
Chef Pam



Named The World's Best Female Chef 2025, Chef Pam is one of Asia's most influential culinary visionaries, known for redefining Thai-Chinese cuisine through bold innovation and deep respect for heritage.

Born in Bangkok to a lineage of Chinese herbalists and restaurateurs, Pam's culinary journey began at a young age and quickly gathered momentum. At just 21, she became the youngest chef to win the Asia Youth Hope Cooking contest, marking the first of many historic milestones. Her early promise was recognised internationally — from being named one of Her World's Young Women of the Year, to clinching first runner-up at France's Young Talent Escoffier competition.

A graduate of The Culinary Institute of America, Pam excelled in both management and culinary disciplines before joining the legendary Jean-Georges kitchen in New York. There, she honed her technique under the mentorship of Chef Mark Lapico, immersing herself in a world of Michelin-calibre precision and cross-cultural expression.

Her homecoming to Bangkok led to the birth of Restaurant Potong, a transformative project that turned her family's 120-year-old traditional pharmacy into a modern temple of gastronomy. Potong quickly garnered critical acclaim for its 20-course degustation menu rooted in Thai-Chinese identity, earning a coveted Michelin star and the Michelin Thailand Opening of the Year Award. It now ranks among Asia's 50 Best Restaurants, with Pam hailed as Asia's Best Female Chef.

Beyond the kitchen, Chef Pam is a powerful voice for women in gastronomy. She represents Thailand on the global stage as part of the Women in Gastronomy initiative and continues to inspire the next generation through her story of resilience, reinvention, and culinary excellence.