

# Holiday Time Bangkok Post

➔ Read more news at [bangkokpost.com](http://bangkokpost.com)

FRIDAY, DECEMBER 27, 2019

FESTIVE CELEBRATIONS

## A LANDMARK TOAST FOR THE DECADE



AS WE CLOSE OUT AN EVENTFUL DECADE AND PREPARE TO WELCOME 2020, IT'S ONLY RIGHT AND PROPER THAT WE FIND THE PERFECT PLACE TO REFLECT ON WHAT'S BEEN AND CELEBRATE THE NEW POSSIBILITIES THAT LIE AHEAD

STORY: DAVID KENDALL

Where can we best acknowledge the milestone? Where better than at the Landmark, a storied and splendid destination in the heart of the Sukhumvit area? And what better gastronomic experience to mark the occasion than a hearty repast at the legendary Rib Room and Bar Steakhouse? The elegance unfolds as soon as one steps out of the lift on the 31st floor and is greeted by a panoramic view of Bangkok's twinkling cityscape. The atmosphere is all-embracing, multiple shades of red emanating from tasteful overhead indirect lighting. Strolling through the Bar - a kind of shrine to elegance in its own right - one arrives at the sumptuously appointed restaurant, where

the subtle kaleidoscope of red begins to soothe the soul. Ruddy hues extend from the subtle lighting to the chairs and even the napkins. Once seated, the atmosphere is magical - the cityscape on one side, and the gleaming open kitchen on the other. This is the domain of Executive Chef Philippe Gaudal, a sixteen-year veteran of the hotel and the genius behind the Rib Room and Bar Steakhouse. Chef Gaudal strides purposefully around his kitchen, his work on show for all diners, and he is particularly proud of his rouge Fourneaux de France "Morice" one-piece cooking range the first of its kind in Thailand 13 years ago and his new Hibachi charcoal grill - emblazoned with beautiful calligraphy - he personally brought back from Japan. This work of art is more than an aesthetic masterpiece; it uses smaller chunks of compressed charcoal to enhance the flavour of the cuisine. Chef Gaudal has created a magnificent menu to mark the season, available from Christmas itself right up until December 30th. The restaurant's acclaimed a la carte favourites are augmented by a special selection of five signature dishes created specifically to celebrate the season. The delights begin with a unique appetizer - a **Tataki Hamachi Fillet** surrounded by a blaze of colour comprising a cucumber salad with mustard seed, a green apple brunoise, pickled cucumber, cucumber



Executive chef Philippe Gaudal.



Duck platter.



Roasted lamb loin.



Lobster tail tagliolini.



Snow fish fillet.



Tataki hamachi fillet.



water foam and dazzling red lime caviar - actually a delicious kind of fruit. The ultimately Instagrammable dish almost becomes a kind of performance art as the server dribbles cucumber juice around the circumference.

The acclaimed main course menu is augmented by four more dishes curated especially for this year's festive season. The **Snow Fish Fillet** comes smoked on a cedar plank and once again the rouge theme resurfaces with roasted beetroot, beetroot barley and dashi beurre blanc savoury horseradish meringue, light and buttery delight.

**Roasted Lamb Loin**, astonishingly tender, is topped with a crunchy mendicant fruit crust, celeriac puree and picturesque portions of chestnut jam.

The **Duck Platter** is truly a unique revelation, Chef Gaudal's custom homemade duck sausage served with duck breast - dry-aged for five days in a temperature-controlled fridge - duck leg confit, and potato gnocchi served with duck jus. This organic Thai duck dish is truly a light and fluffy delight.

Such a magnificent main course deserves a delicious yet light dessert, and the meal reaches a climax with **Palet Chocolate Dulcey** enhanced by caramelised pecan nuts and berries.

While these five signature dishes augment the Rib Room and Bar Steakhouse a la carte menu, the New Year's Eve bill of fare is completely boutique. The **Tataki Hamachi Fillet** is augmented by a foie gras duo, an Alaskan king crab, fine de claire oysters, seared US sea scallop, Rib Room Caesar Salad, lobster bisque and a mouth-watering porcini mushroom cream soup.

Alternate choices for the Main Course are a Maine Grilled Lobster served with coriander seed, lime and fresh tomato, and a 400 Days Grain-Fed Australian Tenderloin or Rib Eye steak of Waygu beef personally selected by Chef Gaudal and served in red wine, pepper or mushroom sauce and accompanied by

sautéed mushrooms, sautéed spinach, or your choice of French fries or smooth mashed potato.

