

Chef Duangporn Songjivsa (Bo), has always had a passion and desire to create exceptional Thai food. This has amplified over the years since opening Bo.lan with Chef Dylan Jones. She completed her Masters in Gastronomy in Adelaide, before returning to Bangkok to pursue her career in the kitchen. She first joined the team at Cy'an, in the Metropolitan hotel Bangkok. Bo then moved to London to work at Nahm. It was there she met Dylan and they felt the time was ripe to open a truly remarkable Thai restaurant in her mother country.

Chef Dylan Jones, never bound by convention, left the sleepy town of Canberra for the food rich city of Melbourne. Here he completed his apprenticeship and first fell in love with Asian flavours. Dylan travelled extensively throughout Thailand before moving to London for a position at Nahm. It was London that cemented his love for the cuisine and he began to truly discover the world of Thai Food. As fate would have it he also met Bo. Without very little prompting needed, Dylan decided to follow her to Bangkok and open Bo.lan.