

# bangkok 101

jan/feb 2020  
100 baht





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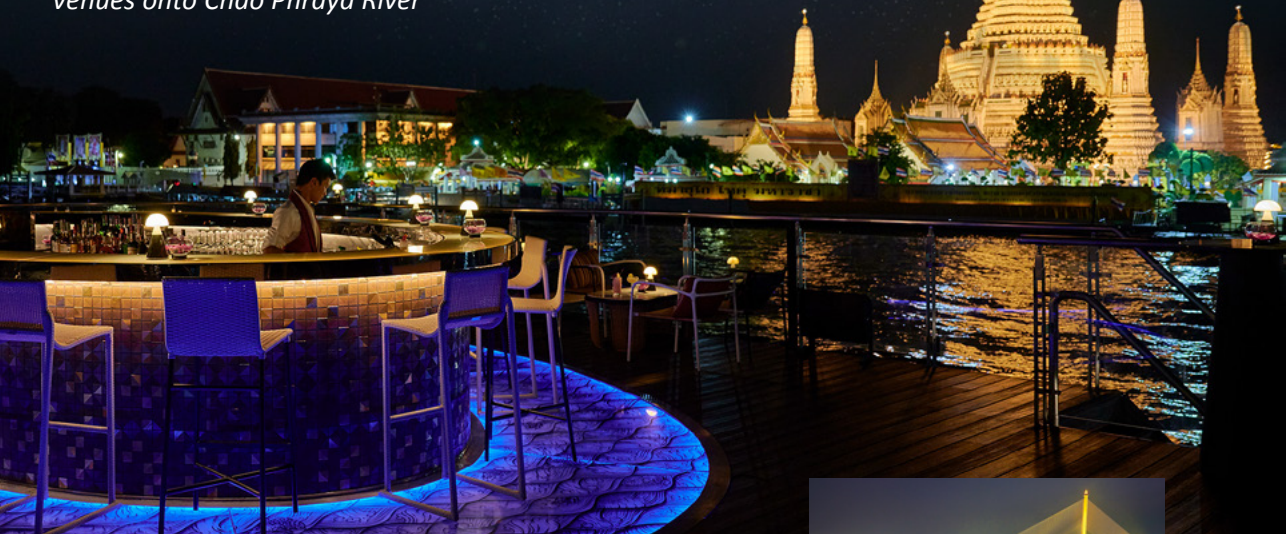
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# SAFFRON CRUISE

*Banyan Tree Bangkok's latest project transports its famous venues onto Chao Phraya River*



cocktail at Moon Deck (B3,200 net per person) takes you on a slower, more elaborate nightlights tour. The embarkation is at 7pm, ICONSIAM Pier 4 (disembarks at 10pm) with a complimentary van, leaving Banyan Tree Bangkok lobby at 5:30pm.



From boarding to docking, staff maintained the same impeccable service and hospitality mindset. The sunset cruise is highly recommended before dinner cruise to fully take in the beautiful view and romantic atmosphere on the open-air deck, especially on the glass Moon Walk platforms. The dinner downstairs in the air-conditioned dining room offers a completely different vibe where you can still observe the facets nearby through the extensive side windows.

Apart from the spacious design and live Thai performances, the air-conditioned dining room serves pleasant Thai cuisine cooked à la minute with some twists based on Chef Renu Homsombat's award-winning execution. The set menu rotates every few months.

The experience on Saffron riverboat cruise adds both a change of scenery and traditional Thai entertainment to Banyan Tree's famed Thai restaurant, Saffron and Vertigo and Moon Bar.

Daily sunset cruise inclusive of one drink at the Moon Deck (B550 net per person) takes you past the iconic riverside landmarks and bridges during golden hour. It embarks at 5pm, Asiatique (disembarks at 6pm) and at 5:30pm, ICONSIAM Pier 2 (disembarks at 6:45pm).

Daily dinner cruise inclusive of five-course set Thai menu with one





# NEW SAFFRON CRUISE BY BANYAN TREE BANGKOK

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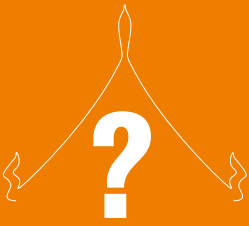
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## publisher's letter



### WHAT IS BANGKOK 101

Independent and unbiased, Bangkok 101 caters to savvy travellers who yearn for more than what they find in guidebooks. It brings together an authoritative who's who of city residents, writers, photographers and cultural commentators. The result is a compact and intelligent hybrid of monthly travel guide and city magazine that takes you on and off the well-worn tourist track. Bangkok 101 employs the highest editorial standards, with no fluff, and no smut. Our editorial content cannot be bought. We rigorously maintain the focus on our readers, and our ongoing mission is to ensure they enjoy this great city as much as we love living in it.

**H**appy New Year 2020! Bangkok 101 magazine hopes that you have had a fulfilling and wholesome celebration and are ready to tackle another year! We'd like to start strong and fresh and so we dedicate the January/February issue to the little beans most of us rely on every morning, coffee.

We rounded up opinions and knowledge from many coffee experts about how things have changed in Thailand's coffee industry over the years and what direction they think it's going towards (pg.14). We also gathered in our story leading artisan cafés in town just to make life easier for both new explorers and existing fans in 'For the Coffee Fiends' (pg.18). And when it comes to coffee, we cannot ignore how Doi Tung coffee helped provide an alternative and sustainable lifestyle and better well-being to the locals (pg.22).

In Now New Next, Dr Tom had a long talk with artist Vipoo Srivilasa about his life, his work and his latest work, 'The Marriage of Sang Thong' (pg.24), while Joe Cummings had a conversation about Indian art, culture and heritage in Bangkok with Navin Rawanchaikul (pg.28).

Other great stories from our contributors include the Kitchen Backstories on coffee blossom tea (pg.50); Bitchin' in the Kitchen is taking a break from the usual bitchin' on saving gracefully (pg.52); and more.

Get in touch with what's happening in Bangkok and beyond, visit our archive online at [www.bangkok101.com](http://www.bangkok101.com).

We always strive to bring the best and most valuable content to you, and if you feel there are things we're not covering but should, please drop us a line at [info@talisman.asia](mailto:info@talisman.asia).



Enjoy.

**Mason Florence**  
Publisher

## BANGKOK 101 PARTNERS





◆ A REMINDING FLAVOR ◆

# ‘A Reminding Flavor’



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### Dr Tom Vitayakul

A Bangkok-born and internationally bred aesthete, Dr Tom Vitayakul brings the best stories of creative minds and artistic souls to life from traditional to contemporary, to avant-garde about their visions, inspirations and creations.

FB/IG: @tom.vitayakul



### Joe Cummings

Award-winning writer Joe Cummings created the first Lonely Planet Thailand guidebook and later became deputy editor for the Bangkok Post magazine.

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### Rosalind Yunibandhu

Rosalind Yunibandhu is Founder & Managing Director of Arcadia Fine Foods. She believes that food offers much more than just means of sustenance, it's also a vehicle through which we can tell unique stories of the land, people and traditions from which it is borne.

FB/IG: @arcadiafinefoods



### Korakot (Nym) Punlopruksa

Our roving roadside gourmand, she knows her local grub inside-out and thrives on the stories behind the dishes. Each month, she takes an offbeat tour in search of the city's next delectable morsel.

IG: @nymster



### Samantha Proyrungtong

Australian-borne entrepreneur with Thai roots, founder of Bangkokfoodies.com and Bangkok Foodies OFFICIAL Facebook community who has become a well-known voice in the Bangkok culinary scene.

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### Chris Watson

Chris is a former Michelin Guide Inspector, following an international career in hospitality spanning 30 years in both the Middle East and Asia, has now settled in Thailand and contributes to 'Into the Hood' column in Bangkok 101.

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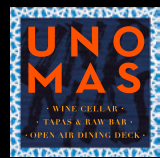


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'Bean there, done that' cover art

**PUBLISHED BY** Talisman Media Group Co., Ltd.  
 54 Naradhiwas Rajanagarindra Soi 4, Sathorn Tai Rd., Yannawa, Sathorn, Bangkok 10120

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jan/feb

## METRO BEAT

## travel



New Collaboration between Supanniga Group and Thai Airways allows customers around the world to book Supanniga Eating Room and Supanniga Cruise on Thai Airways website. Special booking privileges include table reservation at any Supanniga Eating Room branch in Bangkok as well as at the Supanniga Cruise under the "More Services" tab. Supanniga Cruise launches the new service by offering Buy 1 Get 1 Free on any cruise packages booked through the Thai Airways website. The promotional price for two people is at B1,250 for the Evening Cocktail Cruise and the Afternoon Tea Cruise; B1,550 for the Evening Champagne Taittinger Cruise; B3,250 for the Dinner Champagne Taittinger Cruise; and B2,700 for the Jai Yen Yen Dinner Cruise.

[www.supannigacruise.com](http://www.supannigacruise.com) | [www.supannigaeatingroom.com](http://www.supannigaeatingroom.com)

## feb 7-9

The 43rd edition of Chiangmai Flower Festival will be held at Nong Buak Haad Public Park in the corner of Bumrung Buri Rd and Arak Rd in Phra Sing, Chiang Mai. Free admission. In the evening of the first day, an opening ceremony for the contest and exhibition of flower arrangements, decorative plants, and mini garden landscaping will take place. In the morning of the second day, the flower parade moves along Thapae road, Kotchasarn road, Changlor road, Arak road and finally returns to Nong Buak Haad Public Park. More presentations and awards are given later in the evening. On the last day, evening musical performances at Thapae Gate are followed by Thai Lanna Performances at the Three Kings Monument.

[www.chiangmaitravelhub.com/events/chiang-mai-flower-festival](http://www.chiangmaitravelhub.com/events/chiang-mai-flower-festival)



## sport



## feb 2

Amazing Thailand Marathon Bangkok 2020 is presented by Toyota with options of 42K, 21K, 10K and 5K road running. Regular tickets can be purchased until 15 January starting at B500. ATMBKK is the biggest road running races in Thailand past Bangkok's iconic landmarks such as Victory Monument, Wat Benchamabophit Marble Temple, Ratchadamnoen Street, Rama VIII Bridge, and Golden Mountain Temple. The finish line will be at one of the most popular tourist destinations in Bangkok, Democracy Monument (next to the night market street-Khao San road).

[amazingthailandmarathon2020.com](http://amazingthailandmarathon2020.com)

## travel

## jan 16-19

Thai International Travel Fair provides a worthwhile experience to visitors yearning for a perfect holiday trip. On offer are travel based services, tourism and transportation, aviation services, packages and holiday services in the travel and tourism industry. Visitors will find various cost-effective and inviting packages at bargain prices.

[www.tif-ttaa.com](http://www.tif-ttaa.com)

## music

jan 18



The 5th Nunglen Music Festival will be installed at The Ocean Khao Yai from 3pm until midnight. The lineup of local artists and bands includes Da Endorphine, Aof Pongsak, Singto Numchok, Klear, 4 Podum, Stamp, Atom, Lipta, Mean, and Kacha. Tickets are B1,500 and B3,500 for VIP.

[www.facebook.com/pg/nanglenmusicfestival](http://www.facebook.com/pg/nanglenmusicfestival)

feb 9



Chang Music Connection and Genie Records presents the 20th installment of Genie Records' Genie Fest rock concert from 12pm until late at a new venue, Jolly Land Petchabun. The huge lineup features the 10 local rock artists and bands: 25hours, Bodyslam, Big Ass, Cocktail, Klear, Labanoon, Num Kala, Palmy, Paradox, and Potato.

[www.facebook.com/geniefestival](http://www.facebook.com/geniefestival)

## lifestyle

Karmakamet Aromatic Gift Festival 2020 portrays the zest of simple living that aims to awaken people from the old paradigm and embellishing dreams, to start living in the present. As always, the festival features a wide range of gift sets for your selection from today to 29 February 2020, at Karmakamet Aromatic to celebrate the new beginning with peace and simplicity in life.

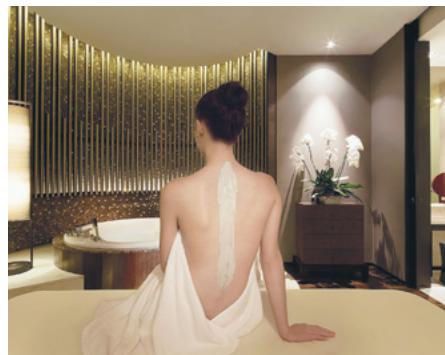
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jan 1-mar 31

The Okura Spa at The Okura Prestige Bangkok presents Nourishing Coconut Retreat package which starts with a coconut-infused 30-minute body scrub followed by a 60-or 90-minute massage. Coconut oil has softening and moisturising properties

and is easily absorbed. When combined, it repairs and refreshes tired skin. The treatment is available daily 10am-10pm and priced at B3,800++ (90 mins) and B4,200++ (120 mins). The Okura Spa is located on the 25th floor of The Okura Prestige Bangkok. For more information and reservations, call 02 687 9000 or email [spa@okurabangkok.com](mailto:spa@okurabangkok.com)







*Baristas, business owners and consumers discuss Bangkok's recent coffee situation* **BY FHA KANCHI**

**D**inking coffee used to be much simpler.

Since the rapid shift from traditional industry to the digital age, more reasons are added to why people drink and buy coffee. In response, farmers, producers and baristas are working on new strategies to maintain the circulation of a diverse group of customers.

"The development of the local industry and production is ceaseless. It is stimulated by a dedicated process from growing to brewing, and from teaching to training. When the demand for specialty coffee rises, farmers turn to grow coffee and devote

themselves to that growth in order to sell the finest products with the highest quality and price. When the yield reaches the retailers, they make an effort to roast, brew and maintain the coffee grade. When the clients are happy with the result, they are willing to pay for premium drinks. This is how the cycle survives. Each and every step costs, and we focus on improving and moving the industry forward by creating confidence among the consumers.

"The café culture in Bangkok has also seen some major changes in the past few years. Access gave way to café reviewers and café hoppers. As a result,

businesses have become more alert, especially with the concept and design of their cafés. This establishes a diversified coffee drinking culture. As unique menus are introduced, competitions are initiated and people come with different objectives (Ait, barista at Ekkamai Macchiato and owner/mixologist of Old Bear BKK)."

Servicewise, many specialty locales are urged to keep up with advanced and diehard coffee lovers.

"A cup of coffee is increasingly expensive, particularly the signature and special menus. Except for some imported coffees, Ethiopian and Colombian

beans are now cheaper because importers are able to source beans more easily and with more variety. Entrepreneurs and staff are more committed, leading to direct interaction with customers on countertops.

"A lot of people are deeply invested in coffee, which makes service quite challenging. They used to ask if the bean was Arabica, now they ask if we have Maragogipe beans (a subvariety of Arabica) which means they research prior to their visits. Bloggers and vloggers also motivate us to keep revamping our image, menu and social networking service. If we want to rely on the mainstream group of clients, we need to develop the external factors as much as we pay attention to the taste, consistency and quality. The most difficult clientele to satisfy would be the coffee buffs or workers in the same industry as their standard is higher than typical customers (Kittanai Kongtanarak, barista at Red Diamond Specialty Coffee)."

The aesthetic quality and Instagram worthiness might be tempting, but the initial purpose of making and grabbing a coffee is key.

"New coffee shops are budding, not only in the city centre or near public transport but also in alleys and corners where vehicles can't reach or there is no parking space. This proves that location no longer hinders people from going out of their way for coffee. The power of social media or check-in drives them to stay in trend.

"As an owner who stays in-house to greet and welcome visitors, some locals are less keen on trying new things. Less than half are eager to try something different from what they are used to. Since our menu is Italian oriented, we neither

use syrup nor have many iced drinks available. Most people are accustomed to iced and sweetened coffee. Some don't care for coffee at all and would order anything photogenic. Some even order from a photo on their phone in order to stage the item for photography yet barely touch it.

"I started this business with passion. I wanted to introduce the real Italian espresso to Thais. Sometimes the clients cannot grasp this intention. What makes me happy is when guests are open to learning or know coffee. They end up as our regulars (Thanamas Assadamongkolphan, founder and president of Grazia Gelato & Coffee)."

Businesswise, competition and competitiveness are taking over.

"Coffee has become both a lifestyle and an essential that keeps us awake. It's a growing market in Thailand, especially for Thai beans sourced from the north. We have a number of professional baristas who know how to bring out the best in our local beans. Cold brew has recently been popular, too.

"Café business gets competitive as there are new openings almost weekly. Many cafés are struggling to define their competitive advantage and to succeed in the market (Pavitra Kobkulsuwan, owner of Kay's)."

On both sides of the spectrum, the fine line between being serious about coffee and still upping the media game can be blurred.

"People have more options. They can choose between local and imported produce. Many don't only visit cafés to drink coffee anymore but also to take

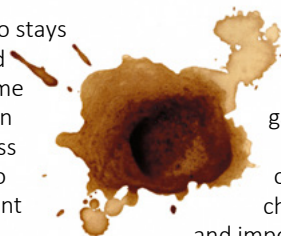
advantage of the ambience for their social media

postings. During the first period of opening, some photogenic places get Instagram crowds which on one hand might change the original purpose of going to a coffee shop yet on the other hand could be free promotions for businesses.

"Bangkok coffee scene, in particular, gathers two types of consumers: first, the serious coffee enthusiasts who are well-informed and prefer tasting coffee straight from roasteries to appreciate their favourite beans in all aspects or try something new; and second, the café hoppers who follow new and trending places and prioritise the aesthetic qualities before anything else. If the business could retain both groups of clients after the opening period, they may establish a group of returning customers. Service, quality and consistency are the main factors that could help make that possible (Niti, coffee enthusiast and Instagram café hopper)."

At the end of the day, it boils down to which type of consumers an individual shop attracts and the other way around.

"The culture has evolved as we used to just want coffee, nothing more and nothing less. Now our thinking process is complex as we wonder how it's processed and where it comes from, what its tasting profile is like and even what's best paired with it. People now keep a record of coffee (Phat Nuanchen, coffee enthusiast and owner of Turn On Coffee in Phichit)." ■



# Into the Hood: Bantadthong

*An underrated neighbourhood for a street food paradise*



When asked where to grab a quick bite, I hazard a guess that Bantadthong Road, would unsurprisingly not be the top answer. To many locals, it has always been unfairly perceived as the ‘mini Yaowarat’, but for those in the know, it features several credible challengers to the crown of our current street food queen like Jay Fai.

Beginning at the Rama IV end and walking towards Rama I, our first stop is at Eiam Noi Pork Noodles (1), in business for fifty

Chris is a former Michelin Guide Inspector, following an international career in

hospitality spanning 30 years in both the Middle East and Asia, has now settled in Thailand and contributes to ‘Into the Hood’ column in Bangkok 101.

IG: [xmichelinman](#)



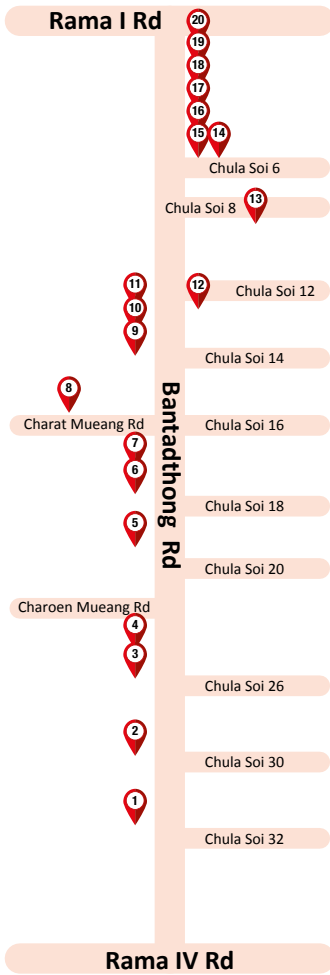
years, an unassuming frontage concealing a must stop for lovers of tasty noodle soup. Continuing along the west side of the street, classic rice fish soup is the specialty at Khao Tom Pla Saphan Leung (2). Close by is J’wan Taohuay Namkhing (3), always lively with authentic Thai desserts including black sesame dumplings with hot ginger. A few steps further, the celebrated Longleng Lookchin Pla (4), a proud holder of a Michelin Plate and worth stopping at for homemade fish balls. Both look out onto the lush green Chulalongkorn University Centenary Park built on land donated 100 years ago by King Rama V.

Cross at the Saphan On junction, one finds the legendary Aey Seafood (5); blink and you’ll miss it, were it not for the queues which invariably block the path. From experience, the time spent queuing will double once you are

seated awaiting the arrival of your order. However, the lengthy delay is well worth it as the river prawns are simply put, ‘to die for’. The quality of the seafood product and technical prowess here is stellar.

Further north is Pungdet (6) where one may experience the popular late-night snack of charcoal grilled bread crammed with sticky fillings. Continuing on the street, one literally stumbles across highly tempting live seafood tanks in front of Chan Mai Wang Seafood (7) before eyeing up the inevitable queues thronging outside Bantadthong’s version of Jay Fai; Jeh O Chula (8). An institution possessing a Bib Gourmand from the renowned Michelin inspectorate. Be prepared to wait as this place is packed but the queueing is efficiently managed. Early evening shrimp omelette, the famed duck soup with noodles and crispy pork are exceptional. Alternatively visit





for a supper of their signature Tom Yum Mama, only available after 11pm, containing shrimp, squid, ground pork, pork balls, crispy pork, two eggs and yes, instant noodles. Weekend queues are horrible but it's a true contender. Return to the main road and discover Bua Loy Parinya (9) serving up their famous Thai dessert dumplings in fresh milk, ginger tea or the best in my opinion, fresh coconut milk. Next door is Chicken Rice by J Bo (10), for melt in the mouth chicken rice and a couple of shops further, Kao Tom Santipap (11), serving up fresh stir-fried shrimp, just look for the crowds on the street and you are there! Opposite and across the road, the recently opened Tuay Tung (12) offers fried buns,

steamed buns and a multitude of homemade ice creams including chestnut and Thai tea in comfortable surroundings.

Continue to Soi 8 and turning right you will reach Somboon Seafood (13), the original branch of this chain where fresh seafood tanks line the pavement. Established in 1969, this Thai Chinese restaurant is a legend with its signature fried curry crab dish. Further up the street, on the corner of Soi 6, is Song Satay (14), a simple stall serving perfectly cooked, juicy pork satay. Next door is Joke Samyan (15), for sixty plus years, serving steaming bowls of the breakfast and supper staple of rice porridge. Continue to amble north and you will reach Jae Keang (16), famed for its duck and goose and Charoenporn Jung Anglak (17) where its curried

morning glory leaves on rice is the dish to pick. Just before reaching Rama I Road is Tung Sui Heng Pochana (18), awarded with a Michelin Bib Gourmand and worth a stop for their signature stewed goose and duck with noodles. Next door are two stops for dessert, the first, Itti (19) for small batch home-made ice cream in weird and wonderful flavours including Chocolate and Avocado with Caramel Chips. And lastly, fitting to end our journey is Tao Huay Je Nhoi (20) for a late evening, comforting bean curd or black sesame dumplings with hot ginger.

So, whilst Bantadthong Road may not yet have the polish of other neighbourhoods, for aficionados of real street food it has it all! Do bring a healthy dose of patience and you won't be disappointed! ■



# For the Caffeine Fiends

*Presenting a carefully selected list of craft coffee shops for those with coffee in their bloodstreams* **BY BANGKOK101 TEAM**

Given how popular coffee shops and cafés have become in the past couple of years both as an industry and Instagrammable fads, it is getting rather difficult to separate between the two from time to time.

Bangkok 101 has put the editorial team's blood to caffeine ratio on the line, trial and tested and put together a list of specialty coffee shops that all 'coffee folks' and 'caffeine addicts' would deem must-visits.

How many of these places match your favourite haunt(s)?



*Brave Roasters Space Oddity*



## Factory Coffee

This Bangkok based coffee shop does brewing, roasting, café consulting, barista training and coffee catering. Their baristas earned multiple awards including Top 13 World Barista Champion, Barista Champion, 1st Runner-up TNBC, Indy Barista Champion, and 4th runner-up latte art 20. A few of their signature menus are cocktail style coffees which are mixed, poured and served in front of you with little gimmicks such as smoke and spray.

49 Phayathai Rd.

Open daily: 8am-6pm

Tel: 080 958 8050  
facebook.com/factorybkk

## Bluetamp Cafe

One highlight at this small café located in a great spot is the Australian style coffee or flat white which is equal parts smooth steamed milk and espresso. Bagged local, Campos—superior blend and House Blend coffee beans are also sold here.

56 Lat Phrao Soi 73  
Open daily: 8am-6pm  
Tel: 092 551 7300  
facebook.com/BluetampCoffee

## Brave Roasters Space Oddity

Don't leave Brave Roasters without tasting their applewood fumed/smoked coffee. After years of working with both local and global suppliers and participating in world-class competitions, the company does wholesaling,

consulting, workshop, catering and selling coffee from a limited edition, blend, Thai and international beans.  
2F Seenspace Thonglor, 251/1 Thong Lo Soi 13  
Open daily: 9am-6pm  
Tel: 095 947 2813  
www.braveroasters.com



## Coffeelism stand

This coffee stand complements the local urban lifestyle in the CBD. It



even lists iced cappuccino on its menu. The house blend is not any inferior to the specialty selection which customers can pick between the two beans for their drink.

Sathon Soi 8, Silom

Open: Mon-Fri 8am-3pm

Tel: 095 568 2690

facebook.com/coffeelismstand



### Ekkamai Macchiato Home Brewer

This home brewer pays attention to Thai coffee farmers and carefully source their beans. The macchiato menus are a must. Barista and latte art workshops are occasionally hosted.

