



A NEW RESTAURANT FOR CHILLI BANANA

Nearly 20 years ago a new Thai restaurant, attached to a Wilmslow pub, started to build a reputation that the town took to its heart.

Now, Chilli Banana has moved from the Kings Arms into its own customised premises - the prime, town centre site that Felicini once occupied on the corner of Water Lane and Hawthorne Street.

From the modern, stylish atrium of Thai lanterns – overlooked by a spectacular custom-made 12 square-metre mirror imported from Thailand – the lounge and bar areas lead to subtly lit tables and booths overlooking a state-of-the-art open kitchen.

Above there's a mezzanine floor for private dining and an open-air decked terrace will be added overlooking the heart of Wilmslow.

Furnishings and decorations, including 3,000 handmade bricks, were shipped from Thailand to guarantee a genuine Asian experience to complement the traditional home cooking for which Chilli Banana has built a reputation.

The best of British meat combines with the finest herbs and spices that are imported twice a week, ground and blended by hand, to re-create the intricate, delicate flavours of authentic Thai food.

As a young girl Chilli Banana's May Wakefield would help her mother feed workers in the farming area of Prachinburi Province east of Bangkok. Then she would help prepare seven-course banquets that would occupy the family evenings.

That's where she learned to cook ... and that's why Chilli Banana food is the real thing.