

'WHEN WE WERE THE KINGS OF RUGBY'

EXPATS
Who Make A
Difference

THE BigChilli

THE ORIGINAL EXPAT MAGAZINE

INTERVIEWS, TRAVEL, NEWS, LOCAL, DIPLOMACY, WOMEN AND MEET GUIDE



www.thebigchilli.com

THE COUPLE BEHIND THAMMACHART SEAFOOD - THE COUNTRY'S LEADING PROMOTER OF HEALTHY EATING



"OUR VISION IS TO BUILD A NATIONWIDE
HEALTHY LIFESTYLE COMMUNITY"
- YEERAN AND JULIAN G. DAVIES"



THE LIST: OUR READERS FAVORITE BANGKOK RESTAURANTS

The couple behind Thammachart Seafood – the country's leading promoter of healthy eating

With so much emphasis on sensible and healthy eating nowadays, the growing presence of Thammachart Seafood retail outlets and supermarket counters right across Thailand is a welcome development in helping to upgrade the nation's diet and provide nutritious food for all.

Established in July 2007 by wife and husband team Yeeran and Julian G. Davies, Thammachart Seafood has grown into a major force based on a simple but important premise: "We are creating a healthy lifestyle community through healthy eating."

Operating in more than 190 stores nationwide with 700-plus staff, the company is well on its way to achieving that vision.

Each Thammachart Seafood counter as well as the company's own brand retail operations offer the highest quality and sustainably sourced seafood, including fresh seafood, frozen seafood, value-added seafood products and a number of gourmet imported items.

With two young children of their own, this enterprising Thai-British couple is perfectly placed to understand the need for safe and nutritious seafood for their family and the community at large.

"Our company endeavors to source its fish from sustainable well-managed fisheries and responsibly farmed aquaculture operations," says Yeeran, a graduate of Bangkok's prestigious Chulalongkorn University. "We work closely with our suppliers to ensure our seafood is traceable back to source whether wild caught or farmed."

"In the case of wild-caught fish from New Zealand, our supplier is accredited with Friends of the Sea, our Scottish smoked salmon is accredited with the Freedom Food and our Organic salmon is accredited by the UK Soil Association.

"In short, we care about our customers, our country and our environment."

The company works in partnership with Thailand's leading retailers, such as Central Food Retail, The Mall Group, Big C, Gourmet Market, Food



Yeeran and Julian G. Davies, their products and the company's numerous retail outlets



and Lotus's, where Thammachart Seafood manages attractive dedicated counters.

It also operates its own brand retail outlets under the following names: The Dock, The Dock etc, The Lobster Lab, Ocean Bar and 80' below. These can be found in luxury department stores like Central Chidlom, Central World, Siam Paragon, EmQuartier, Emporium, The Commons and Design Village.

All stock the same high quality seafood that Thammachart Seafood sources itself, along with a range of highly rated imported seafood brands, such as Giaveri / Kaviari Caviar; Forman, Loch Duart and Loch Fyne Smoked Salmon; and NZ King Salmon.

any of Thailand's top hotels are customers of Thammachart Seafood. You will find its products on the menus of Mandarin Oriental, Four Season, Capella, The Okura Prestige, Waldorf Astoria, and Anantara Siam. Renowned restaurants like Suhring, Chef Table Lebuva, Cote, Blue by Alain Ducasse, Le Cabanon, Brasserie Palmier and Le Normandie also order from Thammachart Seafood.

To spread the word about the health benefits of its products, the company creates delicious recipes and holds regular cooking demonstrations.

