

FESTIVE CELEBRATIONS

## SUMPTUOUS EIGHT-FOLD PATHWAY IN THE SKY

RED SKY AT CENTARA GRAND AT CENTRALWORLD PRESENTS AN 8-COURSE NEW YEAR'S DINING EVENT THAT BOTH REVERES AND REDEFINES THE TRADITIONS OF HAUTE CUISINE

STORY: CHRISTOPHER LOMBARDI

While the old saying 'Red sky at night, sailor's delight' assumes a mariner's sea-level perspective, the timeless maxim blossoms a dramatic new meaning when we replace 'sailor' with 'Holiday Merrymaker', and the view is from 55 floors above Bangkok's Ratchaprasong junction.

Rising up from the heart of this popular upscale shopping district, Centara Grand at CentralWorld is home to the truly delight-evoking Red Sky, the 5-star hotel's rooftop fine-dining venue.

The airy, casually elegant ambience featuring a soothing design motif and commanding all-around city views from on high is the setting for Red Sky's 8-course Gala New Year's Eve Dinner.

The opulent repast is brimming with apex-quality ingredients and feature elements, along with a few surprises amid the stunning culinary stylings of Chef Christian Ham.

Following a chef's fancy Amuse Bouche, the gastronomic pageantry commences with the dramatic arrival of an ice-sculpture swan (one per guest), with a 30-gram tin of premium Astrakhan Imperial Beluga Caviar nestled in its crystalline plumage. The premium brined roe is served with imported sour cream, blini pancakes and egg-shal-lot condiments.

Crayfish and Guinea Fowl Vol au Vent with Guillot sauce was a savoured highlight. The rich sauce spills from the delicately crusted pastry, completing a circuit of flavour as it caresses stalks of garden-crisp jumbo asparagus and a pair of sweet, tender freshwater crustaceans.

The Pan Seared Foie Gras was superbly browned, creating a firm bite and highly appealing skillet-charred flavour, further enhanced with crisp-fried onion on top and stuffed with black truffle. A majestic Romaine leaf, gently braised and halved down the stem, co-starred in this intensely flavourful course.

Each dish bears the signature panache of Chef Christian, whose more than two decades' experience has included stints at such renowned kitchens as Le Crocodile, Strasbourg; L'Atelier Joel Robuchon, Hong Kong; and Taillevent, Paris. In addition to being a master of the gustatory aspect of the culinary arts, Red Sky's French Chef De Cuisine is quite the visual artist as well; his platings are always as pleasant to the eye as his food is appealing to the palate.

His penchant for creative platings is spectacularly exemplified in his Timbale of Hokkaido Scallop and Spaghetti, which provided equal parts drama, surprise and sheer opulence as the dish arrives concealed beneath an old school cloche. The steel-domed cover is lifted with a graceful flourish, revealing a meticulously wrapped coil of pasta surrounding the sweet, firm-textured Japanese shellfish in a loch of morel sauce, topped Golden chanterelles mushroom. In a serving

coda fit for royalty, the dish is topped with an extravagant portion of Alba White Truffle, freshly shaved at-table by a member of the highly competent wait staff. We suggest taking in the aroma before indulging in this uncommonly luxuriant dish.

A palate re-boot of Pink Champagne Sorbet is given new dimension with the addition of pink Champaign, decanted at-table, and freshly grated Javanese long pepper, or 'deplee' (a tiny dried herb with a surface texture resembling a pine cone), which provides the faintest soupçon of piquant.

Both mains options highlight Chef Christian's aforementioned talent for high-concept and visually striking plating design. Whether they choose the 'surf' or 'turf' option, diners will be presented with a 'dammed' impressive sight: the plates are starkly divided into 'sauce' and 'dry' sectors, which are separated by a thin line of tuber puree piped with draftsman-like perfection down the centre of the plate. When fork-breached, this "Dam of Mash" releases the respective sauces, which then advance upon and surround the dish's accompaniments.

Diners may choose the impossibly tender Japanese Omi Wagyu A4 Beef Tenderloin with Red wine sauce and caramelized leek, or, a Pan-Seared Turbot "Meunière" with Champagne sauce and caramelised endive. Both of these Yin Yang-esque masterpiece mains are served with sculpted dollops of truffle mashed potatoes.

Following such a richly diverse and intensely palate-pleasing meal as this, one might expect its creator to coast into the after course with a slightly modified conventional dessert, but 'conventional' is not in Chef Christian's vocabulary. Just when his Dark Chocolate Ganache is presented as a sharp-edged serpentine extrusion of Manjari chocolate, which 'slithers' confectionately amid a crimson garden of halved Marinated Cherries Kirsch Compote, while nearby a cinnamon-scented Speculoos cookie dons a chapeau of Cherry Sorbet. The cheeky kitchen maestro that he is, Chef Christian has composed this culinary symphony with a surprising final note of the sweet, sweet coda: that single whole cherry with a stem attached has been pitted with surgical precision, and the stone replaced with a delightful treat - which we will not reveal.

**8-Course Gala New Year's Eve Dinner at Red Sky**  
Centara Grand at CentralWorld  
31 December 2019  
7pm - late  
B16,555++ per person  
(Incl. rooftop countdown party access +1 bottle Mumm Grand Cordon Brut Champagne per couple)

Centara Grand at CentralWorld  
999/99 Rama 1 Road  
Tel 02 100 6255  
Email: [dininggcw@chr.co.th](mailto:dininggcw@chr.co.th)  
Website: [www.bangkokredsky.com](http://www.bangkokredsky.com)



Crayfish and Guinea Fowl Vol au Vent with Guillot sauce and jumbo asparagus.



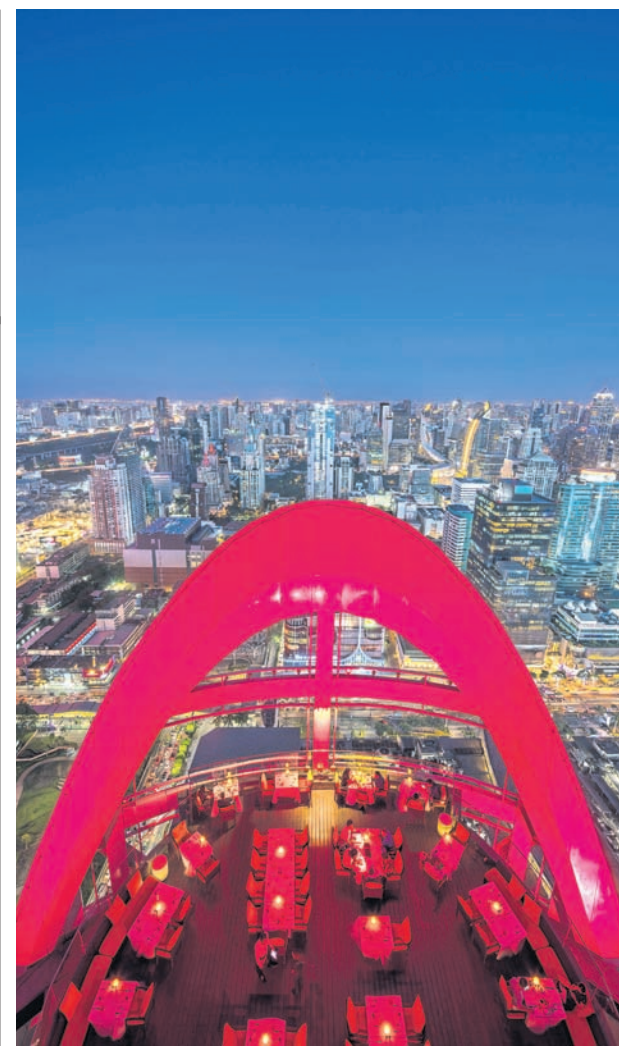
Timbale of Hokkaido Scallop, Spaghetti and Alba White Truffle Golden chanterelles and morel sauce.



Pan Seared Turbot "Meunière" Champagne sauce, caramelized endive and truffle mashed potatoes.



Dark Chocolate Ganache with Marinated Cherries Speculoos and Cherry Sorbet.



HOLIDAY TIME'S ONLINE  
<https://www.bangkokpost.com/topics/1802499/holiday-time-2019>

*Celebrate*  
YOUR FESTIVE SEASON 2019-2020

**CHRISTMAS EVE**  
Tuesday 24<sup>th</sup> December 2019  
RIB ROOM & BAR STEAKHOUSE  
• "Christmas Inspiration Menus" from 20<sup>th</sup> - 30<sup>th</sup> December 2019.

**SUI SIAM**  
• Special set menus for 10 persons, prices start from 12,900++ Inclusive of Chinese tea and bottle of House Wine from 1<sup>st</sup> - December 2019 - 31<sup>st</sup> January 2020

**ATRIUM**  
• Christmas Eve Buffet Dinner only Baht 4,500 net per person. COME 4 PAY 2

**THE HUNTSMAN PUB**  
• Christmas Eve 3 course set menu from 6:00pm - 10:00pm only Baht 1,250++ per person Inclusive of a standard drink.

