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Chef Todd English Dreams Of Thailand

 Meghan Callaghan, Contributor

Celebrity chef [Todd English](#) is known for his restaurant empire—including three locations of Mediterranean eatery Olives, four of Italian bistro Figs and the casual offerings at [The Plaza Food Hall](#) in New York City. He made his name in [Boston](#) and now calls both Beantown and New York home, but the [Startle](#) Tastemaker's jet-setting travel schedule makes him almost as ubiquitous as his restaurants.



Longtail boats in Phuket. Photo courtesy of iStock/Simon In Dublin.

We caught up with the chef this week as he split his time between three cities—attending charity events and touting his HSN cookware in [Chicago](#), holding restaurant meetings in [New York](#) and judging a chef and mixologist competition in [Denver](#). Between it all, English answered our question: “If you could be anywhere in the world right now, where would you be?”

“Phuket, Thailand,” he says. “[I would be] eating all of the delicious local cuisine and exploring all of the little fishing villages on one of those long tail boats.”

As for accommodations, English would stay in an “out of this world” sea-view villa at Amanpuri, the Aman Resort in Phuket. “The villa comes with your own personal chef who prepares anything you want—I love the fresh red curries, and also the original French Kaiseki dishes (French and Japanese techniques) with fresh-caught fish,” he says. “It’s the ultimate room service experience!”



An Amanpuri villa. Photo courtesy of Aman Resorts.

