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WEDNESDAY, DECEMBER 25, 2019



A journey to remember

SRA BUA CONJURES UP SOME MICHELIN-STARRED MAGIC

STORY: GARY BOYLE

t begins with a magic trick. Your waiter presents a pot of seeds, closes the lid, then abracadabra! Two meringues appear inside. They come with a small plastic bag of crispy rice, and, the waiter informs us, the bag is edible. As a culinary curtain-opener of an eight-course meal, this is a hint of the intricate delights to come.

We've wandered through the cinnamon scented and festively decorated lobby of Siam Kempinski to their flagship restaurant, Sra Bua by Kiin Kiin. Thai Senior Head Chef Chayawee Sutcharitchan — in collaboration with the founder of Copenhagen sister restaurant Kiin Kiin, Henrik Yde-Andersen — have put together something rather special for the cooler season. They call it a Winter Journey and it's a gastronomic trip full of surprises.

Sra Bua deals in molecular gastronomy, the intricate art of exceeding diners' expectations while at the same time turning those expectations on their heads. This is a feast for the senses, where looking at a dish, or knowing what's in it, gives you no real idea what the first mouthful will bring. Texture, temperatures and flavours consistently wrong-foot and amaze - green curry is a chilly ice-cream, heavy dishes turn light, and your eyes and palate are often at odds. It's fun!

Such kitchen wizardry doesn't go unnoticed, and this year the restaurant was awarded a high accolade. Sra Bua is now Michelin-starred (as is the Copenhagen restaurant), and their Winter Journey will show you why.

That initial magic trick is the start of a breakneck hors d'oeuvre performance. Over 30 minutes, you are presented with a showcase of the kitchen's prowess and inventiveness. Reflecting the overwhelming bustle of the first visit



Wagyu beef and baked rice.



Chef Chayawee Sutcharitchan and chef Henrik Yde-Andersen.

To book, please contact our reservations team: T: 02-100-6255 E: diningcgcw@chr.co.th

NEW YEAR'S EVE

G CentaraGrandatCentralWorld CentaraGrand CentralWorld



Crab meat yellow curry.



Cappuccino tom kha.

to a Thai market, the dishes come thick and fast, with barely time to praise and dissect each clever treat before the next arrives. Among the street food-inspired dishes there's a lobster bisque served in a martini glass, a spicy squid salad that tickles your tongue, a mini wonton cone filled with green curry ice cream, and at one point, adding to the synaesthesia, a cloud of smoke. Thankfully the smoke is from roasted coconut as opposed to the fried gasohol of the streets.

It's only after this whirlwind whizz through typical Thai flavours that you are moved from the lounge area to your table for the first of the starters. The Winter Journey stops at eight stations - five starters, a main and two desserts. Your waiter will introduce and explain each dish as it arrives, and for good reason — we are in a space where flowers may or may not be edible but plastic bags are to be savoured.

The first starter is tom yum kung, but like you've never had before. The prawn is raw, and there's a couple of tacos, a bowl of broth and a syringe. The trick. as the waiter explains, is to expel the contents of the syringe - blended tofu — into the soup. The tofu floats to the top and looks exactly like your favourite instant noodles. It's a delightful tromp l'oeil and the broth is perfectly rich and wintery. It's complemented by a glass of wine, which, if you choose the wine pairing (and you should, as they're all excellent), is the first of a very festive seven glasses you'll be served before journey's end.

Then the weather takes a turn. A cold front approaches. In fact, it's more smoke, but this time it envelops the table like a mountaintop cloud. Coconut takes the place of snow, atop Hokkaido scallop served with yuzu orange sorbet. I don't want to overuse the word delicious, so unless I inform you otherwise (any nothing on the menu will compel me to do so) then you can safely assume that everything mentioned henceforth is delicious.

A Sancerre precedes a chunk of Ranong crab (how do they get so big?) in yellow curry foam, a dish from Chef Chayawee's southern Thai heritage. There's some kick from the chili, which is enhanced by the wine, but this is more a story of texture, from the plump,

succulent crab to the crisped leaves and that airy foam.

Next up is a coffee without coffee. The science lab kit of a siphon coffee maker was first invented in the 1840s by a French woman, and it's impossible to guess her reaction were she to witness how the device is used here. A crackling flame warms the bowl, sounding like a Christmas wood fire, and the stock bubbles up the funnel to infuse not coffee but mushrooms. I'd imagine that this is your first *tom kha* mushroom cappuccino.

Following foie gras sweetened with local produce - fruits from Petchabun and Nakhon Pathom — is the main, and perhaps the best Wagyu dish I've had. The A5 meat (does A4 and below even get through customs these days?) is sliced shabu-thin, with a double foam accompaniment of soya and miso, plus sesame and butter which rounds out the flavours, and reminded us of boat noodle broth - but of course from a particularly haute boat. It's this combination of nostalgic Thai flavours and futuristic techniques that showcases just how effective and exciting molecular gastronomy can be. It impressed us, as it impressed the Michelin inspectors.

