



WINING & DINING

AS EVER TRAILING HAUTE DOLCE VITA STYLE BY THE FOUNTAIN LOAD, VOLTI RISTORANTE AND BAR'S LATEST 'FACE' LIFT ORCHESTRATES THE ECLECTIC ELEMENTS TO THEIR MOST COMPELLING CRESCENDO YET

STORY: NOEL MACLEAN

Fresh burrata, organic tomato, smoked tomato, caviar of tomato and fresh garden leaves.



## VOLTI UPS THE ANTE

Like the best architecture of Italy, the more water that flows under Volti's ponte the more iconic it becomes. While the software, from the cuisine and cocktails to the scheduling and service, gets ever smarter, the décor, one bold brushstroke at a time, gets ever more lux.

Its latest sensual subplot trumpets "new concept, new menu, new chef" in addition to designer tweaks to its trousseau. What emerges is a place with a sense of purpose that resonates with different clienteles, from casual to formal to intimate, and morphs with the mood during the course of the evening.

The stage is set for Act 1 at the freshly primed 'aperitivo terrazza', a pre-dinner al fresco chill lounge segueing into the Shangri-La Bangkok's shimmering lagoon pool, scoping floating party palace river traffic beyond. Seduced by its Portofino street café vibe and fashion runway-ready lady DJ's plays, early evening arrivals sip some of Bangkok's most bountiful cocktails and munch on mouthwatering morsels. Items such as crunchy bruschetta topped with avocado, tomato, basil and extra virgin olive oil; "zucchini fritti", lightly battered courgette strips tempura-style, and "crocchetta di manzo" wagyu beef cheek rollmops with potato mousseline and paprika aioli. Not to

mention exceptional Italian charcuterie and cheeses.

Coming up on a year in charge of the kitchen, Executive Sous Chef Deivid Paiva has just unveiled "an epicurean journey" that draws inspiration both from contemporary aperitivo and traditional Italian trattoria cultures.

Complementing classic Italian cooking methods with his trademark meticulous playfulness, signature dishes include slow-cooked octopus, tomato gazpacho, marinated potato, green celery foam and cucumber confit. Also ravioli with smoked buffalo mozzarella, tomato compote and burrata cream. Flame-grilled dishes are a speciality, including Australian Angus and wagyu cuts. A Piatti Speciali menu features flambéed tagliatelle with truffle in a grana padano cheese wheel. Plus extraordinarily appetizing desserts such as mandarin mousse, vanilla biscuit and orange sorbet.

Moreover, Deivid doesn't believe in doing things by halves. Hence the slow burn until he was ready to unveil a completely new menu that daringly, yet unerringly, improves on the ristorante's former favourites.

"I like to change the total menu every time," he discloses as the F&B director standing next to him sucks in his breath.

He needn't worry. An assiduous trainer, every dish Paiva's team produces makes you want to break out into a Puccinia aria and trill like Pavarotti.

It's all definitely worth the wait, starting with the bread basket of light focaccia, grissini and tuiles accompanied with delectably dunkable dried tomato and chili sauce.

The perfect entrée to the antipasti, of which we tried two. Fresh and milky Burrata enclosing semi-dried, smoked and puréed imported organic tomato, the two fusing formidably. Around and below them are fresh tomato and tomato caviar. Completing the toothsome ensemble are mizuna lettuce leaves, a yellow flower and pickled radish, a sweetly tart dimension that, in various guises, is another chef signature.

Next was fresh lobster poached in moistening, softening garlic butter, trailing a cortege of zububu, zucchini, blood orange and pickled carrot. This set on circular firm flaps of tomato reduction and blood orange jelly, dressed with garlic butter and citrus. Oohs and ahhs emanated all-round the table.

Our first Prime Piatti was phat ravioli pads, freshly-made with organic egg yolks and Italian flour, stuffed with smoked buffalo mozzarella, topped with fresh basil, and swimming in swirls

Executive sous chef Deivid Paiva.



ABOVE Slow-cooked octopus, tomato gazpacho, marinated potato, green celery foam and cucumber confit.

of smoked tomato compote and burrata & lemon cream. Say no more!

Our second PP was ossobuco-like very slow-cooked so really tender lamb and porcini mushroom ragout with carrot cooked in lamb stock and delectably squelchy pappardelle ribbons. A stunner.

