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MONDAY, DECEMBER 9, 2019



Crab salad, toasted brioche, strawberry and celery juice.

FESTIVECELEBRATIONS

DINNER WITH ST. REGIS BLESSED BE THE SEASON OF FESTIVE

DEGUSTATION DINING

JOJO RESTAURANT AT THE ST. REGIS BANGKOK SLIPS ON ITS HOLIDAY BEST TO HOST A SUITE OF FINE DINING EVENTS WORTHY OF THIS LEGENDARY

STORY: CHRISTOPHER LOMBARDI

HOSPITALITY BRAND

estive season 2019 is an elegantly appetising affair at The St. Regis Bangkok, as the heritage-infused hotel's Jojo restaurant hosts a series of fine dining promotions to celebrate the holidays.

With a hospitality lineage going back more than 100 years, The St. Regis Bangkok bears the DNA of the original St. Regis Hotel in New York City, which opened in 1904. Built by John Jacob Astor IV — at the time America's wealthiest man — The St. Regis New York represented the epitome of opulence, hosting the crème de la crème of the US and international high society.

This legacy of supreme luxury and uncompromisingly high standards of guest service established over a century ago can be experienced today at this exceptional 5-star property located on the prestigious Ratchadamri Road, where The St. Regis Bangkok's fine dining venue Jojo restaurant is offering a series of year-end holiday dining events that fittingly pay homage the hotel's storied name.

Highlights from this inspired pageant of repasts include a Crab Salad **Beef Carpaccio** with sweet onion, puffed rice chips, aged parmesan.

rice chips and aged Parmesan, topped with balsamic caviar. The Grilled Wagyu with beef jus is cooked to melt-in-mouth perfection, arriving with Sweet Onion Chip along with a dollop of Polenta Foam (exceptional mouthfeel!) topped with a gen-

A light and refreshing dessert feares an elegantly imprinted swirl o Vanilla Panna Cotta holding court in a colourful soiree of fresh forest berries and house-made Pistachio Ice Cream — made impossibly smooth and creamy using a special nitrogen blending technique — with two spheres of strawberry powder-dusted panna cotta completing

appetiser, garnished with toasted brioche, fresh strawberry and celery juice. A paper-thin Beef Carpaccio comes intriguingly plated on a wooden plinth, accompanied with Sweet Onion, puffed

erous shaving of Black Truffle. the artfully rendered plating tableaux.





■ Festive Afternoon Tea Set that harkens back to the grandeur of New York's early 20th-century high-society era. Featuring premium TWG infusions, the tea-for-two event includes a tantalising spread of dainties and savouries, including lobster and tomato cocktail with champagne jelly, spiced ham with pineapple compote on soda bread and turkey-cranberry vol au vent.

THE ST. REGIS IS ALSO OFFERING...

supreme-quality sweets, jams, puddings, savouries, bubbly and nostalgically authentic Christmas cookies and breads. Meticulously sourced and beautifully packed, these parcels of seasonal and specialty delicacies will continue to convey your good taste and warm sentiments well after the year's final chorus of *Auld Lang Syne* is but a happy memory.



Grilled Wagyu, Polenta foam, sweet onion chip, black truffle and beef jus.

RIGHT Berry and vanilla panna cotta, pistachio ice-cream.



CHRISTMAS EVE 5-COURSE SET DINNER December 24, 2019

6:00-10:00pm 3,800B ++ (5,000B ++ with wine pairing) Featuring: Risotto with buffalo mozzarella, lamb rack with foie gras

CHRISTMAS DAY 5-COURSE SET LUNCH December 25, 2019

12:00-3:00pm 3,800B ++ (5,500 with wine pairing)

Featuring: Crab salad, risotto with buffalo mozzarella

CHRISTMAS DAY 5-COURSE SET DINNER

December 25, 2019 6:00-11:00pm 3,800B ++ (5,500B ++ with wine pairing) Featuring: Beef carpaccio, lamb rack with foie gras

