



# DISCOVER

AN EXTRAORDINARY DINING EXPERIENCE  
THIS JUNE

CHEF SCOTT HALLSWORTH  
'FREAK SCENE LONDON WORLD TOUR'

Bangkok, Thailand - May 21, 2019 – Introduce guests the opportunity to indulge an extraordinary dining discovery and tantalizing Sunday brunch by former head chef of Nobu and founder of Kurobuta, Freak Scene London and Chef Cyrille Keyser. 10-course degustation dinner with Japanese inspired cuisine will be held on June 16, 2019 at Khu Khao, Raya Heritage Chiang Mai. In addition, a Sunday live brunch will be also held at our sister property; The Botanical House Bangkok on June 23, 2019.

Chef Scott Hallsworth was born and raised in Western Australia, at the age of sixteen he left school in order to pursue an apprenticeship at a hotel in Collie. After completing his apprenticeship, Scott moved to Perth and worked for well-known restaurants such as the Hyatt Hotel, 44 King Street Brasseries, and Hayman Island resort on the Great Barrier Reef. This is where he built up a repertoire of Asian dishes, many of which have inspired Freak Scene's menu.

After brief stints in Toronto, Zermatt, Western Australia and Chamonix, Scott moved to London in 2001 and joined Nobu as Chef de Partie. Six years later, he moved up the ranks and become the Michelin-starred restaurant Head Chef. In 2007, Scott moved back to Australia to help Nobu open a new branch in Melbourne. Yet, later he decided to leave Nobu in order to set up his own venture in Dubai, where he opened Mirai. In 2012, Scott returned to England to open Wabi in West Sussex, as well as a second branch in London.

In 2013, Scott was inspired to create his own restaurant, where tapa-style plates are served in a casual setting. This is when Kurobuta was born; a Japanese Izakaya restaurant with a unique and chilled out ambience located at London's Chelsea Kings road. In 2017, Scott left Kurobuta and founded Freak scene, a Pan-Asian pop up in Farringdon with his partner Phar Shaweevan, former Private Dining and Events Administrator at Nobu. Currently, the pop up store has a permanent home on Soho which opened in March 2018.

The degustation dinner at Khu Khao restaurant, Raya Heritage Chiang Mai on June 16, 2019 prepared by Chef Scott Hallsworth and Raya Heritage culinary team at THB 3,500++ is infused with Japanese inspired cuisine. A unique tantalizing Sunday live brunch celebration at The Botanical House Bangkok on June 23, 2019 is priced THB 1,890++ per person.

Advanced reservations for both the dinner and brunch are required.

For more information or to make a reservation,  
please contact +66 301 1861 or write to [suchatinit@rayavadee.com](mailto:suchatinit@rayavadee.com)

Dear editor,

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