6/2 Ekkamai Soi 12,

Sukhumvit Soi 63 Rd.

Open: Mon-Fri 8am-5pm, Sat-Sun 9am-5pm, closed on Tue

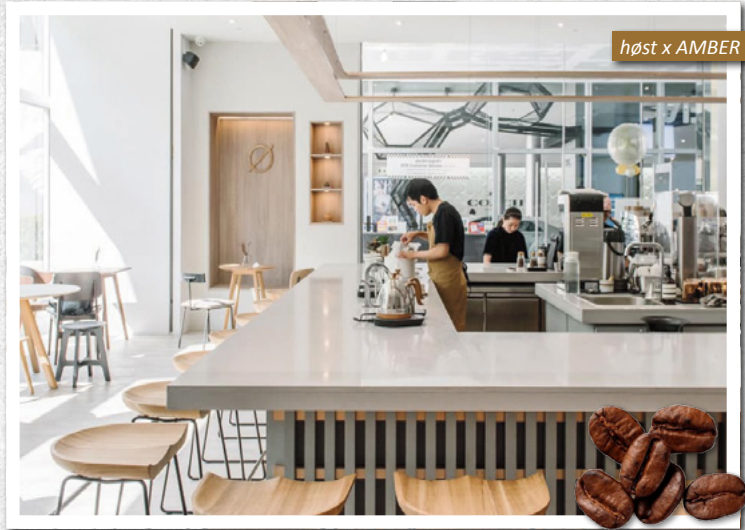
Tel: 080 169 9824

facebook.com/ekkamaimac



### Grazia Gelateria & Caffetteria

This caffetteria takes its espresso



shots very seriously. Adhering to Italian style coffee, no syrup or sweetener is recommended. Most of their coffee menus are made hot.

26 Moo3 Nakornin Rd.

Open: Tue-Fri 8am-6pm,

Sat-Sun 10am-7pm

Tel: 082 244 4562

facebook.com/grazia.gelatoandcoffee



### Kaizen Coffee

Kaizen gained its reputation for the creation of experimental beverage, Nitro Coldbrew. They are also the first to introduce Coffee on Tap in Thailand's coffee hospitality.

888 6-7 Ekkamai Rd.

Open daily: 8am-6pm

Tel: 064 016 3038

www.kaizencoffee.com

### høst x AMBER

The baristas have international barista championship experience. House espresso is uniquely served

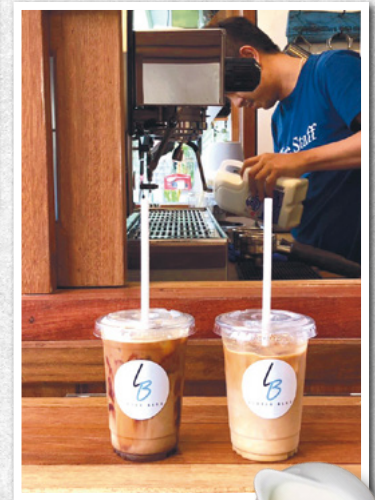
in a cone-shaped cup. Premium coffee beans are available to choose from Geisha 1931, Geisha Lot 68, 79 for filter coffee, and especially the auctioned Ethiopia Diamond beans.

1F Zen Department Store at CentralWorld

Open: Mon-Fri 8am-10pm, Sat-Sun 10am-10pm

Tel: 080 837 8878

facebook.com/hostxamber



### LittleBlue Café Stand

Backed by the same team as Bluetamp Café, this petit coffee stand has its own signature menu, LittleBlue Special



(LB Ekkamai Coffee) which deeply blends quality coffee, creamy milk and special syrup together. Don't underestimate the little portion of their coffee for it's packed with flavours and of course, intensity.

418 Ekkamai Soi 24

Open: Tue-Sun 9am-6pm

Tel: 02 000 6669

facebook.com/Littlebluecoffee



## Mother Roaster

Relocated to a new location in Soi San Chao Rong Kueak near the Marine Dept Pier (N4) in Talad Noi, the new shop now includes a sizeable seating area with a narrow terrace overlooking the Chao Phraya River.

Standing on the second floor of an old storage building, the coffee fans must enter through the storage room downstairs with a partially cleared path for the staircase to get to the coffee shop above, lending to a super rustic yet unintentionally instagrammable atmosphere.



## Mouthfeel x Warm Batch Roasters

1172/8 Soi San Chao Rong Kueak

Open daily: 10am-6pm

Tel: 061 216 2277

facebook.com/motherroaster

## Mouthfeel x Warm Batch Roasters

The best-buy spot for city office crowds, with the catchy motto of "We don't drink coffee to wake up, we wake up to drink coffee." The staff do coffee activities and attend contests to improve their knowledge, skills and serve quality beverages. They also sell bagged coffee from local farms and one of a kind, seasonal signatures. Levels of sweetness can be customised.



106/2 South Sathon Rd.

Open: Mon-Fri 7am-5pm, Sat 8am-4:30pm, closed on Sun

Tel: 098 846 6175

facebook.com/

mouthfeelxwarmbatchroasters



## Nana Coffee Roasters

Nana Coffee Roasters house awarded siphonist, coffee workshops, and Esmeralda Geisha seeds.



445/8 Pradit Manutham Rd.  
Open: Mon-Sun 9am-6pm,  
closed on Wed  
Tel: 095 919 7123  
[www.nanacoffeeroasters.com](http://www.nanacoffeeroasters.com)

want to ask for extra sweetness from this place. There are many menus, but from personal experience, the owner/barista only wants to make what he thinks



Red Diamond Specialty Coffee



### Red Diamond Specialty Coffee

This coffee institution specialises in house-roasted, premium and rare imported Geisha beans. Regularly practising slow bar concept, Red Diamond baristas attentively brew and craft coffee right at the counter while coffee discussions are casually initiated.  
733 Pradit Manutham Rd.  
Open daily: 7am-6pm  
Tel: 065 893 6287  
[facebook.com/pg/Reddiamondthailand](https://facebook.com/pg/Reddiamondthailand)



### Ristretto Corp

This hidden legend is known for simple yet complex black, non-acidic coffees. You definitely don't

is best. So listen to his suggestions and you'll get one of the best javas you'll ever experience in Bangkok.  
73 Nak Niwat Rd.  
Open daily: 9am-3pm  
Tel: 090 932 5595  
[facebook.com/RISTRETTOBKK](https://facebook.com/RISTRETTOBKK)



### Roots BKK

Just like the name, Roots promotes transparent background and strongly supports local coffee farms and farmers. They are famous for their classic coffees and cold brew menus, but also have an array of seasonal drinks to try.  
33,31 Bhiraj Tower  
Open daily: 7am-7:30pm  
Tel: 082 091 6175  
[www.rootsbkk.com](http://www.rootsbkk.com)

### Honourable Mentions:

#### BlueKoff Coffee

Promphan Building 2,  
Lat Phrao Soi 3  
Open: Mon-Sat 8:30-5pm  
Tel: 081 979 9565  
[www.bluekoff.com](http://www.bluekoff.com)



#### Blue Whale Café

392, 37 Maha Rat Rd.  
Open daily: 9am-6pm,  
closed on Thu  
Tel: 096 997 4962  
[facebook.com/bluewhalebkk](https://facebook.com/bluewhalebkk)

#### MUJI Coffee Corner at Samyan Mitrtown

GF Samyan Mitrtown,  
Rama IV Rd.  
Open: 10am-10pm  
Tel: 02 234 6211  
[facebook.com/muji.thailand](https://facebook.com/muji.thailand)

#### Steps With Theera

29/8 Charonmit, Ekamai Soi 10  
Open daily: 9am-6pm  
Tel: 062 115 2260  
[www.stepswiththeera.com](http://www.stepswiththeera.com)

#### YEST WORKS

41, 52/1 Sukhumvit Soi 23  
Open: Mon-Fri 7am-6pm, Sat-Sun 10am-6pm  
Tel: 064 014 9020  
[facebook.com/YESTWORKS](https://facebook.com/YESTWORKS)

#### Solos Coffee

302 Seri soi 9, Suan  
Luang Rd.  
Open daily: 8am-5pm  
Tel: 083 865 8294  
[facebook.com/solos.cafe](https://facebook.com/solos.cafe)





# Doi Tung Coffee

*“Every person should develop towards the essential truth of his or her being, and not be trapped in the cloak of ignorance. The capacities and gifts that each are born with should be used to the best of each one’s ability.”*

—HRH Princess Srinagarindra

While the 31st Watershed Conservation Unit of the Royal Forest Department was requesting for help to solve the deforestation problems in the watershed forests of Doi Tung, Mom Rajawongse Disnadda Diskul, then Principal Private Secretary to the Princess Mother was also looking for an area with suitable climate for the Princess Mother’s health so she won’t have to fly to and from Switzerland due to her age.

Once the Princess Mother and Her Royal Highness Princess Galyani Vadhana have inspected the hills of Doi Tung, the Princess Mother stated, “I will reforest Doi Tung,” and made the location her new home. And so began the Doi Tung

Development Project and the reforestation process.

Café Doi Tung was initiated in 1988 as part of the Doi Tung Development Project (DTDP) under the royal patronage of the Princess Mother.

Coffee is one of many cash crops that can substitute opium cultivation and reduce the deforestation problems in Doi Tung. It can help provide the locals with a holistic approach to create year-round sustainable income. The products of Doi Tung have been recognised by the United Nations Office on Drugs and Crime (UNODC) and carry the UNODC seal.

Doi Tung Coffee is a single-origin coffee harvested only from the hills of Doi Tung, totally free from toxins and ochratoxin (believed to

cause tumours) and was granted a Geographical Indication (GI) registered with the Department of Intellectual Property, Ministry of Commerce in 2006.

Today, coffee is the world’s second-highest traded commodity next to oil. The two types of coffee species commonly brewed are Robusta coffee—easier to care for and highly resistant to diseases with 3.8% caffeine content and offering strong bitter brews with a sour aroma; and Arabica coffee—cultivated in higher altitudes offering a low caffeine content of 1.2% while giving a rich and more delicate taste with sweet aroma which makes it more popular worldwide.

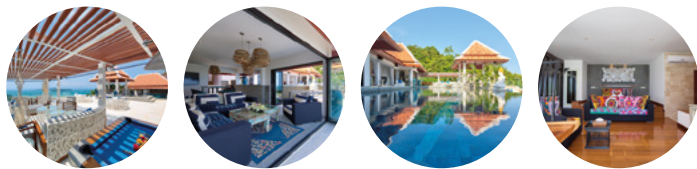
[www.facebook.com/DoiTungClub](https://www.facebook.com/DoiTungClub)





# NIRVANA

villa ~ koh samui-thailand



## NIRVANA VILLA IS **FOR SALE**

45M THB | Art & furnitures included  
 Incredible view & fully renovated in 2019  
 Direct owner contact : [info@nirvana-villa.com](mailto:info@nirvana-villa.com)  
 (no agency comission)

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PROBABLY ONE  
 OF THE BEST VILLA  
 ON THE ISLAND





# Vipoo Srivilasa

*Through dedication and determination, an artist mixes ceramics and a mélange of materials with streams of concepts into art forms beyond the earthy delights*

Vipoo Srivilasa is a Bangkok-born but Melbourne-based artist, curator and art activist. Although predominantly known for his works in ceramics by creating contemporary porcelain sculptures exploring cross-cultural experiences, he has recently branched out from humble clay to other materials. His work is a playful blend of historical figurative and decorative art practices with a healthy dose of contemporary culture. Vipoo's creations often reflect on political and social issues such as the environment, migration and minority, gender and sexual diversity, as well as Australian culture.

He recalls, "During high school at Sathit Prasarnmitr, I didn't like the regular curriculum. So I went to enrol at the College of Fine Arts at Chang Silp Ladkrabang. There, students are encouraged to create and earn their living through art. I made fashion accessories like earrings from air-dried clay, also composed of bread and glue. But they didn't last because insects could eat them. I searched for stronger materials like ceramic but I only took one course at this school. Then at Rangsit University, I majored in ceramics in the Faculty of Fine Arts. It was my only choice for the entrance exam and many professors are surprised about my dedicated interest. After graduating in 1994, I designed plant pots at Nattawit Co. whose factory is in Sriracha for production and export.

"Two years later my mother asked me to choose among a new house, a new car, or furthering my education. I decided on the last and went to Monash University, Melbourne, and to University



of Tasmania, Hobart. Without much distractions, I really focused on my works and gained a lot

of experiences in self-help, studying, doing more and seeing the results.

After my Master of Fine Art and Design, I realised that lacking clear directions, there is a gap between student life and real life. So I went to Jam Factory Contemporary Craft and Design Gallery, Adelaide, which

works as a bridge in training and marketing my work. Most ceramicists would

make domestic and functional pieces and I would do the same. My style didn't fit the mould. For the Sunday Market, I made teapots and practical things but they didn't sell as well as eccentric pieces like monsters, which I could sell at higher prices in galleries. This taught me about product placement and real-life marketing experiences. In school, we learnt about techniques, concepts and presentation but here I had to deal with accounting, commission and galleries. I lived there for two years before moving to Melbourne.

He says, "I worked in a shared studio in St. Kilda. During the Sydney Olympics 2000, I showed the 'S&M Mermaids' series at Object Store in the Rocks, Sydney. This exhibition launched my career and it began to bring some recognitions. I also entered my teapots at the Teapot Competition at the Inner City Clayworkers Gallery, Sydney. Then I started to talk to some galleries in Melbourne about moving from crafts to creating fine art pieces. In Melbourne, I started at Haecceity Arts Gallery and then moved to Über Gallery, Anna Pappas Gallery and Nellie Castan Gallery. Now I am represented at Scott Livesey Galleries, Melbourne, Edwina Corlette Gallery, Brisbane, and Olsen Gallery, Sydney.

Vipoo muses, "For each series, I get the inspirations from various interests or some events that really touch and move me. I was concerned about the future of our environment such as the coral reef bleaching before the cause became fashionable. The 'Indigo Kingdom' series denotes a discourse about the Thai-Australian cultural relations. The 'Happy Together' series was inspired by the events during King Rama IX's passing. Happiness comes from seeing others happy or from people smiling in their selfies with their fingers in a 'V' sign. So I created sculptures with selfies which became the signature of these works.

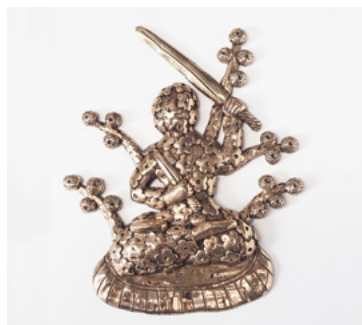
"My blue-and-white pieces are very popular and receive good immediate responses. I think

they peaked at my exhibition at Chulalongkorn University's Art Centre. My early works used to be very colourful and gay. The 'P-Bear' series pared down to minimal lines. Then I decided on blue-and-white because I didn't want to use glazing which is washed down and polluted the water system. My process became more streamlined by using only cobalt, fewer tools and instruments and no more dirty water. With only two colours and patterns, less becomes more."

In 2019, inspired by the approval of same-sex marriage in Australia, Vipoo has lawfully wed his partner of 20 years, whom he met in Hobart. He clarifies, "In the 'Marriage of Sang Thong' series, I want to interpret an LGBTQ issue of same-sex marriage without showing sex or nudity, activism, fighting and depression. From different angles, I selected Sang Thong (Thai folk literature) as a foundation to recollect the story of a striving for undefeated love.







The crux of the story is when Rojana, the youngest of seven princesses, throws the garland to Prince Sang Thong in disguise as a sign of betrothal. The couple had to go through extraordinary lengths and endure many trials and tribulations to prove their love which contravenes social conventions to gain acceptance. Flowers and garlands symbolising relationship become a recurring element. Mirroring this situation, communities of LGBTQ in Australia and other countries have to fight

for social acceptance. Thus this is a celebration of love, a declaration of victory and joyous expression of ardour. I am very proud of this which is perhaps my most personal series but the best is always yet to come."

Having won several art prizes and contests, he states, "Although quite successful, I still find hindrances. First, I don't like maths. So it's hard for me to do bookkeeping for GST report. Second, I always have self-doubt before the exhibitions. I worry if

it's good enough, if the audience would understand it or what they would think about my works, etc. Third, it's the technical challenges because I have to get better. I should not be caught in my comfort zone and should think out of the box to take more risks. Having reached my mid-career, I sought mentorship by Sakarin Krue-On, a multi-disciplinary Thai artist, through the Skill and Arts Development Grant from the Australian Council for the Arts. This is in order to develop





and create new interactive ceramic works for exhibitions at Edwina Corlette Gallery and S.A.C. Subhashok the Arts Centre, Bangkok.

"Khun Sakarin encouraged me to explore new materials as a way of extending my practice and using my Thai background to address global issues. I work mainly with ceramics but for this exhibition, he suggested that I work with new materials and collaborate with highly-skilled artisans who work in bronze, glass, and wood. The more I collaborate, the more fulfilling it becomes. This show includes a series of white-and-gold porcelain figurines adorned with flower petals made in Arita, Japan, wood sculptures carved in Chiang Mai, clear glass figurines cast in Canberra, bronze bas reliefs from Melbourne, commemorative porcelain wedding plates about why we got married and six sculptures combining bronze and porcelain. The pieces with the mixture of bronze and ceramic refer to antique European ceramic flowers with bronze stems and leaves. For me, bronze, a robust and permanent medium, symbolises the strong concept of marriage and a solid commitment. He also advised me on how to install my works in various space and how to maximise it. The glamorous figurines are displayed on a long table like a Sydney Mardi Gras parade. I used to like maximalism but now I prefer to minimise with just good lighting.

"The bronze bas-relief vignettes individually interpret 10 important incidents in world history that have contributed

directly, or indirectly, to the acceptance of same-sex partnerships, and led Australia to pass the same-sex marriage law in 2018—the law that has allowed me to have my equality wedding.

"I'm also interested in performance by combining food, ceramics and mood. I created 'Roop, Ros, Ruang' (Taste-touch-tell) at 4A Centre for Contemporary Asian Art, Sydney,



and then in Korea and the US. Marije Vogelzang, a Dutch "food" or "eating" designer, consulted on 'Love Lab' and the afternoon tea with the six colours of the Pride flag. 'Love Lab' is an interactive performance art that explores many aspects of love through food and flavours whether one

is straight, gay, bi or others. It's about one's identity and energy of yin and yang—femininity and masculinity. Love can be sweet, spicy or whichever characteristics of the ideal partner that one chooses. Once selected, the choices translate into ingredients of toppings on crackers. Then one will finally know how good or bad love tastes."

Vipoo concludes, "In the near future I want to evolve towards community-based projects in art, sculpture, food and performance with more interactions.

I have gathered and developed my skill sets in moulding, modelling and designing in years and finally used new materials. I have identified and applied my style and personality in the works but don't want to be stuck with some symbolic clichés.

"My mother has never doubted me that I will be good at this. She believes that I will succeed if I have the commitment. At first, I wanted to study traditional Thai dance but when I went to apply, no admission officers were there. Then I picked up the registration form for visual arts at the College of Fine Arts and studied Ceramic. It must have been my destiny as well as my determination. So when I watch Khōn, I imagine myself how I would dance on the stage." ■



## NOW NEW NEXT

A Bangkok-born and internationally bred aesthete, Dr Tom Vitayakul brings the best stories of creative minds and artistic souls to life from traditional to contemporary, to avant-garde about their visions, inspirations and creations.



# India in Bangkok

*Artist Navin Rawanchaikul explores the roots of Thailand's Indian community*

The first time I met Navin Rawanchaikul was a decade ago in Chiang Mai when he was preparing a multimedia art project called Mahakad Festival. The Chiang Mai-born artist was hanging his trademark Bollywood poster-like paintings inside Warorot Market, the northern capital's oldest surviving market, to document and celebrate its rich multicultural history.

Inside his busy shophouse studio, he showed me a massive painting that presented a panorama of Warorot Market's exterior in muted hues and sharp detail. Dozens of figures stood in the foreground of the painting as if gathered together for a community portrait, representing a cross-section of market denizens from days past and including Thais, Chinese, Mon, Shan and a sprinkling of Sikhs, Indian Muslims and Hindu Punjabis. All were portraits of real people who were once market principals, Navin told me, whose faces he painted from historical photographs.

"I like to use art to open doors, to get people to meet each other, consider the texture of the community, and to share memories and experiences," Navin says.

Navin's latest work combines art and social anthropology to apply this leitmotif to the Indian diaspora elsewhere in Thailand, including Bangkok. It's also a personal exploration of his own roots. Navin's Hindu Punjabi great-grandfather migrated to Thailand in the early 20th century, and his father was later born in Lampang. Eventually, the family established a fabric shop adjacent to Warorot Market in Chiang Mai. Navin's mother, also a Hindu Punjabi, fled India with her family just days before the violent 1947 partition of India and Pakistan.

"My father passed away earlier this year," says Navin, "so a lot of my work is related to preserving and sharing the legacy that he and I, and every Indian Thai, are part of."

Navin calls the project Khaek Pai Krai Ma, a Thai saying that evokes hospitality towards khaek—literally 'guests', which

also happens to be a Thai colloquial term for people of Indian and Arab descent. The word is often used derisively to imply outsider, driving a wedge between non-Buddhist Indian Thais and the majority of Thai Buddhist society. Boldly titling the exhibition in this way allows Thai speakers to contemplate the opposing semiotics of khaek.

For the last two years, the 50-year-old artist has travelled the length and breadth of Thailand to meet and interview Indian Thais in every region of the country. The trips yielded over 500 hours of video footage as well as thousands of images that capture the collective memories of the communities whose ancestors have migrated from India over the generations.

Opening this time in Bangkok rather than Chiang Mai, 'Khaek Pai Krai Ma' is centred at Warehouse 30 at the heart of Bangkok's 'Creative District'.

"I chose Warehouse 30 first of all because I needed a very large space," says Navin. "Not only for





my larger paintings but so that I have enough space to re-create my father's Chiang Mai OK Store fabric shop here as an example of the 20th-century Indian-Thai experience."

Navin also chose the neighbourhood because it was once home to a sizeable community of Indian Muslims who originally arrived from Tamil Nadu with the British under the reign of Rama IV (1804-1868) to work in the shipping business. Their legacy is still visible in the many Muslim restaurants and gem shops in the neighbourhood.

Tucked down a narrow alley off Charoen Krung Soi 36, just a 10-minute walk from Warehouse 30, stands Haroon Mosque, one of Bangkok's oldest Muslim places of worship. Though originally established by Indonesian Muslims, the neighbourhood has attracted immigrant families from India, Pakistan, Bangladesh, and Malaysia. An even earlier Indian mercantile settlement was established directly across the river when families belonging to the Dawoodi Bohra sect of Islam immigrated from Madras.

"These Dawoodi Bohra were the first to bring phaa laai (printed fabrics) to Thailand," says Navin. "They originally sold only to the royal family, but later branched out to fabric shops and department stores around the capital."

Further south, off Silom Road, stands Sri Mariamman Temple, a large Hindu shrine built in the 1860s by Tamil immigrants devoted to the goddess Maha Uma Devi (also known as Shakti, Shiva's consort) and her sons Khanthakumara and Ganesha. Not far from here are two Jain temples,



supported by a small Indian Jain community who handle the majority of the diamond cutting and polishing business in Bangkok.

Navin was so impressed by the strong Indian-Thai presence in this part of Bangkok, that the exhibition is distributing a small guidebook he wrote for touring Indian heritage points in the neighbourhood, including eateries, temples, gurdwaras, mosques, and the sizeable Phahurat fabric market area, sometimes locally referred to as Little India.

"I designed the guidebook like a passport, so you can collect stamps along the Indian heritage routes," says Navin. "And when you've filled the book, bring it back to Warehouse 30 to claim a surprise prize."

The centrepiece of the exhibition is a 30-metre-long mural that integrates Rawanchaikul's journey with that of the Indian communities he encountered in Bangkok and elsewhere in Thailand.

Created by a team of researchers, designers and skilled painters, the huge polyptych contains over 300 interlocking canvases that took over a year to finish.

A video installation tells individual stories through documentary footage, while a music-themed film created by local Indian-Thai musicians, singers and performers explores the relationship between India and Thailand. A retro, Thai-style

comic book created by the artist's studio also weaves the history of Indian communities and their influence upon Thai life through the ages into a thrilling ghost tale. Meanwhile, Warehouse 30's Documentary Club will screen a series of films about Indian history or directed by Indian filmmakers.

Khaek Pai Krai Ma runs until January 19, 2020, 1pm to 7pm, except on Mondays when it's closed. Admission is free. ■

## Warehouse 30

52-60 Captain Bush Ln, Chareon Krung Soi 30, Bang Rak  
Tel: 098-274-8611 | Open daily: 10am-7pm  
[www.facebook.com/TheWarehouse30](http://www.facebook.com/TheWarehouse30)



## Joe's Bangkok

Award-winning writer Joe Cummings created the first Lonely Planet Thailand guidebook and later became deputy editor for the Bangkok Post magazine.





apparatus for coffee. Same drill, whether sweet black Chinese 'oliang' or sweet brown 'gafae'. Ordered hot, it comes in a cup. Decanted over ice, it can be taken away in a bag with handles or in a cup dangled from loops on a plastic sleeve.

Shaved ice gets shovelled into the bag, the hot tea or coffee is then poured on top, plus a further slick of sweetened milk from a can. The resulting swirl of white on orange adds an essential touch of beauty. Stick in a straw—and you're off. Same goes for juices, shakes, Coke and saccharine soft drinks flavoured red or green. Unlike spill-prone plastic cups, the pendulous bag makes a steady mobile vessel. Just don't try to sit it down...look for a hook!

