



Chef Krairit Krairavee

LEMONGRASS

Chef Krairit Krairavee joins Lemongrass directly from Bangkok, where he was Executive Chef at Nest, the rooftop restaurant of one of the city's most luxurious hotels, Le Fenix. He is one of Southeast Asia's premier chefs trained in both Thailand and the Netherlands and attended the most famous cooking school in Thailand, next to Bangkok's deluxe Dusit Thani Hotel. Chef Krairavee holds a Certificate of Western Hotel Management from the Bilderberg Hotel De Klepperman through his stint in Holland.

He has prepared dinners for the Moroccan Royal Palace and VIPs of APEC (Asia-Pacific Economic Cooperation), taken second place in the Thailand Super Chef contest and appeared on prestigious cooking shows in Thailand, including *Iron Chef* and *Idol Chef*. He was selected to promote Thai food and control the standard of catering in several Malaysian and Australian restaurants and has served as cooking instructor on several occasions. At Lemongrass, Chef Krairavee introduces the authentic dishes he served back home and surprises guests with more modern creations of his own design.

A MODERN
INTERPRETATION OF
AUTHENTIC THAI CUISINE

GENERAL INFORMATION

Executive Chef
Krairit Krairavee

General Manager
Naleen Chantapanya

Seating Capacity
146 Seats Main Dining
Two Semi-Private Dining Rooms

PDR 1 - Large round table seats 12 ppl max
PDR 2 - Multiple tables to seat up to 16 ppl max
** Combine both PDRs to host up to 28 ppl max*

"I loved that I felt so far away,
eating such distinctive Thai
food in such a smart setting."

– Los Angeles Times

LEMONGRASS

RESTAURANT INFO

As the first Thai restaurant on The Strip to reside in elite resort environs, Lemongrass travels far beyond the standard. The casual, chic restaurant tutors guests in faithfully authentic flavors, serving the best modern dishes from contemporary Bangkok alongside pitch-perfect renditions of classic favorites. An interactive satay bar lines the dining room. A casual, 30-seat lounge is available to enjoy along with an expanded bar, welcoming guests to relax and enjoy inspired Asian-inspired cocktails and exotic tea.

At Lemongrass, convenient gas burners are dismissed in favor of the umami-releasing genius of Binchōtan charcoal. Brought from Wakayama Prefecture in Japan, it burns hot with no discernible aroma and is considered the world's most exclusive charcoal.

Designed by James Beard Award-winning AvroKO, the contemporary interiors are reminiscent of a traditional Thai silk factory with a combination of raw fibers, textured fabrics and rough industrial materials weaving an elegant backdrop.

PRIVATE DINING

For a more exclusive dining experience, two semi-private dining rooms are available. Each seats 12 with a partition wall to adjoin the rooms for parties of 24. The sleek atmosphere coupled with modern interpretations of authentic Thai cuisine is the perfect setting for a private engagement.

SIGNATURE DISHES

Shrimp Spring Roll

Soft-Shell Crab with Fried Rice

Panang Chicken

Drunken Noodles with Seafood

Mango Sticky Rice

