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UK bans media from a conference about media freedom

At a time when the UK is promoting press freedom as a way of supporting the development of democracy across the globe, it is truly ironic that Britain's Foreign Office recently banned Russia's RT and Sputnik news organisations from attending an international conference on media freedom in London because of their "active role in spreading disinformation".

Sixty ministers and 1,000 journalists and members of civil society were expected to attend the meeting, co-hosted with Canada.

"We have not accredited RT or Sputnik because of their active role in spreading disinformation," said a Foreign Office spokeswoman. "While it's not possible to accommodate all requests for accreditation, journalists from across the world's media are attending the conference, including from Russia."

The Kremlin described the decision as absurd. "There can be no conference about the freedom of the press when journalists are barred from taking part in it," commented the Kremlin.

RT responded in a statement: "It takes a particular brand of hypocrisy to advocate for freedom of press while banning inconvenient voices and slandering alternative media."

No place in Thailand for media comparisons

Comparative advertising – a marketing strategy in which a company's product or service is presented as superior when compared to a competitor's – is banned in Thailand.

The ban is a great idea, especially as it maintains a relatively level playing field and minimizes the number of libel cases that would otherwise arise if comparisons were permitted.

Among publishers, there has always been an unwritten law of mutual respect. In other words, we don't make scurrilous or inaccurate claims about our competitors, at least in the public domain.

This has been understood for many decades. Let's not change the rules. The BigChilli – published monthly since November 1999.



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Contents

6 NEWS

10 PROFILE

18 INTERVIEW

46 GOURMET

50 EXPAT WOMEN

56 TRAVEL

64 DIPLOMAT



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My purr-fect friends

Veteran scribe **Maximilian Wechsler** takes a break from his usual stories about crime and diplomacy to tell us about his passion for cats



Micky Mouse #3 likes to rest between two computer monitors.

Living in Thailand for the past 37 years with seven cats, four of them Persian, has lowered my stress levels by helping me to relax – and they always make life more enjoyable. No matter what the world throws my way, I can always look forward to receiving a friendly feline welcome when I come back home.

Some people say cats are too aloof and, compared to dogs, don't have much in the way of personality. Those of us who identify as 'cat people' are charmed by their independence; we also know they can be extremely affectionate, but this must be earned.

The biggest downside to owning a cat is the pain that comes when it's gone. I have witnessed the deaths of four beloved pets due to natural

causes and one to injury. Another was stolen. Still, I would recommend that anyone able to keep a pet in their home acquire a cat, whether a pedigreed kitten sold by a pet shop or a stray with a winning personality.

Living with cats

From my experience cats, and especially Persians, are extremely smart and remarkable animals. They are superior to humans in their senses of smell, hearing and in some respects vision. They apparently can't distinguish fine details or rich colors, but have a heightened ability to see in the dark. Every cat has its own distinct personality, mood swings and food preferences, and each seems to have a preferred protection strategy when they sense danger.

There are a few negative aspects of living with cats, like fallen hairs all around and the chance that it might scratch or bite while playing too rambunctiously. This sometimes requires medical attention and tetanus and rabies shots. Cats also need vaccinations, particularly for rabies. I know from experience that some animal hospitals and clinics can be costly. It is worthwhile to check prices before bringing your animal in.

Another drawback to owning cats is unpleasant odors coming from the litter box, which must be cleaned and changed often in order to avoid this. Some cats, my present cat included, can never seem to accept the litter box. While frustrating, and this can actually work out well if they can be trained to go outside or in the same, newspaper-covered place all the time.

First Micky Mouse in 1984.



Mimi in 1991.



Sita in 1991.



Cat chronology

The first cat I took in was a male kitten I found in the car park behind a coffee shop on Sukhumvit Road in early 1982. I called him Mickey Mouse. He liked to take walks around the apartment building I lived. One day in February 1988 he got an electric shock while chasing birds. I took him to an animal hospital, where he died.

By then I had gotten used to having a cat around, so I took two female kittens from the same car park home in March 1988. I named them Mimi and Sita. I moved to a new place, where Mimi died in September 1993. Sita passed away the next year in November. Both died from disease despite many visits to an animal clinic and a lot of expense for treatments.

I promised myself I had never get another cat, but I couldn't resist a beautiful male Persian kitten for sale at a pet shop on Sukhumvit Road in December 1994. I named him Sipta.

In May 1995 I bought two more Persian kittens, one male and one female, from the same shop. The proprietor told me that all three Persians I'd bought were born in an Eastern European country and brought to Thailand by a foreign woman. She would carry 7-8 cats on each trip to Thailand, hiding them in pockets sewn inside a long winter coat. The shop paid her 15,000 baht for each cat, enough to pay for her trip and then some. Apparently the woman was also doing other business when in Bangkok.

I named the two new cats Mickey Mouse and Mimi in memory of my two previous cats. The three Persians got on very well. They didn't fight and even shared food from the same plate. It was really fun to live with them.

Sipta died of natural causes in the animal hospital in October 2012. He was 18 years old. Mimi died in



Micky Mouse #2 in 2012.

December, also from natural causes. She was 17. I was left with Mickey Mouse the second. He would take a walk every morning around the house I moved into in 2000, but one day in February 2013 he never came back from his walk. I searched all over the neighborhood and asked neighbors if they'd seen him. One told me they had seen a woman carrying a Persian cat inside the village about 400 meters from my house. After getting a description I concluded that it was Micky Mouse.

I posted leaflets all over the village with the photo of the cat, offering a



Max with Sipta in 1999.

100,000 baht reward for his return and the promise of no legal action. I didn't get any response. To lose him made me really sad. He was quiet, smart and the only cat I have ever heard of that would use a toilet like people do. Unfortunately, I never took a photo of him in that position.

Micky Mouse #3

Two weeks after Mickey Mouse disappeared I returned to the pet shop to buy a new cat, but was told that the foreign woman who supplied the Persians had stopped a few years before. I was told to leave a contact number with the shop, and in April I got a call to come in and see a male Persian kitten. I bought immediately named him, and this should come as no surprise, Micky Mouse. He is thankfully still with me.



This cat is the most intelligent and amazing animal I have ever known. According to the maid, he will run to the front door while I am still about 100m from the house in my car. He makes all kinds of noises; seemingly a kind of language. He runs to me when I call him, making a loud noise in the process, and even jumps on the table when I tap on it. In some respects he's more like a trained dog than a cat.

In the mornings and evenings when I am in bed he will jump on my chest, touch my face with his whiskers, and look straight into my eyes. I can feel his breath as well. After a while he jumps off and takes a position next to me. He likes to walk next to me inside the house. When I stop he will stop. He likes to lie and sometimes sleep in front of the computer monitor while I am working.

Just like every Persian cat I have ever had, he enjoys air conditioning. He likes to lie on the table right under the unit. This habit increases my monthly electricity bill considerably.

At only 33cm tall, he can jump up to a point 170cm or higher on the wall, more than five times his height. In comparison, a 170cm tall man would have to jump 8.5m to match that feat. The current men's world high-jump record, by a Cuban athlete in 1993, is 2.45m. I once saw Micky Mouse slip and fall 5m from the balcony of the house and land on the stone tiles below. He walked away unhurt. If it was a human he or she would be most probably dead or at the least left with many broken bones.

Micky Mouse eats Me-O Persian Anti Hairball Formula every day

and drinks a lot of water. He is the only cat I have had that doesn't eat fish, chicken or any kind of meat. He prefers strawberry yogurt, cakes and fruits like mango, banana, water melon, lychee and papaya.

He likes to look outside from the window. Often he will jump on my shoulder when he wants me to carry him outside the house to observe birds. When he lies on his back with his legs up, this means I have to massage his stomach with my feet. All the while he makes a soft noise.



Shop owner Miss Phacharawan with Angpau, a Persian cat.



PETc CluB grooming shop

Miss Phacharawan opened the PETc CluB grooming shop three years ago at the So Rung Rueng market on Highway 345 in Pathum Thani. Before that she worked at an animal hospital in Talingchan district of Bangkok. She received a certificate after graduating from Perfect Dogs Grooming Center in 2013.

"I love animals and I always wanted to have my own grooming shop. I have only one person working with me," said Miss Phacharawan. "Most customers bring in long-haired dogs. We have about 20 cats, almost all Persians, coming in every month as well. In general Thai people prefer dogs as pets, and when it comes to cats they like two breeds: Siamese and Persian. We are quite busy every day, especially during weekends. I close the shop on Wednesdays."

During our interview, a customer brought in a four-year-old Persian male cat named Angpau for a bath. He sat quietly while Miss Phacharawan cut his nails, combed his hair and gave him a bath in a metal basin filled with warm water. He enjoyed the bath and didn't resist at all.

"Persian cats are different from other breeds," said Miss Phacharawan. "Each one has a different personality. They are beautiful, intelligent and have lovely fur and I love them too."



Thirty-eight cats were rescued from cat café in April.

The rise and fall of cat cafés

Early in the decade establishments known as cat cafés were opening one after the other in Bangkok and nearby provinces. These are places where the owner keeps a lot of cats for customers to watch and interact with. It is a good idea to allow people who may not have a cat at home to relax and enjoy being around the animals.

Lately, however, the number of cat cafés seems to be on the decline. Some apparently went out of business because they couldn't turn a profit, and some have been closed by the authorities.

Looking after 30 or 40 cats isn't something to go into lightly. It requires a lot of work, attention and money. Thai media reported on April 17 that 38 cats were rescued from a popular cat café that doubled as pet hotel in downtown Bangkok. The venue was closed and its owner arrested following complaints of alleged animal cruelty. Photos showing the animals during the raid were really distressing to see. Photos from similar enterprises closed down in Bangkok in November 2017 were shocking as well.

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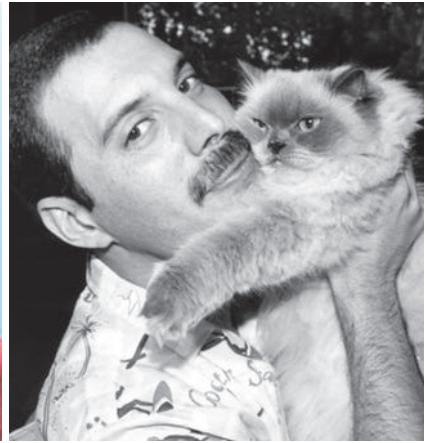
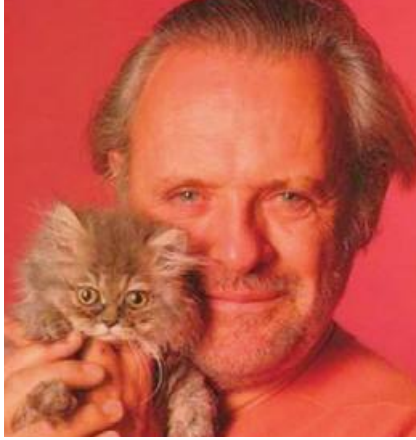
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Celebrities who love cats



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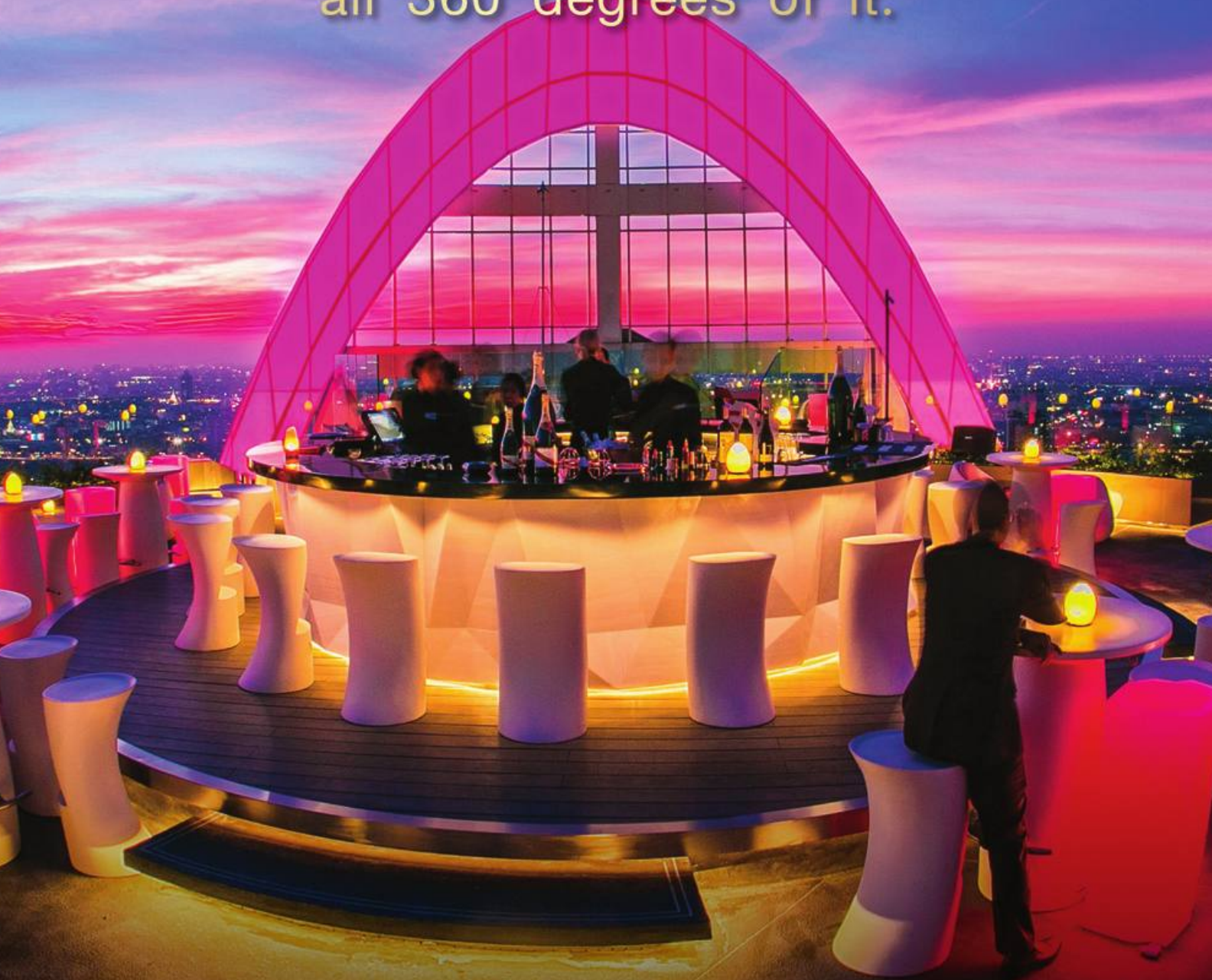
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Singer, songwriter, musician and a voice-over actor, Athalie spent her early years in Thailand's northeast, eating sticky rice and speaking the local dialect. Now fluent in three languages, this multi-talented lady heads two bands – Jazziam and the soon-to-be-launched Chilla Nova – who can be seen at several popular Bangkok venues.

Name: Athalie de Koning.

Nickname: Ath (pronounced 'At' like the @ sign)

Education: Bachelor of Education in Music, Master of Education in Arts (specialization in Voice and Interdisciplinary Improvisation) from Utrecht Conservatory, the Netherlands.

Family background: I am the fifth of six children. I have two older sisters, two older brothers, and one younger brother. Growing up, our family used to sing and harmonise together all the time, earning us the nickname "the Von Trapp Family."

Where do you live?

Sukhumvit 101/1, a buzzing part of town that has street food available at all hours of the day (or night). When I first moved there seven years ago, it was very rare to see any foreigners in the area. However, with the new True Digital Park that just opened at 101, there has been an influx of non-Thai office workers and entrepreneurs. I'm still getting used to all the changes, but it is very convenient to have a shopping mall and my favourite gym nearby.

How long in Thailand? What brought you here?

When I was just a few months old, my parents brought me to the north-eastern region of Thailand, Isan, where they worked with Hmong refugees in Loei province. I spent the first three and a half years of my life eating sticky rice with mango and babbling in Isan. After that, we moved back and forth between the Netherlands, England, Malaysia, and Thailand.

Profile

Athalie de Koning

I can't say exactly how many years I have been in Thailand due to all the moving around, but I usually say, "most recently, nine years." My Asian-American husband and I moved back to Thailand in 2010. His mum still lives here, as well as my parents and my younger brother.

What's keeping you here?

My husband and I always joke that Thailand is the only country that will have us both. Although we say it in jest, there is certainly a grain of truth in that statement. Both of us had trouble getting visas in each other's birth countries – the Netherlands and America – but here in Thailand, marriage still carries some legal weight. Because of my husband's Thai passport, the yearly visa application process is quite smooth. Time-consuming, yes, but I've learned not to look at the clock too often in Thailand.

So you can speak Thai fluently?

Thai is such an intricate language, I feel like I'll never speak it fluently. For every situation, depending on context, hierarchy, or status, there's a specific word. I'm about 80% fluent now, but certain formal fields such as philosophy or religion are still difficult for me to follow.

Even though I lived here as a child, I didn't grow up speaking Thai. My siblings and I went to international schools, where all the students were encouraged to speak only English. As a result, English is my first language, Dutch my second, and Thai my third.

When I moved back to Bangkok nine years ago, I took an intensive course of three months, six hours a day. That's where I learned the basics, but most of my Thai speaking skills have come from interaction with fellow musicians. I love listening to their banter during rehearsals and I try to pick up at least a few new words every week. Only polite words, of course!

Can you write Thai?

I can read Thai, but writing is difficult for me. I usually use a dictation app on my phone, so if I say the words clearly enough, it writes them out in Thai for me. I love technology!

Your profession now (and in the past)?

I am a singer and a voice-over actor. I've always had a passion for Voice, but I never craved the spotlight or the big stage. I loved studio work, composing, choir conducting, and teaching. When I went to college, I decided to study music education at the Utrecht Conservatory instead of performance because I felt that the message of music was more important than the superstar myth surrounding it.

The mainstream music industry is so focused on "sellability" and mass consumption, it has lost touch with the artistic side of things. Many top producers use formulas to

determine the catchiest chord progressions and lyrics for their music. This approach turns music into a marketable product, but takes away thought-provoking, critical role that artists should play. Music education in all its different forms is a great way to remind people why they make music. I love inviting people to explore and experiment with their voices.

However, the more I specialized in education, the more I found that I was missing my own creative outlet, my own space to grow and expand all facets of my voice. I knew that I needed to write and perform my own songs in order to honour the creative process that I had theoretically analysed all these years. Yet, I still didn't feel called to be on stage, I didn't want to draw attention to myself.

To me, music is about expression and connection, not about fame or adoration. Joni Mitchell once said (paraphrasing Rilke): "Fame is a series of misunderstandings surrounding a name."

I started my band, Jazziam, in 2012 with the hope of playing a lot of old-school jazz and releasing an album. I never thought about "going big," I just wanted to make a living and keep creating. Little did I realise that I would end up performing for thousands of people, learning so much about stage presence, artistic communication, and that every performance is educational to both myself, the band, and the audience!

I've discovered that there is nothing wrong with 'owning the stage,' because a strong performance does not equal an ego-trip – it's a team effort. This is why music keeps calling me again and again – there is always something new to learn.

Tell us about your band projects:

Right now, I manage and sing with two of my own bands, as well as working as a soloist with other ensembles occasionally.

My first band, Jazziam, specializes in old-fashioned jazz from the 20s-50s. We have four cool and dependable band members (five including me). Our strength as a band is the ability to truly be in the moment whenever we are on stage – we have fun, we laugh, we feel every emotion of the music and engage with our audience. All of the band members are creative entrepreneurs, running other projects next to their weekly gigs. Pang on saxophone, Golf on piano, Jade on bass, and Nu on drums.

