

HEALTH & BEAUTY

FESTIVE WELLBEING AT CHI, THE SPA

EVERYONE DESERVES A TREAT OR TWO DURING THE FESTIVE SEASON, AND CHI, THE SPA, HAS JUST THE RIGHT APPOINTMENT FOR SPA LOVERS AND THOSE IN NEED OF LUXURIOUS RELAXATION

STORY: **NIKKI BUSUTTIL**

Step inside the realm of CHI, The Spa at the Shangri-La Hotel, Bangkok, and discover a veritable spa oasis, where troubles seem to fade into the distance, as your senses are enveloped in sights, scents and sounds, which calm and instantly relax. Every detail at CHI, The Spa is meticulously tweaked, to ensure the pinnacle in wellness from arrival to departure: the smiling greeting, infused cold towel and chilled ginger welcome drink, to the hot beverage, fruit plate and parting gift - more about that later!

With a host of signature therapies, including body massages, scrubs and wraps, hydrotherapy and facials, the treatments and facilities are the quintessential idea of spa indulgence. CHI, The Spa, even after 15 years in operation, is still the ultimate antidote to daily stresses and strains, helping to melt away worries and cares of all, who cross the elevator threshold, on the third floor of the Krungthep Wing, at Shangri-La Hotel, Bangkok.

"In October, we launched our Festive Wellbeing Journey package, combining the best of body scrubs with a luxury aromatherapy massage, to help promote relaxation of body, mind and spirit, throughout this busy time of year," comments Ms Nhannaphat Vora-chitcharoenkul, Director of CHI, The Spa and Health Club.

Sitting in the large relaxation lounge, before your appointment time, the pleasure begins, as does your consultation with pre-spa checks and information. The spa boutique with retail products is off to one side, and a host of luxurious single treatment rooms and couples' suites await, being prepped

by your spa therapist, to ensure nothing is overlooked for your particular treatment choice.

The Festive Wellbeing Journey is a 90-minute treatment (4,200 Baht nett), consisting of a 30-minute body scrub of choice, followed by a 60-minute full-body massage, for which you select one or a combination of four different ZENTS massage oils. Choose your scrub, depending on what your body needs or tolerates: Pink Himalayan Salt is for deep cleansing and rich in nutrients; Coconut & Sugar offers a good exfoliation and exuberant moisturizing; Green Tea has astringent and antioxidant properties; while White Sesame is the most gentle of the four, with skin healing properties.

Exclusive to Shangri-La in Thailand, the US-branded ZENTS massage oils used there include: 'Mandarin' with refreshing citrus notes; 'Sun' with warming and sensual vanilla, sandalwood and citrus; 'Oolong' with added floral tones, such as lavender and bergamot; and 'Ore' with a heady blend of bay laurel, clove and black pepper. To try something new, I went with the Coconut & Sugar scrub, to be followed by a blend of 'Sun' and 'Mandarin' oils, which worked out as the perfect compliment to the festive season. The blended oils had the divine, yet subtle, resulting aroma of freshly baked Christmas cookies, in the home around the holidays.

Once introduced to your spa therapist, you are guided to your treatment room, your details are confirmed, and you are shown the lay of the luxurious land. You are left alone to slip into your fluffy robe and soft slippers and find yourself face-down on a comfy heated and padded treatment bed.

• Continued on page 2



JW MARRIOTT BANGKOK

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FESTIVE

2019

Since 1997, the JW Marriott name has stood for excellence and an exclusive sense of traditional style, authentic luxury and fine gastronomy; elements reflected in this festive season at JW Marriott Hotel Bangkok.

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5,999

JW'S HAMPER S
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Christmas & NEW YEAR HAMPERS

Bringing back its BCCO's hampers, in time for the upcoming festive season

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Make this festive season special with our holiday hampers that capture the rich traditions of Christmas. From 1,698 net per hamper

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ST REGIS BANGKOK

Luxurious Festive Dining for Christmas at The St. Regis Bangkok

December 24 - 25, 2019 at VIU, Jojo & Decanter

- Christmas Eve Dinner Buffet & Christmas Day Brunch at VIU
An extraordinary feast of traditional festive favorites | THB 3,600++ per person
- Christmas Eve & Christmas Day Set Menu at Jojo
Experience authentic Italian cuisine with five handcrafted courses | THB 3,800++ per person
- Christmas Eve & Christmas Day Dinner at Decanter
Enhance the seasonal experience with our All Thai'd Up & bubbles | THB 2,800++ per person