For our secondi, we turfed with a butter-soft beef tenderloin "Rossini Style" with crunchy rösti potatoes, crisped green cabbage, and maw-size hunk of pan-seared foie gras, all harmonised with insanely rich fresh morel mushroom, beef jus and red wine reduction. It's what you might call steaking it to the limit.

Leave room for an unrestrained finale such as Neapolitan baba cake "iced" with custard cream kisses red berry compote, fresh berries, and whipped cream. One of those dishes that increasingly tantalize the taste buds with each mouthful until you're well and truly swooning.

Italian for "faces", Volti raised the bar several notches when it first opened as Angelini in late 1995. Now that its 24,

its charisma is more visceral than ever.

Its theatre-like gods, boxes and stalls three-tiered configuration and designer décor deftly sets the scene for exuberant culinary experiences.

A bar lounge-cum-library inside the Tuscan farmhouse-inspired entrance adopts a fanciful Bedouin style. Nine steps down, a glass-walled 150-vintage-strong cellar, Shangri-La Bangkok's master collection, segues into the open kitchen stretching to a roaring roasting, grilling and baking oven. Soft hues of brown, cream and amber dictate the palette while eclectic surfaces range dark hardwoods, shiny ceramics, lustrous leather and primordial plastics. Above the full-scale culinary laboratory tower vibrant mega prints of luminary male and female faces. Between that and a sweeping glass-fence, the high-ceilinged dining hall towers above

a lower deck and bar adjoining the aperitivo lounge which can also be approached directly.

It's Italian fine dining without pretentiousness; a destination radiating comfort, character and style, and a special place to host events, team dinners and wedding celebrations.

Those who demur at driving can glide into the ferry pier and step just metres from Saphan Taksin BTS station into the Krungthep Wing, or the grand entrance of the Shangri-La Wing at the end of Charoen Krung Soi 42/1.

Over Christmas the ristorante will be serving said awesome a la carte while for New Year's Eve Deivid has crafted a special set menu (B7,000 net for adults and B3,500 net for children) as a prelude to catching countdown and astonishing fireworks from the river-side terrace.



Lobster with seasonal vegetables, tomato jelly and citrus.



Baba Napoletano Neapolitan, custard cream and mixed berry.



Mandarin mousse, vanilla biscuit, orange sorbet.

Volti restaurant & bar is open for dinner daily from 6pm-10.30pm.

Restaurant reservations:  
Tel 02 236 9952 or 02 236 7777. Email: [restaurants.slbk@shangri-la.com](mailto:restaurants.slbk@shangri-la.com). Book directly via [www.shangri-la.com/bangkok/shangri-la/dining/restaurants/volti-ristorante-and-bar](http://www.shangri-la.com/bangkok/shangri-la/dining/restaurants/volti-ristorante-and-bar).

SHANGRI-LA HOTEL  
Lobby and 1st Level, Shangri-La Wing, 89 Soi Wat Suan Plu, Charoen Krung Rd, Bangkok 10500

3 ZONES  
2 MUSIC STYLES  
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2020  
NEON ROOFTOP  
COUNTDOWN

AT BANGKOK MARRIOTT MARQUIS QUEEN'S PARK



**EIGHT TO THE BAR**  
ABAR - 37<sup>th</sup> floor

Kick start the 2020s by traveling back to 1920s at our glamorous Gatsby-themed New Year's Eve party. Live jazz, drinks, dancing and more!



**NEON ROOFTOP**  
ABAR ROOFTOP - 38<sup>th</sup> floor

Let your New Year's Eve shine with our neon party! Discover spectacular shows and live DJs all under the stars at ABAR Rooftop!



**VIP LOUNGE**  
SKY GARDEN - 38<sup>th</sup> floor

Celebrate New Year's Eve like a BOSS in the rooftop "VIP Lounge". Sip premium bubbles at your exclusive table and be served by your own personal butler.



FESTIVE CELEBRATIONS

# GOURMET DINING & SPARKLING NEW YEAR ENTERTAINMENT

AT THE OKURA PRESTIGE BANGKOK

**W**ith its enviable downtown location and elevated views of the Bangkok skyline, The Okura Prestige Bangkok is the best place to enjoy your New Year celebrations. Gourmet dining at award-winning restaurants and live entertainment will make it truly unforgettable for you and your loved ones.