As we move into the next decade, there is much to reflect upon, much to celebrate and so much more to look forward to. There is simply no better place to mark the occasion than at the Rib Room and Bar Steakhouse at the Landmark Hotel.

**THE LANDMARK BANGKOK**  
138 Sukhumvit Road.  
[fb@landmarkbangkok.com](http://fb@landmarkbangkok.com)  
Tel. 02 254 0404 ext 7777  
for reservations.

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

WaldorfAstoria.com © 2019 Hilton

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

# Rembrandt presents a masterwork of family-together holiday dining

Save your appetite for the Family Carnival New Year's Eve Party & Buffet at Rembrandt Hotel Bangkok – relax and let Da Vinci do the cooking!

Da Vinci restaurant at Rembrandt Hotel Bangkok is hosting a New Year's Eve party and buffet featuring a menu of holiday food favourites, family fun and festive cheer of a classic family get-together without the exhausting hassles of cooking and clean-up. Spend your Auld Lang Syne occasion partying into the wee hours with those near and dear instead of in front of a hot stove and steamy kitchen sink.

Family Carnival New Year's Eve Party 2019 at Da Vinci restaurant offers a sumptuous all-you-can-eat banquet of festive dining delights, plus live music and family-friendly entertainment amid an ambience of glittering city views in an enchanting night time al fresco setting the entire family will enjoy.

Made with top-quality imported key ingredients and meticulously prepared by Rembrandt's talented culinary team, the epic menu is a meat-lover's fantasy, with slow-roast Australian prime-rib, US Butterball Turkey with all the trimmings and pan-fried, balsamic-glazed French foie gras served with berry coulis at the carvery station, and a barbecue selection that includes Australian beef tenderloin, New Zealand lamb, herbed chicken skewers, Italian pork sausage and Mexican-style pork spareribs, plus superb sides like truffled mashed potatoes, buttered Brussels sprouts and summer ratatouille.

Having sampled the Turf offerings, diners can wade into the Surf side of this bountiful holiday spread, with a trawler's hold-full of ocean fresh premium seafood: rock lobster, marinated squid,

mussels, salmon steak, scallops, tiger prawns & river prawns, tuna akami and sea bass, while shellfish on ice choices include New Zealand mussels, pre-shucked oysters, shrimp cocktail, blue swimmer crab, served with a variety of tangy sauces.

From the Nordic region come specialties like house-smoked salmon and marinated gravlax, boiled baby potatoes with dill and "Kalles" shrimp caviar. Light-fare fans will swoon at the salad station, where classics like Waldorf and Parmesan cheese wheel-prepared Caesar salad await, along with a variety of premium DIY fixings and dressings. There's also an alluring Mediterranean grilled vegetable salad for those with a more adventurous taste, plus pasta salad with Emmenthal cheese.

The charcuterie and cold-sides

offerings feature Italian-imported Parma ham, salami, peperoni and speck, with sun-dried tomatoes, pickled mushrooms, olives, melon and authentic Grissini breadsticks rounding out the deli section. And despite the lack of snowy weather, diners can cosy up to a steaming bowl of creamy chestnut soup with smoked duck and crispy croutons.

It's curds away! at the cheese counter, with a Who's Who list fromagerie favourites that includes brie, camembert, gorgonzola, Danish blue, Gran Padano, cheddar, Taleggio and marinated/herbed feta, along with an assortment of premium crispbreads, crackers, nuts and dried fruits.

No holiday feast would be complete without a helping of indulgently rich desserts to sweeten the holiday spirit, and Da Vinci offers a dreamworld of



enticing after-dinner temptations, including Stollen with vanilla sauce, traditional Christmas cookies and macaroons, house-made chocolate pralines, fruit tartlets, classic Mille-feuille, eclairs, cheesecake, Panna cotta and an intensely coffee-infused Tiramisu. There's also strawberries with Chantilly cream and pre-cut local and imported fresh fruits plus an ice cream trolley and live station featuring "Floating Island" dessert made with meringue, sweetened milk and vanilla brandy sauce.

Of course children are big part of family New Year's Eve celebrations, and parents are rest-assured their little ones will stay fully entertained the whole night through with games, magic shows and gifts.