For more information, please call 66 2207 7777 or contact fb.bangkok@stregis.com





FESTIVE CELEBRATIONS

HILTON PATTAYA OFFERS A MEMORABLE DINING EXPERIENCE FOR CHRISTMAS AND NEW YEAR CELEBRATIONS

IT'S FESTIVE SEASON! HILTON PATTAYA OFFERS CHOICES OF EXCLUSIVE DINING EXPERIENCE FOR YOUR MEMORABLE CHRISTMAS AND NEW YEAR CELEBRATION



DINING PACKAGE FOR CHRISTMAS EVE AND DAY CELEBRATION

EDGE RESTAURANT, LEVEL 14

edge, Hilton Pattaya invites you and your family to celebrate Christmas with a wide selection of international cuisine along with a view of Pattaya bay. The highlights are include seafood on ice - imported oyster, New Zealand mussel and caviar, seafood on the grill - tiger prawn, rock lobster, blue crab, seabass in banana leaf and river prawn, sashimi - Maguro, Hamachi, Salmon, octopus, Sakura shrimp, surf clam and Hokkaido scallop, Australian beef and lamb, foie gras, honey glazed Virginia ham, roasted whole turkey, Asian and Western selections and desserts corner at THB 2,850 nett per person (half price for kids 6-12 years old and free for kids 0-5 years old). Beverage package is priced at THB 2,550 nett per person. The buffet is available on December 24, 2019 from 6pm - 11pm for dinner and on December 25, 2019 from 12noon - 3.30pm for lunch and 6pm - 11pm for dinner.

HORIZON ROOFTOP RESTAURANT & BAR, LEVEL 34

Celebrate an unforgettable Christmas with our special 3-course set menu including choices of starter - lobster or beef, main dish - beef, lamb, Salmon or duck breast and complete with the dessert - pudding or Mille-feuille. Moreover, unlimited food stations are available such as turkey, ham, foie gras, Fine de Claire oyster, mixed seafood grill, sashimi, cold cut and cheese. The price is THB 3,750 nett per person. Available at Horizon Rooftop Restaurant & Bar, level 34 on December 24 and 25, 2019 from 6pm - 11pm.



DINING PACKAGE FOR NEW YEAR'S EVE AND DAY CELEBRATION

EDGE RESTAURANT (INDOOR AND OUTDOOR), LEVEL 14

Celebrate the New Year's Eve with family and friends at edge with a variety of international cuisine from around the world including seafood on ice - snow crab, Fine de Claire and Eagle Rock oysters, New Zealand mussel and caviar, seafood on the grill - Canadian lobster, rock lobster, tiger prawn, blue crab and river prawn, sashimi - Maguro, Hamachi, Salmon, Sakura shrimp, surf clam, Hokkaido scallop and octopus, sushi, Australian beef and lamb, foie gras, ravioli with black truffle, spit roasted pig, smokehouse grill Australian brisket, cold cut, cheese, Asian and Western selections and an array of mouth-watering desserts. Price is THB 5,200 nett per person for international buffet and THB 3,250 nett per person for beverage package. Available on December 31, 2019 from 7pm - 1am at edge restaurant on level 14.

FLARE RESTAURANT, LEVEL 15

Flare offers a romantic dining experience with a 5-course set menu for New Year's Eve celebration including choices of appetizer - imported oyster, sashimi or Thai appetizer, Thai or Japanese salad, famous soup from Thai, Korea or Vietnam, Asian main dish from Canadian lobster, Australian beef, lamb, black crab or Salmon and selections of desserts - dumpling in coconut milk, mango with sticky rice or Japanese mochi. The 5-course set menu is priced at THB 3,450 nett per person (half price for kids 6-12 years old and free for kids 0-5 years old). Available at Flare on level 15 on December 31, 2019 from 7pm onwards.

DRIFT LOBBY LOUNGE & BAR, LEVEL 16

Celebrate in style on a private island with a breathtaking view of Pattaya bay. Drift Lobby Lounge & Bar on level 16 offers private island package with sharing menus such as a dozen of Fine de Claire oysters, chilled seafood set - Canadian lobster, snow crab, Fine de Claire oyster, New Zealand mussel and white prawn, sashimi set - Salmon, Tuna, Hamachi, Sakura Shrimp and surf clam, grilled seafood - tiger prawn, crab, rock lobster, squid and seabass, grilled meats - Australian striploin, Australian lamb and pork chop. The small island is priced at THB 30,000 nett for 4 people. The large island is priced at THB 35,000 nett for 6 people. Moreover, beverage package is priced at THB 3,750 nett per person. A wide selection of a la carte menu is also available. Limited numbers available, advance reservation is recommended. Available at Drift Lobby Lounge & Bar on level 16 on December 31, 2019 from 7pm until late.



