but also about gradient, atmosphere, feeling, decoration but the connection

between chef and guests too. Moreover, chef Jacobo is a consultant for many restaurants and hotels. including Imperial Queens Park Bangkok. In Bangkok, the restaurant business is growing very fast, they need to adapt itself. This is the point that chef Jacobo step in to take care of a new concept for restaurant, developed or create menus including training a staff to make an operation.

"It is a little bit hard sometimes, but when you get the result that makes you happy, it really worth it. However, you must do it from your heart and passion, otherwise it is going to be a hard job because you have to work when people get rest or on holiday, you will lose many things in your private life. You need to really like to cook if you are not sure about this then you better change your job. Nevertheless, you have to keep learning and improving yourself all the time. Do not stay on the same level. I think you can get a good position for salary, maybe you have more time you can choose to take a rest. "

It is just a couple hours that we were talking with him while he is cooking, in the same time we embraced the ambient, taste a tender sirloin steak. It made us realised, there's no a fine dining restaurant where can provide this pleasant hour right now, here in our studio.

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