NEW YEAR'S EVE 8-COURSE SET DINNER

December 31, 2019 6:00 - 11:00pm

4,500B ++ (6,400B ++ with wine pairing) Featuring: Red mullet and lobster soup, wild seabass, grilled Wagyu

FESTIVE AFTERNOON TEA SET AT THE ST. REGIS BAR

Today-January 6, 2020 2:00-5:00pm

1,800B ++ per set, including TWG tea and coffee for two

THE ST. REGIS FESTIVE HAMPERS

Available today through January 1, 2020 Luxury Hamper: 7,000B net Classic Hamper: 4,000B net



THE ST. REGIS BANGKOK 159 Ratchadamri Road. Tel 02 207 7777, email: fb.bangkok@stregis.com. Visit www.stregisbangkok.com.

FESTIVECELEBRATIONS

DO AFTERNOON TEA FESTIVELY

ONE OF THE BEST THINGS ABOUT THE FESTIVE SEASON, ASIDE FROM HOLIDAYS, IS SURELY THE FESTIVE TREATS. FESTIVE INDULGENCE IS A MUST, AND THE SHANGRI-LA HOTEL, BANGKOK HAS YOU COVERED, IN THEIR SIGNATURE STYLE!

STORY: NIKKI BUSUTTIL

ecadence defines an experience at the Shangri-La Hotel, Bangkok, and their afternoon tea is no departure from this fact. Overlooking the Chao Phraya River from the comfort of the Lobby Lounge or Chocolate Boutique, the afternoon tea is a timeless tradition.

This holiday season, however, the signature birdcage afternoon tea experience has received a festive makeover from the hotel's Executive Pastry Chef, Christoph Widmer. Putting a decidedly seasonal stamp on this daily occurrence, Chef Christoph presents the new Christmas Afternoon Tea, at the Shangri-La Hotel, Bangkok, available every day from 1st to 31st December 2019.

From 2:00pm to 6:00pm, guests are invited, as always, to partake in this afternoon ritual, celebrated the world over, but with a Shangri-La Hotel, Bangkok Christmas twist – indulgence guaranteed, with Christmassy highlights, at 1,398++ baht for two. Each pair ordering afternoon tea can request their own tea selection, from an extensive list of Zesta teas, and staff are happy to provide complimentary hot water refills. With everything from Earl Grey, Darjeeling



and English Breakfast classics, to a variety of exquisite Estate teas, herbal teas, fruit infusions and Chinese leaves, you are positively spoilt for choice, and this is before the edible delights have arrived.

Once the tea is tended to, the bird-cage decorated with a festive wreath is brought in, and stacked with three tiers of homemade savoury and sweet temptations. This is followed swiftly by a basket of scones and all the essentials for a cream tea. As your eyes dance from one item to the next, quickly calculating which you want to try first, and will four hours be sufficient to polish everything off, you begin to salivate. Even if you do not manage to finish everything, you'll do your best and loosen your belt trying to! It is the festive season after all.

Prepared for indulgence, you will want to scan the menu, to know exactly what you're getting into, which makes you salivate all the more. Resist the urge to begin with the sweet, as you look, instead, to the savoury tier. Dainty sandwiches and breads come laden with fresh flavours and thoughtful combinations, as pretty as works of food art. Ordinary flavours are turned into extraordinary taste sensations, and every bite is certainly Instagrammable!

Be sure to work out with your afternoon tea partner, who wants what, to avoid any unwanted confrontation over sandwiches, pastries, cakes and cookies. In terms of sandwiches, the breads are light, and every item is well composed, often decorated with edible petals: ham and grain mustard with mayo; cheddar with chutney; cream cheese and cucumber; smoked salmon with capers and lemon; and egg mayo with fresh chives.