HORIZON ROOFTOP RESTAURANT & BAR, LEVEL 34

Celebrate New Year's Eve on the highest level of Hilton Pattaya. Horizon Rooftop Restaurant & Bar offers a variety of unlimited premium selections including 5 choices of imported oysters from Europe, USA and France, seafood on ice - Canadian lobster, king crab, blue crab, tiger prawn, rock lobster, Australian mussel, New Zealand mussel, scallop and fish roes, sashimi - Tuna, Hamachi, Salmon, Japanese scallop, octopus, surf clam, Ama Ebi and Uni, charcuterie, cheese, pasta, soup and desserts. Moreover, made-to-order main dishes are available with unlimited such as lamb chop, tenderloin, Kurobuta pork, foie gras, snow fish, scallop, duck breast and mixed seafood. All together is priced at THB 11,500 nett per person. Available for dinner from 7pm - 1am. The exclusive package is available for the access after 8.30pm at THB 5,100 nett per person on December 31, 2019 at Horizon Rooftop Restaurant & Bar on level 34.

A NEW START BRUNCH AT EDGE, LEVEL 14

Start a New Year at edge on level 14 with a spectacular international buffet along with a panoramic view of Pattaya bay. International selections include seafood on ice - imported oyster, New Zealand mussel and caviar, seafood on the grill - rock lobster, tiger prawn, blue crab, seabass in banana leaf and river prawn, sashimi, Australian beef and lamb, foie gras, international dishes and desserts. Price is THB 1,500 nett per person (half price for kids 6-12 years old and free for kids 0-5 years old). Available at edge, level 14 on January 1, 2020 from 12noon - 3pm.

Take a break and relax in our all-sea-view guest rooms and suites during New Year. Hilton Honors members enjoy the discount rate from Best Flexible Rate, free Wi-Fi, digital check-in and choose your room on Hilton Honors application and points redemption program. Register Hilton Honors for free at joinhilton.com. For room reservation, please visit pattaya.hilton.com

Advance reservation is recommended. Tel 038 253 000, Line ID @hiltonpattaya or email Bkkhp_Pattaya_Festive@hilton.com.



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FESTIVE WELLBEING AT CHI, THE SPA

From the moment your feet are wrapped in warm towels and washed, the wellbeing journey begins. Long, calm scrubbing strokes ensure you remain relaxed, as your skin is sloughed and dead skin cells are removed, from between and around your toes, over the legs, torso and arms, to the neckline, the skin is given a new lease of life and thoroughly nourished with the sticky and gooey scrub that easily washes away, once you are assisted to the shower.

Primed, gleaming and ready for the massage oils, you retake up your position on the spotlessly re-prepped spa bed. After the scrub, the skin drinks in the ZENTS oil gratefully, as the therapist works magic, seeking out and releasing muscular tension with fingers and palms, instilling a strong, lasting sense of wellness. The usual pressure for the aromatherapy massage is light to medium, but your therapist will gladly accommodate the desire for added pressure and adjust accordingly, by politely checking with you, if you are happy with each aspect of the experience.

The end of the treatment is signaled by the sound of a bell's chime, and you are left to enjoy the creature comforts of the room, with everything you need to ready yourself for the outside world. CHI, The Spa has the room filled with ZENTS products, such as moisturizer, hairspray and deodorants, as well as a hairdryer and other thoughtful hotel and spa type amenities, so you can leave bright and refresh, after the deep relaxation.

As you re-enter the lounge area, a hot tea and freshly-cut fruit in delightful shapes await, encouraging you to remain a little longer, in this utopian ambience. This is also where you receive the parting gift, which is integral to the Festive Wellbeing Journey. Included in the package price is a choice of either the 300ml ZENTS Body Wash, or the ZENTS Concreta Body Balm, in a beautiful box, carved of stone. Either is a perfect Christmas or New Year present, and they both come in the four signature aromas, chosen by CHI, The Spa, subject to availability.

"Our Festive Wellbeing Journey runs until the end of January 2020," explains Ms Nhnannaphat. "We hope everyone is able to enjoy this luxurious package, and leave not only contented, from deep within, but also with our festive gift and have a small part of CHI at home too, with our compliments."

Located in the Shangri-La, Hotel Bangkok's Krungthep Wing, CHI, The Spa is conveniently only a short hop from the BTS Skytrain station Saphan Taksin. Advance bookings are advisable, as this is a particularly busy period of the year there. This spa haven is open daily from 10am - 10pm, so to avoid disappointment, call for an appointment on 02 236 7777 ext. 6071-2, or email chi.bangkok@shangri-la.com, and do visit www.shangri-la.com/bangkok/shangri-la/health-leisure/chi-the-spa/

SHANGRI-LA HOTEL BANGKOK
89 Soi Wat Suan Plu, New Road.