**CHRISTMAS DAY**  
Wednesday 25<sup>th</sup> December 2019  
ATRIUM  
• Christmas Day Buffet Brunch only Baht 4,500 net per person.  
• Christmas Day Buffet Dinner only Baht 3,500 net per person. COME 4 PAY 2

**THE HUNTSMAN PUB**  
• Christmas Day Roast Buffet at Baht 1,800++ per person Inclusive of a standard drink.  
• Early Bird ticket at Baht 1,800 net per person inclusive of a standard drink from 1<sup>st</sup> - 20<sup>th</sup> December 2019. Live entertainment.

*The Landmark*  
BANGKOK  
138 Sukhumvit Road Bangkok 10110 Thailand T: +66 (0) 2254 0404 F: +66 (0) 2253 4259  
Efb@landmarkbangkok.com W: www.landmarkbangkok.com

**FLAMENCO**  
SKY BAR LOUNGE

**QUIRKY CIRCUS**

**2020 NEW YEARS**  
8PM TILL LATE

FOR TICKET SALES & SEATING RESERVATIONS PLEASE CONTACT US VIA FACEBOOK

EMQUARTIER / BUILDING A / HELIX DINING / 9TH FLR  
SUKHUMVIT / BTS PHROM PHONG STATION  
RESERVATIONS@FLAMENCO-BANGKOK.COM / TEL : 083 818 8888  
WWW.FLAMENCO-BANGKOK.COM / IG : FLAMENCOBANGKOK / FB : @FLAMENCOBK



*Celebrate*  
The Festive Season With Us

ENJOY AN UNFORGETTABLE CELEBRATION WITH HILTON PATTAYA

It's the most wonderful time of the year, so spend it with the perfect host: Hilton Pattaya. With Hilton's exclusive hospitality package, fine dining and quality entertainment you're sure to please everyone.

| edge   | HORIZON  | drift   | flair   |
|--|--|---|---|
| <b>NEW YEAR EVE</b><br>31 December 2019<br>DINNER: 7pm - 1am<br>DINNER BUFFET*<br>THB 5,200<br>BEVERAGE PACKAGE**<br>THB 3,250 | <b>NEW YEAR EVE***</b><br>31 December 2019<br>DINNER: 7pm - 1am<br>CASUAL FINE DINING<br>THB 11,500<br>EXCLUSIVE BEVERAGE PACKAGE: 8.30pm onwards<br>THB 5,100 | <b>NEW YEAR EVE</b><br>31 December 2019<br>DINNER: 7pm until late<br>A LA CARTE MENU<br>BEVERAGE PACKAGE**<br>THB 3,750<br>Private Islands available<br>Limited numbers | <b>NEW YEAR EVE</b><br>31 December 2019<br>DINNER: 7pm - 11.30pm<br>FIVE COURSES SET<br>THB 3,450 |

For bookings please dial 038 253 000 or email [BKKHP\\_Pattaya\\_Festive@hilton.com](mailto:BKKHP_Pattaya_Festive@hilton.com)

Remark: All prices are quoted in Thai Baht and are inclusive of Service Charge and Government Taxes.  
\*Children 0-5 years free and 6-12 years half price.  
\*\* Beverage package inclusive of free flow premium beverage.  
\*\*\* A smart standard of dress is required.



## TRAVEL &amp; LEISURE

STORY: LAURA MARKES

## AN ADVENTURE IN ELEGANCE

BANYAN TREE LAUNCHES THE CHAO PHRAYA'S MOST LUXURIOUS DINNER CRUISE

Saffron Cruise by Banyan Tree is Bangkok's newest and most haute cuisine cruise. Imbued with the brand spirit of "a journey of discovery and the romance of travel", the design, service and cuisine of the world-renowned hotel on Sathon is transported to the river. Still in its soft opening phase and just in time for the cool season, we invite you to be the first to experience the city's latest luxury, with a special cruise along the Chao Phraya scheduled for New Year's Eve.

Custom designed, the Saffron cruiser is modern and sleek in the style of a yacht rather than the Chao Phraya's usual converted rice barges. The al fresco Moon Deck where you are welcomed to the cocktail mirrors the hotel's iconic Moon Bar at Vertigo, its signature circular bar lit in blue taking



centrestage. Guests can enjoy their meal here or in the below-deck dining saloon, which is air conditioned, dimly lit and sultry, with wrap-around glass both above and to the side to maximise full view of the river's sights.

What makes Saffron Cruise unique is the kitchen on board helmed by chefs from the hotel's Thai restaurant who cook a la minute. During the cruise, they prepare a gourmet five-course dinner from scratch, with a set menu that is updated seasonally and tailored to guests' dietary preferences.

Now, while Banyan Tree's Vertigo is familiar to travellers from around the world, the mystery remains as to why its award-winning Saffron has not received the same attention. Under visionary Head Chef Renu Homsombat, the cuisine is contemporary, imaginative and exquisitely presented. Traditional flavours are experimented with and constantly reinvented.

Chef Renu has spearheaded the Saffron brand for nearly a decade, with over 10 restaurants now spread across the world from Africa to Central America, and more to come. Her passion for gastronomy came at an early age, and her career has taken her across the oceans, with guest appearances at the three-Michelin-star Schwarzwaldstube in Germany, gourmet festival Millesime



in Mexico and coming February 2020 at the internationally renowned St. Moritz Gourmet Festival in Switzerland. With a number of Thai chefs now winning a Michelin, could Chef Renu be the next recipient?

To begin the meal, guests are presented with a Jasmine scented water basin in which to rinse their hands. An amuse bouche of rice and saffron crackers is then served with a selection of dips. The evening this writer attended saw a tricolour of nam prik num, nam prik num and a light spicy mayo. The chilli dips in particular are delightfully fresh, with a subtle crunch of red onion adding texture.

For the first course, two dishes are presented. Part one: a pair of fine de claire oysters cradled in a shell on a bed of crispy noodles. Drizzled on top is a homemade Thai yuzu with a spicy kick. Part two: generously sized foie gras is pan-seared in a tamarind sauce. An artistic flourish of pink pomelo and pomegranate contrasts nicely with the richness.

The next course showcases Thailand's own version of Kobe beef, with fine slices of Pon Yang Kham flank steak grilled and still pink in the middle. The beef is accompanied by a chunky lime-chilli dressing, as well as an arc of edible flowers and leaves from the chef's home garden. Ingredients throughout the night in general are locally sourced and organic.

The soup course is a sight to behold, and perfect for those who like to



photograph their food. The chef presents a deconstructed tom kha: liquid and solid are served separately, with the coconut-galangal broth slowly poured onto a tower of seafood at the table. No expense is spared with the selection, a medley of Hokkaido scallop, Alaskan king crab, Phuket lobster and Ayutthaya river prawn, while the soup itself is delightfully creamy with a hint of bai liang.

The main course is a fresh fillet of Royal Project rainbow trout smothered in a dry and mild curry, the recipe tracing its origins from India through Burma and to the Lanna north of Thailand. Accompanied by a cone of pandan- and coconut-infused rice, a scattering of roasted Mae Hong Son peanuts completes the presentation.

Dessert is a meal in itself, with a set of Thai petit fours served alongside a traditional coconut milk dessert with dumplings. The highlight is undoubtedly the creamy avocado ice-cream with a lychee and butterfly pea jam, although others may appreciate the creative take on the sticky rice and mango, with tapioca pearls used instead of the rice a wonderful surprise.

Throughout the evening, Thai dancers periodically make an appearance,

giving charming short performances then retreating again in between courses. Sailing to the golden Rama VIII bridge and back, Bangkok's most celebrated sights drift through the night, from the Temple of Dawn to the Grand Palace and Wat Pho. Head to the sky bridge at midnight with your glass of champagne in hand, ready to take in the city's spectacular fireworks in front of ICONSIAM.

## THE DETAILS

## New Year's Eve Cruise

7.30pm - 12.30am departing from ICONSIAM

B11,990 nett per person including five courses and a welcome glass of champagne.

## New Year's Day Cruise

7pm - 10pm departing from ICONSIAM

B4,800 nett per person including welcome cocktail and five courses.

## Daily Dinner Cruise

7pm - 10pm departing from ICONSIAM

B3,200 nett per person including welcome cocktail and five courses.



## Daily Sunset Cruise

5pm - 6.15pm departing from ASIATIQUE

5.30pm - 6.45pm departing from ICONSIAM

B550 nett per person including one drink. A la carte drinks and snacks also available.

Complimentary transfers are provided from the hotel to the pier at ICONSIAM for the dinner cruise. Reservations are essential, and can be made at +66 2679 1200 or hostesses-bangkok@banyantree.com.