The sweets are where you feel the true decadence kick in. Do you begin with plain or stewed dried apricot scones? With or without the clotted cream, and homemade preserves? Decisions, decisions... With both, of course! A top tip is to alternate between heavier and lighter morsels, to ensure you can keep up the pace and stay the distance, as you will long to bite into everything.



From the old English Christmas pudding with brandy sauce, Christmas stollen and boozy traditional mince pies with brandy butter, to the Swiss Christmas cookies, including iced cinnamon stars, biberli with fresh marzipan, and Basler läckerli, Chef Christoph has pleasantly surprised, by not having had too heavy a hand with the sugar, and by featuring his native style. His use of plenty of dried fruits, spices and almond flour make for a warm Christmas feeling, like a welcome winter hug.

The roasted almonds, pistachios and hazelnuts make for the tastiest Italian panforte di Siena, and the Framboise Rose is a light slice of rose champagne sponge stacked with diplomat cream and fresh raspberries. To round off the occasion, you also receive a selection of housemade Christmas pralines, and chocolates shaped like vanilla bean pods and cinnamon bark as edible décor.

The four hours dissipate quickly as you watch river life go by, enjoy the subtle live music, and kick back with a friend or three, or your loved one, over the Christmas Afternoon Tea. As the sun starts to dip and the river lights illuminate, your next thought should only be whether or not you can handle dinner,

after this fine, yet perfectly formed, afternoon decadence. One would wager perhaps not!

However, lest we forget the Sunday Afternoon Tea Dance, this continues each Sunday from 3:00pm to 6:00pm. Once a week professional and amateur dancers, young and old, gather, a dance floor appears, and the live band plays ballroom classics, for some good old time civilized fun and frolics, over afternoon tea. Two delightful traditions are merged, and throughout December, your Sunday Afternoon Tea Dance is served with a side of Christmas indulgence. The dance element interspersed is also a fantastic way to shed some of those festive calories, and not overindulge too quickly.

SHANGRI-LA HOTEL BANGKOK
89 Soi Wat Suan Plu, New Road.
For further information or
reservations, at the Chocolate
Boutique and the Lobby Lounge,
guests can call 02 236 9952 and 02
236 7777 or email restaurants.slbk@
shangri-la.com, and visit http://
www.shangri-la.com/bangkok/
shangrila/dining/bars-lounges/lobby-lounge.





FESTIVECELEBRATIONS

Enchanting Christmas Celebrations

at Anantara Siam Bangkok Hotel

njoy a holiday period full of seasonal cheer at Anantara Siam Bangkok Hotel, with a dazzling line up of events for the whole family. Gather with loved ones for a traditional Christmas feast, indulge in our special holiday afternoon tea and toast to 2020 in a decadent New Year's Eve celebration.

CHRISTMAS FESTIVITIES

Christmas Carolling, 24 – 25 December 2019

Bask in the holiday atmosphere with a medley of Christmas carols and songs performed by a charming children's choir. Revel in the magic of Christmas with a special appearance from Santa at The Lobby and all hotel restaurants. On 24 December 2019 from 7.30pm onwards, and on 25 December 2019 from 12.00 noon onwards.

Christmas Eve Dinner Buffet at Parichart Court, 24 December 2019,

from 7pm – 10pm
Join us for a lavish Christmas buffet celebrating a world of festive flavours. Indulge in all your favourites, including roast turkey, fresh seafood, charcoal grill, foie gras and classic Yuletide

desserts. A live band completes this magical occasion. Christmas Eve Dinner Buffet is priced at B4,900++ per person, including house beverages and free-flowing sparkling wine, and B2,450++ for children under 12 years old, including soft beverages.

Christmas Eve Dinner, 24 December 2019

■ Shintaro, from 5pm – 10.30pm Make holiday memories with a delicious dinner of fresh fish and fine Japanese sake.





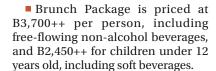
■ Biscotti, from 6pm – 10.30pm Enjoy an unforgettable meal on

Enjoy an unforgettable meal on the night before Christmas. Dine on signature offerings from a special menu at award winning Italian restaurant.