I love working with Thai musicians because they understand the importance of team work and the joy of interaction. If I have to choose between a technically perfect solo or a musician with a true jazz feel, I will choose feeling every time. There is no room for ego in a collaborative



performance. Especially in jazz music, raw emotion and camaraderie are such important qualities.

Officially launching with a special galaxy-themed concert on August 31st, my other band Chilla Nova grew out of a spontaneous collaboration with pianist and steel drum player Teerapoj “Bump” Plitakul. After playing with Jazziam for nearly seven years, I felt the need to try something new and happened to cross creative paths with Bump.

He thought it would be great to introduce the cool sounds of steel drum to Thailand and thus, Chilla Nova was born. Bump is a professor at Mahidol university, as is our guitarist Nattapong “Pom” Kaewsaichoo. We are currently auditioning for a percussionist to join us as well.

In what languages can you sing?

I love singing in different languages and am always trying to add new songs from across the world. Right now, we have songs in English, French, Spanish, Thai, and Dutch. This year, I plan to learn some Portuguese songs with Chilla Nova.

Can you play any instruments?

Yes, a little bit of everything. I play piano well enough to accompany other singers, as well as flute and melodica. For other instruments such as guitar and bass, I’ve learned the basics in order to compose songs and then ask other people to play.

Write music?

Most of my songs are old-fashioned jazz tunes with puns and playful melodies. I have also written pop songs in commission for graduations and small theatre shows. In 2016, we released an album with Jazziam called “Close,” full of original tunes.

Making an album was a fascinating – and at times, gruelling – experience. We didn’t work with a producer and we played everything live in the studio, without autotune or pitching. We were able to finance the album through our generous supporters worldwide. “Close” was never available online, as it was a concept album that went back to the roots of jazz and had a limited-edition release of only 300 CDs. Our CD went to Jazziam fans across the world, including Paris, Amsterdam, Edinburgh, New York, Seoul, and of course Bangkok.

Moving forward, I am continuing to write songs in different styles, and I hope to release them as singles in





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the coming years. I am still debating whether to self-release everything or to collaborate with a producer.

Where can we see you perform?

Currently, I am at Flamenco every Tuesday from 8pm - 10pm (EM Quartier, 9th Floor Helix Building), St. Regis every Thursday 8pm - 11pm, and Sheraton Grande Sukhumvit for the jazzy brunch every other Sunday from 12 noon - 3pm.

Since we play mostly for special events, our schedule changes regularly. You can find the latest updates by liking our pages @jazziamband and @chillanovaband on Facebook.

Have you performed for anybody famous?

The most important thing when playing for famous people is discretion. That's why I don't drop names or divulge anything about our VIP events. Sorry, no hot gossip here!

One special performance that I can mention because it was a public concert, is the time that I sang for HRH Princess Sirindhorn. Singing for her was a dream come true, as I greatly admire her work. I have voiced documentaries about HRH Queen Sirikit and Princess Sirindhorn, so I learned about all the good they have done for the tribes of Thailand. The documentaries aired on Thai television, as well as Thai Airways inflight entertainment.

What was your worst moment as a singer?

Several years ago, I had a serious health incident that resulted in fainting and hitting my head very hard on the bathroom floor. I had a concussion and suffered memory loss for a while, as well as severe neck and back pain. Even though everybody told me to take it easy, I was back on stage within several days, refusing to properly address my traumatic experience.

Because my brain was quite jumbled, I had 'blackout'

“
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moments on stage, where I simply could not remember songs that I had been singing for years! This was a huge blow to my confidence, and from then on, I felt like I could not trust my own mind. I was in constant pain for nearly four years, until last year, when I finally went through intense physical therapy to see if I could truly heal.

I am so happy to say that I have now been mostly pain-free for six months, and I finally feel like my old self again. I still do physical exercises daily to keep the pain at bay.

One big takeaway from this life-changing experience is that you

don't have to be perfect on stage. I used to think "the show must go on," and while that is true to some degree, there is nothing wrong with getting personal with your audience. My performances have become a lot more intimate and 'real' now that I acknowledge my feelings in the moment, both good and bad. Anything you go through off stage can be used to express raw emotion on stage.

What kind of music do you like to sing?

I absolutely adore old-fashioned jazz from the 20s-50s, those classic tunes really make my heart sing.

Who are your musical inspirations /favourite singer?

Ella Fitzgerald for her joie de vivre and improvisational scatting. Nina Simone for her unique combination of melancholy and humour. Tony Bennett for his lyrical interpretation. Radiohead for their layering of sound and reinvention. Cole Porter for his puns! Leonard Cohen for his poignant lyrics, Leonard Bernstein for his innovative educational work. Gustav Mahler for his romantic horns and Alma Mahler for her unrecognized talent. Bach for his choral works and orderly composition.



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Date: Thursday, October 10th, 2019

Time: 18.30 hrs

Where: Bangkok Marriott Marquis Queen's Park

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Sahajak & Joy

One is an artist performing most nights at TawanDang German Brewery and veteran actor famed for his villainous roles. The other is a garment industry professional who dabbles in singing and was once a dancer.

Together they own the popular GARAGE Burger & Grill restaurant at All Seasons Place, Wireless Road, and between them, they have four grown-up children living in New York City.

Meet Poo and Joy, the dynamic and highly likeable husband and wife team from the Thailand and The Philippines respectively, who met and married while working in the US more than 20 years ago.

Here, Sahajak Boonthanakit and Joy Villanueva reveal what makes them tick as a couple and business partners - and how they handle their individual careers.

By Colin Hastings

COUPLE OF EQUAL TALENTS



Sahajak in Strike Back.

How old are you?

I have recently applied for my senior citizen privileges.

You spent most of your early life overseas, right?

Eleven tremendous years in Nairobi, Kenya, and 21 more wonderful years in NYC.

What were you doing in New York when you met Joy?

Managing restaurants and clubs.

Where did you guys marry?

In Queens, by the Justice of the Peace.

Why didn't you stay in the US?

I wanted to try life in Thailand. I am Thai and wondered why I could not get the connection. So in 1996 we came to Thailand, but still do go back to the US every year because of family.

So you've been entertaining audiences at TawanDaeng since it opened.

Yes, I've been there since Day One in 1999. It's been a great journey. This September marks my 20th anniversary as well as TawanDaeng's.

How many nights a week do you perform there?

Normally six nights excluding Sundays and less if I am filming.

Have you always been a good singer and who influenced you?

You'd have to ask the audience how good I am. But I can tell you, I am a lucky one to get to do what I love.

I grew up listening to Elvis, Motown R&B and a lot of Country.

Do you sing in both English and Thai?

I can sing in both but, I am more comfortable singing in English.

What type of music do you normally sing?

A variety of classic Rock & Roll and soft rock. For example, CCR, Eagles, Beatles, Elvis and the like...

How did you get into acting?

I started in Nairobi in the early 70s on stage. Oliver Twist was my first play. A couple of years after returning to Thailand, my son, Lukas, got an HSBC TV commercial and I benefited from that; I got to play his father. Casting calls continued coming in after that.



Sahajak in *Only God Forgives*.

Were you trained, or just a natural actor?

I have never had formal training, but as in life, every movie is an experience, an adventure, and a lesson.

What kind of roles are you usually given?

After 21 years, I feel I am typecast - Mafia, police, military types, but I am always hoping and ready for a role that will challenge me.

What are the best known movies you've appeared in?

NO Escape, Only God Forgives, The Lady, Twilight Over Burma, and Trade of Innocents.

What's the best and worst thing about acting?

Personally, it's all a HIGH for me. I get to meet new people, make new friends, go to different places/countries, get to play different personas, and get paid to do what I love.

Of all the stars you've met, who are your favorites?

Pierce Brosnan, Dermott Mulroney, Dustin Nguyen, and few others.

Any Oscars?

Not in my crosshairs, but like Momma said, never refuse a good offer. I am just appreciative to be working.

What's your next movie?

A Thai horror movie and an international film. I cannot elaborate further than that.

As a well-known actor and singer, you must be constantly asked to join a selfie or sign autographs.

Does it bother you?

Not at all. I do get asked to take pictures often but, as I am not star-struck kind of a guy, I wish that people would feel the same way and simply approach me in a friendly manner.

Do you ever refuse fans' requests?

To do what? As far as song requests, I try not to disappoint.

How much time do you spend at The Garage?

As much as possible. It's where my wife and I hang out.

What came first - singing, acting or restaurant owner?

The singing and acting have always been there. The Garage Burger & Grill came to be in 2002.

Which of these do you like doing the most?



Sahajak with Pierce Brosnan in *No Escape*.

Once again, I am blessed doing all that I love. As with my four children, I have no favorites.

Do you ever get time for a vacation?

Time is always there, but rarely coincides with film schedules.

Other than The Garage, what's your favorite Bangkok restaurant and other hang-out places?

We frequent friends' establishments such as Wine Bibber Sangria or the Frieze Greene Club where movie motivated people go. We do love to cook at home. In fact, my family has given me the nickname #halfnakedchef.

What's next for you?

To continue doing what I do, to spend more time with family and my new granddaughter.

“MY ACTING CAREER BEGAN IN KENYA”

Born in Bangkok, Poo lived in Nairobi, Kenya, for more than 10 years and New York 20-plus years. He started acting on stage in Nairobi from the age of eight for about four years.

“I returned to Thailand where in 1999 I landed my first movie role in The Beach with Leonardo DiCaprio, followed by Broke Down Palace with Claire Danes. I have since been in over 70 productions; including Only God Forgives with Ryan Gosling and Kristen Scott Thomas, The Lady with Michelle Yeoh and David Thewlis, No Escape with Pierce Brosnan and Owen Wilson, to name a few.

“In 2015, I received an Honorary Award from the Thailand International Film Destination Festival for my contribution to foreign films made in Thailand.

“My work also include some Thai movies such as LADDALAND, BAD GENIUS, SANG KRASUE to name but a few, as well as Thai TV soap operas, commercials and voice overs. As a singer, I have had the honor of performing on various occasions for HRH Queen Sirikit, other Royal Family members and dignitaries.”

Today, Poo is co-owner and MD of The GARAGE Burger & Grill, as well as a long-time singer at TawanDaeng.

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Joy at The GARAGE Burger & Grill.

JOY

Where were you born?

In a small town in the Philippines.

How old are you?

Happy to be 58.

What took you the US?

My family migrated.

Please tell us about your family in the Philippines (or US) and here in Thailand.

I am part of a huge family of ten siblings. My mother is 92 and now has 14 grandchildren, seven

great grandchildren, and a great great grandson. They are all in the US. My resilient mother to this day divides her time between the US and the Philippines.

Our eldest son, who is 26, has settled nicely in NY the past eight years. He is a web engineer. Our youngest son is 19 and starting college there this year taking philosophy.

My husband's family is small but, spread out in different corners of the

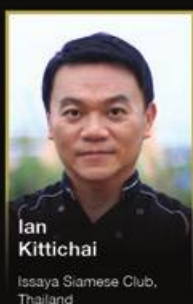
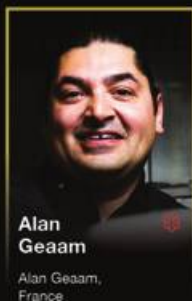
world. His mother lives in Bangkok and is beautiful at 93. I am so blessed to belong to this Thai family.

When did you start to sing?

I started singing late, in my early 20s although I did take a semester of voice at the University of the Philippines as an elective, just for fun. I was in NY when I was involved with the Filipino community Christmas pageantry, caroling etc, and as an activist in the Marcos



gastronomic journey



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Joy in Manila performance.



Sahajak & Joy many moons ago.



regime resistance. We had a satirical political comedy act that took me travelling to various states performing to Fil-Am audiences. This was when I thought, ok, I can carry a tune.

Can you play any instruments?

I strum a little guitar.

Singing is the national pastime in the Philippines, right?

You can say that. Music is part of every event in our life, from weddings to funerals.

How would you describe your style of singing?

I feel most comfortable singing standard jazz, a little R&B and Blues.

Have you ever performed in front of a large audience?

As a singer I performed in more intimate settings except when

I performed the American national anthem in West Virginia and more recently at my school reunion in Manila.

Where can we see you perform these days?

On some evenings between Tuesday and Friday I jam at The Garage Burger & Grill which I co-own with my husband. It is located on the 2nd Floor of the All Seasons Retail Center on Wireless Road.

Who are your favorite singers and bands?

I have a very eclectic playlist and love songs rather than a particular singer. I love the music of Amy Winehouse, Billy Holiday, Dinah Washington, Nina Simone, Adele, Lady Gaga, Jason Mraz.

What was your first job after graduation?

My first job that paid me was as a shoe salesperson in the now closed department store in Manhattan called, Alexanders. That lasted a grueling month.

How did you get involved in the textile business?

My sister had a small factory in the fashion district in Manhattan. I was sourcing trims and accessories for her. I was a buyer before I came to Thailand.

So how do you occupy yourself nowadays?

I divide my time running The Garage Burger & Grill, working as a consultant for an apparel company, and being a wife and mother. I never forget my ME time though.

Do you still travel a lot?

Not as much as before.

Why prompted you and Poo to open a restaurant?

He has a background in this field. He managed restaurants and clubs in New York.

Do you ever go to TawanDaeng to listen to Poo?

On occasion. I try not to bother him at work.

Is he good?

In what? Haha....He is a very creative person. He sings, acts, cooks, draws, and dances...the latter only with me!

What about his acting?

He is a multi-faceted and very sensitive



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Sahajak in TWD.

actor. I believe that he is underrated and type casted most times. Given his talents and a chance to reveal them, he can be very versatile.

Presumably you've watched all his movies?

Nope!



Having a big laugh.

Do you ever get jealous knowing that your husband is often surrounded by beautiful actresses?

I would be lying if I said no. However, I'd like to believe that I know where I stand, my husband loves me, and I have my strengths and beautiful traits that keep me grounded....And, who said they are all beautiful? Hahaha!

Do you guys get much time to spend together?

We manage The Garage together, so YES. Besides that, if we are both in town, we make sure we have at least one meal each day together. It's not always planned but we go on date nights every now and again. We live more spontaneously rather than get into a routine.



Sahajak receiving an award from the Thailand International Film Destination Festival 2015 for his contribution representing Thailand in many foreign productions.

Other than The Garage, what are your favorite hang-out places in Bangkok?

We love to eat local, rustic food....so holes-in-the-wall are our thing. We also like to listen to music around our neighbourhood.

Other than singing and being a successful entrepreneur, do you have any other hidden secrets or talents?

They are hidden for a good reason, hahaha!! I am a pretty good cook.

What's your favorite destination for a vacation?

I love to explore new destinations, but I do love Spain.

So Thailand is home for you now?
Home is where the heart is. Thailand is home, so is NY.

MARRIED INTO THE MOST LOVING FAMILY

Joy was born in the Philippines, migrated to the US where she met her husband, and together moved to Thailand in the late 90s.

"Throughout my life, I have always been drawn to the arts, as have many in my family. I trained in dance, beginning at eight years old right up to my move to New York. It was more of a hobby and never thought of it as a career. In hindsight, I wish I had.

"It is in the garment industry where I have earned a living.

"However I managed my career and my love for the performing arts, partaking in theatre/stage, singing and being part of the Folklorico Filipino Dance Co of New York. Both led to me travelling extensively - the highlight of my single life.

"Thailand is home for us now, as is NYC where our children and my entire family live.

"My first years in Bangkok were quite a struggle. It got better when I found work in the garment industry that took me travelling once again. I got a few years' stint singing with Ajarn Prode Tanapat at the Dusit Thani Hotel, and I was casted in a few international films/TV series - thanks to helping my husband with his casting reels. They include La Casa de Papel (Money Heist) and Bakstrom.

"I am humbled to have received the Best Actress award at the 2014 Filmfest Short Film Festival.

"I feel blessed to have married into the most loving family anyone could ask for. I feel so lucky to have an unwavering, unjudgemental support from my own family. I have amazing super fun friends near and far. What more can I ask for?

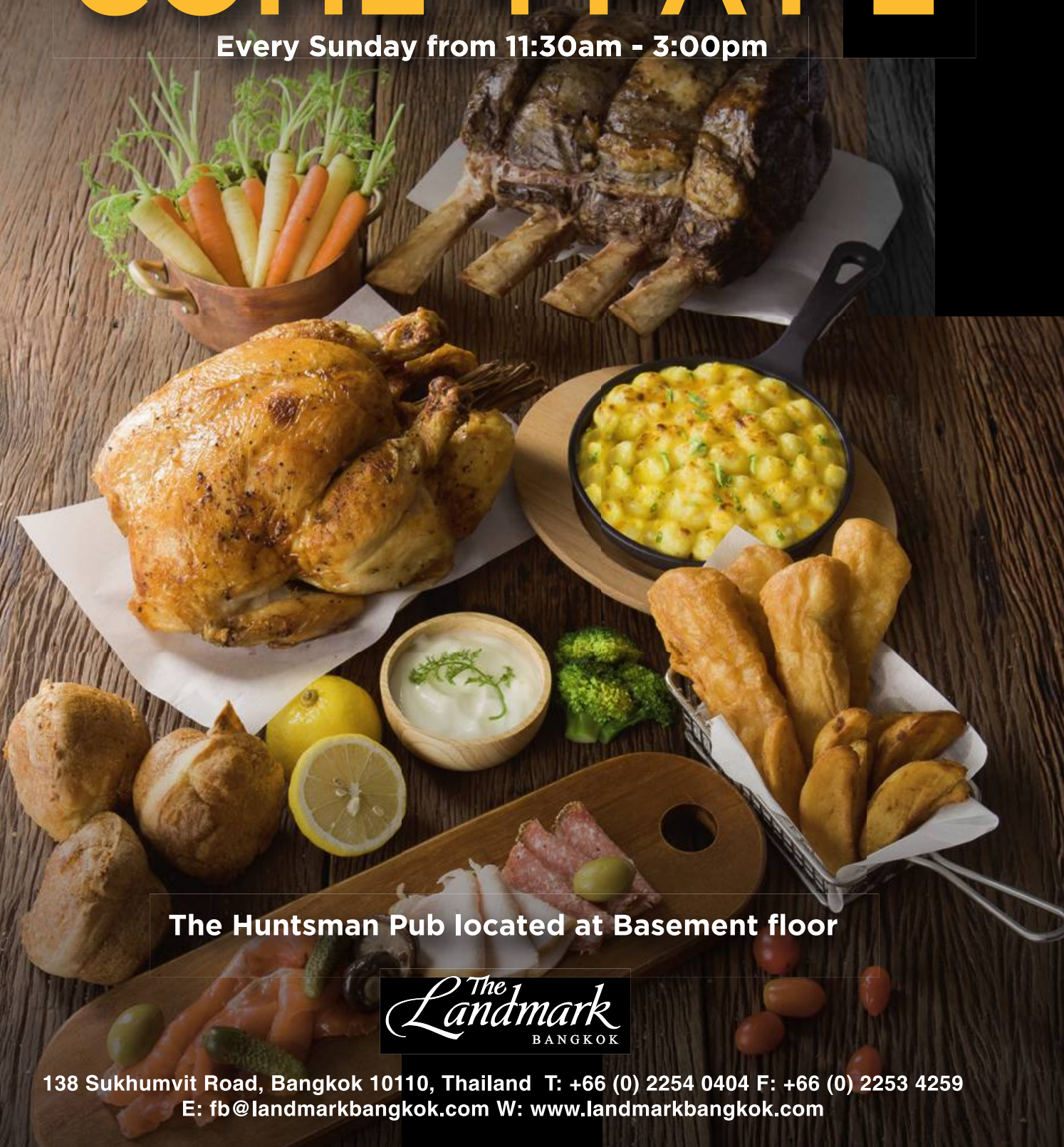
"I have done many things in my life out of sheer love and sometimes impulse. I find life exciting and dynamic so I move with it and it with gusto!"



