

INSIDE: 20 YEARS OF THE BIGCHILLI AND THE PEOPLE WE PHOTOGRAPHED

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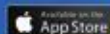
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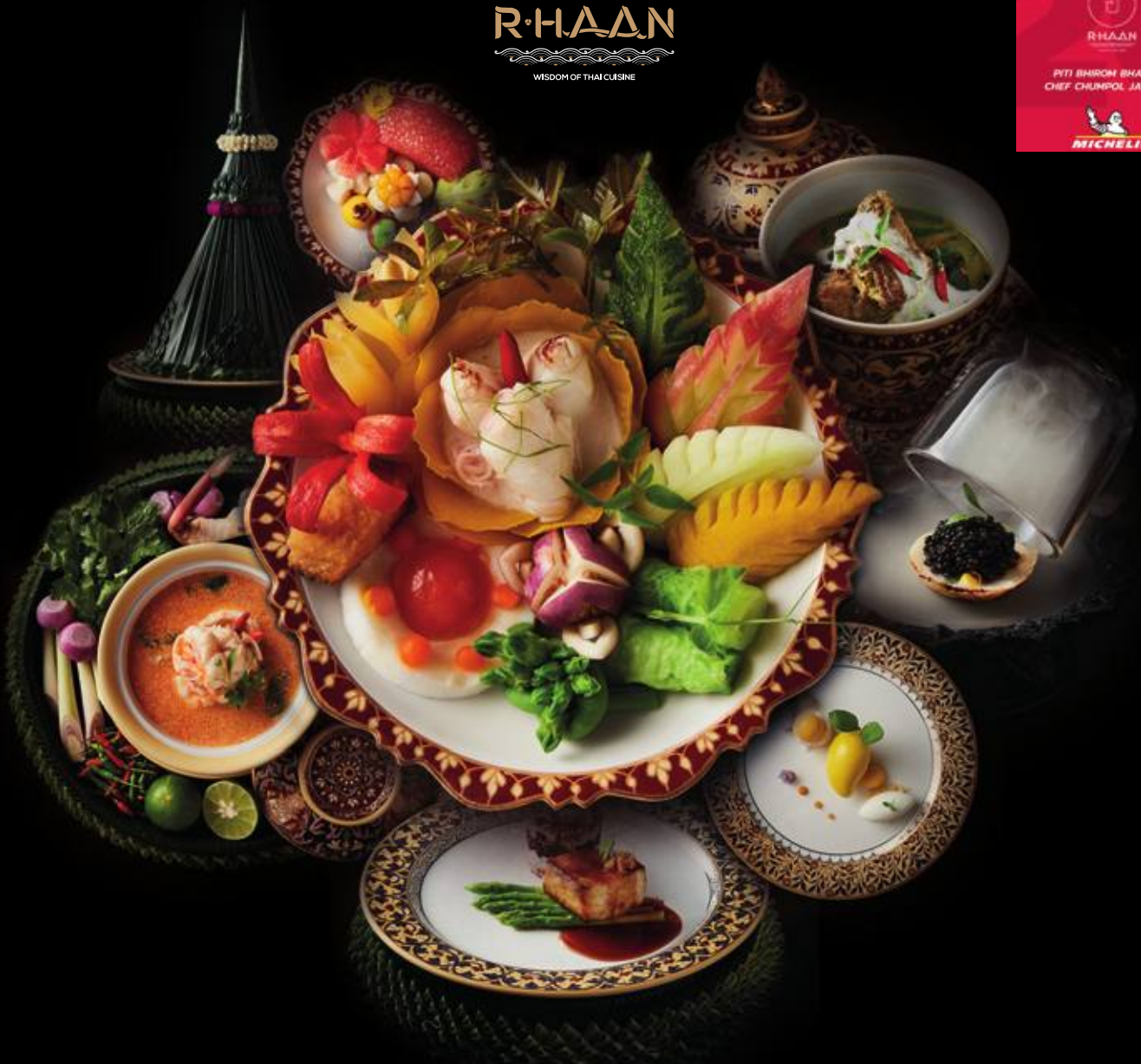
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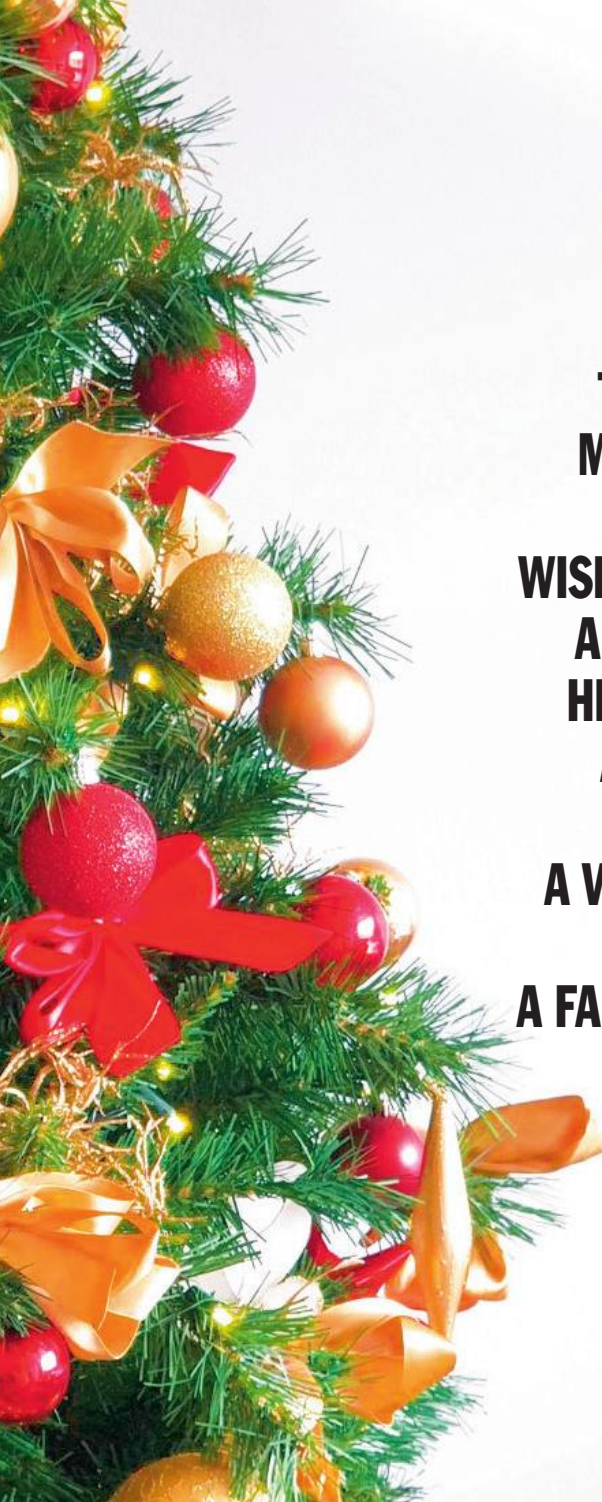
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TheBigChilliMag



thebigchillimagazine

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# How bad will the condo crash be?



**A**s 2019 draws to a close, only the most unflinchingly loyal industry players are refusing to accept that the condominium market is correcting.

Listed developers are blaming LTV restrictions imposed by the Central Bank in early 2019. This has not helped, but blaming this alone, is like closing the stable door, in this case, years after the horse has already bolted. The reasons for correction are clear:

- A 20-year bull run, where Bangkok condo prices have multiplied by 700%
- Prime land price inflation at twice the rate of condo price inflation, whereby it has no longer been able to develop condos profitably for the past 3-4 years
- A loss of confidence in the Thai domestic market
- Thai household debt off the charts to hitherto unseen heights

We are now at the very top of the residential development cycle. All the ingredients are in place for the perfect storm. Most developers are still in denial, as admitting to decline, imperils a damaging self-fulfilling prophecy. Those with the biggest debts and overpriced land are most at risk. It just remains to be seen how bad it will be, and how far will they fall?

## The Curse of the Listed Developer

The concept of listed developers increasing profits and earnings every year, hits a roadblock when the property market corrects. Real estate by nature is more cyclical than other industries and is only a safe investment haven when the market is rising.

However, because of listed status demands, developers need to continue buying land, even when overpriced, in order to continue showing growth. They have to buy land on the

## Thailand's household debt





# A new report by CAS Capital (Thailand), an independent real estate asset management and construction specialist, paints a gloomy but realistic picture of the local condominium scene

assumption that property prices will continue rising. This inevitably stops, and, they end up caught with an inventory of overpriced, unprofitable properties, that are out of tune with the market in recession.

Developers with strongest balance sheets, can fire-sell units quickly once the market turns, and slash prices before the race to the bottom starts in earnest. Those that cannot, because they paid too much for the land, risk a huge potential distressed debt problem, and some will ultimately find themselves having leapt off the listed market cliff, lemming style.

## Incentivization or Desperation?

Five years ago, a new condo launch was only considered successful, if 90%+ of the units were sold at launch. In 2019, a developer considers a 40% launch sales rate a great success, to be broadcast loudly!

For the past decade, most condo buyers were speculators or investors. Properties were bought at launch, and flipped to other buyers during construction, which could last three or four years. As long as prices continued to rise, things worked very well.

What we are seeing now, is developers dropping prices below launch levels, which leaves the remaining early speculators, left high and dry. Under these circumstances, it is obvious why speculators are evaporating and condo sales in Q4 2019 are the worst in a decade.

Thai buyers are key to condo market sales, given the legal requirement to maintain minimum local ownership.

Unprecedented domestic household debt levels therefore further exacerbates market frailty. The Central Bank, alarmed by rising debt defaults, is trying to reign in lending, but in spite of this, the bank NPL ratio has still surged upwards in Q4 2019.

Furniture and fit-out packages are now standard for condo marketing. Many developers have gone further by offering additional incentives. The Pattaya market has particularly

seen the introduction of investment schemes that offer guaranteed returns of up to 10% per annum, for

up to 10 years for an asset class with a market yield of 3-4%. Some more extreme schemes also guarantee to buy the condo back for between 105% and 150% of purchase price!

This has led to a bizarre situation, where only investment schemes are selling, as buyers have lost faith in property. Slick marketing camouflages substance, and both local and foreign buyers have been enticed. What buyers do not appreciate is that they may be paying double the market price for their condo. They are also 100% reliant upon the developer, most of whom lack capital, completing the project, and supporting the investment to maturity. If the developer fails, they will end up with a condominium worth half what they paid for, and no income, assuming the project gets finished!

A number of specialist brokerages market investment schemes like this. In October 2019, the first of these collapsed, which may be the beginning of a series of failures, where a host of gullible consumers end up losing all they have invested.

## Residential Development Cycle



## A fundamental indicator of the health of the local economy

5

Longer debt

Those aged **60-69** have average debt of **453,438 baht** each

Those aged **70-79** have average debt of **287,932 baht** each

1. Household debt-to-GDP surged by more than 25 percentage points in a decade, from 53.3% in 2009 to 78.6% in 2018.
2. Thailand has the second largest family debt load in Asia (78.7), after South Korea (97.7). Others: Hong Kong (72.2), Malaysia (66.3), Singapore (54.7) and China (52.6).
3. 3. 50% of Thais aged 30 have debt. One in five Thais aged 29 are bad debtors, meaning they miss payments.
4. Thais shoulder higher debt. From 377,109 baht in 2009 to 552,499 baht in 2018 (based on the mean debt per person). Debtor to total population ratio has increased from 20% in 2009 to 30% in 2018. Over three million debtors, or 15.9% of 21 million who owe, have defaulted.
5. Longer debt. Those aged 60-69 have average debt of 453,438 baht each. Those aged 70-79 have average debt of 287,932 baht each.



# Netflix to screen the life of 1970s serial killer Charles Sobhraj

Series called 'The Serpent' highlights his many murders in Thailand

A new drama series documenting the crimes of Charles Sobhraj, a French-Vietnamese serial killer linked to over 20 murders of mostly young hippies across the world - including Thailand - during the 1970s is about to be screened on Netflix.

Award-winning French actor Tahar Rahim will play Sobhraj in the eight-part series called *The Serpent*, based on the astonishing true story of how one of the most elusive criminals of the 20th century was caught and finally brought to trial.

Nicknamed 'The Serpent' due to his knack for changing his identity and escaping several international prisons, Sobhraj was once deemed Interpol's most wanted man. In Thailand, he would befriend young hippies and allow them to stay at his apartment in Bangkok, where they were fatally drugged. Their bodies were later disposed of in Pattaya and other still unknown



Left, the real Charles Sobhraj and actor Tahar Rahim

locations.

Sobhraj was interrogated by Thai police in connection with the murders, including two Dutch students, but apparently released because of possible collateral damage to the country's tourist industry.

Meanwhile, Dutch diplomat Herman Knippenberg who had been investigating the case was given police permission to search Sobhraj's Bangkok apartment, a full month after the suspect had left the country. Knippenberg found

evidence, including victims' documents and passports, as well as poisons and syringes.

Sobhraj was eventually jailed in India twice – the second time deliberately to avoid extradition to Thailand - before settling in France. On a visit to Nepal, he was recognized and arrested. To this day, the 75-year-old remains in prison in Kathmandu.

## Horror of expat lady who discovered she was living in Sobhraj's evil den in Bangkok

By Ken Barrett

In 1981 I had been brought out from London to Bangkok by a local publisher, and hadn't been here long before a British girl, Sarah, was recruited as the publisher's marketing manager. She took an apartment in a 1950s block on Bangkok's Saladaeng Road. The block, which was somewhat shabby but still respectable, stood on a corner site and consisted of two five-storey wings with a small swimming pool to the front.

Sarah lived alone, and the moment she moved in she felt uneasy in the place. There was no reason she could identify, she told me; there was just something that wasn't right. And there was the strange fact that the cleaners would not enter the apartment.

Looking around the office one day for some reading material, Sarah found a book written by Richard Neville, entitled *The Life and Crimes of Charles Sobhraj*, which had been published a couple of years previously. Taking it home to her apartment, she began reading.

She reached the point, about halfway through the book, where Neville

describes Sobhraj's arrival in Bangkok. He had rented an apartment in Kanit House. That was the name of this apartment block. The apartment number was 504. This very same apartment.

Neville had himself actually been to the apartment when researching for the book, and he described the place in detail, right down to the kitchenette with its padded vinyl bar, the liver-coloured rubber floor tiling, and the bamboo furniture. He had also been meticulous in reconstructing the events that had taken place in the rooms in which she now lived.

Lying on her bed late in the evening, Sarah read on about the doping and poisoning that had taken place in these rooms, and the young people who had been taken away and strangled or stabbed, and their bodies doused in petrol and set alight. She began to feel sick with horror.

After a sleepless night, and this being the weekend, Sarah went down to the pool where she got talking to another Kanit House resident, an American former helicopter pilot and his Thai girlfriend. The pilot said that, yes, that

had been Sobhraj's apartment. His girlfriend said there was a ghost in the place, and she refused to go inside.

That same day, Sarah fled the apartment, and arrived at the small house I had in nearby Soi Ruam Rudee, declaring in tears that she could not stay in the place for another night. My mae bahn made up a bed for her on the sofa, and she stayed the night. As luck would have it there was an empty house in my compound. She moved in the next day.

I went with her to the apartment to help clear out her possessions. There was a balcony running the length of the building, with the apartment at the far end, and it seemed to be in permanent shade. Inside, there was a dankness; something gloomy. I certainly would not have wanted to stay there myself.

Kanit House was still standing when I moved back to Bangkok in 1994, although by this time it was empty and shuttered. Soon after, it was pulled down. A smart condominium block called (and doubtless with no irony intended) *The Legend* now stands in its place.



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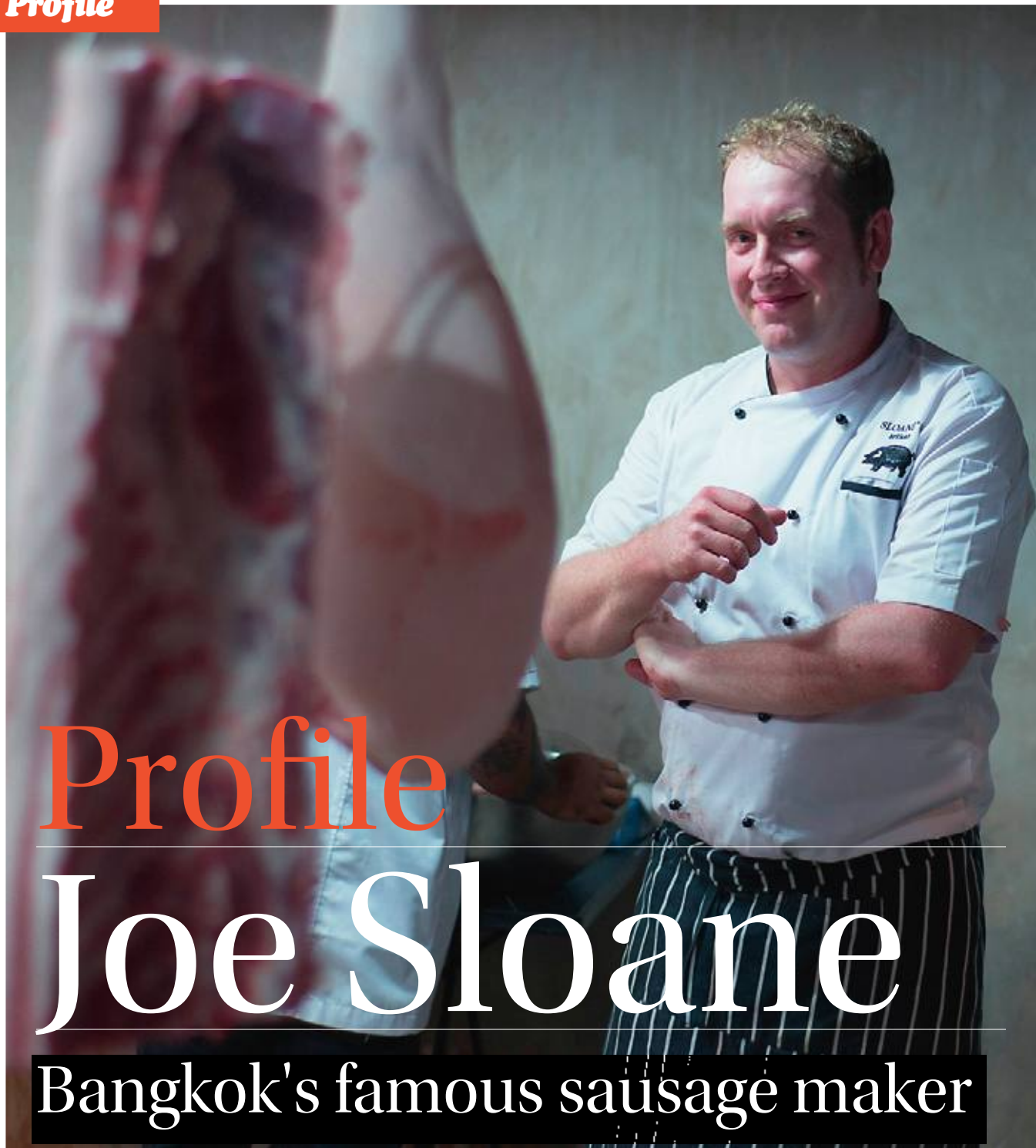
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# Profile

# Joe Sloane

## Bangkok's famous sausage maker

[www.sloanes.co.th](http://www.sloanes.co.th)

**S**tarting with a single pig ten years ago, selling his products in local farmers' markets and to friends, Joe Sloane has grown his food business into one of Thailand's leading and most recognizable suppliers of artisanal meat products.