Pre-dessert has longans and lychees, alcohol and fire. Pernod and triple sec are mixed and blowtorched before being poured over the fruit. It's boozy and moreish, a splendid combination.

Dessert is a yoghurt igloo encasing orange cake. Smash the dome and enjoy a grown-up and not overly sweet end to what has been a remarkable journey, and one you'll be telling friends about for some time.

The Winter Journey set dinner menu is available until 31 March 2020



Panna cotta.



Apple salad and crispy seabass.

at Sra Bua by Kiin Kiin and is priced at B3,200++ per person for food only. Additional wine pairing is B2,300++.

For more information or to make a reservation, email srabua.siambangkok@kempinski.com or call 02 162 9000.

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



2020

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

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& BANGKOK CONVENTION CENTRE
AT CENTRALWORLD

ROOFTOP CELEBRATIONS
TICKETS AVAILABLE

Book early to avoid disappointment





A GLAMOROUS NEW YEAR CELEBRATION

It's the most beautiful time of the year at Bangkok Marriott Hotel Sukhumvit

llow us to offer you a magical festive experience you deserve, whether you are planning for a romantic dinner or a gathering with your family, we make sure you truly immerse yourself in the merry spirit. Take pleasure in our luxurious dishes at The District Grill Room & Bar, approach the beginning of New Year with a selection of festive treats at 57th Street or count down with a spectacular Bangkok view at Octave Rooftop Lounge & Bar.

FANCY DINNER AT 57TH STREET

Embrace the fresh start of a new year with a lavish buffet at 57th Street. Enjoy a delectable array of dishes from different corners of the world including European, Asian and Indian cuisines combined with a sublime seafood selection. Taste the freshness of lobsters and river prawns or select from our variety of imported cheese and cold cuts. Pair our selection of Caviar, Foie gras and succulent carving meat with limitless wines. Don't forget to pamper your sweet tooth with our choice of tempting sweets and desserts.

December 31, 2019

6pm-11pm.

■ B3,800 net for NYE dinner buffet. ■ B4,500 net for NYE dinner buffet with free-flowing wine, local beers and soft drinks.

A SMASHING YEAR END AT THE DISTRICT GRILL ROOM & BAR

End your year fabulously with a fivecourse dinner at The District Grill Room & Bar. We have crafted a special New Year set menu as guests can start the night with Poached Lobster carpaccio, Velouté of Morels soup, and Golden dusted foie gras. For your main course, choose between Wagyu beef tenderloin and Fillet of Seabass. You can enjoy pastry chef's mysterious chocolate ball to complete your perfect meal. Upbeat tunes from a live band heighten the festive mood as you clink drinks with family and friends to welcome 2020.

December 31, 2019

6pm until late.

- B9,300 net for a five-course dinner.
- B11,600 net for a five-course dinner, inclusive of wine pairing.
- *B15,000 net for a five-course* dinner, inclusive of wine pairing, seafood and champagne tower.

COUNTING DOWN UNDER THE BANGKOK SKY

Step into the first second of a new year with Bangkok's spectacular view by being at Octave Rooftop Lounge & Bar. Dive in for free-flow drinks and cocktails mixed by our professional mixologists. Guests can also enjoy scrumptious nibbles and panoramic view. Octave is the perfect venue to dance the night away with live DJs as you prepare for the thrilling countdown. December 31, 2019

- 7pm-2am. ■ B8,500 net for free-flowing drinks
- and snacks on 45th floor. ■ B13,500 net for free-flowing drinks and snacks on 48th and 49th floors.

BANGKOK MARRIOTT HOTEL SUKHUMVIT 2 Soi Sukhumvit 57 Tel 02 797 0000 or email diningbangkok@marriott.co

CELEBRATE THE NEW YEAR IN STYLE

RING IN THE NEW AT SIAM KEMPINSKI HOTEL BANGKOK

elcome 2020 with sophisticated flair in the magical setting of Siam Kempinski Hotel Bangkok. So many choices for celebrating the New Year with your loved ones at one of Bangkok's most iconic hotels. Our poolside themed garden party features live entertainment and a fabulous international buffet.

DINING AT KEMPINSKI GARDEN (8PM-1AM)

Celebrate New Year's Eve, December 31, under the stars with a feast of food, drinks and entertainment in the garden. Dine al fresco style and be delighted with the extravagant buffet and live cooking stations featuring the best cuisines from around the world.

Menu highlights include the all-time favourite Oysters and Raw Bar Station, offering a selection of seasonal oysters with traditional condiments; a range of seafood on ice, and hand-rolled sushi and sashimi. The seafood on ice station features Atlantic lobster, white prawns, king prawns, king crab, snow crab, and mussels.

The live-cooking station includes a pasta selection with a choice of penne or spaghetti served with a choice of bolognese, tomato or cream and mushroom sauces. The special sauce is served with Atlantic lobster, cherry tomatoes and capers.