HOTELNEWS

Father's Day celebration

SAVE 50% AT THE TERRACE@72

Invite him to a special Father's Day banquet on the mighty Chao Phraya River on Thursday, December 5th at The Terrace@72, Ramada Plaza by Wyndham Bangkok Menam Riverside. Indulge in our

renowned, interactive International Seafood Buffet, inclusive of free-flow soft drinks and a massive 50% discount on the regular buffet price of B790++ for lunch and B1,400++ for dinner.

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FESTIVE CELEBRATIONS

FESTIVE WONDERLAND CELEBRATIONS

AT SIAM KEMPINSKI HOTEL BANGKOK

Celebrate the festive season in style this year at Siam Kempinski Hotel Bangkok. We are capturing the magic and spectacle of the season with a wonderful selection of experiences. Invite family and friends to enjoy endless festive fun with a variety of culinary offers, delightful entertainment and exciting activities in a luxurious setting. Whether it's for a vacation getaway or to enjoy diverse culinary experiences, the deeply dedicated team will ensure a magical stay in the heart of Bangkok with a full programme of holiday delights.

December Festive Activities

From carolling to ballerinas to Father Christmas, spend a 'Nutcracker' Christmas in Bangkok this year.

1 to 29 December

Make a Wish to Santa

24 & 25 December

Christmas Carols

1 to 29 December (weekends)

Nutcracker Ballet

A December to Remember at Siam Kempinski Hotel Bangkok

Enjoy a dreamy European Christmas in Bangkok with the merriest and most memorable celebration of all at Siam Kempinski Hotel. The Christmas ambience, coupled with the unrivalled standards of luxury and comfort and the range of exclusive festive benefits, will make your stay the ultimate urban city-resort getaway during this festive season.

Special terms and conditions apply. Please contact reservations.siambangkok@kempinski.com for more details. Valid until 27 December 2019.

Festive Hampers

Take a ride on our magical sleigh and capture an enchanting view of Santa Claus Village in the hotel's opulent lobby. Visit us at Hanuman Bar for the attractive holiday hampers filled with signature goodies, traditional treats and festive sweets. They are the perfect gift for business associates and loved ones.

The Savoury Delights and Sweet Indulgence hampers will be available at B4,500+ per set. A la carte selections, as well as personalised hampers, are also available. These exclusive hampers are available for order and purchase until 31 December 2019. More details are available at the festive season counter in the hotel lobby.



Siam Kempinski Hotel Bangkok festive culinary highlights include:

Festive Afternoon Tea

Our Executive Pastry Chef Franck Istel presents a traditional afternoon tea set and high tea buffet inspired by classic European recipes with delicate delights that reflect the season. Enjoy warm scones with clotted cream and homemade preserves, savoury finger sandwiches, Christmas-inspired pastries and more while listening to the live entertainment featuring classical music in the background. During the weekend witness the extravagant live Nutcracker ballet performance with your very own eyes.

Venue: Hanuman Bar and the Lobby.
Time: 2pm - 5pm daily from 1 to 29 December 2019.

Ballet: 2.50pm, 3.50pm, and 6.15pm. (weekends only).

Price: B850++ per set including a choice of finest tea and artisan coffee. B990++ buffet per person including a choice of finest tea and artisan coffee.

Christmas Eve at Niche

Tuesday 24 December 2019
Have a merry Christmas and experience the festive spirit with your loved ones as Christmas Eve features a spectacular Christmas Buffet at Niche.

This feast begins at Seafood on Ice, offering imported oysters with traditional condiments; steamed cold Atlantic lobster; snow crab; king crab; steamed prawns and mussels. The Foie Gras station features quality foie gras served with chutney and freshly baked brioche.

The Carving station includes roasted whole Butterball turkey, served with chestnut stuffing, red cabbage, Brussels sprouts, giblet gravy, cranberry sauce, and chipolatas.

The signature à la carte main courses cooked à la minute and served at guests' tables, include; Australian lamb rack, Wagyu beef medallion, Atlantic lobster tail and more. The special pass-around dish is Turkey Ragout with Black Truffle.

This festive feast concludes in style with traditional Christmas treats such

as; Christmas Stollen, homemade Christmas cookies, assorted gingerbread, chocolate Santas, Christmas lollipops and truffles, Christmas fruit cake and more.

Time: 7pm - 10.30pm.