The line-up includes sausages, bacon, hams, pies, burgers and a range of aged goods like salamis and chorizo.

Today, 'Sloane's' gets through four tons of meat a week, all from "high welfare" sources dotted around the country which UK-born Joe visits on a regular basis.

Most of his beef, for example, is from farms in Korat, while the pigs are sourced from a family cooperative in Ratchaburi, and chickens from Khao Yai. Other suppliers are based in Sisaket, Chantaburi and Chiang Rai. All supplies are processed

by 40-strong staff in the company's Bangkok factory.

In addition to supermarkets popular with Thailand's expat community, Joe supplies a number of leading hotels such as Hyatt, Marriott, St Regis, Kempinski, Anantara, Sheraton and the Minor Group as well as outlets like Starbucks.

In fact, it was Starbucks that helped to give his business a major boost when it added Sloane's Cumberland sausages with Gouda cheese and egg on its menu as a breakfast special. The product was a surprise hit and almost overnight his Cumberlands went main stream.

Sloane's goods are also available in restaurants in Luang Prabang, Laos, while plans to export to Singapore were shelved because the island republic only allow heat-treated pork products.





Here in Thailand, some restaurants now make a point of highlighting the 'Joe Sloane's' products as a sign of superior quality menu items.

To make his recently introduced range of pies, which include steak and kidney, steak and stout, mince and onion, chicken and ham, chicken and asparagus, traditional pork, cranberry and gala, Joe uses a traditional pie making machine from John Hunt of Bolton, a huge 80kg cast-iron contraption, some 60 years old, which he brought into Thailand in sections from the UK.

In terms of price, Joe reckons his products are roughly 20% more than the competition – “typically 250 baht against 290 baht for Sloane's and 600 baht against 500 baht for other products.”

**Name:** Joe Sloane

**Family:** Wife Katie, a teacher at Bangkok Patana School, daughter Scarlett, two dogs and three chickens.

**Employment background:** Worked as a chef since the age of 16 across various countries, including over a decade in Michelin starred restaurants and five-star hotels.

**What do you do here – and how long have you been in your present job?** Having left the chef trade about 10 years ago, I set up my own wholesale butchery supplying the country's top hotels and restaurants, as well as supermarkets with artisan meat products made from high welfare Thai livestock.

**How many products do you make nowadays?** We have about 300 products in total, but many are custom made products for chefs.

**Where do you live?** On the border of Bangkok and Samut Prakan. I've always enjoyed living on the outskirts of the city. It's greener, better street food and more of a community feel compared to the city centre.

**How long in Thailand?** Over 12 years now.

**What brought you here?** Originally my wife's job at Bangkok Patana School. As a chef it was an exciting opportunity to discover another culture's food so jumped at the chance of coming to Thailand. We'd been to a few places around Asia before, but never Thailand.

**What's keeping you in Thailand?** So much. Obviously the business, but also the food, the people, my daughter's education, the weather, so many things.

**Did you ever think as a young man that you'd end up as an independent butcher in SE Asia?** No, it was all about restaurants and Michelin stars when I was younger. My chef career was everything, but it's one of the best moves I've ever made. My real passion was always about food, so being a food producer means I'm involved directly in food and don't have to deal with the rest of the restaurant issues chefs deal with and can concentrate on the food part.

**What's the best part of your job?** Working closely with the full chain from the farm all the way to the end product is great, but it would have to be happy customers. Getting comments about how people have missed certain foods and have finally found a decent sausages/ bacon/ chicken etc is why I set the company up.

**And the worst?** Unhappy customers. I'm pleased to say we get very few complaints, but we produce so much now, we do get the occasional message from an unhappy customer. Usually it's down to personal preference, one person wants a sausage leaner, the next wants it fattier. We do what we can, but it's impossible to keep everyone happy.

**Do you ever feel sentimental about pigs or indeed any other animals, or is all just part of your job?** Not sentimental, but it's a big part of the audits I do at farms and abattoirs in making sure the animals are treated with respect. The farms we work with have a deep care for their animals and like to make sure that care goes through to the end and they get slaughtered humanely too.

**How good are your sausages compared to those in M&S or Sainsbury back in the UK?** Ours are more of a butcher's style sausage and we aim to supply the same quality as a top UK butcher rather than a large supermarket range. Many supermarket sausages are made very cheaply.





## How many slang words can you think of for a sausage?

Hahaha, too many to think of. Some of which are probably not printable.

**Who's your biggest competitor?** I don't feel I have many really. There are a few that have come and gone over the years and a few still on the market that do a similar style to me, but we are quite different from our competitors.

The other smaller butchers don't have strict certification that we do and without the FDA and GMP/HACCP certificates the larger companies can't use them. They prefer to stick to doing what they do, and do it well. Then the larger companies tend to just make the mass produced sausages as they sell better than my style.

By sticking to only using the best quality meats from high welfare farms and being certified by the British Standards Institute it puts us out on our own. The few competitors I have are all friends too and we have a good friendly relationship. We all share contacts and suppliers with each other and the top butchers like Eden Deli and Accidental Butcher have helped me source items I need, as have I for them many times over the years. It's much better like this for all of us, rather than just being rivals.

**What do you think of the sausages that we see all too often 'floating' in a hotel breakfast buffet?** Hahaha, not my style at all, but many chefs are forced to use them due to the low budget they get for their breakfasts. Thankfully





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many hotels are moving away from these and we now supply many hotels across the country that are wanting to ensure they sell a better product than the 'glistening weiners' spinning round in the convenience store across the road.

The days of those terrible hotel breakfasts are certainly slowly going, although it's still a shock at times when seeing top hotels still use the terrible fake sausages rather than offering a better product.

**Do you like 'Issan' sausages, despite not knowing what goes into them?** I do, I love the local sausages, whether it's a spicy Sai Oua or a sour Sai Grok Issan, both are amazing in their own way.

**Can you see the time when Thais will eat as many sausages and pies as an average Brit?** Western food in general is definitely growing throughout Thai society and Thais are have a much better understanding of western food now compared to a decade ago, so sales of good quality

western food is a fast growing market, but not sure it will ever be as much as a Brit. It's comfort for us.

**What are your favorite restaurants in Bangkok?** Bangkok has such a busy restaurant scene it's tough to keep up. But places I go back to regularly are - Err on Maharat Road; Bo.lans casual eatery, which serves Bo & Dylan's great Thai food but in a casual setting; Olta on Suan Plu, where Chef Jamie does some great food using amazing products.

But living out of the city centre my favourite restaurant currently is Puded Kung Maenam on Soi Bearing, a great little Thai seafood place making their own curry pastes by hand and cooking some amazing fresh seafood.

**Do you ever order sausages or pies in a Bangkok restaurant?** Rarely now. Having set up our new range of pies recently I went round trying a lot of pies to test the competition. When eating out I usually choose something very different to my daily routine and usually eat fish.

**Most interesting person you've ever met in Thailand?** Not really Thailand, but when first trying to set up Sloane's (while most people thought I was crazy and no one would be interested in paying a slightly higher price or using local meats) I came across Sharky's in Myanmar. At the time I was having doubts about whether it would work in Thailand, and here was a place making their own sausages and cheeses etc in a country that didn't even have ATMss and credit cards. It gave me some encouragement that if it can work in Myanmar it must be able to work in a city like Bangkok.

**Beer or wine?** Depends on my mood and what I'm eating. I love wine, but a beer along

with spicy food after a long day is the perfect match.

**Beef, pork or fish?** This sounds bad coming from a butcher ....but fish!

**Best compliment you've ever received regarding your food?** "That was so good, I didn't need Brown Sauce" Grant, a Northerner.

**What's next?** We set up two major new ranges this year with both our dry-aged Thai Angus Beef products and our pies. The new frozen range of burgers and pies are flying off the shelves in Villa Market at the moment, so that's keeping us busy. But I've already started on a range of aged goods such as Salamis, Saussicons, Chorizo, Coppa, and Besoala etc and plan to grow this next year.

Other than this next year is all about fine tuning a few items and the business to help with the growth. We've grown a lot over the years, but have no plans to become too big and lose the thing that makes us different to the larger companies we compete against.



# Celebrate

YOUR FESTIVE SEASON 2019-2020

## CHRISTMAS EVE

Tuesday 24<sup>th</sup> December 2019

### RIB ROOM & BAR STEAKHOUSE

- "Christmas Inspiration Menus" from 20<sup>th</sup> – 30<sup>th</sup> December 2019.

### ATRIUM

- Christmas Eve Buffet Dinner only Baht 4,500 net per person. **Come 4 pay 2\***

### THE HUNTSMAN PUB

- Christmas Eve 3 course set menu only Baht 1,250++ per person inclusive of a standard drink.

## CHRISTMAS DAY

Wednesday 25<sup>th</sup> December 2019

### ATRIUM

- Christmas Day Buffet Brunch only Baht 4,500 net per person.
- Christmas Day Buffet Dinner only Baht 3,500 net per person.

**COME 4 PAY 2\***

### THE HUNTSMAN PUB

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

## NEW YEAR'S EVE

Tuesday 31<sup>st</sup> December 2019

### RIB ROOM & BAR STEAKHOUSE

- Selection of 4 course menu at Baht 6,500++ per person, add 2 glasses of RR&B Wine at Baht 800++ per person. Live entertainment by CSI Duo band

### ATRIUM

- New Year's Eve Buffet Lunch only Baht 2,900 net per person.
- New Year's Eve Buffet Dinner only Baht 4,500 net per person.

**COME 4 PAY 2\***

### THE HUNTSMAN PUB

- New Year's Eve Roast Buffet Dinner at Baht 1,300++ per person inclusive of a standard drink.
- Early Bird ticket at Baht 1,200 net per person from 1<sup>st</sup> – 25<sup>th</sup> December 2019. Live entertainment by Sweet Inspiration band

### THE LANDMARK TERRACE

- Join our Countdown Party to 2020 with live DJ station from 10:00pm till late night.

## NEW YEAR'S DAY

Wednesday 1<sup>st</sup> January 2020

### ATRIUM

- New Year's Day Brunch and Dinner Buffet only Baht 3,500 net per person.

**COME 4 PAY 2\***

*\*Conditions: For maximum 12 persons will receive 50% discount.  
Over 12 persons will receive 30% discount on food only.*

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BANGKOK

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# BEER WARS ON SUKHUMVIT

Competition for Bangkok's beer drinkers has never been fiercer, with pubs and bars along lower Sukhumvit dropping their prices during 'happy hours' to their lowest levels in years.

According to a recent unofficial survey of the area, currently the cheapest venue for a pint of local draft beer is **Market Rooftop** on Sukhumvit 11, which sells Tiger for 89 baht. Unfortunately for beer lovers, until very recently this venue was offering even lower prices.

Indeed, local pubs are constantly adjusting their prices, and sometimes add (or omit) service and tax.

Next cheapest bar is **Cali-Mex**, also on Soi 11, which actually advertises its beer at the price-busting 80 baht and claims to be the lowest on the street, but then adds service charge and VAT to lift the price to 94 baht.

**O'Shea's Irish Pub** on Sukhumvit 33/1 comes third at a happy hour beer price of 95 baht, followed by nearby **Robin Hood** at 99 baht, **The Game** (located between Soi 9 and 11) at 100 baht and **Hemingways** on Soi 11 at 107 baht plus VAT.



**The Black Swan** on Soi 19 starts its happy hour prices at 120 baht while **Mullis** (Soi 11) charges 140 baht. **The Irish Pub** (Soi 15) adds service and VAT on its 139 baht beer.

**The Australian Pub** (Soi 11) offers a happy hour Schooner at 85 baht, but this is roughly 25% smaller in volume than a regular pint. **The Old German Beerhouse** (Soi 11 and 13) also has smaller glasses of beer priced at 109 baht.

Do you know cheaper beer prices on Sukhumvit? Let us know: [editorbigchilli@gmail.com](mailto:editorbigchilli@gmail.com)

## Flee flow beer deal at Brewski

Brewski, the craft beer bar on the 29th floor of Radisson Blu Hotel on Sukhumvit 27, is offering an innovative twist to 'Happy Hours' by making them flexible and free flow. Drinkers can choose any two or three-hour period between 5pm and midnight daily for a special free flow deal on local beer costing 299 baht net or 399 baht net respectively. Additionally, this popular venue has a large outdoor terrace with views of the city, plus TV screens showing live sport.

# Doubts over claims that cost of Thai hotels is equal to Europe

A travel website recently raised eyebrows in Thailand when it claimed that the cost of accommodation in popular Thai beach resorts is now on par with or higher than those in Greece, Italy, Spain, Turkey, and Egypt.

Quoting Diethelm Travel Group, Skift.com reported that the cost of a five-star resort in Koh Samui, Koh Phangan and Koh Samed has reached around \$500 per room per night including American breakfast.

"This is similar to the cost of a five-star beach resort in Greece, Italy and Spain, and dearer than a comparable property in Turkey or Egypt, which costs \$350 a night – and even pricier than a mountain resort in Germany, Austria, and Switzerland, which is \$450 a room in the summer July/August high season for Europeans," according to the report.

Skift, a global travel industry watcher, works closely with Diethelm, one of Thailand's oldest and largest inbound specialists.

The report goes on: "A Thai holiday pricing has increased by about 30 percent in U.S. dollar terms and 40 percent euros over the last five years due to the appreciation of the baht and inflation, Diethelm's Group CEO Stephan Roemer pointed out.

"Prices for four-star Thai beach hotels also show a similar pattern: They cost around \$350, as do counterparts in Greece/Italy/Spain, and are higher than the \$200 in Turkey/Egypt and \$300 in Germany/Austria/Switzerland.

"A Thai holiday pricing has increased by about 30 percent in U.S. dollar terms and 40 percent euros over the last five years due to the appreciation of the baht and inflation, Diethelm's Group CEO Stephan Roemer pointed out."

The revelation received widespread media coverage, but basic research shows that the claims may be misleading since they refer to the hotels' full rates, and not the often heavily discounted rates offered on the Internet.

Hotel booking sites for Koh Samui currently show only two properties, Banyan Tree and Conrad, exceeding US\$500 (15,200 baht) while the majority of hotels are offering rooms at between 5,000 to 9,000 baht a night.

It's a similar story on Koh Phangan and even more so on Koh Samed, which right now has plenty of accommodation starting from 1,000 baht a night.

Claims that these three destinations are excessively expensive are further dispelled by looking at last minute hotel booking sites like Agoda which is offering huge discounts on hotels' published rates.

"It's a fallacy that Thailand's room rates in these resorts are the same as some European countries," commented a Thai hotelier. "Thailand remains competitive. Just look at places like Bangkok where five-star hotels are incredibly attractive price-wise."





# Party in the Clouds

## NEW YEAR PARTY

### PARTY IN THE CLOUDS

December 31, 2019  
21:00 – 02:00 hrs.

Amid swirling clouds of atmospheric color and dramatic views of downtown Bangkok, party-goers will surely be inspired to celebrate as befits the momentous occasion.

**THB 850 ++ per person** included 1 free drink



### GINGERBREAD HOUSE WORKSHOP

December 14 & 21, 2019  
11:00 – 11:45 hrs. followed by Lunch

Our famous annual Christmas Gingerbread House Decorating Workshop and leave the rest to Executive Pastry Chef and team.

**THB 1,590 ++** including International Lunch Buffet for 1 Adult and 1 Kid at Seasonal Tastes restaurant.

Extra kid: THB 850 ++



### WESTIN POOL PARTY

December 21, 2019  
13:00 – 21:00 hrs.

Let's get wet and unwind in style! Our Pool Party features liquid Pool Bar refreshments and classic poolside bites plus an awesome line-up of DJs.

Entrance fee:  
**THB 340 ++** including 1 free drink.



### GARDEN BLOSSOM HIGH TEA

1 – 31 December 2019  
Daily, 12:00 – 18:00 hrs.

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

**THB 950 ++** per set for 2 persons including 2-hour free flow of coffee and tea.

Bookings via our Online Store enjoy discounts from 20% to 50%: [onlinestorewestinbangkok.com](http://onlinestorewestinbangkok.com).  
For more information or reservations, please call (66) (2) 207 8000 or email [fb.bangkok@westin.com](mailto:fb.bangkok@westin.com)



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# NEW YEAR'S EVE AT PULLMAN

31<sup>st</sup> December 2019

**NEW YEAR'S EVE DINNER BUFFET** | THB 2,890 NET

**NEW YEAR'S EVE BBQ DINNER  
WITH FREE FLOW DRINKS** | THB 2,300 NET

**COUNTDOWN PARTY  
AT INBLU LOUNGE & BAR** | FREE ENTRY

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Enquiries and reservations **0 2204 4000**



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# CELEBRATE CHRISTMAS AT PULLMAN

24<sup>th</sup> - 25<sup>th</sup> December 2019

**CHRISTMAS EVE DINNER BUFFET | THB 3,000 NET**

**CHRISTMAS DAY BRUNCH BUFFET | THB 3,000 NET**

**CHRISTMAS DAY DINNER BUFFET | THB 2,700 NET**

Prepaid offers are available. Accor Plus members are eligible for exclusive prices.