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Food & Drink

Bangkok's hottest dining deals and news



Dutch Mussels Delight

Wadden Sea Dutch mussels steamed with a choice of Belgian beer, white wine or naturally with bay leaves, onions and black pepper at Up & Above Restaurant 24th Floor Okura Prestige Bangkok throughout September. Low in calories, high in minerals and vitamins, and very moreish, this is a seafood treat you mustn't miss. Available daily from 12pm to 10.30pm and priced at 800++ baht for ½ kg or 1,450++ baht for 1kg.

📍 Tel: 02 687 9000 www.okurabangkok.com



Flavourful Smoke Sensations

The District Grill Room & Bar at Bangkok Marriott Hotel Sukhumvit presents a special menu for August and September. In the tradition of adding wood to the fire for extra flavour, Chef Christian has created smoked meat dishes including Oaked-smoked Australian Black Angus beef short ribs, Coffee-smoked Charolais beef carpaccio and Hay-smoked Bouchot black mussels. Open daily from 6pm -11pm and Sunday from 11.30am - 3pm for brunch.

📍 Tel: 02 797 0000 diningbangkok@marriott.com



Fascinating Diverse Flavours

Praya Kitchen on 3rd Floor Bangkok Marriott Hotel The Surawongse invites you to the diverse flavours of a North-eastern Thai cuisine dinner buffet every Thursday until the end of August. The Isaan delicacies are supplemented by fresh local seafood at the "Seafood Wall", cooked to your liking at the live cooking stations. The dinner buffet is 1,388++ baht. 50% discount for children 6-12 years.

📍 Tel: 02 088 5666 bangkokmarriottsurawongse.com



Sizzling Szechuan Style

Silver Waves Chinese Restaurant at Chatrium Hotel Riverside Bangkok presents the enchanting spicy flavours of Szechuan cuisine, including Wok-Fried Tiger Prawns or Deep Fried Mala Lamb with Dry Szechuan Chili, Baked Young Claypot Chicken, Wok-Fried Duck Meat with Leek, and Steamed Scallops with Spicy Szechuan Sauce. Prices range from 380 baht to 1,480 baht net per plate. Available at lunch and dinner from July 1 to August 31.

📍 Tel: 02 307 8888 ext 1948 silverwaves.chrb@chatrium.com

Witch's Oyster Tavern



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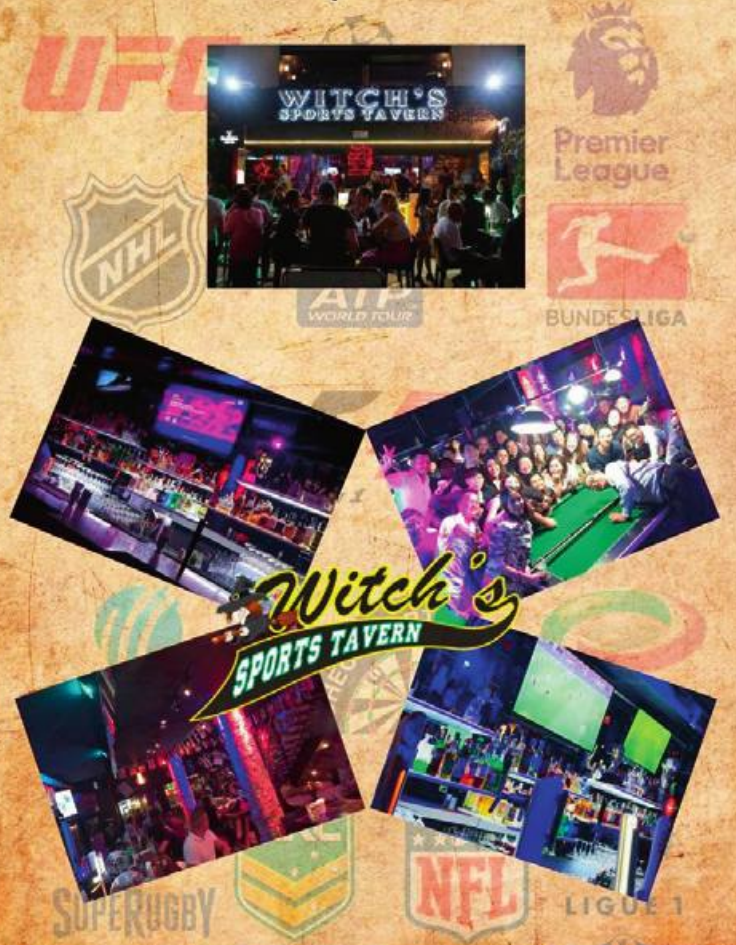


@witchsoyster



Soi Ruamrudee

Witch's Sports Tavern



02-255-17-44



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Endless Premium Buffet

Enjoy a daily buffet lunch at No. 43 Italian Bistro, Cape House Hotel Bangkok, which presents its all-you-can-eat buffet with a wide range of favourites including Italian pizza, homemade pasta, salad bar, Asian cuisine and luscious desserts. The Buffet Lunch is priced at 470 baht net per person and is available every day 11am - 2pm until December 30.

📍 Tel: 02 658 7444

www.capecollection.com



Michelin-starred Chef at Terrace Rim Naam

Terrace Rim Naam, Mandarin Oriental Bangkok's al fresco restaurant welcomes Chef Pom, Phatchara Pirapak, as its "Chef de Cuisine", showcasing rare, special and hard to find Thai dishes including a Thai dip of grilled river prawn paste, chili and lemongrass; blue swimmer crab curry; and slow-braised duck leg with herbs and coconut milk, all offered alongside an à la carte menu. Chef Pom's menu will be offered between 5pm and 10.30pm nightly.

📍 Tel: 02 659 9000

www.mandarinoriental.com



Succulent Set Menus

Dynasty Restaurant on the 24th floor of Centara Grand at Central World makes it easy to experience over 100 Chinese dishes of fish, seafood, meat and vegetable-based dishes. With four set menus available, each menu 7 or 8 courses, you won't be leaving hungry either at lunch (11.30am - 2.30 pm) or dinner (6pm - 10.30pm). Prices range from 1,500++ baht to 4,000++ baht per person.

📍 Tel: 02 100 6255 diningcgcw@chr.co.th



Seasonal Fine-Dining

Red Sky at Centara Grand CentralWorld present the "Seasonal Set Menu", a five-course menu with optional wine pairing can be enjoyed inside or alfresco and available through August. Highlight dishes include Oscietra Caviar, seared sliced Red Mediterranean Tuna Fillet, pan-seared Maine Lobster, pan-seared Lamb Loin. There's also an amuse bouche and an indulgent dessert. Prices from 2,955++ baht per person.

📍 Tel: 02 100 6255

www.centarahotelsresorts.com/redsky



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Are you ready, matey?

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Every Friday from 18:00 to 22:30

For more information and reservations,
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Month Of Mother

August is all about “MOM” (Month Of Mother) at The Continent Hotel, Bangkok. At Medinii’s, “MOM” Free Flow Lunch (11.30am - 2.30pm) Mom dines free when accompanied by 1 person at 699 baht net/person, and “MOM” Free Flow Dinner every Mom dines free when accompanied by 5 persons starting at 999++ baht per person. And MOTHER’S DAY BRUNCH on August 12 (12 noon - 4pm) Mom enjoys brunch free when accompanied by 3 adults at 1,299++ baht per person.

📍 Tel: 02 686 7056
dining@thecontinenthotel.com



Celebrate with Mooncakes

Mocha & Muffins, 1st floor Anantara Siam Bangkok Hotel is savouring a wide selection of mooncakes, complete with elegant gift boxes, from 8 August to 13 September with a choice of classic fillings including Custard, Durian Single Yolk, Jujube Single Yolk, Lotus Seed Single Yolk and Black Sesame Single Yolk. Available in two specially designed boxes from 7am - 8pm, prices start at 1,088 baht + 7% government tax.

📍 Tel: 02 126 8866 ext 1226
siam-bangkok.anantara.com



Mother’s Day Treats

Honour your Mum on August 12 at Radisson Blu Plaza Bangkok with special lunch and dinner menus when Mum dines free if joining a party of 4 people. Try Twenty-Seven Bites Brasserie Brunch at 1,600++ baht per person or Dinner Buffet with seafood at 1,290++ baht per person, or China Table’s all-you-can-eat Dim Sum at lunch and Cantonese à la carte for dinner.

📍 Tel: 02 302 3333
restaurant.bangkok.blu@radisson.com



Mouthwatering Mooncakes

Discover the delicious mooncake experience from Loong Foong Chinese Restaurant at Swissotel Bangkok Ratchada with delicious new flavours including Premium Golden Truffle with Salted Egg, Signature Swiss Purovel Alpine, Salted Egg Custard, Spicy Mango, Yuzu & Honey, Salted Caramel & Mocha, and more. Priced from 188++ baht per piece and 888 baht net per box of 4 pieces. As a special, buy 5 box sets in August and get 1 box free!

📍 Tel: 02 694 2222 ext 1509
fb.bangkok@swissotel.com

Exotic dinner experience

Lelawadee, the flagship restaurant of Mövenpick Sukhumvit Soi 15 has an exciting new menu and dessert menu with 24 hour service so you can relish sitting amongst leafy plants, chilling by a waterfall, all in a quiet tropical garden while feasting at a unique culinary venue. Paired with a delicious dessert, you won’t find a dinner experience like this anywhere else in Bangkok.

📍 Tel: 02 119 3100



By CK Lee

My Name is Lola



■ Dining in Lola by Cocotte is fun. It is conveniently located on Ekkamai Soi 12.

Upon entering, the decor had to be the first thing we noticed. With a blue Vespa parked in the front, and a gigantic palm tree model in the center; the venue boasts an albeit unusual yet creative aesthetic that is playful yet not over-the-top. Warm and bright, with cheerful colors, it makes the perfect photo spot.

Lola is not just the name of the restaurant; but also a persona. It tells the story of the travels of a small-town girl from Italy and her travels to New York, where she falls in love with the food scene there and opens a restaurant featuring her favourite: Italian and New York cuisine!

The menu in Lola by Cocotte is inspired from Lola's diary, and we applaud it. The story of Lola is one that we can easily relate to - the earnest discovery of new cuisine

and new experience as we travel. We adore the laid back feels in this restaurant. We chose several of Lola's favourites and began feasting. Signatures here are the Burgers, Pizzas & Pastas!

Nicoise Salad was our first venture into Lola's world. This Mesclun salad featured a combination of grilled tuna loin, soft cooked egg, bell peppers, black olives & red onions. Next up was the Amazing Meatballs - a union between fresh, homemade tagliatelle and meatballs, topped with tomato sauce and parmesan cheese.

Next up, we enjoyed a classic Pepperoni Pizza. 3 main ingredients - San Marzano tomato, mozzarella, spicy pepperoni, and it was perfect. Like Lola said in her menu, there's no such thing as life without pizza. We took our time taking photos of the next dish, the Double "B-C-B" Burger, it was Insta-worthy alright! You got to come in here to try this, Stuffed

generously with thick, juicy Wagyu Beef patties, bacon and all the melted cheese you could dream of...we were transported to burger heaven.

Dining at Lola rekindles old memories of your favorite food. It is light-hearted and feels familiar even. We ended our lunch with Lola's favourite, the Creamy Panna Cotta; smooth, sweet and light with a perfect balance of tanginess from the berries.

They also have a set lunch available Monday to Friday from 11 am - 3 pm. For just 340 baht, you can get one starter, main, and dessert.

"Book with Chope using the code BIGCHILLI, get 10% off food only (excluding set lunch) from August 10th-November 30th"

Lola by Cocotte opens for lunch daily at 11.00AM till 3PM

Dinner is from 6PM.

For reservations, call 062 208 8828 or email manager@lola-bangkok.com

Dish of the Month

Niku Soba

Dashi Stock

Our special dashi stock is made using three different types of dried fish. Dried soda fish, saba fish and Katsuo fish are braised for two hours in the secret recipe soup, creating a deep and unique flavor.

Australian Wagyu Beef

Our chefs use premium imported Australian wagyu beef, thinly sliced and then blanch in the secret recipe soup for a few second, leaving it so soft that it melts in the mouth.

Homemade Soba Noodles

Our soba noodles are made in-house daily by our expert chefs using 80% buckwheat and techniques passed down through generations. The flour is imported from Nagano, Japan's most famous soba town.

Yuzu Kocho

Yuzu kocho is a spicy paste that blends yuzu citrus fruit with wasabi. Served alongside the soba, guests can add the paste to the stock or dip the beef into the paste for a spicy kick.

Chef in focus



Toshiyuki Okabe - Japanese Chef de Cuisine is the highly-skilled and experienced Chef de Cuisine at Bangkok Marriott Marquis Queen's Park, overseeing the Japanese dining experiences at multiple restaurants throughout the hotel. A native of Japan's Saitama Prefecture, Chef Toshiyuki has more than two decades of experience in the Japanese culinary arts. His career had an impressive start in 1996, when Chef Toshiyuki joined Hotel Okura Tokyo - one of Japan's leading hotels. In 2010, Chef Toshiyuki headed overseas to take care the Japanese F&B at a series of international five-star hotels. Following spells at the Grand Hyatt Mumbai, Four Seasons Mumbai and Cairo's Fairmont Heliopolis, he joined Marriott International in 2016, becoming the Japanese Chef at JW Marriott Mumbai Sahar. Leading the team of Japanese chefs at JW Café, the luxury hotel's 170-seat restaurant with show kitchens, he developed the hotel's Japanese menus and assisted with the pre-opening of the Japanese kitchen. Now at Bangkok Marriott Marquis Queen's Park, Chef Toshiyuki is creating authentic, fresh and innovative Japanese cuisine for the entire hotel, including Soba Factory, the traditional Japanese noodle house, and Goji Kitchen + Bar, the international buffet restaurant.

Soba Factory, Bangkok Marriott Marquis Queen's Park, daily for lunch from 12 noon to 2.30pm and dinner from 6pm to 10pm.
For more information and reservation, please call 02 059 5999 or email restaurant-reservations.bkkqp@marriott-hotels.com.



It All Begins with Rice

By CK Lee



■ During summer, R-haan took home 2 distinctive awards - from Thailand Tatler and Bangkok Best Dining. The overflowing passion in this restaurant is palpable - and the awards, a true testament to this.

With the advent of the monsoon season, acclaimed Chef Chumpol Jangprai unveils a whole new menu that is elaborate, significant, creative and all-encompassing. In one dinner, you can traverse the provinces and regions of Thailand.

In R-haan, before you are seated for dinner, you can relax in their comfortable lounge. Unwind and prepare yourself for the culinary journey ahead. Start your champagne



early, or if you really must, reply the last few messages and work emails but get a glass from their curated list of wine or refreshing mocktails.

Adjacent to the lounge area is a garden - a great location for the outdoor element of any big corporate dinner. Take time to observe the miniature village on display - it shows the various process of rice planting, but more significantly, it shows how everything begins with rice - for sustenance and beyond! This season, the menu features Aromatic Sweet Basil Thai Rice. The infusion of sweet basil is sublime - and the rice goes perfectly with the 2 choices of curries - both from the Isaan region.

The first is a nod to Buriram -

the beef massaman curry that is synonymous with this province. The second is the jungle curry with rattan shoots, inspired from Sakon Nakhon province - located in the northern rim of the Isaan region of Thailand.

The salad dish will remind you of the sea, as oyster and Chaiya Salted Eggs from Surat Thani in the south, is plated together so creatively. The Appetizer segment comes in 2 folds - and the Trio of Siam Journey - depicts poignant taste notes from the northern, central and southern regions.

To uncover the other masterpieces in this menu, come in for dinner and celebrate the diverse spectrum of taste that is Thai. And oh, if you need another reason to fine dine, R-haan is a 1-star Michelin Restaurant.



Monsoon Season Menu is available from 18 July 2019

Price: 2,912 ++ baht per person

Daily from 18.00 – 23.00 hrs.

+ 66 (0) 95 141 5524

reservation@r-haan.com

www.R-HAAN.com @ R.HAAN

Meet the Chef

Mr. Sandro Aguilera

Executive Chef



why cooking as a career?

cooking everyone can.... At Home ...! but if you already make decision that is what you like.. you have to be clear that this profession will take you away from many moment important I'm your life ...but will give you other memorable ones...do it .. two biggest influences on you career?

Can name three?

My family -the sea -the land

Best early kitchen experience?

Working in a farm rural hotel house in the Catalan Pyrenees ..

Worst kitchen experience?

When I was trainee it's still in my memories, but it's just one of the steps on your career to get here....

Best meal you've ever had?

Many, but the best one ... Caldoso rice of Lobster Palma de Mallorca

what's your cooking philosophy?

Use products with pedigree or cook another product without , but with a lot of passion... you can see the end ...fantastic....

what's is your signature dish?

Denia Red Prawn PIL-PIL.. original way

Favorite cookbook?

Mugaritz Natural Science of Cooking

Most difficult ingredient to cook with?

Octopus

How do you keep in touch with latest food friend?

Book , travels , chefs friends

Have you ever created an entirely new dish?

All the time we do something new , for that we are here , but create with passion ...

Greatest achievement to date?

My experience

Famous people you've cooked for.

No many famous people but many gastronomy influent people

utensils you can't do without?

My notebook and Knives

Music you listen to while cooking?

At the hotel none , but when I cook at Home listen electronic

Best advice you've ever received?

Give a lot thanks to the Pacha mama (earth)

What's your favorite dish to cook for yourself?

The best tomatoes from Montserrat Cataluña , with Bonito del Norte (white tuna) and EVOO

If you were't a chef what would you be?

Pastry chef or veterinary

What's next for you?

Using cooking to achieve a more sustainable, healthy , and just society

Chef in focus

■ Mr. Sandro Aguilera as Executive

Chef – Hotel, Centara Grand at CentralWorld

Chef Sandro is a Spanish national and has over 25 years of experience in the kitchen field and has worked with leading hotels such as Relais &

Châteaux Hôtel de la Plage Sainte-Anne La Palud, Brittany, France. Hotel Arts by Ritz Carlton Barcelona, Spain. Restaurant Comerç24. 1 Star Michelin Barcelona Spain. And Restaurant Estany Clar 1 Star Michelin Cercs Berga, Barcelona, Spain. Prior to joining Centara Grand & Bangkok Convention Centre at CentralWorld, he was Executive Chef at Centara Grand Beach Resort Samui.

Centara Grand & Bangkok Convention Centre at CentralWorld 999/99 Rama 1 Road, Pathumwan, Bangkok 10330 Tel 02-100-1234 E-mail: cgcw@chr.co.th



By CK Lee

Andiamo! Let's go to Rossano's

■ Rossano's is an established name in the Italian food scene in Bangkok. The super friendly Executive Chef Matteo Verini leads the kitchen team here - dishing out specials and Italian classics in a spacious house in downtown Sukhumvit.

The interior touches in Rossano's reminded us of a typical country house in Tuscany, Italy - pastoral and cozy. Grappa bottles line the wall niches and Rossano's signature pig mascots give a warm welcome.

Our lunch started with a plate of small bites from the region of Liguria, where Chef Matteo is originally from. Its Mediterranean coastline is known as the Italian Riviera, with several fishing villages that are a must-visit.

Next up, we sampled the Rossano's selection - a wide range of meat and cheeses from across Italy. Highlights for us were the mozzarella on tomatoes, fried squid, eggplant and



Mortadella - a famous cured pork sausage from Bologna.