**UP & ABOVE**

Celebrate the arrival of 2020 with family and friends at "A Night of Ginza", our sparkling New Year's Eve Dinner Buffet, which reflects the nightlife of Tokyo's famous Ginza district with selection of Japanese Seafood, gourmet cuisine, live entertainment, and breathtaking views of Bangkok.

The extensive New Year's Eve Dinner Buffet includes a Japanese station with a whole 30kg tuna, the finest sushi, sashimi, Japanese seafood on ice, grilled seafood and fish in Yakitori style, delicious Thai and Chinese dishes, freshly shucked oysters from around the world, a variety of international

dishes including crispy skin Norwegian salmon and lemon vodka sauce, lobster casserole with vegetables and a simply amazing selection of home-made desserts.

New Year's Eve Dinner Buffet is on 31 December 2019. Price is B5,500++ per person. Additional B1,900++ per person for free flow Champagne. Children 4 - 12 years are B2,750++ per person. Dinner from 19:00 - 01:00.

**ELEMENTS**

On 31 December welcome the New Year with an indulgent celebratory 6-course dinner of signature French cuisine with Japanese influences at Michelin-starred Elements restaurant. Gastronomic highlights are wagyu, kabocha, foie gras, sea urchin, caviar, white truffle and fabulous desserts to guarantee an epicurean start to 2020.

The 6-course dinner is available on 31 December 2019 from 19:00 - 24:00 at B8,000++ per person including a glass of premium Champagne or cocktail. Additional B1,000++ per person to guarantee a table at the outdoor terrace.

**YAMAZATO**

On New Year's Eve join loved ones and friends for our authentic Japanese Gozen lunch, Kaiseki dinner, and Teppanyaki menus at Yamazato. Highlights from the New Year's Eve Gozen lunch and Kaiseki dinner include delights such as pink and white fish dumpling soup, grilled seabass with mixed egg yolk, simmered soy milk skin rolls with royal fern, taro, sweet fish with roe, bamboo shoot and plum-shaped carrot and snow pea, simmered rice with oyster, salmon roe, grilled amberjack with miso and wagyu beef teriyaki, steamed red snapper with yuzu, soy milk skin, brown edamame, crab meat, matsutake mushroom, and salmon roe, and sarashina soba with kakiage tempura of sakura shrimp. Our New Year's Eve Teppanyaki menu includes three kinds of sashimi, ezo abalone, snow crab, and a choice of satsuma wagyu beef sirloin or tenderloin.

The New Year's Eve Gozen lunch is B1,900++ per person, New Year's Eve Yama Kaiseki dinner is B4,900++ per person, New Year's Eve Sato Kaiseki dinner is B3,900++ per person and New Year's Eve Teppanyaki dinner is B5,500++ per person. Lunch is served from 11:30 - 14:30 and dinner from 18:00 - 22:30 on 31 December 2019.

On 1 and 2 January 2020, Master Chef Shigeru Hagiwara presents special Gozen set lunch and Kaiseki set dinner, as well as a Teppanyaki dinner to welcome the New Year. Highlights from the New Year's Day Gozen and Kaiseki menus include assorted Osechi, a traditional Japanese New Year treat, plus homemade simmered black soy beans, marinated herring fish roe, fish roe rolled in kombu kelp, and much more. Each item is carefully chosen to symbolise good health, fertility, happiness and a long life.

The New Year's Day Gozen lunch is B2,700++ per person, New Year's Day Yama Kaiseki dinner is B4,900++ per



person, New Year's Day Sato Kaiseki dinner is B3,900++ per person and New Year's Day Teppanyaki set is B5,500++ per person. Lunch is served from 11:30 - 14:30 and dinner from 18:00 - 22:30.

**OSECHI**

Yamazato's Master Chef Shigeru Hagiwara also offers a jubako box of Osechi Ryori at B9,500 net. Only 30 sets are available. Each item is carefully chosen to symbolise good health, fertility, happiness and a long life. Orders available from 1 November - 28 December 2019 at Yamazato Restaurant or email yamazato@okurabangkok.com. Prepayment required before 28 December 2019 to confirm the order.