Book online at [www.pullmanbangkokgrandesukhumvit.com](http://www.pullmanbangkokgrandesukhumvit.com)

Enquiries and reservations **0 2204 4000**



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# Reasons why people are choosing to call Bangsaray home!

*Bangsaray has rapidly emerged as a premium residential hotspot in Thailand. This is not surprising when considered it is surrounded by world-class facilities, proximity to Bangkok, and perfectly positioned in Thailand's Eastern Economic Corridor (EEC).*

■ The Thai government's key economic policy to develop high-tech industry in Thailand's Eastern Seaboard has fueled infrastructure expansion in roads, rail and air transport. Bangsaray is now easily accessible being only a 90 minute drive from Bangkok, while a by-pass motorway and the confirmed 224 billion baht high-speed rail link between Bangkok and Pattaya will reduce journey times even further. The fast-expanding U-Tapao International Airport can now cater for five million passengers per year and will have capacity for 15 million by 2025.

Major tourism and commerce projects worth an estimated 994 billion baht are also underway. News that

Alibaba Group plans to invest around 11 billion baht within the EEC, and plans for a 10 billion Baht Icon Siam complex in Na Jomtien, will in itself create a huge number of employment opportunities and will see a further increase of sophisticated visitors to the area.

Savvy residential real estate developers are capitalising on this emerging destination. Pioneering premium wellness real estate developer Sunplay Asia recently completed the first phase of its flagship project - Sunplay Bangsaray.

Set on 175 rai (28 hectares) of gently sloping hillside, Sunplay Bangsaray is a collection of luxurious apartments





and private pool villas set amidst beautiful tropical gardens and panoramic sunset sea views over the Gulf of Thailand. At the heart of the estate is the superbly equipped Sunplay Club, where residents can participate in a full range of premium dining and recreation facilities, and comprehensive concierge and property management services.

“With accessibility and surrounding economic development, Bangsaray offers a haven for those wishing to embrace an active lifestyle, without sacrificing luxury, convenience or independence”, says Adrian Bowen, Managing Director of Sunplay Asia.

Uniquely bespoke, the developers at Sunplay Asia understand how expatriates want to live and recognize that buyers demand more than just a luxury building in a prime location. Wellness real estate is now a \$134 billion industry with fast growing global appetite for this asset class. Here, you can take your pick of stylish, superbly designed freehold condominiums, pool villas, and bespoke luxury residences. Most importantly, at the heart of this private secure community, residents can live their best lives with an irresistible choice of world-class activities and facilities, all waiting just outside their private sanctuary.

Mr. Bowen says, “We are becoming increasingly aware of the impact of lifestyle and environmental factors on our wellbeing. Thailand’s unique qualities have facilitated the concept of merging our living spaces with a sense of health and wellbeing. Wellness real estate has emerged as a solution to support individuals and communities to live healthier and socially enriching lives. Our vision was to create an innovative new community lifestyle concept that combines intergenerational living, social engagement, leisure and luxury, with a focus on wellness and vitality”.

Situated on Thailand’s eastern seaboard, nestled between the fishing town of Bangsaray and benefiting from the gentle sea breezes that drift in from the Gulf, Sunplay Bangsaray is a fully integrated active community lifestyle concept that offers residents a fresh new perspective on this country’s exciting real estate space. Designed with wellness, activity and vitality in mind, residents can indulge in fresh seafood restaurants set amongst tranquil settings, leisure activities with 10 world-class golf courses or simply



enjoy the verdant hills perfect for walking and cycling enthusiasts.

In the contemporary market with shifting perceptions of what a developer is socially responsible for, Sunplay was inspired to give back through social initiatives at the Baan Sunsaray community school where local school children are invited to explore Thailand’s arts and cultural heritage. An emphasis on social and community outcomes is key hallmark of the project with Sunplay Asia providing open spaces at the Eco-dome where residents can grow their own produce fostering farm to plate dining.

Sunplay Bangsaray is a fully integrated active lifestyle community. The development represents an innovative new living concept – a concept that combines stylish living with a rich array of activities and a friendly community of like-minded individuals. Living in Sunplay Bangsaray inspires an active, meaningful, and socially engaged life.

The wellness industry represents 5.3 percent of global economic output, while the Global Wellness Institute estimates that sales price premiums for wellness lifestyle real estate developments average 10–25 percent over conventional residential developments. Wellness real estate isn’t coming. It’s here.

[www.sunplay.asia](http://www.sunplay.asia)





**Next month**

**20 Years  
of  
The BigChilli**

**Our special  
Anniversary Issue**

**[www.thebigchilli.com](http://www.thebigchilli.com)**

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**The BigChilli magazine**





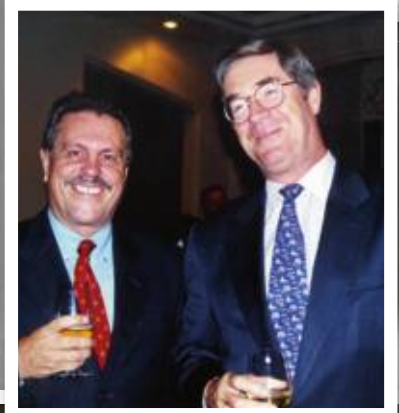
# 20 YEARS of The BigChilli

The countdown on The BigChilli's 20th anniversary begins this month with six pages of photos taken from our Social Diary during the past two decades. Long term members of Thailand's international community and regular readers of the kingdom's first expat magazine will recognize many of the people featured in this special issue. They may even spot themselves. It will definitely be a trip down memory lane. And the entire magazine will appear on all our social media platforms.

This theme will continue in next month's birthday edition of The BigChilli with more photos of expats past and present, together with reminders of some of our most famous stories and notable personalities.

Plus the background to how it all started for The BigChilli 20 years ago.

**The BigChilli. Thailand's Original Expat Magazine**



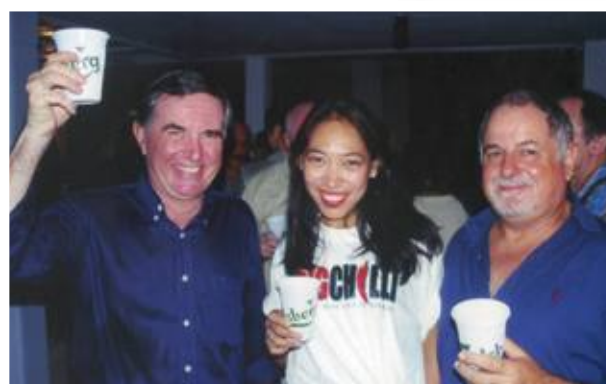
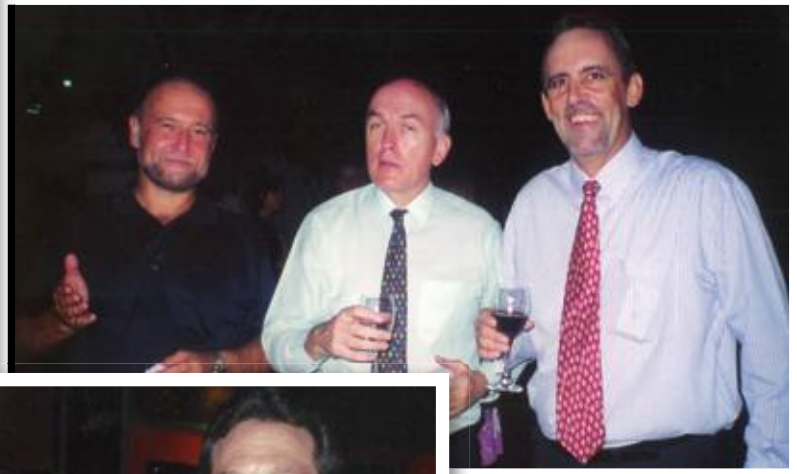


**FACES FROM THE PAST**  
From our Social pages 2000-2019

20 Years  
of  
**The BigChilli**









**FACES FROM THE PAST**  
From our Social pages 2000-2019

20 Years  
of  
**The BigChilli**









**FACES FROM THE PAST**  
From our Social pages 2000-2019

20 Years  
of  
**The BigChilli**



**MORE PHOTOS FROM  
THE PAST IN NEXT  
MONTH'S  
BIGCHILLI**



# Beautiful Restaurants



## Baltic Blunos

Martin Blunos, the walrus-mustachioed British chef with Latvian roots and Michelin stars to his name, has joined forces with Latvian chef Aleksandrs Nasikailov to open Bangkok's first restaurant focusing on the food from their traditional homelands in Northern Europe. Called Baltic Blunos, this fine dining restaurant is located in the popular entertainment area of Thonglor (Sukhumvit 55). The partners call their food 'Baltic Crossover' as it is a blend of cuisines from Latvia, Estonia and Lithuania using imported products as well as local ingredients and flavours. The handsome décor features natural woods, warm lighting and brown leather to create a classy ambiance. Images of Latvia adorn the walls as do some giant photos of Chef Blunos himself.





In this monthly column, The BigChilli celebrates restaurants in Thailand that excel in their design as well as their cuisine. Dining in beautiful surroundings is regarded by many as a key element in their choice of restaurant for lunch or dinner. It sets and maintains the mood for a memorable dining experience – and is often the main reason for a return visit. The purpose of this photo feature is therefore to pay homage to those owners who have invested in creating a Beautiful Restaurant for the pleasure of Bangkok’s diners.



## Praya Palazzo

Built almost 100 years ago in the style of an elegant Italian palace, Praya Palazzo is an incredibly romantic venue set on the western banks of the Chao Phraya River. It is accessible only by a free transfer boat. Completely restored in 2009 using original materials and craftsmanship to reinstate the house's former glory, Praya Palazzo is today a popular luxury 15-room boutique hotel with a wonderfully atmospheric Thai restaurant serving popular dishes from the various eras of Thailand's past.  
 757/1 Somdej Prapinklao Soi 2, Bangyeekhan, Bangplad,  
 Bangkok, 10700, Thailand Tel+662-883-2998 or +66 81 402  
 8118reservation@prayapalazzo.com







# Mocha & Muffins, the ultimate in good taste

■ Café heaven is back on the lips and taste buds of Bangkok food lovers with the reopening of the newly refurbished Mocha & Muffins at the Anantara Siam Bangkok Hotel.

The return of this perennially elegant venue is being enthusiastically welcomed by old and new patrons who just love its cool ambiance and heavenly homemade cakes, bakes and other delights.

Mocha & Muffins' new-look design concept cleverly dips into the past by recreating the feel of a traditional Thai dessert shop, complete with marble counter and shelves loaded with all kinds of goodies – and the glorious smell of freshly baked treats.

Designed by Chef AJ, the new menu features a range of hearty and healthy options including rotisserie chicken, soups, all kinds of wholesome sandwiches, build-your-own salads and quiches, as well as the

café's signature French onion soup.

For many, though, those heavenly pastries, freshly baked bread and divine cakes remain the greatest temptation. As do the homemade ice cream, creamy milkshakes made from strawberries and chocolate, traditional Thai tea and carefully crafted single-origin coffee.

Here's a tip: Don't miss the Bucket cake, a dreamy chocolate creation, topped by macaron, cream, berries and gold leaf. Pure eye candy and so mouthwatering.

In addition to the flavorful slow pressed juices, the Café has some great smoothies, including the Anantara ABC (apple, banana and carrot), Body Boost (ginger, watermelon, orange, strawberry and basil seeds) and Detox Green (kale, pear, ginger and apple). Also available is a selection of artisan beers and wines for those looking for a different

kind of pick-me-up.

The décor is a beautiful balance of chic and natural, including handmade glazed clay tile walls, with touches of antique copper, craft woodwork and Jim Thompson throw pillows.

Furnished with custom pieces and original art depicting stories inspired by nature and desserts, Mocha & Muffins sets a tone of sophistication and warmth. Floor-to-ceiling windows overlook the surrounding courtyard garden and guests can dine in with a view of the open kitchen, al fresco on the spacious new terrace or simply grab and go.

*Mocha & Muffins is located on the 1st floor, Anantara Siam Bangkok Hotel (BTS Ratchadamri), open from 7.00 am to 8.00 pm daily.*

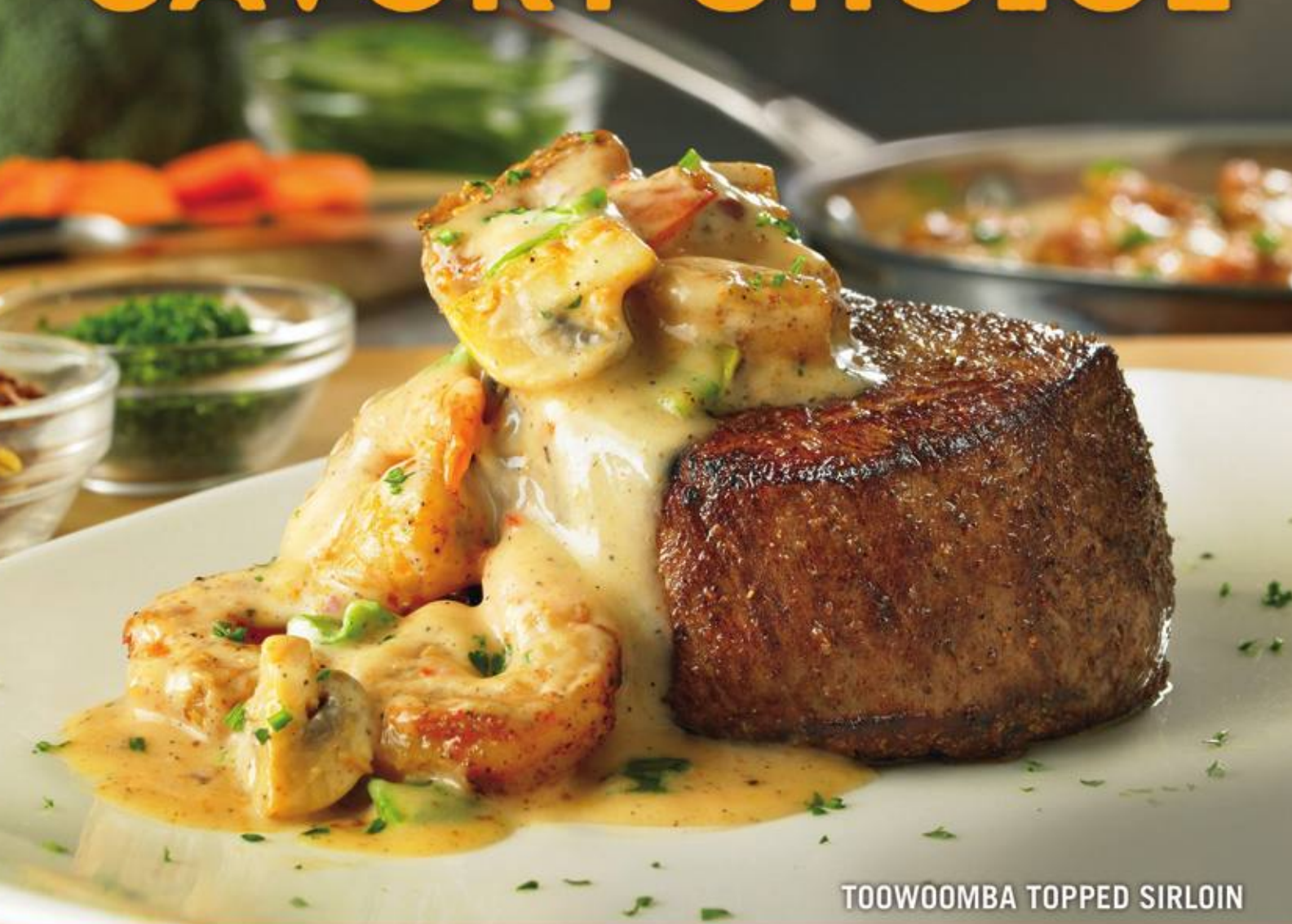
*Call +66 (0) 2126 8866 Ext. Mocha & Muffins or email [mochamuffins.asia@anantara.com](mailto:mochamuffins.asia@anantara.com), or visit the website at [www.anantara.com/en/siam-bangkok](http://www.anantara.com/en/siam-bangkok)*



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# Attico – perfect choice for authentic Tuscan cuisine

*Beautiful Italian restaurant at Radisson Blu Plaza Bangkok*



■ There's no shortage of Italian restaurants in Bangkok, so the challenge for food lovers is to pinpoint one with all the right credentials – convenient location, great décor and agreeable ambiance, friendly and efficient service, and a chef from Italy who really understands his art and knows how to please his guests with outstanding cuisine.

Frankly, Attico at Radisson Blu Plaza is a great choice. It ticks all the boxes.

Well located on the 28th floor of this five-star Sukhumvit hotel, a short walk from the Asoke BTS station, award-winning Attico is the only rooftop Italian restaurant in Bangkok. Views of the city from the elegant main dining room and two alfresco lounge terraces are spectacular.

Designed in the style of a Tuscan villa, the restaurant makes the most of high ceilings and floor-to-ceiling picture windows with warm dark woods, exposed brickwork and decorative wine barrels.

Front and centre is a semi-open kitchen and butcher counter with a display of Italian charcuterie, giving

the place with an inviting and relaxed mood. The wood furniture and a semi-private room for family style dining add a feeling of comfort while the floor to ceiling windows frame the dramatic city skyline.

Overseeing the authentic Tuscan kitchen is Chef Danilo Aiassa from Piedmont in Italy, one of Bangkok's most experienced chefs, having worked for the Four Seasons and the Mandarin Oriental, among other famous hotels. He's always available to explain his amazing daily specials and recommend dishes from Attico's extensive menu.



Attico's cuisine is described as 'traditional taste, with modern techniques' focusing on high quality imported and locally sourced ingredients. Popular favourites include the homemade pasta and gnocchi, traditional Italian soups, glorious salads, cold cuts with cheese, premium antipasti and Attico's heavenly home-baked breads.

The menu features a number of highly recommended 'signature dishes' for each category. The signature pasta, for example, is the delicious Homemade Tagliatelle with Imported Boston Lobster, while the recommended mains include Traditional Italian grill 1.5 kg T-Bone Fassona, Whole Italian Sea Bass,



and the Classic Grill Pork Ribs Rosticciata.