Christmas Brunch, 25 December 2019, from 11.30am – 3.30pm

Indulge in an extravagant Christmas Day buffet with seasonal delights from roasted turkey and ham on the bone to apple crumble with spiced ice cream. Get into the merriment with our local choir and a visit from Santa Claus.





■ Champagne Package is priced at B5,100++ per person, including free-flowing champagne and alcoholic beverages.

Christmas Set Lunch, 25 December 2019, from 11.30am – 2.30pm

■ Biscotti

Enjoy a delicious Italian-style Christmas lunch with selection of antipasti from the buffet, followed by a premium main course selected from festive à la carte specials, complemented with your choice of fine wines.

Shintaro

Relish a festive lunch with fine Japanese flavours starting with a salad buffet and a variety of classic Japanese appetisers followed by delectable mains complemented by exquisite green tea.

Christmas Afternoon Tea Buffet at The Lobby,

25 December 2019,

from 2pm – 6pm
Indulge in a special Christmas afternoon tea buffet featuring our finest gourmet treats paired with premium

Mariage Frères teas. Enjoy an array of Christmas sweets and savoury delights against a backdrop of live piano. Christmas Afternoon Tea buffet is priced at B1,100++ per person and B1,750++ per person including one glass of Champagne.

ANANTARA SIAM BANGKOK HOTEL 155 Ratchadamri Road. For more information and reservations please call 02 126 8866 or email festivedesk.asia@ anantara.com. Visit our website at









MONDAY, DECEMBER 9, 2019 | Bangkok Post HOLIDAY TIME

FESTIVE CELEBRATIONS

CHRISTMAS CELEBRATIONS AT WALDORF ASTORIA BANGKOK

CELEBRATE THE JOYOUS SEASON WITH US AND OUR DISCERNING CULINARY EVENTS AND ENTERTAINMENT

he most joyous time of the year is fast approaching, and it is time to plan ahead for some holiday fun. Visit Waldorf Astoria Bangkok to imbibe some holiday cheer, where we have prepared a season of discerning culinary and entertainment celebrations in the iconic setting of the hotel.

From a romantic night to remember to a year-end gathering with colleagues, a festive celebration with us will be stylish and memorable. Kick off the joyous season with our Festive Afternoon Tea in the elegant atmosphere of Peacock Alley, or enjoy festive cocktails created exclusively for this season in the glamorous setting of The Loft. Indulge in Christmas Eve dinner with family and friends and enjoy the bespoke dishes created by our chefs in each distinctive restaurant, and join us to ring in the New Year and watch the countdown fireworks from either Peacock Alley, Bull & Bear, The Loft or Champagne Bar, each with a spectacular city view.

Embrace the joyous spirit of this season and join us for a festive celebration, or two! Prices range from B450++ for a glass of festive cocktail to



B10,000++ for a countdown and fireworks dinner. Tel. 02 846 8888 or email to wabkk.fb@waldorfastoria.com.

ON CHRISTMAS EVE (Tuesday, November 24, 2019)

Front Room - Join us for a dinner of discovery as Chef Rungthiwa (Fae) Chummongkhon and her team take guests on a journey of innovative Nordic-Thai cuisine. Dine on a tantalizing seven-course menu created exclusively for the festive celebrations, and witness Chef Fae and her team in action in their open kitchen.

Dinner is available from 6pm to 10.30pm and priced at B5,500++ per person (food only). An option of wine or juice pairing is available at an additional cost.

The Brasserie - Celebrate Christmas Eve with family and friends in the comfortable ambience of The Brasserie. Treat yourself and your loved ones to our extensive festive buffet featuring premium seafood, charcuterie and cheeses, as well as a variety of yuletide desserts. Soups and main courses are included, and will be prepared à la minute.