The BBQ grill station offers a selection of western items cooked à la minute, such as Australian lamb rack, Wagyu beef medallion; and Atlantic lobster tail. Thai dishes include river prawns with lemongrass; pork neck; and marinated chicken with coriander. Other highlights include whole roasted Italian porchetta; Dijon-crusted hindquarter roast beef, and seared French foie gras served with condiments and brioche bread.

This scrumptious international buffet and BBQ dinner also include a range of Thai delicacies, such as som tum gai yang; a counter featuring speciality dishes from Isan (the northeastern region of Thailand); pad Thai and

Spend the end of 2019 with delicious dessert items that are guaranteed to sweeten this magical evening beneath

Entertainment is provided throughout the evening by a live jazz and soul band. A special show from the Thai Emperor Mask show, a Thai Contemporary Art Show will welcome all guests to the night of celebration.

- B6,400++ per person with free-flow soft drinks, juices and a glass of Champagne for a welcome drink.
- B3,200++ per child ages 6 to 12.

SRA BUA BY KIIN KIIN (7PM-1AM)

Countdown to the New Year with an exclusive ten-course set dinner menu of modern Thai-inspired cuisine, which is attentively selected by our renowned Michelin-star-chef Chayawee Sutcharitchan, Senior Head Chef of Sra Bua by Kiin Kiin. Highlights of this magical tencourse culinary journey include oysters served in three different styles, lobster salad served with frozen red curry,

served with five-spices baked rice and ended this magical evening with your loved ones with Sra Bua by Kiin Kiin's beautiful and delicate desserts created for this exceptional occasion. The desserts include sticky rice with coffee coconut milk and Chiang Mai chocolate with pumpkin. For the New Year's Eve celebra-

wagyu beef with soy sesame butter

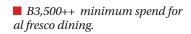
tions finale, diners are invited to join the countdown to midnight in the hotel's lush green gardens, enjoying the magnificent entertainment while celebrating.

- B8,000++ per person with a glass of Champagne for a welcome drink and wine pairings.
- B20,000++ per couple with a bottle of Moet Ice Imperial Champagne.

NICHE (7PM-1AM)

Niche menu presents a selection of tempting dishes that combine the very best of western and Asian recipes, flavours and ingredients. The dishes, created and presented by Executive Chef Carlo Valenziano, include classic Thai favourites such as grilled river prawns, Tom Yum Goong soup and Phad Thai noodles. The wide variety of international dishes ensures a truly authentic global culinary experience with imaginative menu choices that appeal to local and international diners.

■ B2,000++ minimum spend for à la carte dining with indoor seating



NEW YEAR'S DAY BRUNCH AT NICHE (WEDNESDAY, JANUARY 1, 2020 12.30 NOON-4PM)

Start the New Year in style with family members, friends and loved ones with a delightful brunch featuring a variety of mouth-watering menus at Niche.

Highlights include a Foie Gras Station with a selection of pan-seared, terrine, crème brûlée and a delicious chicken liver parfait with truffle. Seafood lovers will appreciate the Seafood On Ice and Sushi and Sashimi Counter. The premium seafood offerings are Canadian lobster, Alaskan king crab, snow crab, white prawn, New Zealand mussel and selection of French oysters. The Carving Station offers slow-cooked Butterball turkey, Australian prime ribs and whole roasted seabass in a salt crust. This fantastic New Year feast concludes with an extravagant choice of festive desserts mix with traditional Thai sweets.

- B3,200++ inclusive of water (child 6-12 years half price).
- *B4,200++ with free-flow selected* alcoholic beverages, soft drinks and juices.
- B5,200++ per person with free-flow Louis Roederer Champagne.

Children aged below six dine with our compliments.

Siam Kempinski Hotel Bangkok 991/9 Rama I Rd. Tel 02 162 9000



CELEBRATE NEW YEAR'S EVE IN STYLE

At Bangkok Marriott Marquis Queen's Park

new decade is dawning and Bangkok Marriott Marquis Queen's Park invites you to celebrate in style at its 3 spectacular top floor venues! ABar, the exclusive venue on the hotel's 37th floor, ABar Rooftop and Sky Garden, the twin alfresco venues on the 38th floor of Bangkok Marriott Marquis Queen's Park on December 31, 2019

ABar will host "Eight to The Bar" party, featuring a delectable five-course New Year's Eve dinner and free-flow beverage under "Glamorous Gatsby" theme. The evening starts with a foie gras potato salad with black garlic dressing, winter black truffle and micro roquette, followed by a crispy egg, house-cured smoked salmon, crème fraiche and caviar. Iberico miso black cod, featuring black cod in Iberico ham broth with assorted vegetables and basil oil will warm diners' hearts. Meat lovers will love the sensational A5 satdaikon and leek kimchi, grilled garlic and kizami wasabi. The meal comes to a perfect end with Lemon, citrus mousse and lemon compote served with lime sorbet. Hosted from 7pm to 11pm, this enchanting evening will be accompanied by live jazz music from the Lips Manly band. Then as the clock ticks down to midnight, guests can head up to ABar Rooftop and the Sky Garden on the 38th floor, to ring in the New Year and dance the night away until 2am. This unforgettable New Year's Eve Party is priced at just B14,999 per person.

