

FESTIVE CELEBRATIONS

# MERRY TEA TIME EVERYONE!

ELEVATE YOUR WINTER AFTERNOON EXPERIENCE OVER AN EXQUISITE ARRAY OF EDIBLE FESTIVE EMOJIS IN THE LAP OF LUXURY AT PEACOCK ALLEY

STORY: NOEL MACLEAN



**T**is the season to take afternoon tea to a higher level of indulgence. At least so it is at Peacock Alley, Waldorf Astoria Bangkok's plush lobby lounge and bar boasting wraparound windows scoping the emerald greensward of the Royal Bangkok Sports Club.

Considerable creative forces have been concentrated on upstaging classic conceptions of afternoon tea with appropriately-themed morsels that pleasure the palate and invoke lingering feelings of festive euphoria.

Moreover, orchestrated by passionate Executive Pastry Chef Andrea Noli from Italy, the perfectionist pâtissiers have been carried away by the season's sentiments of generosity and abundance. Hence the final count of pairings of sweet and savoury goodies for two is nearly 30!

"Growing up in Europe, Christmas is a big occasion for me," Chef Noli ventures. It is the most important holiday of the year that kids and adults wait for. It is a time to get together with family and friends, to share a lot of happy moments and laughter. I would like to bring such moments to share over here, and have created each festive dessert item with a Christmas character. I hope everyone will enjoy them and have a happy time here, sharing good memories together."

Every item is consummately cute and there's not a boring old sandwich in sight.

To the low table arrives two plates radiating colour and form, a mysterious Peacock Alley branded box, three elegant condiments and one other fresh bake, all of which screams to be picked up, conveyed to the mouth with great anticipation and munched into delicious oblivion.

There are no rules but it makes sense to commence with the savoury dainties arrayed around two crunchy cones overflowing with lobster cocktail topped with



caviar, egg and one of several brightly-hued edible flowers. The seafood cocktail is light and fresh and the bottom of the cone reveals a touch of curry that makes it all the more delectable.

Other savoury bites range foie gras torchon bounded by shortcrust pastry and topped with the fat-busting zing of raspberry & yuzu gel. Thick tongues of finest Norwegian salmon gravlax topped with roe and dill and folded onto cream cheese-slathered bagel go down rather well, too. As does carabinieri prawn Caesar pita wrap. A couple of vegetarian picks range crunchy Thai "tung thong" or "golden money bags" of mildly-spiced minced veggies and, a personal favourite, fresh fig, creamy Brie, balsamic pearls on biscuit.

And so to the Pastry Delights. We start in the middle again with Green Tea Christmas Tree, thick, smooth mocha green tea cream precisely cementing Christmas tree-shaped plates of mocha chocolate complete with star on top. Dark chocolate crunch with fudge topping and fresh raspberry jam filling was similarly decadent. Ditto Grand Marnier Macaron, Andrea explaining that Grand Marnier figures a lot in Italy at Christmastime, here intricately embellished with peacock trademark. Plus Coconut Mousse, Pineapple & Lime Cake, a first rate lemony-cheesy Cheese Cake with crumble base topped with strawberry glaze and sprouting chocolate reindeer antlers. Plus another manifestly festive bonbon, Santa Claus Blueberry Choux.

There is no hurry and it adds to the pleasure that once these two plates have been done justice, that still leaves the scones that resolve the mystery, two pieces each of two different flavours that revolve daily, including cinnamon and walnut, passionfruit, red berries, chocolate, and classic. Ours were red berries and classic. The fluffy, buttery scones were just firm enough and the condiments, homemade mulberry and prune jam, lemon cream, and clotted cream, made it all too, too delightful.

And yet the final item, really "took the biscuit": Chef Noli's grandmother's Stollen recipe served so hot you have to hold it between your teeth before surrendering to its layered cinnamon-spicy flavours.

Freshly-brewed fine coffee or equally fab Mariage Frères' teas accompany, featuring "Noël" gourmet black tea, an irresistible blend of silver needles, mandarin, cinnamon, almond, orange and Bourbon vanilla sprinkled with golden stars. No exaggeration to hail it as most beautiful, delightful and illuminating tea of Christmas. Or select your preferred libation from the extensive tea and coffee list, or indeed the bar which would be extra.

