

maenam

**MAENAM'S MIKE TUANGKITKUN EARNS SILVER
AT PRESTIGIOUS VANCOUVER CULINARY COMPETITION**

*Chef Thachaya "Mike" Tuangkitkun takes one of three coveted podium spots
in his first culinary competition*



Chef Mike Tuangkitkun wins silver at Canada's Great Kitchen Party Vancouver 2022, photo Anjali Spooner. [Download images.](#)

Vancouver, B.C., November 28, 2022—Chef Mike Tuangkitkun of Maenam Restaurant claimed glittering silver-medal honours last Thursday night as the city's brightest culinary stars competed at [Canada's Great Kitchen Party](#) Vancouver, the regional qualifier for the [Canadian Culinary Championship](#). This was the first foray into competition for Maenam's chef de cuisine, and Tuangkitkun's second-place dish paid delicious homage to his Thai roots with deep respect for the rich bounty of British Columbia, his chosen home.

"I was so excited and a bit nervous to be competing with chefs that I admire—I'm very proud to be awarded silver," Tuangkitkun said. "I'm incredibly grateful to the judges, Tantalus Vineyards, and Fresh Ideas Start Here for their encouragement, and most of all to my team who did an absolutely amazing job and chef Angus An for his unwavering support."

Ingredients and authenticity are the foundation of Tuangkitkun's cooking style. His unique expression of Thai recipes blends traditional Thai cooking methods with the rigorous techniques of French cuisine from his culinary training, refined under the wise mentorship of chef An during Mike's tenure at Maenam.

The silver-winning dish was a Southern Thai Turmeric Curry with a mosaic of lightly smoked British Columbia Sockeye salmon, steamed Salt Spring Island mussels, and local Sidestripe shrimp; fresh young coconut; and a crispy squid ink cracker with house-made "Tom Yum" seasoning. Yet-to-be-released and highly coveted Tantalus Old Vines Riesling 2020 from the Okanagan Valley in B.C. was a brilliant wine pairing. Mike's inspiration was a yellow Thai curry he first tasted while travelling with his family in Southern Thailand. It's traditionally served with smoked white fish, but he put a personal spin on the curry by choosing local Sockeye to represent the city where he put down roots.



Chef Mike Tuangkitkun presenting to the judges at Kitchen Party Vancouver 2022, photo Jordan Chan. [Download images.](#)

As a young boy in Thailand, Mike Tuangkitkun cooked meals with his grandfather before moving to Canada at age 15. He started his career with Maenam as a line cook shortly after earning his diploma at the Pacific Institute of Culinary Arts in 2010. Twelve years later, he is Maenam's chef de cuisine, and chef and restaurateur Angus An's unflappable right-hand in the kitchen.

Maenam has been on a hot streak as of late. Most recently, the beloved Vancouver Thai restaurant was recommended by *Michelin* in the inaugural *Vancouver Guide*. Writer Johanna Read highlighted Maenam as one of her four favourites from the illustrious list in her *Forbes* magazine article following the guide's release. Maenam also garnered a silver for Best Thai at the 2022 *Vancouver Magazine Restaurant Awards* in October, and was once again recognized by *Canada's 100 Best Restaurants* last month.



Canada's Great Kitchen Party Vancouver 2022 culinary competition awards presentation, photo Anjali Spooner. [Download images.](#)

Kitchen Party Vancouver's 2022 top award went to Bobby Milheron (Homer St. Cafe & Bar, Tableau Bar Bistro, Maxine's Café & Bar) who grabbed the gold and will go on to represent Vancouver at the Canadian Culinary Competition in Ottawa February 3-4, 2023. Vish Mayekar of Caffè La Tana and Pepino's Spaghetti House took home the bronze. "We will all be cheering for Bobby to bring the gold back to Vancouver at the nationals in Ottawa," says Tuangkitkun.



(L-R), Mike Tuangkitkun - Silver, Bobby Milheron - Gold, Vish Mayekar - Bronze, photo Anjali Spooner, [Download images.](#)

ABOUT MAENAM

From family-style dining to riffs on traditional Thai dishes, chef Angus An's flagship restaurant balances intensely flavourful ingredients delivered fresh from Thailand with seasonal vegetables, meats, and seafood from trusted local farmers and fishers. Complementing Maenam's award-winning cuisine is an extensive selection of local and international wines, a well-informed beer list, and a roster of food-friendly signature cocktails.

Since opening in 2009, Maenam has continually been praised as one of *Canada's 100 Best Restaurants*, and has been a recurring winner of *Vancouver* magazine's restaurant award for Best Thai. In 2016, Maenam was honoured to win the magazine's prestigious award for Restaurant of the Year, celebrating the restaurant's significant influence on Vancouver's dining culture. Most recently Maenam was included amongst an elite group of restaurants recommended in *Michelin's* inaugural *Vancouver Guide*. Visit maenam.ca to view menus and make reservations, and follow [@maenamrestaurant](https://www.instagram.com/maenamrestaurant) on Instagram to stay up to date with news and seasonal offerings.

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