

# ALOY MODERN MEDIA KIT

## ABOUT US

Aloy Modern Thai is today's Thai cuisine – modern day Thai dishes, flavors and preparations brought to Colorado from Bangkok's hottest restaurants. Owners and Bangkok natives Bo Bean and Arisa Chanchokpong found the top Thai chefs that were wowing Bangkok with their modern fusions of classic dishes, and brought them straight to the Aloy Modern Thai kitchen in Denver, Colorado.

Aloy Modern Thai fare is lighter, fresher, and healthier than many interpretations of Thai food found stateside.

They also know that what we put in our bodies is important to our health and the health of the planet, and they put sustainability at the forefront of what they do, working with local Colorado farms to procure the freshest produce and the best products. Community is huge to Bo and Arisa, and they're active in supporting local food-related non-profits in their community.

## WHO WE ARE

Owner sisters **Bo Bean and Arisa Chanchokpong** are Bangkok natives who are 3<sup>rd</sup> generation Chinese. Their mother, Kim (one of 10 children,) grew up in Bangkok's Chinatown neighborhood, and immigrated to the U.S. with her daughters in 2006. They opened Aloy Thai in Boulder to much critical acclaim, featuring Kim's cherished (and carefully guarded) family recipes. 10 years later, it's Kim's daughters' turn to bring fantastic Thai cuisine to Colorado, this time with "Aloy Modern Thai" in LoDo Denver, featuring the healthy, fresh, colorful modern fusion dishes that are popular in Thailand today.

### **Ray Srisamer, Executive chef**

Chef Ray brings more than 25 years of experience to the Aloy Modern Thai team. His culinary journey began by preparing sushi and Japanese cuisine at an exclusive resort in Okinawa, Japan. His passion for Japanese food moved him to Thailand, where in Bangkok he managed the back of the house in all roles, at Japanese and sushi restaurants. He jumped at the opportunity to work in Boulder, taking him on a cross-state tour of the west—via Japan—as he chuffed at sushi restaurants in Boise, Idaho; Austin, Texas; and in Colorado, Sushi Tora in Boulder, and Hana Japanese Bistro and Thai Monkey Club in Louisville.

### **Jordan Clark, Bar Manager**

Jordan Clark comes to Aloy Modern Thai from Las Vegas, with over ten years of experience in the city's finest resorts and casinos. From the MGM Grand to Caesar's Palace to Mandalay Bay, Jordan has perfected his craft, making delectable cocktails specified to customer's tastes. With training in Three Star Michelin Service, Jordan brings a finely honed expertise to creating the type of service and experience that make dinners special. He is skilled at suggesting menu options and pairings, and always extends a true feeling of hospitality that makes guests feel welcome.

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