Located on the Upper Lobby, Peacock Alley is open daily from 9am - 10pm. The Festive Afternoon Tea Set, available from 1pm - 5pm, is priced at B2,200++ per set for two, including tea or coffee.

**PEACOCK ALLEY** Waldorf Astoria Bangkok. 151 Ratchadamri Road. Tel. 02 846 8888 or email [bkkwa.fb@waldorfasteria.com](mailto:bkkwa.fb@waldorfasteria.com).







TRAVEL &amp; LEISURE

# WINTER SKIING ON POWDER SNOW AMID THE TREES OF SENDAI

**WHERE SNOWFLAKES SPARKLE AMID SENDAI'S VIBRANT CULTURAL HERITAGE**

In December Sendai casts its winter spell in various shades of white. It's a wonderful time when remarkable snow formations almost come alive and you can hike, dine, farm and bathe at your own pace. Fly THAI to Sendai today and immerse in its spellbinding small town hospitality and cultural diversity. With our new non-stop Bangkok-Sendai route, you can now travel to the City of Trees and enjoy the colours of nature all year round.



**ZAO ONSEN: VOLCANIC HERITAGE SANCTUARY**

One of Japan's most astonishing hot springs locales, renowned for its relaxing combination, is "Zao Onsen" in the stop-over town between the Ice Monsters and Sendai.

In the prefecture's bearable 3-5°C winter temperature, Zao Onsen provides a variety of acidic sulphur outdoor hot pools with temperatures ranging a warming 40-50°C. Sitting on the slope of the hill looking out across the snow-covered mountainous landscape, bathing in the stone-lined pond gives a glowing skin treatment and also reputedly resolves abdominal pains.

The aromatic volcanic scent that makes the onsen tick is a natural gift granted by the Okama crater, or Five Color Lake, in the midst of Mount Zao. Before or after bathing, discerning travellers are recommended to make a road trip to the Kattadake peak for a serene 360° view of the crater.

**How to get there:** From Sendai take the JR Senzan Line to Yamagata (70-90 minutes) and transfer to a bus to Zao Onsen (40 minutes).



**ZAO FOX VILLAGE: JAPAN'S LARGEST FOX-THEMED ZOO**

In Miyagi region, cats are revered as representing a god who protects silk worms from rats, as silk worms create the precious raw material for the prefecture's signature trade. The "Zao Fox" is another among the region's attractions, charming overseas visitors to flock to "Fox Village" to feed them.

Over a hundred of the foxes representing six species live in their natural habitat in the snowy fields of Fox Village. Tourists are welcome to feed the foxes, which roam freely in surrounding pastures, but are warned not to touch them with bare hands. While they appear friendly and adorable,

they are nonetheless wild animals with natural predatory instincts.

If you wish to get up close and personal with wildlife, a petting zoo gives visitors a chance to pet and even snuggle with the resident rabbits and goats. Entrance admission fee is ¥1,000, children (12-0 years old) are free of charge.

**How to get there:** Take the local JR train direct to Shiroishi station (approx. 45 minutes). Then take a taxi or shuttle bus to reach the Fox Village (approx. 22 minutes).

**SAIRI YASHIKI: TIME TRAVEL AROUND TOWN**

Located in southern Sendai, Sairi Yashiki is the gateway to a modern-day experience of a bygone era.

Built in 1848, Sairi Yashiki served as the Saito family's home as well as a regional trading hub for its legendary silks. Preserved in its original state, the home comprises a main residence, seven wooden warehouses and a concrete WWII-era structure.