Price: B3,600++ per person inclusive of water (child 6-12 years old half price). B4,600++ per person with free-flow selected alcoholic beverages, soft drinks and juices.

B5,600++ per person with free-flow Louis Roederer Champagne.

Christmas Eve at Sra Bua by Kiin Kiin

Tuesday 24 December 2019

Take a remarkable culinary journey on Christmas Eve that is full of creativity and magic. Renowned Senior Head Chef Chayawee Sutcharitchan presents a carefully selected eight-course set dinner that begins with Sra Bua by Kiin Kiin's famous "street food" nibbles.

The set dinner menu features Thai ceviche ginger scallops with yuzu sorbet, cappuccino tom kha with wild mushroom and truffle, and foie gras with ginger and plum wine. This memorable Christmas Eve indulgence ends with sticky rice with Thai coffee coconut milk.

Time: 6pm - 12am (last orders 9pm).

Price: B7,000++ per person for the eight-course dinner with a welcome glass of Champagne and wine pairings.

Christmas Brunch at Niche

Wednesday 25 December 2019

Start Christmas Day right by inviting family and friends to enjoy brunch in beautiful surroundings. Indulge in a delicious feast, featuring Wagyu beef medallion 'Rossini Style', lamb cutlet, seafood on ice, a foie gras station as well as western and Asian favourites prepared à la carte. The dessert room filled with festive sweets features traditional Christmas stollen, assorted gingerbread, Christmas fruit cake, plus assorted Thai desserts.

Time: 12.30pm - 4pm.

Price: B3,200++ per person inclusive of water (child 6-12 years old half price). B4,200++ per person with free-flow



selected alcoholic beverages, soft drinks and juices. B5,200++ per person with free-flow Louis Roederer Champagne.

Christmas Lunch at Sra Bua by Kiin Kiin

Wednesday 25 December 2019

Embark on the extraordinary culinary journey of this award-winning modern Thai restaurant with its five-course set lunch menu thoughtfully created by Senior Head Chef Chayawee Sutcharitchan. Highlights include; Tom Yum prawn, Thai ceviche scallops ginger with yuzu sorbet, wagyu beef with soy sesame butter served with five-spices

baked rice, as well as the restaurant's signature dish lobster salad served with frozen red curry. The Christmas set lunch menu is perfect for this special family day celebration.

Time: 12.00 noon - 2.30pm.

Price: B3,600++ per person for the five-course set lunch with wine pairings. B2,400++ per person for the five-course only set lunch.

Christmas Dinner at Sra Bua by Kiin Kiin

Wednesday 25 December 2019

Celebrate a mesmerising Christmas Day dinner with your loved ones with an unforgettable and romantic dining experience at Sra Bua by Kiin Kiin - the home of modern Thai cuisine where every magical bite is full of surprises. Renowned Michelin-star-chef Chayawee Sutcharitchan has prepared an eight-course set dinner to match the festive celebrations.

Time: 6pm - 12am (last orders 9pm). **Price:** B7,000++ per person for the eight-course with wine pairings.

***All prices are exclusive of 7% government tax and 10% service charge. **Children aged below six dine with our compliments.**

991/9 Rama I Road, Pathumwan District, Bangkok 10330. Tel. 02 162 9000.

WINING & DINING

The St. Regis Bangkok presents "the peak"

12-seat countertop restaurant at Jojo inspired by Chef Andreas Caminada open from now to 2 January 2020

The St. Regis Bangkok invites diners to experience the epitome of gastronomic perfection at "The Peak", an intimate pop-up countertop restaurant created by Andreas Caminada, acclaimed chef-owner of the three-Michelin-starred Schloss Schauenstein in Switzerland. Chef Andreas's highly rated restaurant tucked in a historical castle in Fürstenu is also recognised in the World's Best 50 Restaurants list.

From 14 November 2019 to 2 January 2020, the pop-up countertop restaurant at Jojo will provide diners into a glimpse into the Chef Andreas Caminada's signature fine dining sharing experience.

With a menu specially curated for "The Peak", 12 diners every night are invited on an exclusive six-course journey featuring additional snacks and little dishes which enrich the senses. Fresh, simple ingredients are transformed into exciting culinary creations



which inspire conversation and encourage sharing amongst fellow diners.

For a limited time only, guests can look forward to the finesse for which Schloss Schauenstein is renowned, with exquisite plates including; Black Cod Pumpkin Cicorino Rosso; Mackerel Avocado Daikon Wasabi; and Lamb Loin Lamb Belly Harissa Sea Buckthorn.