And on the first day of 2020, recovering merrymakers are invited to Da Vinci for a New Year's Day Poolside Hangover Brunch, featuring live-station cooking and free-flow "therapeutic" libations.

For many years a much-anticipated highlight of the Rembrandt's bakery offerings, our Stollen cake is widely regarded as one of the best in town and they make great gifts or delicious memories. Available in the lobby display case at just B180 each, throughout January.



Children up to 12 years: half price. Children 5 and under: FREE.

**New Year's Day Poolside Hangover Brunch**  
1 January 2020  
12 - 3pm  
850B ++ per person (incl. free-flow Bloody Marys & soft drinks).

**REMBRANDT HOTEL BANGKOK**  
19 Sukhumvit Soi 18, Sukhumvit Road. Tel. 098 004 4840 or e-mail: [davinci@rembrandtbkk.com](mailto:davinci@rembrandtbkk.com). Website: <https://rembrandtbkk.com/restaurants/da-vinci/>.

## Holiday Time Fun QUIZ

Find the answers and win prizes!

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

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

**The Naka Island,**  
a Luxury Collection Resort & Spa, Phuket  
Tropical Pool Villa, 2 nights with breakfast  
Value B33,710

Weekly Prizes: Week 1	Weekly Prizes: Week 2	Weekly Prizes: Week 3	Weekly Prizes: Week 4
<b>Anantara Mai Khao Phuket Villas</b> Pool Villa, 1 night for 2 persons with breakfast, value B20,600	<b>Renaissance Koh Samui Resort &amp; Spa</b> Deluxe Garden, 2 nights with Breakfast, value B19,090	<b>Centara Ao Nang Beach Resort &amp; Spa Krabi</b> An exclusive room, 2 nights, value B24,000	<b>Well Hotel Bangkok Sukhumvit 20</b> Executive Room, 2 nights for 2 persons with breakfast, value B32,720
<b>Hilton Pattaya</b> Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500	<b>Thai Vietjet</b> 2 Domestic Flight Return Tickets, value B12,000	<b>Le Méridien Suvarnabhumi, Bangkok Golf Resort &amp; Spa</b> Grande Deluxe Room for 1 night, value B8,977.50	<b>Thai Vietjet</b> 2 Domestic Flight Return Tickets, value B12,000
<b>Banyan Tree Bangkok</b> Thai Dinner Set and one round of Sunset drinks for 2 persons at Saffron Cruise, value B7,500	<b>The Berkeley Hotel Pratunam</b> Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000	<b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Champagne Brunch for 2 persons at UNO MAS Restaurant (every first Sunday of the month), value B8,370	<b>Hilton Pattaya</b> Deluxe Seaview, 1 night for 2 persons with breakfast, value B7,500
<b>The Berkeley Hotel Pratunam</b> Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000	<b>Banyan Tree Bangkok</b> One round of Sunset drinks at Saffron Cruise and International Buffet Lunch/Dinner at Romsai for 2 person (Mon-Thu), value B4,900	<b>Banyan Tree Bangkok</b> One round of Sunset drink at Saffron Cruise and International Buffet Lunch/Dinner at Romsai for 2 persons (Mon-Thu), value B4,900	<b>The Berkeley Hotel Pratunam</b> Luxury Family Quadruple Suite, 1 night with breakfast, value B6,000
<b>Amari Watergate Bangkok</b> Grand Deluxe, 1 night for 2 persons with breakfast, value B4,200	<b>Le Méridien Suvarnabhumi, Bangkok Golf Resort &amp; Spa</b> Aromatherapy Massage voucher, value B4,000	<b>Sofitel Sukhumvit</b> Sunday Brunch for 2 persons, value B4,400	<b>Banyan Tree Bangkok</b> One round of Sunset drinks at Saffron Cruise and Dimsum Buffet Lunch/Dinner at Baiyun for 2 persons (Mon-Thu), value B4,400
<b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant Value B4,000	<b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant Value B4,000	<b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant Value B4,000	<b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant Value B4,000
<b>JW Marriott Hotel Bangkok</b> Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996	<b>JW Marriott Hotel Bangkok</b> Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996	<b>Eastin Grand Hotel Sathorn</b> Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600	<b>Sofitel Bangkok Sukhumvit</b> Sunday Brunch for 2 persons, value B4,400
<b>Le Méridien Bangkok</b> Sunday Brunch for 2 persons, value B3,400	<b>Eastin Grand Hotel Sathorn</b> Grand Weekend Buffet for 2 persons at The Glass House Restaurant, value B3,600	<b>Le Méridien Bangkok</b> Dinner Buffet for 2 persons, value B3,800	<b>Royal Orchid Sheraton</b> Sunday Brunch for 2 persons at Feast Restaurant Value B4,000
<b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296	<b>Le Méridien Bangkok</b> Sunday Brunch for 2 persons, value B3,400	<b>Le Méridien Suvarnabhumi, Bangkok Golf Resort &amp; Spa</b> Family Sunday Brunch for 2 persons Value B3,580	<b>JW Marriott Hotel Bangkok</b> Dim Sum Buffet for 2 persons (Mon-Fri) and cash voucher at Tsu, value B3,996
<b>Bangkok Marriott Marquis Queen's Park</b> Dining vouchers at ABar, value B3,000	<b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296	<b>Amari Watergate Bangkok</b> Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532	<b>Le Méridien Bangkok</b> Dinner Buffet for 2 persons, value B3,800
<b>Oriental Residence Bangkok</b> Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2,968	<b>Oriental Residence Bangkok</b> Ferris Wheel Afternoon Tea set for 2 persons, 2 vouchers, value B2,968	<b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296	<b>Ramada Plaza by Wyndham Bangkok Menam Riverside</b> Dinner Buffet for 2 persons at The Terrace@72 Restaurant, value B3,296
<b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944	<b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944	<b>Bangkok Marriott Marquis Queen's Park</b> Dining cash vouchers at ABar, value B3,000	<b>Amari Watergate Bangkok</b> Seafood Buffet for 2 persons at Sailor's Seafood Showdown, value B3,532
<b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770	<b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770	<b>Oriental Residence Bangkok</b> Ferris Wheel Afternoon Tea Set for 2 persons, 2 Vouchers, value B2,968	<b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944
<b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Mexicano Value B2,500	<b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Mexicano Value B2,500	<b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770	<b>Centara Grand &amp; Bangkok Convention Centre at CentralWorld (F&amp;B)</b> Dim Sum Buffet for 2 persons at Dynasty Chinese Restaurant, value B2,944
<b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant Value B2,500	<b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant Value B2,500	<b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Da Vinci Value B2,500	<b>Yves Rocher</b> Elixir Jeunesse Daily Exfoliating Cleanser, Elixir Jeunesse Liquid Day Care, Perfect Skin Anti Age Care for Face SPF50, value B2,770
<b>The Swatch Group</b> Swatch Watch, value B2,150	<b>The Swatch Group</b> Swatch Watch, value B2,150	<b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant Value B2,500	<b>Rembrandt Hotel &amp; Suites Bangkok</b> Sunday Brunch for 2 persons at Da Vinci Value B2,500
		<b>The Swatch Group</b> Swatch Watch, value B2,150	<b>Al Meroz Hotel</b> Dining cash voucher at Barakat Restaurant Value B2,500