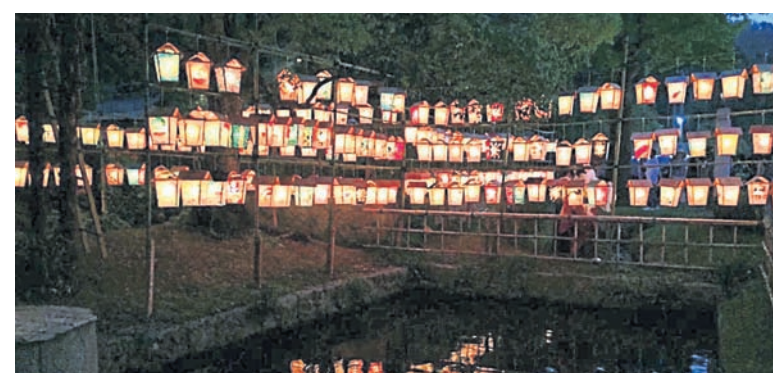
Today, the mansion serves as a museum showcasing the family's collection of art depicting Edo-period lifestyle and culture, along with displays of vintage toys and coins. The Japanese haute couture is not to be missed.

The complex features a picturesque setting that includes a gently flowing stream and flowers, which can be viewed through the windows, inspiring guests to immerse in the serene natural surroundings. Visitors can enjoy a leisurely cruise along the Abukuma River, offering glimpses of the region's rich history of marine transport.

During the 'Sairi Genya' festival, the mansion is illuminated by thousands of hand-painted paper lanterns, with visitors resplendent in traditional Japanese attire.

Besides cultural aspects, visitors may indulge their sweet tooth at Gelateria La Festa, featuring locally made ice cream in such popular flavours as honey and strawberry.

**How to get there:** Take JR Tohoku Main Line heading to Shiroishi Station. Get off at Tsukinoki Station, then take the Abukuma Line to Marumori Station. The entire journey takes approximately 1 hour.



## EMBRACE THE YEAR-END FESTIVE SPIRIT IN SENDAI



**ICE MONSTER: WHERE RARE WONDERS MEET**

When there is only the rarest chance to see the soulful Ice Monsters of Miyagi Zao Sumikawa Snow Park it must be seized!

Located only two hours' drive south of Sendai, the Ice Monsters of Miyagi Zao Sumikawa Snow Park are in a natural state that only lasts four months of the year, from December to March. That's the only time when the snow-covered trees take on their miraculous form, the result of sea breezes bringing warm currents to the location just as the snow falls. Hurling up on Aomori-Todomatsu Pine Trees, the snow forms ice monsters, the forms of which are constantly changing throughout the snowy but sunny winter season.

Don't let its name - "Juhyo", meaning ice monsters - turn you away! Discover them at their most spectacular from the top of the slope looking down on a clear day all the way to the town of Matsushima.

For the best experience, reserve one of the heated snow cats in advance and immerse in a warming onsen on your return to Sendai. Miyagi Zao Sumikawa Snow Park Lift Ticket starts from ¥1,500, prices are varied by duration of stay.

**How to get there:** Hop a tour coach from Sendai Bus Terminal which takes approximately 2 hours.



**SENDAI PAGEANT OF STARLIGHT: YEAR-END MIRACLE**

Jozenji-dori Street is well-known as a high street shopping paradise and for its central business district where tunnels of tall zelkova trees offer green shade and bring a sense of serenity to Sendai's bustling city life.

Every mid-December to year-end, the street in the heart of the Tohoku region is transformed into a massive winter illumination evoking festive sensations in passersby. Over 600,000 lights decorate thousands of tree branches, accompanied by a Starlight Symphony soundtrack performed by Sendai Philharmonic Orchestra, transforming the street into the "Sendai Pageant of Starlight".

The festival closes with a highlight - "Starlight Wink" - a moment when all the illuminations are suddenly shutting down leaving the crowd in darkness, before they are suddenly turned back on again, restoring the street's gorgeous aura.

**How to get there:** Take the Namboku Line towards Sendai Station in Izumi-Chuo and take the train to Kotodai-Koen Station which takes approximately 10 minutes.



**GREEN, FRESH, AND TASTY: ZEST OF SENDAI**

If your previous experience with edamame (Japanese green soybeans) was not as marvellous as it should have been, Zunda Mochi will raise your expectations of flavour.

Made with premium-grade green soybeans from Sendai, Zunda is a green puree-paste seasoned with sugar and salt. Traditionally, the soft, white, chewy, and mochi-coated Zunda is used as a good luck charm in ceremonies marking auspicious occasions. Today, Zunda Mochi not only entices with its mildly sweet taste, but is also a nutritious addition to the menu of weight-conscious diners.

