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Iron Chef Thailand Champion, Chef Satya Beeknoo Cooks by the Catch at OUTRIGGER Phi Phi

At Edgewater Bar & Grill, the Mauritian-born chef pairs Creole flavors and fire-led cooking with Andaman seafood, around 60% of it sourced directly from local Urak Lawoi fishermen



Executive Chef Satya Beeknoo selecting the catch from Urak Lawoi fishermen. High-Resolution, [HERE](#)

PHUKET, THAILAND – On Laem Tong Beach at the northern tip of Phi Phi Don, the Andaman Sea does more than frame the view from Edgewater Bar & Grill. It helps decide what goes on the plate.

Executive Chef Satya Beeknoo estimates that around 60% of the seafood currently used at OUTRIGGER Phi Phi Island Resort’s beachfront restaurant is sourced directly from local Urak Lawoi fishermen. The balance comes from trusted fishermen in Krabi and Phang Nga. Rather than expecting the same selection each day, Satya works around what the boats bring in.

“We cook by the catch, not by a fixed menu,” said Satya. “What our fishermen bring in each day shapes what we serve. Weather and sea conditions can also affect availability, so we encourage guests to enjoy what’s freshest at the time.”

Urak Lawoi families have long formed part of Laem Tong’s seafaring community, where fishing has shaped livelihoods across generations. Long before tourism reshaped Phi Phi, Urak Lawoi communities traveled between Andaman islands in search of fish and other marine resources, their journeys guided by the seasons and weather.

Satya's connection to Laem Tong also predates OUTRIGGER's arrival. He has led the property's kitchen since 2018, increasing its use of regional ingredients and strengthening relationships with farmers, suppliers and fishermen.

When OUTRIGGER acquired the property in April 2025, its plans for the reimagined resort included partnerships with Urak Lawoi fishermen and a chef's garden supplying fresh produce to the kitchens. The property reopened as OUTRIGGER Phi Phi Island Resort in May 2026, with Satya continuing to lead the kitchen.

Born in Mauritius, Satya grew up around Creole flavors and the sight and smell of food cooking over fire. At Edgewater, those memories meet fresh Andaman seafood, Thai herbs, Creole spice and heat.

"For me, great cooking is about simplicity, respect and flavor," Satya said. "Keep it simple — perfection is lots of little things done well."



(Left) Lobster Curry with Creole Spices; (Right) Sea Bass Cooked in Coconut Flakes

Satya learned the foundations of his Lobster Curry with Creole Spices by watching his mother cook. At Edgewater, he prepares it with fresh local lobster, Creole spices and selected Thai herbs and spices.

Satya's Sea Bass Cooked in Coconut Flakes is marinated in his Creole spice blend, coated with coconut flakes and cooked beside rather than directly over the flame. As the coconut toasts, it gives the fish a light smokiness and toasted-coconut aroma without overwhelming its flavor.



(Left) Pad Thai with shrimp; (Right) Chicken Khao Soi

Satya also serves two Thai signatures. His Khao Soi pairs noodles with a rich coconut and spice-based curry broth, while his Seafood Pad Thai brings local seafood together with the sweet-and-sour depth of tamarind.

Satya's shorthand for balancing these flavors is a five-part mantra: Sweet, Sour, Salty, Spice and Satya. The final "S", he says, represents the creativity and personal touch he brings while allowing the seafood to remain central.

Satya drew on the same family recipe during his winning appearance on *Iron Chef Thailand*. On 8 July 2020, he and two colleagues won the competition after being presented with live crab as one of the surprise ingredients.

His response was a Mauritian-inspired crab curry prepared inside a coconut over hot charcoal.

"The dish brought back childhood memories and was a special way to showcase my roots on the competition stage," he said.

Fresh herbs from the resort's organic garden add another local element to Satya's cooking. He uses them close to service, either as finishing touches or incorporated into sauces. His private cooking classes begin among the herbs before guests move to an open-air kitchen by the sea to prepare two or three Thai dishes.

Satya's five-course chef's table, "Satya's Journey Through Fire," progresses through five stages — Ignite, Smoke, Flame, Embers and Afterglow — with each course exploring a different way of cooking with heat.

Edgewater sits just steps from the sand. Lunch gives way to sundowners and then dinner, with grilled seafood, Thai flavors and cocktails served as the light changes over the Andaman. In the evenings, local Thai musicians perform acoustic sets by the water.



Executive Chef Satya Beeknoo plating a dish at Edgewater Bar & Grill, OUTRIGGER Phi Phi Island Resort.

“I let the seafood be the star of the dish and tell its own story,” Satya said.

OUTRIGGER Phi Phi Island Resort opened in May 2026 with 63 suites and villas on Laem Tong Beach, within Hat Noppharat Thara–Mu Ko Phi Phi National Park. Accessible only by boat, it occupies a secluded stretch of Phi Phi Don’s northern coast.

At Edgewater, Satya still starts with what the boats bring in.

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ABOUT OUTRIGGER RESORTS & HOTELS

For more than 75 years, OUTRIGGER has charted a journey of discovery – expanding from Hawai’i to premier resort destinations including Fiji, Mauritius, Thailand and the Maldives. The privately held hospitality company invites guests to ‘Come Be Here’ with authentic Signature Experiences and the [OUTRIGGER DISCOVERY loyalty program](#) – a member of the award-winning Global Hotel Alliance (GHA). OUTRIGGER’s multi-branded portfolio includes OUTRIGGER Resorts, Hawaii Vacation Condos by OUTRIGGER®, The Kapalua Villas Maui and OUTRIGGER Honua Kai Resort & Spa while also managing select properties from top international hotel brands including Embassy Suites by Hilton®. Find out more at [OUTRIGGER.com](#) or visit @OUTRIGGERResorts on [Facebook](#), [Instagram](#) and [Twitter](#).

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