



Thai Dang

Culinary Advisory Board

Thai Dang is one of the most acclaimed Vietnamese-American chefs. Born in Vietnam and raised in the Beltway of Washington, D.C., he grew up with the rich flavors and recipes his mother and sisters brought from Vietnam.

Thai attended L'Academie de Cuisine in Maryland, where he mastered French cuisine and techniques. After years at awarded D.C. eateries, he moved to Michelin-starred restaurants in Chicago.

In 2013, Thai and his wife Daniella opened Embeya in Chicago's West Loop. Here, he honed his inventive Progressive Asian cuisine, incorporating classic French techniques while capturing Southeast Asian flavors and textures.

Thai subsequently launched HaiSous: Vietnamese Kitchen in Chicago's Pilsen neighborhood. HaiSous, translated from Vietnamese, means two pennies; a reminder of the humble beginnings that started with a dream and a few pennies.

HaiSous' notable achievements include two James Beard Foundation nominations—Best New Restaurant 2018 and Best Chef: Great Lakes 2019—and a prestigious Michelin Bib Gourmand for four consecutive years, 2018-2021. Thrillist recognized HaiSous as one of the Best Vietnamese Restaurants in the country. Dang served as the National Chef Advisor for U.S. Food Asian Cuisine 2019. Eater featured HaiSous Vietnamese Kitchen as one of the Most Beautiful Restaurants 2018.

In recent years, Chef Thai has been sought after for his insightful culinary explorations of Vietnam, earning him a reputation as one of the country's most knowledgeable and passionate culinary guides.