Besides main courses, Sendai's world-renowned and signature delicacy, Zunda is also available as cakes or puddings, all imbued with the region's rich food heritage.

In addition to Sendai's grilled beef tongue that tempts diners with its aromatic charcoal fragrances and flavourful palate, Sendai's gastronomic delights include "Kakikoya" or grilled oysters. As part of the New Year celebrating tradition, the freshest Kakikoya is available during late October to mid-March at Matsushima Bay in Sendai. Unlike other regions of Japan, travellers are recommended to discover the authentic flavour of oysters without any sauce that may get in the way of tasting the plump, firm, and succulent meat. Beer, butter, and lemon juice are instead best served with this epicurean Japanese delicacy.



BOOK BY 10 DECEMBER TO RECEIVE 10% EARLY BOOKING DISCOUNT (PREPAYMENT IS REQUIRED)

# CHRISTMAS

24-25 DECEMBER 2019  
SEVEN-COURSE FESTIVE DINNER

2,900 THB

Amuse Bouche . B9 Signature foie gras .  
Pan seared Hokkaido scallop . Buttered squash soup .  
Traditional Christmas turkey or Half Canadian lobster  
or Beef Wellington . Gourmet Primo Christmas Pudding .  
Christmas Cookies

All prices are subject to 10% service charge and 7% government tax

Gourmet house 02 234 2588 brasserie9bkk www.brasserie9.com



FESTIVE CELEBRATIONS

# DISCOVER NAKA ISLAND, A LUXURY COLLECTION RESORT & SPA, PHUKET

TREAT YOURSELF TO THE 2019 FESTIVE SEASON OFFERS

The Naka Island, a Luxury Collection Resort & Spa, Phuket today launches its magical festive season offers for guests to join in the exciting festivities on the island this year-end, and make Christmas and New Year the most enjoyable. A wide range of dining and other celebrations will be on offer throughout Christmas and New Year, complemented by the resort's idyllic ocean views, outstanding facilities and seamless services.

Christmas choir by his helpers, The Naka Island's Christmas Eve celebrations begin with multiple celebrations across the resort's restaurants and bar including all-day dining Tonsai restaurant, beachfront restaurant My Grill, scenic view Z Bar, the newly opened Rum Chapel and in-villa dining.

Tonsai - All day dining restaurant offers Christmas Eve Buffet Dinner priced at B3,200++, featuring a wide array of local and international cuisine (Food only).

Rum Chapel - New beachfront trendy dining venue with engaging ambiance and design presents its innovative 5-course Christmas set dinner

**CHRISTMAS CELEBRATIONS ON THE ISLAND**  
Featuring the Santa visit and the



priced at B4,500++ with welcome cocktail and wine pairing. In addition, guests can still enjoy a la carte dinner at the award-winning beachfront restaurant My Grill, Z Bar and in-villa dining, advanced reservation is required.

**NEW YEAR'S EVE DINNER PARTY - PIRATES OF THE NAKA ISLAND**

On December 31, 2019, get ready to party in style with 'Pirates of The Naka Island' themed dinner party, and be entertained by live DJ, live band, talented dance shows and fire dance shows. A live DJ will also be playing everyone's favourite hits all night long. Priced at B8,990++ including free flow beverages during 6.30pm - 1am, guests can start the year right and pamper with sumptuous buffet, drinks, entertainment plus a striking display of fireworks!

Escape to the hidden paradise of our extraordinary luxury hotel, The Naka Island, a Luxury Collection Resort & Spa, Phuket is tucked away on a secluded island just off the east coast of Phuket, Thailand. Journey to the boutique resort by speedboat and take in the enchanting beauty of rich coconut

groves, ivory sandy beaches and limestone cliffs as guests bounce along the waves surrounding Naka Island. Once guests arrive, taste unexpected flavours at one of our hotel's beachside restaurants, My Grill and Tonsai, or unwind with a cocktail at the waterfront Z Bar.