And floridly embossed aluminium bowls are still found everywhere, though usually of a smaller size. One often rests upended on the lid of an insulated plastic tub of iced water, which Thais keep handy by the household daybed, in the hut of a security guard, or by the bench of a motorcycle taxi rank.

The electric water cooler has brought soggy paper cones to gyms and offices, but not to every water dispenser. Metal cups, often secured to a chain, are still the norm for quenching visitors' thirsts at state offices, museums and temples. The more sanitary public drinking fountain has hardly caught on, despite new ones in Bangkok, as people see them being used as standpipes for washing hands and much else. But since Thais prefer their drinks shared, they happily sip from the same metal cup or plastic bag. ■



# Drink in a Bag

*Quenching thirst with coffee, tea, soda, juice and herbal tinctures*

No drink is deemed too sweet, thanks to lashings of palm water, granules or condensed milk. Instead of by the spoonful or lump, you could measure the sugar by its depth:

"One centimetre or two?"

Though Thai tea is brick red, the sock filter is stained black with many inundations of powdered tea, brewed earlier in a tin. Most tea vendors also have



**> Very Thai**  
River Books  
by Philip Cornwel-Smith  
with photos by John Goss  
and Philip Cornwel-Smith  
B995

"Very Thai: Everyday Popular Culture" is a virtual bible on Thai pop culture and an influential must-read among foreigners and Thais. It guides you on an unconventional technicolor tour of the quirky things that make Thailand Thai. Prepare yourself for the sideways logic and snap up a copy of the new edition at any good bookshop.





Wat Niwet Thammaprawat, Phra Nakhon Si Ayutthaya



# TRAVEL 101

Sometimes, taking a break from the hectic capital city is all that one needs to restart, recharge and refresh. Sometimes, that break is only a train ride away.

Ayutthaya, located about 80 kilometres north of Bangkok, is a promising destination for a day trip, a short escape from the chaos to the tranquil atmosphere, beautiful ancient architecture and amazing sites.

It is the second capital of Siam after Sukhothai and a prosperous international trading port from 1350-1767. However, only a glimpse of the impressive port city it once was remains to be seen today. The ruins were officially recognised when the Historic City became a UNESCO World Heritage Site in 1991.

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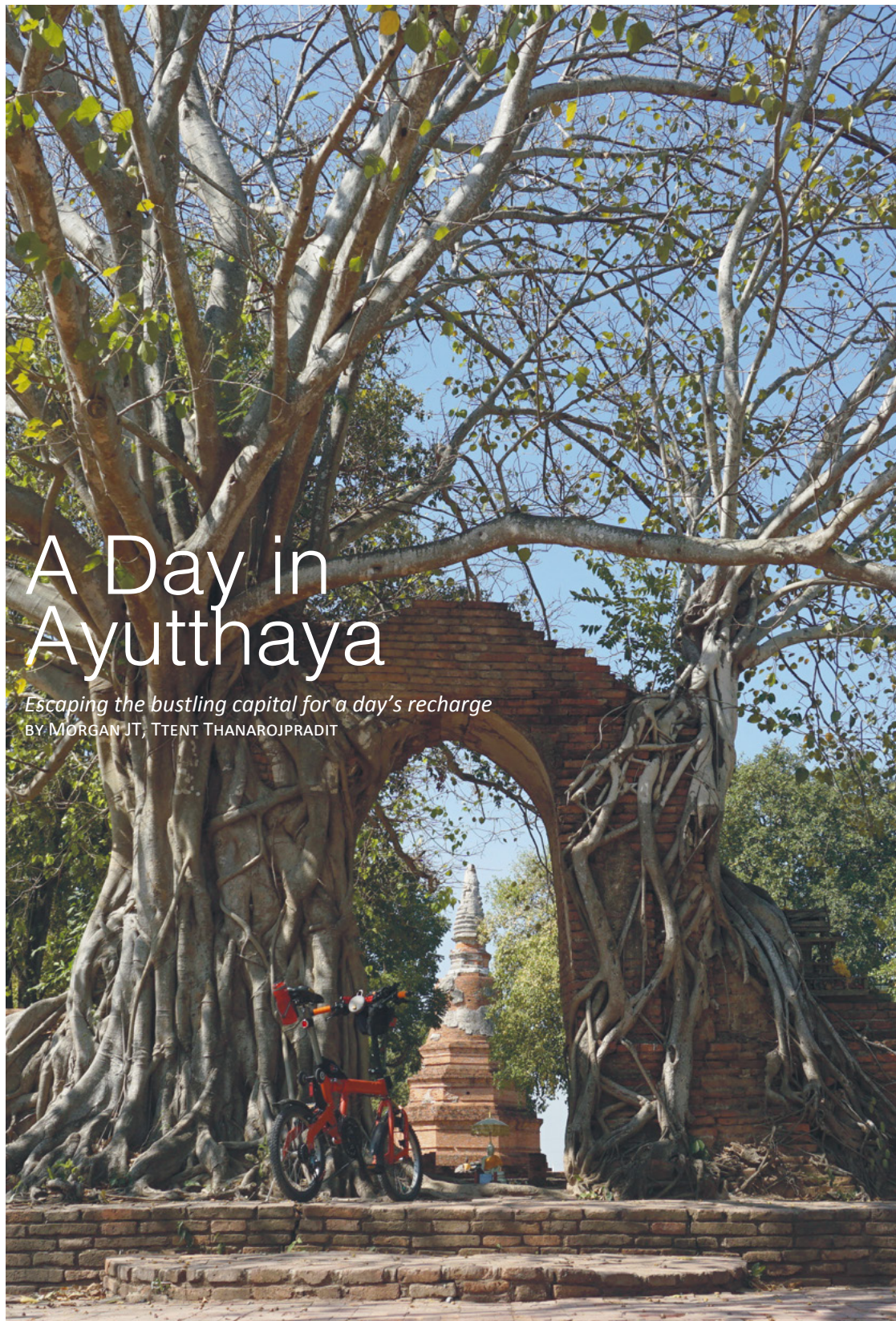
Also introducing the Thai Cacao farm in Chiang Mai, led by Chef Black Hatena of Blackitch together with Utopic Food, we explore a brief history, diversity, relevance and use of cacao that is grown and produced in Thailand.

Chef Black first heard of the Thai Cacao from his father 40 years ago. In the past years, he visited the local farmers throughout the countries to learn all that he can on the plants from growing, farming and fermenting the cacao, the benefits to the farmers, consumers and the industry as a whole.

# A Day in Ayutthaya

*Escaping the bustling capital for a day's recharge*

BY MORGAN JT, TTENT THANAROJPRADIT







Ayutthaya province is the old capital city of Thailand during the years 1350 to 1767. The golden age of Ayutthaya is during the 18th century when art, literature, and learning flourished. The ruins of the historic city of Ayutthaya and ‘associated historic towns’ in the Ayutthaya historical park have been listed by UNESCO as a World Heritage Site. The city of Ayutthaya was founded near the old city which is now the capital of Ayutthaya Province.

From Hua Lamphong Train station, there are trains leaving daily for Ayutthaya and the ticket is priced from B20-200 depending on the type of trains. The ride takes approximately two hours. Once arrived, one can choose to employ one of the waiting Song Thaew or Tuk-Tuk to get to the next destination. There are also numerous bicycle and motorcycle rental shops in the area.

Where to visit: Straying off the known route, the first destination was the Wat Phra Ngam, also known as Wat Cha Ram located in Khlong Sa Bua Sub-district or Si Pho Temple. The temple is believed to have been built in the early Ayutthaya era due to the layout of the temple. Famed for

the ‘Gate of Time’ (Pratoo Haeng Kal We-la), an archaic ruin with a tree arch covered by an old tree.

Nearby is the Golden Mount or Wat Phu Khao Thong or the Monastery of the Golden Mount built by King Ramesuan in 1395. The name of the temple refers to the high Chedi on its northeastern side. The location is quite popular with tourists. After the most recent renovation, the white Chedi stands centre stage with parts that started to be covered in gold sheets, lending one a better representation of how it possibly looked like during its heyday centuries ago. The adjacent temple, founded by King Ramesuan in 1387, is still in use today. The whole complex is surrounded by an outer wall and a moat.

Next destination is the Chan Kasem Palace or Chan Kasem National Museum, west bank of the Front City Canal, is a former royal palace accessible via U-thong Road. Between the reigns of King Rama I to King Rama III, bricks from Ayutthaya were transported to Bangkok to build the city walls and temples. Later, King Mongkut ordered the reconstruction of the Chan Boworn Palace to use as his

residence when visiting Ayutthaya and thereby changing its name to Chan Kasem Palace (the word ‘Kasem’ meaning ‘happy’ or ‘joyous’). The construction was finalised in 1857.

Finally, a rest stop at the Ayutthaya Central Prison’s very own Cook & Coff café. Located a short distance from the Chan Kasem Palace. It is run by the current inmates with outstanding behaviour as part of the job training programme.

Visitors here can enjoy choices of coffee, tea, delicious treats and superb services amidst the unique decor of prison-issued bits and bobs including cells and other rather interesting items such as the prisoner’s old hands and legs restraints. ■





# UtopicFood- Thai Cacao

*Thai Cacao discussion with Chef Black Hatena of Blackitch restaurant, Chiang Mai* BY FHA KANCH, ARLEI LIMA OF UTOPIC FOOD

**B**ased on a Utopic Food video project, Chef Black Hatena of Blackitch, Chiang Mai presents a brief backstory, diversity, relevance and use of cacao grown and produced in Thailand. Chef Black has a strong work experience focusing on fermentation and other sustainable practices around food. He has also been actively engaged in the exchange of knowledge with local farmers and traditional communities especially up in the north. His research on Thai cacao

and its sub-products from each stage of the complex cacao bean processing cycle introduces some fresh ideas.

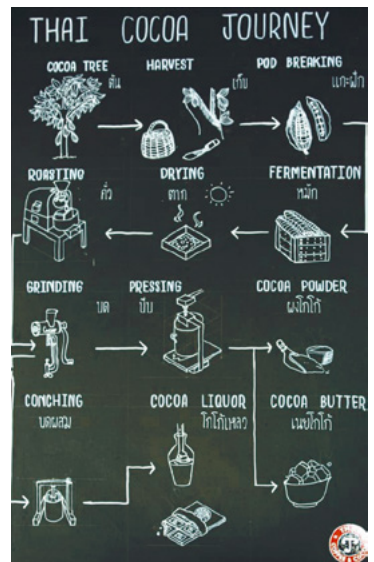
Tattooed on his arm, Chef Black runs his restaurant according to these six philosophies: artisan, creativity, umami, balance, fermentation and localisation. His kitchen controls and manages zero food waste.

He first heard about cacao from his father who worked with coffee and cacao 40 years ago. There are many coffee shops in Thailand

for both coffee and non-coffee drinkers. His study suggests that 50 per cent of their income comes from coffee sales while the other 50 per cent comes from chocolate or cocoa. But the problem is, most local dry and high-quality cacao is exported to other countries rather than consumed domestically while the actual cacao used in Thailand is imported.

This inspired Chef Black to do an in-depth exploration on Thai cacao. First, he travels to visit the local cacao farmers in different





locations throughout the country. Cacao trees can be grown literally anywhere in Thailand. At Thai Coffee and Cocoa in Lampang, Northern Thailand, for instance, they use cacao pods from Nakhon Si Thammarat in the south. Mr Pathom, the owner, started the cacao primary which sells saplings to other farmers in Northern Thailand such as in Lamphun and Chaing Mai. The oldest bean variety originates from Chumphon which is blended with other varieties to create a stronger tasting profile.

One of the cacao farms that he visited was Mr Wichai's in Chiang Mai. A friend of Mr Wichai initially sent about 300 plants to him to grow two years ago. Now, the farm has expanded to over 5,000 plants. Leftovers from every process such as the juice from fermentation and the shells from roasting can be reused and improve the farmers' quality of life. Cacao vinegar mixed with rose apple juice is good for digestive system. Juice from the first fermentation is sweet due to the

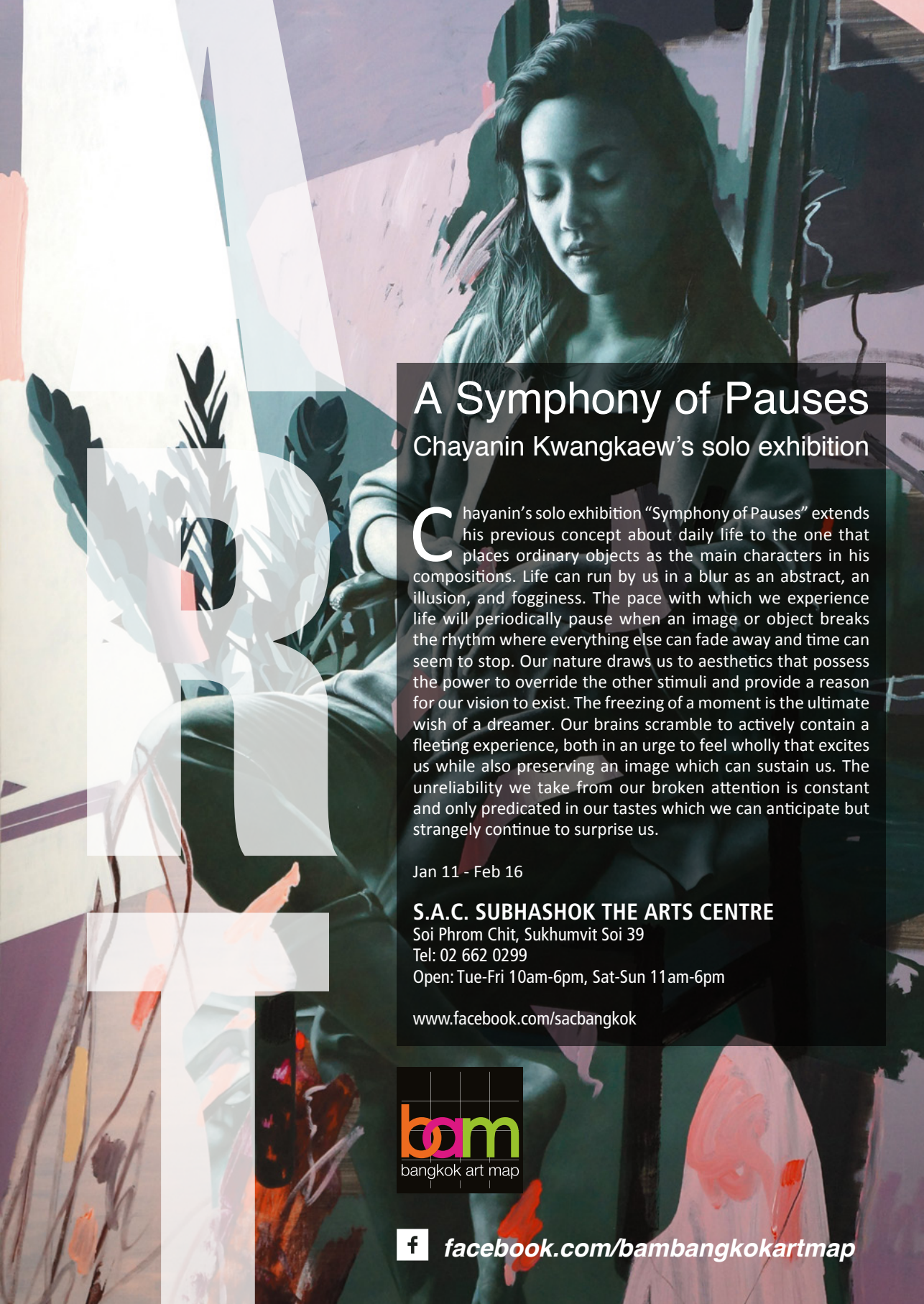
yeast in the air that soaks through the cacao beans and intakes the sugar in the container.

For the natural fermentation, more than 50kg of fresh cacao is pressed inside one large box. An ideal fermenting process does not let in lots of air. A ton of cacao yields 30 litres of liquid which can produce alcohol and cider-like vinegar similar to kombucha. This is only the beginning of an experiment, which can lead to many more flavourful and favourable possibilities. ■









# A Symphony of Pauses

## Chayanin Kwangkaew's solo exhibition

**C**hayanin's solo exhibition "Symphony of Pauses" extends his previous concept about daily life to the one that places ordinary objects as the main characters in his compositions. Life can run by us in a blur as an abstract, an illusion, and fogginess. The pace with which we experience life will periodically pause when an image or object breaks the rhythm where everything else can fade away and time can seem to stop. Our nature draws us to aesthetics that possess the power to override the other stimuli and provide a reason for our vision to exist. The freezing of a moment is the ultimate wish of a dreamer. Our brains scramble to actively contain a fleeting experience, both in an urge to feel wholly that excites us while also preserving an image which can sustain us. The unreliability we take from our broken attention is constant and only predicated in our tastes which we can anticipate but strangely continue to surprise us.

Jan 11 - Feb 16

### **S.A.C. SUBHASHOK THE ARTS CENTRE**

Soi Phrom Chit, Sukhumvit Soi 39

Tel: 02 662 0299

Open: Tue-Fri 10am-6pm, Sat-Sun 11am-6pm

[www.facebook.com/sacbangkok](http://www.facebook.com/sacbangkok)



[facebook.com/bambangkokartmap](https://facebook.com/bambangkokartmap)



# The Museum of Floral Culture

*One and only museum in Asia dedicated to the history and techniques of floral arrangements*

Bangkok holds many museums covering from the most regal to strangest collections of items one can imagine.

One such museum is the Museum of Floral Culture, located on Samsen Road near the Vimanmek Mansion. Flowers play an important part in Thai culture and have always been one of the most stapled decors in all occasions.

The Museum of Floral Culture is dedicated to the history and techniques of floral arrangements in weddings and religious ceremonies, official occasions and royal events. Launched in August

2012, the Museum of Floral Culture is considered one of the newest addition to Bangkok.

Founded by Mr Sakul Intakul, an internationally known floral artist who is also the florist to the Thai royal court, it is the first and one-of-its-kind museum dedicated solely to documenting the importance of floral arrangements around the turn of the twentieth century.

The collection includes displays of rare documentation, drawings, personal creations used and exhibited in Thailand and many renowned international events, numerous artefacts and historical records regarding the art of floral arrangements.

The museum is located inside a beautifully preserved century-old house. The 1,800 sq m teak mansion is in colonial-style architecture.

The museum opens Tuesday to Sunday from 10am to 6pm. Guided tours are available in Thai or English and last about 60 minutes. The admission fee including the tour is B150 per person. ■

## The Museum of Floral Culture

315 Samsen Soi 28

Tel: 02 669 3633

Open: Tue-Sun 10am-6pm

[www.floralmuseum.com/en](http://www.floralmuseum.com/en)



# Bangkok's Last Historical Stadium

*The last stadium* BY LUC CITRINOT



As a country that takes pride in the art of Muay Thai, Thailand seems rather indifferent to the destruction of most of its traditional stadiums across Bangkok in the last three decades.

The last big stadium that gave way to modernisation was the Lumpini Stadium. For those interested to see a Muay Thai competition in historical surroundings today, the best place now is the still-standing Ratchadamnoen Stadium—a pure Art Deco gem and a valuable piece of architecture history.

Muay Thai was seen by former Prime Minister Field Marshal Plaek Phibunsongkhram as an essential sport that helps to highlight the virtue of courage and defence

of Thai people. The stadium is considered as one of Bangkok's most modern facilities at the time. It has its own ranking system and championship titles up to middleweight.

From the outside, the stadium appears small which is deceiving. It has a total capacity of up to 8,000 viewers. Ratchadamnern Stadium became the last big construction site conducted by an Italian company in Thailand, Impresse Italianae All' Estero-Oriente. The building is in late Art Deco style with some bas-reliefs on the main façade resembling the nearby Democracy Monument.

However, shortly after the foundation stone was laid on 1 March 1941, the project came to a screeching halt due to the start

of World War II. The construction resumed only in 1945 under Thai management.

Today, the stadium exults nostalgia with its cavernous entrance hall and its generally crowded ringside seats. The stadium opens four times a week on Monday, Wednesday, Thursday and Sunday. Fervour rises as the sun dies: the first fight in Ratchadamnern Stadium starts around 6:30pm. ■

## Ratchadamnern Stadium

1 Ratchadamnoen Nok Rd.  
Tel: 02 280 1084, 02 281 4205  
Open: Mon, Wed, Thu 6pm-9pm,  
Sun 5pm-9pm  
[www.rajadamnern.com](http://www.rajadamnern.com)

## Art & Culture Photo Feature

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### ***Chatchawarn Janthachotibutr***

***Professional Photographer***



Chut is a Bangkok-born, self-taught photographer and one of the Brand Ambassadors of Leica Thailand who works mostly with simple techniques but is more focused on lighting and capturing the feelings of the subject, whether the subject is a person or an object. He temporarily moved to New York to experiment with different techniques in order to improve his photography skills, and took Documentary Photography Class at the International Center of Photography. His work is influenced and inspired by many artists including Todd Hido, Wolfgang Tillmans, Thomas Ruff, Gerhard Richter and Edward Hopper.

*[www.chutj.com](http://www.chutj.com)*





## **WAS/IS/WILL BE**

**Nov 29 - Feb 10**

Chut Janthachotibutr portrays nature as a reflection of the truth about the concept of 'change'. We, as humans, are a part of nature and changes we experience in everyday life are also natural. Through the nature of time, things go forward eternally in a pattern—the “present” will become the “past” and at one point, the past “is” what the future “was”. Along with this pattern, change is definite.

In observing things go through multiple transformations, the artist sees life as a cycle of changes. He presents a series of photographs of details, elements, and impressions of nature, seasons, and shapes all in abstract forms intended to create a space that can trigger feelings and ideas about change, time, life and loss.

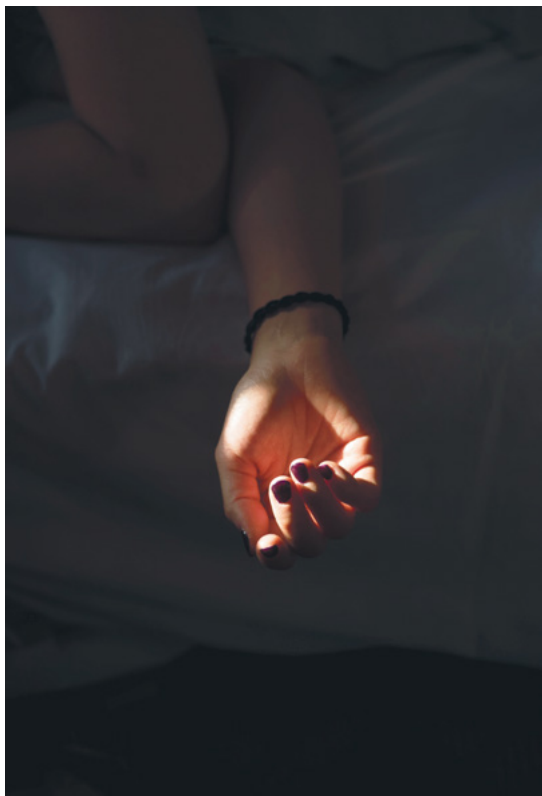
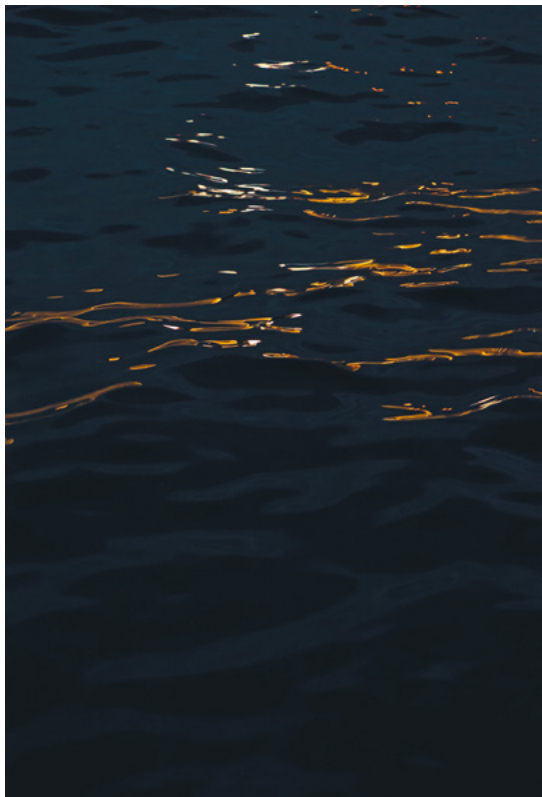
### **Leica Gallery Bangkok at Gaysorn Village**

Leica Gallery doesn't only serve as a store for service and support but also bridges various internationally acclaimed artists' works with local photography enthusiasts in Thailand and provide a platform for local artists that utilises the Leica Camera to present their work.