## FESTIVE CELEBRATIONS

## Without passion life is nothing!

## Introducing Flamenco Sky Bar Lounge

Experience the latest modern sky bar with a Latin twist. Flamenco Bangkok is now the newest entertainment spot in the heart of Bangkok's bustling Sukhumvit area. Flamenco Bangkok has been decorated with style influence from Latin cultures around the globe, the bar is filled with colors, new experiences and exciting entertainment. Through our décor, drinks, food and entertainment evoke a time when rum cocktails, cigars, Cadillacs and unbridled glamour were the order of the day.

The vast indoor area featuring a grand hall, decorated with crystal chandelier and antique furniture. The mezzanine lounge were designed for ultimate privacy but still to be the centre of attention.

The live stage features well-known DJs and live music paying homage to everything live, from rumba to samba, the beat goes on nightly. The outdoor area invites you to enjoy the sunset and 180 degrees spectacular view of Bangkok skyline. For those who wish to experience the finest things in life, you can also enjoy our dedicated cigar room along with our single malt menu with our 40 choices. An intimate setting brimming with unique features and stylish furnishings.

Flamenco showcases one of the most impressive cocktail bars in the city, leading out onto or al fresco terrace, along with a whisky lounge. This ultimate lounge boasts more than 60 whiskies from around the world including cognac and Armagnac. If you fancy your beverages more sweet & sour then try our extensive selection of crafted and classic cocktails.

Our South American and Spanish influenced kitchen creates a tapas inspired menu with a twist. Perfect to be shared, celebrate special occasions, large group gatherings, or an intimate catch up with friends. Rich, aromatic, full-on Latin-inspired feasts, fresh sharing dishes from our signature menu include patatas bravas, jalapeno poppers, tuna ceviche sopes and seafood paella.

The nightly live band pays homage to everything Latin but not forgetting to include other soulful musical pleasures



and as the night gets hotter and the tempo gets faster, DJs play Latin-inflected beats, seamlessly mixed with cocktail bar and dancefloor favorites. Rumba to samba. Hand clapping to finger snapping. Sensual to seductive.

A unique and inspired addition to Bangkok's nightlife scene, flamenco is a destination for those looking for great cocktails, incredible food, amazing music and glamorous escapism like no other.

## FLAMENCO BANGKOK

Emquartier, Building A, Helix dining 9th Floor.

Open everyday 6pm - 12am.

Email: Flamenco-hostess@themall.co.th

Tel: 02 003 6006 or 08 3816 6969

Facebook: @Flamencobkk

Instagram: @FlamencoBangkok

## QUIRKY CIRCUS NYE 2020

This NYE, join us at Flamenco Sky Bar & Lounge for Quirky Circus 2020 New Year Eve Party. Magicians, stilt walkers, acrobatics, jugglers and a variety of circus absurdus with a twist. Our Bands and DJ's will provide you with a night of awesome party hits for the ears while our circus folk ensure you entertainment for your eyes. Stimulate the senses and bring in 2020 with fun and style.

■ Circus Acts: Mimes, Stilt Walkers, Robot Barbie, Magician, Jugglers.

■ Dj&LiveBand Lineup: Buhonero Clandestino, Power Jam, DJ Mizuyo.

■ Early Bird ticket on sale from now until 25 December 2019 only B990.

■ Normal price is B1,290 (Available from 26 December 2019).

■ Get your ticket by click here <https://www.eventpop.me/e/7653-quirky-circus-nye-2020>.

Table reservation essential for more information and table packages contact us via Facebook messenger @Flamencobkk or call 08 3816 6969.



## HEALTH &amp; BEAUTY



## Absolute Mango Revival

## At The Okura Spa

The Okura Spa at The Okura Prestige Bangkok is offering a wonderfully refreshing Absolute Mango Revival package guaranteed to melt away the stresses and strains of the winter months. It begins with a 30-minute body scrub comprising mango extract, rice bran and apricot seeds, which exfoliates the skin to leave it cleansed, moisturised and smooth. Quite apart from its beautifully relaxing aroma, mango contains natural reparative and protective properties, moisturising elements that fight free radicals and skin firming substances that reduce the appearance of fine lines.

The second part of the treatment is all about deep relaxation with a choice of 60- or 90-minutes of aromatherapy massage using tropical massage oil that contains extracts of grapefruit, ginger, lime and sweet almond. Packed with beneficial vitamins and minerals, the oil helps to restore moisture to the skin so that it feels supple, nourished and glows with good health. The overall effect of this invigorating treatment is to actively disperse stagnated energy and re-establishing harmony between the body and environment.

Absolute Mango Revival package is available daily at The Okura Spa daily from 10am-10pm, priced at B3,800++ (90 mins), B4,200++ (120 mins), until December 31, 2019.



The Okura Spa is located on the 25th floor of The Okura Prestige Bangkok. For more information and reservations, please contact 02 687 9000 or email [spa@okurabangkok.com](mailto:spa@okurabangkok.com)

Prices are subject to 10% service charge and 7% government tax.

The Okura Prestige Bangkok Park Ventures Ecoplex, 57 Wireless Road. Visit [www.okurabangkok.com](http://www.okurabangkok.com).

FESTIVE CELEBRATIONS

# FESTIVE FEASTS & FAMILY CELEBRATIONS

## CHRISTMAS AT THE OKURA PRESTIGE BANGKOK

This Christmas at The Okura Prestige Bangkok, we invite you, your family and friends to enjoy our sparkling celebrations and gourmet dining at our award-winning venues.

At Yamazato, the hotel's Michelin Plate signature Japanese restaurant, Master Chef Shigeru Hagiwara celebrates Christmas with exquisite Japanese Gozen lunch, Kaiseki dinner and Teppanyaki menus. Served for lunch and dinner on Christmas Eve and Christmas Day, the special dishes include simmered scallop, dried fig, shrimp with cream cheese sauce, seafood soup with eel, salmon, clam and shrimp with hint of pepper, Spanish mackerel and snow crab with white miso Hollandaise sauce, wagyu sukini with eggplant, shiitake mushroom, and young Japanese pepper with starchy soy milk sauce and much more created by Master Chef Shigeru Hagiwara.

Christmas Gozen lunch is B1,700++ per person, Christmas Kaiseki dinner is B4,700++ per person and Christmas Teppanyaki served at the Teppanyaki counter is B7,600++ for 2 persons, available on 24 - 25 December 2019.

Lunch is served from 11.30am-2.30pm and dinner from 6pm-10.30pm.

Enjoy the Sparkling Christmas Eve Dinner Buffet at Up & Above Restaurant with beautiful Christmas decorations, fine food, live music and a visit from Santa Claus with presents for the children.

The decadent buffet includes all your seasonal favourites such as traditional roast Christmas turkey with all the trimmings, roast wagyu sirloin served with thyme jus and Yorkshire pudding, Boston lobster, blue crab, giant Alaskan King crab, fresh oysters on ice, imported premium cheese, sushi, sashimi and other Japanese specialties, plus luscious desserts.

Christmas Eve Dinner Buffet is on 24 December 2019. Price starts from B3,500++ per person. Children 4-12 years, B1,750++ per person. Dinner from 6pm-11pm.

On Christmas Day, treat your family to a traditional Christmas Day set menu for lunch and dinner brimming with festive favourites such as Christmas seafood terrine and roast turkey. A visit from Santa Claus will make it a truly unforgettable experience.

Price is B3,500++ per person. Children, 4-12 years, B1,750++ per person. Available from 12.00 noon-10pm.



Michelin-starred restaurant Elements offers special set menus for Christmas featuring signature French cuisine with Japanese influences on December 24-25, 2019.

The feast includes "Boudeuse" David Hervé oysters, Kumamoto Wagyu, and Black Truffle, plus celebratory petits

fours and much more besides to put you in the festive spirit. With an alfresco deck offering fabulous city views and an open kitchen, the award-winning restaurant is the perfect venue for festive family dining.

On December 24, a 5-course menu is served during dinner from 6pm-10pm

at B5,900++ per person, including a glass of Champagne or cocktail, while a 5-course menu served on December 25, from 6pm-10pm is B4,900++ including a glass of Champagne or cocktail.

### Furoshiki Christmas Hampers

Christmas is made easy at The Okura Prestige Bangkok thanks to two great Japanese-inspired Furoshiki Christmas Hamper options. Beautifully wrapped in Japanese fabrics, the first hamper — Okura Okurimono — encompasses a selection of wonderful homemade and customized treats including wild honey, Stollen cake, Christmas Fruitcake, cookies, chocolate pralines and Okura Yukata. Price at B4,500 nett. The second hamper — Erabu Okurimono — offers a do-it-yourself option in which you can select your preferred items from the list of individual toothsome hamper fillers, minimum purchase from B2,900 nett.

Furoshiki Christmas Hampers are available for order and pick up at La Pâtisserie on weekdays from 7am-7pm, November 15, 2019-January 15, 2020.

**THE OKURA PRESTIGE BANGKOK**  
Park Ventures Ecoplex, 57 Wireless Road. Tel. 02 687 9000.  
Visit [www.okurabangkok.com](http://www.okurabangkok.com).