This exclusive resort has transformed island living with 80 uniquely designed rooms and villas accompanied by numerous amenities, from state-of-the-art technology, including Wi-Fi and LCD TVs, to a relaxation sala with an outdoor soaking private pool. Whether guests are here for a rejuvenating spa getaway or adventurous Thailand expeditions, guests can find what they need at The Naka Island, a Luxury Collection Resort & Spa, Phuket.

Guests can book the festive offers via the reservation desk available at Tonsai restaurant's entrance during 8am - 9pm from December 17, 2019 onwards.

For more information, please call 087 637 1400, email naka.reservations@luxurycollection.com or visit www.theluxurycollection.com/naka.island.com.



## The Celebration of Joy and Happiness Begins! Discover "OneSiam The Magical Tale Celebration" at Siam Paragon, Siam Center and Siam Discovery

OneSiam is delighted to offer extraordinary experiences of joy and happiness to make every day special with its inviting campaign celebrating the festive season dubbed "OneSiam The Magical Tale Celebration". The areas of OneSiam spreading from Siam Paragon and Siam Center to Siam Discovery are decorated with astonishing art installations creating cheerful ambiances from now to January 12, 2020.



Miss Chanisa Kaewruen, Senior Deputy Managing Director, Siam Pivatt Company Limited, said, "OneSiam has long been a favourite global destination of local and international tourists and a preferred choice to visit during every special season. This year, OneSiam, including Siam Paragon, Siam Center and Siam Discovery, is all set to greet local and international visitors as the ideal destination for joyful celebrations with its special campaign 'OneSiam The Magical Tale Celebration'."

OneSiam The Magical Tale Celebration, the major theme of this year's celebration, is based on the principle that OneSiam is an amazing destination for people of all ages to explore extraordinary experiences of joy and excitement as if living in a magical town. OneSiam is thus a celebration destination for everyone and each of the three malls offers different experiences reflecting their unique character.

Siam Paragon, the world-famous mall, is lavishly arrayed with glamorous atmosphere and world-class entertainment. Impressive art installations are begging to be photographed and shared. Standing right at the entrance of Siam Paragon is the fairy tale castle-like art installation set as if it is located on a Christmas tree-like mountain peak. Adjacent is Magical Tale Tunnel decked out with lights illuminating the night transporting visitors into a wonderland. Indeed, Siam Paragon's entire interior is festooned with an appealing ambience of celebration.

Siam Center emphasises its status as a trendy and inspiring hangout by featuring the magical playground enhanced with



illuminations under the theme of "Siam Center ILLUMINATIC Playground". For the first time, Siam Center presents funky Christmas tree fashion expressed with multimedia arts. The tree is embedded with eye-catching features, kinetic effects, illuminated offerings and geometric motifs. The interactive features allow visitors to share their blessings and images on a gigantic LED screen. Visitors are invited to capture their portraits and share their joyful moments with others. Meanwhile, the Magic Ball Pool is filled with illuminated balls whose colours keep changing, allowing people to snap countless stunning shots. Mini concerts by the four heartthrobs of Trinity promise to enhance the lively ambience throughout December.

Siam Discovery - the Exploratorium - invites visitors to step into "green lifestyle" fit for the new generation. As such "Siam Discovery's Circular Living Recycled Christmas Tree" is created with environmentally friendly concepts and is attached with an air purifier. Siam Discovery also prepares lots of gifts catering to different

lifestyles. The one-of-a-kind gifts are accompanied with personalised services. Plus exclusive products in limited editions and award-winning items. Moreover, a selection of finest eco gifts created with eco-friendly consciousness are offered to please new generation smart consumers tuned into the environment and sustainability. Loft also presents a wide selection of trendy products, gadgets and innovative items for smart shoppers to select. The leading fashion brands housed in Siam Discovery also unveil Discovery Selection featuring the latest most exclusive collections. Plus fashion lovers will not wish to miss the pop-up stores of world famous brands offering exciting experiences.

Besides appealing art installations across the three malls, OneSiam frames happy moments with a line-up of world-class entertainment from different countries. The free performances are scheduled throughout December, including, of course, during the fabulous countdown party at Siam Paragon's Parc Paragon on the night of Tuesday December 31, 2019.