2F Gaysorn Village  
Open daily: 10am-8pm  
Tel: 02 656 1102







until jan 15

**BRUSH UP****Numthong Art Space**

72/3 Aree Soi 5, Phahonyothin Soi 7 | Tel: 02 617 2794

Open: Mon-Sat 11am-6pm | [www.numthongartspace.com](http://www.numthongartspace.com)

The exhibition gathers many artworks of Thai artists that were exhibited in both Thai and international contexts in the past. Numthong Sae Tang recognises the importance of the story and the creating process of the artworks of each artist throughout the time, and this exhibition gives the opportunity for people to visit and see these selected artworks once again.



until jan 19

**A CONVENIENT SUNSET |  
A CONVENIENT HOLDUP****Bangkok CityCity Gallery**

13/3 Sathorn Soi 1 | Tel: 083 087 2725

Open: Wed-Sun 1pm-7pm | [www.bangkokcitycity.com](http://www.bangkokcitycity.com)

The glare of coloured neon from Thailand's favourite convenience store chain—illuminated strips of orange, white and green anchored by a logo—is an image as ubiquitous in the Thai urbanscape as the daily sunset. In Miti Ruangkritya's new exhibition, the bright, crisp, hyper-vivid images of near-identical 7-Eleven stores taken during the golden hour arrive with an unlikely soulmate.



until jan 19

**MAGENTA BLUES****Le Link Gallery BKK**

34/1 Soi Tonson, Ploenchit Rd. | Tel: 095 591 5014

Open: Wed-Sun 12pm-6pm | [www.lelinkgallery.com](http://www.lelinkgallery.com)

A series of paintings made especially by a German artist Ingeborg zu Schleswig-Holstein. The exhibition marks the first appearance of this internationally successful painter in Thailand. Her work is colourful, abstract, and very often on a very large scale. But it is much more than that: it shows us a hidden world, a world beyond the surface, a secret world beyond the world of matter. She is fascinated by the hidden, the unseen and everything which remains behind the visible surface.





until jan 19

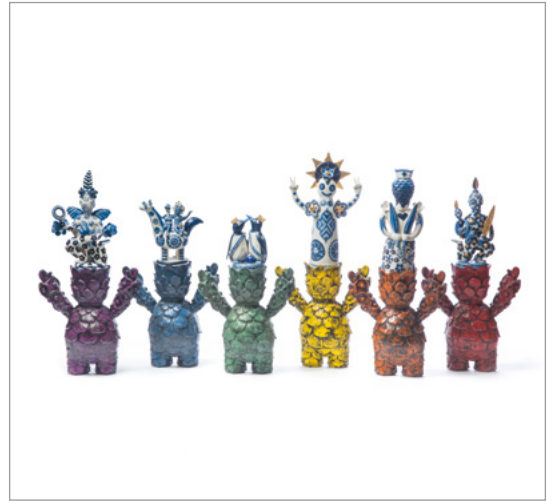
**THE MARRIAGE OF SANGTHONG****S.A.C. SUBHASHOK THE ARTS CENTRE**

Soi Phrom Chit, Sukhumvit Soi 39 | Tel: 02 662 0299

Open: Tue-Fri 10am-6pm, Sat-Sun 11am-6pm

facebook.com/sacbangkok

The Marriage of Sang Thong discusses gender and equality by using a Thai folklore, Sang Thong, as the thematic frame. This exhibition is personal to the artist but it is relevant to everyone beyond the LGBTQ community. Love is love, and it is hoped that Thailand, as well as the rest of the world, will move forward, closer to the day people are free to love regardless of race, gender or creed.



until jan 25

**WILD THINGS****Green Lantern Gallery**

1045 Sukhumvit Soi 55 | Open: 080 994 6683

Open daily: 1pm-10pm

www.greenlanterngallery.business.site

Starting on 13 December, this solo photography exhibition by Sophirat Muangkum answers her question of Wild Things and explore human nature through her camera and film. She is interested in humans thoughts and is often inspired by stories of people, natural, animal, subculture and taboo in thailand culture.

until jan 31

**VISION****Ananta Kama**

Yen Akat Soi 1 | Tel: 086 633 0300

Open daily: 11am-9pm | www.ananta-kama.com

Frederic Monceau, a Parisian artist, believes that photography exists for two reasons: to testify and to escape. Choosing "Vision" to open a door to other possibilities, it is presented at the Ananta Kama Gallery in Bangkok from 7 December onwards. It is the expression of a universe that mixes truth and fantasy. He does not look at the subject horizontally to get closer to reality but he puts it in an unreal dimension.







*Tenshino Japanese Restaurant Bangkok, Pullman Bangkok King Power*



# AROY

(means tasty)

Centara Grand at CentralWorld is all about seafood

While UNO MAS serves Galician-style grilled seafood sourced from the Mediterranean and Spain's northwestern corner in platter (B5,990++), Red Sky boasts its Surf & Turf Tower with premium imported beef, lamb, seafood and sides (B6,955++). This is an opportunity for couples and large groups to share different portions of seafood hands-on. For more information or to booking, call 02 100 6255 or email: [Diningcgcw@chr.co.th](mailto:Diningcgcw@chr.co.th)

The wait for Clara is over

Waiting For CLARA was a pop-up concept by Chef Christian Martena and Maitre D' Clara Del Corso-Martena as an amuse bouche to the recently opened CLARA, permanent Italian restaurant located in Yen Akat neighbourhood. The cuisine served at CLARA is influenced by a culinary journey in Puglia, South of Italy fused with modern techniques and Mediterranean flavours, taking pride in working hand-selected and earth-conscious products. CLARA is also a tribute to Chef's Christian's wife, best friend and business partner, gracefully working her magic at the tables and sharing their common passion for fine dining with a deep sense of humanity.

[www.clarabangkok.com](http://www.clarabangkok.com)

Blue by Alain Ducasse and Le Chocolat Alain Ducasse debut

Alain Ducasse is no stranger to French haute cuisine and Michelin Guide. He is the first chef to own restaurants carrying three Michelin stars in three cities. His latest ventures into Bangkok are Blue by Alain Ducasse and Le Chocolat Alain Ducasse. BLUE is a Contemporary French fine dining restaurant at ICONSIAM that features different experiences in La Carte, The Lounge, Blue Experience tasting menu, Afternoon tea and Private Dining Rooms. Le Chocolat manufactures artisanal product and expertise while providing chocolate that exceeds genuineness at Athena23, Chidlom.

[www.blue-alainducasse.com](http://www.blue-alainducasse.com)



# Coming into bloom: Coffee blossom 'tea'

A cool breeze rustles through the bamboo slats of the quaint coffee-house, as the mid-afternoon sun begins its slow descent into dusk. Sitting quietly in the corner of the hut is Khun Kade, assiduously stitching an intricate Akha vestment. Upon seeing us, she stands and greets us warmly—animatedly sharing the unique features of her latest handiwork, before enthusiastically inviting us to take a seat.

We're actually here to try the local Chiang Rai coffee but are soon encouraged to instead try the freshly roasted 'coffee blossom tea'. Some minutes later, Khun Kade appears with a small tray holding a delicate Chinese teapot, a pair of ceramic cups—and a small mound of roasted coffee blossoms. We are suddenly captivated by this unexpected sight.

What is coffee blossom tea? Well, for starters, it contains neither coffee nor tea (obviously). Rather, it's a tisane or herbal infusion. Tisanes are made from the fresh or dried leaves, bark, roots, seeds, fruits and flowers of various plants—other than the tea plant *Camellia sinensis*.

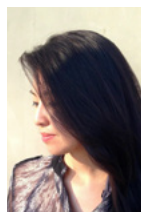
Coffee trees blossom only once a year, shortly before bearing fruit—at which time they fill the air with the heady aromas of honeyed jasmine. Harvesters have but a short window of just three to

four days to quickly and carefully pick the flowers. It is supremely delicate work: pickers need to ensure that the removal of blossoms doesn't affect the growth of the coffee beans by selecting only flowers in full bloom; one full day's work can yield just half a kilogramme.

Collected blossoms are processed immediately. They're dried in the sun for a day until they turn a light brown colour, and then wok-roasted very quickly over high heat to caramelise the natural fructose sugars in the blossoms. Steeping the flowers in hot water for five minutes results in a complex and flavourful tisane expressing the delicate aromatics of the coffee plant. Perfumed with notes of jasmine, orchid, oolong, bamboo and vanilla, the orange-gold-hued libation is surprisingly smooth and elegant, with a pleasing natural sweetness.

Research conducted by Mae Fah Luang University has also shown coffee blossom tea to have numerous health benefits—including antioxidant and cholesterol-lowering properties. Moreover, the absence of caffeine or theanine makes it suitable to be consumed by children and the elderly—and thus a beverage to be enjoyed by all.

Coffee blossom tea production is becoming increasingly popular in coffee-growing regions from Chiang Rai to Ranong, as coffee farmers work to find innovative sources of supplementary income. However, its full value as a healthful culinary and cocktail ingredient has yet to be explored (famous last words!). As we sip the last of our warm Arabica tisane on the terrace of this mountain coffee-hut, our minds boggle at the possibilities in the fading sunlight. ■



**Rosalind Yunibandhu** is Founder & Managing Director of Arcadia Fine Foods. She believes that food offers much more than just means of sustenance, it's also a vehicle through which we can tell unique stories of the land, people and traditions from which it is borne.  
FB/IG: @arcadiafinefoods





**W**hen I am around Samsen Road area, I always plan to spend my entire evening on food and exploration. The oasis, for me, is Madame Musur Samsen.

This branch remains similar in character to the first but has more green space for plants and open-air seatings. My favourite arrival time is in the late afternoon when soft beams of sunlight play with the hanging plants, accompanied by the evening breeze.

I began with the classic starter, 'khan toke'. A combination of 'cab moo' (deep-fried pork rinds) with 'nam prik noom' (sweet, spicy pepper salsa) and 'nam prik ong' (tomato salsa with minced pork), accompanied by fresh vegetables.

Nam prik noom is well-balanced in its spiciness and texture of green peppers and nam prik ong has its own rounded taste from fermented beans that gives the aroma and taste a deeper dimension beyond just a tomato base with minced pork. Their crispy pork rinds are special—made fresh every batch (not from a plastic bag!) and their texture has good layers of pork fat, meat and skin in harmony.

Then the 'khanom jeen nam ngiew' (fermented rice noodles with a tomato-based soup). The challenge of making this dish right is the combination of ingredients while what makes the soup thick and full of flavours are the pork ribs.

It needs to be slow-cooked long enough that the goodness of the ribs melts into the soup. The highlight is the stem of the 'dok ngiew' flower that adds a crunchy texture and taste.

The Northern sausage or 'sai ouwa' is another highlight, a sausage that has a perfect mixture of pork meat and fat together with northern spices. Sai ouwa here presents its spices and meaty textures equally. I can feel the soft and firm texture, not too dry or too fatty; meanwhile, it is not too powerful in chilli or any spices either. It is merciful on the spice but so aromatic with turmeric, galanga, shallots, garlic and kaffir lime leaf. This is not to miss!

Somtarn Luang Prabang is very well executed. Shredded young papaya and flat noodle salad with shrimp paste called 'kapi.' They always have good quality kapi which makes the flavour unique and impressive rather than strange and stinky! There are also two amazing 'yum' (spicy salads) that are 'yum hau plee' (banana blossom salad)—has a touch of sweetness in harmony with sourness and spiciness; and 'yum som-o' (pomelo salad)—an interesting texture of pomelo fruit, sweet and sour to the taste along with the crunchy fried garlic and shallots as a surprise in each bite.

My day slides into the night smoothly while I'm here. Like I said, it's a very enjoyable combination of ambience and exploration of the taste. Truly a sweet spot! ■



**Nym**, as our roving roadside gourmand, she knows her local grub inside-out and thrives on the stories behind the dishes. Each month, she takes an offbeat tour in search of the city's next delectable morsel.

**IG:** nymster

**Address:** Madame Musur Samsen 2  
**Open:** daily 11am-11:30pm. Tel: 064 174 5708  
[www.facebook.com/madamesamsen](http://www.facebook.com/madamesamsen)



Karmakamet Conveyance

# The Art of Saving Gracefully: Festive Season Aftermath

**H**ope you've had (more than) a great feast over the Christmas and New Year. The New Year has arrived and if you're like the majority of foodies who either rejoice in the celebration or are reduced to celebrating Christmas and New Year's festivities a little too much, your wallet or purse is also obliged to adhere to such kind acts of generosity with fleeting moments of frivolity.

Therefore, I've decided to put aside the Bitchin' for this New Year's 2020 resolution and, instead, offer up a kind of 'Festive Aftermath' to help the

foodies find more fun or fine indulgences in the new year while not having to worry too much about breaking anyone's banks or wallets in the process.

*You're welcome!*

## Foodies Gift

### 3 in 1 Breakfast Machine

The ultimate gift for those foodies who love to eat but can't seem to cook to save their lives.

Behold! The 3 in 1 Breakfast Machine Coffee Maker Frying Pan Bread Toaster Electric



**Samantha Proyrungtong**, and Australian-borne entrepreneur with Thai roots, founder of BangkokFoodies.com and Bangkok Foodies OFFICIAL Facebook community who has become a well-known voice in the Bangkok culinary scene. **FB: BangkokFoodiesThailand, IG: BangkokFoodies**



Oven. Did you get all of that? This wonder gadget the size of a microwave can bake, heat, thaw, grill, boil and fry, all whilst brewing coffee is priced at only B1,099. So when you decide to roll out of bed after a bout of excessive New Years bubbles, you can make your life a whole lot easier, and less messy with this multifaceted breakfast maker.

Available at: [www.lazada.co.th](http://www.lazada.co.th)



### **Stoj Silicone coffee cup**

Are you one of those foodies that get that pang of guilt when ordering coffee every day, sometimes several times a day, only to be contributing to that pile of plastic and paper for the sake of a caffeinated hit? Here is your not-entirely guilt-free (produced in the U.S.A.) silicone reusable coffee cup that comes in muted or funky bright colours with a flat pack for easy carry and convenience. Lastly, it's priced at only B800+

Available at: [stoj.co](http://stoj.co)



### **Bamboo Cutlery Set**

Now that we're in the time of ecological consciousness, check out this set of bamboo cutlery. Priced at only B159, it contains a stylish spoon, fork and chopsticks. So for all those pulling out their

metal or bamboo straws (that's so 2019), you can one-up them when you whip out your reusable bamboo utensils. The set also comes in a pouch so they're easy to transport, keep clean and dry.

Available at: [replanet.me/th/th-home](http://replanet.me/th/th-home)

## **Foodie Feasts**

### **Karmakamet Conveyance**

The newest fine dining addition in the Upper Sukhumvit block, opened on 27 November 2019, which has quickly become the talk of the

town as Bangkok's most unique offering with its unconventional design and equally original 'New-Asian' cuisine and experience. The menu (10 courses/B2,500++) at Karmakamet Conveyance provides only a single word title with a short description, giving little clue to the dish's content or meaning to encourage diners to "allow things to happen the way they are," without judgement or pre-interpretation. What festive diners may be interested to know is that it's apparently the only restaurant in Bangkok offering Champagne Pairing at only B2,500++! Foodies looking not to pay exorbitant champagne prices with banging Techno-pop and sweaty rooftop punters, we suggest you stimulate your mind and senses in comfort and refinery, whilst saving a pretty penny on a favourite indulgence.

Bookings: [www.karmakametconveyance.com](http://www.karmakametconveyance.com)



### **L'OLIVA Ristorante & Wine Bar**

Is Bangkok's newcomer to the Italian restaurant scene set in Sukhumvit soi 36. Their slogan, "A slice of rustic Italy in comfort and style" pretty much sums up this homely yet vast two-storey Ristorante housed in, well, a house. Apart from authentic Italian classics we all know and love, L'OLIVA offers original plates yet to be seen in Bangkok which are dishes inspired from Abruzzo region. The restaurant is curated into dining sections where each corner of the spacious house offers a unique experience. The private glasshouse/chef's table is particularly bright and comforting, and brunchers can book to enjoy and indulge in the 'Sapore di Casa' (sharing family-style menu). A set meal of 10 courses at only B1,500++ per person with an additional B665++ for wine pairing. The only catch? You need a minimum of 10 family members or friends, so what better excuse to rally the troops for some rich homemade pasta, authentic pizzas, Italian wine and family-style cheer.

Bookings for the "Sapore di Casa"/Family Lunch/Brunch menu in advance only:

Tel: 094 858 9868 or [lolivabkk@gmail.com](mailto:lolivabkk@gmail.com)

# Red Sky Restaurant

*Urban rooftop bistro with an extravagant dining experience at Centara Grand and Bangkok Convention Centre at CentralWorld* **BY MORGAN JT**



Set on the 55th floor of Centara Grand and Bangkok Convention Centre at CentralWorld, this relaxed urban dining venue offers an array of creative cuisine coupled with breathtaking views of Bangkok skyline for an extraordinary dining experience.

Leading the kitchen team is Chef Christian Ham, a French national with over two decades of experience in numerous restaurants including ones like the L'Atelier Joel Robuchon, Hong

Kong, Taillevent, Paris and Le Crocodile in Strasbourg. He was a Chef Instructor at Le Cordon Bleu in Bangkok, Thailand and Shanghai, China prior to taking up the position at Red Sky.

With his easy-going demeanour came an array of unique and creative French cuisine. The dinner began with a plate of Verrigni Spaghetti with Nova Scotia Lobster (B2,155++), a serving of fresh whole lobster sautéed with garlic, chilli, artichoke & E.V.O.O., a delightful

blend of flavours to start the evening.

Followed by an equally fulfilling plate of Dover Sole 'Meunière' (B1,855++), beautifully caramelised baby leeks served with creamy mashed potatoes.

The superstar of the night had to be the Red Sky Surf & Turf Tower (B6,955++; for two persons), this giant serving presents an impressive assortment of fresh seafood choices such as the Maine lobster, giant Andaman prawns, Alaskan King Crab and U.S. scallops together with prime quality meat including the beautifully grilled Wagyu rib eye and lamb rack. These are accompanied by seasonal vegetables, potatoes and delicious dips and sauces.

The evening concluded with three signature desserts picked for us by Chef Christian himself which are the Valrhona Chocolate Fondant (B495++)—a drooling lava cake served with Amarena cherry ice cream; Yin Yang (B355++)—carob sponge cake with yoghurt and blackberries and the Passion Fruit Baba (B355++)—soft sponge cake served with refreshing passionfruit cream Baba au Rhum style. ■

## Red Sky Restaurant

55F Centara Grand and Bangkok Convention Centre at CentralWorld  
999/99 Rama I Rd.

Tel: 02 100 6255

Email: [diningcgcw@chr.co.th](mailto:diningcgcw@chr.co.th)

Open daily: 11:30am-1am

[www.centarahotelsresorts.com/centaragrand/cgcw/restaurant/redsky](http://www.centarahotelsresorts.com/centaragrand/cgcw/restaurant/redsky)



# Supanniga Cruise

*Unforgettable sunset moments on the Chao Phraya River*

BY MORGAN JT



The famed Supanniga Group presents evening afternoon tea and dinner cruises where guests can soak in the unforgettable moments on the Chao Phraya River enjoying delectable snacks and cocktails or the unique and exquisite dining options.

The 40-seat cruise allows guests to embark on a new perspective of the River of Kings. The journey offers the Evening Afternoon Tea Cruise, Evening Cocktail Cruise and Champagne Cruise accompanied by signature drinks and snacks as a pre-dinner activity.

The Sunset Dinner Cruise is perfect for those interested in indulging in an exquisite Thai taste. The six-course dinner is served while diners soak in the nighttime view on the river.

The Evening Cocktail Cruise comprises of two options. The Evening Afternoon Tea Cruise

presents non-alcoholic beverages inclusive of the Jan Yen Yen—Supanniga signature tea with traditional Supanniga afternoon tea savoury and desserts set. The Evening Cocktail Cruise with a cocktail or wine and traditional Supanniga savouries together with the Supanniga Limited Edition Cava Torello sparkling wine priced at B1,250 net per person.

The cruise lasts approximately one hour with two pick-up times at 4:15pm and 5:15pm. Guests can choose between two pick-up and drop-off points at Supanniga Eating Room Tha Tien and River City Pier 2 during the one-hour river cruise.

For the Dinner Champagne Taittinger Cruise, guests can fully enjoy a six-course signature Thai dinner available Monday to Sunday with disembarking time at 6:15pm (approximately 2.15 hours) priced at B3,250 net per person.

Snacks and dining options include dishes such as Mieng Yong—Mieng Kham appetisers served with dried shredded pork wrapped in fresh betel leaf; Nam Prik Khai Pu—spicy dip of sea-water crab meat and crab roe served with fresh vegetables

Supanniga Cruise is available for private parties or guests can fully enjoy the dining experience at Supanniga Eating Room Tha Tien on the river bank should the cruise is unavailable.

Guests can request dietary requirements at reservation. ■

**Supanniga Cruise**  
**Supanniga Eating Room,**  
**Tha Tien**

392 25-26 Maha Rat Rd.

Tel: 02 015 4224

Open daily: 11:30am-10:30pm

(Last order 10pm)

[www.supannigacruise.com](http://www.supannigacruise.com)

[www.supannigaeatingroom.com](http://www.supannigaeatingroom.com)

# Breaking Bread International

## with Chef Martina Caruso

*"If I wasn't a chef I would be a photographer."*

INTERVIEW BY VITTORIA DELL' ANNA

**B**orn and raised in the small island of Salina (Eolian archipelago, Sicily), Martina is the owner of Hotel Signum which she runs and operates together with her family. The hotel has a restaurant under the same name. The restaurant received its first Michelin Star in 2016. In March 2019, Chef Martina Caruso received the Michelin Female Chef award supported by Veuve Clicquot. This boosted her career even further, even more than when the restaurant received its star three years ago. She's now recognised as the child prodigy among journalists and professionals in the industry.

Her passion for cooking goes hand-in-hand with the infinite love of her birthplace. Working with a young and passionate team, her daily routine revolves around sharing meals with her family and guests, foraging herbs and vegetables and walking on the beach. This is something she won't trade for anything else.

She's just becoming used to media exposure and even if this is not her field, she feels it's very important in order to share the value of her homeland and Mediterranean cuisine.





### Why did you decide to become a chef?

I saw my dad work in the kitchen at Signum since I was a child and I can feel his passion. I was also attracted by the adrenaline during the service hours. What I love about this job is the transformation from raw materials to the dish, and how my dishes evolve through the years, through travelling, researching and influences.

Until when I was 14, my dad only allowed me to make salads. Then I moved from Salina to study more about cooking and hospitality both in Italy and abroad. I came back about 6 years ago.

### What's your food philosophy?

I try to combine Mediterranean flavours in my cuisine, simple and light. I like being creative and sharing my identity using our local ingredients, starting from traditional recipes but revising them with a modern perspective. I like drawing inspirations from other cuisines and play with textures and temperature.

For example, my dessert Zuppa di latte, cioccolato, Caffè e Carruba (milk soup, chocolate, coffee and carob) reminds me of my childhood. My grandma used to make me breakfast with milk soup and biscuits. It's a surprising way to end a meal because it transports you to breakfast time, but it's one of the most requested dishes in our menu at Signum.

### What's your signature dish?

If I have to choose, it is definitely the capers ice cream. The challenge was to turn a savoury ingredient into a dessert which is not too sweet.

In general, I prefer evolving dishes instead of creating new ones: this makes me see my growth and sometimes the



dishes completely change while remaining the same in their substance.

### What do you like to cook at home?

I like cooking simple dishes. The secret is in the ingredients. I cannot cook without olive oil, cheese and tomato, so sometimes a simple pasta and a fish—fritto misto—is the best option. At the end of the day, what matters most is who you share the meal with.

Another ingredient not to be missed in Sicilian cuisine is eggplant: we can cook eggplant every day in different ways.

### Where do you source your ingredients?

Our ingredients are 80% from Salina, the rest we source from Sicily and a small part is from abroad. Our priorities are quality and freshness.

We get fish from local fishermen and we are growing vegetables and herbs in a small land inside Signum property. Sometimes we rely on spontaneous crops, like salicornia



(sea asparagus, which grows in salty lands nearby the beach).

We want to work more on this and involve our guests with workshops. In the past there was no electricity on the island, so no refrigerator; also, during winter season, the transportation to and from the land is often suspended due to weather conditions (in fact, the hotel closes from November to March), so we have plenty of tradition in food preserving techniques which we are now replicating to have seasonal ingredients available for longer.

### Can you share your key success to new generation chefs?

Never stop accumulating experience, always be humble and always be willing to learn. My mission is to bring growth to my homeland. During winter months, I attend a lot of events and I travel as much as I can, but my focus is always to go back to my roots richer in knowledge and experience than when I left. ■



### Paii now provides set lunch menu

W Bangkok and The House on Sathorn, 106 North Sathorn Rd.

Tel: 02 344 4025 | [www.paiibangkok.com](http://www.paiibangkok.com)

The set lunch menu offered by Paii At The House On Sathorn Bangkok features quality local and imported seafood. From 12pm to 2:30pm on Monday to Friday, it is available in 2-course set menu for B790++ per person and 3-course set menu for B990++ per person. The venue has both indoor and outdoor seating. For more information and reservation, please call 02 344 4025, email [thehouseonsathorn@whotels.com](mailto:thehouseonsathorn@whotels.com) or visit [www.paiibangkok.com](http://www.paiibangkok.com)



### Up & Above presents Japanese spice infused cocktails

The Okura Prestige Bangkok Hote, 57 Wireless Rd.

Tel: 02687 9000 | [www.okurabangkok.com](http://www.okurabangkok.com)

The concoctions at Up & Above, The Okura Prestige Bangkok include the Gobo-Rice Gin & Tonic; the mixologists' alternative take on a classic Japanese Whisky Sour with Suntory Kakubin Yellow Japanese whisky; a winter-spring pick-me-up Japanese Martini; and non-alcoholic Tokyo Mule. Available daily, 1 January-31 March at 12am-12pm, the prices are B350++ for cocktails and B290++ for mocktails. For information and reservations, contact 02 687 9000 or email [upandabove@okurabangkok.com](mailto:upandabove@okurabangkok.com).