The Christmas Eve Buffet is available from 6pm to 10.30pm and is priced at B3,500++ per person (food only), B4,500++ per person including free-flow house wine, and B2,500++ for children aged 6-12 years when dining with adults.

Bull & Bear - The perfect place for celebrations with a bird's eye view of Bangkok. Enjoy a special festive five-course set dinner menu prepared by executive chef Alessandro Santi. Highlights include Seared tiger prawn, Crab tian with chili cocktail sauce, and 55-Day dry aged wagyu sirloin.

Dinner is available from 5.30pm to 10.30pm and is priced at B7,500++ per person for a five-course dinner with wine pairing.

WALDORF ASTORIA BANGKOK 151 Ratchadamri Road. Tel. 02 846 8888 or email wabkk.fb@waldorfastoria.com.











FESTIVECELEBRATIONS



A BRILLIANT CHRISTMAS AT JW MARRIOTT HOTEL BANGKOK

Discover A New Wonderland Celebrate a Magical Christmas at JW Café

he spirit of Christmas is alive at JW Café with a resplendent spread of enticing festive treats, alongside a delicious mix of classic holiday recipes and international flavours. Be tempted by luscious premium roasted meats and wafting aromas nipping at your nose, set amidst an air of yuletide joy.

A glorious treat for various palates, look forward to highlights such as Roast Turkey with Cranberry sauce and Chestnut Stuffing; Australian Prime Rib; Honey Glazed Leg Ham; Pan-fried Duck Foie Gras; Eggnog; Seafood on Ice; Alaska King Crab, River Prawns, Mussel, Freshly shucked Oyster; Christmas Desserts, and more.

24 DECEMBER 2019 Christmas Eve Dinner Buffet (6pm - 11pm) Tuesday: Adult: B3,100++ *Child: B1,550++

25 DECEMBER 2019 Christmas Lunch Buffet (12pm - 1pm) Wednesday: Adult: B2,090++ * Child: B663++ **Christmas Dinner Buffet** (6pm - 11pm) Wednesday: Adult: B2,600++ Child: B1,300++

*Inclusive of free flow of soft drinks A great celebration begins at JW Café. Begin your Christmas celebration with a sumptuous Christmas buffet, reserve your table, please call 02 656 7700.

Discover the latest promotions and varied choice treats on our Social Media, Facebook: www. facebook.com/JWMarriottBKK, Instagram: www.instagram.com/ JWMarriottBKK and LINE's official account: @jwmarriottbkk.

FESTIVECELEBRATIONS

Celebrate Christmas Eve & New Year's Eve in Style in Hua-Hin



n 24 December 2019 from 18.30-22.00 hrs, Rocks Restaurant, Cape Nidhra Hotel, Hua-Hin invites you to celebrate "Christmas Eve" together with your family and friends with a sumptuous Christmas buffet dinner featuring welcome cocktails and canapés and an array of seasonal specialities such as Stuffed Turkey and Christmas Pudding to ring in Christmas Eve with stunning views along the seascape for only B1,790 nett per person. Children under 12 receive

a 50% discount. On 31 December 2019 from 19.00 hrs onwards, celebrate New Year's Eve with welcome cocktails and an exquisite buffet serving everything including appetisers, salad bar, seafood corner, BBQ and a wide variety of festive fare plus sumptuous desserts.

Cape Nidhra Hotel, Hua-Hin Tel: 032-516-600 or visit our website

Enjoy the live band and entertainment all night & Lucky Draw with special prizes! Join us for only B3,990 nett per person (including complimentary glass of sparkling wine). Children under 12 receive a 50% discount.

at: www.capecollection.com. *In line with Cape & Kantary Hotels' commitment to support the prevention of cruelty to animals, we do not serve shark fin, bird's nest and foie gras in our restaurants.







