

KHU KHAO
 RESTAURANT



**A new culinary chapter at Khu Khao restaurant under the creatively inspiring guide of
 Chef Teerachai Akkharasrisawat – new Executive Sous Chef at Raya Heritage**

November 2025 – Chiang Mai, Thailand – Raya Heritage unveils a new culinary chapter at Khu Khao restaurant with the launch of new menu guided by **Executive Sous Chef Teerachai Akkharasrisawat** and his culinary team. The new menu presents a novel interpretation of “**Crossroad Cuisine**”, a variety of dishes from the “**Lanna Kingdom**”, farm-to-table options from “**Garden Harvest**”, family recipes from “**Childhood Heritage**” and traditional & tribal “**Sweet’s Ending**” that highlight locally-sourced ingredients, regional influences and authentic flavors in a fusion style, combining Western cooking methods with contemporary food presentation.

Raya Heritage appoints new Executive Sous Chef Teerachai Akkharasrisawat



Chef Teerachai Akkharasrisawat or “Chef Bank” began his culinary journey at a young age, developing his passion for cooking through years of experience in renowned restaurants and hotels in Bangkok, including Jim Thompson restaurants and Siam Kempinski Hotel Bangkok. In 2022 he moved to Chiang Mai as Sous Chef at Raya Heritage where he consistently sought opportunities for both personal and professional development. He then relocated to Germany where he took on the challenge of opening a Thai fine dining restaurant in Düsseldorf, he spent over a year enhancing his kitchen management skills and expanding his international culinary experience before returning to Thailand as Executive Sous Chef at Raya Heritage.

Crossroad Cuisine, a culinary journey born from ancient crossroads. Flavors shaped by trade routes where Northern Thailand met neighboring cultures. A sample of the new dish includes TOM SEE KHRONG MOO YUNNAN, slow-cooked pork rib Yunnan soup, and PHAD NUEA BURMA, wok-fried Thai-Charolais beef in the Burmese style.



Childhood Heritage

Showcasing a selection of nostalgic flavors inspired by favorite family recipes of the Raya Heritage team members. This reimagining of simple childhood tastes into timeless dishes with heartfelt memories. The menu features 19 selections, chosen from a total of 96 contributions, all of which are now available in Khu Kho's menu section. Examples from the menu include LARM BORN MOO, sweet taro stem curry dip with grilled pork belly & seasonal vegetables, contributed by a staff member from Ton Hong and engineering team - LOD CHONG KHEM, fermented rice noodles with grinded dried fish, drawn from a family's recipe of a food and beverage team - AB PLA HUA PLEE, steamed river fish & banana blossom in banana leaf presented by a member of the housekeeping staff.



About Raya Heritage

Inspired by the spirit of Lanna life in former times, the resort concept stems from northern Thai culture's elegant approach to life and art, and the social value placed on living in balance with nature and the surrounding community. Immersed in tranquil natural surroundings on the banks of the Ping River, Raya Heritage's serene atmosphere makes it the perfect base for discovering the unique charms of the area at an unhurried pace. For more information visit: www.rayaheritage.com, Facebook at [@rayaheritage](https://www.facebook.com/rayaheritage), Instagram [@rayaheritage](https://www.instagram.com/rayaheritage)

Dear editor,

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