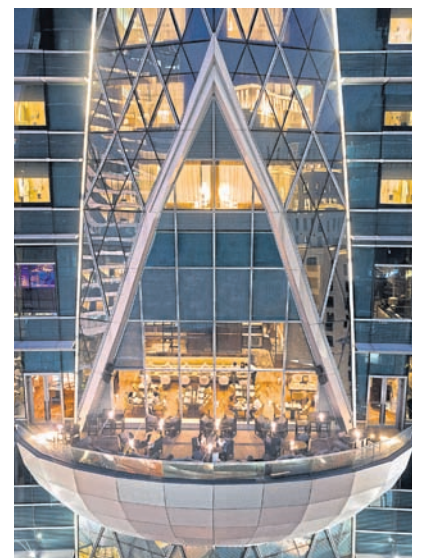
Pick-up 31 December 2019 from 14:00 - 18:00 at Yamazato Restaurant.

**MOCHI CEREMONY**

You are cordially invited to join the traditional New Year mochi rice cakes ceremony on the 1st of January 2020 at the lobby on 24th floor of The Okura Prestige Bangkok at 10:00.

All prices are subject to 10% service charge and 7% government tax (except price for Osechi Boxes, which is exempt from service charge but includes 7% government tax).

**THE OKURA PRESTIGE BANGKOK**  
Park Ventures Ecoplex, 57 Wireless Road. For more details about New Year's Eve and New Year's Day promotions, tel. 02 687 9000 or email fbreservations@okurabangkok.com or email lapatisserie@okurabangkok.com.



## 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

'Tis 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 9:00 a.m. to 10:00 p.m. The Festive Afternoon Tea Set, available from 1:00 p.m. to 5:00 p.m., 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 e-mail: bkkwa.fb@waldorfastoria.com.



**CHRISTMAS**  
24-25 DECEMBER 2019  
SEVEN-COURSE FESTIVE DINNER  
2,900 THB

Amuse Bouche . Bo Signature foie gras .  
Pan seared Hokkaido scallop . Butternut squash soup .  
Traditional Christmas turkey or Half Canadian lobster  
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Christmas Cookies

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FESTIVE CELEBRATIONS

# WELCOME THE EXCITEMENT OF NEW YEAR 2020

CELEBRATING WITH A GOLDENEYE-THEME AT SHANGRI-LA HOTEL, BANGKOK

One of the most magical times of the year will soon be upon us. The festive spirit and holiday cheer bring joy to you and your loved ones at Shangri-La Hotel, Bangkok.

Welcome the exciting new year on the banks of the majestic River of Kings with a spectacular fireworks display from 31 December 2019 to 1 January 2020. Guests are invited to celebrate in style with the theme of the ever-stimulating fiction "James Bond" from the movie *GoldenEye* at the riverfront Poolside. Dress in your finest James Bond-inspired attire and enjoy our festive entertainment, splendid international cuisine and joyful specialties.

**NEW YEAR'S EVE CELEBRATIONS**

**31 DECEMBER 2019**

**The Poolside Gala Dinner**  
Guests are invited to welcome the new year 2020- in style with tuxes and sequinned evening gowns at the riverfront poolside, where the thrilling vibe of #GoldenEye fills the air. This New Year's Eve will be an extravaganza of superb food, splendid performances, raffle draws, all-night dancing and the spectacular fireworks display over the majestic Chao Phraya River.

• Prices: B15,000 net for adults and B7,500 net for children\*

**Horizon Cruise**

Guests can take the New Year's Eve experience to the next level with a Casino Royale themed party aboard the Horizon Cruise. Brace yourself for some serious spy-interrogation vibes where they have nowhere to escape. Also be prepared to enjoy those bite-sized elegant cocktail snacks and hor d'oeufs along with a Martini - shaken, not stirred.

• Prices: B14,000 net for adults and B7,000 net for children\*

**NEXT2 Café**

Let's end the last night of 2019 with a bang, and a stunning fireworks display. A fabulous feast of international dishes is served during the night. Guests can delight in a variety of extravagant fresh seafood including succulent Canadian lobsters and compliment your New Year's Eve dinner with a wide range of dessert items while taking in the breathtaking views of the Chao Phraya River or enjoy the poolside entertainment through giant screens.

• Prices: Outdoor - B12,000 net for adults and B6,000 net for children\*  
Indoor - B8,500 net for adults and B4,250 net for children\*



**Salathip**

For the most memorable New Year's Eve celebrations - Thai style - guests can enjoy the exotic setting of Salathip. Savour a divine Thai set menu prepared by Chef de Cuisine Yannavit Theerasomboonkum in a romantic riverside pavilion.

