

Home page

Welcome to Lek Bangkok, home of Gibraltar's Premier Thai Culinary Experience. This website was designed in order to promote the opening of the first Thai restaurant in Gibraltar (see map). Our aim with the website is to give a little insight into modern Thai cuisine resulting from an amalgamation between East and West. Here you will find pictures of the new restaurant, reflecting a more modern feel to dining; a little history of the company behind the idea and also a section devoted to Thai food, culture and language. Please feel free to contact us for more information or if you experience any problems with links, etc.

About Us (Company Info)

The team(?) behind the idea originally came to Gibraltar from Thailand in 1999, but for an altogether different reason. They started work for one of the many betting companies based on the Rock and, as time passed, became an integral part of the community. With a population of only 30,000 people, it was of utmost importance to them to create a rapport with potential customers and business people alike. They began to achieve this through word of mouth in addition to a small home catering buffet service they offered for private functions. This served as a test and became something of an eye-opener for them as they soon realized that there was a market for Thai food in Gibraltar, but of the many restaurants situated here, absolutely none of them were Thai! They began to plan the details of such a business venture in a country and culture that was still somewhat unfamiliar to them. Amongst all this, they discovered, quite accidentally, that the very first Asian to visit Gibraltar was Prince Devawongse of Siam, Thailand, son of the King of that time. He came to Gibraltar in 1887 for a function involving the Queen. They were very surprised by this fact and took it as a good omen. Encouraged by this and after 2-3 years of planning, they found a place, organized paperwork, and got a team together. Hopes for the new restaurant are high. Everything has been given the careful thought and planning it deserves, such as the

location of the restaurant. Situated in one of the most modern parts of Gibraltar, Europort is a hive of business activity with

surprisingly few places to eat. This was considered a great advantage to the team in the fact that these business people will probably become a large part of their clientele. A website for the new restaurant then became a focal point considering that the majority of the businesses in Europort operate via the internet, thus being a perfect medium for advertising as well as online reservations. If you are living or visiting in Gibraltar, come and experience the real Thai culture and cuisine in the modern oriental atmosphere of Lek Bangkok restaurant.

Staff

Our front man is (full name), or Feed, as he is better known. Feed was a DJ in Thailand, but is also a qualified Food and Beverage Manager. His wife is our Head Chef, Jiraporn Khompeera, or Lek (influencing the name of the restaurant) to those that know her. She has had a passion for cooking since she was a young girl. Five years in school followed by a six month training period in a hotel started Lek on the road towards her dream: to one day own her own restaurant. She gained much work experience through training and employment in some of the best Hotels around the world. She also obtained the academic qualifications to go along with her experience, one of which is for Health and Safety, which is quite hard to achieve. Lek has been around the world following her passion for cooking and gaining much insight into different tastes and cultures. This has, of course, had a great influence on her style of cooking. For example, when she first came to Gibraltar, she was employed initially as chef, later to become head chef. As the other employees became familiar with her friendly and out-going personality, they began to ask her to make some Asian foods for them to try. She gladly did but the results were not to everyone's taste! Homemade Thai food is naturally spicy, sometimes a little too spicy for the bland western tongue, it seems! So Lek found herself in a position where she would have to compromise to a certain extent between traditional Thai cooking ingredients and the not-so-spicy tendencies of us westerners. Lek did, however, come through

in style. She altered dishes just enough to keep the Thai influence but to appeal to a more western customer, and as such, her dishes went down a treat! This experience has taught her valuable lessons that will serve her (and her customers!) well in the couple's venture.