HOTELDINING

Keeping the rhythm going

ORIS ART BLAKEY LIMITED EDITION

ris returns to its long-running series of jazz watches with Oris Art Blakey Limited Edition, a piece inspired by the American jazz drummer and bandleader Art Blakey.

Art was born in Pittsburgh, Pennsylvania in 1919, and made his name in the 1940s and 1950s playing alongside fellow icons of jazz Thelonious Monk, Charlie Parker and Dizzy Gillespie, all of whom Oris has previously celebrated with limited edition watches.

In the 1950s, Art formed the Jazz Messengers and would go on to play with them for more than three decades. He died in 1990 and won a Grammy

> Lifetime Achievement Award in 2005. The watch, which is a time-only automatic, features a dial decorated with the eight claws from Art's bass drum, and a case back with a cymbal inlay. The watch is limited to 1,000 pieces.

Trocadero Time Tel. 02 163 0555.





Anantara Mai Khao Phuket Villas

Pool Villa, 1 night for 2 persons with breakfast Value B20,600

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

breakfast, value B4,200

Royal Orchid Sheraton Sunday Brunch for 2 pesons 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

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

Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944

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

Dining cash voucher at Barakat Restaurant Value B2,500

The Swatch Group

Swatch Watch, value B2,150

Deluxe Garden, 2 nights with Breakfast, value B19,090

Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000

Banyan Tree Bangkok

One round of Sunset drinks at Saffron Cruise and ntemational Buffet Lunch/Dinner at Romsai

for 2 person (Mon-Thu), value B4,900 Le Méridien Suvarnabhumi, Bangkok Golf

Resort & Spa

Bangkok Marriott Marquis Queen's Park

Sunday Brunch for 2 pesons at Feast Restaurant

JW Marriott Hotel Bangkok

Fastin Grand Hotel Sathorn

at The Glass House Restaurant, value B3,600

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

Oriental Residence Bangkok Ferris Wheel Afternoon Tea set for 2 persons,

2 vouchers, value B2,968

Care for Face SPF50, value B2,770

Value B2,500

Value B2,500

The Swatch Group

Renaissance Koh Samui Resort & Spa

2 Domestic Flight Return Tickets, value B12,000

The Berkeley Hotel Pratunam

Dining cash voucher at Akira Back and ABar Value B4,000

Royal Orchid Sheraton

Value B4,000

Dim Sum Buffet for 2 persons (Mon-Fri) and

cash voucher at Tsu, value B3,996

Grand Weekend Buffet for 2 persons

Restaurant, value B3,296

Centara Grand & Bangkok Convention Centre at CentralWorld (F&B)

Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944

Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age

Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Mexicano

Al Meroz Hotel Dining cash voucher at Barakat Restaurant

Swatch Watch, value B2,150

Centara Ao Nang Beach Resort & Spa Krabi

An exclusive room, 2 nights, value B24,000 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 Sofitel 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 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

Swatch Watch, value B2,150

Dining cash voucher at Barakat Restaurant Value B2,500 The Swatch Group

Well Hotel Bangkok Sukhumvit 20

Executive Room, 2 nights for 2 persons with breakfast, value B32,720

2 Domestic Flight Return Tickets, value B12,000

Value B5,000

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

Banyan Tree Bangkok

One round of Sunset drinks at Saffron Cruise and Dimsum Buffet Lunch/Dinner at Baivun for

2 persons (Mon-Thu), value B4,400

Sofitel Bangkok Sukhumvit Sunday Brunch for 2 persons, value B4,400 Royal Orchid Sheraton

Sunday Brunch for 2 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

Dinner Buffet for 2 persons, value B3,800 Ramada Plaza by Wyndham Bangkok Menam Riverside Dinner Buffet for 2 persons at The Terrace@72

Le Méridien Bangkok

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

Dining cash voucher at Barakat Restaurant Value B2,500 The Swatch Group

Swatch Watch, value B2,150

Al Meroz Hotel

WEEK 2: 9-13 December 2019

 The signature birdcage afternoon tea experience at which hotel has had a festive makeover? 2. Rungthiwa "Fae" Chummongkhon is head chef at which restaurant? 3. Which restaurant has "Pan Seared Andaman Sea-bass with black bean sauce,

spicy tofu and asparagus" on its Christmas menu? Mr/Mrs/Ms Company Name & Position Address

- Rule & Regulations
- Contest period, 1 December 2019 to 20 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 Plc are final.