Other mouth-watering mains include Angus Beef, Herb Crusted Lamb Cutlets, Grilled Yellowtail with Sicilian Sauce, and Diavola style Spicy Chicken.

The pasta selection is impressive, with every variety represented in medium or large portions. Don't miss the Spaghettoni with Render Meat Balls, Risotto with Pan Fried Tiger Prawns or the Traditional Lasagne.

Pizzas are a big draw and Chef Danilo features no less than ten Napoletana styles on the menu, so there's something for everybody. The desserts are divine, notably the Homemade Tiramisu and the Lemon Sorbet, while the stock of excellent Italian wines is almost endless.

Attico is simply exceptional, a restaurant in the finest of Italian traditions.

Open daily for dinner between the hours of 6:00 PM and 12:00 PM; Attico is an ideal location for family dining, business dinners, romantic meals and unwinding with friends.

Contact: 02 302 3333.

FB: [atticoitalianrestaurant](#).

Line: [@Radissonblubangkok](#)

28th Floor Radisson Blu Plaza Bangkok.





# New Year Eve

On 31<sup>st</sup> December 2019



Celebrate New Year Eve in the Italian Family style surroundings of our Tuscan restaurant. Breath-taking views of the city skyline enhance our Italian homemade menu – expertly created by Chef Danilo, don't forget to sing along with our live band and countdown to 2020 together.

- Set dinner 5 courses at THB 3,500 net/person (indoor)
- Terrace set dinner at THB 5,000 net/person.

Children/Kids menu provided.

Dinner: 06.00pm – midnight

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For more information and reservations,  
please call: 02 302 3333 or email: [fbsec.bangkok.blu@radisson.com](mailto:fbsec.bangkok.blu@radisson.com).





# Join us this Christmas

By CK Lee

■ Bangkok Marriott Marquis Queen's Park, Bangkok's largest luxury hotel, kicks off the celebration with the lighting of 6-meters tall Christmas tree, at the Lobby Lounge on December 2, 2019 at 6PM. Mark your calendar for a meaningful evening with gourmet bites, Christmas carols and bright Christmas lights!

Festive Afternoon Tea features Silver Jubilee & Watte series of 100% pure Ceylon teas. Lobby Lounge from December 1-31, 2019 between 12:00 PM to 6:00 PM.

Every Friday & Saturday in December, indulge in Festive Free-Flow Weekends at the Lobby Lounge with free flow of white, red, rose and sparkling wines, accompanied by live music and entertainment available during 6:00 PM - 9:00 PM.

For a sumptuous Christmas feast, Akira Back Restaurant and Bar on the 37th floor offers Festive Fusion with premium quality ingredients include Gillardeau Oyster from France to enjoy with ponzu, chojang and tomato



salsa and Pan Seared Andaman Sea-bass with black bean sauce, spicy tofu and asparagus during 20 - 29 Dec., 6:00 PM - 11:00 PM.

For a buffet-style feast, head to Goji Kitchen + Bar, international buffet outlet that celebrates diverse culinary cultures with theatrical open kitchen. Expect Christmas menus like Honey Glazed Ham, Roasted Turkey and sweet treats that include Christmas pudding, yule log, ginger bread, all to be enjoyed with Christmas sangria. Festive entertainment includes Christmas, Santa Clause's appearance and gift giving. Christmas Fun Day Brunch also available the next day.

The Final Feast of the Decade, at Goji Kitchen + Bar should be your destination. The sumptuous dinner buffet with five types of oysters, caviar, Boston lobster, prime rib and champagnes, is on December 31, 2019 from 6:00 PM - 10:00 PM.

Elevated your countdown at Akira Back Restaurant and Bar. Kicks off the dinner with Foie Gras Potato Salad tossed with black garlic dressing, winter black truffle and micro roquette, followed by Crispy Egg served with house-cured smoked salmon, crème fraiche and caviar.

Ring in 2020 at ABar, exclusive cocktail bar on the 37th floor and ABar Rooftop, an alfresco rooftop bar. The End of a Decade Party on December 31, 2019 includes mesmerizing party decoration, live music and free flow drinks. Tickets are available from THB 2,800 net.



New Year's Resolution Brunch is at Goji Kitchen + Bar on January 1, 2020. Festive Hamper filled with seasonal classic delicacies such as roasted turkey with all the trimmings, prime rib of beef and a broad choice of classic Christmas desserts such as yule log cake, Christmas stollen and plum pudding are available from Hamper House, Lobby Level.

If you are looking for a space for private events, the hotel also offers Year End Private Parties promotions to indulge your festive whim at ABar on the 37th floor, inclusive of special packages and deals. Give them a call.

*For more information and reservation, please contact 02 059 5999, email [restaurant-reservations.bkkqp@marriotthotels.com](mailto:restaurant-reservations.bkkqp@marriotthotels.com) or visit [bangkokmarriottmarquisqueenspark.com](http://bangkokmarriottmarquisqueenspark.com)*



**3 ZONES**

**2 MUSIC STYLES**

**JAZZ/ELECTRO**

**31<sup>st</sup> DEC 2019**

**7 PM - 2 AM**

**Starts from THB 2,800 net**

**All Night DJs and Dancers**

DJ Jason Herd, DJ Jon White

DJ Windy, DJ Lady Sweet Secret

ABar at 37<sup>th</sup> Floor

ABar Rooftop at 38<sup>th</sup> Floor

Sky Garden at 38<sup>th</sup> Floor

Ticket Bookings at  
**eventpop**



# 2020

## NEON ROOFTOP COUNTDOWN

**AT BANGKOK MARRIOTT MARQUIS QUEEN'S PARK**



### **EIGHT TO THE BAR**

AT ABAR - 37<sup>th</sup> floor

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



### **NEON ROOFTOP**

AT ABAR ROOFTOP - 38<sup>th</sup> floor

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



### **VIP LOUNGE**

AT SKY GARDEN - 38<sup>th</sup> floor

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





## CHRISTMAS CELEBRATIONS

**PUBLIC FESTIVE BUFFET: 20 – 25 December 2019**

Get your fill of festive feasting with all your favourites in a Christmas dinner buffet at PUBLIC.

**Time: 6:00 pm - 10:30 pm / Price: THB 1,290++ per person**

**Drinks package available THB 1,100++ per person (2 hrs)**

**PUBLIC**  
ALL DAY DINING

**BENIHANA CHRISTMAS BRUNCH: 23 – 25 DECEMBER 2019**

Celebrate the season with signature sushi and sashimi, sizzling spectacles and family fun. Enjoy Christmas Brunch at Benihana.

**Time: 12:00 noon - 3:00 pm / Price: THB 1,450++ per person**

**Drinks package available THB 1,100++ per person (2 hrs)**

**BENIHANA**  
THE JAPANESE STEAKHOUSE

## NEW YEAR CELEBRATIONS

**NEW YEAR'S EVE POOLSIDE PARTY: 31 DECEMBER 2019**

Join us for the countdown to 2020 with a stylish poolside soiree and international buffet

**Time: 8:00 pm - 1:00 am / Price: THB 1,690++ per person, including a glass of bubbly**

**Drinks package available THB 1,200++ per person (2 hrs)**

**BY THE POOL**

**SIZZLING ASIAN NEW YEAR'S EVE: 31 DECEMBER 2019**

Say sayonara to 2019 with a seven-course set menu of Japanese delights and Teppanyaki treats at Benihana.

**Time: 6:30 pm – 11:30 pm and celebrate New Year 2020 BY THE POOL until: 1:00 am**

**Price: THB 3,900++ for 2 people including a glass of bubbly**

**Drinks package available THB 1,500++ per person (2 hrs)**

**BENIHANA**  
THE JAPANESE STEAKHOUSE

**NEW YEAR'S DAY BRUNCH: 1 JANUARY 2020**

Start the New Year in style with limitless oysters, premium sushi and salmon, striploin and chicken on the grill.

**Time: 12:00 noon – 3:00 pm / Price: THB 1,450++ per person**

**Drinks package available THB 1,100++ per person (2 hrs)**

**BENIHANA**  
THE JAPANESE STEAKHOUSE





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# Food & Drink

Bangkok's hottest dining deals and news



## A Smokin' New Year's Eve

New Year's Eve at SEEN rooftop bar Avani+ Riverside Bangkok Hotel offers swinging beats and burlesque-dancing femme fatales, with resident DJs from 7pm and an exquisite five-course shared meal with open bar and exotic cocktails. Or celebrate the night from 9pm with unlimited spirits and mixers, beer, sparkling, red and white wine leading you to the countdown. Free-flow package is 7,500 baht net, dinner with open bar is 16,000 baht net.

📍 Tel: 02431 9120 [seenrooftopbangkok.com](http://seenrooftopbangkok.com)



## Platter Menu with Beer Paring

At Brewski, Radisson Blu Plaza Bangkok discover beer pairing with Special Bar Snack : Asian Platter (Laab Moo Tod, shrimp spring roll, chicken satay, fried sea bass) or Western platter (Jalapeno cheese poppers, chicken Piri Piri, stuffed potato skins, calamari) at 650 baht, or Seafood platter (Fried cod in beer batter, scallop with garlic butter, mussel and shrimp serve with spicy garlic lime seafood sauce) at 670 baht. Open Daily until 1.00 am.

📍 Tel: 02 302 3333  
[Supinda.Sonamai@radisson.com](mailto:Supinda.Sonamai@radisson.com)



## Riverside Festivities

Anantara Riverside Bangkok Resort presents a host of celebrations for New Year's by the River. At Riverside Terrace, a cocktail reception before dinner with Beluga caviar, Périgord black truffle, Maine lobster and Iberico lamb plus a masquerade ball. At Trader Vic's couples can Dine by Design with foie gras and blue lobster paired with Champagne and wine. Manohra Cruises offer a five-course dinner sailing down the Chao Phraya under fireworks at midnight. Contact for full details.

📍 Tel: 02 476 0022 [bangkok-riverside.anantara.com](http://bangkok-riverside.anantara.com)



## Fabulous Festive Offers

The Square, Novotel Bangkok on Siam Square celebrates the season with a festive seafood buffet for Christmas dinner and New Year's dinner, with festive favourites including roast turkey and maple-glazed ham with sides, a grill station with beef sirloin and pork neck plus other highlights and a spread of festive desserts. Originally priced at 2,296 baht net/person. Book online for a 50% discount. Available on 24th and 31st December 2019 from 18.00 – 10.30 hrs.

📍 Tel: 02 209 8888 extension The Square  
[novotelbkk.com/festive-offers/](http://novotelbkk.com/festive-offers/)



## CHRISTMAS EVE DINNER

at Hishou

TUESDAY 24<sup>th</sup> DECEMBER 2019

Time : 17.30 - 22.30 Hrs.

# THB 1,700

Net/Person

Including 1 complimentary drink

## NEW YEAR'S EVE DINNER

at Hishou

TUESDAY 31<sup>st</sup> DECEMBER 2019

Time : 17.30 - 22.30 Hrs.

# THB 3,500

Net/Person

Including 1 complimentary drink

COUNTDOWN PARTY  
JAPANESE STYLE

Live music, DJ, Show, Lucky Draws

# THB 1,000

net/person  
with 1 complimentary drink  
21.00 - 01.00 hrs.



## CHRISTMAS DAY LUNCH

at Hishou

WEDNESDAY 25<sup>th</sup> DECEMBER 2019

Time : 11.30 - 14.30 Hrs.

# THB 1,700

Net/Person

Including 1 complimentary drink

## CELEBRATE NEW YEAR'S

at Hishou

JANUARY 1-3, 2020

Lunch : 11.30 - 14.30 Hrs.

Dinner : 17.30 - 22.30 Hrs.

# THB 2,020

Net/Person

Including Osechi Set Menu, Obanzai Buffet and 1 complimentary drink

very merry  
**christmas eve**  
feasting

# THB 2,020

net / person

24th december 2019 (X'Mas eve dinner)  
operation hour 18.00 - 22.30 pm

christmas culinary  
cheer is here

# THB 2,020

net / person

25th december 2019 (X'Mas day brunch)  
operation hour 12.00 - 15.30 pm

new year's  
**eve fine dining**

# THB 3,500

net / person

31st december 2019  
operation hour 18.00 - 22.30 pm

**Countdown Party**  
Japanese style

Live music, DJ, Show, Lucky Draws

# THB 1,000

net/person

with 1 complimentary drink  
operation hour 21.00 - 01.00 pm



# 2020

new year's  
**day brunch**  
at the oasis

# THB 2,020

net / person

1st january 2020  
operation hour 12.00 - 15.30 pm





### Dive Under The Sea

Silver Waves Chinese Restaurant at Chatrium Hotel Riverside Bangkok's special ocean theme this month "Under The Sea" includes tasty appetisers such as Deep-Fried Rock Lobster Salad with Passion Fruit, or Baked Crabmeat in Singaporean Curry Sauce, while main course specials include Steamed White Prawn with Garlic Sauce, Baked Scallops with Butter Sauce, or Wok-Fried Fillet of Black Grouper with Peking Sauce.

📍 Tel: 02 307 8888 ext. 1948-1949  
chatrium.com



### Year-end Japanese-style

Hishou Japanese restaurant at Hotel Nikko Bangkok celebrates the year end with Christmas Eve dinner (17.30 to 22.30hrs) and Christmas Day lunch (11.30 to 14.30hrs) with the Obanzai buffet, each priced at 1,700 baht net per person. New Year's Eve Omakase Dinner (17.30 to 22.30hrs) priced at 3,500 baht net per person with Countdown Party access at the Pool Terrace plus a complimentary drink. All include one glass of sake or sparkling wine.

📍 Tel: 02-080-2111  
asst.admin.fb@nikkobangkok.com



### a Magical Christmas

A great celebration begins JW Café at JW Marriott Bangkok with sumptuous Christmas treats including Roast Turkey with Cranberry sauce and Chestnut Stuffing, Australian Prime Ribs, Honey Glazed Leg Ham, Seafood on Ice, Alaska King Crab, and much more at Christmas Eve Dinner Buffet (6pm - 11pm) at 3,100++ baht, Christmas Lunch Buffet (12pm - 13pm) at 2,090++ baht, Christmas Dinner Buffet (6pm - 11pm) at 2,600++ baht, all including free-flow soft drinks and with special rates for children.

📍 Tel: 02 656 7700  
facebook.com/JWMarriottBKK



### Cantonese Asian fusion

Dynasty, the authentic Cantonese restaurant at Centara Grand at CentralWorld has new signature dishes incorporating seafood and imported meats like Mongolian chicken, Roasted chicken Peking style, Wagyu prime rib, lacquered US Kobe short rib and Grilled lamb chops in Cantonese sauce with new appetisers including delicate snow fish, stir-fried mud crab and Maine Lobster. Available 11.30 - 14.30 and 18.00 - 22.30 every day.

📍 Tel: 02-100-6255  
centarahotelsresorts.com/centaragrand/cgcw/restaurant/dynasty



### Extravagant Gold Wagyu

Discover luxurious U.S. Wagyu Tomahawk with edible 24K gold leaves at The District Grill Room & Bar at Bangkok Marriott Hotel Sukhumvit in December. Also available are U.S. Wagyu Striploin in red wine sauce and U.S. Wagyu Rib Eye with fried potatoes or the "All in One" menu for various kinds of Wagyu beef. Open daily 6:00 pm - 11:00 pm and Sunday 11:30 am - 3:00 pm for Sunday Brunch.

📍 Tel: 02-797-0000  
diningbangkok@marriott.com



# FESTIVE INDULGENCE

Celebrations at Avani+ Riverside Bangkok Hotel

## New Year's Eve - The White Party Gala

Dress to impress, throw back a glass of bubbly, and prepare to party into the New Year.

**Venue: Function Room, 10<sup>th</sup> floor from 7:00 pm – 12:00 midnight**

**Package starts from THB 5,500 net per person**

## New Year's Eve - Seafood Bonanza

For a more laid-back evening, head to Skyline for seafood flown in fresh from all over the world.

**Venue: Skyline Restaurant, 11<sup>th</sup> floor from 7:00 pm - 11:00 pm**

**Package starts from THB 2,950 net per person**

Prices are inclusive of government tax and 10% service charge

For more information and reservations, please call +66 (0) 2431 9100 Ext. 2420  
or email: [avanipus.bangkok@avanihotels.com](mailto:avanipus.bangkok@avanihotels.com)

Avani+ Riverside Bangkok Hotel  
257 Charoennakorn Road, Thonburi  
Bangkok 10600 Thailand

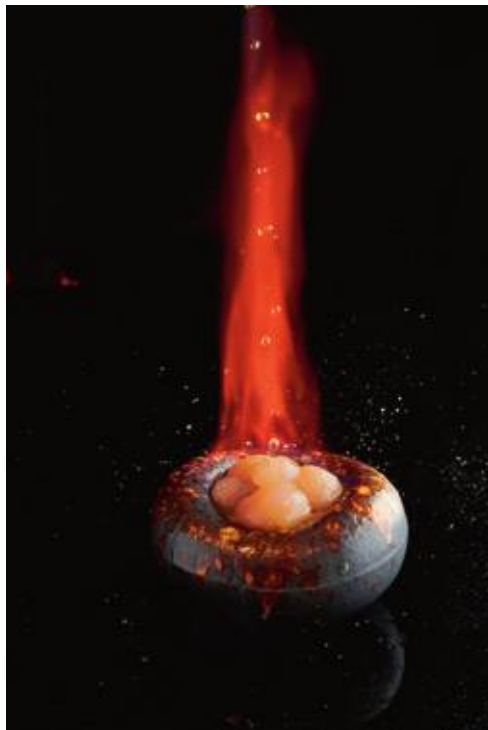
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[AVANIHOTELS.COM](http://AVANIHOTELS.COM)

**AVANI+**

Bangkok





### Exquisite Winter Journey

One-Michelin-star restaurant Sra Bua by Kiin Kiin at Siam Kempinski Hotel Bangkok announces its new Winter Journey set dinner menu comprising eight exquisite courses featuring tom yum, Thai scallop ceviche, tom kha, yellow curry, wagyu beef and a unique dessert. Priced at 3,200++ baht per person with wine pairing an additional 2,300++ baht. Open daily 12:00 to 15:00 hrs and 18:00 to 24:00 hrs.