Delivering the pinnacle of Swiss epicurean sophistication is Chef Andreas Caminada's Head Chef David Hartwig, handpicked by Chef Andreas to represent his culinary artistry. To create "The Peak" experience, 29-year-old Chef David will also draw on his own Michelin-starred experience, which, other than Schloss Schauenstein, includes Paradises Hotel (Ftan, Switzerland), The Nomad Hotel (New York, USA), and IGNIV by Andreas Caminada (St. Moritz, Switzerland).

"The Peak" gastronomic experience is priced at B3,200+-. The six-course dinner is presented from 6pm onwards, Daily from 14 November 2019 to 2 January 2020 at Jojo on the ground floor of The St. Regis Bangkok.

Tel 02 207 7777, email fb.bangkok@stregis.com or visit www.stregisbangkok.com.



FESTIVE CELEBRATIONS

Centara Grand Hua Hin unveils the Festive Season



One of Hua Hin's time-honored traditions, Centara Grand Hua Hin's "Christmas Tree Lighting Ceremony" is set to mark the official beginning of the holiday season in Hua Hin in the evening of Thursday, December 12, 2019 from 18.00 hours onwards.

The spectacular event will take place in the hotel's award winning Topiary Garden, where every corner will twinkle with "Christmas Fairy Tales" themed light decorations, complete with traditional carols, indulgent treats and festive refreshments.

Be enchanted by traditional Christmas carols and seasonal classics performed as guests are served canapés and drinks.

As usual, Centara Grand Beach Resort & Villas Hua Hin will take this joyous opportunity to support the local community, including underprivileged children at four municipal schools in Hua Hin who will receive Christmas presents.

Priced B500 nett per person, including canapés and evening drinks.

Centara Grand Beach Resort & Villas Hua Hin 1 Damnakasem Road, Tel. 032 512 021.

FESTIVE CELEBRATIONS

MAGICAL FESTIVE TREATS AWAIT AT THE CHOCOLATE BOUTIQUE, SHANGRI-LA HOTEL, BANGKOK



Shangri-La Hotel, Bangkok presents "Festive Magical Treats", exclusively curated by our Executive Pastry Chef Christoph Widmer, bringing a heart-warming festive vibe to the celebratory season at The Chocolate Boutique on the Lobby level from 1 December 2019 to 5 January 2020. Prices range from B45 nett to B1,000 nett per item.

Besides visiting the lovely gingerbread house in the lobby, guests can indulge in holiday season spirit with a selection of festive treats, including Milanese cookies, Hazelnut Macarons, Brunli cookies, Old English Christmas Pudding, Glazed English Fruit Cake, Linzer Tart, a Gingerbread House, Chocolate Santa Claus, Chocolate Snowman and a Chestnut and Hazelnut Yule Log. Chef Christoph's Festive Magical Treats collection will definitely leave a lasting impression on those you wish to impress during this holiday season.

More information and reservations tel 02 236 9952 or 02 236 7777. Email: restaurants.slbk@shangri-la.com.



Holiday Time Fun QUIZ

Find the answers and win prizes!

THAI Airways International Bangkok-Sendai
2 economy class round-trip tickets
Value B100,000

The Vijitt Resort Phuket Prime Pool Villa
2 nights with breakfast
Value B52,000

The Naka Island, a Luxury Collection Resort & Spa, Phuket
Tropical Pool Villa, 2 nights with breakfast
Value B33,710

