



## BANGKOK MEETS AMSTERDAM: BO.LAN COOKS AT RIJKS®

*Top chefs Bo Songvisava and Dylan Jones travel to the Netherlands for a one-time collaboration with chef Joris Bijdendijk and his team.*

RIJKS®, the restaurant of the Rijksmuseum, kicks off 2026 with a unique guest chef event. On the weekend of **January 17 & 18**, chef Joris Bijdendijk will welcome renowned chefs **Bo Songvisava and Dylan Jones** (*Bo.lan, Bangkok*) to his kitchen for a one-off collaboration where Thai and Dutch flavors meet. This marks the very first time that RIJKS® hosts a guest chef event entirely dedicated to Thai cuisine.

### ABOUT THE CHEFS

The story of Bo Songvisava and Dylan Jones began at the iconic Thai restaurant *Nahm* in London, where a shared passion for authentic cuisine turned into romance. A few years later, the couple moved to Bangkok, determined to bring their own vision of Thai cuisine to life. In 2009, they opened Bo.lan, which has since become a landmark in Asian gastronomy.

At Bo.lan, authenticity, sustainability, and cultural heritage are at the heart of everything. Bo and Dylan work exclusively with local ingredients and cultivate long-term relationships with farmers, artisans, and producers throughout Thailand. Their dedication to an honest, sustainable kitchen has earned them international recognition, including a place on **Asia's 50 Best Restaurants** list.

Bo was named **Asia's Best Female Chef** in 2013 and featured in her own episode of the acclaimed Netflix series **Chef's Table** in 2018. Together, as both partners in life and in the kitchen, Bo and Dylan represent a new generation of chefs who seamlessly combine tradition, flavor, and responsibility.

### THE EVENT

The collaboration between Bo.lan and RIJKS® promises a meeting of two worlds that share the same values: respect for ingredients, provenance, and sustainability. During this exclusive weekend, both kitchens will create a joint menu where the flavors of Bangkok and Amsterdam intersect. Guests can expect a sensory journey through two culinary cultures, from the fragrant spices of Thailand to the pure, high-quality ingredients of the Netherlands. For this unique event, chef Joris Bijdendijk and his team will also incorporate Asian herbs and spices into their dishes, all interpreted through the signature RIJKS® style.

On Saturday, January 17 and Sunday, January 18, 2026, RIJKS® and Bo.lan will serve the collaborative menu during lunch and dinner. Reservations for this exclusive event are now open via [THIS LINK](#).

### ABOUT RIJKS®

RIJKS® is the restaurant of the Rijksmuseum in Amsterdam, led by Executive Chef Joris Bijdendijk. RIJKS® showcases the cuisine of the Low Countries, focusing on Dutch ingredients in all their natural simplicity. Since opening in 2014, Bijdendijk has welcomed numerous internationally renowned chefs to the Netherlands. To date, over 40 guest chefs have appeared at RIJKS®, including Tim Raue (*Tim Raue, Berlin*), Virgilio Martínez (*Central, Lima*), Richard Ekkebus (*Amber, Hong Kong*), Jorge Vallejo (*Quintonil, Mexico City*), Mauro Colagreco (*Mirazur, France*), and Manoella Buffara (*Manu, Brazil*). RIJKS® has held a Michelin star since 2016.

# RIJKS®