📍 Tel: 02 162 9000  
srabua.siambangkok@kempinski.com



### New Year High in the Sky

At Centara Grand at CentralWorld, choose from four rooftop locations for New Year's Eve: UNO MAS Restaurant Spanish Surf & Turf Celebration 9,999++ baht per person including all food and drinks; Red Sky Restaurant 8 Courses Gala Dinner 16,555++ baht per person including all food, drink and Countdown party entry; CRU Champagne Bar Grand Countdown Party 9,999++ baht per person including unlimited Champagne and party snacks; Red Sky Bar Countdown Party 3,500 baht net per person

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

### Australian home recipe dry-aged beef

Throughout December, Praya Kitchen at Bangkok Marriott Hotel The Surawongse offers a treat every Thursday with Australian dry-aged beef. Highlights include Massaman Beef Curry, Braised Beef Shank, T-bone steak with Spicy Bamboo Shoots and Spicy Brisket Steak. Or selected meat cooked to your preference. River Prawns, Mud Crabs, Rock Lobsters, and Blue Crabs are also available from the Seafood Wall. The dinner buffet is 1,388++ baht with 50% discount for children.

📍 Tel: 02 088 5666  
bangkokmarriottsurawongse.com



### Peak Pop-up Haute Cuisine

Experience gastronomic perfection at "The Peak", a pop-up countertop restaurant at Jojo at The St. Regis Bangkok created by Andreas Caminada, chef-owner of the three-Michelin-starred Schloss Schauenstein in Switzerland, offering delectable dishes including Black Cod Pumpkin Cicorino Rosso, Mackerel Avocado Daikon Wasabi, and Lamb Loin Lamb Belly Harissa Sea Buckthorn. "The Peak" gastronomic experience is priced at 3,200++ baht per person, from 6pm daily until 2 January 2020.

📍 Tel: 02 207 7777 stregisbangkok.com



### Festive Food Oasis

Seasonal specials at The Oasis restaurant Hotel Nikko Bangkok with Christmas Eve dinner (18:00 to 22:30 hrs) or Christmas Day Brunch (12.00 to 15.30 hrs) featuring an international buffet including Canadian lobster and Alaska king crab, priced 2,020 baht net with drinking water, coffee/tea or 3,020 baht net with free-flow sparkling wine, white wine, red wine and beer. Likewise for New Year's Eve dinner (18.00 to 22.30 hrs) priced at 3,500 baht net or 4,500 baht net with free-flow. Countdown Party access and one complimentary drink included.

📍 Tel: 02 080 2111  
asst.admin.fb@nikkobangkok.com





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[all.accor.com](http://all.accor.com)





## A True Nightlight Gem

Tango Tonight Group is proud to present Crimson Room, a hidden gem in Langsuan inspired by the Roaring Twenties after World War I. With luxurious design in the Great Gatsby style, the stadium-style seats and crafted centre stage reveal stunning jazz performances Wednesday to Saturday and live DJs, creating a one-of-a-kind hangout spot, offering great cocktails and a well-curated selection of wines.

**tel: 062 259 2525**



# New on the scene

Hot new restaurants,  
bars & cafés in Bangkok



## Top of the World Lunch

Mahanakhon Bangkok SkyBar, Thailand's highest modern brasserie and bar in the heart of Sathorn, is now open for lunch with signature dishes starting at 850 baht net. Starters include Cured Norwegian Salmon and Grilled Naan Province Pork Jowl while signature mains include Grilled Pork Loin and Seared Andaman Seabass. All two-course meals include coffee or tea. There's a new signature drink collection as well. Open daily 11.00 - 15.00hrs and 17.00 - 01.00hrs.

**tel: 02 677 8722**

**[www.mahanakhonbangkokskybar.com](http://www.mahanakhonbangkokskybar.com)**



## Michelin-starred Excellence

Shun by Yanagiya has opened at Donki Mall in Thonglor. The omakase sumiyaki restaurant is the first overseas venture by Yanagiya, the 73-year old 2 Michelin-starred restaurant in Mizunami. Current menu highlights include Tebasaki, Japanese style free-range chicken wings, Uzura, lightly smoked miniature free-range quails eggs, thinly sliced Wagyu, or Unadon, Yanagiya's signature dish of farmed Anguilla Japonica eels. Plus a selection of rare sake, old-world wines and creative cocktails.

**tel: 097 854 2222**

**[info@shunbyyanagiya.com](mailto:info@shunbyyanagiya.com)**



## Witch's Oyster Tavern



02-255-17-45



@witchsoyster



Soi Ruamrudee

## Witch's Sports Tavern



02-255-17-44



@witchssportstavern



Soi Ruamrudee  
20/6-7

## Bamboo Bar



## Al-Khayma Lebanese Retuarant



02-655-55-31



@bamboobarbkk



Sukhumvit Sio 3  
(Nana)



## Trattoria Delina



080-049-96-06



@trattoriadelina



Soi Ruamrudee  
11/14



# Dish of the Month

*Yum Hua Plee Nuea Poo*



**Banana  
blossom**

**Mud crab**

**lemongrass**



## **Chef in focus**

### **EXECUTIVE CHEF**

Weeraket (Joe) Nilayon

Executive Chef, Paii at The House on Sathorn

Chef Joe brings years of experience and a passion for Thai flavours to Paii at The House on Sathorn. Having started his cooking career at a Thai restaurant on the Gold Coast in Queensland, Australia, Chef Joe returned to Thailand in 2009 to work at Sheraton Grand Sukhumvit. From 2011 - 2012 he was part of the opening team for Phulay Bay, A Ritz-Carlton Reserve before moving back to Bangkok in 2012 for a position at Siam Kempinski where he stayed until 2018. Chef Joe joined The House on Sathorn in February 2018 and now heads the kitchen as Executive Chef of Paii.

"I'm thrilled to be part of this exciting new restaurant," says Chef Joe. "To work with the best local and international seafood and present it in the dishes from my home country is a privilege, and I look forward to welcoming guests to this new chapter in the food offering at The House on Sathorn."





# HAPPINESS AWAITS

at Swissotel Bangkok Ratchada



## CELEBRATE CHRISTMAS WITH INSPIRED CUISINE AND CLASSIC TREATS

Start your Christmas celebrations with a classic Egg Nog or Mulled Wine and tuck into spectacular seafood including Alaskan King Crab, Roasted Turkey and Christmas Ham, Duck A L'orange and more. Spreading festive cheer far and wide, Santa will pay a visit and carollers will sing the season's carols. Only at 204 Bistro.

**204 Bistro : THB 1,890++**  
(24<sup>th</sup> December Dinner - 25<sup>th</sup> December Brunch)

**Operation hours:**  
Brunch : 11.30 - 15.00 hrs. | Lunch : 11.30 - 14.30 hrs.  
Dinner : 18.00 - 22.30 hrs.



## THREE SPECIAL WAYS TO SPOIL YOURSELF THIS NEW YEAR'S

Treat yourself and your close ones to our indulgent New Year's Eve Dinner and New Year's Day Buffet spreads featuring Alaskan king crab and other sumptuous seafood selections at 204 Bistro. Or make a date with the remarkable tuna carving show and unlimited Japanese buffet at Takumi. Or immerse in a delectable Dim Sum Buffet at Loong Foong.

**204 Bistro : THB 2,890++ / THB 2,490++**  
(31<sup>st</sup> December Dinner and 1<sup>st</sup> January Brunch)  
**Takumi & Loong Foong : THB 1,390++**  
(31<sup>st</sup> December Dinner and 1<sup>st</sup> January Lunch)



# Recipe



cut out and keep

## Ingredients

- 220 Gm. Australian Beef Wagyu
- 80 Gm. Smoked purple potatoes
- 50 Gm. Pea eggplant
- 5 Tbsp. Panang Curry Sauce

## Ingredient Panang sauce

- 1 Tbsp. Panang Curry Paste
- 1 Cup. Coconut Milk
- 1 ½ Tbsp. Fish sauce
- ½ Tbsp. Palm Sugar
- 3 Pcs. Kaffir lime leaves

## Ingredient Sweet Potato Puree

- 500 Gm. Sweet potato
- 300 Ml. Cooking Cream
- 50 Gm. Butter
- 0.5 Tsp. Salt

## Method:

Marinated beef with thyme, salt, pepper and oil sous vide in sealed vacuum bag 2 hours at 56 degree,

**Sweet potato puree,**  
Grilled Whole purple potato charcoal to get smoke flavor until cook, peeled then bring it into boiled with cooking cream then blend with butter, salt and pepper till creamy

## Panang Curry sauce

Sauté curry paste in saucepan add coconut milk keep slow cooked 10 minute add all coconut milk and kaffir lime leave keep boiling 10 minutes until thick add fish sauce and palm sugar, strain in fine sieve

Heat pea eggplant on the pan add butter, salt and salt. Grilled beef till prefer doneness, serve with sauce potato puree and sauté pea egg plant

## Australian Wagyu darling downs | Panaeng cream Curry | smoked purple potatoes puree



## Presenting Anantara Riverside's First Thai Executive Chef Phongthorn Hinracha

and Mandarin Oriental, and while in Malaysia, he twice had the honour of cooking for the Prime Minister.

In 2018, Chef Phong joined the Anantara team as Executive Sous Chef, and after less than a year in the role was promoted to Executive Chef, overseeing all 12 of the property's varied restaurants and bars with 120 team members.

"Chef Phong's culinary skills have been recognised at Thailand Ultimate Chef Challenge, he also won Iron Chef Thailand. Recently, first Manhora Chef's Table which featured a menu highlighting Thai flavours with the unique flair that "Chef Phongthorn Hinracha" created such a unique journey on a luxury dinner cruise aboard Manorha Cruises' lavishly restored antique teak rice barges."

Executive Chef Phongthorn Hinracha is Anantara Riverside Bangkok Resort's first home-grown chef in the leadership role.

Chef Phong was born and raised in Yala, bringing to his art a fusion of Sino-Thai and Malay flavours. He comes from a long line of chefs, and as early as 10 started working in his family's restaurant.

At aged 17, he moved to Phuket to pursue his own path, which took him to Malaysia, Singapore and India before returning to Bangkok. During his time overseas, he worked for Marriott, Park Hyatt





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### Why cooking as a career?

When I was younger, I was interested in many fields but always for a short period of time. However, with cooking, it was different. Cooking never bores me.

### Two biggest influences on your career?

As a child, I used to watch my mother cooking. Her care and love were evident in all her actions while cooking, and I found this very inspiring. I was also inspired by all of the mentors whom I've worked with.

### Best early kitchen experience?

Amsterdam was one of the best restaurants I worked for. At that time, they had just won best Italian restaurant in Amsterdam, so I had plenty to learn from everyone in the kitchen.

### Worst kitchen experience?

My first job wasn't my best for sure. I had never travelled before, and my workplace was located 17 hours away from my hometown.

### Best meal you've ever had?

A dinner I had with my wife at Vun Restaurant by Andrea Aprea, a 2-Michelin star restaurant at Park Hyatt Milan. I remember the whole experience was like a movie. Everything was flawless, and it was as if the restaurant has a soul of its own.

### What's your cooking philosophy?

I am a pretty straightforward character. Therefore, my food philosophy is simple. However, that doesn't mean that my food is.

### What's your signature dish?

Risotto and bread!

### Favorite cookbook?

The Flavor Bible

### Most difficult ingredient to cook with?

Well, I would say eggs. As simple as eggs may seem, it takes a great deal of skill and practice to cook anything with eggs.

### How do you keep in touch with latest food trends?

I like to go to restaurants to try new food. I also use the Internet and read books.

### Have you ever created an entirely new dish?

I do it as a job. As I've said, I start from the traditional and then explore the many possibilities depending on various factors.

### Greatest achievement to date?

My latest greatest achievement is becoming an Executive Chef with Hyatt Hotels Company.

### Famous people you've cooked for?

Prince of Saudi Arabia.

### Who would you like to cook for?

I would like to cook for my daughter. She's a bit over seven months now, and whenever I can, I make her food.

### Utensils you can't do without?

My tongs have become part of my uniform. I always have them with me.

### Music you listen to while cooking?

I don't really listen to music while cooking. I always put my focus on food.

### What's your favourite dish to cook for yourself?

Spaghetti tomato sauce – a simple dish but everything has to be done right.

### Favourite dish cooked by someone else?

Eggplant Parmigiana by my mom. It's something that can't be explained. We have that on the menu at the newly renovated Figs Restaurant.

### Which restaurant above all others would you like to work for?

I am happy where I am, as we are very close to the opening of our newly renovated Italian restaurant Figs. The goal is to make it the best Italian restaurant in town.

### If you weren't a chef, what would you be?

A mechanic was my dream as a child but I have to say I'd probably still be a hotelier.

### What's next for you?

I've just started a very exciting step of my career, which is becoming an Executive Chef. It's a milestone. My first goal is to open Figs, our newly renovated Italian restaurant, in a few weeks' time. We also have three other restaurants and a team of around 50 chefs to inspire.

# Meet the Chef

## Mr Vincenzo Gatti

Executive Chef



### Chef in focus

#### ■ Mr Vincenzo Gatti

Chef Vincenzo, who is from Puglia, Italy, brings with him 20 years of culinary experience gained across many countries, with different positions in many kitchens of five-star hotels. He began his culinary career in Italy, after which he worked in various cities across Europe, including Amsterdam and Cologne.

Within a year of moving to Dubai, his team and the Certo Restaurant were awarded 'Best Italian Restaurant in Dubai'.

Chef Vincenzo is no stranger to the Hyatt family, having previously worked at Park Hyatt Guangzhou, China. Prior to joining Hyatt Regency Hua Hin, he was the Executive Sous Chef at Grand Hyatt Seoul, South Korea.

Contact: 032 521 234, email: [huahin.regency@hyatt.com](mailto:huahin.regency@hyatt.com) or visit website [www.hyattregencyhuahin.com](http://www.hyattregencyhuahin.com)



# Festive Season

AT **THE CONTINENT** A MICHELIN GUIDE BANGKOK LISTED HOTEL  
HOTEL BANGKOK

## CHRISTMAS EVE DINNER

Have a Sparkling Christmas with family, friends and loved ones



5 Course Tasting Menu at THB **2,800** net  
including 1 glass of sparkling wine



5 Course Thai Tasting Menu at THB **1,999** net  
including 1 glass of sparkling wine

## NEW YEAR'S EVE DINNER

Celebrate in style and bring in the New Year at our Modern Gatsby party. Walk the red carpet and celebrate in style and make this special night unforgettable.



THB **3,999** net / person including 1 glass of sparkling wine  
THB **5,999** net / person including 1 bottle of wine & window seat



axis & spin

THB **3,999** net / person including 1 glass of sparkling wine  
THB **4,999** net / person including 1 bottle of wine & window seat

Countdown venue at 37th Floor alfresco H2O pool, DJ & live funky jazz

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# The Pinnacle of Fine Dining

By CK Lee

■ Fine dining in Bangkok is like haute couture. The food is a work of art and the chefs; exceptional. Their cooking is an odyssey in itself. Once plated, it resonates like a fashion statement. Each plate portrays a story, every menu crafted from chapters of culinary anecdotes.

Such is the feeling invoked when dining at The Allium in The Athenae. Those of us who are blessed enough to call Bangkok our home will need no introduction to this hotel. Head up to their newly rebranded third floor for a gourmet experience that is distinctive and unforgettable.

The Allium serves European haute cuisine with a contemporary flair. We were promptly seated upon arrival and the experienced team put us at ease and presented the menu. Memoirs from Home is the culinary journey recommended. Crafted by the superbly talented Chef Roxanne Lange, and priced at 3280 Baht per person for 11 courses, this is great value!

We enjoyed two complimentary starters that were visually stunning. The oyster-caviar duo, the opening soiree to the menu, was a triumphant dedication to the sea. The tomato salad used tomatoes farmed in Chiangmai and brought back memories of our many trips north. Sweet bursts of



tomato freshness alongside sweet memories. Next up was the Thai mud crab and cucumber. The freshness of the crab and the ultra thin cucumber pasta was a new experience worth repeating! *#memorable #superbvalue*

After gently finishing the Hokkaido scallop and pumpkin repertoire, we almost clapped and imagined an encore. The fish dish for the night was sturdy and the chorizo uplifted this recipe to a whole new level! The tactical deployment of apple in various forms provided the ringing crescendo to the French Moulard Duck Liver.

Next up, the main dish arrived with full aplomb. The lamb was fork tender and the plating was a masterpiece. Once again, we found ourselves asking for more lamb! The cheese platter was an absolute burst of



creativity - a round mille feuille with young goat cheese from Chiangmai. The palate cleanser was also equally out of this world!

The name "Allium" is taken from the genus of flowering plant that encompasses many species, including onion, garlic, scallions, shallots, leeks and chives; all these are elements found in classical French cooking. Cool white and royal red are welcoming colours of this restaurant. To conclude, we say open your calendar, reserve your spot and storm this gastronomic bastion...

*Opens Tues-Sats from 6PM to 10.30PM  
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Collection Hotel, Bangkok  
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Last month's foodie functions in focus

# Scrapbook



## Scalining The Heights

➔ Hilton Sukhumvit Bangkok launched Scalini's new look with three defining pillars: great food, great drinks and great atmosphere, offering the 'best Bistecca & Negroni in town' today amongst many others.







## CHRISTMAS EVE DINNER

Cherish this moment with your family and friends at Amaya Food Gallery with a lavish Christmas Eve Dinner buffet!

Fulfilling you with rich flavours and good memories with our special menu of festive items plus half a lobster per person (prepared to your liking). Our live Christmas carols will surround the air with the festive spirit!

**Tuesday, 24 December 2019, Dinner from 18:00 to 22:30**

**Price: 1,750** THB++  
per person  
*(including free-flow soft drinks and drinking water)*

**Price: 2,600** THB++  
per person  
*(including free-flow sparkling, red and white wine)*

Children 6 to 12 years old -50% off | Children below 6 years old- free of charge

For more information and reservations, please contact Amaya Food Gallery at 02 653 9000 ext. 355







Bangkok  
Beefsteak &  
Burgundy

Guest review by

# Interesting views at Enoteca



**I**t was a fine bright day following the recent rains, which prompted a few hardy souls to wait in the garden until food service commenced. As on our twelve previous visits to Enoteca, owner Nicola and his team set out the tables in a long serpentine fashion that maximised everyone's opportunity to interact and to enjoy the special ambiance of this cosy venue on Sukhumvit 27.