Or choose to bid farewell to 2019 and welcome the new decade with a neon party under the stars at Sky Garden and ABar Rooftop. Invite your friends and dance the night away to electronic beats from famous British and Thai DJs, including Jason Herd, Jon White, DJ Windy and DJ Lady Sweet Secret. This amazing evening starts at 8pm and runs all the way to the New Year countdown at midnight, and through until 2am.









The Sky Garden has created two packages for guests to choose from:

■ B2,800 per person, including entry, one free drink and gourmet snacks. ■ B149,999 including 10 entry tickets, private lounge access, VIP canapés, free-flow drinks (beer, wine, Champagne, vodka, Chivas whisky, Beefeater gin and other spirits), LED wrist bands, security and private butler/ waiter service.

ABar Rooftop, the award-winning rooftop bar, has prepared three packages, all of which include gourmet snacks, free-flow drinks (beer, wine, Champagne, vodka, whisky, gin and other spirits) and LED wrist bands:





- *B27,998 for two people (high table)* ■ B69,995 for five people (sofa) ■ B111,992 for eight people (sofa)
- Don't miss this opportunity to usher

in a new decade and enjoy precious moments with your loved ones at ABar, Sky Garden and ABar Rooftop. To book direct, please click http://go.eventpop. me/2020neonrooftopcountdown.

BANGKOK MARRIOTT MARQUIS QUEEN'S PARK 199 Soi Sukhumvit 22. Tel 02 059 5999. Email: restaurant-reservations.bkkqp @marriotthotels.com or visit www.bangkokmarriottmarquis queenspark.com.

FROM IBIZA TO BANGKOK'S **HIGHEST ROOFTOP**

King Power Mahanakhon presents Jose Padilla on the First Sunset of the Year

♥ et ready for Café Del Mar event, please visit http://bit.ly/ _and more legendary beats on January 1st, 2020!

King Power Mahanakhon invites vou to celebrate the first sunset of the year from Thailand's highest rooftop with world-famous Jose Padilla - creator of Café Del Mar music who will be spinning from the 78th floor rooftop of the iconic pixelated building on January 1, 2020. Tickets are available from B2,020 net per person for entry to the event from 5pm-8pm with two complimentary drinks. Located in the heart of Sathorn, King Power Mahanakhon is directly connected to Chong Nonsi BTS, Exit First-Sunset-Party-2020.

For those looking for a place to celebrate the first brunch of the year, Mahanakhon Bangkok SkyBar, Thailand's highest restaurant and bar on the 76th floor is offering a 5-course New Year's Day Brunch menu from 11am-3pm for B2,900++ per person. Highlights include an Oyster Bar, Poached Eggs with Truffle Sabayon, Lobster Tail with Lobster Coral Labneh and Crispy Chicken Roulade with Foie Gras Torchon. Enjoy freeflow prosecco and drinks for an additional B1,900++ per person. To book, please visit http://bit.ly/ Highest-NY-Brunch.



THE ST. REGIS BANGKOK WELCOMES NEW YEAR'S

WITH GASTRONOMY-CENTERED FESTIVE EXPERIENCES

he St. Regis Bangkok gets in the spirit of the New Year holidays with the launch of a celebratory program which offers a series of gastronomy-centered experiences bringing people together in celebration of love and friendship.

On December 31st, celebrations are hosted at VIU over a sumptuous dinner buffet, and Jojo offers an 8-course New Year's Eve set menu with wine pairing option.

New to this year's program is New Year's Eve in the Owner's Penthouse in which one couple or group of up to four can count down to the new year on top of the world with an unparalleled onenight stay in The Owner's Penthouse. For the exclusive penthouse experience, guests arrive in style in a luxury limousine before they are transported to the height of urban living, where a private Champagne sabering marks the start of the festive evening. A private alfresco dinner under the stars is presented by special guest Chef David Hartwig, who has great experience in many Michelin-star restaurants, such as Paradies Hotel, Ftan, Switzerland, The Nomad Hotel, New York, USA, and Schloss Schauenstein in Switzerland.

When the new year arrives, guests can enjoy fireworks above the magnificent skyline from their personal 44th floor viewing terrace. The next morning, breakfast in bed and en-suite massage treatments for two persons ease guests into the new year in absolute comfort.

Other unique gatherings include the opportunity to transform Decanter into a private lounge to host an exclusive Private New Year's Eve Party for up to 40-60 guests.

Throughout the festive season, guests are also invited to enjoy a taste of the holidays with a Festive Afternoon Tea Set presented every afternoon at The St. Regis Bar.

Filled with festive treats, the all-new The St. Regis Bangkok Hamper Sets make for the quintessential gift this holiday season.