### Tapas Vino and Flourworx go green to support Green Monday

Pullman Bangkok Grande Sukhumvit, 30 Sukhumvit Soi 21

Tel: 02 204 4000 | [www.pullmanbangkokgrandesukhumvit.com](http://www.pullmanbangkokgrandesukhumvit.com)

Pullman Bangkok Grande Sukhumvit joins the global movement, Green Monday by arranging a selection of health-driven dishes at Tapas Vino, 6pm-11pm and Flourworx Café, 5pm-8pm. A brand-new menu is introduced with plant-based healthy dishes served daily instead of only on Mondays. Vegan and gluten-free options are also available. The price ranges from B160++ to B350++. Call 02 204 4000 to make a reservation.



### Dynasty's all-you-can-eat dim sum just in time for Chinese New Year

Centara Hotel at CentralWorld, 999 99 Rama I Rd.

Tel: 02 100 1234 | [www.centarahotelsresorts.com](http://www.centarahotelsresorts.com)

The all-you-can-eat promotion of more than 90 dim sum items lasts until 31 January in time for the lunar year celebration set on Saturday 25 January. Priced at B850++, this deal gives unlimited access to some of the most popular dim sum menus, including deep-fried duck or fish spring rolls, steamed snow fish with black bean sauce and more with free flow hot or iced tea. [www.centarahotelsresorts.com/centaragrand/cgcw/restaurant/dynasty](http://www.centarahotelsresorts.com/centaragrand/cgcw/restaurant/dynasty)



### Winter Truffles Set Menu launches at Tenshino

Pullman Bangkok King Power, 8/2 Soi Rangnam, Phayathai Rd.

Tel: 02 680 9999 | [www.pullmanbangkokkingpower.com](http://www.pullmanbangkokkingpower.com)

A gastronomic journey inspired by black truffles from France can be experienced at Tenshino, Pullman Bangkok King Power. The set menu is designed with black truffles from Périgord in Dordogne region. Taste the Diamonds of Périgord characterised by a subtle aroma and an earthy flavor reminiscent of rich chocolate in a 4-Course Winter Truffles set menu. Available 1-31 January at 6pm-11pm, it is priced at B2,499 net per set. For more information, call 02 680 9999. Online bookings receive a 10% discount.





**BLUE ELEPHANT**  
Cooking School & Restaurant



BANGKOK : 233 South Sathorn Rd.,  
Sathorn Bangkok 10120  
Tel : +66 2 673 9353-8,  
Fax : +66 2 673 9355  
[cooking.school@blueelephant.com](mailto:cooking.school@blueelephant.com)



[www.blueelephant.com](http://www.blueelephant.com)

PHUKET : 96 Krabi Road,  
Tambon Talad Neua, Phuket 83000  
Tel : +66 (076) 354 355-Z,  
Fax : +66 (076) 354 393  
[phuket@blueelephant.com](mailto:phuket@blueelephant.com)



## chinese



Bai Yun

### Bai Yun

The Chinese outlet with the best view in town, and one of the highest representatives of Pearl Delta cuisine on the planet, offers high-quality ingredients you can really savour.

59F, Banyan Tree Bangkok  
21/100 South Sathorn Rd.  
Tel: 02 679 1200

Open daily: 11:30am-2:30pm, 6pm-10:30pm  
[www.banyantree.com](http://www.banyantree.com)

### China Table

A stylish Chinese restaurant with a tempting choice of signature dishes and one of the best dim sum lunch in Bangkok.

3F, Radisson Blu Plaza Bangkok  
489 Sukhumvit Soi 27  
Tel: 02 302 3333

Open daily: 6:30pm-10:30pm, Mon-Fri  
11:30am-2:30pm, Sat-Sun 11:30am-3:30pm  
[www.radissonblu.com/plazahotel-bangkok](http://www.radissonblu.com/plazahotel-bangkok)

### Liu

A traditional place that offers all the understated grandeur of Cantonese fine dining while executing food full of contemporary notes.

3F, Conrad Bangkok, 87 Wireless Rd.  
Tel: 02 690 9999

Open daily: 11:30am-2:30pm, 6pm-10:30pm  
[www.conradhotels3.hilton.com](http://www.conradhotels3.hilton.com)

### Pagoda Chinese Restaurant

This upscale venue serves traditional Cantonese cuisine in a spacious and contemporary setting. The menu focuses on healthy dishes,

while ensuring that the flavours and authenticity are retained. It's well worth a visit.

4F, Marriott Marquis Queen's Park Hotel  
199 Sukhumvit Soi 22  
Tel: 02 059 5999

Open daily: 11:30am-2:30pm, 6pm-10pm  
[bangkokmarriottmarquisqueenspark.com](http://bangkokmarriottmarquisqueenspark.com)

### Xin Tian Di

The restaurant is renowned not only for its stylish atmosphere and views, but for its dim sum, set lunches and à la carte dinners, including what many regard as the best Peking duck in Bangkok.

22F, Crowne Plaza Bangkok Lumpini Park, 952 Rama IV Rd.  
Tel: 02 632 9000

Open daily: 6:30pm-10:30pm, Mon-Sat  
11:30am-2:30pm, Sun 11am-2:30pm  
[bangkoklumpinipark.crowneplaza.com](http://bangkoklumpinipark.crowneplaza.com)

## french

### La Vie@Piano Bar

French creative cuisine takes centre stage at this elegant restaurant on the 11th floor of VIE Hotel Bangkok. The fine dining venue aims to leverage the hotel's growing reputation as a top local culinary destination.

11F, VIE Hotel Bangkok  
Phaya Thai Rd.  
Tel: 02 309 3939

Open daily: 6:30pm-10:30pm; Mon-Fri  
12pm-3pm; Sat-Sun 11:30am-3pm  
[www.viehotelbangkok.com](http://www.viehotelbangkok.com)



J'Aime by Jean-Michel Lorain

### J'Aime by Jean-Michel Lorain

Michelin-starred restaurant living up to lofty expectations, even rising above, thanks to the vibrancy in taste and colour of the dishes. You'll

no doubt find yourself thinking about certain menu items the next day.

U Sathorn Bangkok

105, 105/1 Soi Ngam Duphli  
Tel: 02 119 4899

Open daily: 12pm-2:30pm, 6pm-10pm,  
Sunday Brunch 12pm-3pm closed every Tue  
[www.jaime-bangkok.com](http://www.jaime-bangkok.com)

### Le Boeuf

The concept here is simple: high-quality steak, liberally doused with a unique pea-green sauce, paired with an unlimited supply of crispy pommes frites and fresh salad.

French to the core.

Langsuan: 60 Soi Langsuan, Ploenchit Rd.  
Tel: 02 672 1230

Thonglor: 1F Room B101, 9:53 (Nine-Fifty Three) Community Mall, 124 Sukhumvit Soi 53  
Open daily: 11am-11pm  
[www.leboeufgroup.com](http://www.leboeufgroup.com)

## german



Sühring

### Sühring

German gastronomy comes alive using modern techniques and high-quality ingredients, while still following traditional flavour profiles. The kitchen of this two Michelin-starred restaurant is helmed by a pair of identical twin chefs (Thomas and Mathias), and the results are like nothing you'll see or taste elsewhere.

10 Yen Akat Soi 3

Tel: 02 287 1799

Open daily: Mon-Fri 5:30pm-9:30pm;  
Sat-Sun 11:30pm-12:30am, 5:30pm-9:30pm  
[www.restaurantsuhring.com](http://www.restaurantsuhring.com)





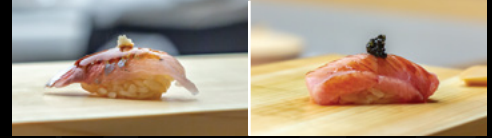
Chef Goji Kobayashi

## TENKO OMAKASE BANGKOK

Pullman Bangkok King Power



Experience in the tradition of Japanese Omakase where all courses are designed by Chef Goji Kobayashi who worked at 1-Michelin Starred Restaurant in San Francisco.



• Premium Omakase Course  
THB 7,000 net per course

- 10-seat counter sushi
- Closed Every Monday
- Open from Tuesday - Sunday
- 2 times at 18.00 and 20.00 hrs.

SCAN & BOOK



### PULLMAN BANGKOK KING POWER

8/2 RANGNAM RD., THANON-PHAYATHAI, RATCHATHUEWI, BANGKOK 10400  
T: +66 (0) 2680 9999, H6323-FB9@ACCOR.COM, WWW.PULLMANBANGKOKKINGPOWER.COM

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## indian



Indus

### Indus

An ambitious venture in modern Indian cuisine, featuring a lighter menu that still delivers the punch people expect, while dialling down the stodgy and oiliness; a riff on Indian-Chinese—or Himalayan—combinations.

71, Sukhumvit Soi 26

Tel: 086 339 8582

Open daily: 11:30am-2:30pm, 6pm-12am  
[www.indusbangkok.com](http://www.indusbangkok.com)

### Punjab Grill Bangkok

This popular restaurant franchise—

there are over 26 outlets in India—brings to Bangkok diners an element of refinement to Indian cuisine, through ornate presentation, amazing flavours, inventive tasting menus, and creative cocktail-pairings.

Radisson Suites Bangkok Sukhumvit

23/2-3, Sukhumvit Soi 13

Open daily: 6pm-11:30pm

Tel: 02 645 4952

[www.punjabgrillbangkok.com](http://www.punjabgrillbangkok.com)

## international

### Bunker

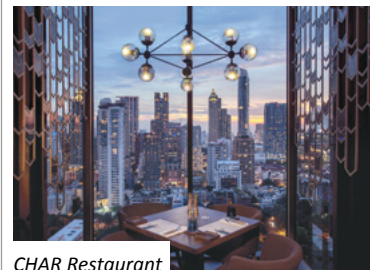
From the outside this three-storey bunker-like concrete building may look rustic and unfinished, but do not worry; inside, you'll find contemporary American cuisine with a heavy New York influence being served up. The top-notch ingredients and excellence in execution are really what mark the dishes here.

118/2, Sathorn Soi 12 (Soi Suksa)

Tel: 092 563 9991

Open daily: 17:30pm-12am

[www.bunkerbkk.weebly.com](http://www.bunkerbkk.weebly.com)



CHAR Restaurant

### CHAR Restaurant

A stunning dining space, offering modern grill cuisine with remarkable flavours. A simply elegant venue, CHAR Private lets you dine in utmost privacy and style.

25-26F, Hotel Indigo Bangkok Wireless Road, 81 Wireless Rd.

Tel: 02 207 4999

Open daily: 6pm-12am

[www.charbangkok.com](http://www.charbangkok.com)

## The Dining Room at The House on Sathorn

Few restaurant settings in the city rival this charming colonial-era mansion where Turkish native Chef Fatih Tutak keeps things rooted in the Ottoman canon, experimenting with tastes, textures, and temperatures in a 10-course—although expect more—tasting menu.

W Bangkok, 106 North Sathorn Rd.

Tel: 02 344 4025

Open daily: 12pm-12am

[www.thehouseonsathorn.com](http://www.thehouseonsathorn.com)

## Eat Me

Run by the always innovative Tim Butler, this cosy Silom restaurant is consistently ranked among the top restaurants in Asia and serves quite possibly the best steaks in town. 20 metres off Convent Rd. (in Soi Pipat 2), Silom Rd.

Tel: 02 238 0931

Open daily: 3pm-1am

[www.eatmerestaurant.com](http://www.eatmerestaurant.com)



Elements

## Elements

This Michelin-starred restaurant expertly fuses Japanese and French culinary aesthetics, flavours and precision, in a retro-futuristic space that feels like a home study but has the theatricality of a playhouse. 25F, The Okura Prestige Bangkok 57 Wireless Rd.

Tel: 02 687 9000

Open: Tue-Sat 6pm-10:30pm

[www.okurabangkok.com](http://www.okurabangkok.com)

## Karmakamet Diner

Although the café style selections are outstanding, the talented kitchen team is also adept at creating some serious fine dining dishes.

30/1 Soi Methi Niwet

Tel: 02 262 0700

Open daily: 10am-11:30pm

[www.karmakametdiner.com](http://www.karmakametdiner.com)



Latest Recipe

## Latest Recipe

A new upscale brunch offering from the signature restaurant in the Le Méridien offers a delicious and indulgent approach to wining and dining. The Mediterranean-inspired “La Docle Vita” Lifestyle Buffet offers an eclectic mix of cuisines across various stations, with fresh seafood, made-to-order pasta, free-flow wine and champagne.

1F Le Méridien Bangkok

40/5 Surawong Rd.

Tel: 02 232 8888

Open daily: 5:30am-10:30am, 5:30pm-11pm (a la carte); Mon-Sat 12pm-2:30pm; Thu-Sat 6pm-9:30pm; Sun 12pm-4pm

[www.latestrecipebangkok.com](http://www.latestrecipebangkok.com)

## Nimitr

“Oriental Cuisine” inspired by a responsible gourmand chef on situated on the 27th floor of the luxurious 137 Pillars Suites & Residences, this beautiful restaurant has an outstanding setting and prepares wonderfully fresh plates with a slight Oriental leaning. Choose from the likes of Chilli Crab, Szechuan Rock Lobster, Beef Massaman, Scallops and Abalone Sashimi, Teriyaki Pork Belly and a plethora of traditional favourites to tempt every palate for every occasion.

27F, 137 Pillars Suites & Residences Bangkok, 59/1 Sukhumvit Soi 39

Tel: 02 079 7000

Open daily: 12pm-3pm, 6pm-10:30pm

[www.137pillarsbangkok.com](http://www.137pillarsbangkok.com)

## Ocken

Offering dishes inspired by memories and experiences of travels and cultures from near and afar to be shared by people who love to eat, Ocken explores creative techniques, bold flavour combinations, and cooking with no boundaries. The cuisine is known for its free-spirited nature which changes periodically according to what the team feels like eating.

1F, Bhira Tower at Sathon

South Sathon Rd.

Tel: 082 091 6174

Open: Brunch: Sat-Sun 10:30am-

2:30pm; Dinner: Mon-Sun 6pm-12am

[www.ockenbkk.com](http://www.ockenbkk.com)

## Park Society

By fusing Eastern flavours with Western techniques, this high-altitude restaurant has become a haven for fine dining. Ask about the chef’s amazing signature tasting menus.

29F, SO Sofitel Bangkok

2 North Sathon Rd.

Tel: 02 624 0000

Open daily: 6pm-10:30pm

[www.so-sofitel-bangkok.com](http://www.so-sofitel-bangkok.com)



The Penthouse Bar & Grill

## The Penthouse Bar & Grill

With a design concept that conjures up the fictional penthouse abode of a jetsetting adventurer, the open grill kitchen at this stunning restaurant space dishes up succulent steaks and other meaty morsels. It’s also home to a super cool looking whisky room.

34F, Park Hyatt Bangkok

88 Wireless Rd.

Tel: 02 012 1234

Open daily: 12pm-2:30pm, 6pm-12am;

Sun 11:30am-3:30pm

[www.hyatt.com](http://www.hyatt.com)



**EAT ME** RESTAURANT**LOCATION**

20 meters off Convent Road  
(in Soi Pipat 2), Silom

**OPENING HOURS**

3pm–1am Every Day  
Full Kitchen & Bar until 1am

**CONTACT**

T: 02 238 0931

E: [reservations@eatmerestaurant.com](mailto:reservations@eatmerestaurant.com)

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[www.eatmerestaurant.com](http://www.eatmerestaurant.com)

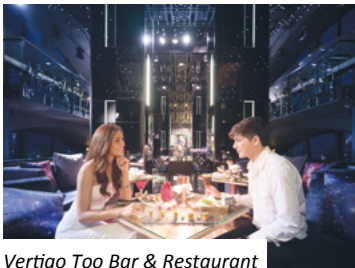
**Up & Above**

This elegant 24th floor restaurant has fine dining down, but it also boasts a brunch to rival all others—delivering a buffet of luxurious proportions.

24F, Okura Prestige Bangkok, Central Embassy, 57 Witthayu Rd.

Tel: 02 687 9000

Open daily: 6am–10:30am, 12pm–2:30pm, 12pm–10:30pm; Sun 12pm–3pm  
[www.okurabangkok.com](http://www.okurabangkok.com)



*Vertigo Too Bar & Restaurant*

**Vertigo Too Bar & Restaurant**

Neither an open-air rooftop bar nor the kind of jazz den found in smoky brickwalled basements, the al-fresco Vertigo Too deftly toes the line between the two.

60F, Banyan Tree Bangkok  
21/100 South Sathorn Rd.

Tel: 02 679 1200

Open daily: Mon–Fri 5pm–1am; Sat–Sun 1pm–1am  
[www.banyantree.com](http://www.banyantree.com)

**Upstairs at Mikkeller**

The second-floor, six table restaurant is simple but effective with an open kitchen and Michelin-star food sure to wow guests. Expect to be spoiled with a rousing and wide-ranging tasting menu, expertly paired with international craft beers. 2F, 26 Ekkamai Soi 10, Yaek 2  
Tel: 091 713 9034

Open: Wed–Sat 6pm–10pm  
[www.upstairs-restaurant.com](http://www.upstairs-restaurant.com)

**italian****Attico**

Award winning Attico Restaurant serves 100% authentic Italian cuisine, Whilst sharing the skyline views from the terrace areas.

28F, Radisson Blu Plaza Bangkok  
489 Sukhumvit Soi 27

Tel: 02 302 3333

Open daily: 5pm–11pm

[www.facebook.com/atticoitalianrestaurant](http://www.facebook.com/atticoitalianrestaurant)

**Don Giovanni**

From the big wooden pillars to the villa scenery painted on walls and busts on pedestals, this restaurant transports patrons to a different place and time, with a menu that offers Italian classics and a piano player tickles the ivories as one dines.

GF, Centara Grand at Central Plaza Ladprao, 1693 Phahonyothin Rd.

Open: Mon–Sat, 11:30am–2:30pm, 6pm–10:30pm

Tel: 02 541 1234, ext 4169

[www.centarahotelsresorts.com](http://www.centarahotelsresorts.com)



*Favola*

**Favola**

Specialising in the robust and rustic flavours of Italy, Favola is the favoured destination for cosy, romantic dinners. A homey, provincial dining room is decorated in vivid green and rich brown wood with ambient backlighting.

1F, Le Méridien Suvarnabhumi, 789 Moo 14, Bangna-Trad Rd., Samut Prakan  
Tel: 02 118 7722

Open: Tue–Sun 6pm–11pm

[www.facebook.com/favolasuvarnabhumi](http://www.facebook.com/favolasuvarnabhumi)

**La Bottega di Luca**

This elegant Italian eatery, overseen by the ever charming Luca Appino, serves over 15 different kinds of pasta and an array of Italian

specialties you won't find on many other menus in Bangkok.

2F, Terrace 49 Building  
Sukhumvit Soi 49

Tel: 02 204 1731

Open: Tue-Sun 11:30am-2:30pm,  
5:30pm-11:30pm, Mon 5:30pm-  
11:30pm

[www.labottega.name/restaurant](http://www.labottega.name/restaurant)

## Medinii

The Italian inspired restaurant is somewhat tucked away high up at Asoke intersection. A hidden standout fine dining concept serving dishes with finesse and finely balanced flavours. Free flow of authentic Pasta & Pizza include soft drink. Easily accessed by Asoke BTS and Sukhumvit MRT.

35F, The Continent Hotel Bangkok  
413 Sukhumvit Rd.

Tel: 02 686 7000

Open daily: Mon-Sat 11:30am-2:30pm,  
6pm-12am; Sunday Brunch 12pm-4pm  
[www.thecontinentdining.com/medinii.php](http://www.thecontinentdining.com/medinii.php)

## japanese

### Katana Shabu & Japanese Dining

The deliciously inventive Japanese fusion cuisine here is equally matched by the inventiveness of the décor—where each private dining room has a different, eye-popping design scheme.

21/38, Sukhumvit Soi 23

Open daily: 5:30pm-10:30pm

Tel: 02 088 0706

[facebook.com/Shabu.katana](https://facebook.com/Shabu.katana)



Kisso

## Kisso

Combining a modern mastery of time-honoured customs in a stylish

and convivial setting, this is one of the top places for outstanding Japanese cuisine in Bangkok.

8F, The Westin Grande Sukhumvit  
Bangkok, 259 Sukhumvit Soi 19

Tel: 02 207 8000

Open daily: 12pm-2:30pm, 6pm-10:30pm

[www.kissojapaneserestaurant.com](http://www.kissojapaneserestaurant.com)

## spanish

### El Tapeo

This three-storey restaurant, which specializes in tapas-style offerings, offers authentic Spanish tastes at very affordable prices.

159/10, Sukhumvit Soi 55

Tel: 02 052 0656

Open: Sun, Tue-Thu, 11:30am-11pm,

Fri-Sat, 11:30am-1am

[www.eltapeobkk.com](http://www.eltapeobkk.com)



Uno Mas

### Uno Mas

With its expansive menu of authentic Spanish specialties, coupled with spectacular city views, this chic, sky-high tapas bar and restaurant reaches new “heights” in several respects.

54F, Centara CentralWorld Bangkok  
999/99 Rama I Rd.

Tel: 02 100 6255

Open daily: 4pm-1am

[www.unomasbangkok.com](http://www.unomasbangkok.com)

## steak & burger

### New York Steakhouse

Looking for a traditional style steakhouse? From the spotless white tablecloths to the wooden plateholders adorned with silver handles shaped like longhorn steers, this is a classic red meat restaurant.

2F, JW Marriott Hotel Bangkok

4, Sukhumvit Soi 2

Open daily: 6pm-11pm

Tel: 02 656 7700

[www.jwmarriottbangkok.com](http://www.jwmarriottbangkok.com)

## thai



Bangkok Heightz

### Bangkok Heightz

A rooftop sky bar with an authentic Thai concept. This restaurant serves delicious food with focus on local seafood and Thai cocktails. Meanwhile, views of Bangkok's downtown cityscape can be enjoyed from the restaurant's open air-deck.

39F, The Continent Hotel Bangkok  
413 Sukhumvit Rd.

Tel: 02 686 7000

Open daily: 6pm-12am

[www.thecontinentdining.com/th/bangkok-heightz.php](http://www.thecontinentdining.com/th/bangkok-heightz.php)

### Blue Elephant

A wildly successful brand since it was first established in 1980, this restaurant and cooking school sits in a gorgeous Thai historic mansion. On the menu, Chef Nooror takes a riff on the Thai food of tomorrow, but also shares her heritage with every dish.

233 South Sathorn Rd.

Tel: 02 673 9353-8

Open daily: 11:30am-2:30pm, 6pm-  
10:30pm

[www.blueelephant.com](http://www.blueelephant.com)

### Le Du

It might sound French but the name Le Du actually derives from the Thai word for ‘season,’ and seasonal Thai ingredients are the focus here in progressive French-influenced dishes that are also



rooted in tradition. Chef Thitid 'Ton' Tassanakajohn is one of the rising stars of the Bangkok dining scene, earning Le Du a Michelin star.  
399/3 Silom Soi 7  
Tel: 092 919 9969  
Open daily: 6pm-10:30pm  
[www.ledubkk.com](http://www.ledubkk.com)

## Market Café

Inspired by Ayutthaya era's traditional markets is the all-new Market Café. With a menu that stays true to Thai flavours, the restaurant offers freshly prepared dishes with bold spices and vibrant flavours crafted by chefs who are well-versed in local cuisine.  
4F, Hyatt Regency Bangkok Sukhumvit 1 Sukhumvit Soi 13  
Tel: 02 098 1234  
Open daily: 6am-10:30pm  
[www.facebook.com/pg/MarketCafeBKK](https://www.facebook.com/pg/MarketCafeBKK)

## Ruen Urai

Set in the former residence of the herbal medical doctor to King Rama V, Ruen Urai uses herbs and spices with medicinal qualities, while delivering refined Thai fare using the finest, freshest ingredients.  
The Rose Hotel, 118 Surawongse Rd.  
Tel: 02 266 8268-72  
Open daily: 12pm-11pm  
[www.ruen-urai.com](http://www.ruen-urai.com)



Saffron

## Saffron

Award-winning contemporary Thai cuisine. Spoil yourself in the best of Thai signature dishes, which include seared Tasmanian salmon with crispy pork crackling and a spicy citrus dressing, banana blossom salad with perfectly grilled and marinated prawns served with a coconut dressing and fried banana flowers.