Soon after seating, we were presented with a tasty collection of three amuse-bouche to enjoy with our apéritif, Girlan Pinot Grigio 2018 (Alto Adige, Italy). Wine spokesman, Andrew McDowell, who is normally big fan of white wines, was not enamoured by any of the three varieties on offer this day, but others rose in stout defence of Wine Master Thomas Boedinger's selections. I for one greatly enjoyed the Pinot Grigio, but which Andrew thought a bit too acidic.

Our first course was Tonno Vitellato, a new take on the old familiar Italian classic Vitello Tonnato, but with fresh tuna taking centre stage along with a mayonnaise-based veal-caper sauce. I thought it was excellent, though our food spokesman, Jake Meerman, would have appreciated a bit less of the sauce.

This was served with Weingut Ziereisen Weissner Burgunder 2016 (Baden, Germany), a full-bodied wine with good acidity made from Pinot Blanc, a versatile white-wine grape variety that is often regarded as Chardonnay's understudy.

The next course was a very colourfully-presented Smoked Sea Scallop, which drew much deserved applause from Jake. The scallop was juicy and cooked to perfection and the surrounding morsels of veggies were faultless.

Paired with this we had Gaja Ca' Marcanda Vistamare 2017 (Tuscany, Italy), a wine that Parker scored 91



and showing concentrated freshness with Mediterranean notes of mint and sage. However, Andrew thought it might have been a better match for the previous Tuna dish.

The pasta course, Agnolotti Della Tradizione, was well-enjoyed by most of us, though it did attract a few negative comments due to a salty taste imparted by the traditional reduced Parmesan cheese sauce that accompanied the beautifully prepared ravioli stuffed with beef, chicken, and pork.

This was served with several magnums of Conti Zecca Nero 2013 (Salento, Puglia, Italy), a blend of Cabernet Sauvignon and native Negroamaro grapes, the latter having been valued for 1500 years for the

deep colour, medium-full tannins, and dark berry fruit flavours they impart. At 15.0% ABV, this is an easy drinking wine, and the food pairing fared better with Andrew, who thought its flavour compensated in part for the saltiness of the pasta.

For our main course we had Lamb in 2 Ways, which might also be called 'rack and roll' – a rib chop

along with a pastry-encased lamb shoulder roll. This was served with pumpkin puree (very seasonal in the wake of Halloween), Chinese cabbage, and faux-frites – and of course, more Conti Zecca Nero, which only seemed to get better as the lunch progressed.

Chocolate Parfait topped off our food menu. This was another nicely presented dish and most enjoyable. Equally enjoyable and well-matched was Weingut Rabl

Chardonnay Beerenauslese 2009 (Kamptal, Austria), a dessert wine with good balance of fruit and acid.

Coffee or Tea, and a selection of after-dinner treats completed a great meal. But I must finish with the Club's thanks extended to Thomas for providing two much appreciated digestifs, Glenfiddich 18 Year Old Single Malt Whisky and Aberlour 12 Year Old Double-Cask Matured Whisky; the latter offered "very slight nose hair burning sensation if you inhale too deeply".

Our thanks earned Thomas, the birthday boy, the chance to acknowledge the Enoteca team for their very professional contribution to the success of the occasion.



## NEW YEAR'S EVE RIVERSIDE COLOURFUL MASQUERADE GALA DINNER.

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# Can't cook, won't cook?

*Bangkok's culinary schools will change all that*



## Le Cordon Bleu Dusit Culinary School

Le Cordon Bleu was founded in Paris in 1895 by the journalist and publisher of La Cuisinière Cordon Bleu magazine, Marthe Distel

- January 14, 1896: first cooking demonstration ever to be held on an electric stove was staged at LCB to promote the magazine and launch the Paris cooking school

- Presence in some 20 countries
- Students are taught by LCB Master Chefs, the majority of whom come from Michelin-starred restaurants.

### Cuisine Programme:

- Grand Diplôme: 'An intensive and comprehensive programme in classic French culinary techniques.
- Basic: French culinary terms and definitions, professional knife handling and diverse cuts, food prep and mise en place, and classic French techniques.
- Intermediate: Introduction to the heart of French cuisine.
- Superior: Learn the intricacies of dishes required at the highest level of food production for contemporary

and haute cuisine menus. Classical and contemporary dishes are included.

- The Professional Thai Cuisine: More than 200 recipes of traditional, regional, royal and modern contemporary Thai dishes.
  - Pastry & Confectionery
  - Basic: French pastry terms and definitions, introduction to creams and fillings, traditional dessert, classical techniques and basic decoration, masking and glaçage.
  - Intermediate Pâtisserie: classic and contemporary French desserts, traditional desserts, cakes and yeast goods, hot and cold restaurant desserts, chocolate.
  - Superior Pâtisserie: Gateaux, tarts and contemporary cakes.
  - Hotel, Restaurant & Culinary Management: Culinary Innovation, F&B cost food safety and hygiene, restaurant business plan, menu concept and marketing, kitchen management.
  - Food Safety
- Location: 4, 4/5 Zen Tower, 17th-19th Floor, CentralWorld, Ratchadamri Road, Pathumwan Subdistrict, 10330 Contact: +6622378877, +6622378878



## Bangkok Thai Cooking Academy

### Cuisine Programme:

- Curry paste: green curry, red curry, yellow curry, panang, massaman, khao soy
- Soup & Salad: Tom Yum Goong, Tom Kha Gai, Som Tam, Laab Gai
- Appetiser, Rice & Noodles: Pad Thai, Pineapple Fried Rice, Pad See Ew, Chicken Satay
- Stir fry: chicken with cashews, black pepper beef, minced chicken with spicy basil, stir fried morning glory
- Complimentary dessert: mango with sticky rice, deep fried bananas, bananas in coconut milk

### Classes:

- Thai cooking classes, vegetarian cooking classes, private cooking classes, fruit carving classes
- Professional chef courses, private chef training courses, pastry and bakery course, professional vegetarian cooking
- Team Building events.

Location: 1979/13 Soi 75/1, Sukhumvit, 1/2 block from Sukhumvit Road, Phra Nang Nua, Wattana, Bangkok 10260

Hours: Monday-Saturday, Two class times: 8.45AM & 1.15PM

Contact: +66807706741 (english), +6620206233 (Thai or Eng), Ron@BangkokThaiCookingAcademy.com

Website: www.

bangkokthaicookingacademy.com

1,200 baht per class

Vegetarian and halal cooking classes offered



## MSC Thai Culinary School

### Classes:

- Thai Professional Cookery Grand Diploma
- 15-Day Exclusive Entrepreneur Course
- 12-Day Intensive Course
- Plating and Food Photography

Location: MSC Thai Culinary School, 457, 457/1-6 Soi Sukhumvit 55, Khlong Toei Nuea, Khet Vadhana, Bangkok, 10110  
Contact: +66979246168, +66610159150, +6621851414

Website: [www.msccookingschool.com](http://www.msccookingschool.com), [info.tca@msccookingschool.com](mailto:info.tca@msccookingschool.com),  
Facebook: MSC Thai Culinary School,  
Line @msccookingschool, instagram @mscthaiculinaryschool



## Culineur, School of Culinary Arts and Entrepreneur

### Overview:

Established in 2018, Culineur School of Culinary Arts and Entrepreneurship is a diverse institution specialising in the culinary arts and business management.

- Developed in collaboration with Lausanne Hospitality Consulting (LHC), a division of the world-famous Swiss hospitality school, École Hôtelière de Lausanne, students will be equipped with the skills, knowledge, and mindset to become successful chefs and restaurateurs while possessing an intimate understanding of the culinary industry, its trends and future needs.
- Certified by Thailand's Ministry of Education

### Classes:

#### Diploma Programme

- This two-year full-time course

comprises of modules focusing on increasingly specialised professional culinary skills and business management and entrepreneurship.

The curriculum was developed in collaboration with EHL Advisory Services – the largest Swiss hospitality advisory company and a member of the EHL Group.

#### Entrepreneurship and Management

- The six-month Restaurant Business Management and Entrepreneurship Certificate (Module 4) is a standalone module. Ideal for students who already have experience in the culinary arts and want to learn more about the business management side of the industry.

#### Intensive Courses

- These affordable and intensive courses are for those everyday professional and entrepreneurs who do not have much time, but would

like to broaden their knowledge of a particular subject in the culinary and hospitality field.

#### Short Courses

- Culineur offers a wide variety of short courses, from three-hour Thai cooking classes to 12-hour baking and pastry classes.

#### Cuisines:

- Thai and International Cuisine
- Bakery and Pastry - all levels
- Restaurant Management
- Kids Cooking Activities

#### Other Programmes:

- World Snack and Appetisers, J-Vegan, Homemade Ice cream, fusion food, cake decoration, food presentation.

Location: 622, 7/9 Floor, Emporium Tower, Sukhumvit Road, Klong Tan, Klong Toei, Bangkok 10110

Contact: +6620902808, +6620902807, [info@culineur.net](mailto:info@culineur.net)

Website: [www.culineur.net](http://www.culineur.net)







## Blue Elephant

### Classes:

- 4-5 recipes in half a day
- After the class, each student receives a culinary certificate and then savours their masterpieces in our restaurant—or takes them back home. During our morning session, we will also take you for a market visit to explore the amazing universe of Thai produce and spices!

- Menu changes every day
- Fully equipped facilities

### Typical day:

- morning visit to the Bang Rak morning market; the instructor will advise the group and guide the group in discovering the usage of Thai fruits and vegetables
- Return to Cooking School and attend the theory class
- Enter the Practice Room where each student has his own table and wok

- Have lunch and students can taste their own culinary creation

- Source: klook.com

- Source: Blue Elephant Cooking School

Location: 233 South Sathorn Road, Yannawa, Sathorn, Bangkok

Hours: Monday- Saturday morning class 8.45 am- 1.30 pm (4 menus)

Afternoon class 1.30pm-4.30 pm (4 menus)

Sunday Morning class 9.30AM-1.30 PM (no market trip, 5 menus)

No afternoon class

Contact: +6626739353-8

Website: [www.blueelephant.com](http://www.blueelephant.com)



## Baipai Thai Cooking School

### Overview:

The Cooking Course at Baipai Thai Cooking School is an ideal home-style learning environment that is different from most of the hotels and restaurants in Thailand. Established in April 2002, and accredited by the Ministry of Education of Thailand. Baipai is ideal for residents, expatriates and foreign visitors with the use of English language as a medium of teaching for non-native Thai speakers. Baipai Thai Cooking School is located in an open-air Thai style two-storey house.

### Classes:

Location: 8/91 Ngam Wongwan Road, Soi 54, Ladyao, Chatuchak, Bangkok 10900

Hours: Morning Class 09:30-13:30 / Afternoon class 13:30-17:30 / closes on Sunday

Contact: +66896606535, +6625611404, [thaicooking@baipai.com](mailto:thaicooking@baipai.com)

Website: [www.baipai.com](http://www.baipai.com)





## Silom Thai Cooking School

### Overview:

Silom Thai Cooking School caters to people with keen interest in food and culture. Learn to cook famous Thai dishes in a relaxed and friendly environment. Small classes (only a maximum of 9-10 people) are conducted in a traditional open kitchen, and led by certified Thai cooks, making for a highly personalised and rewarding experience.

Each class starts with a trip to a local market to buy fresh ingredients. You'll get a feel for real Thai culture as you experience its rich colors, and unique flavors and smells. Students then prepare a complete 5-course meal for lunch completely from scratch.

+ All Instructors at Silom Thai Cooking School have a Cooking or Baking Certificate from a recognized Thai Culinary School and a minimum of one year of professional cooking

or teaching experience. More important...they are extremely patient and friendly!

- Menus offered in classes: Spicy sour shrimp soup, Laab Gai, Green curry paste, green curry with chicken, mango and sticky rice, sweet and sour stir fry, thai fried rice, massaman curry paste, massaman curry with chicken, pumpkin coconut milk, red curry, papaya salad, corn cake with thai sweet chili sauce, jungle curry paste, jungle curry, banana in coconut milk, yellow curry, pad see-ew, panang curry, tum-tim grob,
- Team Building classes are also offered to help strengthen groups by promoting direct engagement with and reliance upon each other.

- Professional chef training courses
- Professional Pastry and Bakery Training course

- Fruit carving classes.

**Location:** 6/14 Decho Road, Bangrak, Bangkok, 10500 Thailand  
**Hours:** 8:00-21:00

**Contact:** +66847265669 ; info@bangkokthaicooking.com

**Website:** www.bangkokthaicooking.com

## The V Cooking School

### Overview:

- The V School Japanese Culinary School has been founded in 2002
- Our School focuses on ASEAN food, especially Japanese, Korean, Singaporean/Malaysian and Thai food.
- We have been recognised as The WorldChefs Approved Training Center from the World Association of Chefs Societies or WACS.
- The World Association of Chefs' Societies, or Worldchefs in short, is a dynamic global network of more than 100 chefs associations representing chefs at all levels and across all specialties worldwide. It was founded in 1928 at the Sorbonne in Paris with the venerable August Escoffier as first Honorary President.

### The V School's principles:

- Good standards so that students can really develop their skills as well as improve and innovate to create



their own unique recipes in the future.

- Our chefs must have knowledge and professional skills in cooking as well as experience so that they can give tips and advice to our students both about kitchen related issues and the management of restaurants.
- The V School especially focuses on the practical so that to make sure they really get to try cooking them themselves. We also provide you with Mobile Application both with IOS and Android so you can always practice



cooking at home while using the app to help.

### Classes:

- Professional courses: Japanese Cuisine, Korean cuisine, and Special International Program (Chinese + Taiwanese cuisine)
- Thai Cuisine: Basic, Intermediate, Contemporary, dessert,
- Bread.

**Location:** V Culinary Management Co., Ltd. 238 Ladprao Soi 1 Yaek 14, Chomphon Chatuchak, Bangkok 10900  
**Contact:** +6629392172, +66854830238, +6625593555





## Old Town Thai Cooking Studio by Chef Purida

### Overview:

- 'Old Town Thai Cooking studio offers Thai cooking classes to tourists in Bangkok. The studio aims to showcase the arts of Thai cooking culture and culinary tradition to both local and international tourists. We provide the best in class facility. Our building which is the 60s style shop house is freshly renovated, and our equipments are installed by professional trades. We provide fun and entertaining experience with your safety is our highest priority.

- Our studio is managed by Chef Purida. Known for her winning on Iron Chef Thailand, she was an Executive Chef for many 5-star establishments in Bangkok. She has extensive experience in cooking industry guarantee by multiple awards. Chef Purida is highly skilled in Thai cuisine and food design. Her love of Thai food and her passion in keeping the traditional alive brought us the idea of Old Town Thai Cooking Studio.

### Menu:

- Set 1 OldTown Thai: Deep fried spring rolls, mince chicken salad, stir fried rice noodles, stir fried sweet and sour sauce, sticky rice with mango
- Set 2 Thai Street Food: som tum, chicken satay, stir fried holy basil, stir fried morning glory, sticky rice with mango
- Set 3 Thai Favourite: deep fried spring rolls, thai herbal spicy and sour soup with prawns, green curry with chicken, pineapple fried rice, banana in coconut milk
- Set 4 Thai Delicacy: Chicken in coconut soup, glass noodle salad, stir fried prawn with holy basil, stir fried



morning glory, water chestnuts in coconut milk

- Set 5 Thai sam rub: Pomelo salad, chili jam with fresh vegetables, coconut soup with prawns, stir fried eggplant with chili jam, pumpkin custard
- Set 6 Grandma's recipe: Miang Khan (savory roasted coconut roll), Winged bean salad with boiled egg, chicken in coconut soup, fried rice with chili and holy basil, Thai honeycomb cookies

### Classes: What to expect?

- 4 hours of cooking traditional Thai dishes with our professional chef
- Hands-on cooking class with lots of cooking secret tips to share
- Visit local fresh market by a tuk tuk
- Observing local people trade
- Enjoy the best in class facility decorating in 60s Thai style house

Location: 19/12-14 Charoenkrung 67 Road Yannawa Sathorn, Bangkok 10120

Hours: Monday-Saturday 9am to 5.30 pm

Contact: +6620862463, +6616324551, oldtownthaicooking@gmail.com

Website: oldtownthaicooking.com





## Go! Thai Cooking School

### Overview:

- Take your taste buds on an exciting journey through the fantasy flavours and experiences of Thailand! Right in the heart of Bangkok City, Go! Thai Cooking School is nestled in Bangrak's oldest fresh market, right next to the Shangri-La hotel. Our talented chefs have excellent English skills to help explain every detail of each dish so you can understand the ingredients and the roles they play in creating the final taste explosions! Our menus change every day so if your first experience was one to remember you can return for more bursting flavours the following day and learn new dishes and cooking styles that you can carry with you for a lifetime.'

- Menu: Shrimp fried rice, deep fried spring rolls, tom kha chicken, panang chicken/pork, sticky rice with mango, chicken with cashew nuts, tom yum shrimp, papaya salad, morning glory, banana in coconut milk, pad thai, green curry, stir fried mixed vegetables, glass noodle salad, massaman curry,

### Classes:

Morning class 8.30am-1pm - 1,500 baht

Afternoon class 1.30pm-5.30pm - 1,500 baht

Evening class 6pm-9pm - 1,400 baht

Bike cooking combo (15 km cycling included) 8.30am-5.30pm - 2,400 baht

Team building cooking classes.

Location: Charoen Krung Soi 44, 69/2-3-4

Talad Luang Bang Rak, Bangkok 10500

Hours: 8.30am-9pm

Contact: +66843354078, +6621034731,

info@gothaicooking

Website: www.gothaicookingschool.com



## ABC Cooking Studio

### Overview:

- 'ABC Cooking Studio always believe that happiness can be found using food as a medium. Through the joy of making and eating, smiles are born. We wish to bring joy to others by guiding them how to make healthy cuisine and we hope that this cycle of happiness can grow and spread wider. And of course, bring smiles to dining tables all around the world.'

- Nov 1985: Start up of company with the merging of tableware and cookware-selling company with cooking school by Hiroyuki Yokoi at Fujieda-shi, Shizuoka
- March 1993: First studio opened in city centre in Shibuya
- Dec 2010: First studio opened overseas in Shanghai, China
- Sep 2015: First Studio opened in Bangkok, Thailand (CW)
- Nov 2016 Second Studio opened in Central Eastville
- Sep 2017: ABC International Passport launched to connect members with studios worldwide

### Classes:

- Japanese Home Cooking
- Bread
- Cakes
- Wagashi
- Kids.