WEEK 4: 23-30 December 2019

- Which chef admits to being "a bit of a martinet"? Which restaurant?
- Which restaurant offers a tasting menu "A Sancerre precedes a chunk of Ranong crab"?
- Which high-flying restaurant is offering a Moulin Rouge-themed New Year's Eve celebration?

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 Pte 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

## King Power Mahanakhon celebrates New Year's Eve with Bangkok's Highest Countdown and Rooftop Party

Enjoy a Broadway-theme Countdown Dinner Party at Mahanakhon Bangkok SkyBar and a night of live entertainment on Thailand's highest indoor observatory featuring Krist-Singto, Max Jenmana, Daboyway and DJ Buddha

King Power Mahanakhon is celebrating New Year's Eve with Bangkok's Highest Countdown to 2020, featuring Burin, Season Five and DJ 7 Skies on the 78th floor rooftop of the iconic pixelated building. This year the new landmark destination is ringing in the New Year with three parties on three different floors with a full entertainment lineup of artists and DJs. Celebrate on the 74th floor of Thailand's highest indoor observatory (B5,500++ per person) with Krist-Singto, Max Jenmana, Daboyway and DJ Buddha, or enjoy a Broadway-themed celebration with a 7-Course Dinner at Mahanakhon Bangkok SkyBar on the 76th floor (starting from B15,000++ per person). Bangkok's highest countdown and glamorous outdoor party is

also taking place on Thailand's highest rooftop, with a night full of DJ entertainment and spectacular performances by Burin, Season Five and DJ 7Skies. Early Bird tickets are available for B12,000 per person, from today until 30 December 2019.