The Meat and Foie Gras Homemade Ravioli was an Italian masterpiece - the truffle and sage sauce came together perfectly. We recommend a full plate to yourself! Rossano's Homemade "Tordelli" filled with Patanegra and served in creamy Burrata sauce was also an absolute winner.

Live baby clams and spaghetti with garlic, olive oil and white wine, is one of those heavenly Italian recipes that is ooh, so comforting. The only reason we paced our eating at this juncture was the imminent arrival of the tomahawk.

Here in Rossano's, the Wagyu Steak Tomahawk is cut and served table side. Most cameras will be armed and ready to video this pivotal moment. Plated with potatoes and



a medley of vegetables, you are now ready to devour! The knife was custom-made too.

To mark the end of a great lunch, we sampled the dark chocolate demi-sphere, with white chocolate mousse, coffee, rum and salted caramel sauce - a plateful of everything we love in life, really - and how we wished it was a full sphere instead :)

As Chef Matteo walked us to the door, we know we want to come back, again and again - to this Tuscan country house in Asok.

Rossano's Italian Cuisine
167 Soi Sukhumvit 21/3,
Asok Montri Road
Opening time: 11:30 AM – 14:00 PM /
17:00 until 23:00 PM
For reservations,
please contact: 02 260 1861
www.rossanosbangkok.com

Recipe



cut out and keep



MATINATED TUNA WITH TOGARASHI AND NORI SALT

Ingredients

- 240 gms Tuna sushi grade
- 5 gms Togarashi chili powder
- 5 gms Himalayan sea salt
- 1 number Nori sea weed sheet
- 40 gms Shallots
- 30 gms Ginger
- 40 gms Spring onion greens
- 20 gms Garlic
- 20 ml Sesame oil
- 20 ml Gluten green soy sauce
- 50 gms Pine apple
- 3 gms Wasabi powder
- 2 number Lime
- 5 gms Shisho cress
- 5 gms Pea shoots
- 20 gms Pickled ginger

Method

1. To make the marination for tuna put together the finely chopped shallots, ginger, garlic, sesame oil, soy sauce and spring onions. Marinate the tuna for 10 minutes in the mix.
2. To make the togarashi, nori sea salt mix it together with Himalayan sea salt and keep aside.
3. To make pineapple wasabi sauce finely blend the pineapple, wasabi and lime juice with a pinch of Himalayan seas salt.
4. To make the pickle ginger crisps, lay the store- bought pickled ginger thin slices on a baking paper and slow bake for 30 minutes at 60 degree centigrade.
5. To arrange place the marinated tuna on a plate top it with the nori



Chef Rajiv R. Singh

Chef in focus

Executive Chef Rajiv R. Singh Chef Rajiv began his culinary journey with the prestigious Oberoi Hotels and Resorts. Subsequently, his 17 years of experience have taken him to the UK, Australia and the Middle East before landing in Bangkok, Thailand. Chef Rajiv has worked with some of the world's most renowned chefs and adopted their culinary expertise. Chef's passion lies in creating food concepts and marrying flavours and cuisines. "My cooking style is inspired by fresh and modern international food. My passion is exploring world cuisines, approaching ingredients with utmost respect and keeping the integrity of flavours. It all rests in providing the highest level of quality."

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BANGKOK

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Patumwan Bangkok 10330 Thailand
Tel: 02 666 3203 Tel: 082 277 9408

sea salt, place the drops of sauce around, place cress and pea shoots around.

Place the pickled ginger crisps on the tuna.

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Glamorous Landmark Dining

The House on Sathorn announces the opening of Paii, a new restaurant presenting the best of local and imported seafood in a menu bursting with flavour. Highlights include the local Giant River Prawn Choo Chee, Flambéed French Razor Clams, Stuffed French Turbot, and Giant Crab Fried Rice, made with organic jasmine rice from Nakhon Pathom. Paii offers indoor and outdoor dining and is open daily for lunch and dinner from 12pm to 12am.

Tel: 02 344 4025

www.thehouseonsathorn.com/paii

New on the scene

Hot new restaurants,
bars & cafés in Bangkok

Playful Informal Dining

Set in a striking stand-alone house off Sukhumvit Soi 26, Mia is a vibrant new restaurant and bar combining London's dynamic dining with Bangkok's fun-loving nightlife. Capturing modern European flavours with an Asian edge, the dishes are ingredient-driven in a menu divided into snacks, appetisers, mains, larger plates and sides, with a dedicated pastry space for after-dinner drinks and desserts. Open Tuesday to Sunday 6pm to 12am (last order 10.30pm).

Tel: 098 862 9659

www.miarestaurantbkk.com



Healthy Organic Rotisserie

An exciting new branch of BIRDS Rotisserie has arrived at CRAFT Sukhumvit 23 in the heart of Asoke. BIRDS serves organic, free-range roasted chicken raised freely with no use of preservatives, antibiotics or added hormones, and served with delicious homemade sauces. Side dishes and salads use organic vegetables from Chiang Mai farms, and eco-friendly biodegradable packaging is used for delivery. Opening Hours are 5pm - 11pm (Sat & Sun 11:30pm).

Tel: 02 258 0546 www.facebook.com/BIRDS_Rotisserie



A Healthy Leisure Space

THE CLOUD on 3rd Floor Siam Paragon consists of two zones: Sansiri Gallery - using technology and design to present key innovations for healthy living; and The Coffee Club - offering a wholesome selection of drinks and dishes in Feel Good menus. As an epicentre of community well-being, it's perfect for cosmopolites to socialise with friends, dine with colleagues or explore new ideas. Open: Sansiri Gallery 11am - 8pm, and The Coffee Club 10am - 10pm.



Exciting Deli-style Eatery

The new Bangkok Trading Post Deli at The Mercury Ville @ Chidlom next to the Chidlom BTS station offers an array of all-day dishes and grab'n'go options featuring many new Thai and international dishes to satisfy diners throughout the day, with a drinks list of specialty brews, freshly squeezed juices, smoothies and newly developed organic ice teas. Open from 7am to 9pm daily.

Tel: 062 604 9882





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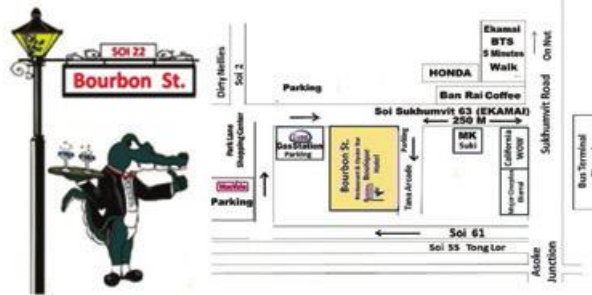
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Chicken & More

@Piri Piri Flaming Grill

By CK Lee

■ With a no-nonsense approach to cooking, Piri Piri prides itself on offering fast and tasty food that doesn't scrimp on quality. While their grilled chicken is the main star, this restaurant chain also has other delish burgers, beef grill and a selection of salad. We came one afternoon to have a feast...

The casual and rustic atmosphere was welcoming. Piri Piri has several branches across Bangkok. Location is key, as we all say - and this chain has got it - superb locations within Siam Paragon, Emporium, Terminal 21 and their latest opening in Trendy Building on Sukhumvit Soi 13.

We started the meal with the must-have Piri Piri Chicken, cooked the Portuguese way. The piping hot fries were a welcoming sight, we downed it with gulps of ice-cold Coke (or soft drink of your choice) and happiness rushed in. We had a great time sharing the various plates of chicken. Lemon & Herb Chicken was



most memorable. 4 distinct bottles of sauce were available at every table. Hot Chilli, Thai Salsa, Sweet Chilli and Extra Hot - the last one is surely not for the faint hearted.

It was also possible to swap out the fries and have a bowl of fried rice, to accompany your chicken. Beef lovers - move towards the Grilled Meat section in the menu where Tenderloin 200grams kicks off the selection. Combo options also aplenty for anyone wanting to mix and match and have a portion of seafood with your chicken. We tried the prawns and sea bass, interchanging them with different sauces! Oh, what a great lunch!

In the salad quadrant, you can't go wrong with the Caesar Salad but we recommend the Warm Chicken Salad - it is ohh, so comforting once again! (and just the right mix of vegetables and meat too)

Be it a solo quick lunch, or a casual meal with friends and family, Piri Piri Chicken Flaming Grill has something



for everyone. We will head back just for a hearty half chicken meal and feast on a side bowl of French Fries - and the medley of sauces!

*Trendy Building - the latest location opens from 10AM to 10PM
Other venues open during mall operating hours
Terminal 21 in Asok (and Pattaya),
Emporium, Siam Paragon*





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www.piripiriasia.com



Cupcake Love

Cupcake Love specializes in premium cupcakes in various unique flavors including the Almond Butterscotch Coffee, Ohayo Green Tea, Thai Tea Honey, and Red Velvet. You can purchase them individually to satisfy your cravings or you can even order a box of customized cupcakes for special occasions.

Terminal 21 Sukhumvit Lower Ground Floor, Central World 7th Floor, Silom Complex B Floor, Siam Paragon G Floor, IconSiam G Floor, Mega Bangna 1st Floor, The Mall Bangkok G Floor, Central Grand Rama 9, Central Plaza Rama 3, Central Festival Eastville

Zing Bakery

A fresh, healthy, and affordable all-day menu at Zing Bakery located on the ground floor of Centara Grand at CentralWorld is sure to keep your appetite satisfied without ruining your diet. The bakery features both Western and Thai style energy-filled breakfasts, delicious smoothies, pastries, sandwiches, and other snacks for those attempting a more health-conscious lifestyle. Operating from 7 in the morning until 9 at night, diners are able to enjoy dishes such as the healthy Chicken Avocado wrap, Crunchy Nuts Acai Bowl, and Mixed Dried Fruits Granola energy bars throughout the day for their usual meals and into the night for their late cravings.

Centara Grand at Central World

Bakeries in Bangkok

By Amy Schroder



Bake a Wish

Japanese homemade cakes, cream puffs, puddings, cheesecakes, and other creative desserts such as the durian mousse cake are what you will find at Bake a Wish bakery. In the style of modern Japanese cafes, Bake a Wish emphasises on quality in both its desserts and hospitality, with its staff even wearing Japanese style uniforms.

Siam Paragon (G floor), 363/40 Suk Sawat 19, Bang Pakok (district), Ratburana, Bangkok 10140, 7th fl., Central World, The Circle Ratchapruk, B fl., Future Park Rangsit

Paris Mikki

Possibly the best patisserie in Bangkok, Paris Mikki creates delicious French pastries with an artistic-yet-old-school flair. Considering the owner Carol Boosaba has worked with the best French chefs at Le Cordon Bleu, it is no surprise that the pastries at Paris Mikki truly taste as if they were made in a bakery on the streets of France. Their signature creations such as the Mille Feuille and award-winning Croissant are so sought out after that they rapidly run out in both the Asok and Central Embassy branches, hence an early visit is advised.

27 Sukhumvit Soi 19, Bangkok, Thailand (Phone: 088-870-0020), Central Embassy (Open House), Central World (3rd Floor)

Veganerie

Veganerie was established by a vegan family wanting to prove that being vegan does not necessarily mean your tastebuds will miss out. Their baked goods includes cinnamon rolls, berry crumble bars, banoffee pie, red velvet cake, and vegan ice cream tarts, just to name a few! With brunch, smoothies, and desserts made 100% vegan, your meal will be completely guilt-free.

G Floor at EmQuatier, B Floor at Silom Complex, G Floor (North zone) at Siam Paragon

The Lantern

For those looking for a change of scene, The Lantern at Millennium Hilton by the Chao Phraya river is the perfect place for lovers of fine blended teas paired with artfully crafted chocolate and delicious desserts. The Lantern features unique chocolates from France made from first grade cocoa beans, special coffee beans, and high class teas from around the globe all prepared uniquely and stylishly by their pastry chef from Switzerland.

Millennium Hilton Bangkok





Patisserie Rosie

The bakery and tea room at Patisserie Rosie boasts a fine array of contemporary desserts which juxtaposes the vintage furnishings and decorations. This contrast makes for a cozy yet trendy atmosphere, perfect for small gatherings of friends and family.

113/2, Thong Lo 10 | Sukhumvit, Bangkok 10110, Thailand



Steps with Theera

Steps with Theera not only serves wonderful international food and desserts that caters to any diet, it also serves as a great employment opportunity and learning environment for those with disabilities as they recruit these unique individuals as their staff. Steps is also a safe space that provides programs such as speech therapy, occupational therapy, and school and parent training for individuals and families that wish to participate. With Steps being ranked #1 for dessert in Bangkok on TripAdvisor, your visit is guaranteed to satisfy your taste buds while also allowing for a better understanding and awareness for this important cause.

29/8 Charonmit, Ekamai soi 10, sukhumvit 63, Klongtan Nua, Bangkok, 10110

Holey Artisan Bakery

Just a 10 minute walk from either Phrom Phong or Asok BTS stations, Holey Artisan Bakery does artisan bread, sandwiches, croissants, and breakfast foods for those tired of the stale whitebread status quo in Bangkok. The bakery has 2 floors with a roadside view and a hard-to-miss storefront with two hole-shaped windows.

245/12 Sukhumvit Soi 31, Bangkok 10110, Thailand



The Mandarin Oriental Shop

With branches at The Emporium, Siam Paragon, and The Mandarin Oriental Hotel by the Chao Phraya River, this luxurious dessert shop serves gourmet patisseries, sweets, and breads. The relaxed atmosphere and quaint surroundings makes The Mandarin Oriental Shop the go-to stop for afternoon tea.

Siam Paragon G floor, The Emporium 4th Floor, Central Chidlom G Floor, Gaysorn Village (G Floor), Mandarin Oriental Hotel 48 Oriental Avenue, Bangkok 10500, Thailand



The Bakery

Situated along Witthayu road, The Bakery is a serene spot to get away from the hubbub and dig into some sweet treats. With a greenhouse-like design, The Bakery overlooks outdoor shrubbery, making visitors feel as though they were in a garden. Here, you can order cakes, cookies, and scones, along with your drink of choice which can also be served to you stylishly in an afternoon tea set.

61 Witthayu Road | The Athenee Hotel, Bangkok 10330, Thailand



Guest review by

Bangkok
Beefsteak &
Burgundy

Exemplary Brasserie 9



at which it was served (perhaps partly our fault for requesting a slight delay in service, as well as the distance between kitchen and dining room on the floor above).

Along with this came Alan's favorite wine of the day, 2015 Domaine Roche Audran Châteauneuf du Pape, smooth and full of black fruit, stony minerality, herbs, black pepper, black olive, cinnamon and spice. This was luxurious velvety stuff. A true pleasure to drink on its own, but a prime candidate for herb-roasted meats, attracting 94 points from Parker but possibly deserving of even more.

Valrhona Chocolate Lava and Fresh Berries and Macadamia Nut Ice Cream rounded off the menu. It was served with 2010 Rabl Traminer Auslese, which both Alan and most thoroughly enjoyed.

As a group we are not much for the "sweeties", but this pairing worked very well. We also enjoyed a 21-year-old bottle of Highland Park malt whisky presented to us by John Handley, who will celebrate his birthday shortly. The diners expressed their gratitude in customary fashion, asking John to present our thanks to the Brasserie 9 Team who had seemingly effortlessly delivered both food and service in exemplary style.

27 Soi Sathon 6, Khwaeng Silom,
Bang Rak 10500
Tel: 02 234 2588
Reservations: brasserie9.com

Numbers down a little on last year's lunch, but those attending enjoyed a truly excellent repast marked by the immaculate service provided by the Brasserie 9 team, led by Luca Sigg, Food & Beverage Manager.

Proceedings started at the bar with an aperitif, 2017 Koehler Ruprecht Kallstadter Riesling Kabinett, and tasty nibbles featuring smoked salmon, crab meat, and brie. Our wine spokesman Alan Rankin told me in advance of his intention to be frank and honest, and being true to his word, he delivered by confirming he did not find any of the complexity promised by the wine-maker... However, he found it to be "Okay".

Similarly, our next white came from the same producer, 2016 Koehler Ruprecht Kallstadter Riesling Saumagen Spätlese, and despite having received a Suckling award of 94 points, it failed to live up to our expectations (though Alan thought it might improve with age).

This wine accompanied a small amuse bouche, Homemade Foie Gras Terrine with Port Wine Jelly and Brioche. Our food spokesman Thomas Nowak, who complimented the quality of the breads served throughout the meal, ultimately expressed satisfaction at this modest

serving of Foie Gras, considering how much else followed it

Our first starter was Alaska King Crab Salad with Avocado, Radish and Saffron Dressing. I for one was very pleased that I could enjoy a second helping thanks to another member's allergy to crab. Thomas also enjoyed this and the accompanying salad.

It was served together with 2017 Enderle & Moll Spätburgunder, a light (some might say thin tasting) rosé style Pinot Noir that left most of us with puckered lips, thanks to its dryness. Although a bit better with food, its "slightly surprisingly grippy finish", as described by one critic, I thought was the understatement of the day. As always, the Club chose the wines so we are solely responsible.

A generous helping of Mushroom Cream Soup with a scent of truffle came next, piping hot and lacking nothing but perhaps a trifle more decoration. It came with 2013 Gaja Ca Marcanda Promis (Merlot-Syrah) which received the seal of approval from Alan which he thought was well matched to the richness of the soup.

The main dish of the day was Pistachio Crusted Rack of Lamb, with Ratatouille, Gratin Dauphinoise and Bordeaux sauce. The serving was filling, the lamb very tasty and perfectly cooked, and the only small fault to be found was the temperature



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B/F, United Center Building, 323 Silom Road, Bangkok 10500
www.omalleysbkk.com

Meet fashion icon Alexia Kay

Born in Cambodia, raised in America – and
now making waves in Bangkok

Alexia with Clutch.



When this lady walks into a room, people stop talking to watch and feel her presence: she knows how to make an entrance. A body that makes many of us envious, hair that could make any hairdresser proud and always dressed like a fashion icon. This is the essential Alexia Kay.

So who is this amazing person?

Alexia was born in Cambodia, but grew up in the United States. Both her parents are from Cambodia, but live in Boston, Massachusetts. Alexia has three older siblings, all married and living in the United States. The family left Cambodia after the civil war and arrived in the US in April, 1982.

She studied interior design at the Art Institute of Atlanta. Today she is a successful fashion designer.

Who or what inspired you to become a designer?

“A designer was not my first option. My parents wanted me to study to become a doctor or lawyer and they hoped I would attend an Ivy League School, such as Harvard or Brown University. Many in my family are doctors or lawyers.

“It’s common for Asian parents to choose a high paying profession for their children.

“I decided, after high school, that I wanted to become an interior designer, I wanted to follow my own path and not in my parents footsteps.

“Many people have inspired me through the years, including my parents. They always encouraged me to be strong, not being afraid of failure, never hesitating to admit that you are tired, weak or down, or that you are insecure about something. They always told me that learning is part of life, but try to avoid repeating mistakes.”

Currently, Alexia is living and working in Thailand and Cambodia. She mentions that the company is based in the United States and that she is here to oversee production.

She spends about 80% of her time in Bangkok and the other 20 % she travels, both for leisure and business.

Alexia recently launched her first handbag collection with a charity show at the Dusit Thani hotel, with, among many models, former Miss Universe year 2005, Nathalie Glebova. Her exclusive and unique handbags and clutches. The bags are made of leather from Europe and Australia.

What design a handbag collection?

“As a former model, I wore many designers’ clothes, some I liked, and some I liked less. I mostly felt that something was missing.

“I decided to design a bag collection for “stay home moms” and business women. I talked to many women and all of them said, they had so little time to pick a suitable handbag, one for the daytime and one for after work. It’s often you have to go directly from work to attend a dinner, a concert or any other event. I came up with the idea, to make bags that you could change yourself in a very easy way.