52F, Banyan Tree Bangkok  
21/100 South Sathorn Rd.  
Tel: 02 679 1200  
Open daily: 11:30pm-2:30pm, 6pm-10:30pm  
[www.banyantree.com/en/thailand/bangkok](http://www.banyantree.com/en/thailand/bangkok)

## Sala Rim Naam

A stunning traditional pavilion located across the river from Mandarin Oriental where you will dine and experience Thai culture with all your senses. Classical Thai dance shows starts every night at 7:45pm. Dress code is required: elegant attire and proper footwear for ladies, long trousers and shirts with closed-in shoes for gentlemen.  
The Mandarin Oriental Bangkok  
48 Oriental Ave  
Tel: 02 659 9000  
Open daily: 11:30am-2:30pm, 7pm-10pm  
[www.mandarinoriental.com](http://www.mandarinoriental.com)

## Sra Bua by Kiin Kiin

With a menu created by superstar Danish chef Henrik Yde-Andersen, diners at this elegant, Michelin-starred eatery can expect—on any given day or evening visit—an incredible culinary adventure down a menu-less-travelled.  
Siam Kempinski Hotel Bangkok  
991/9 Rama I Rd.  
Tel: 02 162 9000  
Open daily: 12pm-3pm, 6pm-12am  
[www.srabuabykiinkiin.com](http://www.srabuabykiinkiin.com)

## café

### The Chocolate Boutique

With a clear and strong focus on natural quality ingredients and old world craftsmanship, this chocolate café, cake, and sweet shop exudes sense of playful experimentation from the moment you begin browsing the menu.  
GF, Shangri-La Hotel, Bangkok  
89 Soi Wat Suan Plu, New Road  
Tel: 02 236 7777  
Open daily: 8am-11pm  
[www.shangri-la.com/bangkok](http://www.shangri-la.com/bangkok)

## Simple. Natural Kitchen

A quaint restaurant featuring a rich vegan menu with local and organic delicacies. With Italian inspiration, the restaurant has a rustic décor and is situated in a small alley away from the bustle of the city. The rich blend of organic spices and ingredients and the welcoming staff attract many vegan lovers looking for a quick brunch.  
235/5 Sukhumvit Garden Soi 31  
Tel: 02 662 2510  
Open: Tue-Fri 9am-6pm, Sat-Sun 8am-6pm  
[www.simplenaturalkitchen.com](http://www.simplenaturalkitchen.com)

## vegetarian



Broccoli Revolution

## Broccoli Revolution

This vegan-friendly restaurant features a menu full of bright vegetarian bites which could pull in even the most stubborn carnivore. Now with two locations.  
899 Sukhumvit Soi 49  
Tel: 02 662 5001  
Open daily: Mon-Fri 9am-10pm; Sat-Sun 7am-10pm  
6F, Central Embassy, Tel: 02 160 5788  
Open daily: 10:30am-9pm  
[www.broccolirevolution.com](http://www.broccolirevolution.com)

## Veganerie Concept

The modern-rustic interior is flooded with natural light, and the fare—from tantalizing dairy-free bakery desserts to vegan appetisers and main courses—is pretty “natural” as well.  
35/2 Soi Methiniwet (Sukhumvit Soi 24)  
Tel: 02 258 8489  
Open: Fri-Wed, 10am-10pm  
[www.facebook.com/veganbakerybangkok](https://www.facebook.com/veganbakerybangkok)





# NIGHTLIFE

Mixx Discotheque Bangkok presents a new party concept

Neon BeatZ Party is a neon-themed party featuring two different atmospheres. Thai and international DJs spin House and Hip Hop music while complimentary body painting is provided by a professional artist team.

[www.mixxdiscotheque.com/bangkok](http://www.mixxdiscotheque.com/bangkok)

Centara Grand takes outdoor beer garden up to the 26th floor

Centara Grand at CentralWorld has launched its first ever open-air Beer Garden in its very own Lotus Garden, accessible via the 26th floor, 5pm-12am until 26 January 2020. This alfresco beer drinking features a variety of world-famous international beer brands such as Hoegaarden, Budweiser, Franziskaner, Stella Artois and more served ice-cold from the tap. The price starts at B160 net per person. A selection of classic Thai snacks and Bavarian classics such as sausages, fried pork knuckle, grilled fresh river prawn with seafood sauce, and grilled fresh squid with seafood sauce are also available to pair with your beer. Each night also features live music performances.

[www.centarahotelsresorts.com/centaragrand/cgcw](http://www.centarahotelsresorts.com/centaragrand/cgcw)

The teams behind Tropic City and Sugar Ray You've Just Been Poisoned give birth to Konkord

Swedish founders Philip Stefanescu and Sebastian De La Cruz of Lady Brett, Uncle and later Tropic City are collaborating with Sitthan Turk Sa-Nguankun, owner of familiar names like Sugar Ray You've Just Been Poisoned, Q&A and Thaipioka to open another cocktail bar in Sukhumvit - just because the area isn't already burgeoned with top-grade drinkeries. Konkord is an all-in-one cocktail bar, bistro and club crafting European aperitifs such as amaro and vermouth based creations alongside the classics and bitters, with DJs spinning live.

[www.facebook.com/KONKORD.Bangkok](https://www.facebook.com/KONKORD.Bangkok)

# Brewski Rooftop Craft Beer Bar

*Enjoying the brew and the view 30-storey above Sukhumvit Road* BY MORGAN JT



On the 30th Floor of the Radisson Blu Plaza Hotel sits an easy-going rooftop craft beer bar where one finds rotating beer taps, tasty bites and the panoramic view of Bangkok skyline over Sukhumvit Road.

There are usually 12 rotating international craft beers available on tap here with the likes of Rogue Dead Guy, Rogue Hazelnut Brown Nectar, Mahanakhon White Ale, Deschutes Fresh Squeezed IPA, Bourbon Barrel Stout, Pale Ale from Little Creatures, Australia and more. The copper-coated beer tower is imported directly from Italy to guarantee that all craft beers and ciders are delivered at an optimum temperature.

However, Brewski doesn't only serve craft beers on tap but also great selections of delicious bites that come in various sizes including platter choices to share.

The Mix Asian platter for two

(B420) that comes with plenty of spicy Laab Moo Tod, shrimp spring rolls, chicken satay with aromatic dip and fried seabass with sour mango dressing was a great start.

The second order was an equally fulfilling platter of Mix grilled skewers (six skewers) (B690)—a mixture of six delectable grilled skewers to share with pork, chicken marinade, prawns, scallops, Australian beef, New Zealand lamb and an array of mixed grilled vegetables and sauces.

Next, an order of spicy and creamy Jalapeño, cheddar and cream cheese poppers served with sour cream and green onion dip (B260).

Then came the Spicy Portuguese Piri Piri Boneless Chicken Wings with Piri Piri sauce (B260)—crispy and spicy in every bite but easily soothed with the accompanying beverages.

And finally, Laab moo tod (B190), an order of six deep-fried spicy minced pork ball, dry chilli topped with crunchy roasted rice powder to end a satisfying experience.

Located near Asoke, Brewski Craft Beer Bar is designed by the award-winning P49 Deesign team to offer a sophisticated yet relaxed atmosphere perfect for all gathering. The industrial-themed and chic décor can accommodate up to 150 guests with the state-of-the-art cooling system set up for ultimate comfort for all sizes groups. ■

## Brewski Rooftop Craft Beer Bar

30F Radisson Blu Plaza  
489 Sukhumvit Soi 27  
Open daily: 5pm-1am  
(last orders 11:30pm)  
Tel: 02 302 3333  
[www.facebook.com/brewskirooftop](http://www.facebook.com/brewskirooftop)





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JOHNNIE WALKER

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**TOKYO NIGHT**  
トウキョウナイト



**FRIDAY  
24<sup>TH</sup> JAN**

*Valentine's day  
Party*

**FRIDAY  
14<sup>TH</sup> FEB**

*Sugar'n Cream  
Party*

**SATURDAY  
22<sup>ND</sup> FEB**



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HIP HOP DJ

RESIDENT HOUSE  
DJ DUO

**PAY & WHITE**



## bar



Aqua

## Aqua

All-day dining and evening cocktails in Bangkok. Relax by the koi pond amidst tropical foliage in Aqua's courtyard setting. Order a bite from any one of the dining establishments, or sample rare whiskies and cocktails. This alfresco lounge is also ideal for smokers with a selection of cigars on offer. Enjoy live DJ sets on Wednesday, Friday and Saturday nights.

Anantara Siam Bangkok Hotel  
155 Ratchadamri Rd.

Tel: 02 126 8866

Open daily: Breakfast 6am-10:30am,  
Lunch & Dinner 11:30am-12am, Sunday  
Brunch 11:30am-3pm

[www.anantara.com/en/siam-bangkok/restaurants/aqua](http://www.anantara.com/en/siam-bangkok/restaurants/aqua)

## Bamboo Chic Bar

Explore a selection of signature cocktails, wines, and spirits, while the culinary team prepares a variety of snacks and delicatessen favourites in a contemporary lounge setting.

4F, Le Méridien Bangkok  
40/5 Surawong Rd.

Tel: 02 232 8888

Open daily: 5:30pm-11:30pm

[www.lemeridienbangkokpatpong.com](http://www.lemeridienbangkokpatpong.com)

## Bar@494

A cosy place with an extensive selection of international wines. Chic décor, ambient lighting, and an excellent selection of food and wine make this vibrant bar one of Bangkok's most popular evening venues in downtown area. Come to enjoy world-class cocktails and take advantage of daily Happy Hours

and unbeatable value with a wine buffet.

Grand Hyatt Erawan Bangkok  
494 Ratchadamri Rd.

Tel: 02 254 1234

Open daily: 12pm-12am

[www.hyatt.com](http://www.hyatt.com)

## The Bar

Featuring black and gold colour theme with both indoor and outdoor seatings, this 10th floor lounge is warm, sophisticated, quiet and inviting—the archetype of a bar you would belly-up to after a long day at work or a long flight into town.

10F, Park Hyatt Bangkok  
88 Wireless Rd.

Tel: 02 012 1234

Open daily: 3pm-12am

[www.hyatt.com](http://www.hyatt.com)



Beer Belly

## Beer Belly

Beer Belly takes over the large space on the right-hand side of 72 Courtyard's ground floor and offers 20 beers on tap, ranging from Leo (B180/pint) and Asahi (B260/pint) to La Chouffe (B420/pint) and L'Olmaia LA5 (B480/pint). Bottled Thai craft beers like Chalawan (B180) and Phuket Beer (B180) are also available alongside East-meets-West drinking snacks like pork wontons (B140) and barbecue ribs (B320). While inside space provides games on the house like jenga, chess, darts, pool, ping pong and even a beer pong table; head outside for bar seating and tables when the weather's nice.

GF, 72 Courtyard, 72 Sukhumvit Soi 55  
Tel: 02 392 7770

Open daily: 5pm-2am

[www.72courtyard.com/brands/beer-belly](http://www.72courtyard.com/brands/beer-belly)

## The Diplomat Bar

Drop by any night and you're likely to find suited and booted business types chatting over martinis. Dark wood touches, soft yellow lighting, and a den-like feel partly account for the bar's popularity from 8pm Monday to Thursday (and 8:30pm Friday and Saturday), a talented band entertains with jazz and R&B sounds.

1F, Conrad Bangkok Hotel  
87 Wireless Rd.

Tel: 02 690 9244

Open: Sun-Thu, 7am-1am (happy hour  
5pm-8pm, live entertainment Mon-Thu  
8:30pm-12:30am), Fri-Sat, 7am-2am  
[www.conradhotels3.hilton.com](http://www.conradhotels3.hilton.com)

## Evil Man Blues

Evil Man Blues is a Jazz cocktail bar made out of a man's madness. Expect the close knit vibe that is full of charm, sexiness and spasms of love. Themed after a 1950s American diner as a homage to the American West Coast jazz bars of the '50s and '60s, purple and blue neon lights illuminate a well-polished space manned by new-in-town bartender, Liam Baer, who serves a list of creative twists on classic cocktails.

GF, 72 Courtyard, 72 Sukhumvit Soi 55  
Tel: 02 392 7740

Open daily: 6pm-2am

[www.facebook.com/EvilManBlues](http://www.facebook.com/EvilManBlues)



Rabbit Hole

## Rabbit Hole

A proper cocktail bar run by industry insiders, where the drinks come first and the cool interior just tops it off. What's more, the bartenders really know their spirits.

125 Sukhumvit Soi 55

Tel: 098 969 1335

Open daily: 7pm-2am

[www.rabbitholebkk.com](http://www.rabbitholebkk.com)



## Scarlett Wine Bar & Restaurant

This sophisticated (and elevated) drink spot and bistro offers tipplers both a novel-sized wine list as well as a long list of creative cocktails—many of which make use of in-house infused spirits.

37F, Pullman Bangkok Hotel G  
188 Si Lom Rd.

Tel: 096 860 7990

Open daily: Mon-Fri 6pm-1am; Sat-Sun 5pm-1am

[www.randblab.com/scarlett-bkk](http://www.randblab.com/scarlett-bkk)

## Wine Connection The Grill

There are currently 18 Wine Connection outlets in Bangkok, however, this branch sets itself apart focusing on grilled meats—especially beef—to be enjoyed with the large selection of reasonably priced vinos (available mainly by the bottle, but with some “by the glass” options as well).

1F, The Groove@CentralWorld  
Tel: 02 613 1037

Open daily: 11am-1am

[www.wineconnection.co.th](http://www.wineconnection.co.th)

## rooftop sky bar



Aire Bar

## Aire Bar

Offering a variety of wines, beers, and artisanal cocktails, with delicious snacks to boot. Plus, one of the best views of the city (day and night). A laid-back bar perfect for unwinding with a cocktail in hand.

28F, Hyatt Place Bangkok Sukhumvit  
22/5 Sukhumvit Soi 24

Tel: 02 055 1234

Open daily: 5pm-1am

[www.facebook.com/airebarbangkok](http://www.facebook.com/airebarbangkok)



CHAR Rooftop Bar

## CHAR Rooftop Bar

Visitors here can enjoy a beautiful view of Bangkok's lively downtown core. The breezes are gentle, the chairs and couches are comfortable, and the cocktails are delicious.

26F, Hotel Indigo Bangkok Wireless Road  
81 Wireless Rd.

Tel: 02 207 4999

Open daily: 5pm-1am

[www.charbangkok.com](http://www.charbangkok.com)

## Character Whisky & Cigar Bar

Both outlets of this warm and comfortable smoker's lounge—one of which doubles as a skybar—serve some of the rarest and finest single malt whiskies from Scotland (and beyond), as well as housing humidors stocked with premium handmade cigars from Cuba, Nicaragua, Dominican Republic and more. Courtyard at Anantara Siam Bangkok Hotel, 155 Rajadamri Rd.

Tel: 02 254 4726

Open: Mon-Sat, 1pm-12am

[www.facebook.com/characterbar](http://www.facebook.com/characterbar)

## CRU Champagne Bar

This high altitude hot spot is owned by G.H. Mumm Champagne brand and offers tipplers dozens of tables, as well as a circle-shaped showpiece bar. If you're craving bottles of bubbly with a panoramic view, it doesn't get any better than this. 59F, Centara Grand at CentralWorld 999/99 Rama I Rd.

Tel: 02 100 6255

Open daily: 5pm-1am

[www.champagneclu.com](http://www.champagneclu.com)

## Long Table

Although known for its massive communal dining table, you can also glug signature cocktails or new

latitude wines while enjoying the view from the 25th floor.

25F, 48 Column Building, Sukhumvit Soi 16

Tel: 02 302 2557-9

Open daily: 5pm-2am

[www.longtablebangkok.com](http://www.longtablebangkok.com)

## Moon Bar & Vertigo

The top floors of the Banyan Tree Bangkok offer three iconic rooftop spots: Moon Bar, Vertigo, and the 64th floor Vertigo Too. All are perfect spots for a romantic rendezvous.

61/64F, Banyan Tree Bangkok  
21/100 South Sathorn Rd.

Tel: 02 679 1200

Open daily: 6pm-10:30pm

[www.banyantree.com](http://www.banyantree.com)

## Octave Rooftop Lounge & Bar

Whether you choose the outdoor lounge on the 45th floor or the alfresco bar on the 49th floor, you have breathtaking views in every direction. And those in search of a sundowner should heed the 5pm-7pm happy hours, when signature cocktails are half-price.

45-49F, Bangkok Hotel Marriott  
Sukhumvit, 2 Sukhumvit Soi 57

Tel: 02 797 0000

Open daily: 5pm-2am

[www.facebook.com/octavemarriott](http://www.facebook.com/octavemarriott)



Red Sky Bar

## Red Sky Bar

One of Bangkok's most acclaimed rooftop bars—perched dramatically above the heart of the city—offers light bites and signature cocktails. 56F, Centara Grand & Bangkok Convention Centre at CentralWorld 999/99 Rama I Rd.

Tel: 02 100 6255 ext 5603

Open daily: 11:30pm-1am

[www.centarahotelsresorts.com](http://www.centarahotelsresorts.com)

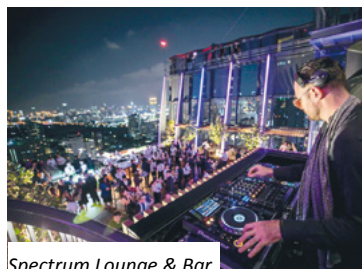
## Rooftop Terrace at Penthouse Bar+Grill

This dramatic skybar is the perfect spot to drink in Bangkok's night time skyline in an outdoor garden lounge setting. Choose anything from a bucket of drinks, to curated cocktails and expertly crafted bites.

36F, Park Hyatt Bangkok, 88 Wireless Rd.  
Tel: 02 012 1234

Open: Sun-Wed, 5:30pm-1am; Thu-Sat, 5:30pm-2am

[bangkok.park.hyatt.com](http://bangkok.park.hyatt.com)



*Spectrum Lounge & Bar*

## Spectrum Lounge & Bar

Enjoy the vibrant social scene and breathtaking views at the newest rooftop bar in Bangkok. Spread over the top three floors, the bar features spacious indoor loungers, an outdoor terrace and perfect unwinding spots with a wide selection of premium tapas, crafted cocktails and DJs entertainment every night.

30F, Hyatt Regency Bangkok Sukhumvit 1 Sukhumvit Soi 13

Tel: 02 098 1234

Open daily: 5:30pm-1am

[www.facebook.com/spectrumrooftopbkk](http://www.facebook.com/spectrumrooftopbkk)

## ThreeSixty Rooftop Bar

Set high above the glittering lights of Bangkok's Chao Phraya river, discover the perfect setting to relax, unwind and take in unbeatable 360° panoramic vistas. Select from delicious, creative cocktails made by champion mixologists as you enjoy the live music from an experienced jazz singer.

Millennium Hilton Bangkok  
32F, 123 Charoennakorn Rd.

Tel: 02 442 2000

Open daily: 5pm-1am

[www3.hilton.com](http://www3.hilton.com)

## Zest Bar and Terrace

Recently refurbished, this tipling spot entices guests with an all-new drink menu, featuring expertly crafted cocktails and a range of gastronomic delights such as beer battered fish and chips.

7F, Westin Grande Sukhumvit Bangkok  
259 Sukhumvit Rd.

Tel: 02 207 8000

Open daily: 7am-12am

[www.westingrandesukhumvit.com](http://www.westingrandesukhumvit.com)

## club

### Beam

An honest club with a communal vibe plus great music and one of the best sound systems where the floor moves to the beat of the music. You can be yourself here—dance like you mean it, soak up the vibe, then spread the love.

1F, 72 Courtyard, Sukhumvit Soi 55

Tel: 02 392 7750

Open: Wed-Sat, 9pm-late

[www.beamclub.com](http://www.beamclub.com)

### Mixx Discotheque

Classier than most of Bangkok's afterhour dance clubs, the space is a two-room affair—one plays R&B and Hip Hop, the other does Techno & House—decked out with chandeliers, paintings, and billowing sheets.

President Tower Arcade

973 Ploenchit Rd.

Tel: 02 656 0382

Open daily: 9pm-late

[www.mixxdiscotheque.com/bangkok](http://www.mixxdiscotheque.com/bangkok)

## pubs

### The Drunken Leprechaun

This heavily Irish-themed establishment offers delicious pub grub and drinks from the Emerald Isle and beyond. The nightly entertainment includes weekly pub quizzes, generous happy hours, and complimentary snacks.

Four Points by Sheraton

4 Sukhumvit Soi 15

Tel: 02 309 3255

Open daily: 10am-12am

[www.thedrunkenleprechaun.com](http://www.thedrunkenleprechaun.com)

### The Huntsman

English-style pub, cool and dark, with lots of nooks and crannies and a Sunday roast like no other.

GF, The Landmark Hotel

138 Sukhumvit Rd.

Tel: 02 254 0404

Open daily: 11:30am-2am; Sunday roast 11:30am-3pm

[www.landmarkbangkok.com/huntsman-pub](http://www.landmarkbangkok.com/huntsman-pub)

## live music

### Bamboo Bar

A small and busy landmark of the East's past glories that is, nevertheless, romantic and intimate, thanks to the legendary jazz band that plays each night. Ideal for a boozy night out or a romantic special occasion.

The Mandarin Oriental Bangkok

48 Oriental Ave

Tel: 02 659 9000

Open daily: Sun-Thu 5pm-1am; Fri-Sat 5pm-2am

[www.mandarinoriental.com](http://www.mandarinoriental.com)



*Maggie Choo's*

### Maggie Choo's

The bar's attraction is the live jazz music, some of the best the city has to offer. The welcoming atmosphere is amplified with sultry mysticism and redolent of Shanghai's dandyish early 20th-century gambling dens.

Underground of Hotel Bangkok Fenix  
Silom, 320 Silom Rd.

Tel: 02 635 6055

Open: Mon-Thu 7:30pm-2am; Sun 7:30-2am; Fri-Sat 7:30pm-3am

[www.maggiechoos.com](http://www.maggiechoos.com)



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Scala Theatre at Siam Square Soi 1, Rama I Rd.



## Rail

### ■ SKYTRAIN (BTS)

The Bangkok Transit System, or BTS, is an elevated train network covering the major commercial areas. Trains run every few minutes from 6am to midnight, making it a quick and reliable transport option, especially during heavy traffic hours. Fares range from B16 to B59, however tourist passes allowing unlimited daily travel (B140) as well as trip packages. However, they do not provide any free shuttle bus that transits passengers to and from stations or nearby areas.  
[www.bts.co.th](http://www.bts.co.th)

### ■ SUBWAY (MRT)

Bangkok's Mass Rapid Transit (MRT) is another fast and reliable way to get across town. The 18-station line stretches 20km from Hualamphong (near the central railway station) up to Bang Sue in the north. Subways run from 6am to midnight daily, with trains arriving every 5-7 minutes. The underground connects with the BTS at MRT Silom/BTS Sala Daeng, MRT Sukhumvit/BTS Asok and MRT Chatuchak Park/BTS Mo Chit stations. Subway fares range from about B16 to B42.  
[www.bangkokmetro.co.th](http://www.bangkokmetro.co.th)

### ■ Airport Rail Link

A monorail links the city's main international airport, Suvarnabhumi, with stops in downtown Bangkok and in the eastern suburbs. Trains run from 6am to midnight every day and follow along the same route. The City Line stops at all stations (journey time: 30 minutes) and costs B15-45 per journey. The Express Line was closed in 2015. There are eight stations in total including Suvarnabhumi (A1), Lat Krabang (A2), Ban Thap Chang (A3), Hua Mak (A4), Ramkamhaeng (A5), Makkasan (A6), Ratchaprarop (A7), and Phaya Thai (A8).  
[www.srtet.co.th](http://www.srtet.co.th)

## River

### ■ CANAL BOAT

Khlong Saen Saep canal boats operate from Phan Fa Leelard bridge, on the edge of the Old City, and zip east to Ramkhamhaeng University. However, you have to be quick to board them as they don't usually wait around. Canal (khlong) boats

tend to be frequent. Tickets are bought onboard. Note that the piers are a little hidden away, which makes them sometimes difficult to find.

### ■ EXPRESS RIVER BOAT

Bangkok's vast network of inter-city waterways offer a quick and colourful alternative for getting around the city. Express boats

ply the Chao Phraya River from the Saphan Taksin Bridge up to Nonthaburi, stopping at some 30 main piers altogether. Fares starting from B15 depending on the distance, tickets can either be bought on the boat or at the pier, depending on how much time you have. Boats depart every 20 minutes or so between 5:30am and 7pm.

## Road

### ■ BUS

Bangkok has an extensive and inexpensive public bus service. Both open-air and air-conditioned vehicles are available, respectively for B8 and B12-20. As most destinations are noted only in Thai, it is advisable to get a bus route map (available at hotels, TAT offices and bookshops).

### ■ MOTORCYCLE TAXI

In Bangkok's heavy traffic, motorcycle taxis are the fastest, albeit most dangerous, form of road transport. Easily recognisable by their colourful vests, motorbike



taxi drivers gather in groups. Fares should always be negotiated beforehand.