Located in the heart of Sathon, King Power Mahanakhon is directly connected to Chong Nonsi BTS, Exit 3. At 314 metres, it is home to Thailand's highest rooftop and spectacular 360° panoramic views of the Bangkok skyline.

Reservations at <http://bit.ly/Rooftop-Champagne-Countdown>. Tel. 02 677 8722. Email [mahanakhonskybar@kingpower.com](mailto:mahanakhonskybar@kingpower.com).



**Bawarchi Rooftop**

Ring in the new golden decade with us at Bawarchi Rooftop with our exclusive Indian flair international tasting menu and

Music Performed by

**Raj & Anjali and our guest DJ**

Call : 02 081 3815, 061 814 0022

---

**Bawarchi Chidlom**

Bid farewell to a beautiful 2019

Enjoy the melodious tunes from our residential singer

**Dev**

and flavoursome special set menu with us from 7 pm onwards

Call : 02 656 0102-3, 06 181 40088





# Hotel Nikko Bangkok gets festive with year-end Japanese-style programme

Discover an extensive range of Japanese-style festivities to celebrate the end of the year and the start of 2020

**NEW YEAR'S EVE**  
The Oasis on New Year's Eve, 31 December, will feature an international dinner buffet with premium seafood such as half a Canadian lobster per person, Alaska king crab, tiger prawn, Hokkaido scallop, and three kinds of French oyster. There will be a live station for foie gras, and a carving station that will include beef. The Japanese corner features sashimi, sushi, maki and kaisen don, and special desserts will be prepared at the live dessert station. New Year's Eve dinner at The Oasis is served from 18.00 to 22.30hrs and is priced at B3,500 net per person inclusive of drinking water, coffee or tea, and B4,500 net per person inclusive of free flow sparkling wine, white wine, red wine and beer. Prices include Countdown Party access at the Pool Terrace on the 6th floor, with one complimentary drink for toasting the New Year. Hishou sees a Japanese Omakase

menu by Executive Japanese Chef MASAYUKI WATANABE including Obanzai, with a selection of appetisers, sashimi, yakimono, a main course choice of Wagyu beef or tempura, followed by dessert. Dinner is served between 17.30 and 22.30hrs and is priced at B3,500 net per person, inclusive of one glass of sake or sparkling wine. The price includes Countdown Party access at the Pool Terrace on the 6th floor, with one complimentary drink for toasting the New Year. Hotel Nikko's Countdown Party at the Pool Terrace on the 6th floor will be held from 21.00 to 01.00hrs, and staged on a Japanese Town theme with snack food, drinks, a live band, DJ, a Japanese live show, and draw prizes guaranteed to keep you entertained all the way through the last hours of 2019 and into 2020. The price is B1,000 net per person inclusive of one drink.

**NEW YEAR'S DAY**  
A New Year tradition in Japan is mochitsuki, the pounding of sweet rice to make mochi, the rice cake that can be eaten in a sweet or savoury dish and which is a popular household staple. On Wednesday 1 January, between 09.30 and 11.00hrs in the hotel lobby, the chefs will demonstrate the pounding of the rice, and encourage guests to take part. The traditional happi, a straight-sleeved coat worn during festivals such as mochitsuki, will be available for guests to wear and to have their photograph taken. Three flavours of mochi will be prepared: mochi isobe (with soy sauce), mochi kinako (soy powder), and mochi azuki (red bean). Sake and drinking water will be provided during this festive occasion. Welcome the first day of 2020 on 1 January with a New Year brunch at The Oasis, with seafood including half a Canadian lobster per person, Alaska

king crab, salmon, and oysters. There will be a foie gras station, a Japanese corner with sashimi, sushi, maki, and kaisen don, and a desserts station. Brunch is served from 12.00 to 15.30hrs and is priced at B2,020 net per person inclusive of drinking water, coffee or tea, and B3,020 net per person inclusive of free flow sparkling wine, white wine, red wine and beer. Hishou will be serving auspicious Japanese Oiwai Gozen specialities for three days from 1 to 3 January, with chef Masayuki Watanabe preparing an Osechi set menu for lunch and dinner, priced at B2,020 net per person inclusive of one glass of sake or sparkling wine. **HOTEL NIKKO BANGKOK** 27 Soi Sukhumvit 55 (Thonglor). For more information or reservation, call 02-080-2111, email asst.admin.fb@nikkobangkok.com.