December 31, 2019

New Year's Eve Dinner Buffet at VIU Served: 6pm – 10pm

Highlights: Fire and ice oyster bar; seared scallops, foie gras with candied ■ B3,800++ (B4,600++ including free

flow alcohol) B1,800++ for children between 5 - 12 years of age. **New Year's Eve 8-Course Set Dinner**

at Jojo

Served: 6pm - 10pm Highlights: Red mullet and lobster soup, wild seabass, grilled Wagyu.

■B4,500++ (B6,400++ with wine pairing).

New Year's Eve Countdown at The St. **Regis Bar**

Served: 6pm – 2am

Highlights: Lobster & Burger Tower. ■ B2,600++, including two drinks.

Limited number of window-side VIP tables start at B12,000++ including

a bottle of Champagne. New Year's Eve in The Owner's **Penthouse**

Highlights: Private Champagne sabering, private chef's dinner by Chef David Hartwig who has great experience in many Michelin-star restaurants, such as Paradies Hotel, Ftan, Switzerland, The Nomad Hotel, New York, USA, and Schloss Schauenstein in Switzerland.

■ B360,000++.

Private New Year's Eve Party at Decanter

Served: 6pm - 2am Highlights: Buy-exclusivity for 40 to 60 guests, DJ performance.

■ From B150,000++.

■ January 1, 2020





New Year's Day Brunch at VIU Served: 12.30pm - 3.30pm

Highlights: Eggs benedict with lobster and caviar, jamon and manchego pasta bake, linguini with crab.

■ B3,200++ (B4,200 including free flow alcohol, B4,999++ including free flow Champagne) B1,800++ for children between 5 - 12 years of age.

January 6, 2020 Festive Afternoon Tea Set at The St.

Regis Bar

Served: 2pm - 5pm **Highlights:** Losbter and tomato. cocktail with champagne jelly; spiced ham, pineapple compote, soda bread; turkey, thyme and cranberry vol au vent.

■ B1,800++ per set, including tea and coffee for two. Available until January 1, 2020

The St. Regis Festive Hamper Sets

■ B7,000 nett for Luxury Hamper Set. ■ B4,000 nett for Classic Hamper Set.

St. Regis Bangkok 159 Ratchadamri Road. For reservations and further information, call +66 2207 7777, email fb.bangkok@stregis.com or visit www.stregisbangkok.com.



GIFTIDEAS

A REMINDER TO LOOK AFTER THE ENVIRONMENT

The Landmark's Violet Teddy Bears

o create sustainability and protect the environment, The Land- mark Bangkok is proud to dedicate the 12th annual environmental awareness campaign to the Royal Forest project, under the concept of "Landmark Goes Green Project - Plant Trees with ME".

Launched ten years ago, the chari ty's objective is to help raise awareness of environmental issues and climate change. Our tree-planting campaign always receives great support and feedback from hotel guests and customers. We also promote a number of ecofriendly tourism activities, hotel operations to ensure they meet the highest of 'green' standards, including in-room advice regarding water preservation and laundry reduction.

For this year, The Landmark Bangkok is introducing a Violet teddy bear collection named 'Violet' wearing a grey scarf and tucked inside an attractive eco bag bearing the slogan 'Plant Trees with ME.' The cost of this unique souvenir is only B250, with proceeds going to the Royal Mangrove Forest project.







This holiday season, a large Christmas tree decorated with 'Violet' teddy bears and other beautiful ornaments will form a spectacular centerpiece in the hotel lobby.

Join the 12th annual campaign, "Landmark Goes Green - Plant Trees with ME" by purchasing our teddy bears available from now at the hotel's lobby.

Please call 0 2254 0404 ext 7777 for reservations, or purchase at the Lobby area of The Landmark Bangkok. 138 Sukhumvit Road. fb@ landmarkbangkok.com.

FESTIVECELEBRATIONS

A Heavenly New Year's Eve Celebration

With an Exclusive 5-Course Italian Set Dinner at No.43 Italian Bistro, Cape House Hotel, Bangkok

Celebrate your New Year's Eve with a ber 2019 from 18.00-24.00 hrs. (Last order 23.30 hrs). Bring your family, your true love and your best friends and spend precious time together with the exceptional "New Year's Eve five-course set dinner" at No.43 Italian Bistro, Cape House Hotel, Bangkok. This exclusive set menu, created by our Italian chef and using only premium, fresh ingredients, is only B1,900++ and children under 12 receive 50% discount.

This 5-course masterpiece of Italian cuisine offers: Amuse Bouche; Octopus Carpaccio, Soya Sauce and Greens with Cherry Tomato; Mediterranean Salad with Avocado, Walnuts, Pear and Gorgonzola Cheese with Mesclun Greens; Canadian Lobster Soup with Pernod-Flavoured Lobster Ragout; "AUS"



Fillet of Black Angus beef on Grilled Asparagus and Eggplant Roll with Balsamic-Chianti Reduction or Grilled Stuffed Squid Served with Mesclun Salad and Sicilian Lemon Vinaigrette; Roasted Peanut Crunch Mango Cheese Cake Served with Ice-cream. No.43 Italian Bistro is located on the

Ground Floor of Cape House Hotel, Bangkok. Spacious parking available or it is only 5 minutes' walk through Soi Langsuan from BTS Chidlom station.