• Prices: B8,500 net for adults and B4,250 net for children\*

**Volti restaurant & bar**

Executive Sous Chef Deivid Paiva brings his best foot forward to create the most impressive meal of the year for the New Year's Eve celebrations.

Ring in 2020 with delightful Italian fare and cap the night with a memorable countdown by the poolside.

• Prices: B7,000 net for adult and B3,500 net for children\*

**Lobby Lounge & Krungthep Wing Lawn**

Are you looking for perfect spots to enjoy the magnificent views and the splendid fireworks display over the Chao Phraya River? Look no further than the Lobby Lounge and Krungthep Wing Lawn.

• Prices: B2,500 net includes two drinks for adults and applies between 10:30 p.m. and midnight.

**NEW YEAR'S DAY BRUNCH**

**1 JANUARY 2020**

**NEXT2 Café**

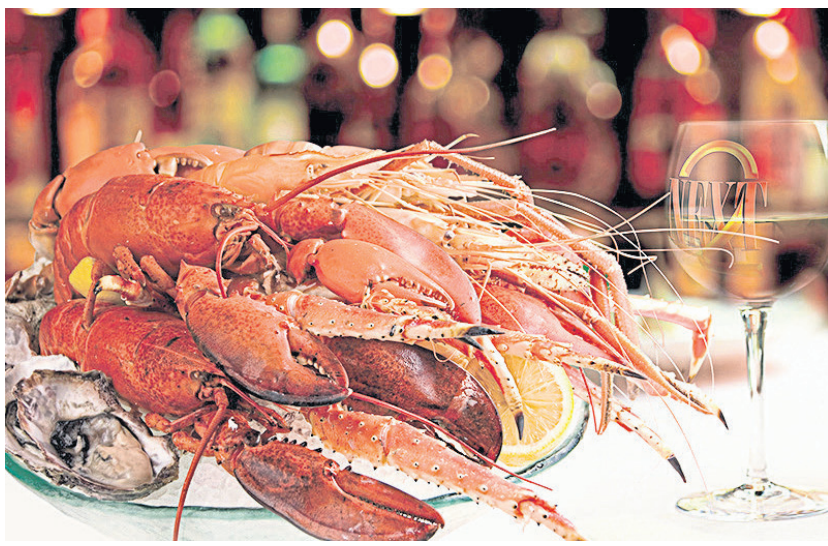
What can better complement the first day of the year than a leisurely buffet brunch with your loved ones? Take it easy and watch the world go by from our riverside restaurant while enjoying the fabulous fare our brigade of chefs has prepared for you at NEXT2 Café.

• Prices: B3,200 net for adults and B1,600 net for children\*  
\*Child prices apply to children aged 4 to 11 years old.

**Golden Circle:** Members will enjoy 10% discount from today until the promotion dates.



**SHANGRI-LA HOTEL BANGKOK**  
89 Soi Wat Suan Plu. Tel. 02 236 9952 or 02 236 7777 or e-mail [restaurants.slbk@shangri-la.com](mailto:restaurants.slbk@shangri-la.com) or book directly via <http://www.shangri-la.com/bangkok/shangri-la/dining/>.



GIFT IDEAS

## Gifts of Meaning

Festive Hampers by Siam Kempinski Hotel Bangkok

**SAVOURY DELIGHTS**

THB 4,500+ per set  
Balsamic Vinegar 8 Y.O., Homemade BBQ Sauce, Homemade Smoked Chili Sauce, Parmesan Cheese Shortbread, Premium Extra Virgin Olive Oil, Red Concubine Wild Tea, Spicy Cashew Nuts and Hamper Box

**SWEET INDULGENCE**

THB 4,500+ per set  
Chocolate-Coated Nuts, Christmas Cookies, Christmas Fruit Cake, Dresdner Stollen, Festive Chocolate Bar, Festive Truffles, Kempinski Strawberry Vanilla Jam, Kempinski Teddy Bear, Gingerbread Santa and Hamper Box.

To place order, call Hanuman Bar tel. 02 162 9000 or email: [hanumanbar.siambangkok@kempinski.com](mailto:hanumanbar.siambangkok@kempinski.com).