“Most of the bags are in two different colors and you can play around with parts of the bag, give it a new look every time. It saves you time and hassle and you don’t have to carry two bags along, or run home to pick up the ‘after work’ bag. Today you can order Alexia’s bags online www.Alexiakay.com. She also sells to retailers using sales agents.”

Alexia is CEO of Alexia Kay and she is the ‘brand face’ of the company. “I’m representing my brand with pride and the best of my ability,” she says. “I’m also the creative mind behind the designs; I meet up with potential clients and demonstrate the multi functionalities of the bags.”

What do you like about Thailand?

“I love the delicious food and of course the enjoyable, tropical weather. There are many beautiful cities to discover in Thailand, nice beaches and islands. You don’t get bored.”





*Alexia in
Monte Carlo.*

What don't you like?

"Like most foreigners and Thai people, she hates the traffic and pollution. "I miss being able to walk on a sidewalk without having to look down all the time, not getting trapped in an obstacle. I also don't like to maneuver around the street vendors, but that has become a bit better," she adds. The motorbikes can be scary, especially when they decide to drive on the pavements to avoid the queues.

"I also don't like to deal with crooked landlords. Most of us foreigners never get our rent deposits back and if we do, it always comes back in small portions. I wish there would be a law to protect us foreigners better. The landlords should get major fines for not returning deposits."

What about doing business here?

"I think it's very difficult to find a reputable factory. You always get to hear 'yes, can do, we can do everything' but unfortunately it's seldom the truth. You ask for an apple and you get an orange. You don't get responses to your emails or answers to your questions. The only time you will get a quick answer is when it's time for payment.

"It's also a huge problem to convince people to think out of the box, to do unique designs; they prefer to copy already existing designers.

"Our future plan is to expand to Europe, Australia and UEA and, of course, within Asia."

If you could dress and provide any woman in the world with your handbag or clutch, who would you choose and what kind of outfit would you like seeing this woman wearing?

"Oh, I would pick a business woman and dress her in a classic business suit, for example, a long, beautiful and feminine blouse to wear over her trousers, a nice belt, and medium sized and added bangles. Like this she is ready for dinner or meeting up with friends after work. I would, for this particular woman, choose my reversible and interchangeable bag. The color depends on the color of her outfit. I would go for one of the 32 options colors that match her outfit."

Is there any woman you really admire?

"From a business perspective, I admire Oprah Winfrey and Jennifer Lopez. She is a great inspiration and a modern fashion icon."

Where would you take either of these two to dinner in Bangkok?

"I think I would go for The House of Sathorn, owned and operated by the W Hotel. I pick this place because here you can enjoy an incredible dinner in a classy environment and it's an iconic and historic building, which once housed the Russian embassy."

Outspoken but with a kind of sensitivity, Alexia is someone we will hear much more of in the future, for sure.

Agneta de Bekassy.

FRIDAY 20 SEP

17:45 JAPAN V RUSSIA POOL A Tokyo Stadium, Tokyo

SATURDAY 21 SEP

11:45 AUSTRALIA V FIJI POOL D Sapporo Dome, Sapporo

SATURDAY 21 SEPTEMBER

14:15 FRANCE V ARGENTINA POOL C Tokyo Stadium, Tokyo

SATURDAY 21 SEPTEMBER

16:45 NEW ZEALAND V SOUTH AFRICA POOL B International Stadium Yokohama, Kanagawa Prefecture, Yokohama City

SUNDAY 22 SEPTEMBER

12:15 ITALY V NAMIBIA POOL B Hanazono Rugby Stadium, Osaka Prefecture, Higashiosaka City

SUNDAY 22 SEPTEMBER

14:45 IRELAND V SCOTLAND POOL A International Stadium Yokohama, Kanagawa Prefecture, Yokohama City

SUNDAY 22 SEPTEMBER

17:15 ENGLAND V TONGA POOL C Sapporo Dome, Sapporo

MONDAY 23 SEPTEMBER

17:15 WALES V GEORGIA POOL D City of Toyota Stadium, Aichi Prefecture, Toyota City

TUESDAY 24 SEPTEMBER

17:15 RUSSIA V SAMOA POOL A Kumagaya Rugby Stadium, Saitama Prefecture, Kumagaya City

WEDNESDAY 25 SEPTEMBER

12:15 FIJI V URUGUAY POOL D Kamaishi Recovery Memorial Stadium, Iwate Prefecture, Kamaishi City

THURSDAY 26 SEPTEMBER

14:45 ITALY V CANADA POOL B Fukuoka Hakatanomori Stadium, Fukuoka Prefecture, Fukuoka City

THURSDAY 26 SEPTEMBER

17:45 ENGLAND V USA POOL C Kobe Misaki Stadium, Kobe City

SATURDAY 28 SEPTEMBER

11:45 ARGENTINA V TONGA POOL C Hanazono Rugby Stadium, Osaka Prefecture, Higashiosaka City

SATURDAY 28 SEPTEMBER

14:15 JAPAN V IRELAND POOL A Shizuoka Stadium Ecopa, Shizuoka Prefecture

SATURDAY 28 SEPTEMBER

16:45 SOUTH AFRICA V NAMIBIA POOL B City of Toyota Stadium, Aichi Prefecture, Toyota City

SUNDAY 29 SEPTEMBER

12:15 GEORGIA V URUGUAY POOL D Kumagaya Rugby Stadium, Saitama Prefecture, Kumagaya City

SUNDAY 29 SEPTEMBER

14:45 AUSTRALIA V WALES POOL D Tokyo Stadium, Tokyo

MONDAY 30 SEPTEMBER

17:15 SCOTLAND V SAMOA POOL A Kobe Misaki Stadium, Kobe City

WEDNESDAY 02 OCTOBER

14:45 FRANCE V USA POOL C Fukuoka Hakatanomori Stadium, Fukuoka Prefecture, Fukuoka City

WEDNESDAY 02 OCTOBER

17:15 NEW ZEALAND V CANADA POOL B Oita Stadium, Oita Prefecture

THURSDAY 03 OCTOBER

12:15 GEORGIA V FIJI POOL D Hanazono Rugby Stadium, Osaka Prefecture, Higashiosaka City



RUGBY WORLD CUP 2019 JAPAN FIXTURES (Thailand times)

THURSDAY 03 OCTOBER

17:15 IRELAND V RUSSIA POOL A Kobe Misaki Stadium, Kobe City

FRIDAY 04 OCTOBER

16:45 SOUTH AFRICA V ITALY POOL B Shizuoka Stadium Ecopa, Shizuoka Prefecture

SATURDAY 05 OCTOBER

12:15 AUSTRALIA V URUGUAY POOL D Oita Stadium, Oita Prefecture

SATURDAY 05 OCTOBER

15:00 ENGLAND V ARGENTINA POOL C Tokyo Stadium, Tokyo

SATURDAY 05 OCTOBER

17:30 JAPAN V SAMOA POOL A City of Toyota Stadium, Aichi Prefecture, Toyota City

SUNDAY 06 OCTOBER

11:45 NEW ZEALAND V NAMIBIA POOL B Tokyo Stadium, Tokyo

SUNDAY 06 OCTOBER

14:45 FRANCE V TONGA POOL C Kumamoto Stadium, Kumamoto Prefecture, Kumamoto City

TUESDAY 08 OCTOBER

17:15 SOUTH AFRICA V CANADA POOL B Kobe Misaki Stadium, Kobe City

WEDNESDAY 09 OCTOBER

11:45 ARGENTINA V USA POOL C Kumagaya Rugby Stadium, Saitama Prefecture, Kumagaya City

WEDNESDAY 09 OCTOBER

14:15 SCOTLAND V RUSSIA POOL A Shizuoka Stadium Ecopa, Shizuoka Prefecture

WEDNESDAY 09 OCTOBER

16:45 WALES V FIJI POOL D Oita Stadium, Oita Prefecture

FRIDAY 11 OCTOBER

17:15 AUSTRALIA V GEORGIA POOL D Shizuoka Stadium Ecopa, Shizuoka Prefecture

SATURDAY 12 OCTOBER

11:45 NEW ZEALAND V ITALY POOL B City of Toyota Stadium, Aichi Prefecture, Toyota City

SATURDAY 12 OCTOBER

15:15 ENGLAND V FRANCE POOL C International Stadium Yokohama, Kanagawa Prefecture, Yokohama City

SATURDAY 12 OCTOBER

17:45 IRELAND V SAMOA POOL A Fukuoka Hakatanomori Stadium, Fukuoka Prefecture, Fukuoka City

SUNDAY 13 OCTOBER

10:15 NAMIBIA V CANADA POOL B Kamaishi Recovery Memorial Stadium, Iwate Prefecture, Kamaishi City

SUNDAY 13 OCTOBER

12:45 USA V TONGA POOL C Hanazono Rugby Stadium, Osaka Prefecture, Higashiosaka City

SUNDAY 13 OCTOBER

15:15 WALES V URUGUAY POOL D Kumamoto Stadium, Kumamoto Prefecture, Kumamoto City

SUNDAY 13 OCTOBER

17:45 JAPAN V SCOTLAND POOL A International Stadium Yokohama, Kanagawa Prefecture, Yokohama City

SATURDAY 19 OCTOBER

14:15 WINNER POOL C V RUNNER UP POOL D QUARTER FINALS Oita Stadium, Oita Prefecture

SATURDAY 19 OCTOBER

17:15 WINNER POOL B V RUNNER UP POOL A QUARTER FINALS Tokyo Stadium, Tokyo

SUNDAY 20 OCTOBER

14:15 WINNER POOL D V RUNNER UP POOL C QUARTER FINALS Oita Stadium, Oita Prefecture

SUNDAY 20 OCTOBER

17:15 WINNER POOL A V RUNNER UP POOL B QUARTER FINALS Tokyo Stadium, Tokyo

SATURDAY 26 OCTOBER

15:00 WINNER QUARTER FINAL 1 V WINNER QUARTER FINAL 2 SEMI FINALS International Stadium Yokohama, Kanagawa Prefecture, Yokohama City

SUNDAY 27 OCTOBER

16:00 WINNER QUARTER FINAL 3 V WINNER QUARTER FINAL 4 SEMI FINALS International Stadium Yokohama, Kanagawa Prefecture, Yokohama City

FRIDAY 01 NOVEMBER

16:00 LOSER SEMI FINAL 1 V LOSER SEMI FINAL 2 BRONZE FINAL Tokyo Stadium, Tokyo

SATURDAY 02 NOVEMBER

16:00 WINNER SEMI FINAL 1 V WINNER SEMI FINAL 2 FINAL International Stadium Yokohama, Kanagawa Prefecture, Yokohama City



Fresh Summer Start
 At DBS Summer School, children and parents received a warm welcome from all of the teachers. The children got to know each other, made new friends, met their teachers and were excited and eager to engage in their first stage of learning.

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DBS is Opening the 'Mini Dragons'

AN EARLY YEARS CENTRE
FOR CHILDREN AGED
24 TO 36 MONTHS



Denla British School (DBS) Principal, Mr Mark McVeigh, is delighted to announce that DBS will be opening an Early Years centre called 'Mini Dragons' in September 2019. At present, DBS offers excellent education for children from three years old, and the new centre will give younger children aged 24 to 36 months the opportunity of a wonderful DBS start in life.

Mini Dragons will follow the British Early Years Foundation Stage framework (EYFS). The learning will take into account the children's interests and encourage them to explore world in which they live. It precedes and links closely to the EY1 provision at DBS. Above all, the Mini Dragons' environment will be a safe and happy one. Children will develop a love

of learning through play-based activities, and they will be encouraged to try new things. The environment will promote friendships and allow them to take those first steps towards independence. At DBS we provide experiences that continue their journey of holistic development, building the foundations for learning. Creativity will be promoted and, for children whose first language is not English, language acquisition will be facilitated.

Learning will take place in a combination of individual and group settings, within an environment that encourages children to investigate and be curious. The experienced Mini Dragons' teachers will be supported by Learning Assistants, and class sizes will be kept small. Examples of provision include investigation through 'messy play', storytelling and drama, water play, art and getting active. In addition, there will be extensive opportunities for development of mathematics, language, music, and gross and fine motor skills. The Mini Dragons centre will be in a secure space to learn, supported by the well qualified DBS medical staff.

DBS is enrolling for the Mini Dragons now. So, if your children will be aged between 24 to 36 months in September, and you would like them to have an outstanding enquiry-based learning experience, come along to the Mini Dragons School Tour. We are opening on Monday to Friday from 8.00 - 5.00 pm and Saturday 8.30am - 1pm.



Apply Now, No Admission Fee

Address: 58 Moo2 Ratchapruet Road, Om Kret, Pak Kret, Nonthaburi, 1120
email us at admissions@dbsbangkok.ac.th or give a call at Tel. 02-666-1933

Unspoiled corner of Thailand without a chain hotel that some people want to keep a secret

UBON

By Colin Hastings

Surrounded by national parks and the Mekhong River, the remote and beautiful province of UbonRatchathani has escaped the attention of major tour operators - but with so many natural attractions it's bound to become an important tourist destination in the near future







Stunning Wat Phra Tat Nong Bua in the heart of Ubon Ratchathani

■ Tucked into the corner of Thailand, close to the borders it shares with Laos and Cambodia in an area called ‘The Emerald Triangle’, the far eastern province of Ubon Ratchathani is remote, rarely visited and largely unknown to most Thais who invariably query why anyone would want to visit this distant region of ‘Isan’.

It’s also generally overlooked by foreigners who show much more interest in this country’s northern mountains and southern beaches. Some maps don’t even mention Ubon.

But that’s what makes Ubon an absolute must for any traveler hoping that Thailand still has some beautiful secrets – friendly people and uncrowded places that have yet to feel the impact of mass tourism. There aren’t many left, so it’s very advisable to visit a precious gem like Ubon soon before the hordes get there.

“

Ubon is generally overlooked by foreigners who show much more interest in Thailand’s northern mountains and southern beaches





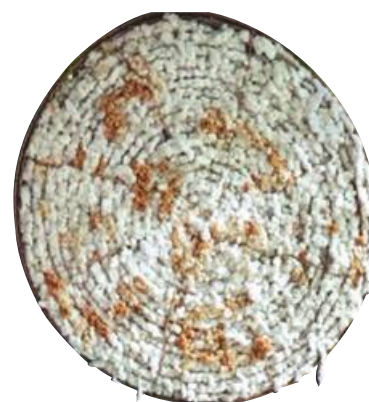
Wooden bridge over the Mun River to an island restaurant, a short walk from the city centre

It's not as if Ubon is off the beaten track. It has regular bus and train services from Bangkok, some 650 kms away, as well as flights into its "international" airport. The main highway from the capital is rapidly improving, easing notorious congestion spots in central Thailand. And yet the entire region, including the provincial capital of Ubon itself, does not boast a single 'name' or international chain hotel.

If that's a surprise, so are its long list of attractions, from glorious national parks, stunning temples that glow in the dark and breathtaking scenery of huge lakes, waterfalls and peaceful rivers often wider than a mile to local Vietnamese-influenced culinary delicacies and people whose polite, easy-going ways speak of a simple and uncomplicated lifestyle free of stress. The contrast with Bangkok's all too often impatient, bad-tempered and constantly under-pressure citizens couldn't be greater. No wonder some of its foreign residents urge visitors not to spread the word!

Other surprises include such basic but important factors as Ubon's impressive highways that head out of town in every direction; they're wide, well-built, excellently maintained, happily free of billboards

– and, for now at least, see little heavy traffic. Indeed, they put the rest of the country's roads and highways to shame. Instead of an endless succession of hoardings seen elsewhere in Thailand, Ubon's major highways are mostly lined by towering trees and deep woodlands, flush in green from recent rains, providing yet another surprise for those who cling to the myth that Isan is an indelibly dry and dusty part of the country.





Once Upon a Time Café and homestay



“

The province is well known for its strong Buddhist traditions, underlined by the high number of temples to be found in the city of Ubon

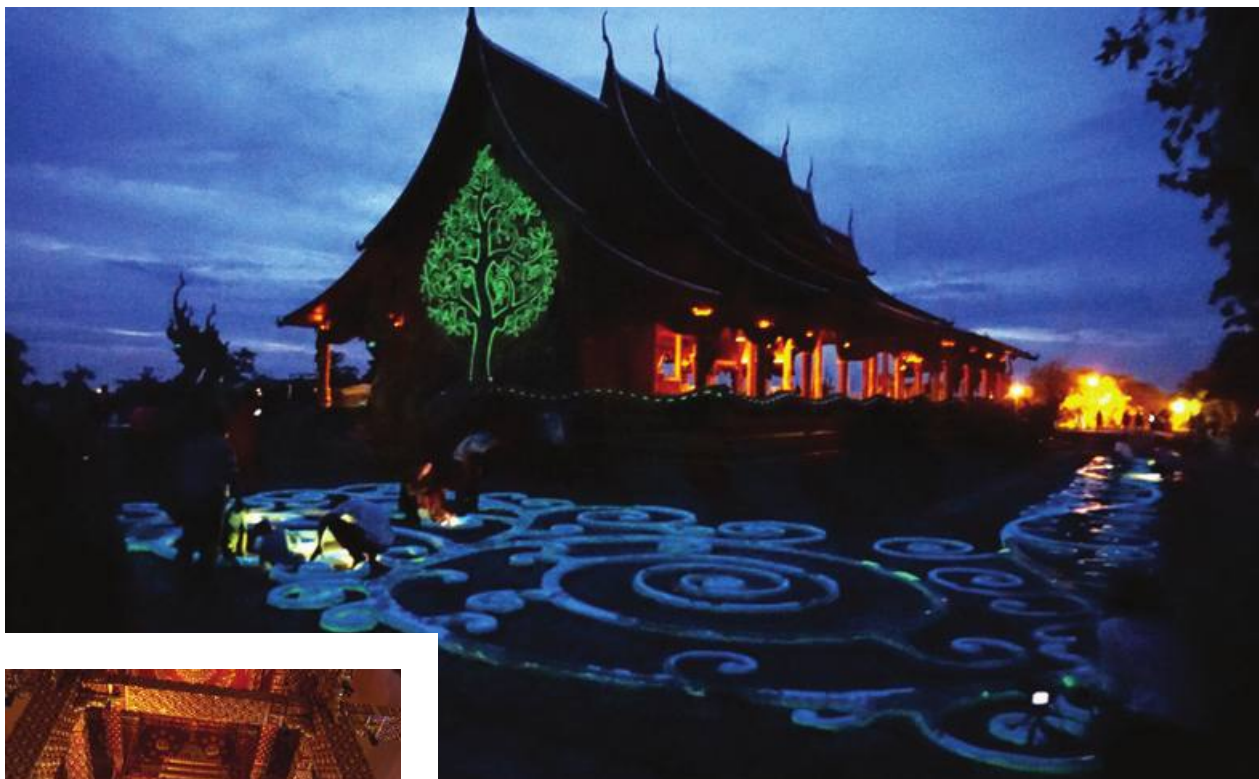


Driving here is thus a joy denied to Bangkok's traffic-congested city dwellers, which is great since hiring a car is necessary to visit the region's numerous attractions. With access to so many high quality roads, it's probably no coincidence that just about every major car manufacturer has opened opulent showrooms throughout the province. Someone is clearly expecting a boom in car sales, which, if it happens, will overturn another long-held myth among Bangkokians – that Isan is a dirt-poor part of the kingdom.