Complementing all the shopping buzz, there's more pleasure to be had under the umbrella of OneSiam, taking photos with the whimsical art installations and indulging in delicious dishes and drinks at over 200 eateries. All is set to serve gatherings of friends and families for festive celebrations throughout "OneSiam The Magical Tale Celebration". Visit any time from now till January 12, 2020. Only at Siam Paragon, Siam Center and Siam Discovery.





HOTELNEWS

# GO "BEYOND" WITH BURGERS AND SAUSAGES

AT ANANTARA SIAM BANGKOK HOTEL

**F**our dining outlets at the prestigious central Bangkok hotel now offer delicious plant-based meat alternatives, in an exciting, innovative move for the city's gastronomic and health scenes.

At Aqua, The Lobby, The Terrace and recently revamped Mocha & Muffins, guests can now enjoy "Beyond Meat", the world's first plant-based alternative, which looks, cooks, and satisfies like beef without GMOs, soy or gluten.

Created from a combination of expert innovation and protein, fat, minerals and carbohydrates sourced from plants, Beyond Meat delivers the juicy, delicious taste diners know and love, in a product that is better for consumers as well as for the planet.

With greater or equal protein levels than their animal counterparts, and with no cholesterol, less saturated fat and no antibiotics or hormones, these new products offer meat without compromise or the detrimental agricultural impact on the planet. "Beyond Burgers" are now available at Aqua, The Lobby and The Terrace, and "Beyond Sausage Rolls" is available at Mocha & Muffins.

■ Beyond Burgers is priced at B750++ per piece.  
 ■ Beyond Sausage Rolls is priced at B450++ per piece.  
 (Prices are subject to 10% service charge and 7% government tax).



**ANANTARA SIAM BANGKOK HOTEL**  
 155 Ratchadamri Road.  
 For more information and reservations, Tel. 02 126 8866 Ext. 1201 or email [dining.asia@anantara.com](mailto:dining.asia@anantara.com). Visit our website at [anantara.com/en/siam-bangkok](http://anantara.com/en/siam-bangkok).

## Holiday Time Fun QUIZ

Find the answers and win prizes!