## Celebrate in style by the sea

FESTIVE CELEBRATIONS

Hilton Pattaya Offers Memorable Dining Experiences for New Year Celebrations

**EDGE RESTAURANT (INDOOR AND OUTDOOR) LEVEL 14**  
Celebrate the New Year's Eve with family and friends at edge with a variety of international cuisine from around the world including seafood on ice - snow crab, Fine de Claire and Eagle Rock oysters, New Zealand mussel and caviar, seafood on the grill - Canadian lobster, rock lobster, tiger prawn, blue crab and river prawn, sashimi - Maguro, Hamachi, Salmon, Sakura shrimp, surf clam, Hokkaido scallop and octopus, sushi, Australian beef and lamb, foie gras, ravioli with black truffle, spit-roasted pig, smokehouse grill Australian brisket, cold cut, cheese, Asian and Western selections and an array of mouth-watering desserts. Price is B5,200 net per person for international buffet and B3,250 net per person for beverage package. Available on December 31, 2019 from 7pm-1am at edge restaurant on level 14.

**DRIFT LOBBY LOUNGE & BAR LEVEL 16**  
Celebrate in style on a private island with a breathtaking view of Pattaya bay. Drift Lobby Lounge & Bar on level 16 offers private island package with sharing menus such as a dozen of Fine de Claire oysters, chilled seafood set - Canadian lobster, snow crab, Fine de Claire oyster, New Zealand mussel and white prawn, sashimi set - Salmon, Tuna, Hamachi, Sakura Shrimp and surf clam, grilled seafood - tiger prawn, crab, rock lobster, squid and seabass, grilled meats - Australian striploin, Australian lamb and pork chop. The small island is priced at B30,000 nett for 4 people. The large island is priced at B35,000 nett for 6 people. Moreover, beverage package is priced at B3,750 nett per person. A wide selection of a la carte menu is also available. Limited numbers available, advance reservation is recommended. Available at Drift Lobby Lounge & Bar on level 16 on December 31, 2019 from 7pm until late.

with unlimited such as lamb chop, tenderloin, Kurobuta pork, foie gras, snow fish, scallop, duck breast and mixed seafood. All together is priced at B11,500 nett per person. Available for dinner from 7pm-1am. The exclusive package is available for the access after 8.30pm at B5,100 nett per person on December 31, 2019 at Horizon Rooftop Restaurant & Bar on level 34.

**EDGE RESTAURANT LEVEL 14**  
**A New Start Brunch at edge, Level 14**  
Start a New Year at edge on level 14 with a spectacular international buffet along with a panoramic view of Pattaya bay. International selections include seafood on ice - imported oyster, New Zealand mussel and caviar, seafood on the grill - rock lobster, tiger prawn, blue crab, seabass in banana leaf and river prawn, sashimi, Australian beef and lamb, foie gras, international dishes and desserts. Price is B1,500 nett per person (half price for kids 6-12 years old and free for kids 0-5 years old). Available at edge, level 14 on January 1, 2020 from 12noon-3pm.

Take a break and relax in our all-sea-view guest rooms and suites during New Year. Hilton Honors members enjoy the discount rate from Best Flexible Rate, free Wi-Fi, digital check-in and choose your room on Hilton Honors application and points redemption program. Register Hilton Honors for free at joinhilton.com. For room reservation, please visit pattaya.hilton.com

**Advance reservation is recommended.**  
Tel. 038 253 000,  
Line ID @hiltonpattaya or email Bkkhnp\_Pattaya\_Festive@hilton.com.