A recent study has revealed that the number of people living below the poverty line in the Northeast has declined substantially. The new affluence is evident in a

myriad ways, though most obviously in a plethora of plush new private homes and pricey 'housing estates that are popping up everywhere. Locals attribute this wealth to a surge in local government projects offering good salaries, as well as recent opening of giant supermarkets like Tesco, Big C and Home Pro, and major Bangkok companies supplying popular food and beverages (Ubon has more signs promoting Chang beer than just about any other product).

The province is well known for its strong Buddhist traditions, underlined by the high number of temples to be found in the city of Ubon and also in the surrounding countryside which abounds in



Beautiful Wat Sirindhorn Waram, glowing in the dark



forest monasteries that welcome all nationalities. These same forests are also seeing a wave of small eco-resorts offering genuine peace and tranquility as they are so isolated.

Based in the city of Ubon, visitors can easily head out daily to enjoy one of the provinces many highlights, including Kaeng Tana, Phu Chong Na Yoi, and Pha Taem national parks.

The latter makes the claim that it sees the sun rise before anywhere else in Thailand, which of course attracts lots of curious early morning tourists. Pha Taem is also home to the renowned red ancient cave paintings made of quartz and hematite, which date back to more than three millennia.

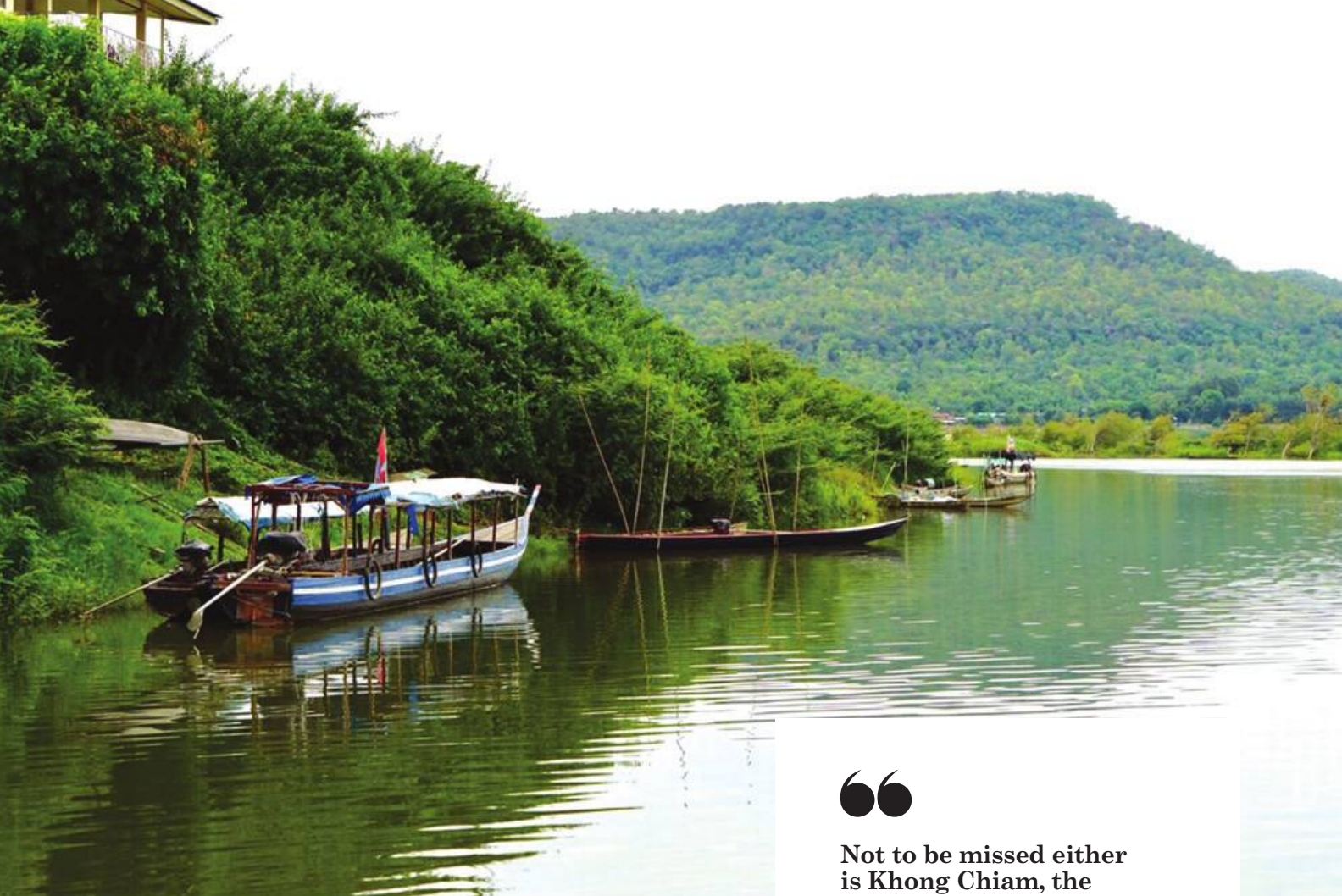
One of the most popular day trips is Wat Sirindhorn Wanaram Phu Prao, otherwise known as 'The Glowing Temple' because of the phosphor stone murals and a fantastic illuminated 'Tree of Life' on the back of the building that absorb light during the day and release a mesmerizing glow at night. This magical daily show is at its best between 6-8pm, when the temple is often packed with the selfie crowd.

Located some 70 kms from the city of Ubon, the temple is located on a hilltop with wonderful views of nearby Laos and the massive lake created by the Sirindhorn dam. It is truly an architectural classic worth visiting during daylight hours too.

Not to be missed either is Khong Chiam, the most easterly district of Thailand, marking the border with Laos. Sparsely populated and well



The 'moonscape' of Sam Pahn Bok

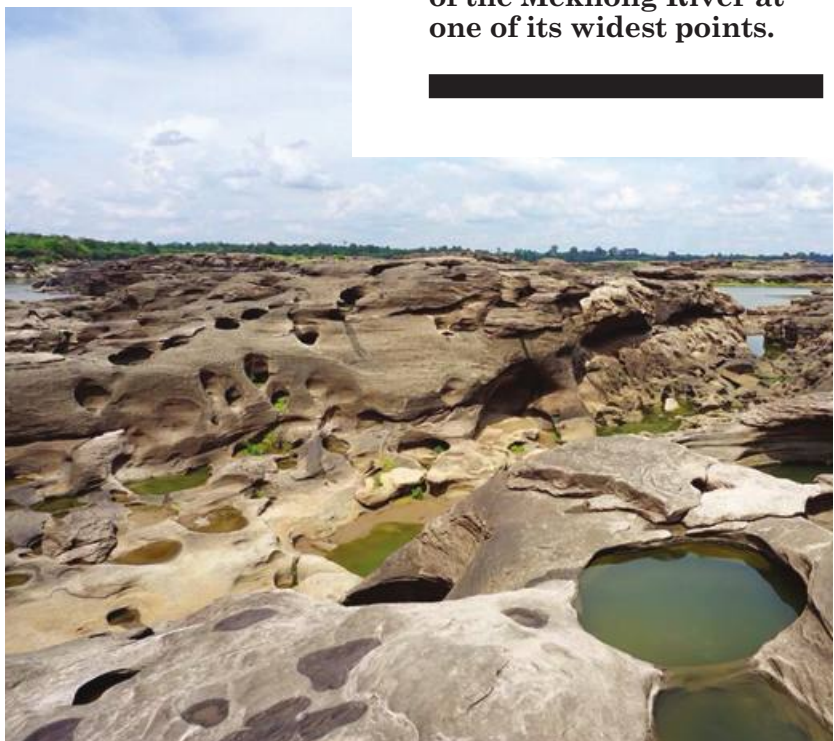


Incredibly peaceful Khong Chiam on the banks of the Mekhong River

forested, this beautiful area offers dramatic views of the Mekhong River at one of its widest points. It is here that the Mekhong converges with the Mun River to create the so-called two-colored current – reddish-brown and blue waters respectively. Enjoy this amazing scene and its wonderful tranquility from a floating restaurant or venture into town to visit traditional craft shops.

The strange landscape of Sam Phan Bok, literally translated as three thousand holes, is another popular attraction. Eroded by water for millennia, this vast sandstone reef is filled with holes of all shapes and sizes from shallow pits to gaping hollows over an area of more than five kilometers along the Thai and Lao borders.

The province boasts numerous waterfalls which are at their best, of course, during or shortly after the rainy season.



“

Not to be missed either is Khong Chiam, the most easterly district of Thailand, marking the border with Laos. Sparsely populated and well forested, this beautiful area offers dramatic views of the Mekhong River at one of its widest points.



Ubol City Park, a peaceful community retreat

The city

Located on the banks of the Mun River, Ubol Ratchathani has an interesting and little known history dating back to 1780 when King Taksin the Great appointed the region's first ruler and awarded the city its name. The city was attacked by French forces during the 1940 Franco-Thai War, and was later used by the Japanese occupation army for locating prisoners of war who had survived the Burma railway project.

In the city's central Thung Si Muang Park is a little known monument erected by British prisoners of war in gratitude to the people of Ubol for assisting them. During the Vietnam War, the US built an air base here to station its fighter aircraft along with several thousand servicemen. Their presence raised the local tempo massively, only for it slip back into its former slumberous ways when the US closed the military facility in 1975.

Today, Ubol is a lively centre of activity with an abundance of impressive temples, including the towering Wat Nong Bua, a gilded chedi, and the 200-year-old Wat Thung Si Muang made of wood. The city boasts lots of modern supermarkets, hotels, restaurants serving Thai Western and Vietnamese dishes, and even an Irish



Bodhgaya Asoke, a water park that's free for local kids

pub. Check out the excellent YUU Hotel as well as the Seven Seas Bar & Restaurant. Some of the best eateries are located on the banks of the River Mun.

At sunset, drop by Matcha Park near the airport for one of the city's most impressive public amenities. Originally a reservoir, this area has been given a superb makeover by the local authorities, turning a scruffy area into a fantastic community resource, with lighted walkways and jogging tracks enjoyed by people of all ages, including many of the estimated 1,500 expats now residing in Ubol.



There's no doubt that Ubol will soon become a major tourist attraction, rivalling the likes of Chiang Rai and the other great cities of Isan. For now, however, it is a hidden gem – and an outstanding place to call home. No wonder those foreigners who've settled here want to keep Ubol a secret.

Footnote: The author first visited Ubol in 1974 when it was home to the US Air Force and thousands of American military personnel. The air base had a huge slogan written on its wall – 'Home of the Wolf Pack.' He returned a year later, the slogan was still there but the US military presence had ended.

DIPLOMATS

▣ Meet the people uniting nations



His Excellency Aziz Aliev

Consul General of Uzbekistan aims to increase already strong ties with Thailand

Consul General of Uzbekistan aims to increase already strong ties with Thailand

Words **MAXMILIAN WECHSLER**

On the eve of the 28th anniversary of Independence of Uzbekistan, which is celebrated annually since September 1st, 1991, The BigChilli interviewed the Consul General of Uzbekistan to Thailand, His Excellency Mr Aziz Aliev.

As it is customary in the East, the owner of the house (and in our case it is the head of the diplomatic mission) met us at the beautifully laid table. In accordance with the Uzbek tradition, there were many dishes of famous national cuisine: a delicious Uzbek pilaf, tender manti, appetizing soss, warm Uzbek bread and other delicious dishes. So, we began our conversation at the table and tried to get to know our host little closer.

Background

"I was born in the wonderful city of Tashkent and in the first year of my life I already went on my first long-term business trip with my parents to the Republic of Guinea in western Africa. My father worked in the field of international economic relations for many years. After spending five years in Africa, our family returned to Uzbekistan. Soon after, we moved again – this time to Bulgaria and Syria, where we spent several years. This profound experience has determined the choice of my future profession in favor of international affairs.

"The next stage in my life has also prepared me for the active life abroad: I received my education at the Tashkent University of Oriental Studies, followed by the diplomatic studies in Austria, and finally, completing a master's program in South Korea.

"Even with my previous international background, each of my next assignments in Asia, Europe and America presented me with new challenges. A changing world, faced with a growing globalization as well as with instability in various regions of the world, including in my own region of Central Asia due to the ongoing war in neighboring Afghanistan, required a special training, knowledge and efforts to protect the interests of my country in the international arena.

"I joined the Ministry of Foreign Affairs in 1995 and, coincidentally enough, my first trip as a diplomat was to

Thailand. During past years, I managed to visit many countries, meet different people, and I stayed friends with many of them to the present day.

"It goes without saying that my career as a diplomat affected my big family. I have a beautiful wife and four charming children, who, as often happens in our profession, were born in different countries – Austria, USA, Uzbekistan and Thailand. Of course, Thailand is a special place for me – my only daughter was born here on December 5, 2018."

Coming to Thailand

"The first time I came to Thailand was in 1997 to attend a session of the United Nations Economic and Social Commission for Asia and the Pacific. After a session in Bangkok, I spent a very nice weekend in Pattaya. The country was a bit different then than it is now. Today, Thailand has completely changed – it boasts a developed economy and infrastructure, highly qualified specialists, scientists and workers who dynamically use new technologies.

"After more than 20 years, I once again had the opportunity to come here, but now as the head of the mission. The appointment to Thailand was unexpected for me, but also fascinating, because not only new direction and opportunities in my career, but also the sheer amount of new challenges that require maximum concentration, impact and, of course, establishing new contacts with representatives of the Thai government, businesses, academic and cultural institutions that would strengthen cooperation between Uzbekistan and Thailand."

Relations

"Since the beginning of May 1992, the diplomatic relationship between Republic of Uzbekistan and Kingdom of Thailand has been developing in a productive way. There are practically no disputes between the two

countries. Being on the border of Europe and Asia, we feel particularly close to the people of the Asian continent. We have a lot in common – similar mentality, culture, customs, human values, etc. This creates a good foundation for further collaboration on a wide range of issues, including tourism, economy, culture and sport.

“Uzbekistan’s diplomatic mission in Bangkok was established in April 1994 with the aim to facilitate diplomatic relations with Thailand. The Honorary Consulate of the Kingdom of Thailand is also open in Tashkent. Since then, we have been actively working with the state and public institutions, educational and cultural institutions, business community, including travel companies.

“One main priority of my mission is to increase the tourist flow to Uzbekistan. Thailand is very attractive for tourists from Uzbekistan. About 20,000 Uzbeks visit Thailand annually. This may not sound like a lot compared to some other countries, but this amount is quite significant if we consider other popular destinations for Uzbek tourists.

“Working with our Thai partners from travel agencies, we were able to send over one thousand tourists from Thailand in 2018. This year we plan to attract over 2,000 tourists. I would like to express my gratitude to the managers and employees of the above-mentioned firms and other companies that have worked closely with us for many years. We appreciate their trust and belief in choosing Uzbekistan as an attractive country for the Thai people.

“Uzbekistan is world famous not only for its historical heritage of Islamic civilization, but also for the monuments to other religions – Christianity, Buddhism and Judaism. We are also renowned for our hospitality and tolerance, beautiful nature, and extremely delicious national cuisine.

“Our main goal is to encourage and inspire as many Thai people as possible to discover Uzbekistan, spend their vacations there, start a new investment project, or expand their business by entering the Uzbek market and thus, the markets of all Central Asia states.

“Furthermore, Uzbekistan can serve as a gateway and entry point for Thai products to the vast market of Central Asia and the Commonwealth of Independent States.

“Uzbekistan Airways flies from Tashkent to Bangkok four times a week. The planes are usually fully loaded as a result of the strong attractiveness of the touristic destinations of both countries. The overall number of tourists to our country has been increasing and this includes the tourists from Thailand. As mentioned earlier, there were more than thousand Thais visiting Uzbekistan in 2018.

“In addition, Thailand is among those countries that have been granted a simplified visa procedure to visit Uzbekistan. The process is timely and beneficial for the several reasons. The new chapter in the history of the independent Uzbekistan has begun two and a half years



I believe that our countries have a great potential for expanding bilateral trade.

ago when President Shavkat Mirziyoyev was elected. He put forward a comprehensive list of development programs for the country. The new program was named the National Action Strategy with Five Priority Development Areas 2017-2021. This includes politics, economy, security, rule of law and sustainable development. All of them caused an unprecedented interest abroad.”

Trade

“Uzbekistan imports from Thailand various chemical products, oil, paper, aluminum and plastic products and machinery. Uzbekistan exports books, seeds and fruits, as well as textiles, cotton fiber, and yarn to Thailand. Unfortunately, so far bilateral trade is not significant, but we are trying very hard to change this situation for the better.

“I believe that our countries have a great potential for expanding bilateral trade. Now Uzbekistan has created and successfully operates plants for the production of very different household appliances, processing and manufacturing of textile products, including silk. I also see a great prospect for our fruits in the Thai market, such as cherries, sweet cherries, apricots, peaches, plums and other products. By the way, now most kinds of fruits and vegetables grown in Uzbekistan are already successfully supplied to the markets of European and some Asian countries under the brand of organic products.”

Uzbekistan at glance

“Let me describe my country briefly. Uzbekistan is a beautiful, historic Central Asian country. It has a lot to offer to people with a penchant for travel. Uzbekistan has so much natural diversity and historical beauty that it can take a single person lifetime to explore. Whether you crave a night in the vast serenity of a desert plateau or a walk through the streets of history, there’s sure to be something that tickle your fancy. Tourism in Uzbekistan is all about exploring what you’re interested in – you will be sure to find it there.

“Since ancient times, Uzbekistan has been located at the center of the Great Silk Road and was directly involved in building the universal civilization. Our country made a great contribution to the development of Islamic spirituality and enlightenment in Central Asia.

“The population of Uzbekistan is more than 33 million people. It is a multi-ethnic society with more than 100 ethnic groups. The native inhabitants are Uzbeks, who make up about 80% of the population.

“In modern policy the President Mirziyoyev is trying to change a geopolitical landscape of Central Asia by introducing the regional economic and political reforms that are ambitious in aim and extensive in scope. Having a common border with all Central Asian states, Uzbek



government is interested in making the region a zone of stability, sustainable development and good-neighborliness.

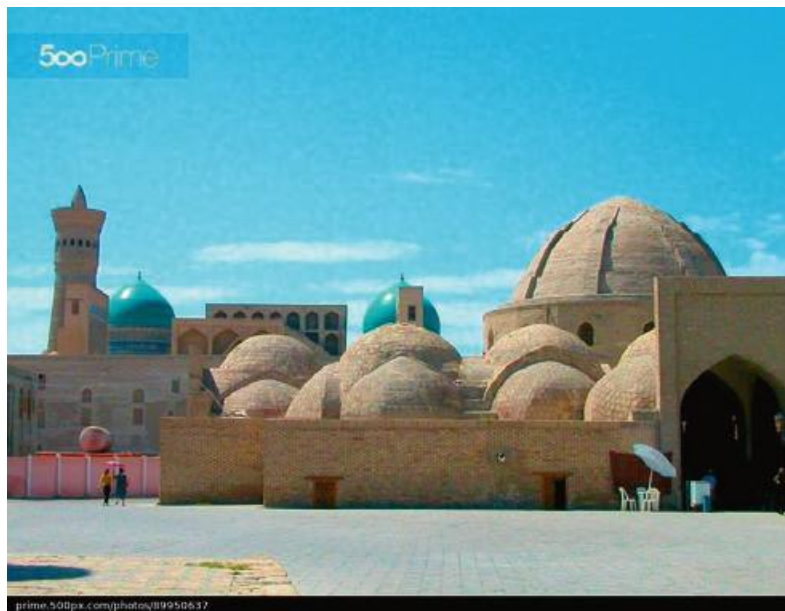
“Nowadays, Uzbekistan is a modern country with clean and properly operating facilities. Communications and transportation systems are very good. The public transportation busses by Mercedes-Benz, Man, and Isuzu run regularly and on time. These busses are well maintained and periodically renewed and upgraded. The subway system in Tashkent is among the most beautiful and cleanest in the world. We are the first country in Central Asia to introduce the high-speed trains, super-modern Boeing 787-8 ‘Dreamliner’ planes that are already in service.

