

Recent Cookery Books - April 2014

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Hikay : The Culinary Heritage of Cebu / Louella Theresa Eslao-Alix; Photography by Generoso Rebayla, Jr and Rodolfo G Alix

University of San Carlos Press, Philippines 2013

266p. 31cm.

9789715390484

\$ 90.00 / HB

1750 gm.

1. Cookery – Philippines – Cebu
2. Cebu (Philippines) – Description and Travel
3. Food – Pictorial Works

<http://www.marymartin.com/web?pid=160595>

Riverside Recipes : Thai Cooking at Chakrabongse Villas /

River books Co. Ltd., Bangkok 2014

204p.

68 Dishes with Glossary and Appendices

232 Colour Photographs

9786167339368

\$ 32.00 / PB

Set on the bank of the Chao Phraya River in the heart of Old Bangkok, Chakrabongse Villas provides a tranquil haven from the hustle and bustle of the modern city, yet is in easy reach of all the major tourist attractions. Built in 1908 by HRH Prince Chakrabongse, his granddaughter Narisa has transformed the grounds of the main house into an award-winning boutique hotel and a delectable riverside restaurant, with one of the most beautiful views in Bangkok.

Internationally recognised for its distinctive, aromatic flavours, Thai cuisine is a favourite throughout the world. Characterised by detail and layers of flavour, Thai dishes are about complexity, contrast and balance. While a typical Thai lunch is often a single dish based on rice or noodles, dinners are more elaborate with five or six dishes such as Tom Yum Kung, a spicy salad, a curry, a milder dish and stir-fried vegetables. Just up the road from the renowned fresh fruit and vegetable market, Chakrabongse Villas offers a changing menu daily featuring exquisite Royal Thai Cuisine from the Royal Family's own recipes.

Now you, too, can learn to make the special dishes created by Chef Wat and beautifully photographed by Paisarn Piemmettawat. All our guests favourite recipes and signature dishes are included, and Narisa Chakrabongse provides a fascinating introduction to her family and historic home. Riverside Recipes also includes a glossary and useful appendices, covering such essentials as how to make a perfect curry paste or how to create a banana-leaf receptacle.

<http://www.marymartin.com/web?pid=160827>

Bite Sized Thai Food / Srisamorn Kongpun

Asia Books Co Ltd., Thailand 2013

144p.; 22cm.

9789747841015

\$ 34.75 / PB

572 gm.

<http://www.marymartin.com/web?pid=160829>

Classic Thai Food: Delicious Recipes by the Master Chef of Thailand / Srisamorn Kongpun

Asia Books Co Ltd., Thailand 2013

160p.; 24cm.

9789748303994

\$ 34.75 / PB

534 gm.

<http://www.marymartin.com/web?pid=160830>

ISSAYA Siamese Club : Cookbook : Innovative Thai Cuisine / Ian Kittichai and Joe Cummings

Avril Production Co., Ltd., Thailand 2013

215p.; 32cm.

9786169162902

\$ 75.00 / HB

1890 gm.

<http://www.marymartin.com/web?pid=160832>

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