

For Immediate Distribution

Press Release

Soneva Kiri to Welcome Thomas & Mathias Sühring This Songkran

The German chefs will be bringing their two-Michelin-starred family recipes to Koh Kood for an exclusive two-day pop-up



March 20, 2023. German twin brothers [Thomas and Mathias Sühring](#) will be dazzling diners at [Soneva Kiri](#) from April 12 to 13, 2023, as part of the resort's spectacular [Songkran festival programme](#). Together, the dynamic duo will be hosting a series of exclusive dining events inspired by childhood memories during their two-day pop-up on the Thai island of Koh Kood – just a 90-minute, scenic flight from Bangkok's Suvarnabhumi Airport.

The Sühring brothers' culinary journey began while spending their summer breaks at their grandparents' farm, where they were first introduced to traditional German cooking techniques including fermentation, pickling, smoking, drying and curing. They then went on to hone their skills under Michelin-starred chefs Sven Elverfeld, Jonnie Boer and Heinz Beck, before moving to Thailand in 2008.



In March 2016, they opened their eponymous restaurant in the heart of bustling Bangkok. Taking inspiration from their family recipe book, the menu is rooted in tradition and showcases the best of modern German fare. Every dish is executed with excellence and elevated to a level of seasonal haute cuisine, which earned the restaurant its first Michelin star in 2017, just one year after opening, and its second in 2018. Today, it also holds the number 40 spot on the World's Best Restaurants list and number seven on Asia's 50 Best.

Nationals and expatriates residing in Thailand, Vietnam and Singapore can indulge in the brother's award-winning cuisine this April with Soneva Kiri's [Dazzling Dining Offer](#). Valid for stays between now and April 15, 2023, prices start from THB 99,500 for a two-night stay for two guests. Throughout their stay, guests can enjoy daily half-board dining alongside non-alcoholic beverages, shared return flight transfers between Bangkok and Soneva Kiri, a further ten percent discount on food and beverages, a 20 percent reduction on experiences and spa treatments, a dedicated Barefoot Guardian on hand 24/7, as well as unlimited access to the resort's famed chocolate, ice cream and deli parlours. Dinners with the Sühring brothers are priced at THB 6,022 per person.

For more information about Soneva Kiri, visit www.soneva.com

For more information about Sühring, visit www.restaurantsuhring.com

For more information on the Dazzling Dining Offer, [click here](#)

To download images, [click here](#)

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About Soneva Kiri

Signature barefoot luxury meets Thai hospitality at Soneva Kiri on Koh Kood, an unspoiled island with some of the finest beaches – just a 90-minute flight from Bangkok. The award-winning resort combines unmatched luxury with environmental sustainability, rare experiences and exquisite culinary concepts.



The resort's 33 private villas range from one to five bedrooms. Whether next to the beach, hidden in the jungle on the hillsides, or commanding spectacular views from the clifftops, each has a private pool, indoor and outdoor living spaces, and verdant gardens. Every villa comes with an electric buggy or bicycles to explore winding forest paths, and all have a Barefoot Guardian, offering a personalised service 24/7.

Magical experiences are designed to create unforgettable memories, with all-inclusive luxury on offer thanks to Soneva Unlimited, while the Soneva Stars calendar sees visiting experts host exclusive dinners, talks and special sessions.

Guests can explore the constellations with the resident astronomer at the Observatory, watch a movie at the Cinema Paradiso that floats above a jungle lagoon, or discover transformative wellness with Soneva Kiri Spa. Seven dining destinations offer a tempting array of cuisines, while The Den and The Eco Den, are fun-filled family havens designed to inspire children's imagination.

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