Location: Central Festival Eastville (69, 69/1-2 Central Festival Eastville, Room no. 263, 2nd Floor, Pradit Manutham Rd. Ladprao, Ladprao, Bangkok 10230) // Central World (Room B311, 3rd Floor, Central World Plaza, 4, 4/1-4/2, 4/4 Rajadamri Road, Pathumwan, Bangkok 10330)

Hours: 10AM-10PM

Contact: Central Festival Eastville +6625536259 / Central World +6626461910

Website: www.abc-cooking.co.th





# Bangkok Bangers rugby club ends the year on a high with double win at RBSC 10s

**P**laying their final tournament of the year, the 2019 RBSC Rugby 10s, the Bangkok Banger colts (men) and Belles (women) proved victorious.

Both teams went into the tournament at the Royal Bangkok Sports Club after a successful season and were looking to end the year with some silverware for trophy cabinet.

## Banger Belles

The Belles played three games with two wins against their rivals Chula and a tough fight against the Taipei Baboons, and a draw against their friendly opponents from the Rahu from Cambodia, which secured them spot in the final against Taipei again.

The Belles went into the final fired up and keener to lift the trophy more than the Baboons and emerged with a convincing win of 17-5 having played some great running and skillful rugby.







Happy captain Jane Cathery commented afterwards: "I am honored to lead the Bangkok Banger Belles! My outstanding teammates stepped up and earned this as a TEAM!"

### Banger Colts

The Colts came into this tournament specially fired up having lost narrowly in last year's final to the Thai national development team and wanted this cup to go home with them.

The Colts played two pool games with two wins against the Bangkok Japanese 38-0 and the Rahus from Cambodia 14-0, which put the team into the cup semi-final against the Malaysia team, who had dominated throughout their pool games.

The Colts rose up to the challenge and controlled the game with a 19-0 victory, setting them up perfectly for the final against the Taipei Baboons AKA the Southerners. Games between these two local expat rugby teams are always fiercely contested.

The final went from end to end for 18 minutes with no score. Eventually the colts received a penalty in front of the posts and Dean Bennet converted to give the Colts a 3-0 lead with one minute to play. The Colts fought hard to hang on to this slender lead but prevailed at the final whistle.

With the Belles and Colts taking top honors at the 2019 RBSC rugby 10sx, the celebrations began.

After the game, Colts Captain Darryn Mathee said: "I couldn't be happier for the Bangkok Banger colts as every single person that put their foot on the field showed determination and commitment to the team. It makes me proud to be part of such an amazing club on this day with both teams ending our season on such a high."

Special thanks to all Bangers' supporters and sponsors. Omo Inc, X-treme rugby wear, Cali Mex Bangkok, Bistro restaurant and the Royal Oak Restaurant and Bar.







Photography by Tadamasa Nagayama

# Peak Biolabs and Novotel Spitfires sit atop SHK standings

**W**ow!! What an amazing first month for the Sport Corner Siam Hockey League. With the opening night festivities behind us, and the season kicking off, the expected uptick in level of play and competitiveness was on full display from the drop of the puck.

The season began with Peak Biolabs jumping out to a quick 3-0 start, beating each of the other teams once. The undefeated mark was finally halted when Aware got their first win of the young season in week four. And now with five games completed, the SHL standings are as tight as can be with Peak and Novotel both sitting with identical 3-2 records and Aware and Hertz both at 2-3.

And with six more games before the holiday break, we are in for some great hockey in the coming month.

Another exciting milestone has now been achieved by the SHL, with the recent partnership between the league and ThailandTV network, SHL games are now being streamed live on the channel's Facebook page and through the Bing Network app.

With veteran hockey announcer Keith Mueller and a rotating group of color commentary by current SHL players and other special guests, the SHL broadcasts look to bring the SHL experience to fans all over the world.

Also during the first month of the season, the Thai National Ice Hockey Team travel to Sanya, China, for their first ever Olympic qualifying. The Thais finished in second place after two wins and one loss. The absence of the Thais during this international event, meant that a large number of SHL full time players were unavailable for the league games. So, the SHL was able to utilize their large cadre of substitute players to fill in.

As we move into the meat of the SHL schedule, with many games being played before the December-January holiday break, the leading scorers are Aware's Corry Day in first with 11 points, Peak's Jesse Starosta with nine points and Novotel's Nathapat "Winnie" Luckanatinakorn in third with seven points.

For those who have not been out to the Rink at Central Rama 9, please make your way to our website, check out the schedule and join in on the action. And now, if you can't make it, please follow us live online.

Admission is always free. Come watch the fastest, most exciting sport in Thailand.

Catch the latest SHL BigChilli podcast at: <https://siamhockey-league.com/week-4-peak-vs-aware-and-hertz-vs-novotel-spitfires/>





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Collecting coral fragments to attach to an artificial reef

By Ruth Gerson

# Trash Hero on Koh Tao – the amazing life of Leslie Finlay

*From banks and hedge funds in New York to dive instructor and marine conservationist in southern Thailand*

**I**t never ceases to surprise me the type of careers, occupations or ways women have found to sustain themselves, often starting on the path of one career, just to find themselves in a place that they had not planned to go.

Leslie Finlay falls in the last category, a spirited young woman who takes chances and is not afraid of change. This attitude has taken her to the idyllic island of Koh Tao in southern Thailand.

Although the allure of Koh Tao speaks for itself, I wondered what made Leslie, who was gainfully employed in New York City working for banks and hedge funds, leave all that behind and come to Thailand.

“I got to a point that I had to commit to the job, but being unsure, I took a sabbatical to make up my mind,” she says.

An International Relations and Communications major, Leslie decided to take a “gap year” from her work, one that has extended to seven years, and from the looks of it, may be permanent.

Leslie yearned to see Asia and so she set foot on this vast continent in 2012 in Korea to teach English. It seems that all high schools in Korea, private as well as public, have one foreign English teacher for the program that Leslie had joined. While teaching, Leslie also began



Leslie with Trash Hero representatives from around Thailand

writing for travel magazines to supplement her income. “It was a great transition,” she says.

Not having traveled much, Leslie liked the freedom her new work gave her, along with school vacations that allowed time for outdoor experiences, exploring the terrain and practicing adventure sports.

In the Philippines Leslie was introduced to scuba diving and loved it immediately. This passion took her to Indonesia with its many exquisite diving sites, where she trained as diving instructor acquiring a license as trainer in this





*Leslie with her rescue dog*

extreme sport. It was not long before she heard of Koh Tao through friends, from the small and connected scuba world where people move around frequently. With a smile on her face, Leslie says enthusiastically, "With scuba diving you get to live in some amazing places!"

Licensed in Thailand, Leslie free-lanced as diving instructor for a while. Enquiring whether foreign diving instructors infringe on the work of local Thais, the answer is "No." According to Leslie, there are very few Thai diving instructors on Koh Tao, although there are numerous around the country. She adds that in fact the locals on Koh Tao like having the foreign diving instructors stay there, as diving brings other businesses along with it, supporting hotels, restaurants and the usual community businesses.

As of now, according to Leslie, "Koh Tao is the most popular place in the world to learn diving." However, with the weakening Thai economy this may change with people looking for alternate destinations in the Philippines and Indonesia.

Marine life introduced Leslie to other aspects of life in the sea, some good, some problematic. While tourism is good for the local economy of the island, it is detrimental to its ecology, both in and out of the water. Obvious to the eye is the amount of trash the influx of human presence causes. Less obvious is the underwater damage caused to coral and other marine life by the continuous excursions of boats into the sea for diving, anchoring and inadvertently harming the space around them. Seeing this, Leslie's interest shifted to conservation about three years ago.

It is interesting to follow the way the conservation movement evolved from the diving school. The New Heaven Diving School was established in 1995 by marine biologists from the US, Australia, UK, Korea and Canada, with a dedicated permanent staff. It seems natural that it sprung an offshoot, one known as The New Heaven Conservation Program where Leslie had worked as intern in 2016-2017 for the period of six months.

The conservation diving program was launched in 2007

by Chad Scott, an American reef scientist who is largely responsible for much of the conservation activity today on Koh Tao and in the Gulf of Thailand. This is where Leslie became deeply involved in environmental causes and issues that include turtle monitoring program, coral restoration, and monitoring water quality checking for chemicals, activities that still take Leslie daily into the water.

So it seems that she has finally found her vocation. "Working in the underwater environment builds passion in ocean conservation," says Leslie.

Leslie feels that this work is not only a turning point in her career, but also a stepping stone that is taking her where she feel comfortable and where she could possibly make a difference. She now lectures at the dive center and helps set up coral restoration by building artificial reefs. She also consults as well as trains people to run these programs.

To be able to do this work, Leslie returned to study, working on line for her Master of Science degree from Indiana University in the US. Her focus is on Non Profit Management that is part of Environmental Policy study.

In an effort to reduce the influx of plastic in the world's waters, Leslie now dedicates time to Trash Hero, a grass-roots organization committed to zero waste communities, founded in Thailand in 2014 by a Swiss man, Roman Peter,

who started cleaning one beach in Koh Lipe in the Andaman Sea, and it grew from there.

Trash Hero is now active with 200 chapters in seven countries and has a staggering number of 300 million volunteers. Of these, Thailand and Indonesia are the most involved in the project. Peter's mission was to empower local leaders who are committed to advocacy and education, and who run



*Sinking an artificial reef on Koh Tao in 2017*

this program. Full of enthusiasm Leslie exclaims, "It is a fantastic organization!"

Leslie's contribution to Trash Hero is running the fundraising program – pro bono. All those involved in the organization work pro bono, earning their livelihood in variety of ways. Leslie supports herself by giving some diving lesson, tutoring English on line, and writing articles for travel magazines.

What about the future? Leslie hopes one day to move and open a dive school with her boyfriend who is currently the general manager of the dive center. The location will be dictated by tourism trends of the future. She feels that they make a strong team: he in recreational diving, she in marine conservation training and projects. Indeed, a sparkling future.





## Experts welcome parents at VERSO International School

VERSO International School welcomed parents to its VERSOconnect event to meet its Learning Design Team and to hear about VERSO's vision for the future, pathways to new careers and to learn more about the campus and curriculum. Speakers included Cameron Fox, Founding Head of VERSO, Dr Richard Hames, Foresight Practitioner and World Leading Futurist, Ms. Pruittiporn Nakornchai, Project Director, Sasin Management Consulting (SMC), Sasin School of Management and Dr Kwan Ross, Clinical Psychologist and an Early Childhood Educator. Located on 66 acres of land on Bangna-Trad road, VERSO is scheduled to open in August 2020. Visit [www.verso.school](http://www.verso.school) for details and applications.



## YWCA Diplomatic Charity Bazaar

The 66th YWCA Diplomatic Charity Bazaar was held during November in all parts of CentralWorld. 205 booths presented products from 44 countries around the world including a variety of quality foods and baked items from embassies, leading shops and well-known hotels. Proceeds will be donated to over 40 different charity projects.





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# Regents International marks 25 years of 'I



**Dr. Virachai Techavijit, Founder, Owner, Chairman and Licence Holder of Regent's International School Pattaya & Bangkok.**

Local and international dignitaries, including past heads of school, teachers and parents packed the ballroom of Centara Grand Mirage Beach Resort Pattaya to celebrate the 25th Anniversary of Regents International School Pattaya Oct 5.

Heading the distinguished line-up of dignitaries was none other than Dr. Virachai Techavijit, Founder, Owner, Chairman and Licence Holder of Regent's International School Pattaya & Bangkok. He was accompanied by his wife Thiphavan and his son Kanet (Nick), his daughter Kwanshanok (Noon) and grandson Puno.

In an emotional introduction, Sarah Osborne-James, Regent's International School Pattaya Principal said, "The Regents Pattaya began with one man. With the support of his loving family, he founded our school in 1994 and Regents Bangkok in 2000 ... Dr. Virachai Techavijit."

Dr. Virachai said, "I wanted to start my speech with something stunning, but

when I look back these past 25 years, it seems that everything was stunning. I will therefore speak from my heart."

He went on to thank his wife Thiphavan who he called "a great woman who is always at my side" and his children for supporting him throughout the years.

Dr. Virachai thanked Sarah Osborne-James and her amazing organizing team for arranging the grand 25<sup>th</sup> Anniversary celebration. He thanked all the teachers and staff for their dedication and hard work and even pointed out that one of the staff has worked for the school for the past 24 and a half years.

Dr. Virachai said that the relationship with Nord Anglia education has proven to be most beneficial to all parties because it offers academic, social and personal success for every student.

"Through opportunities to learn from the best, experiences beyond the ordinary, and the encouragement to achieve more than what they thought possible, we help our students

succeed anywhere through our unique global educational offer. We do all this by investing in our people, our schools, and above all, our students."

He reiterated that the mission of the Regent's School is to ensure a safe environment for students. "We will not tolerate bullying and this also helps the teachers do their work effectively by concentrating on educating the children rather than spending precious time resolving conflicts."

Dr. Virachai's keynote address was followed by special performances, an international buffet dinner, presentations, prize draws, a live band and dancing in celebration of the Regent's success.



**Dr. Virachai, Kwanshanok and Thiphavan Techavijit, a family dedicated to the best education for all.**

## An educator's story: Bringing London to Bangkok

Reaching a milestone of any organization or institution usually calls for a celebration. But to fully enjoy and appreciate their achievements, one must learn about the origins and events and the sacrifices made by so few for so many.

So, let's look at the life and times this remarkable man, to learn about his past, the present and future of education in the Kingdom.

It takes some people decades to discover what their passion is in life. For Dr. Virachai Techavijit, he stumbled into his passion for education at an early age. At just 19 years old, he became the headmaster of Joseph Upatham School in Sampran, Thailand, managing over a thousand students and 35 teachers.

"Most of the staff were older than me," Dr. Virachai recalls, smiling.

At 21, Dr. Virachai left the Kingdom to study in the United States, where he earned his Bachelor's, Master's and PhD degrees in

accountancy, including a CPA. The newly minted doctor worked as professor at universities across the US for six years, eventually setting his sights on the West Coast.

"I heard the old advice: young man, go west," he said. He landed a highly prestigious position in 1981 as an MBA lecturer at the University of California, Los Angeles (UCLA) when tragedy struck. He came home during his holidays and asked his father, when was the last time he had a physical examination? "I knew that he had been smoking like a chimney when he was younger," said Dr. Virachai.

He convinced his father to get an X-ray and the results revealed terrible news. A ping pong ball-sized tumour had formed in his lung. A biopsy showed the tumour was cancerous.

"I had a big decision to make. Coming from a Chinese background, you needed to be with your family."

He deferred his position at UCLA and returned to Thailand to be with his father, a move that would end up



**Sarah Osborne-James presents a plaque of gratitude and appreciation to Dr. Virachai and Thiphavan Techavijit.**

transforming his life and the lives of countless students in Thailand.

Back in Thailand, Dr. Virachai spent the next 12 years working in a variety of sectors putting his western experience and negotiating expertise to use. His former bosses include CP's Dhanin Chearavanont (he helped in penetrating the Chinese market in 1982), former Prime Minister Anand Panyarachun (he helped in easing pressure from the US Congress' Textiles and Farm Bills), and Bangkok Bank's Chatri Sophonpanich (he helped in fixing the 200,000 baht fee ceiling for loan mortgage registration).

resolution so the government was able to build the country's first subway train, the Blue Line).

By 1996, he was serving as an official advisor to the Prime Minister, a position which he left a year later to commence a year-long process to become the Honorary Consul of Republic of Estonia for Thailand.

Dr. Virachai invested in real estate in Pattaya in 1988 whilst serving as advisor to Thai Bankers' Association, setting off a chain of events that put him on a track back into the world of education. First, he developed homes for three major US companies



**Dr. Virachai Techavijit and Sarah Osborne-James welcome Sukanya Gale, Peter Malhotra and Winston Gale to the festivities.**

Then in 1993 he became Senior Executive Vice President of Bangkok Metropolitan Bank before the Cabinet appointed him the chairman of the board of the Mass Rapid Transit Authority in 1994 (he reversed a cabinet

in North Pattaya. The residents of those homes were concerned for the future of their companies that wouldn't be able to recruit valuable talent without proper education options for families. They implored the



**Rhian Curtis conducts the school choir, enchanting the guests with their beautiful rendition of the classics.**



**Dr. Virachai Techavijit, Master Puno, Michael Deveney, Kirsty Paiboonatanasin and Kanet Techavijit.**



# onal School Pattaya 'Making a Difference'



former educator to solve their crisis. The decision by the Thai government under Prime Minister Anand Panyarachun in 1992 to allow local children to attend international schools was most timely - one may say it was a key factor of Thailand's successful globalization.

"To decide to invest in a school is a huge, huge job," Dr. Virachai says, "but of course what really scared me was that we would have 32 empty houses." Dr. Virachai took over a small international kindergarten in Pattaya and opened its doors in 1994 as a full scale international school with just 75 families. Two months later, the number grew to over 140. He then moved the school to its current site in 1995.

Regent's International School Pattaya, now operating as a day and boarding school, caters to 1100 students and boasts 11 buildings on 70 of his 450 rai.

Six years into the school's history, parents pushed Dr. Virachai to open a Bangkok campus to ease the pain of being apart from their children. The chairman obliged, and in 2000 brought his esteemed school to the capital, which at present caters to over 700 students.

Regent's International School alumni began going on to graduate from Oxford, Cambridge, Stanford, and other prestigious schools including Stanford, UCLA, Cornell, National Singapore University and Seoul National University. Many went on to complete doctorate degrees from top institutions, including Cambridge University. Some went on to become politicians,

including the Deputy Minister of Energy and Natural Resources in Armenia.

With Dr. Virachai's reputation in Thailand, it became easy to recruit world class teachers. (We have had) "graduates who went to study Law at Cambridge University, Economics at University of Chicago and other noted subjects at LSE, UCL, and Imperial College," Dr. Virachai proudly says.

While the schools' reputations soared, Dr. Virachai saw another opportunity to offer students in Thailand. "We were looking for something stunning to bring to Bangkok," he says, and that's how we started

UOL-LSE provides the curriculum, supporting literature and final exams to students working toward their Bachelor of Science degrees in Economics, Management, Science or Social Science. Students

graduation ceremony in London.