Experience a sparkling New Year's at the Royal Cliff Hotels Group

ROYAL CLIFF'S NEW YEAR FESTIVITIES ARE NOTHING SHORT OF EXTRAORDINARY

From impressive themed dinners to amazing buffets, Royal Cliff always creates a magical experience to make your New Year's extra special.

### THE ROARING 20S

This New Year's Eve, experience an extravagant flashback to the Roaring 20s as we ring in 2020 with premium dishes, live music and classy cabaret shows. Join us for a glamorous gala dinner offering a mouthwatering 4-course extravaganza with welcome canapés to start the festivities. At midnight, enjoy spectacular fireworks from the VIP section at the Infini Pool of the Royal Cliff Beach Hotel to cap off an unforgettable night!



**INTERGALACTIC NEW YEAR PARTY**  
Say goodbye to 2019 and ring in the New Year with a bang!

Experience an epic intergalactic New Year's Eve celebration like no other at the Royal Cliff Beach Hotel poolside. Share a fantastic feast with family and friends, dance to the musical beats of live entertainment, enjoy out of this world performances or mix and mingle with cool extraterrestrials, humanoids, space warriors and little green aliens as you experience the coolest New Year party on this side of the Milky Way!

To book any of the festivities, please contact Guest Relations at 038 250 421 ext. 2037 or email: [gro-main@royalcliff.com](mailto:gro-main@royalcliff.com).

### MENU

- Welcome Canapés
- Shrimp Cocktail
- Deviled Eggs with Truffle
- Potato Blinis with Smoked Salmon
- Beef Tartare with Marinated Shallots and Capers
- Grilled Vegetables and Goat Cheese Rolls
- +++++
- Pan-Seared Hokkaido Scallops
- Parsnip Puree and Sautéed Leek
- White Wine Sauce
- OR
- Pan-Fried Duck Foie Gras
- Butternut Pumpkin Puree and Confit Of Shallots
- Raspberry Sauce
- +++++
- Lobster-Anise Bisque
- Sautéed Prawns and Mussels, Whipped Cream and Dill
- OR
- Creamy Mushroom-Truffle Soup
- Sautéed Chanterelle and Oyster
- Mushrooms and Parsley
- Truffle Oil
- +++++
- Grilled Canadian Lobster
- Pasta Riso, Parmesan Shaves, Creamed Spinach and Buttered Zucchini
- Red Capsicum Sauce
- OR
- Grilled Australian Wagyu T-Bone Steak
- Sauerkraut, Potato Mousse, Aubergine Caviar and Grilled Eryngi Mushrooms
- Port Wine Sauce
- +++++
- Double Cheese Strawberry
- Cheese Cake
- Yoghurt Ice Cream
- OR
- Selection of Gourmet Cheeses
- Confit of Shallots, Mixed Nuts and Dried Fruits
- +++++
- Selection of Quality Tea or Freshly Brewed Coffee
- Accompanied by Royal Wing Pralines



UNFORGETTABLE DESTINATION FOR FESTIVE CELEBRATIONS

LIVE UNFORGETTABLE



WALDORF ASTORIA BANGKOK

For more information, please call 0 2846 8888 or email : [bkkwa.fb@waldorfastoria.com](mailto:bkkwa.fb@waldorfastoria.com)

[waldorfbangkok.waldorfastoria.com](http://waldorfbangkok.waldorfastoria.com)

## FESTIVE CELEBRATIONS

STORY: CHRISTOPHER LOMBARDI

## COME REVEL IN THE SPIRIT OF CHRISTMAS (RE)PAST

BANGKOK MARRIOTT MARQUIS QUEEN'S PARK SERVES UP A FESTIVE BANQUET OF SEASON'S "EATINGS" AND YULETIDE GREETINGS.

While the glittering pageantry of the festive season twinkles by the treeful, joyous melodies are counted by the refrain and holiday gifts come gaily wrapped, the most universally appealing facet of Christmas spirit always arrives on a plate.

In keeping with beloved yuletide dining traditions, Bangkok Marriott Marquis Queen's Park is offering a tantalizing spread of classic Christmas fare seasoned with fond memories and slathered in holiday spirit.

The special-occasion menu will be available 24 and 25 December 2019 at buffet venue Goji Kitchen + Bar in a pair of year-end events - Christmas Eve Dinner Family Feast and Christmas Fun Day Brunch - that will make dining out with family and friends a truly memorable experience.

The meticulously prepared and presented holiday menu features a host of carvery favourites; whole US turkey is roasted crispy-brown outside, sumptuously moist inside - even the usually dry white meat - with trimmings like turkey jus gravy, sweet potato, baked Brussel sprouts with bacon, sage-seasoned breadcrumb stuffing and cranberry sauce making for delectably harmonious accompaniments, while the baked ham with honey-pineapple juice glaze is melt-in-your-mouth tender and served with applesauce. And as if that weren't enough to get your dinnertime jingle-bells jangling, also on the menu is Beef Wellington, its flaky crust lovingly enveloping the perfection-cooked tenderloin within.

The exceptional kitchen team behind this serve-yourself symphony of yuletide deliciousness is led by Executive Chef Michael Hogan Chef and Senior Executive Sous Chef Daniel Bucher. Their exceptional culinary skills and dedication to authenticity make this one of the season's most palate pampering festive buffets.

Chef Michael, recipient of one each regional and global Marriot Chef of the Year awards, is also a fixture of Bangkok's annual Chef's Charity Gala Dinner, while Chef Daniel is a seven-year veteran of the group's top venues who is also behind the brand's internationally recognised sustainability initiatives.

The Christmastime banquet continues with charcuterie specialties like



seared foie gras - enticingly browned on the grill and served with raspberry coulis; a pie-crusting pate (paté en croûte) made with an assortment of cured and smoked meats plus foie gras, prosciutto and pistachio; and an impossibly smooth-textured chicken liver/foie gras parfait.

Somewhat non-traditional but no less tantalising is the Goji Kitchen + Bar buffet, a vast labyrinth of live cooking stations serving up a dizzying variety of local and international dishes, highlights of which include fresh-on-ice

seafood; Surathani, Irish and French Belon / Fine de Claire / Bouzigues oysters on half-shell, premium local scallop, Alaskan king crab, black mussel, blue crab and peeled jumbo shrimp.

One impressive live-station feature is the parilla (pah-REE-ya) grill, common to South American countries with a robust BBQ culture. The flat, wide grill uses glowing wood embers rather than direct flame to gently roast the meat - in this case prime rib, Wagyu chuck roll, Australian lamb or suckling pig - to char-enhanced perfection.

Bringing to life those 'visions of sugarplums' described in the perennial Yuletide poem, Executive Pastry Chef Alfred Merkel takes a deep dive into the sweet, sweet confectionary heritage of classic Christmas desserts.

His spread of holiday sweets is brimming with legacy-grade treats like fruit cake, plum pudding, Panatone and stollen bread, along with traditional Christmas cookies like cinnamon star, ox eye, Elisen gingerbread, vanilla kiperferl and Basler leckerli. Our favourite, pecan pie (a regional rarity) is notable for its abundance of nuts and admirably restrained sweetness. Meanwhile, those craving a more contemporary treat are invited to pick up the wooden mallet and crack off a thick chunk of rocky road chocolate, which is presented in large slabs packed with fine nuts and marshmallow bits.

These irresistible sweets make the perfect Christmas gift (or second-helping binge for those with insufficient willpower), and are available in handsome gift hampers ranging in price from 1,698 to 3,888 Baht. The assorted bakery, candies, jams, cake logs and savouries will serve as flavourful reminders of festive season snacking long after the year's final "Merry



Christmas" has been uttered.

Complementing its traditional Christmas menu, Goji Kitchen + Bar buffet features a meticulously authentic selection of international cuisines that caters to the cosmopolitan culinary tastes of Bangkok diners. The globe-spanning list includes Indian curry, breads, chicken tikka and paneer; Thai favourites grilled river prawns, Pad Thai and Tom Yam Goong; Chinese BBQ pork buns, Cantonese-style mallet and crack off a thick chunk of rocky road chocolate, salmon, and tuna sashimi from Japan, plus premium charcuterie including Spanish Iberico ham, Italian Salami and Prosciutto.

#### CHRISTMAS DINING AT GOJI KITCHEN + BAR

Bangkok Marriott Marquis Queen's Park  
Christmas Eve Dinner Family Feast  
December 24, 2019  
6 - 10pm  
Christmas Fun Day Brunch

December 25, 2019  
12 - 2.30pm

(per event)  
2,337 Baht ++ per person (buffet only)  
Free flow drinks package: add 1,288 Baht ++  
Free flow Champagne package: add 2,500 Baht ++

#### FESTIVE HAMPERS

available at Hamper House, Lobby Level from November 25, 2019 to January 15, 2020

Open daily 10am - 7pm  
10% off hampers / 15% off Christmas Eve and Christmas Day buffet for Privilege for Club Marriott members.

