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From the Stars of Phuket to the Heart of Vienna: Dara Cuisine Brings Authentic Thai Cuisine to Anantara Palais Hansen Vienna Hotel



▲ Chef Hongz (Second from Left) and the Dara Cuisine Team from Anantara Layan Phuket Resort - Dara Cuisine Pop-Up at Anantara Palais Hansen Vienna Hotel

From 22 October to 13 December 2026, Brasserie Sophie at Anantara Palais Hansen Vienna Hotel will transform into Dara Cuisine, the signature restaurant of Anantara Layan Phuket Resort. For two months, Chef Hongz and her team travel from Thailand to Vienna, bringing the flavours, craftsmanship and culinary identity of Southern Thailand to the Austrian capital.

There are places you visit. And then there are places that, for a moment, transport you somewhere else entirely. From 22 October, Anantara Palais Hansen Vienna embarks on a special

culinary journey from Phuket to Vienna, as Brasserie Sophie becomes the stage for Dara Cuisine for two months. This is far more than a restaurant concept inspired by Thailand coming to Vienna. Dara Cuisine itself is making the journey to the Austrian capital. Chef Hongz and her team bring with them their recipes, techniques and culinary philosophy, bringing the distinctive flavours of Southern Thailand to life in the heart of Vienna.

Authentic Thai Cuisine from Phuket

At the helm is **Chef Supakarn 'Hongz' Lienpanich**, Chef de Cuisine and the creative force behind Dara Cuisine. Her culinary style is deeply rooted in her Thai-Chinese family heritage, combining time-honoured recipes with influences from across Asian cuisines.

At its heart are the flavours and traditions of Southern Thailand, interpreted by Chef Hongz with a contemporary and refined approach. Fragrant herbs, distinctive spices and seasonal ingredients define a cuisine in which clarity, intensity and the natural character of exceptional produce take centre stage.
In Vienna, this distinctive culinary signature meets the world of Anantara Palais Hansen Vienna.

Dieter Stamminger, Executive Chef of Anantara Palais Hansen Vienna Hotel, sees the pop-up as far more than a culinary guest appearance: “Working with Chef Hongz and her team is a very special experience for us as a culinary team. We are exchanging ideas and knowledge around preparation methods, techniques and ingredients, giving us the opportunity to experience Thai cuisine from an entirely new perspective. One of the most fascinating aspects has been sourcing the authentic ingredients that are essential to Dara Cuisine. Some of them are anything but commonplace in Vienna. Lotus blossoms and leaves, sea grapes and betel pepper are now finding their way into our kitchen and, ultimately, onto the plate.”

Wherever it complements the cuisine, distinctive Thai ingredients meet carefully selected Austrian produce. Char from Lower Austria sourced from Oberwasser and Alpine prawns from Tyrol are among the local ingredients making their way into the kitchen. Yet the culinary identity remains unmistakably Thai: traditional preparations and characteristic flavours come together with exceptional Austrian produce, creating a distinctive encounter between Phuket and Vienna.

On the menu, Thai tradition meets contemporary refinement. Wagyu beef satay skewers, marinated black cod roasted in banana leaf and spring rolls with trout tartare showcase Dara Cuisine's modern culinary signature. The selection is complemented by beloved Thai classics such as Pad Thai and Tom Kha Pla, which naturally have their place on the menu in Vienna.

From Phuket, Across the Sea and to the Stars

Behind Dara lies a story deeply connected to Phuket, the sea and the night sky. Dara means 'star' in Thai, evoking the seafarers of the Andaman Sea who once navigated by the stars. This connection to the region is equally reflected in its cuisine: seasonal ingredients, local producers and a combination of traditional and modern techniques express the culinary identity of Phuket.

For two months, the stars now point the way to Vienna. Dara Cuisine and Anantara Palais Hansen Vienna are connected not only by their shared place within Anantara Hotels & Resorts and its Thai roots, but also by a philosophy of hospitality shaped by provenance, people and local culture.

The Dara Cuisine pop-up will be at Anantara Palais Hansen Vienna's Brasserie Sophie from 22 October to 13 December 2026, Wednesday to Sunday, open for lunch (12:00-14:00) and dinner (18:00-22:00).

To learn more or make a reservation, visit anantara.com/en/palais-hansen-vienna/restaurants/dara-cuisine-pop-up.























About Anantara Palais Hansen Vienna Hotel

Built in 1873 by Theophil Edvard Hansen - renowned architect of Vienna’s Musikverein and Parliament - the Anantara Palais Hansen Vienna is a Neo-Renaissance landmark on the city’s famed Ringstrasse. Celebrating over 150 years of history, the hotel offers a tranquil yet central location with direct access to Vienna’s historic heart as well as hidden gems like the Servitenviertel and the Sigmund Freud Museum.

Following its recent renovation, the hotel features 152 luxurious rooms and suites, including Vienna's largest Presidential Suite. Guests enjoy a resort-like atmosphere in the heart of the city, complemented by award-winning dining experiences including Michelin-starred EDVARD, led by Head Chef Paul Gamauf, Theo's Lounge & Bar, and Brasserie Sophie. The 800 m² Anantara Spa with hydrotherapy pool and the hotel's curated, immersive guest experiences enhance the experience of Vienna's first luxury urban resort.

Visit the Anantara Palais Hansen Vienna Hotel website and Instagram for more information.

About Anantara Hotels & Resorts

A luxury hospitality brand for modern travellers, Anantara has connected guests to genuine places, people and stories in some of the world's most extraordinary destinations since 2001. Each Anantara embraces the surroundings and culture of its destination to create unforgettable memories for every guest. From city to sea and desert to jungle, Anantara delivers heartfelt, Thai-inspired hospitality at its over 50 hotels and resorts across Asia, Europe, Africa, the Middle East and the Indian Ocean.

Anantara is part of global hospitality group Minor Hotels and a member of the Minor DISCOVERY loyalty programme.

Visit anantara.com for more information, and connect with Anantara on Facebook, Instagram, TikTok and YouTube.

About Minor Hotels

Minor Hotels is a global leader in the hospitality industry with more than 640 hotels, resorts and branded residences in operation and committed development across 67 countries. The group crafts innovative and insightful experiences through its hotel brands including Anantara, Elewana Collection, The Wolseley Hotels, Tivoli, Minor Reserve Collection, NH Collection, nhow, Avani, Colbert Collection, NH, Oaks, and iStay, as well as a diverse portfolio of restaurants and bars, travel experiences, and spa and wellness brands. With over four decades of expertise, Minor Hotels builds stronger brands, fosters lasting partnerships, and drives business success by always focusing on what matters most to our guests, team members and partners.

Minor Hotels is a proud member of the Global Hotel Alliance (GHA) and recognises its guests through one unified loyalty programme, Minor DISCOVERY, part of GHA DISCOVERY.

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