“Uzbekistan is also one of the safest countries in the world, as indicated in the 2017 Gallup Global Law and Order Report, which lists us as the second safest place to be. As a result of the consolidated hard work we haven’t had any kind of terrorist acts last decade and the level of violence of any type is very low in our country.

“Inspired by success of the ASEAN, today all Central Asian countries are ready for important reasonable compromises with the neighbors on all issues without exception by the constructive and mutually respectful interaction in the region. At the initiative of President Mirziyoyev, the leaders of all Central Asia countries hold annual consultative meetings, starting in 2017. There is no doubt that the new political atmosphere in the region not only serves to resolve bilateral disputes but also removes the potential for conflict from the entire Central Asian agenda, lowering the risk of interethnic clashes and contributing to increase the level of political trust among countries, as well as, creating a solid basis for further regional integration.

“At the same time, Uzbekistan has given the new impetus in development of the regional trade, economy, transport and energy sectors. After 20 years of negotiations, regional states have decided to improve the intra-regional transportation infrastructure. The significant progress has been made on the construction of the railway connecting Central Asia and China, through Kyrgyzstan, which creates an opportunity to connect Uzbekistan and China with the railway with only about 268 km in length.

Termez



Bukhara



Khiva

“Uzbekistan boasts a rich tapestry of architectural wonders, diverse natural reserves and booming modern cities. In centuries past, Uzbekistan sat at the intersection of the great trade routes where merchants, discoverers, geographers, missionaries, invaders and conquerors passed. In the modern times, a trip to Uzbekistan is high on the agenda for the adventurous souls interested in culture, history, natural wonder and exotic destinations.

“Nowadays, traveling to Uzbekistan is one of the most popular ways to widen your horizons, see gorgeous ancient cities and become closer to the mysterious and exciting East and its marvelous culture. Why? It’s all very simple! First, tourism in Uzbekistan is affordable. Second, it’s safe. And third, Uzbekistan tourism includes so many activities and possibilities such as the special sightseeing tours, cultural tourism, adventure tourism and ecotourism.

“Uzbekistan is rightfully proud of its classic



Tashkent



Samarkand

architectural treasures. The Ichan-Kala complex in Khiva, and the historical centers of Bukhara, Shakhrisabz and Samarkand are UNESCO World Heritage sites. Many unique ancient monuments and constructions in these towns remain as genuine samples of a rich historical era.

“Regions like Tashkent, Samarkand, Bukhara, Termez and Khiva never fail to impress visitors with their fabulous mosques, medressas and mausoleums. Meanwhile, the more eccentric attractions such as the fast disappearing Aral Sea, the fortresses of desperately remote Karakalpakstan, the boom town capital Tashkent and the ecotourism opportunities of the mountains, will cater to even the most diverse tastes.

“Tashkent is the capital of Uzbekistan and one of the largest cities in Central Asia. An important international transport hub in both the ancient past and the present, it is directly linked to many countries of the world.

“Over the centuries, many locations in the modern-day Uzbekistan played a major role in the story of the ancient, transcontinental thoroughfare known as the Great Silk Road. But one city stands out as being ‘the Heart of Great Silk Road’. That city is Samarkand. ‘Radiant Point of Globe’, ‘Jewel of Islamic Architecture’, and ‘Mirror of the World’ are some of the glowing epithets bestowed upon Samarkand from the earliest times. A contemporary of Rome, Athens, and Babylon, the city is more than 2,750 years old.

“Bukhara, the famous trading post on the Silk Road, stirs romance in many travelers. With over 2,500 years of history and a welcoming atmosphere, Bukhara is a favorite tourist destination. More than 140 ancient monuments are located within a compact area that is best explored on foot.

“Khiva, ‘the museum in the open’, is the only town along the Great Silk Road that has remained intact through the centuries and retained the exotic flavor of a medieval town. Today Ichan Kala, the nucleus of ancient Khiva, offers visitors a stunning homogeneous collection of architecture from the late 18th century and first half of the 19th century.

“The multi-faceted history of Uzbekistan is a reflection of its geographical location, and this is particularly true in the case of Termez, the southernmost city of the country. Termez was founded on the right bank of the Amu Darya

River at the crossroads of Silk Road caravan routes, and for more than 2,500 years it has retained its capacity as a major river port.

“The most ancient steps of Buddha are located in Termez, which attracts Buddhist people all over the world.

“I am confident that the similarities in values, customs and traditions between our people, as well as good interstate relations, will serve as a solid foundation for the development of tourism and interpersonal diplomacy. The simplified visa procedure for citizens of Thailand and four direct flights a week between Tashkent and Bangkok by the Uzbekistan Airways will surely prove the notion that the Thai tourists are wholeheartedly welcomed in Uzbekistan.”



CV of H.E. Aziz Aliev

Personal:

- Born on February 15, 1974 in Tashkent, Uzbekistan.
- Married with four children.

Education:

- **1996:** Graduated from Tashkent State Institute of Oriental Studies majoring in International Economy.

Diplomacy:

- **1998:** Advance program at the Diplomatic Academy of Vienna (Austria).
- **2001:** Master degree at KDI School of Public Policy and Management (Republic of Korea) majoring in International Policy.

Professional experience:

- **1996-1999:** Attaché, 3rd Secretary of the UN and International Organizations Department, MFA.
- **2002-2005:** 3rd Secretary of the Embassy of the Republic of Uzbekistan in Vienna (Austria).
- **2005-2009:** 2nd, 1st Secretary of UN and International Organizations Department, MFA.
- **2009-2013:** Counsellor, Deputy Permanent Representative of Uzbekistan to the United Nations in New York.
- **2013-2018:** Head of UN and International Structures Division, MFA.
- **Since May 21, 2018:** Consul General of Uzbekistan in Thailand, Permanent Representative of Uzbekistan to UN ESCAP.

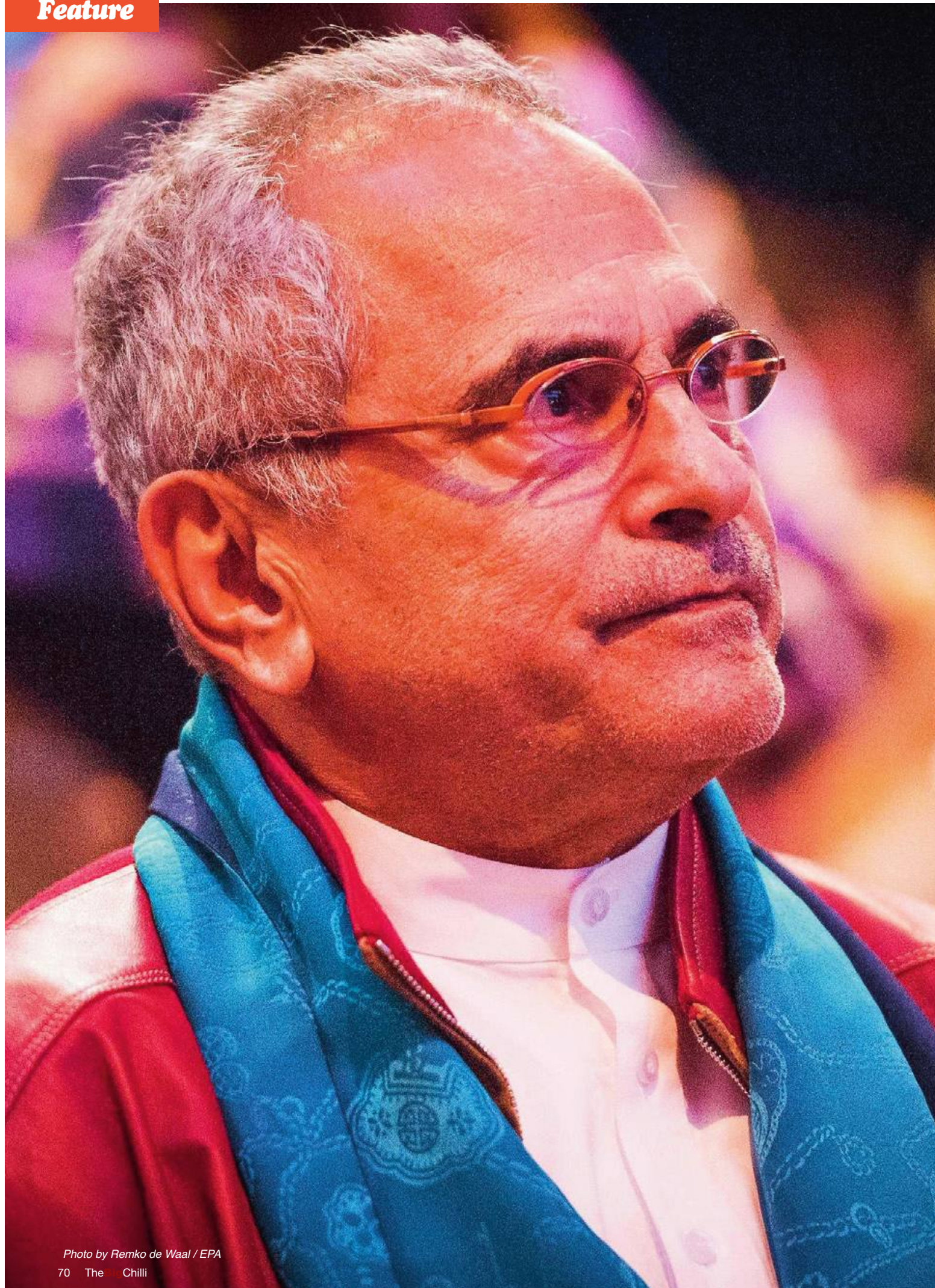


Photo by Remko de Waal / EPA

Reporter's notebook: Revisiting great stories of the past - Part 3

Once banned from Thailand, East Timor's Nobel Peace Prize winning Foreign Minister visits Bangkok for his son's wedding

Veteran correspondent **Maxmilian Wechsler** recalls some of his most interesting and exclusive assignments from the past two decades. The articles, originally published in Thailand, have been edited for clarity.

FROM THE YEAR 2004

FM José Ramos-Horta gives his views on a wide range of regional issues.

The already good relations between Thailand and East Timor were given a welcome boost last Sunday, when the son of East Timorese Foreign Minister José Ramos-Horta, Moubere Lorosa'e de Silva-Horta, married long-time Thai girlfriend Soraya Simsiri in Bangkok. Photos of the married couple were on the front pages of Thai-language newspapers, and the young nation with a population of one million was once again in the news.

Roughly the size of Fiji, East Timor went through a long struggle for independence which saw many of its political leaders, including Mr Ramos-Horta, exiled from their homeland. Prior to the historic general election on August 30, 2001, Thai troops were sent to East Timor as part of the United Nations peace-keeping force which was later replaced by the UN Transitional Administration for East Timor (UNTAET).

At midnight on May 19, 2002, UN Secretary-General Kofi Annan handed the government over to President-elect Xanana Gusmão and East Timor became the world's 192nd nation. On September 27 of the same year, East Timor joined the UN, becoming its 191st member.

Since then Mr Ramos-Horta has been a frequent visitor to Bangkok, where he's attended international meetings and met many of his Thai friends. His work on behalf of the East Timorese people earned him the 1996 Nobel Peace Prize, which he shared with Bishop Belo.

The following contains edited extracts from an exclusive interview with the 55-year-old foreign minister, including the problems facing his country:

"From the humanitarian side, it is severe malnutrition. Poverty is partly to blame, but we also cannot produce enough food to feed our people. We are still a least developed country. Malaria and tuberculosis are rampant.



José Ramos-Horta, August 30, 2004.

Unemployment is around 20 percent. This is high but not so bad for a country which has been independent for only two years.

“In 1999, unemployment was between 60 and 70 percent. So, it went down dramatically, particularly because of the tremendous growth in the agricultural and small business sectors.

“We have had considerable international assistance from many countries, including Australia, the European Union, Japan, New Zealand, the Nordic countries, Portugal, the United Kingdom and the United States. We receive a lot of help from inter-governmental agencies, foundations, NGOs and individuals – with hundreds of volunteers from Portugal and Australia.

“A well-known Hong Kong philanthropist, Eric Hotung, has been a big help. He bought a ship, an old Australian Navy hospital that cost him US\$700,000, and converted it into a cargo-passenger ship. It took Timorese refugees from Indonesia to East Timor for two years, at the cost of about US\$80,000-100,000 a month. He also helped to refurbish the airport terminal in Dili. And he is not the only one. There are many people like him.

“Despite 25 years of conflict, there is a lot of positive sentiment of East Timorese people towards Indonesia and vice-versa. The Indonesian government has also been very constructive and pragmatic in dealing with East Timor as an independent country.

“There’s no Thai investment in East Timor as yet. But Thailand has been one of East Timor’s best friends in the region. Other ASEAN nations like the Philippines and Singapore are also big contributors.

“Thailand, I think, is the leading producer of canned fish, and today you don’t find much fish in the Thai waters. Their fishing fleets must go elsewhere. East Timor has enormous fishery resources. There is a strong interest in the Thai fishery industry in having access to our waters.



A well-known Hong Kong philanthropist, Eric Hotung, has been a big help. He bought a ship, an old Australian Navy hospital that cost him US\$700,000, and converted it into a cargo-passenger ship.

“We are not yet ready to be a member of ASEAN and it won’t happen before five to six years. However, we have made the strategic policy decision to join the grouping.

“The Nobel Peace Prize was the most important development in our struggle because it increased the international visibility of East Timor while imposing a high diplomatic cost on Indonesia over its occupation of our country.”

Regarding his earlier ban on entering Thailand, Mr Ramos-Horta said: “Well, a few years ago when circumstances were different, anyone who was involved in the East Timorese struggle wasn’t welcome in any Asian country because of the Indonesian influence. This is understandable.

“However, I came here during that time and received a lot of publicity. This upset Indonesia, who put pressure on Thailand, and I was not allowed to enter afterwards. The same happened to me in the Philippines, which organised a big international conference in 1994 that I was banned from attending. This

was very embarrassing not just for the Philippines but for Indonesia as well, because by attempting to stop me from attending the conference they created a situation that led to favourable publicity for us.

“My son and his bride met at Sydney University, where they both studied. He studied Public Administration while she studied Business Administration. I didn’t believe at that time that he was serious about wanting to get married. But I am an extremely liberal father. I deal with my son like a brother or a friend.

“They will most likely live in East Timor. He will go to Honolulu to continue his Strategic Defense studies. After that, he will probably go to the UK or US to continue the defense studies. After completion of his studies, he will work in our defense department. My son has a very deep appreciation and sensitivity for Thailand and for the Asian culture. He will be a good friend of Thailand in the future.”

Behind the story:

Despite Mr Ramos-Horta’s busy schedule, I was able to secure an interview with him through a Thai contact. I couldn’t wait to meet this well-known global personality. It is not every day you interview a Nobel Peace Prize laureate.

We met in his suite at the Sofitel Central Plaza Hotel (now Centara Grand Central Plaza Ladprao), where he sat on a sofa wearing a blue collarless jacket.

Mr Ramos-Horta gave me 45 minutes of his precious time. I was told later that his staff – who stood a little out of earshot – were wondering what we were talking about for so long. I hadn’t submitted a list of questions in advance and wasn’t asked for one.

Mr Ramos-Horta is an effective politician and a gifted speaker. Talking to him was an unforgettable experience for me, and even after 15 years I still vividly remember the meeting.



Oldřich Škácha / Knihovna Václava Havla

“A great statesman and courageous dissident”

Former Czech president Václav Havel, a world-renowned statesman, playwright and human rights activist, led his countrymen in overthrowing the communist dictatorship in 1989, a dramatic event that contributed to the collapse of other communist regimes throughout Eastern Europe.

Prior to that, as an opponent of the Czechoslovak communists, Mr Havel was arrested several times

and spent almost five years in prison. He has been awarded numerous international prizes and honorary degrees, including a Doctorate of Arts from Chulalongkorn University in 1994 and a Medal of Freedom from US President George W. Bush in 2003.

Thailand and the Czech Republic this year (2004) celebrated several anniversaries, including King Rama VII's visit to Czechoslovakia 70 years ago.

THE INTERVIEW:

You made a very successful state visit to Thailand as a guest of the Royal Family in 1994. You cancelled the second visit last month because of a health problem. This must have been a great disappointment for you.

I was greatly impressed during that state visit and I have always wanted to come back. Yet I have not been able to do so because of circumstances beyond my control. Most recently I received with great appreciation a letter from His Majesty King Bhumibol Adulyadej wishing me a quick recovery, and also flowers from Her Royal Highness Princess Maha Chakri Sirindhorn.

As Thailand is celebrating the birthday of His Majesty, I also wish him all the best. We had an extensive discussion during my visit 10 years ago. After a close follow-up later on, I had great esteem for his outstanding wisdom. I wish to congratulate all the Thai people for having such a great King at the helm of their country because he can embody and effectively protect national unity as well as freedom of conscience, aiming for the peaceful and harmonious co-existence of different religions.

How have Thai-Czech diplomatic relations developed during the past 30 years?

Relations between our two countries have deep roots. Czech travellers had already visited Siam in the 19th century, while our presidents, Tomáš Garrigue Masaryk and Edvard Beneš, maintained friendly relations with Thailand and King Prajadhipok between the two world wars. Many Czech companies including Škoda and Bata also had businesses in Thailand at that time. But after the communists took power in Czechoslovakia in 1948, everything came to a halt.

Diplomatic relations between our two countries were established in 1974, but good cooperation really only began after the collapse of communism in 1989, when democracy and a market economy were installed again. From that year until now, our bilateral cooperation has been dynamic, especially in the fields of trade and tourism. I hear that Prague has become a popular holiday destination for Thais.

Because of your nomination in 1991, Aung San Suu Kyi subsequently won the prestigious Nobel Peace Prize. What was behind your decision?

Czechoslovakia was then already a free country. And it was important for me to show solidarity with the ones who were less fortunate. I have been able to send letters to Aung San Suu Kyi from time to time, and to obtain some information on her situation even, as you know, this is not easy.

I believe that the world should learn to listen to the



Burmese people instead of having them to listen to us. My message to them is: "There are many people in the world who don't forget you and your people and are ready to listen and to help you, if you wish."

Cambodia recently approved an agreement with the United Nations on the establishment of a tribunal to punish individuals who committed crimes during the reign of the Khmer Rouge. Do you have any comment on this development?

We in the Czech Republic know very well how complicated and painful it is to come to the terms with the past. But I believe that this is absolutely necessary. Therefore, I welcome the approval by the Cambodian parliament.

And speaking of Cambodia, I would like to express my happiness that Prince Norodom Sihamoni has become the



His Majesty King Bhumibol Adulyadej greets Czech President Václav Havel after his arrival at Thai Royal Air Force base in Don Muang on February 11, 1994. (Photo by Jiří Jirů)

new Cambodian King. He speaks Czech fluently and is remembered in Prague as a well-cultivated and kind man.

Behind the story:

Václav Havel's planned trip to Thailand was cancelled because of an injury sustained in Taiwan and he was flown back to Prague for medical treatment.

Fortunately the interview still went ahead, as my questions were passed on to Havel who returned in a written form. It was obviously very disappointing for me that I was unable to meet a man so universally admired in my native country. I have a feeling it would have been certainly among the most memorable occasions of my life.