**HORIZON ROOFTOP RESTAURANT & BAR LEVEL 34**  
Celebrate New Year's Eve on the highest level of Hilton Pattaya. Horizon Rooftop Restaurant & Bar offers a variety of unlimited premium selections including 5 choices of imported oysters from Europe, USA and France, seafood on ice - Canadian lobster, king crab, blue crab, tiger prawn, rock lobster, Australian mussel, New Zealand mussel, scallop and fish roes, sashimi - Tuna, Hamachi, Salmon, Japanese scallop, octopus, surf clam, Ama Ebi and Uni, charcuterie, cheese, pasta, soup and desserts. Moreover, made-to-order main dishes are available

**FLARE RESTAURANT LEVEL 15**  
Flare offers a romantic dining experience with a 5-course set menu for New Year's Eve celebration including choices of appetizer - imported oyster, sashimi or Thai appetizer, Thai or Japanese salad, famous soup from Thai, Korea or Vietnam, Asian main dish from Canadian lobster, Australian beef, lamb, black crab or Salmon and selections of desserts - dumpling in coconut milk, mango with sticky rice or Japanese mochi. The 5-course set menu is priced at B3,450 nett per person (half price for kids 6-12 years old and free for kids 0-5 years old). Available at Flare on level 15 on December 31, 2019 from 7pm onwards.



### 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

**Shangri-La hotel**  
BANGKOK  
89 Soi Wat Suan Plu, New Road, Bangrak, Bangkok 10500 www.shangri-la.com/bangkok

**NEW YEAR'S EVE DINNER**  
TUESDAY 31st DECEMBER 2019  
Time: 17.30-22.30 hrs.  
THB 3,500 Net/person  
Including 1 complimentary drink

**CELEBRATE NEW YEAR'S**  
JANUARY 1-3, 2020  
Lunch: 11.30-14.30 hrs.  
Dinner: 17.30-22.30 hrs.  
THB 2,020 Net/person  
Including Osechi set menu, Obanzai buffet and Complimentary drink

**Countdown Party**  
Japanese style  
Live music, DJ, Show, Lucky Draws  
THB 1,000.- net/person  
with 1 complimentary drink  
operation hour 21.00 - 01.00 hrs.

**new year's eve fine dining**  
31st december 2019  
Time: 18.00 - 22.30 hrs.  
THB 3,500 net/person

**new year's day brunch**  
1st january 2020  
Time: 12.00 - 15.30 hrs.  
THB 2,020 net/person

27 Soi Sukhumvit 55 (Thonglor), Sukhumvit Road, Bangkok 10110  
Tel: +66 (0)2 080 2111 ext. 4702 | Email: asst.admin.fb@nikkobangkok.com  
www.nikkobangkok.com

**Party in the Clouds**  
NEW YEAR'S EVE PARTY

DOORS OPEN AT 9 PM TO 2 AM  
ROOFTOP LOCATION

DJ LINE UP:  
KADE  
GROOVE  
KORI MAFI

VIP PACKAGES AVAILABLE

EARLY BIRD: THB 800 NET  
AT THE DOOR: THB 1,000 NET

DRESSCODE: WHITE GLITTER  
RESERVATIONS AT FB.BANGKOK@WESTIN.COM

259 Sukhumvit 19, Sukhumvit Road, Bangkok 10110  
T (66)(2) 207 8000 F (66)(2) 255 2441  
onlinestorewestinbangkok.com

**THE WESTIN**  
GRANDE SUKUMVIT  
BANGKOK

**MERIDIEN**  
SUVARNABHUMI, BANGKOK  
GOLF RESORT & SPA

**LET'S COUNTDOWN TO 2020**

On 31 December, welcome the new decade on a high culinary note and countdown the year with live music at the outdoor Infinity Lawn.

18:00 - 22:30hrs  
**NEW YEAR'S EVE DINNER BUFFET**  
THB 2,990net/person  
AT LATEST RECIPE

18:00 - 22:30hrs  
**NEW YEAR'S EVE DINNER**  
05-COURSE DINNER  
THB 2,290net/person  
AT FAVOLA

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

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

BUY NOW CALL 02 118 7777 OR VISIT: bit.ly/LMSBxFestive2020

LE MERIDIEN SUVARNABHUMI, BANGKOK GOLF RESORT & SPA  
789 Moo 14, Bangna-Trad Road (KM 10.5), Bangpleeyai, Bangplee, Samutprakarn 10540  
Email: lemeridien.suvarnabhumi@lemeridien.com

@LMSuvarnabhumi  
@LMSuvarnabhumi  
@lemeridien.suvarnabhumi  
lemeridien.suvarnabhumi



GUCCI

# GUCCI 1955 HORSEBIT BAG



For Cruise 2020, showcased at a fashion show among the statues of deities and characters of Ancient Rome in that city's Capitoline Museums, Alessandro Michele presented the Gucci 1955 Horsebit bag. This special piece has been reimagined by Gucci's Creative Director after studying the House's archive through a new lens, carefully unifying original, historical design and details with a modern spirit.