CAPE HOUSE HOTEL, BANGKOK Tel. +66 (0) 2658 7444 Ext 285. www.capecollection.com.







WININGSDINING

- CASUAL GOURME RESTAURANT

LAUNCHED AT VIE **HOTEL BANGKOK – MGALLERY**



a VIE Bistronomy - Casual Gourmet is all about enjoying quality ingredients and comfort food in an elegant yet cosy atmosphere of superb live cooking and excellent specialties.

Located on the 11th floor of VIE Hotel Bangkok, La VIE Bistronomy — Casual Gourmet invites you in to a bright and comfortable ambiance of soothing bronze décor that speaks of relaxation and the enjoyment of life.

In this friendly and casual all-day dining venue, the restaurant's personable team creates the scene for your most splendid moments, in warm gatherings with friends or a unique experience with your beloved.

With a menu that showcases trendy Western dishes as well as offering you a

choice of the most iconic Thai flavours, without forgetting the delicacies from our nearby Asian neighbors, La VIE Bistronomy is distinctive in setting a high standard for excellent quality ingredients that care for your health.

Suppliers to La VIE Bistronomy are selected who specialises in ecologically friendly ingredients, such as the highly respected Sloane's, who promotes the ethical treatment of animals and eschews unnecessary chemicals, or Green Monday, which is a pioneer for plant proteins and a sustainable future environment. A large proportion of the restau-

rant's produce and ingredients are organic and farm-to-table, including the acclaimed family-owned Beillevaire Farm, in France, which began three decades ago with a small dairy and now produces a tantalizing range of various cheeses and related products.

At La VIE Bistronomy you will taste the difference in every delectable dish, and your health will appreciate it.

A man of versatile interests and talents, Chef Supat Chinsangtip had mastered the nuances of taste and pleasure in a wide variety of international cuisines before finding his true calling at La VIE in VIE Hotel Bangkok — MGallery Hotel Collection.

Chef Supat kicked off his culinary career in 1993 after completing the immensely respected culinary



apprenticeship programme at the Mandarin Oriental Hotel Bangkok (OHAP) and launched himself into the world of cooking. He started that same year as Head Chef of the acclaimed Baan Khanitha Thai Cuisine Restaurant and again as Head Thai Chef a few years later at The Plantation Club Hotel &

His experience in the kitchens of Thailand further included well-known resorts such as Layana Resort and Spa Koh Lanta as well as popular restaurants like Le Café Siam. In 2005 he became part of the pre-opening team of Garden Cliff Resort & Spa Pattaya,

assisting the Executive Chef in setting up all operations and creating the menus as well as training the staff for this much-praised venue.

Chef Supat joined both VIE Hotel Bangkok and V Villas Hua Hin in 2007 with the pre-opening team and assisted greatly with training the staff and setting up the menus for both properties. After being appointed Executive Chef the following year, he has cooked side-by-side with many visiting Michelin-starred chefs who have hosted lunch and dinner events held at La VIE. Beyond being a master of Thai cuisine, Chef Supat's talents also came to the fore with Asian and Mediterranean cuisines and have reached a creative zenith with French Bistronomy cuisine.

As Executive Chef of VIE Hotel Bangkok - MGallery Hotel Collection, where he has served as Executive Chef for the past decade, continually developing the range and depth of his special touch, Chef Supat's meticulously planned and delectable creations are served daily at La VIE.

VIE HOTEL BANGKOK, **MGALLERY BY SOFITEL** 117/39-40 Phaya Thai Road, BTS Ratchathewi. Tel. 02 309 3939.

CELEBRATE GLAMOUR NIGHT NEW YEAR PARTY AT AMBAR BANGKOK FOUR POINTS BY SHERATON BANGKOK,

he New Year is quickly approaching and it's the time to celebrate the new beginning.

If you still have no idea where to go, why don't you join our Glamour Night New Year Party at amBar Bangkok on 31 December 2019, from 6 PM onwards. We offer a variety of food and beverage packages in a great atmosphere with special prices.

Still not convinced? Here are 5 reasons why you should celebrate the New Year's Eve at amBar.

RELAX ON THE ROOFTOP

Cool breeze and calm sky makes rooftop such a relaxed place to say goodbye to 2019. You can enjoy the view of Bangkok city and gaze upon the stars on our rooftop bar.

PARTY BY THE POOL

Life is cool by the pool, even if you are not actually in it. Let's get party with your friends and dance like everybody's watching to enjoy the beat of our DJs.

LAID BACK WITH LIVE MUSIC

No recordings can capture the emotions

that live music brings. You can enjoy the fun atmosphere of amBar and listen to live band while lip syncing to your favourite tune.