Bangkok Marriott Marquis Queen's Park 199 Soi Sukhumvit 22. Tel. 02 059 5555, email: [restaurant-reservations.bkkqp@marriott.com](mailto:restaurant-reservations.bkkqp@marriott.com), Website: [www.bangkokmarriottmarquisqueenspark.com](http://www.bangkokmarriottmarquisqueenspark.com).



## FESTIVE CELEBRATIONS

At The Athenee Hotel, a Luxury Collection Hotel, Bangkok

## Culinary stars prepare fine dining during Christmas and New Year

Chef Roxanne Lange at **The Allium Bangkok** is preparing an eight-course Modern French degustation menu for an elegant occasion during the evening of both Christmas Eve and Christmas Day. A choir will stop by and sing traditional Christmas carols, while Santa will also make an appearance with goodie giveaways.

B4,988++ per person.  
Premium free-flow select beverages are available with additional charge.

**The Rain Tree Café** is the place to gather family and friends for a traditional Christmas feast, with a Christmas Eve dinner and the choice of a Christmas Day brunch or dinner. The festive celebration features an extravagant buffet with all the Christmas specialties, chefs busy at the live cooking stations, and international delicacies. Starring among the scrumptious fresh seafood selections is the serving of unlimited Boston lobster.

Musicians play classic Christmas and other melodies and a choir sings the traditional Christmas carols. Plus Santa will visit with lots of Christmas give-away goodies and lucky draws to win free buffet and restaurant vouchers.

B2,988++ per person including free flow soft drinks and juices.

Premium free-flow select beverages are available with additional charge.

**The Bakery** has a Festive High Tea every afternoon from 1 December 2019 to 5 January 2020, between 2:00pm and 4:30pm. B1,200 ++ per couple includes ily coffee, premium teas or organic cold drip coffee, while B2,800 ++ per couple includes two glasses of premium beverage.

#### NEW YEAR'S

You can savor an incomparable New Year's Eve dinner at **The Allium Bangkok** on 31 December 2019, when creative chef Roxanne and her team ensure an exquisite New Year's Eve dining experience with a remarkable eight-course Modern French menu at The Allium Bangkok.

B5,288++ per person for an eight-course set dinner includes a welcome signature drink.

Premium free-flow select beverages are available with additional charge.

Make your New Year's Eve sparkle at **The Rain Tree Café** on the evening of 31 December 2019, as Bangkok's most gourmet buffet curates the year's most lavish spread. Gather friends and family for a feast of extravagant proportions, including unlimited Boston lobster. As the pianist plays a melodious path to 2020, indulge in the finest fare and keep going right through to your complementary countdown at Glaz Bar, and get into the

zone for lucky draw prizes. After dinner, move on to The View for some drinks and the New Year countdown from 11:00pm.

B2,988++ per person includes free flow soft drinks and juices.

Premium free-flow select beverages are available with additional charge.

Dine under the stars with New Year's Eve dinner at **The View and Kandhavas Place** on 31 December 2019, from 8.00pm to 1.30am.

Celebrate the big night seated semi al-fresco at The View or in the retro regal elegance of Kandhavas, and dine on an extravagant international gala dinner buffet as the live band entertains with interludes of modern dance performances, all the way to the countdown and beyond!

B5,988++ per person for the gala dinner buffet.

Premium free-flow select beverages are available with additional charge.

**The Athenee Hotel, A Luxury Collection Hotel, Bangkok.**  
61 Wireless Road (Witthayu).  
Reservations are recommended.  
Call 02 650 8800 or e-mail: [fb.theathenee@luxurycollection.com](mailto:fb.theathenee@luxurycollection.com) or visit website: [www.theatheneehotel.com](http://www.theatheneehotel.com) and [www.theluxurycollection.com/theatheneehotel](http://www.theluxurycollection.com/theatheneehotel).

## Welcome the excitement of Christmas

## FESTIVE CELEBRATIONS

At Shangri-La Hotel Bangkok

Welcome Christmas on the banks of the majestic River of Kings.

#### CHRISTMAS EVE DINNER 24 DECEMBER 2019

##### NEXT2 Café

Enjoy the breeze at this picturesque riverside restaurant offering an international feast that will delight you and your beloved family with the best selection of dishes from across the globe.

• B4,400/B2,200 nett.

##### Horizon Cruise

Guests can enjoy and share the gastronomic journey along the Chao Phraya River with their loved ones on board the Horizon Cruise. While passing some of Bangkok's most renowned landmarks along the River of Kings, indulge in a savoury international buffet on a dazzling night.

• B4,400/B2,200 nett.

##### Salathip

The elegant Salathip restaurant offers sumptuous authentic Thai cuisine amid timeless Thai décor and culture. Be entertained by a Thai dance performance against a scenic backdrop and the unforgettable flavours of our Thai set menu.

• B3,800/B1,900 nett.

##### Volti restaurant & bar

Indulge in a traditional 'Trattoria'



dining experience with Volti's best-in-class à la carte Italian dishes, curated by our culinary artisans to celebrate the spirit of Christmas in the warm ambiance of Volti exclusively for this festive night.

#### CHRISTMAS DAY BRUNCH WITH SANTA 25 DECEMBER 2019

##### NEXT2 Café

NEXT2's talented chefs serve fresh, quality ingredients ranging from juicy Canadian lobsters and a carving station to a delectable spread of desserts. Santa Claus comes carrying a sack full of gifts to celebrate the holidays along

with carol singers.  
• B4,200/2,100 nett.

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



WINING&DINING

# MICHELIN-STARRED ELEMENTS INTRODUCES NEW TASTING MENUS

ELEMENTS PRESENTS DELICIOUS SEASONAL DISHES TO ENHANCE TAKUMI TASTING MENUS

**C**elebrating the award of a Michelin Star for the third consecutive year, Elements restaurant at The Okura Prestige Bangkok starts 2020 with refreshed 6-course Ta-ke and 7-course Matsu tasting menus that take advantage of premium seasonal produce from around the world.

Seasonal dishes on the menus in this first quarter of the year include sushi of seasonal Japanese sea bream marinated in soy sauce and served with sakura gelé, strawberry and wasabi. The fresh wasabi is blended with avocado to create a wonderfully creamy-spicy sauce; Hokkaido scallops, which are at their best during the colder months. The plump scallops are roasted and served with confit of kombu seaweed and a clam broth; A dish of roasted sweet-fleshed toothfish accompanied by nagaimo yam and winter diakon; Skeri Lofoten, which is a type of cod that migrates from Norway in the winter and spring months. Poached in a bonito broth, it is served with winter turnip and komatsuna mustard spinach; and finally famously succulent grilled wagyu beef from Miyazaki. Miyazaki Prefecture in the Kyushu region of southern Japan is known for its benign winter-spring climate, which is ideal for raising high quality beef. At Elements the prime beef is served with nutritious artichoke-like gobo root and nameko, a seasonal mushroom popular in Japanese cuisine. For dessert the chef serves an innovative sweet of Japanese Pebbles made from 43% Tanea milk chocolate cremeaux with iced blackcurrant and musk melon.



These delicious seasonal dishes to enhance Takumi Tasting Menus are available at Elements restaurant from 14 January - 28 March 2020, Tuesday to Saturday, 18:00 - 22:30. Price: B4,000++ for 6-course Ta-ke menu; B4,500++ for 7-course Matsu menu and special creation appetiser is B800++.

Elements Restaurant is located on the 25th floor of The Okura Prestige Bangkok. Park Ventures Ecoplex, 57 Wireless Road. Tel. 02 687 9000, or email [elements@okurabangkok.com](mailto:elements@okurabangkok.com), or book on our website [www.okurabangkok.com](http://www.okurabangkok.com).



FESTIVE CELEBRATIONS

Enjoy sumptuous meals in luxurious settings

Christmas Celebrations at Centara Watergate Pavillion Hotel Bangkok

**C**elebrate Christmas Eve and Christmas Day with family and friends, as talented chefs present enticing holiday menus. For attractive holiday hampers, desserts and colourful gift items drop by INFUZE bakery.

Christmas carol singers and Santa Claus will visit the restaurants from 19.30-21.00 hrs on December 24 and 12.00 hrs on December 25 to entertain children and adults alike with Christmas songs.

**CHRISTMAS EVE**  
Tuesday, December 24

**Café 9** - The spectacular lunch buffet includes live stations along with favourite Christmas specialties and desserts. From 11.30 hrs until 14.30 hrs at B650 nett.

**Café 9 (outdoor)** - A three-course Christmas Eve dinner at Café 9 (outdoor) prepared by Executive Chef Bank and featuring a welcome drink to get you into the mood, and colourful Christmas décor. B2,563 nett, from 18.30 hrs - 22.30 hrs.

**CHRISTMAS DAY**

Wednesday, December 25

**Café 9** - Treat yourself to the popular brunch at Café 9 prepared by the culinary team, with fresh seafood on ice, sushi, and many other tempting dishes. Unlimited beverages (non-alcohol). From 11.30 hrs to 14.30 hrs at B650 nett.



