

Molding, shaping, and pleating

Royal Thai Cuisine reflects the cultural and artistic glory of Thailand in the past towards its presentation. Similar to a piece of artwork, every dish is exquisitely crafted in order to savor the aesthetic taste through five basic senses, which are sight, hearing, taste, smell, and touch. Unlike ordinary cuisine, Royal Thai Cuisine is more involved in its presentation and cooking method. Fresh ingredients, skill-intensive cooking processes, and creativity are what it takes to cook, carve, cut, and serve perfectly. The apex of Royal Thai Cuisine was described in the note of Simon de la Loubère, the French ambassador to Siam in the reign of King Narai the Great, which stated that “the Royal Thai cuisine is merely ordinary cuisine but exquisitely served.

In creating the artwork, the artist put art and science of cooking Royal Thai Cuisine, which has been passed on generation to generation, Thai culture, and wisdom and tradition in the Royal Palace together in the artwork. Moreover, the artwork was inspired by one of the narrative poetries in Thai literature, “Lilit Phra Lo,” according to which the old sorcerer was calling a magic chicken. One of the four most important masterpieces of the Thai ladies in the past was making “Thai steamed dumplings” The artwork has a semi-abstract style, which emphasizes simple shape and form while remaining the concrete structures. The artwork is made through the experiment (playing), which is similar to “trial and error” until discovering perfection. This artwork is created to promote Royal Thai cuisine. It is also a new way to advertise Thai food, one of the nation’s reputations.

Reference:

Fine Arts Department. The Phra Lo Assembly, 2nd edition, Bangkok. 2004
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