The new ideation seen in Gucci's accessories is inspired by a neoclassical philosophy – one which celebrates the act of intentionally imitating an antique example. Historian Johann Joachim Winckelmann, a powerful influence on the movement, observed the idealism of Greek art and believed its values of 'noble simplicity and quiet grandeur' should be championed. Passionate for the ancient world, Winckelmann advised on the collection of Roman antiquities and ancient Roman sculptures for Villa Albani Torlonia in Rome. The classical-style palatial residence and gardens constructed in the mid-18<sup>th</sup> century solidified the city's reputation as a key destination on the Grand Tour – a period of foreign travel commonly undertaken by gentlemen at the time to finish off their education. Alessandro Michele, who shares Winckelmann's enthusiasm for the antique, chose the Leda Gallery in Villa Albani Torlonia as the location for the portfolio of pictures shot by Greek photographer and director Yorgos Lanthimos that make up the new art book for the Gucci Cruise 2020 collection, entitled *Oviparity*.

Weaving the ideas of neo-classicism through the collection, Alessandro Michele has given key accessories from Cruise 2020 the same lines and form as their originals within the Gucci archive. Thus, the Gucci 1955 Horsebit bag features the equestrian-inspired House detail composed of a double ring and bar, and is modelled on the same shoulder-style shape as that of the first model, which was launched over six decades ago.

Considered details set the design apart: a sophisticated internal organisation of sections, and a mechanism to adjust the length of the shoulder strap so it can be carried on one shoulder or crossbody. Other 1955 Horsebit bag styles include a bucket bag and a soft messenger bag.

To celebrate this special group of bags, there is a new Gucci 1955 Horsebit bag section in the Gucci App. The landing page creates a fluid and engaging storytelling experience, showing the main features of the Horsebit bag through an immersive



piece of single page navigation. A 3D model of the bag sits at the centre of the scene and rotates and moves, and details come into focus when users scroll. Written content, the different models (handbag, shoulder bag and bucket) and colour variants are also shown through the navigation. Users can also place the 3D bags in an AR (augmented reality) scenario, thanks to new technology developed by Apple. This digital experience will also be available either on desktop and mobile via the following link: <https://1955horsebit.gucci.com/#/>.

## PRODUCT DETAILS

Without doubt, pre-eminent among the lexicon of Gucci's historic motifs is the Horsebit hardware, which speaks of the House's association with the world of equestrianism. The new Gucci 1955 Horsebit shoulder bag has an extremely feminine and chic silhouette and combines elegance with functionality thanks to the internal design that allows for practical organisation of possessions. A sophisticated mechanism enables the adjustment of the length of the leather shoulder strap so the bag can be carried on one shoulder or crossbody.

As well as the central Horsebit on the front of the model, the shoulder bag features a half Horsebit on the side, adding a point of distinction. There is a flap closure, and the semi-rigid construction makes the bag feel substantial. It is offered in GG Supreme with a cuir or red trim for those who seek something immediately identifiable.



For others who prefer something more understated, it also comes in plain leather in classic colours. There is also a special blue version with a blue-red-blue velvet web stripe on the flap. Thus the Gucci 1955 Horsebit bag will appeal to many different types of customer.

The 1955 Horsebit bag also comes as a bucket bag in a fashionable silhouette. This was showcased on the Cruise 2020 catwalk in many different materials and colours. The distinctive construction of the bucket bag features a semi-rigid circular base and a very soft leather top with a drawstring closure. These styles in solid colours and bicolor combinations are small but roomy enough to store essentials and thus are well suited for use from day to night.

Then there is a brand new shape in the form of a soft messenger bag, which possesses the functionality of a hobo. This too is characterised by the '50s Horsebit hardware. The details, materials and colour palette of this model give it a fashionable, vintage spirit, and it is extremely functional and practical due to its large capacity and softness. The messenger bag comes in four colours of leather and in two Original GG canvas versions with contrasting leather trim. Drawstring leather laces on the top of the bag add to the aesthetic appeal, but are also useful. An internal magnet secures the closure.

The shoulder and bucket bags in this collection have also been developed in precious skins for a more luxury look and feel; elaphe, ostrich and crocodile versions are all available.