8 - COURSE NEW YEAR KAISEKI

Sail smoothly into 2020 with Kisso's all-star 8-Course New Year Kaiseki Menu. The procession of prime indulgences is led by grilled Japanese sticky rice with red bean, and charcoal-grilled seabream with Miso Paste.

THB 2,990 ++ per person

DECEMBER 31, 2019 - JANUARY 2, 2020  
18:00 - 22:30 hrs.

Purchases via our Online Store: [onlinestorewestinbangkok.com](http://onlinestorewestinbangkok.com). Advance bookings are required. For more information, please call 02-2078000 or email [fb.bangkok@westin.com](mailto:fb.bangkok@westin.com)



**THE WESTIN** GRANDE SUKHUMVIT BANGKOK  
259 Sukhumvit 19, Sukhumvit Road, Bangkok 10110  
T (66)(2) 207 8000 F (66)(2) 255 2441  
[onlinestorewestinbangkok.com](http://onlinestorewestinbangkok.com)



THE GOLDENEYE THEMED CELEBRATIONS

NEW YEAR'S EVE CELEBRATIONS  
31 December 2019

**Poolside Gala Dinner:** THB15,000 net per person

**NEXT2 Café:** Outdoor terrace: THB12,000 net per person  
Indoor dining: THB8,500 net per person

**Horizon Cruise:** THB14,000 net per person

**Salathip:** THB8,500 net per person

**Volti restaurant & bar:** THB7,000 net per person

**Lobby Lounge & Krungthep Wing Lawn:** THB2,500 net includes 2 standard drinks

NEW YEAR'S DAY BRUNCH  
1 January 2020

**NEXT2 Café:** THB3,200 net per person

\*Half price for children aged 4 to 11 years old.

For reservations, please call 0 2236 9952 or email: [restaurant.slbk@shangri-la.com](mailto:restaurant.slbk@shangri-la.com)



**Shangri-La hotel**  
BANGKOK  
89 Soi Wat Suan Plu, New Road, Bangrak, Bangkok 10500 [www.shangri-la.com/bangkok](http://www.shangri-la.com/bangkok) f t i shangrilabkk

## FESTIVE CELEBRATIONS

# HUA HIN'S FESTIVE SEASON HAS OFFICIALLY ARRIVED

AT CENTARA GRAND BEACH RESORT & VILLAS HUA HIN

The season's festivities in Hua Hin kicked off as Centara Grand Beach Resort & Villas Hua Hin welcomed the most wonderful time of the year in grand style with its annual Christmas Tree Lighting Ceremony. Well-attended by many familiar members of Hua Hin society and the hotel's distinguished guests, this year's ceremony was celebrated as guests joined in the countdown to the switching on of the first lights, led by Resident Manager Jan Weisheit.

With the ceremony's fairy-tale inspired theme, the hotel boasts one of the best festive scenes in town as its award-winning Topiary Garden is set aglow and transformed into a magical wonderland, showcasing the already stunning landscape with outdoor Christmas decorations. Some remarkable highlights included the hotel's symbolic elephant-shaped topiary, "Khun Chokedee", as well as reindeer and many other topiary creatures — all dressed with nearly one million extraordinary fairy lights.

In addition to the festivities, the hotel continued its sharing tradition of providing support to Hua Hin's local community, for which the hotel raised a total of over B149,350 to sponsor Christmas presents for underprivileged



students from four municipal schools in Hua Hin.

All the while, following the hotel's Christmas Tree Lighting Ceremony, local guests are also invited to experience the magical spirit of the festive season with a feast full of exciting events, a variety of tempting cuisines along with joyous entertainment for you and your family, ensuring your holiday season is a memorable one.

## 22 & 29 December 2019

The Museum's Sweet Christmas Afternoon B700++

## 24 December 2019

Christmas Eve Gala Dinner Buffet B3,100++

Christmas Eve Special Set Dinner B2,100++

## 25 December 2019

Christmas Day Festive Brunch B1,750++

## 31 December 2019

The Grand New Year's Eve Gala Dinner B7,610++

**CENTARA GRAND BEACH RESORT & VILLAS HUA HIN**  
1 Damernkasem Road.  
Reservations at +66 (0) 3251 2021.  
Email: [chbr@chr.co.th](mailto:chbr@chr.co.th)

## WINING &amp; DINING



## It's APERO time with VIVIN

VIVIN Grocery debuts at Ekamai Complex

VIVIN, a local gourmet and fine food product suppliers, has opened its first stand-alone grocery store, "VIVIN Grocery", in Ekamai Complex, Bangkok and just in time for Christmas and New Year 2020.

VIVIN began as a pop up store at the Bangkok Farmers Market in 2014 selling only foie-gras terrines, a recipe from the grandmother of Nicolas Vivin, who added his own twists such as incorporating local products, including Phuket-based Chalong Bay Rum and strawberries from Chiang Mai.

Fast-forward six years and VIVIN has extended its range which focuses on local and artisanal products, growing the range from the terrines to varieties of cow and goat Cheeses from Chiang Mai and Chiang Rai, Jam and Chutneys made from local organic fruits.

Now VIVIN's new production company, Extrovert Food, is providing butchery of local beef and chickens along with producing cold cuts while also stocking high quality local seasonings and organic herbs that compliment the meats.

All these products plus imported natural wine and caviar are now stocked at the mini grocery store at Ekamai Complex which is fast becoming a foodies centre with fellow boutique eateries such as Yellow Spoon, The Crib, Délice de Capoue and Stage Restaurant.

VIVIN Grocery boasts a display fridge full of local Thai cheeses and cold cuts in retail sizes, packaged and ready to take away. Plus shelves stacked with jars of jams, organic herbs and varieties of local rums. Products from different artisans and boutique producers are showcased, including Serial Pickler pickles and OEL OEA's Olive Oil, with more artisanal selections to come.

Another freezer is packed with grab-and-go local Thai beef and pork for those wanting to grill a juicy steak or sizzle a sausage. There's wine from Thailand but also from Austria, Spain, Italy, and France, all in the biodynamic, natural wine and organic category.

VIVIN Grocery is the ideal one-stop-shop the perfect gourmet night in; pick



up a bottle or two along with your gourmet goodies or even an "APERIO BOX - Gourmet Platter in a Box" to enjoy at home for a dinner party or a delicious self-indulgence.

Or dine-in at the VIVIN Grocery with a glass of wine or aperitif at the bar. It's a good opportunity to sample some products before you buy and find out the intriguing backstories and special details from the informed staff.

Up ahead, special events for wine and gourmet food lovers, inviting artisans and producers for workshop events to cater for the industry and the public.

No time to visit? VIVIN sells and delivers its gourmet grocery products online at [VIVINmaison.com](http://VIVINmaison.com).

Opening offer: throughout December receive 10% off all items. Purchase over 2,000 baht and get a free Fleur de Sel salt pot worth 180THB.

**VIVIN Grocery** - local, artisan, natural. Ekamai Complex. Open 11:00 - 20:00 hours daily.

Tel. 02 392 5662 or email: [vivimaison.com](mailto:vivimaison.com). FB: <https://www.facebook.com/VIVINmaison/> IG: <https://www.instagram.com/vivimaison/>

## FESTIVE CELEBRATIONS

## Michelin-starred restaurant nahm to stage New Year's Eve dinner created by Chef Pim



Nahm at COMO Metropolitan Bangkok, which has just been awarded a star in the Michelin Guide Thailand for the third successive year, is staging a special dinner on New Year's Eve 2019, priced B8,999 ++ per person.

The price includes a glass of champagne and traditional Khon dance and puppet performances during the dinner, after which guests can move to the hotel's poolside, where DJs will play music through to the countdown to 2020.

Chef Pim Techamuanvith is creating a menu of traditional Thai cuisine in her own modern style, with dishes that include a miang of lobster, burnt relish served with charcoaled grilled wagyu beef, chicken and green mango, a salad of Phuket spicy lobster, scallop with fresh hibiscus, Chiang Mai laap of guinea fowl, smoked wild amberjack in a tamarind broth, a curry of grilled Wagyu beef and unripe bananas, and live river prawns with turmeric.

nahm values the strong, fresh flavours of traditional Thai cuisine, and delivers surprising tastes and textures in dishes of all varieties, whether savoury or sweet, meats, seafood or vegetables. Chef Pim wants diners who visit nahm to feel as though they're dining in the home of sophisticated Thai friends. The restaurant occupies the ground floor of COMO Metropolitan Bangkok, overlooking the outdoor pool. Guests may dine within its cool interiors or out on the terrace.



Festivities begin at 6:30pm, with the Khon performances at 8:00pm, 8:30pm, 9:30pm, and 10:00pm. The poolside countdown begins at 11:30pm.