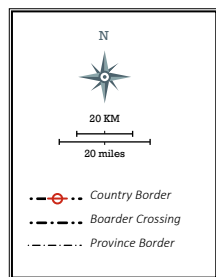
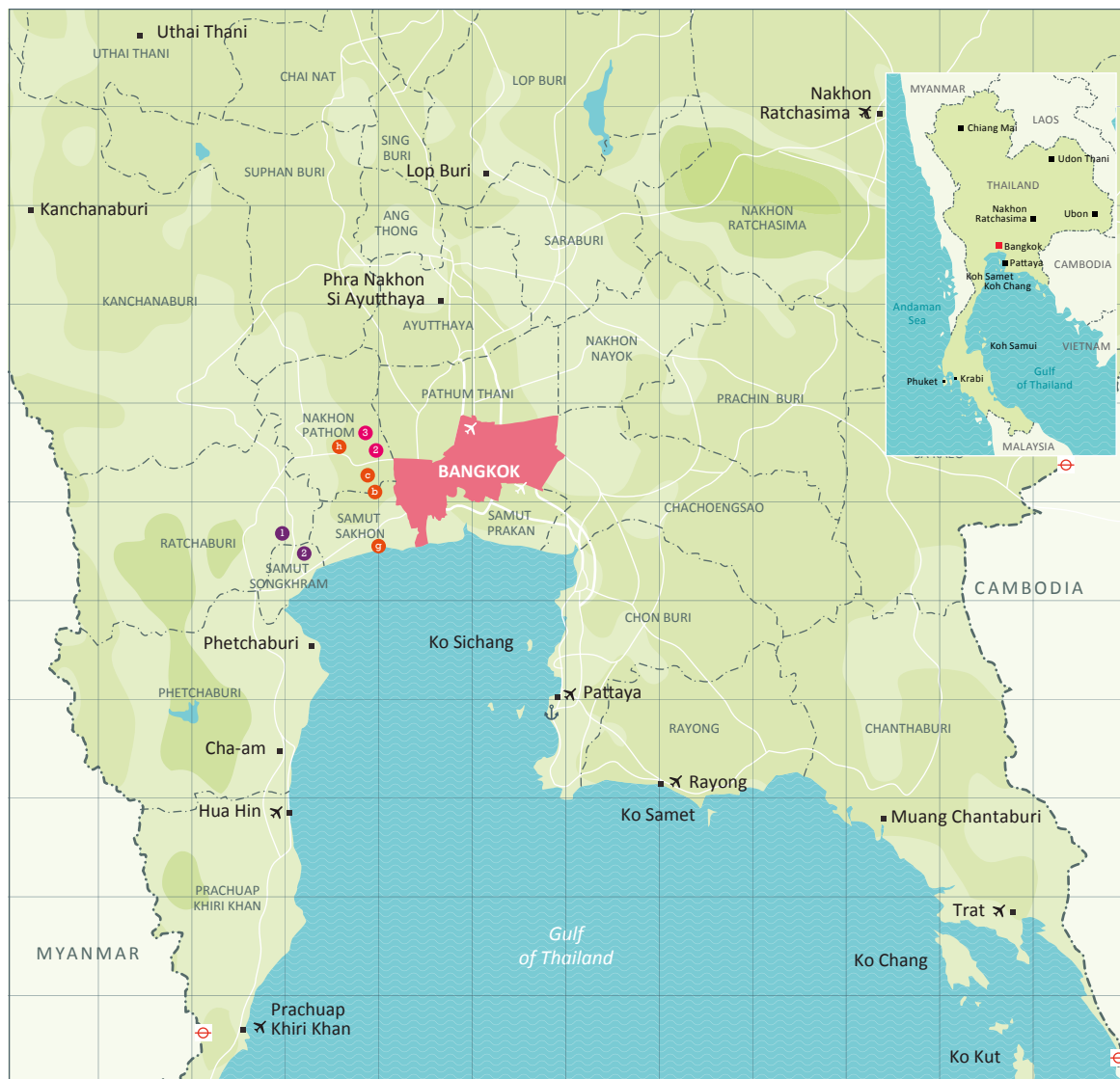
### ■ TAXI

Bangkok has thousands of metered, air-con taxis available 24 hours. Flag fall is B35 (for the

first 2kms) and the fare climbs in B2 increments. Be sure the driver switches the meter on. No tipping, but rounding the fare up to the nearest B5 or B10 is common. Additional passengers are not charged, nor is baggage. For trips to and from the airport, passengers should pay the expressway toll fees. When boarding from the queue outside the terminal, an additional B50 surcharge is added.

### ■ TUK-TUK

Those three-wheeled taxis (or samlor) are best known as tuk-tuks, named for the steady whirr of their engines. A 10-minute ride should cost around B40.



## Sightseeing

- a Bang Krachao
- b Samphran Riverside
- c Samphran Elephant Ground & Zoo
- d Ancient Siam (Muang Boran)
- e Safari World
- f Rama IX Royal Park
- g Mahachai Market
- h Phra Pathommachedi
- i Koh Kret Pottery Village
- j Rangsit Science Center
- k Samutprakarn Crocodile Farm and Zoo

## Floating Markets

- 1 Damnoen Saduak
- 2 Amphawa
- 3 Talin Chan
- 4 Khlong Lat Mayom
- 5 Bang Nam Pheung

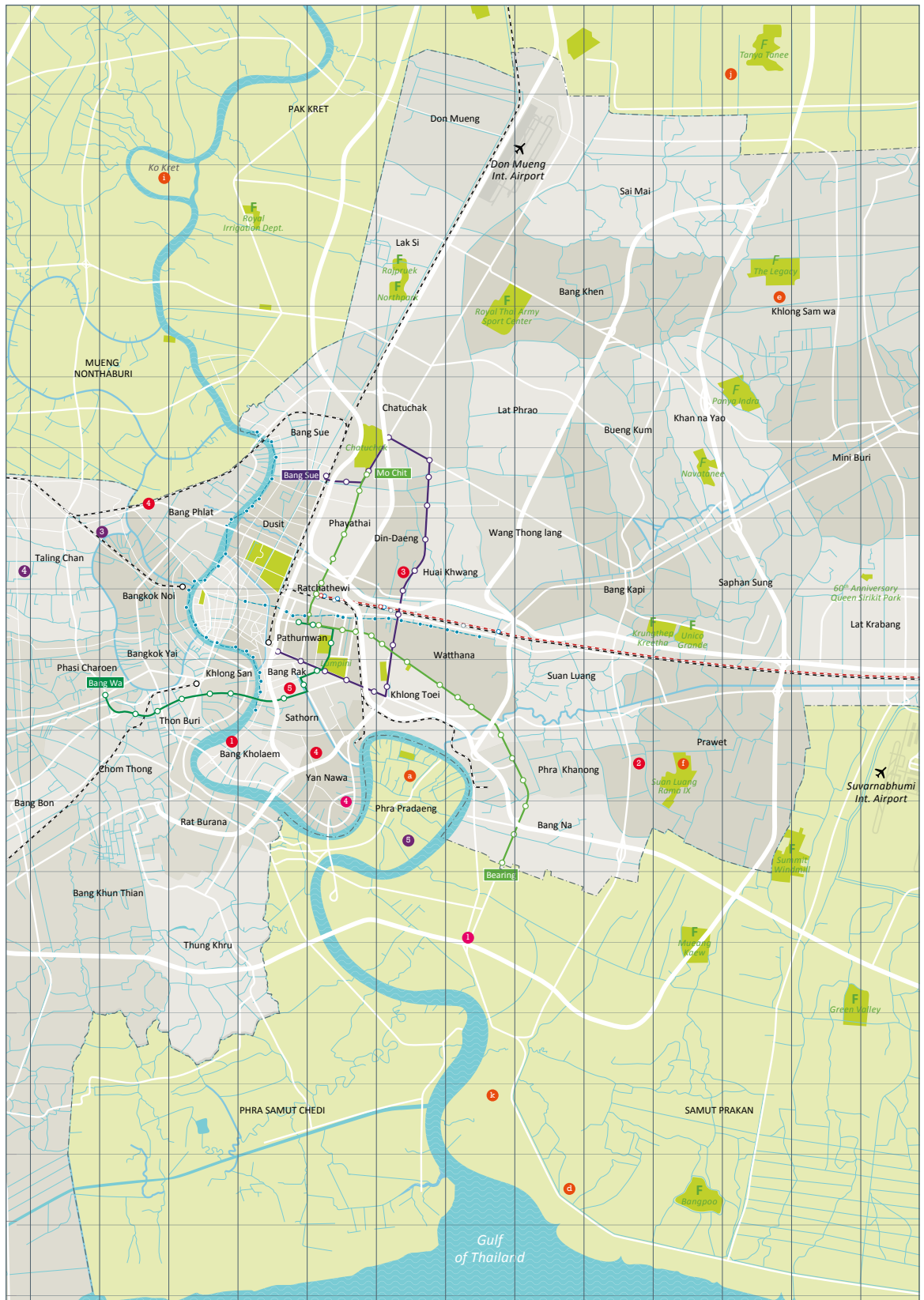
## Museums

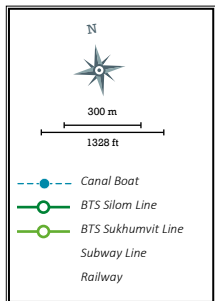
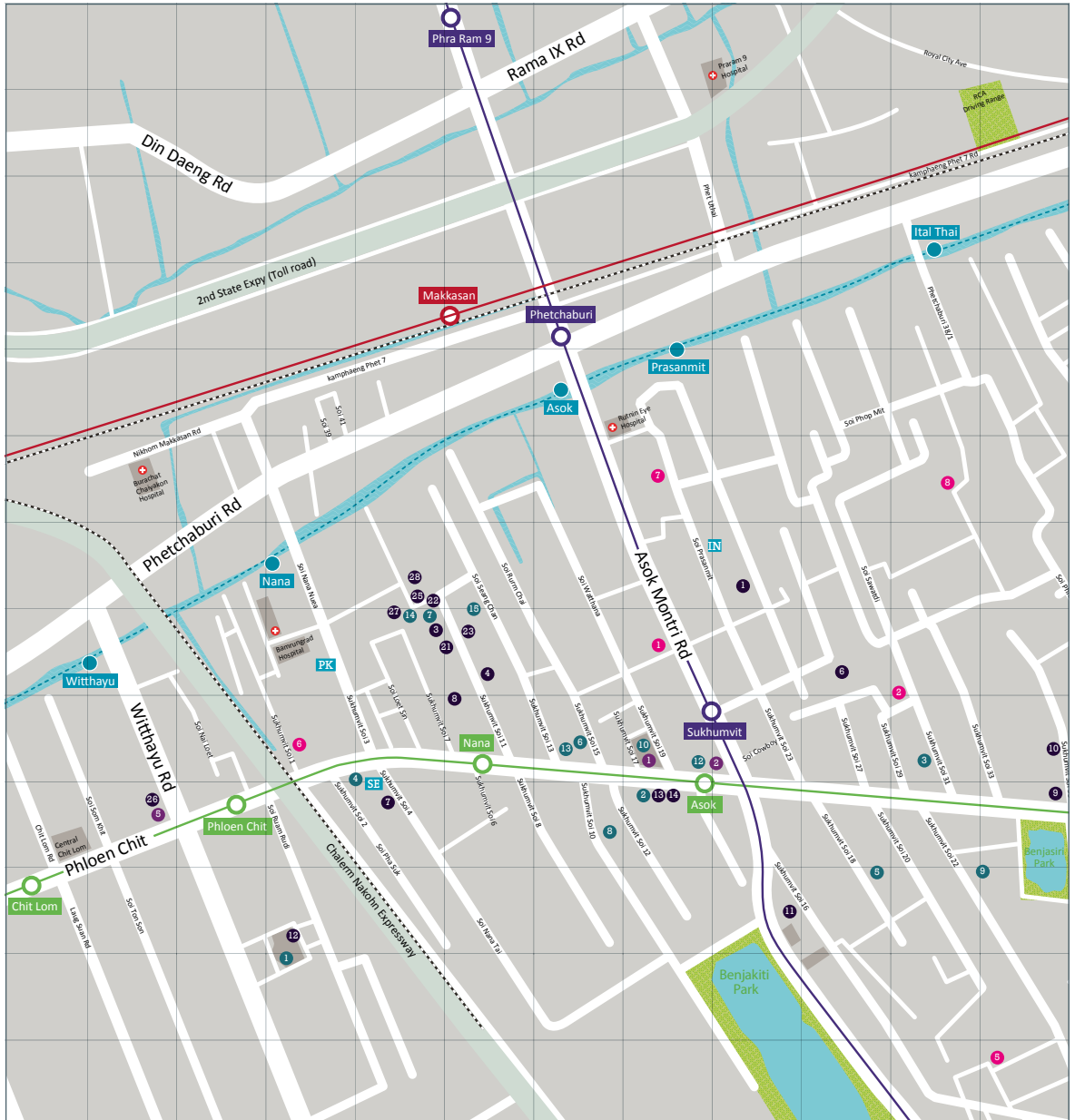
- 1 Erawan Museum
- 2 House of Museums
- 3 Thai Film Museum
- 4 Museum of Counterfeit Goods

## Night Bazaar

- 1 Asiatique The Riverfront
- 2 Rot Fai Market, Srinakarin
- 3 Rot Fai Market, Ratchada
- 4 Chang Chui Bangkok Plane Market
- 5 Patpong







## Hotels

- 1 Conrad Bangkok
- 2 Sheraton Grande Sukhumvit
- 3 Seven Hotel
- 4 JW Marriott Hotel Bangkok
- 5 Rembrandt Hotel & Suites Bangkok
- 6 Four Points by Sheraton
- 7 Aloft Bangkok Sukhumvit 11

- 8 Galleria 10
- 9 Bangkok Marriott Marquis Queen's Park
- 10 Westin Grande Sukhumvit Bangkok
- 11 Marriott Executive Apartments
- 12 Grande Centre Point Terminal 21
- 13 Sofitel Bangkok Sukhumvit

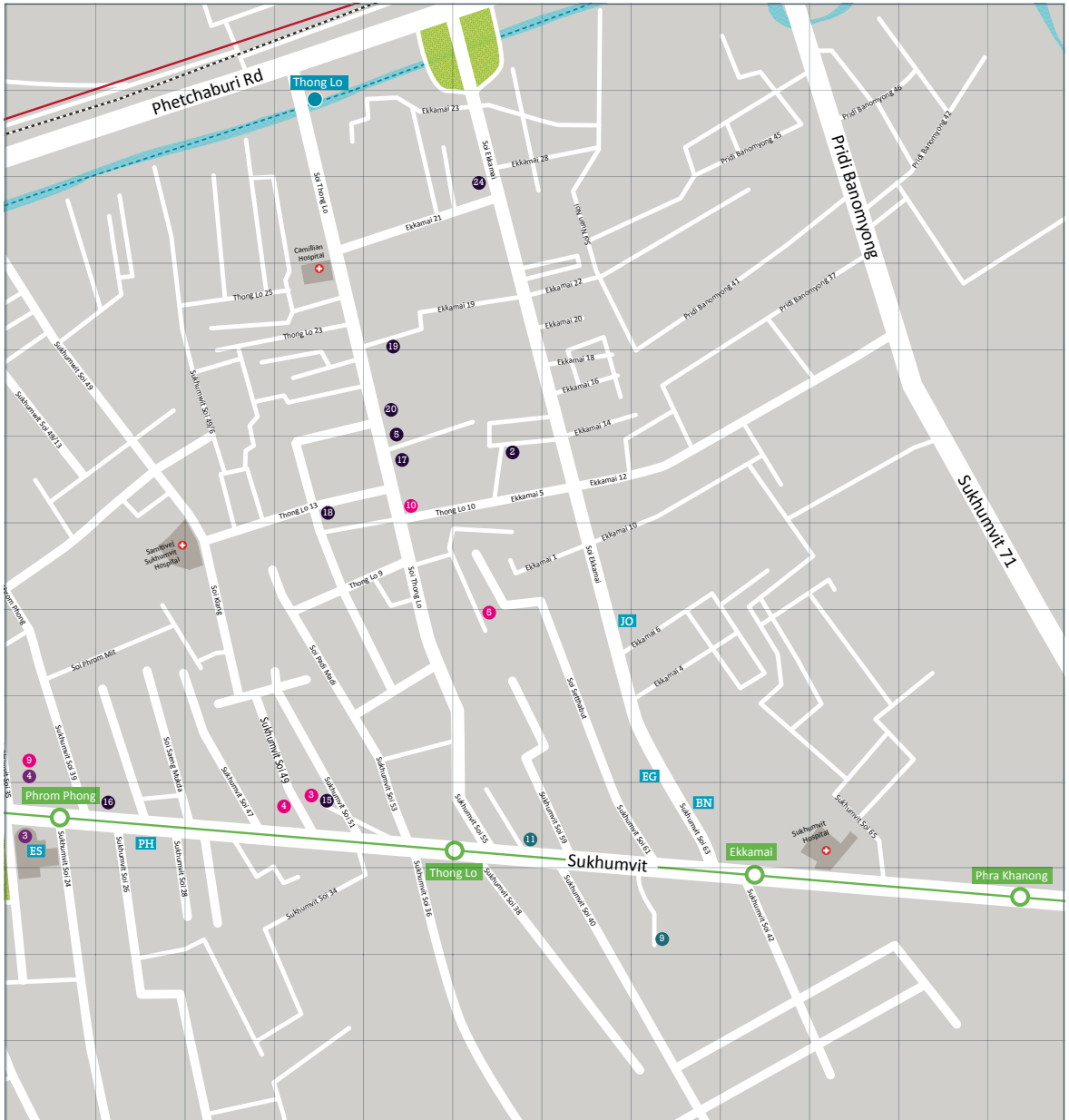
- 14 Le Fenix Sukhumvit
- 15 Radisson Suites Bangkok Sukhumvit

## Arts & Culture

- 1 Japan Foundation
- 2 Attic Studios
- 3 WTF Gallery and Café
- 4 The Piktura Gallery Art Workshop & Framing

- 5 RMA Institute
- 6 Sombat Permpoon Gallery
- 7 Art Gallery G23
- 8 Subhashok The Arts Centre (S.A.C.)
- 9 Yellow Korner
- 10 Ardel's Third Place Gallery





## Malls

- 1 Robinsons
- 2 Terminal 21
- 3 The Emporium
- 4 EmQuartier

## Clubs

- 1 Glow Club
- 2 Demo
- 3 Levels Club
- 4 8 on Eleven
- 5 Beam
- 6 Narz Club

## Pubs

- 7 Hanrahans
- 8 The Pickled Liver
- 9 Robin Hood
- 10 The Royal Oak

## Nightlife

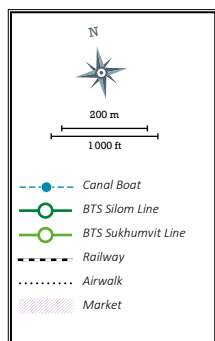
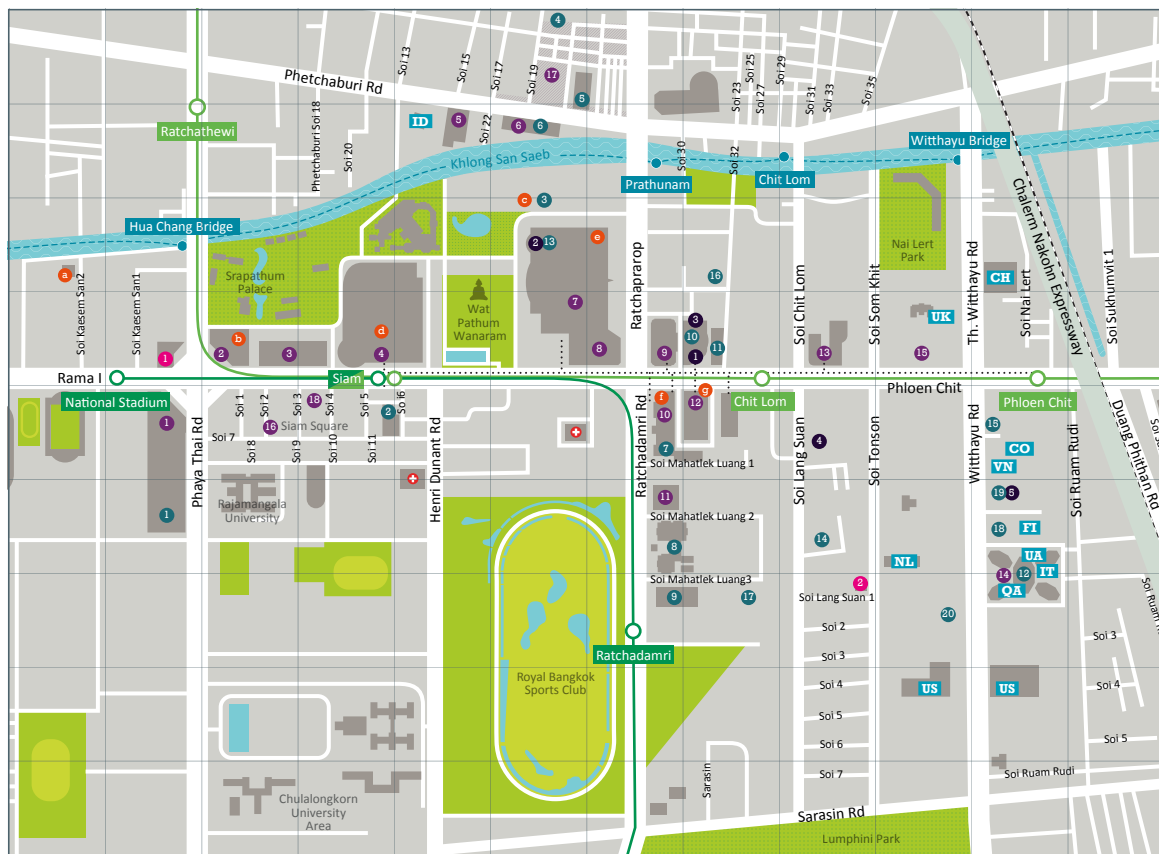
- 11 Long Table
- 12 Diplomat Bar
- 13 The Living Room
- 14 Barsu
- 15 WTF Gallery and Café

- 16 The ChindAsia Club
- 17 The Iron Fairies
- 18 Fat Gut'z
- 19 Shades of Retro
- 20 diVino
- 21 W XYZ Bar
- 22 Marshmallow
- 23 Oskar Bistro
- 24 TUBA Design Furniture & Restaurant
- 25 Apoteka

- 26 Water Library
- 27 Brasserie at Central Embassy
- 28 Nest
- 29 Above Eleven

## Embassies

- IN India
- PH Philippines
- ES Spain
- SE Sweden
- PK Pakistan
- JO Jordan
- BN Brunei Darussalam



## Hotels

- 1 Pathumwan Princess
- 2 Novotel Bangkok on Siam Square
- 3 Siam Kempinski Hotel Bangkok
- 4 Baiyoke Sky Hotel
- 5 Amari Watergate Bangkok
- 6 Novotel Bangkok Platinum Pratunam
- 7 Grand Hyatt Erawan Bangkok
- 8 Anantara Siam Bangkok Hotel
- 9 The St. Regis Bangkok
- 10 InterContinental
- 11 Holiday Inn
- 12 Conrad Bangkok
- 13 Centara Grand at CentralWorld
- 14 Hotel Muse
- 15 The Okura Prestige Bangkok

- 16 Centara Watergate Pavilion
- 17 Mayfair, Bangkok-Marriott Executive Apartments
- 18 Hotel Indigo Bangkok
- 19 The Athenee Hotel, a Luxury Collection Hotel
- 20 Oriental Residence Bangkok

## Arts & Culture

- 1 Bangkok Art and Culture Centre (BACC)
- 2 100 Tonson Gallery

## Sightseeing

- a Jim Thomson House
- b Madame Tussauds Museum
- c Queen Savang Vadhana Museum

- d Siam Ocean World
- e Ganesha and Trimurti Shrine
- f Erawan Shrine
- g Phra Indra Shrine

## Nightlife

- 1 Mixx Discotheque
- 2 Red Sky Bar
- 3 Balcony Humidor & Cigar Bar
- 4 Café Trio
- 5 Hyde&Seek

## Malls

- 1 MBK
- 2 Siam Discovery
- 3 Siam Center
- 4 Siam Paragon
- 5 Panthip Plaza
- 6 The Platinum Fashion Mall
- 7 CentralWorld
- 8 Zen@
- 9 CentralWorld
- 10 Gaysorn

- 11 Erawan Plaza
- 12 The Peninsula Plaza
- 13 Amarin Plaza
- 14 Central Chidlom
- 15 All Seasons Place
- 16 Central Embassy

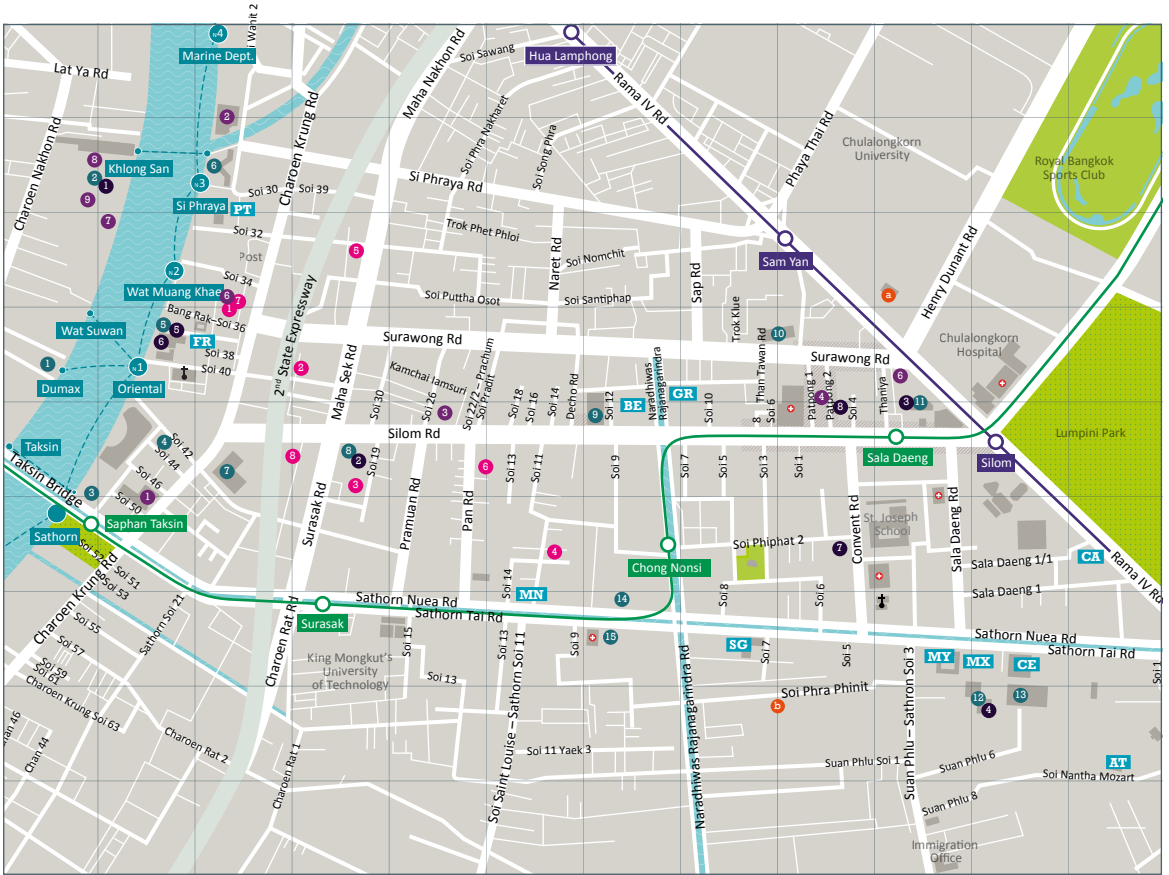
## Shopping

- 16 Siam Square
- 17 Pratunam Market
- 18 Siam Square One

## Embassies

- CH Switzerland
- FI Finland
- ID Indonesia
- CO Colombia
- NL Netherlands
- NZ New Zealand
- QA Qatar
- UA Ukraine
- UK United Kingdom
- US United State
- VN Vietnam
- IT Italy