· Staff of the Bangkok Post Group, their family members and close relatives are not eligible to join

 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. Tel Please fill in the above form and send your entries to Holiday Time Display Section,



ID/Passport No

















Bangkok Post Public Company Limited, Bangkok Post Building, 3rd Floor, 136 Na Ranong Road, Klong Toey, Bangkok 10110

ANANTARA
RENAISSANCE SUVARHABHUMI, BANGKOK

















GIFTIDEAS

THE PERFECT PRESENT WITH NONE OF THE WORK

his year, let Centara Grand at CentralWorld do all the hard work when it comes to picking out fancy festive gifts - with Zing's selection

of Gourmet Christmas Hampers.

brim with a selection of gourmet food and drinks - the ideal gift for friends, family or as an end-of-year "thank you" to a colleague or client.

Zing's Festive Hampers come in three different sizes to suit different budgets, Available from Zing Bakery, these from the small 'Thai Festive - Surprise' (at B2,500++) to the medium 'European can be picked up any time from now Christmas - Treasure' (at B4.000++) and until Christmas from the ground floor the largest one, 'European Christmas of the hotel. Starting at just THB 2,500

the hampers come packed full to the Magic' (at B6,200++).

CHECK OUT (BELOW) WHAT EACH HAMPER CONTAINS:

Thai Festive - Surprise, B2,500++ (SMALL) PB Valley 100% Shiraz Grape Juice 750 ml Rose Jam "Doi Kham" 220g Mango and Passion Jam "Doi Kham" 220g Mark Rin Thai Chocolate 80g Organic Dried Mango "Doi Kham" 100g 100% Honey "Royal Project" 770g Camomile Tea "Doi Kham" 7.5g Fruity Cereal Bar "Royal Project" 90g

European Christmas - Treasure, B4,000++ (MEDIUM)

Prosecco Follador, Veneto, Italy 750 ml Rougie Duck Terrine with Green Peppercorn 180g Darbo Strawberry Double Fruit Jam 200g Darbo Forest Berry Double Fruit Jam 200g Valrhona Almond Hazelnut Dark Chocolate 50g Valrhona Almond Hazelnut Dulcey Chocolate 50g Homemade Christmas Stollen (Large) Homemade Gingerbread (Large) Penettone Piselli Perugia 1946 100g

European Christmas - Magic, B6,200++ (LARGE)

Chivas Regal XV 15 years 700 ml Prosecco Follador, Veneto, Italy 750 ml Campo Viejo Rioja Red Wine, Spain 750 ml Rougie Duck Terrine with Green Peppercorn 180g Darbo Strawberry Double Fruit Jam 200g Darbo Forest Berry Double Fruit Jam 200g Valrhona Almond Hazelnut Dark Chocolate 50g Valrhona Almond Hazelnut Dulcey Chocolate 50g Homemade Christmas Stollen (Large)

Homemade Gingerbread (Large)

Penettone Piselli Perugia 1946 100g

All prices are subject to government tax and service charges. Orders for these hampers can be made at Zing Bakery from now until 25th December 2019. To place an order for the hampers, please call 0-2100-1234 ext 6485.

CENTARA GRAND AT CENTRALWORLD 999/99 Rama 1 Road, Bangkok. Find out more about Zing Bakery, Centara Grand at CentralWorld below: Website: www.centarahotelsresorts.com/centaragrand/cgcw Facebook: Centara Grand & Bangkok Convention Centre at CentralWorld Instagram: Centaragrand Centralworld.