POSE AT PHOTO BOOTH

Show your friends what a strong social media pose you've got by taking the glamorous shot at amBar Photo Booth. Smile and cheers to the year 2020 and don't forget to tag us! #amBarbangkok #amBarglamournight.

FEAST ON THE FOOD

No one can celebrate the New Year

without delicious food. At amBar, we offer favourite dishes that goes well with our beverage packages amazingly. Whether it's fresh Oyster on Ice, classic deep fried chicken wings or people's favourite sashimi platter, we ensure that you will have at least a dish for this special night.

Entry Fee: B500 Nett.

SUKHUMVIT 15

Inclusive of a free drink from selected menu. Come with friends! It's better to order a package.

Black Package: B4,900++. Free Entry for 4 people.

2 Domestic Flight Return Tickets, value B12,000

Deluxe Seaview, 1 night for 2 persons with

Luxury Family Quadruple Suite, 1 night

Bangkok Marriott Marguis Queen's Park

Dinner Buffet for 2 persons at Goji Kitchen

One round of Sunset drinks at Saffron Cruise and

Sunday Brunch for 2 persons, value B4,400

Sunday Brunch for 2 at Feast Restaurant

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

Dinner Buffet for 2 persons, value B3.800

Seafood Buffet for 2 persons at Sailor's

Centara Grand & Bangkok Convention Centre

Elixir Jeunesse Daily Exfoliating Cleanser, Elixir

Jeunesse Liquid Day Care, Perfect Skin Anti Age

Dim Sum Buffet for 2 persons at Dynasty

Seafood Showdown, value B3,532

Chinese Restaurant, value B2,944

Care for Face SPF50, value B2,770

Rembrandt Hotel & Suites Bangkok

Sunday Brunch for 2 persons at Da Vinci

Ramada Plaza by Wyndham Bangkok Menam Riverside

Dinner Buffet for 2 persons at The Terrace@72

cash voucher at Tsu, value B3,996

Dimsum Buffet Lunch/Dinner at Baivun for

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

Sofitel Bangkok Sukhumvit

JW Marriott Hotel Bangkok

Restaurant, value B3,296

Amari Watergate Bangkok

at CentralWorld (F&B)

Yves Rocher

Royal Orchid Sheraton

Le Méridien Bangkok

Value B4.000

Hilton Pattaya

Value B5,000

Banyan Tree Bangkok

breakfast, value B7,500

The Berkeley Hotel Pratunam

with breakfast, value B6,000

1 bottle of standard spirit (Choice of



Absolut Vodka, Beefeater Gin, Ballantine's Whisky, or Nusa Cana rum).

1 bottle of Prosecco.

6 Mixers.

Gold Package: B9,900++. Free Entry for 4 people.

2 bottles of premium spirit. (Choice of Chivas Regal 12 yrs, Grey Goose, Tito's Vodka, Tanqueray, Patron Silver tequila). 10 Mixers.

Join us at amBar Bangkok, a relax rooftop bar in Sukhumvit area for an awesome night.

For more information and reservation, please contact amBar Bangkok at 02-309-3288 or email: FBsales.sukhumvit15@fourpoints.com.

EXCLUSIVE DEALS ARE HERE. Book online now for special prices: https://www.ticketmelon.com/ fourpoints/ambar-newyear-party Four Points by Sheraton Bangkok/ Sukhumvit 15.

FESTIVECELEBRATIONS



NEW YEAR'S EVE PARTY AND GALA DINNER AT HOLIDAY INN BANGKOK SILOM

Join us in a lavish celebration for the whole family on Tuesday December 31 evening. Dress up for our spectacular Theme Party and welcome the New Year in 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 sauce; and Rogan josh with naan bread.

Afterwards, fill your plate with fabulous desserts including a macaroon 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 win valuable prizes. Buffet Dinner B2,699++ including

free flow house wine

EARLY BIRD BOOKING! within 27th

December 2019!

Get 20% discount (food only) for New

Year's Eve Gala Dinner at The Brasserie.

HOLIDAY INN AN IHG HOTEL BANGKOK SILOM 981 Silom Road. Tel. 02 207 4300 ext 4500, 4302. Email fb@holidayinnsilom.com.

FESTIVECELEBRATIONS



"RHYTHM OF THE SEA"

New Year's Eve at Cape Panwa Hotel, Phuket

n December 31, 2019 from pm, Cape Panwa Hotel, Phuket invites you to enjoy "Rhythm of the Sea", our New Year's Eve celebration. Get started with a welcome cocktail at 7pm and enjoy an international and BBQ buffet gala dinner while being entertained by our live band. The entertainment on this special night features Polynesian dance, a fire-breathing show, a magic and illusion show, the Joe Louis traditional Thai puppet show and an LED

hula-hoop show. Every guest has a chance to win games and a lucky draw with special prizes! Count down to the New Year 2020 with a magical fireworks display and dance the year away with our DJ. Make your night truly fabulous at Cape Panwa Hotel for only B6,200 nett. 50% discount for children under 12.

