



## PRESS RELEASE



# AZIAMENDI, THE SECOND RESTAURANT FROM THREE MICHELIN STARRED SPANISH CHEF, ENEKO AXTA, LAUNCHES NEW DEGUSTATION MENUS

Restaurant set to  
revolutionise South  
Thailand's dining scene



Aziamendi, the second restaurant from acclaimed 3 Michelin starred chef, Eneko Axta, has launched three new coteremporary menus. Famed for his innovative cooking style, Eneko Axta's degustation menus will literally take diners on a culinary journey. Guests dine in various locations, from the kitchen to the expansive gardens, giving those dining a true outdoor experience and enabling them to discover the inspiration behind each dish.

All five senses are utilised in an experience that can only be described as 'authentically Eneko Axta.' Starting in the garden, guests will pluck juicy cherry tomatoes from Bonsai trees with edible bark, and then sampling a 'Picnic' basket including edible Mai Tai Bon Bon, based on the traditional rum cocktail, before continuing on to try one of three menus at Aziamendi - 'Tribute', 'Twist' or 'Vegetalis'.

The 'Tribute' menu is a retrospective of Eneko Axta's signature dishes from his first restaurant Azurmendi in Larrabetzu near Bilbao, including classic favourites such as Basque baby squid and garden pigeon with hazelnuts and foie gras. The 'Twist' menu marks a new chapter in Eneko Axta's culinary adventure with dishes that fuse traditional Basque techniques with Thai ingredients, suckling pig with pumpkin noodles and dashi and oysters with pearl and foie gras ashes.

The 'Vegetalis' menu is a selection of vegetarian dishes as Eneko Axta looks to 'celebrate nature's finest products direct from Mother Earth,' including truffle egg (an egg injected with truffle), avocado pit and vegetable tartar.

To create the menus, Eneko Axta has worked closely with Chef

For media enquiries, please contact  
Paul Charles / Klara Zakis at Perowne  
Charles Communications

+44 207 792 8884  
[iniala@verypcc.com](mailto:iniala@verypcc.com)

See more at  
[our newsstand](#)

de Cuisine, Alex Burger, who previously worked with Daniel Boulud in New York, among other restaurants. Months of exploration in and around Phuket, as well as in Bilbao, preceded the final menus being put together. Head Sommelier, Fabien Etienne, formerly of Dinner restaurant in London, and mixologist Albert Garcia Mozley, have created a wine and cocktail-pairing menu to complement Eneko Axta's award-winning food.

Diners at Aziamendi are surrounded by awe-inspiring art from some of South-East Asia's most acclaimed artists such as Entang Wiharso. Classical music will come in the form of Daniel Figueras playing the guitar.

Aziamendi, situated in the grounds of the unique Iniala Beach House, is setting new standards in the South Thailand dining scene, becoming a destination venue in its own right. Located by the banks of the Natai River in Phuket, the restaurant, designed by world famous Spanish architects A-cero, is inspired by the nature surrounding it. Undulating timber waves on the ceiling symbolize the beauty of the Andman Sea, the tropical Thai landscape is represented through the natural tree like forms of the tables and the lush foliage is reflected in the green velvet of the chairs.

Iniala Beach House is a shrine to some of the best creative minds, architects, designers and chefs in the world, a 10-suite private residence available to rent entirely, or by individual villa. Aziamendi is open to non-residents or the villas or Iniala Suite can be hired throughout the year from USD 17,500 - 47,250. Prices are based on a seven-night stay and are plus tax (8.7%) and service (10%). This includes car transfers, VIP airport collection and the use of the Iniala car fleet. Minimum stay 3 nights. The Spa & Gastronomy package is compulsory and is an additional USD 250 per person per night, including all meals, two of which will be dinners at Aziamendi plus 3 - 6 hours of massage treatments per day.

FOR MORE INFORMATION VISIT:

**For more details, visit [www.iniala.com](http://www.iniala.com) / [www.aziamendi.com](http://www.aziamendi.com)**