Available to pick up from 15 November 2019 until 31 December 2019.

**SIAM KEMPINSKI HOTEL BANGKOK**  
991/9 Rama I Rd, Pathumwan, Pathumwan District, Bangkok 10330. Tel. 02 162 9000.



**New Year's Eve White Party**  
Celebrate the festive season by the river

December 31

**Exclusive River View Event at Giorgio's Terrace**  
International Gala Buffet Dinner  
THB 8,500++ per person

**Riverside Terrace**  
Open Air BBQ Buffet Dinner  
THB 6,500++ per person

**Thara Thong**  
Royal Thai Set Dinner Menu  
THB 3,900++ per person

**Festive Beverage Package**  
THB 2,800++ per person

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# NEW YEAR'S EVE

**VERTIGO**

7-COURSE DEGUSTATION MENU, LIVE BAND AND PERFORMANCE inclusive of a welcome glass of Champagne THB 23,900

**VERTIGO TOO**

6-COURSE SET DINNER inclusive of a welcome glass of Sparkling Wine THB 8,900 THB 11,900 with Moon Bar beverage package

**BAI YUN**

7-COURSE SET DINNER inclusive of a welcome glass of Sparkling Wine THB 5,700  
\*Special countdown entry fee to Saffron Sky Garden THB 4,000 (unlimited beverage package)

**SAFFRON CRUISE**

CONTEMPORARY 5-COURSE THAI SET DINNER & COUNTDOWN ON THE CRUISE, LIVE BAND AND TRADITIONAL PERFORMANCES inclusive of a glass of Champagne THB 11,900

**SAFFRON**

5-COURSE THAI SET DINNER with a welcome glass of Sparkling Wine THB 6,900 WITH PAIRED WINES THB 9,100  
\*Special countdown entry fee to Saffron Sky Garden THB 3,000 (unlimited beverage package)

**SAFFRON SKY GARDEN**

UNLIMITED BEVERAGE PACKAGE, DJ THB 5,000



BANYAN TREE BANGKOK

For more information and reservations, Tel. 0 2679 1200, Email: [festive-bangkok@banyantree.com](mailto:festive-bangkok@banyantree.com)



AT ZEST BAR & TERRACE, THE WESTIN GRANDE SUKHUMVIT, BANGKOK

# EMBRACE THE SEASON OF FESTIVE HIGH TEA

The festive season high tea tradition inspires an indulgent menu of appropriately zesty dainties in the elevated setting of Zest Bar & Terrace, steps from the Asok BTS skytrain and Sukhumvit MRT underground interchange.

Spend festive season afternoons exceedingly well in the company of a close confidant sharing an elegant multi-tiered tea stand of goodies.

But where to start when everything

is so tempting? Perhaps an open sandwich of roasted turkey, cranberry mayonnaise on multigrain bread? Or of Scottish smoked salmon and cream cheese. This will quickly lead to warm brie cheese with walnut and caramelized onion chutney bruschetta. And that brings us to the essential homemade scones, with a novel cheddar cheese and raisin flavor, slathered with homemade jam and fresh clotted cream.

Segue smoothly into sweet sensations such as classic stolen alongside

chocolate Christmas trees and snowmen. Save some for another cup of freshly-brewed fine tea or coffee, such as mandarin-spiced prune tart, prune compote and mandarin mousse, all in one! Not neglecting gingerbread, pear and caramel cream nor the passionate pastry chefs' classic Christmas lollipop.

With two pieces of each dish, it's perfect to share with another person on the same festive page. All accompanied with lashings of freshly-brewed fine teas or coffee, as preferred.

Festive Afternoon High Tea revitalizes the afternoon daily from 1 - 31 December 2019, from 12:00 to 18:00 hrs. The delectable festive indulgence is offered at THB 950++ per set for 2 persons including 2-hours free flow coffee and tea.

Only at Zest Bar & Terrace deluxe uptown lounge with a city view at 7th Floor, The Westin Grande Sukhumvit, Bangkok, steps from BTS Asok and MRT Sukhumvit train stations.

- 20% off for Online store
- 30% off for Club Marriott
- Marriott Bonvoy Members enjoy discount based on their membership levels.