**COMO Metropolitan Bangkok, 27 South Sathon Road. Tel. 02 625 3388 or email: [nahm.met.bkk@comohotels.com](mailto:nahm.met.bkk@comohotels.com)**



## FESTIVE CELEBRATIONS

## Festive Celebrations at Holiday Inn Bangkok Silom

### THE BRASSERIE

#### Christmas Eve and Christmas Day

This Christmas, grab your nearest and dearest and prepare to indulge in a truly traditional Christmas Buffet. All your favourites and more will be served in a mouth-watering spread. The vast menu includes Roasted turkey with stuffing, as well as BBQ honey ham, and Mini lamb pie. Plus Butternut pumpkin cream soup, Seafood on ice, and Grilled snapper with basil cream. Desserts are an essential factor of any Christmas buffet, and our list of sweet treats won't let you down. Treat yourself to Christmas log cake, Christmas pudding with brandy sauce, Giant apple tart with vanilla sauce, and stollen.

#### Christmas Eve, 24th December 2019

Buffet Dinner B990++

#### Christmas Day, 25th December 2019

Buffet Lunch B890++

Buffet Dinner B890++

• Early Bird booking! within 20th December 2019!

Get 50% discount (on food only) for Christmas Eve and Christmas Day Buffet at The Brasserie.

Get into the Christmas spirit and rejoice to the sound of popular carols in the lobby.

**Christmas Eve**

24th December at 6.30pm.

**Christmas Day**

25th December at 12.30pm &

6.30pm.

### NEW YEAR'S EVE PARTY AND GALA DINNER

31st December 2019

Join us in a lavish celebration for the whole family. Dress up for our



spectacular Theme Party and welcome the New Year in great style with our Gala Dinner Buffet at The Brasserie.

The sumptuous international feast encompasses Seafood on Ice featuring Rock lobsters, New Zealand mussels, scallops, Alaska king crabs, oysters;

Lobster bisque; Roasted Australian prime rib; Roasted seabass; Grilled salmon with cous cous and saffron bread; and Rogan josh with naan bread.

Afterwards, fill up your plate with some of the world's most popular desserts. Special treats include a macaron tower, Eclair mountain, Japanese cheesecake, Red velvet cake, mixed berry gratin with lemon sabayon, White chocolate fondue, Tiramisu, and Strawberry mousse.

Join us for the countdown and you could also win an array of valuable prizes.

Buffet Dinner B2,699++ inclusive of free flow house wine.

• Early Bird booking! within 25th December 2019!

Get 20% discount (on food only) for Christmas Eve and Christmas Day Buffet at The Brasserie.

**HOLIDAY INN AN IHG HOTEL BANGKOK SILOM 981 Silom Road. Tel. 02 207 4300 ext 4500, 4302. Email [fb@holidayinnsilom.com](mailto:fb@holidayinnsilom.com)**

FESTIVE CELEBRATIONS



“Festive Hi-Set” at Le Boulanger

Bangkok Hotel Lotus Sukhumvit presents the festive hi-tea set at Le Boulanger. Hi-tea is even better during the festive season. Indulge in a special set featuring our festive gourmet sweets and savories such as Bacon Quiche, Macaron, Pop cake and fruit cake accompanied by a hot pot of tea or coffee, at B200 nett/set. Available from 1st December 2019 until January 7, 2020. Starting from 12.00 – 16.00 hrs. everyday at Le Boulanger  
Hours of operation: 8.00 hrs – 21.00 hrs.  
Le Boulanger located on the ground floor of Bangkok Hotel Lotus Sukhumvit.

Le Boulanger, Bangkok Hotel Lotus Sukhumvit. 477 Thanon Si Ayutthaya. Tel 02 610 0111 ext 4130.

FESTIVE SEASON AT NOVOTEL BANGKOK PLATINUM PRATUNAM

FESTIVE CELEBRATIONS

Festive season is coming and it's a time to celebrate and reflect on the year that was

CHRISTMAS EVE'S DINNER AT THE SQUARE

24 Dec, 6pm - 10pm  
Celebrate Christmas Eve at The SQUARE restaurant, with an extravagant Christmas dinner buffet, complete with a visit of Santa Claus and his helpers.  
B1,199 nett for food and free flow tea, coffee, soft drinks.  
B1,177 nett for free flow sparkling wine, white and red wine.  
B648 nett for free flow Singha beer

CHRISTMAS DAY BRUNCH AT THE SQUARE

25 Dec, 12noon - 3pm  
Spend a quality time with family or friends over a delightful Christmas brunch including traditional dishes such as roasted turkey with trimmings and honey-glazed ham.  
B999 nett for food and free flow tea, coffee, soft drinks.  
B1,177 nett for free flow sparkling wine, white and red wine.  
B648 nett for free flow Singha beer.

NEW YEAR EVE'S DINNER BUFFET AT THE SQUARE

31 Dec, 6pm - 10pm  
This joyous celebration features an extravagant buffet dinner showcasing classic dishes such as hand-carved beef tenderloin, baked salmon in salt crust,



and parade of fresh seafood. Choose from wagyu steak with foie gras or half lobster thermidor.  
B2,353 nett for food and free flow tea, coffee, soft drinks.  
B1,177 nett for free flow sparkling wine, white and red wine.  
B648 nett for free flow Singha beer.

NEW YEAR COUNTDOWN PARTY AT VIEW ROOFTOP BAR BANGKOK

31 Dec, 9pm - 1am  
Let your New Year's Eve shine with our sophisticated party with live entertainment featuring Mr. King Pichet from The Voice Thailand, and a DJ. Enjoy stunning views of Bangkok's skyline and watch the fireworks light up the



NEW YEAR DAY BRUNCH AT THE SQUARE

The extravagant buffet brunch is priced:  
B599 nett for food and free flow tea, coffee, soft drinks.  
B648 nett for free flow Singha beer.  
B1,177 nett for free flow sparkling wine, white and red wine.

Novotel Bangkok Platinum Pratunam. 220 Phetchaburi Rd. Tel. 02 209 1700.

GIFT IDEAS

THE BEAUTY OF SIAM

KLASSE14 “VOLARE SIAM SERIES”



The Italian designed-brand Klasse14 is pleased to introduce the new “Volare Siam Series” that pays tribute to Thailand.  
This exclusive new collection is inspired by the beauty of Siamese fighting fish with a

long flowing tail and the colour scheme of Thailand - blue, white and red.  
The fascinating timepiece features a unique, gradient watch face and elegant multi-coloured band. Based on the most popular Klasse14 model,



Volare, or ‘Fly’ features iconic cone shaped dial and bent minute and second hands.  
The collection comes in 36mm and 42mm forms in a

limited edition of just 70 pieces. Ordinarily Unique.  
Trocaero Time Tel. 02 163 0555.



STAR ATTRACTIONS CHRISTMAS & NEW YEAR 2019

The Athenee Hotel, a Luxury Collection Hotel, Bangkok

Dine with the stars this festive season. Each of our chefs is a culinary star and will be presenting their own magic for you this Christmas and New Year.

Welcome to sparkling celebrations in the city where the season is celebrated in elegant flair.

Revel in sumptuous spreads of seafood and Christmas favorites.

Delight in authentic live entertainment and join in a sing-song when the carols begin. Bring the family and friends together for festive dining in the most extravagant of settings.

Marvel at the magic of Bangkok's lit up skyline as you welcome the New Year under the stars. Recover over a long dinner with your nearest and dearest as you welcome 2020.

Prices start from THB 2,988++ per person  
Price is subject to government tax and 10% service charge.

Marriott Bonvoy benefits apply.  
The Athenee Club and Club Marriott Festive savings apply.

For more information or to make reservations, please call 02 650 8800 or email fb.theathenee@luxurycollection.com WWW.THEATHENEHOTEL.COM

Scan for more details



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

FESTIVE CELEBRATIONS

# FESTIVE SEASON 2019

## MANDARIN ORIENTAL, BANGKOK



Throughout the festive season Mandarin Oriental, Bangkok becomes a holiday wonderland, with glittering lights, seasonal decorations and a magnificent Christmas tree.

**CHRISTMAS EVE**  
**Tuesday, 24 December 2019**  
**Christmas Eve Dinner at Lord Jim's**  
 Celebrate Christmas with a 5-course menu seafood extravaganza with panoramic views of the river. Chef Nick Gannaway promises an unforgettable dining experience for lovers of the finest ingredients from land and sea.  
 • Adult & Child: B6,500 nett

**Christmas Eve Extravaganza at Le Normandie**  
 Indulge in the spirit of the festive season at Bangkok's only two-Michelin-starred French fine-dining restaurant. Enjoy the romantic ambiance with an exceptional wine cellar and a gourmet feast courtesy 6-course menu of Le Normandie's Chef de Cuisine Arnaud Dunand Sauthier. Early reservations are required.  
 • Adult & Child: B12,500 nett.

**NEW YEAR'S EVE**  
**Tuesday, 31 December 2019**  
**New Year's Eve Gala Buffet Dinner at Riverside Terrace**  
 Ring in the New Year under the stars on the banks of the majestic river. The evening starts at 7.30 pm with welcome cocktail in the Authors' Lounge garden and continues with a gala dinner and world-class entertainment. Dress in your finest black-tie attire and dance to the renowned Sun Band. In addition to signature cocktails, highlights will include a splendid buffet with international and Thai delicacies courtesy of Executive Chef Dominique Bugnand. We will ring-in 2020 with a customary countdown and fireworks display.  
 • Adult: B21,000 nett / Child: B13,500 nett.

