



**MEET THE CHEF OF HERBS & SPICES PAN ASIAN RESTAURANT:**



**Chef Polsak Intara-o-sot**

Chef Polsak Intara-o-sot is a highly skilled and experienced Thai chef with 18 years in the culinary industry. He has honed his craft through his travels to various countries, including Thailand, Maldives, Oman, and Seychelles, gaining a wealth of knowledge and expertise in traditional Thai cuisine. This exposure to diverse cultures and cuisines has allowed Chef Polsak to become an innovative and versatile culinary artist.



With his ambitious and energetic approach, Chef Polsak is dedicated to his profession and constantly strives to create innovative dishes and exceed customer expectations. His passion for cooking is evident in every dish he prepares, making him a valuable asset to any kitchen. In addition, Chef Polsak holds a High Vocational Certificate from the Bangkok Business Management & Tourism College and is a recipient of the Silver Star of Dusit Kob Khun Program at the Dusit Thani Maldives. These academic achievements further demonstrate his commitment to his craft and his dedication to providing high-quality cuisine.