Weekly Prizes: Week 1	Weekly Prizes: Week 2	Weekly Prizes: Week 3	Weekly Prizes: Week 4
Anantara Mai Khao Phuket Villas Pool Villa, 1 night for 2 persons with breakfast, value B7,500 Hilton Pattaya Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500 Banyan Tree Bangkok Thai Dinner Set and one round of Sunset drinks for 2 persons at Saffron Cruise, value B7,500 The Berkeley Hotel Pratunam Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000 Amari Watergate Bangkok Grand Deluxe, 1 night for 2 persons with breakfast, value B4,200 Royal Orchid Sheraton Sunday Brunch for 2 persons at Feast Restaurant, value B4,000 JW Marriott Hotel Bangkok Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996 Le Méridien Bangkok Sunday Brunch for 2 persons, value B3,400 Ramada Plaza by Wyndham Bangkok Menam Riverside Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296 Bangkok Marriott Marquis Queen's Park Dining vouchers at ABar, value B3,000 Oriental Residence Bangkok Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2,968 Centara Grand & Bangkok Convention Centre at CentralWorld (F&B) Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944 Yves Rocher Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770 Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Mexicano, value B2,500 Al Meroz Hotel Dining cash voucher at Barakat Restaurant, value B2,500 The Swatch Group Swatch Watch, value B2,150	Renaissance Koh Samui Resort & Spa Deluxe Garden, 2 nights with Breakfast, value B19,090 Thai Vietjet 2 Domestic Flight Return Tickets, value B12,000 The Berkeley Hotel Pratunam Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000 Banyan Tree Bangkok One round of Sunset drinks at Saffron Cruise and International Buffet Lunch/Dinner at Romsai for 2 person (Mon-Thu), value B4,900 Le Méridien Suvarnabhumi, Bangkok Golf Resort & Spa Aromatherapy Massage voucher, value B4,000 Bangkok Marriott Marquis Queen's Park Dining cash voucher at Akira Back and ABar, value B4,000 Royal Orchid Sheraton Sunday Brunch for 2 persons at Feast Restaurant, value B4,000 JW Marriott Hotel Bangkok Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996 Eastin Grand Hotel Sathorn Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600 Le Méridien Bangkok Dinner Buffet for 2 persons, value B3,800 Le Méridien Suvarnabhumi, Bangkok Golf Resort & Spa Family Sunday Brunch for 2 persons, value B3,580 Amari Watergate Bangkok Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532 Ramada Plaza by Wyndham Bangkok Menam Riverside Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296 Bangkok Marriott Marquis Queen's Park Dining cash vouchers at ABar, value B3,000 Oriental Residence Bangkok Ferris Wheel Afternoon Tea Set for 2 persons, 2 Vouchers, value B2,968 Yves Rocher Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770 Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Da Vinci, value B2,500 Al Meroz Hotel Dining cash voucher at Barakat Restaurant, value B2,500 The Swatch Group Swatch Watch, value B2,150	Le Méridien Suvarnabhumi, Bangkok Golf Resort & Spa Grande Deluxe Room for 1 night, value B8,977.50 Centara Grand & Bangkok Convention Centre at CentralWorld (F&B) Champagne Brunch for 2 persons at UNO MAS Restaurant (every first Sunday of the month), value B8,370 Banyan Tree Bangkok One round of Sunset drink at Saffron Cruise and International Buffet Lunch/Dinner at Romsai for 2 persons (Mon-Thu), value B4,900 Softtel Sukhumvit Sunday Brunch for 2 persons, value B4,400 Royal Orchid Sheraton Sunday Brunch for 2 persons at Feast Restaurant, value B4,000 Eastin Grand Hotel Sathorn Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600 Le Méridien Bangkok Dinner Buffet for 2 persons, value B3,800 Le Méridien Suvarnabhumi, Bangkok Golf Resort & Spa Family Sunday Brunch for 2 persons, value B3,580 Amari Watergate Bangkok Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532 Ramada Plaza by Wyndham Bangkok Menam Riverside Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296 Bangkok Marriott Marquis Queen's Park Dining cash vouchers at ABar, value B3,000 Oriental Residence Bangkok Ferris Wheel Afternoon Tea Set for 2 persons, 2 Vouchers, value B2,968 Yves Rocher Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770 Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Da Vinci, value B2,500 Al Meroz Hotel Dining cash voucher at Barakat Restaurant, value B2,500 The Swatch Group Swatch Watch, value B2,150	Well Hotel Bangkok Sukhumvit 20 Executive Room, 2 nights for 2 persons with breakfast, value B32,720 Thai Vietjet 2 Domestic Flight Return Tickets, value B12,000 Hilton Pattaya Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500 The Berkeley Hotel Pratunam Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000 Bangkok Marriott Marquis Queen's Park Dinner Buffet for 2 persons at Goji Kitchen, value B5,000 Banyan Tree Bangkok One round of Sunset drinks at Saffron Cruise and Dimsum Buffet Lunch/Dinner at Baiyuan for 2 persons (Mon-Thu), value B4,400 Softtel Bangkok Sukhumvit Sunday Brunch for 2 persons, value B4,400 Royal Orchid Sheraton Sunday Brunch for 2 persons at Feast Restaurant, value B4,000 JW Marriott Hotel Bangkok Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996 Le Méridien Bangkok Dinner Buffet for 2 persons, value B3,800 Ramada Plaza by Wyndham Bangkok Menam Riverside Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296 Amari Watergate Bangkok Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532 Centara Grand & Bangkok Convention Centre at CentralWorld (F&B) Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944 Yves Rocher Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770 Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Da Vinci, value B2,500 Al Meroz Hotel Dining cash voucher at Barakat Restaurant, value B2,500 The Swatch Group Swatch Watch, value B2,150

WEEK 1: 2-6 December 2019

1. Michael Hogan and Daniel Bucher lead the F&B team at which hotel? _____
2. At which outlet in which hotel has Andrea Noli created festive afternoon tea? _____
3. What is the starting price for Miyagi Zao Sumikawa Snow Park Lift Tickets? _____