## Hotels

- 1 The Peninsula Bangkok
- 2 Millenium Hilton Bangkok
- 3 Shangri-La Bangkok
- 4 Centre Point Hotel Silom
- 5 Mandarin Oriental Bangkok
- 6 Royal Orchid Sheraton
- 7 Lebua at State Tower
- 8 Holiday Inn
- 9 Pullman Bangkok Hotel G
- 10 Le Meridien
- 11 Crowne Plaza Bangkok Lumpini Park
- 12 Banyan Tree Bangkok
- 13 The Sukhothai Bangkok
- 14 W Bangkok

- 15 Ascott Sathorn Bangkok

## Bars with Views

- 1 Three Sixty Lounge
- 2 Red Sky Bar
- 3 Panorama
- 4 Vertigo Too

## Nightlife

- 1 La Casa del Habano Bangkok
- 2 Bamboo Bar
- 3 Eat Me
- 4 Tapas

## Arts & Culture

- 1 Serindia Gallery
- 2 Number 1 Gallery
- 3 Gossip Gallery
- 4 H Gallery
- 5 Bangkokian Museum
- 6 Kathmandu Photo Gallery

- 7 Art to Art gallery
- 8 Artery Gallery

## Shopping

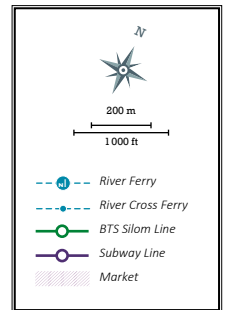
- 1 Robinsons
- 2 River City Shopping
- 3 Silom Village
- 4 Silom/Patpong Night-Market
- 5 Jim Thompson Shop Surawong
- 6 O.P. Place
- 7 Iconsiam
- 8 The Jam Factory
- 9 Klongsan Plaza

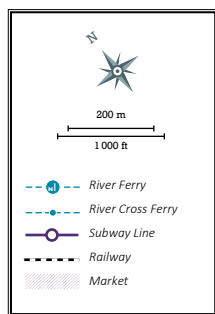
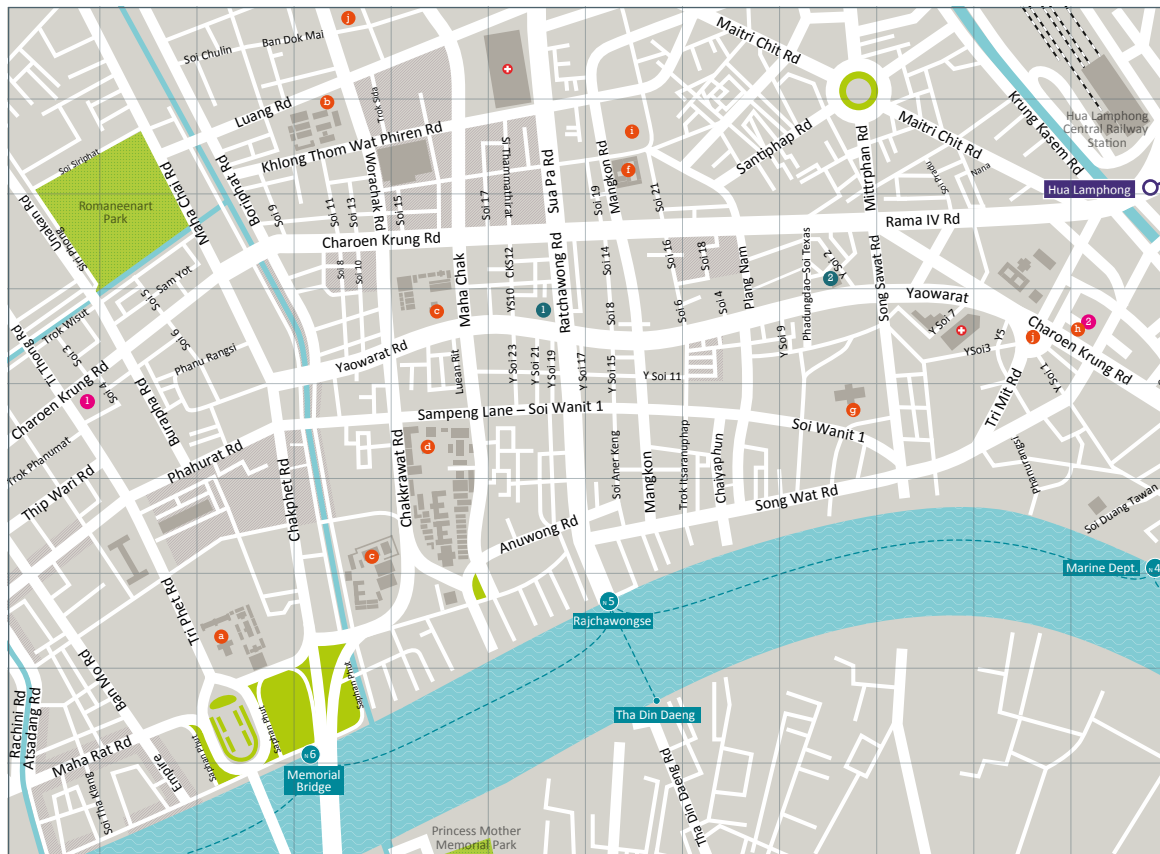
## Sightseeing

- 1 Snake Farm
- 2 MR Kukrit's House

## Embassies

- AT Austria
- BE Belgium
- CA Canada
- CE Germany
- GR Greece
- FR France
- MY Malaysia
- MX Mexico
- MY Myanmar
- PT Portugal
- SG Singapore





## Hotels

- 1 Grand China Princess
- 2 Shanghai Mansion Bangkok

## Arts & Culture

- 1 Chalmkrung Theatre
- 2 Yaowarat Chinatown Heritage Centre

## Temples

- a Wat Ratburana
- b Wat Phra Piren
- c Wat Bophit Phimuk Worawihan
- d Wat Chakrawat
- e Wat Chaichana Songkhram
- f Wat Mangkon Kamalawat
- g Wat Samphanthawongsaram Worawiharn
- h Wat Traimit (Temple of the Golden Buddha)
- i Wat Kanikapol
- j Wat Disanukaram

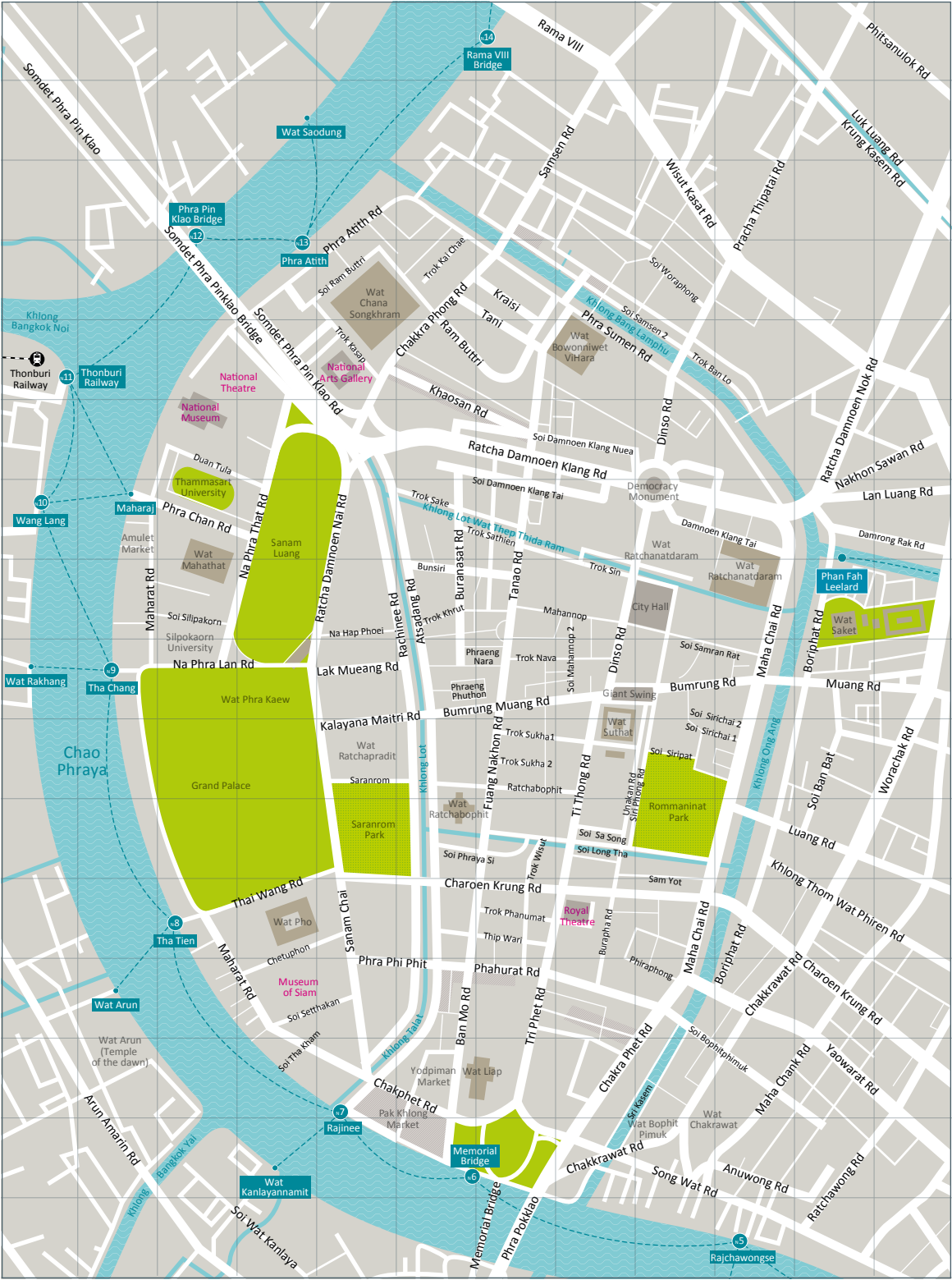
## Sightseeing

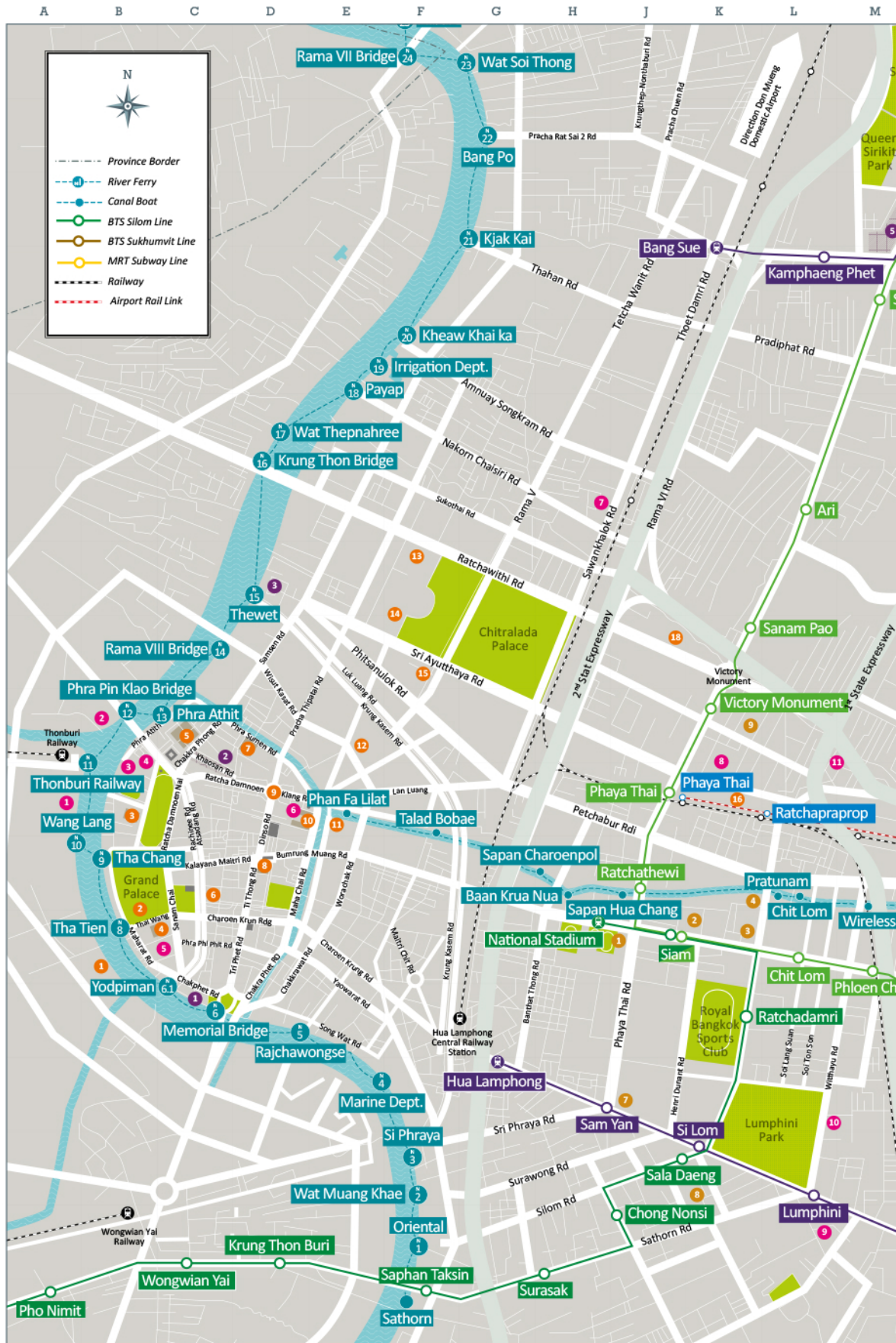
- k Chinatown Gate at the Odient Circle

## Markets

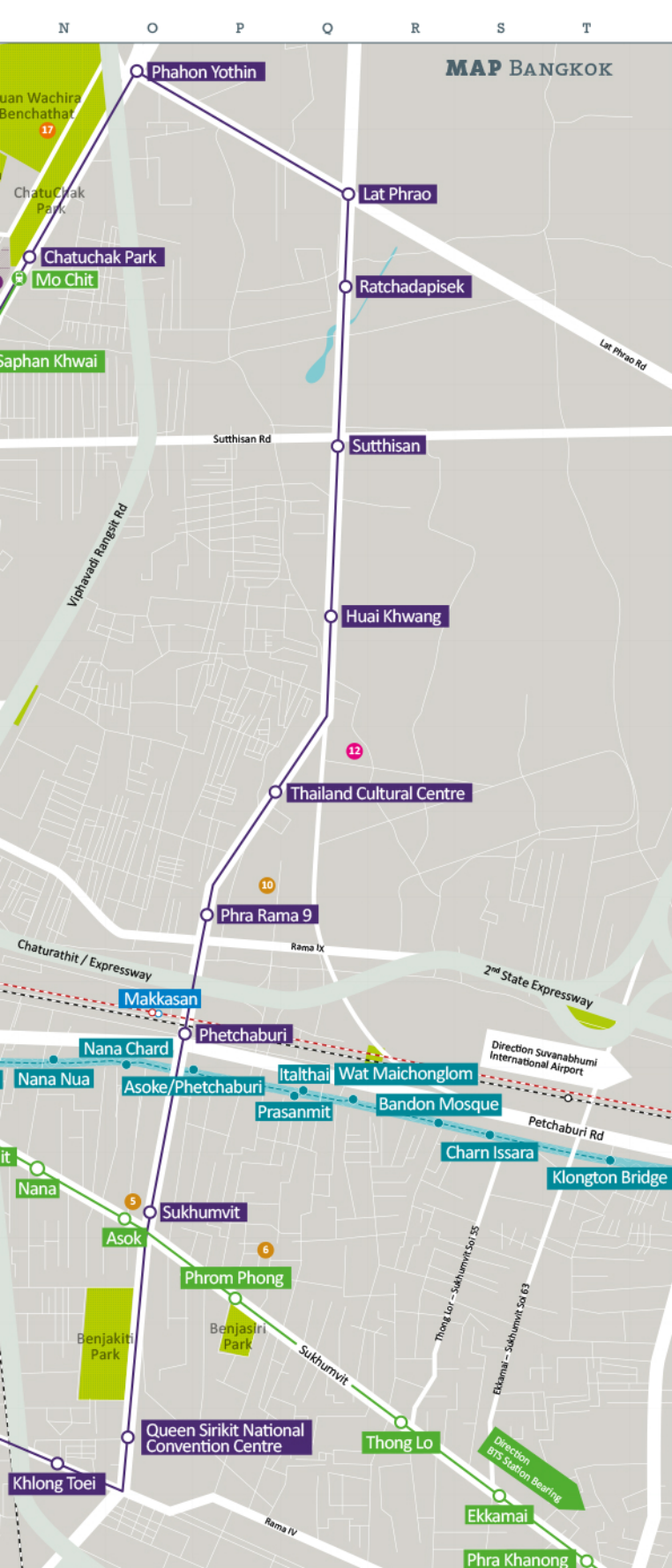
- 1 Lang Krasuang Market
- 1 Ban Mo (Hi-Fi Market)
- 1 Pak Khlong Talat (Flower Market)
- 1 Yot Phiman Market
- 1 Pahurat-Indian Fabric Market
- 1 Sampeng Market
- 1 Woeng Nakhon Kasem (Thieves Market)
- 1 Khlong Tom Market
- 1 Talat Kao (Old Market)
- 1 Talat Mai (New Market)











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## SIGHTSEEING

- 1 Wat Arun
- 2 Grand Palace
- 3 Wat Mahathat
- 4 Wat Pho
- 5 Wat Chana Songkhram
- 6 Wat Ratchabophit
- 7 Wat Bowornniwet Viharn
- 8 Wat Suthat & Giant Swing
- 9 Democracy Monument
- 10 Wat Ratchanatda
- 11 Wat Saket
- 12 Ratchadamnoen Boxing Stadium
- 13 Vimanmek Mansion
- 14 Ananta Samakhom Throne Hall
- 15 Wat Benchamabophit
- 16 Suan Pakkad Palace
- 17 Bangkok Butterfly Garden
- 18 Phaya Thai Palace

## ARTS & CULTURE

- 1 Siriraj Medical Museum
- 2 Royal Barges Museum
- 3 National Museum
- 4 National Theatre
- 5 Museum of Siam
- 6 Rattanakosin Exhibition Hall
- 7 Numthong Gallery
- 8 Aksra Theatre
- 9 Goethe Institut
- 10 Galerie N
- 11 Bangkok Doll Museum
- 12 Siam Niramit

## MARKETS

- 1 Pak Khlong Talad
- 2 Khao San Road
- 3 Thewet
- 4 Ratchada Night Market
- 5 Chatuchak Weekend Market

## SHOPPING

- 1 MBK Center
- 2 Siam Paragon
- 3 CentralWorld
- 4 Platinum Fashion Mall
- 5 Terminal 21
- 6 EmQuartier
- 7 Charmchuri Square
- 8 Silom Complex
- 9 Century Mall
- 10 Central Plaza Grand Rama 9



Did You Know?



**T**he first coffee shop in Siam, or Thailand, is Café Narasingh. Dating back to the reign of King Rama VI, it was initially located within Sanam Suapa compound where Royal Thai Armed Forces Headquarters based. The royal-standard food and beverage were homemade from the kitchen of narasingh or warrior of Admiral Chao Phraya Ram Rakop. The business

closed down during King Rama VII era, which was replaced by Government House of Thailand in present time.

In 2010, Phaya Thai Palace Conservation Foundation reopened a replica of the original venue. The new interior is still furnished with classic furniture and elegant design from King Rama VI period and a combination between Rattanakosin

architecture and western culture. Both food and dessert are available as well as coffee and soft drinks. ■

### Café Narasingh

315 Phaya Thai Palace

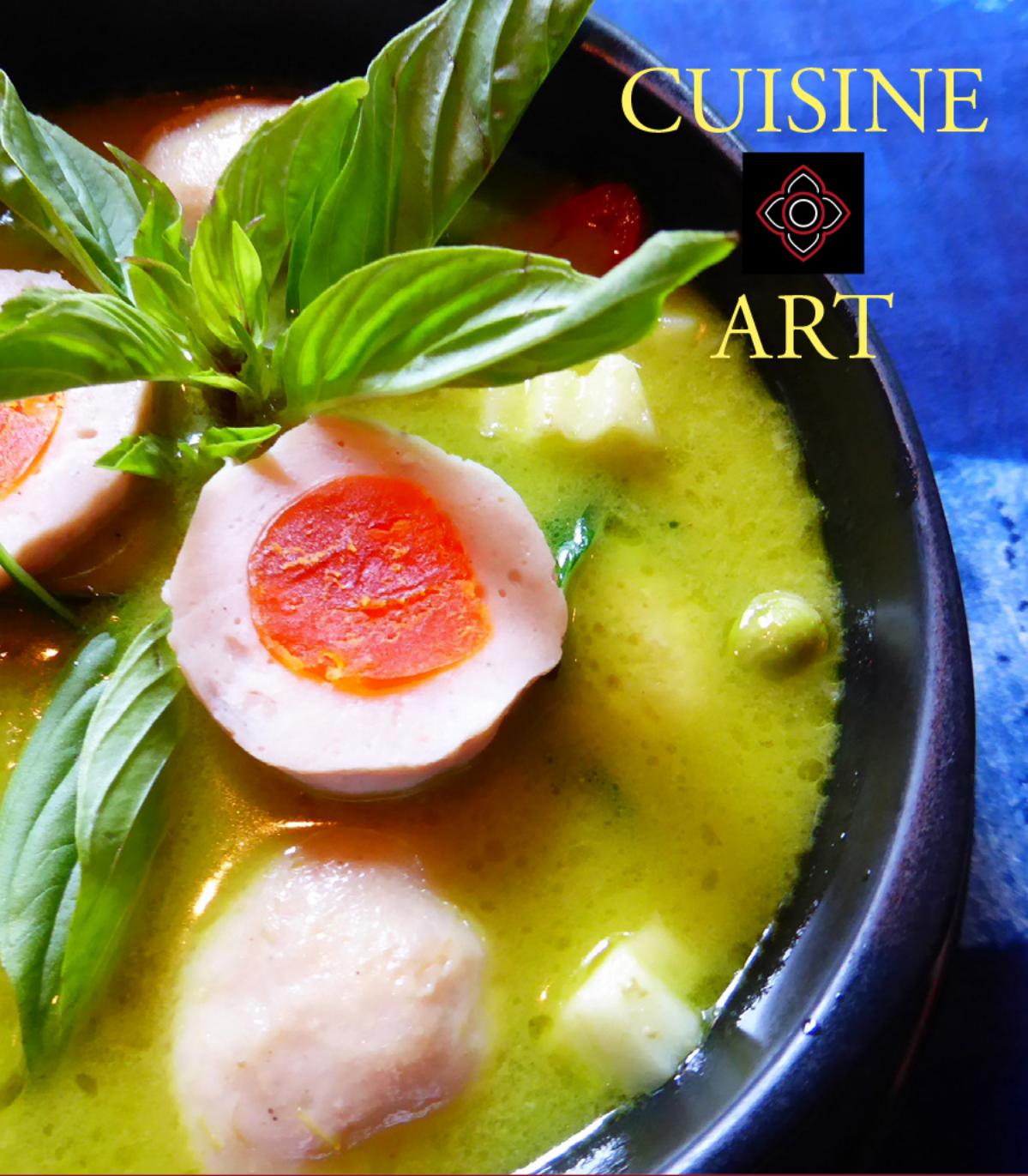
Open: Mon-Fri 8:30am-7pm, Sat-Sun

9am-7pm

Tel: 02 354 8376

[www.facebook.com/CafeNarasingh](http://www.facebook.com/CafeNarasingh)





# CUISINE ART



## Ghaeng Khaew-waan Loogchin Pla Ghrai

Ghaeng Khaew-waan Loogchin Pla Ghrai is green curry of clown featherback fish balls. Pla Ghrai or clown featherback fish meat yields very good elasticity which is perfectly suitable for making fish balls and fish cakes. Their centres are also filled with salted egg yolks to compliment the textures and flavours of this rich curry. This is one of Ruen Urai's "Aquatic Treasures" menus, inspired by abundant food from the rivers and the seas of Thailand. Experience fine Thai culinary arts in the oasis that is Ruen Urai, "The House of Gold." Open from noon to 11 p.m.

Ruen Urai at the Rose Hotel  
118 Soi Na Wat Hualumphong, Surawongse Road  
Tel. (66) 2 266 8268-72 [www.ruen-urai.com](http://www.ruen-urai.com)



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