

FOOD FROM THE JUNGLE, FIT FOR A KING

Choose **Chef in the Jungle Catering**
Service for your next event!



We're all get sick of the rat race. Life sometimes feels like its just passing us by. Responsibilities get on top of us, time for rest and relaxation always feels limited and at times rushed. Urs Stoeckli felt like this, and three years ago, he and his lovely wife made the decision to relocate to Samui. After a two week holiday on the island they both fell in love with the place, the lifestyle, the people and the food.

Originally from Switzerland, Urs moved to Beijing to work as head chef at the Peninsula Hotel. He then opened his own restaurant, The Mediterraneo, in 1999, serving Mediterranean cuisine. At this time in China, there were very few Western eateries around, and most were located in major hotels. He continued with this business venture and also began travelling the world as a guest chef in many restaurants and hotels, passing on his skills and knowledge.



Here on Samui, he decided to put his 30 years of experience in the food and beverage industry, and his great passion for food and wine to good use, by starting his own catering business – Chef in the Jungle. Whatever the occasion, Urs can come up with a menu to match as he is trained and very knowledgeable in the creation and presentation of classic French, Italian, Mediterranean, Chinese and Thai cuisine.

He follows the method of making a tailor-made package allowing everyone that he caters for to have an individual and personalised experience. There are some sample menus available on the website which will give you a taste of what's on offer, and ignite your imagination in creating your own menu. And with Urs being fluent in German, Italian, French and English, there's no chance of things being lost in translation! His dedication to quality and freshness is topped only by his desire to provide you and your guests or friends with unforgettable moments of culinary highlights.

And it's not only the food that they provide – it's a full service catering business, and they can include provide professional service staff, bar staff, china, tables, linens, flowers, décor, lighting, fireworks, fire dancer, DJ, sound system, live bands, video and photography.

Every conceivable event can be catered to from start to finish including weddings, cocktail receptions, corporate events, wine pairing dinners, birthday parties, family style dinners, yacht catering and villa catering.

It's certainly keeping Urs busy these days, and with the recent addition to the family of a baby daughter he is busier still. But he wouldn't have it any other way.

Kathy Ross

For further information, telephone 0 873 813 758.
www.chefinthejungle.com