Mr/Mrs/Ms Age

Company Name & Position

Address

ID/Passport No Tel

Please fill in the above form and send your entries to Holiday Time Display Section, Bangkok Post Public Company Limited, Bangkok Post Building, 3rd Floor, 136 Na Ranong Road, Klong Toey, Bangkok 10110



WINING & DINING

Bussaracum Royal Thai Cuisine

When Southeast Asian government leaders gathered in Bangkok for this year's ASEAN summit, the agenda included a special dinner featuring royal Thai cuisine. Among dishes enjoyed by delegates were several rarely seen on menus in Thailand. However, those very same time-honoured recipes are available every day at Bussaracum Royal Thai Cuisine restaurant, a true Bangkok dining institution



Food trends come and go, and in recent years the process has accelerated. At a click or tap a whole world of cuisines, restaurants and recipes can be explored before someone even orders or cooks a meal. Yet throughout the food revolution of past decades one constant has remained: the enduring appeal of Thai food. Thailand's national cuisine remains a global favourite and indeed continues to be a major reason why travellers wish to visit the country: they'd enjoyed Thai food at home and were inspired to experience, on location, one of the world's most sophisticated food cultures.

Everything that makes Thai cuisine so distinctive unfolds during each meal at Bussaracum Royal Thai Cuisine, whose own location – a century-old home compound amid delightful gardens and greenery – further inspires diners. And 'unfolds' is the word, for Bussaracum tells the story of Thai cuisine from ancient times straight through to the present.

time constraints and the inevitable matter of changing tastes. All the while, Bussaracum's management and chefs have striven for new ways to bring about the interplay of flavours both subtle and strong that makes Thai one of the world's top cuisines. It's a never-ending story, Thai cuisine, and for that diners at Bussaracum are greatly appreciative.

Distinguishing Bussaracum more than any other factor, however, is its reputation as Bangkok's pre-eminent venue for royal Thai cuisine. Across centuries, royal household dishes have been known for their distinctive ingredients, decorations and flavours. Although not commonly seen on menus, these boran, or ancient, dishes embody the essence of Thai cuisine and, many would say, evoke the national character. In fact, during the 34th ASEAN Summit this year, the Thai prime minister hosted a gala dinner for ASEAN leader and on the menu were several royal Thai cuisine dishes, including cho muang, kratong thong, toong ngern yang, rroom. These specialities are not commonly seen on menus anywhere in Thailand.

A CULINARY STORY WELL TOLD

Like many sagas, the story of Thai cuisine has its interesting plot developments as well as a bit of narrative tension now and then. This has sometimes made for more than curries simmering in the collective Thai kitchen. For example, food writers and bloggers at times come to slow boil over precisely what constitutes genuine Thai food, how to cook it, where to find it, and so forth. Such squabbles owe largely to the aforementioned increased food awareness, by no means a bad thing. Yet throughout the tiffs, in fact since its opening in 1982, Bussaracum Royal Thai Cuisine restaurant has duly noted the culinary discussion and then gone about doing what it has always done best: carefully prepare and meticulously present fine Thai food and drink.

However, all of them and more are part of Bussaracum's regular à la carte menu available to all diners seven days a week.

LEARN FROM THE MASTERS
Likewise contributing to Bussaracum's esteem among international diners and food enthusiasts is its program of highly regarded Thai cooking instruction. All classes are conducted on site at a separate facility within the restaurant compound. Students can enrol in short, intensive courses ideal for those holidaying in Thailand as well as longer, in-depth instruction best for long-stay visitors and residents. Expert cooking in addition to carving instruction are provided by the restaurant's own masterful Thai chefs.

That's not to say Bussaracum hasn't kept up with the times. No restaurant could have stayed in operation for 37 years and maintained such high regard without doing so. Nor could it have had the honour of welcoming so many prominent international guests when they visited Thailand including Canadian Prime Minister Pierre Trudeau, the King of Sweden and United Kingdom Prime Minister Tony Blair. Rather, over the years the restaurant has skillfully blended traditional and contemporary by acknowledging the inexorable changes cookery undergoes, for example in food production methods, ingredient availability, kitchen technologies,

Bussaracum Royal Thai Cuisine is in downtown Bangkok at 1 Si Wiang Road (off Soi Pramuang between Silom and Sathorn roads). Ample on-site parking is available in addition to space for coaches and tour buses.

Daily hours:
Lunch from 11am - 2pm
Dinner from 5.30pm - 10.30pm

BUSSARACUM ROYAL THAI CUISINE
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