**Gastronomic New Year's Eve Dinner at Le Normandie**  
 For food and wine connoisseurs, there is no more romantic place on New Year's Eve than Le Normandie, where Two-Michelin-starred Chef Arnaud Dunand Sauthier and his team present an 8-course menu of outstanding French 'haute cuisine'. After dinner, join the world-class



entertainment at the Riverside Terrace and be amazed by the fireworks over the river. Early reservations are required.  
 • Adult & Child: B21,000 nett.

**MANDARIN ORIENTAL, BANGKOK**  
 48 Oriental Avenue. Tel. 02 659 9000 or www.mandarinoriental.com/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><br/>Pool Villa, 1 night for 2 persons with breakfast, value B20,600</p> <p><b>Hilton Pattaya</b><br/>Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500</p> <p><b>Banyan Tree Bangkok</b><br/>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><br/>Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000</p> <p><b>Amari Watergate Bangkok</b><br/>Grand Deluxe, 1 night for 2 persons with breakfast, value B4,200</p> <p><b>Royal Orchid Sheraton</b><br/>Sunday Brunch for 2 persons at Feast Restaurant, value B4,000</p> <p><b>JW Marriott Hotel Bangkok</b><br/>Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996</p> <p><b>Le Méridien Bangkok</b><br/>Sunday Brunch for 2 persons, value B3,400</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b><br/>Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Bangkok Marriott Marquis Queen's Park</b><br/>Dining vouchers at ABar, value B3,000</p> <p><b>Oriental Residence Bangkok</b><br/>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><br/>Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944</p> <p><b>Yves Rocher</b><br/>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><br/>Sunday Brunch for 2 persons at Mexicano, value B2,500</p> <p><b>Al Meroz Hotel</b><br/>Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b><br/>Swatch Watch, value B2,150</p> | <p><b>Renaissance Koh Samui Resort &amp; Spa</b><br/>Deluxe Garden, 2 nights with Breakfast, value B19,000</p> <p><b>Thai Vietjet</b><br/>2 Domestic Flight Return Tickets, value B12,000</p> <p><b>The Berkeley Hotel Pratunam</b><br/>Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000</p> <p><b>Banyan Tree Bangkok</b><br/>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 Suvannabhumi, Bangkok Golf Resort &amp; Spa</b><br/>Aromatherapy Massage voucher, value B4,000</p> <p><b>Bangkok Marriott Marquis Queen's Park</b><br/>Dining cash voucher at Akira Back and ABar, value B4,000</p> <p><b>Royal Orchid Sheraton</b><br/>Sunday Brunch for 2 persons at Feast Restaurant, value B4,000</p> <p><b>JW Marriott Hotel Bangkok</b><br/>Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996</p> <p><b>Eastin Grand Hotel Sathorn</b><br/>Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600</p> <p><b>Le Méridien Bangkok</b><br/>Dinner Buffet for 2 persons, value B3,800</p> <p><b>Le Méridien Suvannabhumi, Bangkok Golf Resort &amp; Spa</b><br/>Family Sunday Brunch for 2 persons, value B3,580</p> <p><b>Amari Watergate Bangkok</b><br/>Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b><br/>Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Bangkok Marriott Marquis Queen's Park</b><br/>Dining cash vouchers at ABar, value B3,000</p> <p><b>Oriental Residence Bangkok</b><br/>Ferris Wheel Afternoon Tea Set for 2 persons, 2 Vouchers, value B2,968</p> <p><b>Yves Rocher</b><br/>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><br/>Sunday Brunch for 2 persons at Mexicano, value B2,500</p> <p><b>Al Meroz Hotel</b><br/>Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b><br/>Swatch Watch, value B2,150</p> | <p><b>Centara Ao Nang Beach Resort &amp; Spa Krabi</b><br/>An exclusive room, 2 nights, value B24,000</p> <p><b>Le Méridien Suvannabhumi, Bangkok Golf Resort &amp; Spa</b><br/>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><br/>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><br/>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><br/>Sunday Brunch for 2 persons, value B4,400</p> <p><b>Royal Orchid Sheraton</b><br/>Sunday Brunch for 2 persons at Feast Restaurant, value B4,000</p> <p><b>Eastin Grand Hotel Sathorn</b><br/>Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600</p> <p><b>Le Méridien Bangkok</b><br/>Dinner Buffet for 2 persons, value B3,800</p> <p><b>Le Méridien Suvannabhumi, Bangkok Golf Resort &amp; Spa</b><br/>Family Sunday Brunch for 2 persons, value B3,580</p> <p><b>Amari Watergate Bangkok</b><br/>Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b><br/>Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Amari Watergate Bangkok</b><br/>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><br/>Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944</p> <p><b>Yves Rocher</b><br/>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><br/>Sunday Brunch for 2 persons at Da Vinci, value B2,500</p> <p><b>Al Meroz Hotel</b><br/>Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b><br/>Swatch Watch, value B2,150</p> | <p><b>Well Hotel Bangkok Sukhumvit 20</b><br/>Executive Room, 2 nights for 2 persons with breakfast, value B32,720</p> <p><b>Thai Vietjet</b><br/>2 Domestic Flight Return Tickets, value B12,000</p> <p><b>Hilton Pattaya</b><br/>Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500</p> <p><b>The Berkeley Hotel Pratunam</b><br/>Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000</p> <p><b>Bangkok Marriott Marquis Queen's Park</b><br/>Dinner Buffet for 2 persons at Goji Kitchen, value B5,000</p> <p><b>Banyan Tree Bangkok</b><br/>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><br/>Sunday Brunch for 2 persons, value B4,400</p> <p><b>Royal Orchid Sheraton</b><br/>Sunday Brunch for 2 at Feast Restaurant, value B4,000</p> <p><b>JW Marriott Hotel Bangkok</b><br/>Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996</p> <p><b>Le Méridien Bangkok</b><br/>Dinner Buffet for 2 persons, value B3,800</p> <p><b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b><br/>Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296</p> <p><b>Amari Watergate Bangkok</b><br/>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><br/>Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944</p> <p><b>Yves Rocher</b><br/>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><br/>Sunday Brunch for 2 persons at Da Vinci, value B2,500</p> <p><b>Al Meroz Hotel</b><br/>Dining cash voucher at Barakat Restaurant, value B2,500</p> <p><b>The Swatch Group</b><br/>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 Ptc 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



FESTIVE CELEBRATIONS



## Sparkling Festive Celebrations

At The Emerald Hotel

**Christmas Eve at The Emerald Coffee Shop**  
 Celebrate Christmas on Tuesday, December 24, 2019, with a mouthwatering international buffet dinner created by our master chef. Plus live Christmas choir from "Baannokkamin Foundation" singing your favourite carols. Only B950/450++ including sparkling wine from 18.00 - 23.00 hrs. Tel. 0-2276-4567 ext 8413.



sake. Catch the magic show. Only B999/B450.  
 Tel. 02 276 4567 ext. 8413.

**Celebrate New Year's Eve at The Emerald Coffee Shop**  
 Countdown to the New Year over a sumptuous authentic international and seafood buffet dinner with free flow wine from 18.00 - 24.00 hrs. Enjoy live band and magic show. Get a chance to win lucky draw prizes. Only B1,599/B800 nett.

**Celebrate New Year's Eve at Daichi Japanese Restaurant**  
 Enjoy premium sushi Japanese buffet dinner including free flow Japanese

**Countdown Party at Wine Ninety-nine Bar**  
 Let's celebrate New Year 2020 at the "Countdown Party" only B599 nett/person during 21.00 - 24.00 hrs. Enjoy all you can drink (wine, draught beer, whiskey, standard cocktail), cheese station and dry snacks. Plus professional DJ.  
 Tel. 02 276 4567 ext 8594.

**THE EMERALD HOTE**  
 99/1 Ratchadaphisek Rd., Din Daeng.



FESTIVE CELEBRATIONS

## CIRCUS NIGHT

New Year's Eve Party 2020

2,020 THB++ per adult

1,010 THB++ per child

## NEW YEAR'S EVE 2020 CIRCUS NIGHT

Celebrate the last night of the year 2019, December 31, and see in 2020 in style at One Rachada International Restaurant. This year we will be serving a special Seafood Buffet and a variety of culinary delights from all corners of the globe. As well as treats for your taste buds we have entertainment from the Trio Band, Bozo & Juggling Show and a welcome drink all the way from Belgium in the form Charles Du Lac Brut sparkling wine. Includes a lucky draw prizes and best costume prize. B2,020/1,010++.

Early Bird Tickets are available at 10% discount for paid reservations by 30th December 2019. Receive a bottle of sparkling wine when you buy 2 tickets.



**GRAND MERCURE BANGKOK FORTUNE 1** Ratchadaphisek Road.  
 Tel. 02 641 1500 or email at H5931-FB3@accor.com.