Unfortunately, two earlier attempts by Havel to get

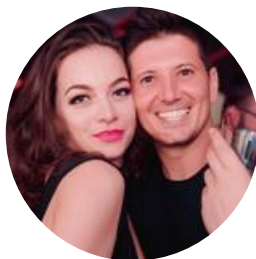
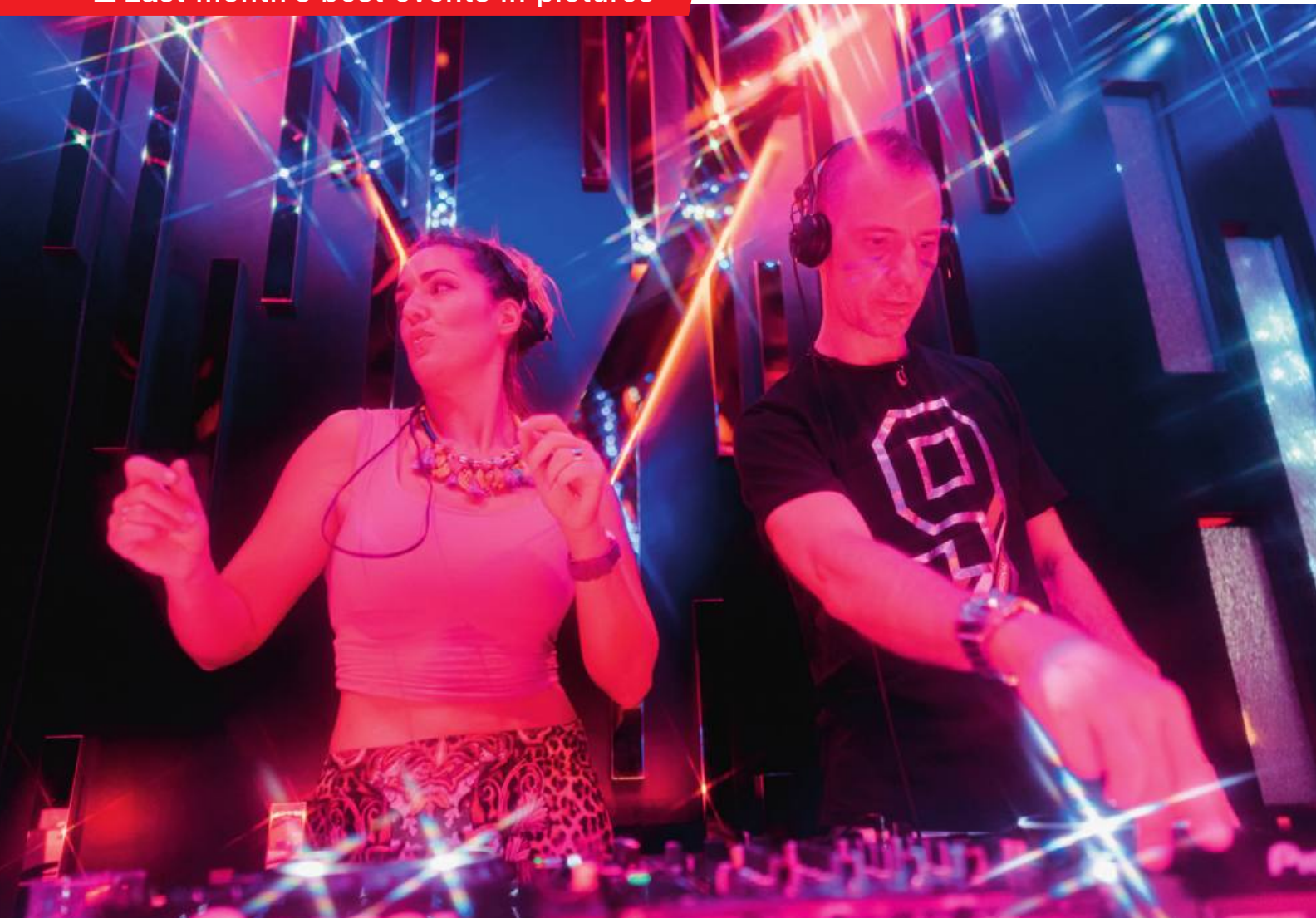
to know Thailand were also marred by health issues. According to news reports, during his first trip here as the President of the Czech Republic in February 1994 he had to cut his stay short because he slipped in the bathroom of a residence where he was staying and broke a rib.

Shortly before a stopover in Thailand in January 2004, Havel fell ill in India, suffering from a breathing problem that prompted a return to Prague. Havel passed away in the Czech Republic on December 18, 2011.

The nation and the world mourned him, not only as a great statesman and courageous dissident, but also as a great thinker and gifted playwright. One of my favorite quotes from Václav Havel is this: "The tragedy of modern man is not that he knows less and less about the meaning of his own life, but that it bothers him less and less."

Social

▣ Last month's best events in pictures





Farewell to the British embassy

Members of the British community attended a party to bid farewell to their embassy in Bangkok, which closed for the final time last month after almost 100 years to make way for a new shopping complex. British Ambassador Brian Davidson led the evening's proceedings in the official residence, which will be rebuilt for the new project utilizing a number of items of historic interest from the old building.

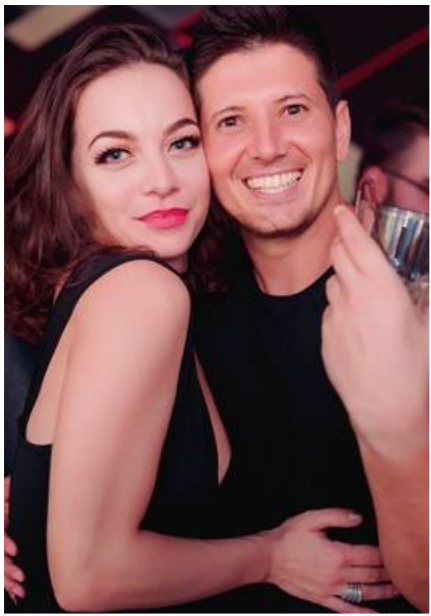




Bamboo Negroni

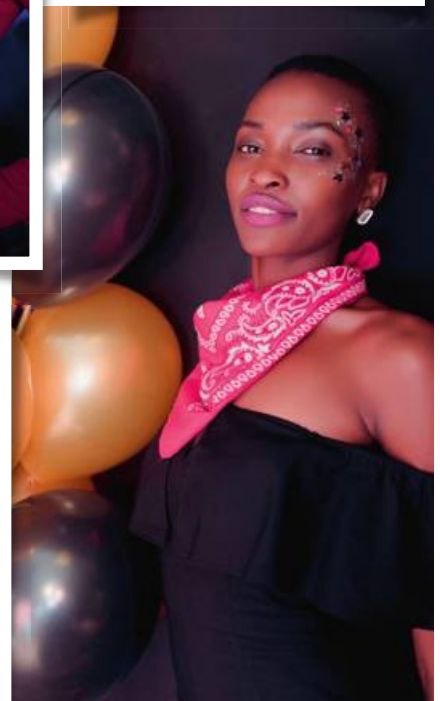
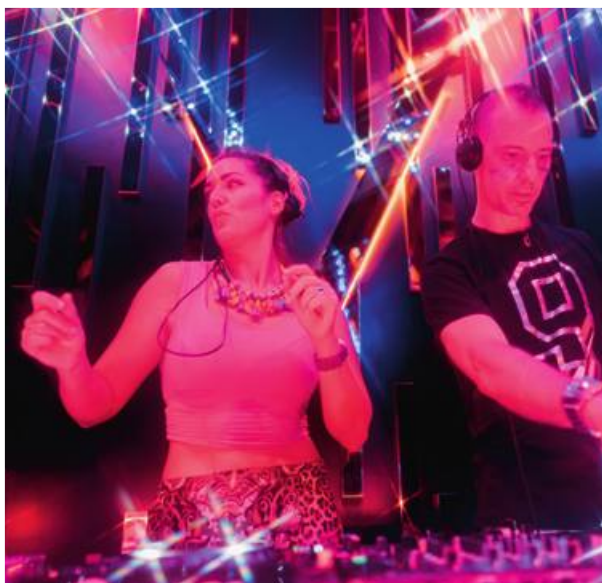
CAMPARI and The Bamboo Bar at Mandarin Oriental Bangkok Hotel hosted “Negroni Week Thailand Launch Party”, a celebration of Negroni’s 100th year anniversary, while raising money for charitable causes with 100,000 baht donated to the renowned The Foundation for the Deaf.





Dazzling Spectacular Starlight!

Panthera Group's Levels Club & Lounge held their STARLIGHT 7th Anniversary Party celebrating 7 years as one of Bangkok's finest nightclubs with their all-new "Starlight" concept of live music & sexy costume performances, and surprise interactive attractions and exciting giveaways. It was a truly spectacular event!





Huntsman Pub's 32nd year

The venerable Huntsman Pub celebrated its 32nd anniversary recently with a fun-filled evening of drinks of great musical entertainment. Located at the Landmark Hotel Bangkok, the Huntsman is widely regarded as the city's oldest pub.





Street food potpourri graces Bangkok rooftop

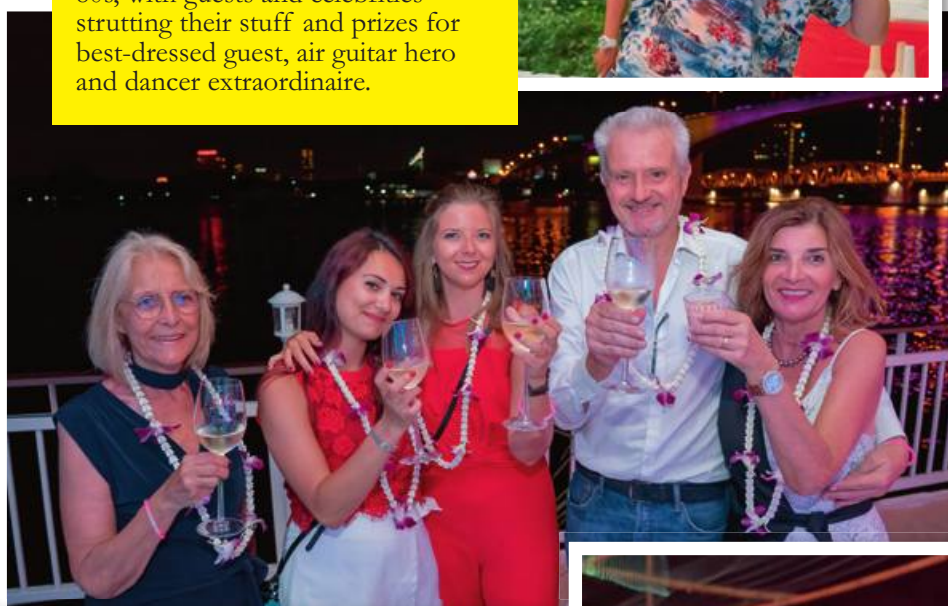
Marriott International recently hosted the second MLive Market culinary festival at Bangkok Marriott Hotel The Surawongse. The 3-day event showcased spectacular street food from Marriott International's 19 hotels in Bangkok, with a vibrant alfresco atmosphere at The Surawongse Rooftop.





Retro Beach Night

At Anantara Riverside Bangkok Resort for one epic night, Trader Vic's transformed into a Malibu-meets-MTV throwback to the 80s, with guests and celebrities strutting their stuff and prizes for best-dressed guest, air guitar hero and dancer extraordinaire.





Torres wine dinner

A wine dinner hosted by IWS highlighting the superb wines of Familia Torres from Spain was held at Scalini restaurant, Hilton Sukhumvit Bangkok. The event was attended by members of the media, IWS executives and representatives of Torres wine.





New experience from KOI

KOI, a contemporary Japanese restaurant located on Sathorn Road, recently launched its loyalty program "KOI Experiences". Originally launched in Los Angeles in 2002, with more KOI outlets opening in New York, Las Vegas and Bangkok in 2005, the restaurant has become popular with local expats and business people.



OZO – a great hotel choice in Phuket



■ With Phuket currently going through its quiet season against a backdrop of an increasing supply of new hotels, the choice of accommodation on Thailand's premier island destination has never been bigger or better. The trick, of course, is to choose your hotel wisely.

For families and independent travelers, OZO Phuket, a newly opened mid-scale property, makes the grade on many levels.

In terms of its location at Kata Beach, OZO guests couldn't wish for more. Apart from being generally recognized as the island's most beautiful bay, Kata is also well

positioned for exploring Phuket's other attractions, including nearby Karon and Patong beaches, as well as numerous offshore islands, golf courses and the amazing Hanuman World zipline park.

OZO's simple but thoughtful interior and exterior design, and its unmistakable laid-back holiday atmosphere also tick the boxes. Accommodation includes 255 guest rooms and suites across nine different categories in a series of five-storey buildings.

Although not set directly on the beach, the hotel is just a short stroll away from the northern end of Kata's



golden sand and surf via a keycard accessed side gate.

The hotel entrance is actually located right on Kata Road, which means guests are close to some great local restaurants, shops and entertainment zones.

That said, many guests no doubt prefer to spend most of their time within the hotel itself. Its extensive landscaped gardens include two separate pools – one designed for kids with its twin water slides and volleyball net, the other a free-form main pool for adults to lounge around and relax in. This area is unquestionably one of OZO's most attractive features.

OZO Phuket's EAT restaurant is the destination for an extensive breakfast buffet and a-la-carte all-day dining, featuring a selection of Thai, Asian and international favourites complemented by artisanal coffee and locally-inspired cocktails.

Diners have a choice of indoor air-conditioned seating or outdoor shaded terrace dining. The Pool Bar which offers a selection of cold drinks, pizza and snacks.

All OZO rooms offer guests high-quality DreamMaster beds which come with pillow-top mattresses and are aligned towards the window allowing either total black out, or natural light for early risers.

Bathrooms feature walk-in rain shower, an integrated wardrobe and luggage bench.

Premium room and suite categories offer additional space or elevated views, with many featuring private balconies. All rooms are fitted with motion sensor technology to optimise energy use, and a recycling system with water from the shower and vanity channelled towards the toilet flushing system.

OZO is a member of the ONYX Hospitality Group, one of





Asia-Pacific's leading hospitality management companies, with a wide portfolio of properties across the region, and more being rapidly developed over the next few years.

Its diverse, yet complementary, brands – Amari, Shama and OZO – each cater to the distinct requirements of today's business and leisure traveller. ONYX is part of Italthai Group,

Amari

Reflecting the warmth and energy of an evolving modern Asia, Amari's network of properties spans Thailand and beyond, including Hua Hin, Pattaya, Phuket, Krabi, Koh Samui, Bangkok, Buriram, Dhaka, Maldives, Johor Bahru, Galle, Vang Vieng and Yangshuo.

Shama

Shama currently operates serviced

apartments in Hong Kong, China and Bangkok. New properties are scheduled to open in major cities, particularly financial centres and residential areas, across the Asia-Pacific region and beyond.

OZO

OZO is a mid-scale hotel experience, practical yet stylish, offering value and comfort for travellers looking for insider experiences, combined with good connectivity and a great sleep. The brand is currently present in Thailand, Hong Kong and Sri Lanka, with more properties opening in the coming years.

Oriental Residence Bangkok

Featuring 145 serviced apartments, 46 luxury condominiums, Café Claire, Oriental Bar, the Play Deck and the city's preferred address for weddings and social occasions.



Phuket attraction:

Amazing Hanuman World zipline park featuring 30 platforms set high in the trees and connected by rappel lines, sky bridges, spiral staircases and ziplines.



Rooftop Crab Chef's Selection

The Horizon Rooftop Restaurant & Bar on level 34 of Hilton Pattaya introduces 'Crab' as chef's recommended menus during July and August. Appetiser 'Start 123 Crab' at 850 baht nett, or for spicy menu lovers 'Drunken Spaghetti with Black Crab' at 1,150 baht net, or 'Crab Boil with Old Bay Seasoning' – three kinds of crab in one dish – at 2,950 baht net. Mouthwatering crab selection daily from 6pm to 11pm.

Tel: 038 253 000



Brighten your Rainy Days

Come rain come shine, you can enjoy Café Kantary's Classic Peach Melba Crêpe throughout the months of July and August. Sliced strawberries tucked into a tasty freshly-made folded crêpe with whipped cream and smooth vanilla ice cream then drizzled with raspberry sauce and garnished with slices of peach. Available at all Café Kantary locations throughout Thailand for only 165 baht net.

Call Centre 1627 www.cafekantary.com

Bangsaray supports Disabled Sailing Thailand Charity fund raiser

More than 250 people turned out to support a charity fund raiser for Disabled Sailing Thailand, a not-for-profit sailing programme that supports and promotes accessibility to sailing for people with disabilities, at the Bangsaray Beach Club near Jomtien Beach.

Stalls, games and live music entertained crowds into the evening while a buffet provided by Bangsaray Beach Club ensured nobody went hungry.

Prizes were donated by the local business and the sailing community, and included a live auction for a 14-foot kayak which went for 17,000 baht. Total funds raised on the evening reached 76,000 baht.

The Disabled Sailing Thailand team, volunteers, sponsors, members of the Thai and Expat business community and friends were out in force to support the worthy cause.

Also present were Thailand's para sailors who Disabled Sailing Thailand supported to compete at the Para Sailing World Championships in the USA in September last year, and in Japan at the World Sailing Paralympic Development programme in October last year.

Disabled Sailing Thailand has an established base in Chonburi and Ocean Marina Yacht Club who recently purchased eight S\14s – sailing boats designed specifically for use by people with disabilities – are creating a regular sailing programme for people with disabilities.

Businesses or individuals who wish to support the programme can contact Disabled Sailing Thailand at info@disablersailingthailand.org, and for more information please visit www.disablersailingthailand.org.





10th Anniversary
HYATT OPEN 2019
31 Aug- 1 Sep
at BANYAN GOLF CLUB

#HyattOpen19

36 holes of golf will be played over two days.

**The Champion will be awarded with a Hyatt Open Trophy,
a traditional silver Claret Jug design.**

The special golf package starts from THB 25,000 net for one player and THB 34,000 net for two players based on twin share room. The package includes:

- A two-night stay at Hyatt Regency Hua Hin with breakfast or choose one of the following accommodation vouchers
 - 2-night stay in Specialty Room at Hyatt Place Phuket Patong
 - 2-night stay in Guestroom at Hyatt Regency Phuket Resort
 - 2-night stay in Specialty Room at Hyatt Place Bangkok Sukhumvit
 - 2-night stay in Grand Room at Grand Hyatt Erawan Bangkok
 - 1-night stay in Park Room at Park Hyatt Bangkok
 - 2-night stay in Regency Club Room at Hyatt Regency Bangkok Sukhumvit
- Two rounds of 18-hole golf including golf cart and caddy
- Charity welcome dinner at Hyatt Regency Hua Hin
- Award lunch at Banyan Golf Club
- Transfers between Hyatt Regency Hua Hin and Banyan Golf Club

*Terms and condition apply

Mark your calendar and book now. Please call Hyatt Regency Hua Hin at +66 3252 1234 or email: reservations.hrhuahin@hyatt.com for more details and reservations.

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PHUKET RESORT

HYATT
PLACE
Bangkok Sukhumvit

HYATT
PLACE
Phuket Patong

BANYAN
GOLF CLUB / HUA HIN





◀ Weekend Specials Promotion

From now until December 20, 2019, getaway with our “Weekend Specials” promotion to selected spacious luxury suites in Sriracha, Rayong, Ayutthaya, Kabinburi, Prachinburi, Korat, or Bangpakong. Rates start from 1,400 baht net/room/night (applicable on Friday-Sunday). Valid for residents of Thailand only and subject to other Terms & Conditions. Please refer to the “Weekend special” discount voucher at www.capekantaryhotels.com/pdf/Weekend2019.pdf
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