**The Westin Grande Sukhumvit, Bangkok 259 Sukhumvit 19. For more information and reservations, call 02 207 8000 or email fb.bangkok@westin.com. Visit us on www.westingrandesukhumvit.com and find us on www.facebook.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
<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>Centara Ao Nang Beach Resort &amp; Spa Krabi</b> An exclusive room, 2 nights, value B24,000</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>

**WEEK 3: 16-20 December 2019**

- Which restaurant has Chef Christian Ham created the festive menus for?
- Which Bangkok restaurant at which hotel features an "aperitivo terrazza"?
- Who has "not acquired his girth on mirth alone"? And which restaurant does he grace?

Mr/Mrs/Ms ..... Age .....

Company Name & Position .....

Address .....

ID/Passport No ..... Tel .....

- 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 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.

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



## Dreaming of a White New Year's | At Pullman Bangkok Hotel G

**FESTIVE DECORATIONS WILL BE UP FROM 15TH DECEMBER ONWARDS**

This festive season at Pullman Bangkok Hotel G, we are dreaming of a White New Year's filled with joy, wonder and laughter.

**Glochella New Year's Eve Party (38th floor)**

Taking over Ballroom38 from 10:00PM - 3AM, Glochella New Year's Eve Party on 31st December will be a night to remember with stunning neon, LED and black light décor, and top DJs spinning Electro House music into the early hours. Plus you'll enjoy a sparkling view of Bangkok's New Year fireworks.

Dress to impress, the all-white theme is going to be lit for those who are ready to dance 2019 away. Tickets B1,500\* net including one drink. Table bookings are available for a minimum spend of B6,800 net per table for up to 6 guests, including one complimentary bottle of selected house spirit, wine or sparkling wine.

**Scarlett Wine Bar & Restaurant (37th floor)**

Daring, dazzling or simply divine, dress like you're already famous for our New Year's Eve Masquerade Party at Scarlett. The night begins with our chefs cooking up a fantastic menu of festive favourites and traditional tapas. Then don your mask as the masquerade turns into a lavish celebration complete with

a bumping dance floor, live countdown as fireworks light up the night sky at midnight, and DJ spinning the perfect soundtrack to start off 2020. To secure your reservation, a deposit of B4,000 net is required for bookings of less than 6 persons, and B10,000 net for more than 6 persons.

Tel. 096 8607990 or email scarlettbbk@randtblab.com.

**Mistral Restaurant (2nd floor)**

On New Year's Eve, the dining room will be decorated in white, and a live band will play as you and your loved ones enjoy a bountiful buffet. Highlights will include an oyster bar, a fresh catch of seafood, a foie gras station, imported cheeses and cold cuts, vegetable and truffles tarts, Chinese barbecue and Peking duck, Thai food station, and delicious desserts.

New Year's Eve Buffet Dinner is available from 7PM - Midnight at B3,000\* net including 1 welcome drink at Play-ground Bar (lobby). Window seating at Mistral is first come first served. To secure your reservation, a B2,000 net deposit per booking is required.

**PULLMAN BANGKOK HOTEL G**  
188 Silom Road. Tel 02 352 4000, email H3616@accor.com or Line @ PullmanBKKHotelG. Visit our website www.pullmanbangkokhotelg.com or Facebook at www.facebook.com/pullmanbangkokhotelg.



Don't miss the whole gourmet Christmas Weekend Buffets at Latest Recipe with traditional Christmas must-try recipes or choose to celebrate Christmas Dinners with a special menu by Executive Chef Fabio Genghini at Favola Italian restaurant.

20 - 21 DEC | 18:00 - 22:30hrs  
**CHRISTMAS WEEKEND BUFFETS**  
THB 1,490net/person AT LATEST RECIPE

22 DEC | 12:00 - 15:00hrs  
**CHRISTMAS SUNDAY BRUNCH**  
THB 1,790net/person AT LATEST RECIPE

24 - 25 DEC | 18:00 - 22:30hrs  
**CHRISTMAS DINNERS**  
THB 1,490net/person 04-course set menu AT FAVOLA

22:00 - 01:00hrs  
**NEW YEAR COUNTDOWN PARTY**  
Free entrance and one welcome shot for all Latest Recipe and Favola diners.

THB 590net/person AT INFINITY LAWN  
Free entrance and one welcome shot for all Latest Recipe and Favola diners.

BUY NOW CALL 02 118 7777 OR VISIT: bit.ly/LMSXB festive2020

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