**Grand Prize**

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

**2nd Prize**

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

**3rd Prize**

**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
<p><b>Anantara Mai Khao Phuket Villas</b> Pool Villa, 1 night for 2 persons with breakfast, value B20,600</p> <p><b>Hilton Pattaya</b> Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500</p> <p><b>Banyan Tree Bangkok</b> Thai Dinner Set and one round of Sunset drinks for 2 persons at Saffron Cruise, value B7,500</p> <p><b>The Berkeley Hotel Pratunam</b> Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000</p> <p><b>Amari Watgate Bangkok</b> Grand Deluxe, 1 night for 2 persons with breakfast, value B4,200</p> <p><b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant, value B4,000</p> <p><b>JW Marriott Hotel Bangkok</b> Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996</p> <p><b>Le Méridien Bangkok</b> Sunday Brunch for 2 persons, value B3,400</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Bangkok Marriott Marquis Queen's Park</b> Dining vouchers at ABar, value B3,000</p> <p><b>Oriental Residence Bangkok</b> Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2,968</p> <p><b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944</p> <p><b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770</p> <p><b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Mexicano, value B2,500</p> <p><b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b> Swatch Watch, value B2,150</p>	<p><b>Renaissance Koh Samui Resort &amp; Spa</b> Deluxe Garden, 2 nights with Breakfast, value B19,090</p> <p><b>Thai Vietjet</b> 2 Domestic Flight Return Tickets, value B12,000</p> <p><b>The Berkeley Hotel Pratunam</b> Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000</p> <p><b>Banyan Tree Bangkok</b> One round of Sunset drinks at Saffron Cruise and International Buffet Lunch/Dinner at Romsai for 2 person (Mon-Thu), value B4,900</p> <p><b>Le Méridien Suvarnabhumi, Bangkok Golf Resort &amp; Spa</b> Aromatherapy Massage voucher, value B4,000</p> <p><b>Bangkok Marriott Marquis Queen's Park</b> Dining cash voucher at Akira Back and ABar, value B4,000</p> <p><b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant, value B4,000</p> <p><b>JW Marriott Hotel Bangkok</b> Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996</p> <p><b>Eastin Grand Hotel Sathorn</b> Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600</p> <p><b>Le Méridien Bangkok</b> Sunday Brunch for 2 persons, value B3,400</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Oriental Residence Bangkok</b> Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2,968</p> <p><b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944</p> <p><b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770</p> <p><b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Mexicano, value B2,500</p> <p><b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b> Swatch Watch, value B2,150</p>	<p><b>Le Méridien Suvarnabhumi, Bangkok Golf Resort &amp; Spa</b> Grande Deluxe Room for 1 night, value B8,977.50</p> <p><b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Champagne Brunch for 2 persons at UNO MAS Restaurant (every first Sunday of the month), value B8,370</p> <p><b>Banyan Tree Bangkok</b> One round of Sunset drink at Saffron Cruise and International Buffet Lunch/Dinner at Romsai for 2 persons (Mon-Thu), value B4,900</p> <p><b>Sofitel Sukhumvit</b> Sunday Brunch for 2 persons, value B4,400</p> <p><b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant, value B4,000</p> <p><b>Eastin Grand Hotel Sathorn</b> Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600</p> <p><b>Le Méridien Bangkok</b> Dinner Buffet for 2 persons, value B3,800</p> <p><b>Le Méridien Suvarnabhumi, Bangkok Golf Resort &amp; Spa</b> Family Sunday Brunch for 2 persons, value B3,580</p> <p><b>Amari Watgate Bangkok</b> Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Bangkok Marriott Marquis Queen's Park</b> Dining cash vouchers at ABar, value B3,000</p> <p><b>Oriental Residence Bangkok</b> Ferris Wheel Afternoon Tea Set for 2 persons, 2 Vouchers, value B2,968</p> <p><b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770</p> <p><b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Da Vinci, value B2,500</p> <p><b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b> Swatch Watch, value B2,150</p>	<p><b>Well Hotel Bangkok Sukhumvit 20</b> Executive Room, 2 nights for 2 persons with breakfast, value B32,720</p> <p><b>Thai Vietjet</b> 2 Domestic Flight Return Tickets, value B12,000</p> <p><b>Hilton Pattaya</b> Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500</p> <p><b>The Berkeley Hotel Pratunam</b> Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000</p> <p><b>Bangkok Marriott Marquis Queen's Park</b> Dinner Buffet for 2 persons at Goji Kitchen, value B5,000</p> <p><b>Banyan Tree Bangkok</b> One round of Sunset drinks at Saffron Cruise and Dimsum Buffet Lunch/Dinner at Baiyuan for 2 persons (Mon-Thu), value B4,400</p> <p><b>Sofitel Bangkok Sukhumvit</b> Sunday Brunch for 2 persons, value B4,400</p> <p><b>Royal Orchid Sheraton</b> Sunday Brunch for 2 at Feast Restaurant, value B4,000</p> <p><b>JW Marriott Hotel Bangkok</b> Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996</p> <p><b>Le Méridien Bangkok</b> Dinner Buffet for 2 persons, value B3,800</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Amari Watgate Bangkok</b> Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532</p> <p><b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944</p> <p><b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770</p> <p><b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Da Vinci, value B2,500</p> <p><b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b> Swatch Watch, value B2,150</p>

## FESTIVE CELEBRATIONS



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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, 3<sup>rd</sup> Floor, 136 Na Ranong Road, Klong Toey, Bangkok 10110

**Rule & Regulations**

- Contest period, 1 December 2019 to 31 January 2020
- Weekly prize draw and grand prize draw will be announced on 29 January 2020 in the Bangkok Post.
- All questions on winning entries must be answered correctly.
- All decisions by the Bangkok Post P/C are final.
- Staff of the Bangkok Post Group, their family members and close relatives are not eligible to join the contest.
- Winners must pay 7% VAT and 5% withholding tax on prizes that exceed B1,000 in value.
- Prizes are subject to change without prior notice.
- Prizes cannot be exchanged for cash.

**WEEK1: 2-6 December 2019**