CAPE PANWA HOTEL, PHUKET Tel 076 391 123. Visit www.capecollection.com.



Value B20,600

Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500

Banyan Tree Bangkok Thai Dinner Set and one round of Sunset drinks

for 2 persons at Saffron Cruise, value B7,500 The Berkeley Hotel Pratunam

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

Amari Watergate Bangkok

breakfast, value B4,200

Sunday Brunch for 2 pesons at Feast Restaurant Value B4.000

JW Marriott Hotel Bangkok

Royal Orchid Sheraton

Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu. value B3.996

Le Méridien Bangkok

Sunday Brunch for 2 persons, value B3,400

Ramada Plaza by Wyndham Bangkok Menam Dinner Buffet for 2 persons at The Terrace@72

Restaurant, value B3,296

Bangkok Marriott Marquis Queen's Park Dining vouchers at ABar, value B3,000

Oriental Residence Bangkok Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2,968

Centara Grand & Bangkok Convention Centre

at CentralWorld (F&B) Dim Sum Buffet for 2 persons at Dynasty

Chinese Restaurant, value B2,944

Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770

Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Mexicano Value B2.500

Swatch Watch, value B2,150

The Swatch Group

Mr/Mrs/Ms

Address

ID/Passport No

Dining cash voucher at Barakat Restaurant Value B2,500

2 Domestic Flight Return Tickets, value B12,000

The Berkeley Hotel Pratunam Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000

Banyan Tree Bangkok

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

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

Bangkok Marriott Marquis Queen's Park Dining cash voucher at Akira Back and ABar

Value B4,000 **Royal Orchid Sheraton** Sunday Brunch for 2 pesons at Feast Restaurant

Value B4,000 JW Marriott Hotel Bangkok

Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996

Eastin Grand Hotel Sathorn Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600

Le Méridien Bangkok Sunday Brunch for 2 persons, value B3,400

Ramada Plaza by Wyndham Bangkok Menam Riverside Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296

Oriental Residence Bangkok Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2.968

Centara Grand & Bangkok Convention Centre at CentralWorld (F&B) Dim Sum Buffet for 2 persons at Dynasty

Chinese Restaurant, value B2,944 Yves Rocher

Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770

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

Value B2,500 Al Meroz Hotel Dining cash voucher at Barakat Restaurant Value B2,500

The Swatch Group Swatch Watch, value B2,150

Le Méridien Suvarnabhumi, Bangkok Golf Resort & Spa Grande Deluxe Room for 1 night, value B8,977.50 Centara Grand & Bangkok Convention Centre at CentralWorld (F&B) (every first Sunday of the month), value B8,370 Banyan Tree Bangkok

Champagne Brunch for 2 persons at UNO MAS Restaurant

One round of Sunset drink at Saffron Cruise and

International Buffet Lunch/Dinner at Romsai for

2 persons (Mon-Thu), value B4,900 Sofitel Sukhumvit Sunday Brunch for 2 persons, value B4,400

Royal Orchid Sheraton Sunday Brunch for 2 persons at Feast Restaurant Value B4,000

Eastin Grand Hotel Sathorn Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600

Le Méridien Bangkok Dinner Buffet for 2 persons, value B3,800 Le Méridien Suvarnabhumi, Bangkok Golf Resort & Spa

Family Sunday Brunch for 2 persons Value B3.580 Amari Watergate Bangkok

Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3.532 Ramada Plaza by Wyndham Bangkok Menam

Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296

Bangkok Marriott Marquis Queen's Park Dining cash vouchers at ABar, value B3,000 Oriental Residence Bangkok Ferris Wheel Afternoon Tea Set for 2 persons.

2 Vouchers, value B2,968 Yves Rocher Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770

Rembrandt Hotel & Suites Bangkok Sunday Brunch for 2 persons at Da Vinci Value B2.500 Al Meroz Hotel

The Swatch Group Swatch Watch, value B2,150

Value B2,500

Value B2,500 Al Meroz Hotel Dining cash voucher at Barakat Restaurant Dining cash voucher at Barakat Restaurant Value B2,500

WEEK 4: 23-30 December 2019

Swatch Watch, value B2,150

The Swatch Group

1. Which chef admits to being "a bit of a martinet"? Which restaurant?_

2. Which restaurant offers a tasting menu "A Sancerre precedes a chunk of Ranong crab"?

3. Which high-flying restaurant is offering a Moulin Rouge-themed New Year's Eve celebration?

Contest period, 1 December 2019 to 20 January 2020
Weekly prize draw and grand prize draw will be announced on 29 January 2020 in the Bangkok Post.
All questions on winning entries must be answered correctly.

 All decisions by the Bangkok Post Plc are final. · Staff of the Bangkok Post Group, their family members and close relatives are not eligible to join

Winners must pay 7% VAT and 5% withholding tax on prizes that exceed B1,000 in value.
 Prizes are subject to change without prior notice.
 Prizes cannot be exchanged for cash.

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

STHAI



Company Name & Position









.... Tel