With passionate leaders in education like Dr. Virachai pushing for young people to not only earn prestigious degrees, but become naturally curious, lifelong learners; everyone seems to win.

In 2016 Regent's International College started another option of higher



**Kwanshanok, Dr. Virachai, Thiphavan, Kanet and Puno receive greetings from Suchai Rujivanichkul (3<sup>rd</sup> right).**



**Peter Hogan, Principal of Regent's International School Bangkok, Kwanshanok and Thiphavan Techavijit, School Directors, Dr. Virachai Techavijit, Sarah Osborne-James, Principal Regent's International School Pattaya, Dr. Peter Jones, Head of Secondary and Caroline Drumm, Head of Primary School at Regent's International School Bangkok.**



**Dr. Virachai Techavijit is flanked by Peter Hogan and Paul Schofield.**

the University of London International programmes."

"The one major feature is that the curriculum is set by the University of London and London School of Economics (LSE)," Dr. Virachai says. "LSE actually dictates what students study."

education with emphasis on employment demand driven curriculum. The College became the first and still the only one in Thailand that is licensed by the Thai Government to teach foreign vocational curriculum.

Dr. Virachai's vision was fully supported by the then

Education Minister, General Da-pong, the current privy councilor, who proposed and the cabinet approved to allow the teaching of international vocational curriculum in the Kingdom.

The College then proceeded to apply for the required training and certification to

BTEC qualifications. Not only BTEC teachers what the industries need but the approach of learning is focusing on critical thinking and problem solving without memorization nor closed

book exams. Over the years, this sort of learning approach has been recommended to Thai Ministers by so many critics and this BTEC approach is exactly what they were searching for.

*Courtesy of Prestige Magazine, published with the kind permission of Dr. Virachai Techavijit.*



**Dr. Virachai Techavijit personally thanked his loyal staff who are working tirelessly to maintain the Regents International School as the top international school in Thailand comparable to the best in the world.**



## Revisiting great stories of the past - Part 7

# Proud soldier who battled on behalf of Thai youth

Veteran correspondent **Maxmilian Wechsler** recalls some of his most interesting and exclusive assignments from the past two decades.

### FROM THE YEAR 2005

A veteran of wars against Communists in Vietnam and Laos, His Excellency General Pichitr Kullavanijaya had sage advice for all Thais on the value of hard work, athletics and self-sufficiency.



H.E. Gen Pichitr Kullavanijaya giving instructions to one of his female boxers.

Thanks to his distinguished military record, as well as his work on behalf of the Kingdom, there is scarcely a person in Thailand who doesn't know the name of H.E. Gen Pichitr Kullavanijaya. He's also well-known and respected abroad, mainly in the United States and in Israel.

His achievements have resulted in his being granted the highest honour that any Thai citizen can achieve – appointment by His Majesty the King as Privy Councillor.

Having the privilege to talk with the general for several hours, first at the makeshift boxing ring he established under the Ramindra-Ardnarong expressway and later over bowls of noodles at his residence, one cannot but sense his devotion to his country.

The eldest of seven children of ordinary working-class parents, the general was instilled with a sense of purpose early in life. "My mother only finished high school and my





H.E. Gen Pichitr with Max at a National Day reception.

father graduated from a commercial college. They told us children quite firmly: We will send you all to college so that you can have a good education and obtain a degree. You must work hard, and when you can stand on your own feet, you must help others to bring the utmost benefit for our country.”

Some of his proudest accomplishments are military campaigns against communists in Vietnam and Laos, and also at home in Thailand. He did a combat tour in Vietnam in 1967-1968 with the first ‘Queens’s Cobra’ volunteer regiment, and served as the volunteer task force commander in Laos from 1971-1974.

“In Vietnam we had a lot of material, air support and other help from the United States, but in Laos, we received limited assistance and had to depend upon ourselves,” he said.

“We faced harsh conditions in both places, but it was invaluable experience because I could learn how the French and the American armies were defeated by the Vietnamese, who seemed to have not much. Their biggest assets were the vigour of their people, their use of pack animals for transportation of equipment and the use of tunnels. I studied their tactics and used them successfully to defeat the communist insurgents at Khao Kho in Petchabun province.”

After outlining his past achievements, the general turned to his current tireless campaign in an even longer war: the battle to save poor Thai children from narcotics. He explained that it is the economically disadvantaged youth who are the most vulnerable.

“In the old days children kept busy helping their parents by going to market, cooking, washing, and so

on. But that is rare now. Lifestyles are very different and children have more free time. Many of them just watch television because they have nothing else to do. They have no access to sport facilities, so they get bored, and many of them turn to drugs and crime.

“I believe that the best way to keep youths away from drugs is to get them interested in sports like Muaythai, soccer and tennis. This has been my major preoccupation ever since the Muaythai Against Drugs campaign for children was started in 1999,” he said.

“Youngsters have a lot of energy and desire to challenge themselves. Would we rather have our kids test themselves in gangs or on the sport fields? Of course we would rather see them playing sports, but as a nation we do remarkably little to see that this happens,” he added.

On a trip to the US he was told that over 90% of children are engaged in some kind of sport. “Anyone from the president down can use public sport facilities almost everywhere free of charge. This is also more or less true

in Australia and in many places in Europe. All you have to do is to bring your own boxing gloves or tennis rackets, etc.

“But in Thailand there are no free tennis courts. They are open to members only. The kids can’t play golf either because it is too expensive for them. We need to build sport facilities for youngsters and poor people, not just in Bangkok but in the provinces as well,” he declared.

“The high-ranking Thai government officials who play tennis and golf have never realised these facts. That’s why I have campaigned for a public tennis court in

Bangkok with the cooperation of the Lions Club and the Bangkok Metropolitan Administration. The project was initiated about two years ago but actually was only set off in Lumpini Park recently due to various obstacles. I would like to see free tennis courts constructed in every district of Bangkok and all over the country,” the general insisted.

### Muaythai campaign

Gen Pichitr wants to see children involved in a variety of sports, but his real passion is boxing. Upon graduating from the United States Military Academy at West Point in 1958, he was recognised as the best boxer in his class and presented with the David Marcus Award. It is his beloved native Muaythai that he has promoted vigorously among

“**In the old days children kept busy helping their parents by going to market, cooking, washing, and so on. But that is rare now, children have more free time. Many just watch television because they have nothing else to do. Without access to sport facilities, they get bored, and many turn to drugs and crime.**”



Thai youngsters. Although he has sought the assistance of the government with the campaign for the past six years, he has had to mostly manage on his own.

"The boxing ring was constructed on a vacant space under the Ramindra-Ardnarong expressway in Wang Tong Lang district in Bangkok after I had made a proposal six years ago to the local district chief. She responded positively and promised to organise it, so I began working on it.

"I showed the boxing ring to some high-ranking city and government officials, and one of them who liked the idea offered to allocate 30% of the approximately nine km-long stretch of free space under the expressway for other similar projects, while the rest (70%) would be used for parking lots.

"I was very disappointed by his attitude because it is public land. This is the way the authorities think," the general complained. He also submitted other proposals six years ago to the Ministry of Education to help children but nothing has ever come of them.

"Luckily, one company from the Netherlands that produces powdered milk has offered me assistance, and some Thai businessmen are helping me as well. But still, I have had to pay for the projects from my own pocket during the past six years. However, I am not discouraged and I will keep on working with or without the government's support," said the general.

He has already completed the construction of boxing rings in Klong Toey district of Bangkok and in Pattaya City, as well as in Nonthaburi, Pathum Thani and Petchabun provinces. And if the children want to learn Muaythai in other places, he will arrange instructors for them.

One of his projects allows poor children to travel abroad to meet foreign children and to demonstrate the Thai culture, traditional music and boxing, as well as to make friends. "We've sent children to Australia, Finland and Poland already this year, and on December 15, eight youngsters aged 9-10 visited Xishuangbanna in Yunnan province in the People's Republic of China for three days."

### Greed is not good

The general stressed many times that the biggest danger facing Thai youth is drugs, and that a war against them must be fought on three fronts: "First arrest and punish dealers to the full extent of law. Second, keep youngsters and poor people, who are the most vulnerable, entertained and enthused by sports and music, etc. Third, we must help addicts and re-integrate them back into society, so they have a chance to live a normal life."

Gen Pichitr also had some advice for all Thai people: "We should follow the policy of His Majesty the King in regard to a 'sufficient economy'. Don't be greedy, try to keep in good health and in sound mind, and earn a sufficient income to live a good life. You don't have to accumulate great wealth. You need a good education and a job to establish yourself and your family and to help others. We could prosper more if everyone would conduct themselves as I suggest. Most of all, we have no need to grab as much wealth as possible for ourselves!"



*H.E. Gen Pichitr briefs children before a goodwill visit to Yunnan province in China in December 2005.*

The general said that we should adopt only positive practices and knowledge from other countries, and not copy everything. "It is unfortunate that many of our youngsters who go abroad don't differentiate between what is good and what is bad.

"The introduction of luxury items to the Thai markets in past years, including mobile phones, has had a negative effect on our youth. While in the United States, I was told by Thais living there that those devices were forbidden in elementary schools, high schools and colleges, and if found, they would be confiscated.

"When we compare Thailand to quite new countries in Asia like Malaysia and Singapore, and even to places like Japan or South Korea, we discover that they are ahead of us because they have developed better qualities in their people! They look after them better than we do. In Thailand, we build high rise towers but neglect the quality of the man inside. Tall buildings don't mean that we are prosperous. It is an illusion."

### Behind the story:

H.E. Gen Pichitr Kullavanijaya, who was born in July 1932 in Bangkok, completed a high school and Pre-Army Cadet School, attended the Royal Chulachomklao Military Academy and subsequently graduated in 1958 from the United States Military Academy at West Point.

Upon returning to Thailand he was assigned to the Rangers in Lopburi province, followed by studies at the Command and General Staff College and the Special Warfare Centre. While serving in the Army, the general volunteered for the Thai task force in Vietnam, and later in Laos. Because of his experience in those two countries he was later assigned to fight communists in northern Thailand. The general went on to become Commander of the First Army, Assistant Chief of the Staff of the Royal Thai Army, Deputy Supreme Commander, and Deputy Permanent Secretary for Defence.

We became acquainted during National Day receptions. Gen Pichitr invited me to his house on Ramindra where I conducted the interview. His wife, Khunying Vimol Kullavanijaya, an Army Colonel, cooked food for us.

I met Gen Pichitr a few times at the boxing ring under the expressway. He would usually sit quietly by himself observing the young boxers and sometimes gave them instructions.



# Making Lumpini dreams come true

**Prawit Thue-yoo trained a number of Muaythai champions at his Bangkok gym, but he's never been in it for fame or money.**



*Prawit Thue-yoo with French boxer Yoann Gouaida in 2005.*

**M**uaythai, called Thai boxing by foreigners, is one of the most popular sports in the Kingdom and some of its success should be credited to Prawit Thue-yoo. Prawit is the owner of the Luk Barn Yai training camp, which he established 21 years ago. The training camp is located at Soi Inthamara 45 off Suthisarn Road in an old part of central Bangkok that consists mainly of shop houses, cheap hotels and apartment buildings.

Despite his contributions to Muaythai and to its recognition internationally, Prawit is not well-known to the general public because he has never sought publicity. He isn't in the boxing game for fame or money, but for love of the sport. That, along with his character and

achievements, is what makes him so popular and highly respected within the boxing community, where he is known by the nickname 'Pa Joe' (Father Joe).

"The love and passion for the sport goes back to my teenage years when I was boxing merely because it was a good exercise to keep fit and it was fun," the 62-year-old Prawit revealed as he kept an eye on his sparring boxers. The interview was interspersed with his yelling out directions to the boxers and suddenly running up to give them a personal demonstration of proper technique.

Prawit pointed out that Muaythai has a very large following among the Thai youth, both males and females. He has devoted more than 20 years of his life to young boxers because he wants to keep them away from crime, vices and drugs, to make them disciplined and fit and also to provide them with an income.

Before a tour of the training camp, Prawit gave a few introductory comments about the sport: "The history of Muaythai is closely connected with the history of the Thai people who had to defend themselves and their land from aggressive powers. Way back in medieval ages, wars were fought with bows, arrows, swords and pikes. And in hand-to-hand combat arms, legs, knees and elbows were also used as weapons."

The compound where the Thai boxers are trained and where they live is sparse and not particularly flashy. All facets of the facilities and the equipment – the boxing ring, gloves, punching bags and all types of the protection sparring gear – are there to serve a specific purpose. The fact that the gym has created a long list of boxing champions speaks for itself. Prawit is now training 22 Thai boxers and few foreigners in Muaythai and international-style boxing who are, without exception, subject to strict rules and life-style.

"Everyone wakes up at exactly 5.30am and runs about 12 km, then practices from 8-10am. A break follows, so that they can take a shower, have lunch and take a rest. At 3.30pm they will run another 5-6 km, then exercise, sparring and learn boxing techniques until about 8pm and go to bed around 10pm. The routine also applies to the foreign boxers who live in apartments nearby," Prawit explained.

"The popularity of Muaythai is on the increase. The sport is passionately followed in the country, and there are over 100 training camps in Bangkok and many more in the provinces. The sport has developed a great deal – in positive ways – since the time I opened this training camp," he said.





*Prawit at his Bangkok boxing camp in 2017.*

### Popularity growing

Most provincial towns in Thailand have a boxing ring, but Bangkok is where the action is. The two biggest and most famous venues in the country, where every boxer dreams to step in the ring, are Lumpini and Ratchadamnoen stadiums, which have a fight programme almost every night.

Prawit explained some rules: “Muaythai is fought in five three-minute rounds with two-minute breaks in between. The fight is preceded by a wai khru dance in which each boxer pays homage to his teachers. The match is decided by a knockout or by points. The average age for boxers depends on their physical condition, but normally it is around 30.”

A well-built 19-year-old French boxer, Yoann Gouaida, has been training with Prawit for the past four years. Yoann, like all of Prawit’s fighters, takes the sport seriously. “Muaythai is a very exciting contact sport because you can use arms, elbows, legs and knees.

“There are associations, training facilities formed and tournaments conducted in many countries in Africa, Asia, Europe, North and South America. People like it because it is exciting to watch and maybe because it is a little bit violent.”

The scar under Yoann’s left eye and the bruises on his body give emphasis to his remarks. In fact, the trauma on his face is a result of his last Muaythai bout at Koh Samui, a couple of days earlier, which he won on points over a Thai boxer. The sport is very popular with foreign tourists.

Muaythai is becoming increasingly popular with females, both Thai and foreign. For someone not used to Thai boxing, the ferocity and the determination of the boxers come as a bit of a surprise. Even when they are only sparring, each punch or kick is accompanied by a scream. It is an awesome experience.

Prawit has developed a number of champions, including transvestite boxer Prinya Kiatbusaba, known as ‘Nong Toom’, whose story was told in the internationally acclaimed movie *Beautiful Boxer* (2003), directed by

Ekachai Uekrongtham. At the height of his career in 1998, Prinya attracted sell-out crowds by mauling his opponents mercilessly, only to kiss and hug them after the fight. His fierce style prompted many to wonder whether his effeminate manner outside the ring was genuine or just a promotional trick. On December 5, 1999, Prinya quietly left a Bangkok hospital as a woman, putting an end to all the questions.

Prawit admitted that in the old days Muaythai was pretty dangerous. “But it is now safer because the quality of training has improved. This is one of my main objectives. Of course, as in any other sport, boxers sometimes get injured, but usually nothing serious. Over the years, the rules of Muaythai have been revised in some areas to comply with international boxing regulations,” Prawit said.

Prawit doesn’t regard his training camp as a business venture, even though money of course is needed to look after the boxers and the gym. He said he has never expected to make money and to become rich from the boxing business. He looks at it as his contribution to the country and the sport itself.

“All my earning comes from the matches which the boxers and the gym split 50/50,” he said. The purse for a boxer ranges between 4,000 baht for an average boxer and 200,000 baht for a top grade fighter. You can’t get rich from the sport, so money is not the main reason why I am running the gym. It is the promoters – there are about 25 in Bangkok alone – who arrange the fights and are involved in the ‘business side’. My duty is only to train and look after boxers.”

Prawit also admitted to sometimes placing a small bet, for extra excitement, but only inside the stadium where betting is allowed. As for match-fixing or other criminal activities, Prawit categorically dismissed the notion that any corruption in the sport exists at the present time. He also said that no one had ever approached him to do anything illegal.

### Behind the story:

I wanted to meet Prawit at his camp to find out what was really going behind the scenes in professional Muaythai boxing. Rumors of corruption, match-fixing, violence and even killings were rife. However, Prawit painted a very different picture during my two-hour visit.

A top notch foreign promoter arranged the interview, and this is probably a reason why nothing negative was said about the sport. I left the interview disappointed even though Prawit told me a lot of interesting things.

Lumpini Boxing Stadium was established in 1956 on Rama IV Road and demolished in 2014. I visited the place a few times after the interview just to do some fact-checking, observe the action, and the betting done mostly by taxi drivers. On my last visit I saw Prawit there but we didn’t speak. Everybody knew his name, but when I asked about him I got bad vibes and told to stop asking questions.





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# DIPLOMATS

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**His Excellency Andrii Beshta**

Ambassador says, 'We want peace, but we're determined to defend all of Ukraine'



# Ambassador says, 'We want peace, but we're determined to defend all of Ukraine'

Words **MAXMILIAN WECHSLER**

His Excellency Mr Andrii Beshta began his term as Ukraine's Ambassador to Thailand on February 4, 2016. Having served as Counsellor at the embassy from 2007-2011, he'd already made many friends here, as reflected by the large turnout for the 28th anniversary celebration of Ukrainian independence at the Siam Kempinski Hotel Bangkok on September 18. Mr Beshta gave The BigChilli this interview not long after the reception, and not surprisingly, his country's struggle against Russian aggression was very much on his mind.

**"In the coming weeks people around the world will joyfully celebrate the New Year and Christmas holidays, but this will not be a festive season for millions of Ukrainians," said Mr Beshta. "Yesterday, and the day before, and the day before, more families were plunged into grief upon learning loved ones had perished in hostile attacks launched at the command of the Kremlin."**

## **Making a contribution**

"I was born in Volyn region in the western part of Ukraine in December 1976, when we were still a part of the Soviet Union. In my school years I witnessed the collapse of the old regime and the first steps of an independent Ukraine. I believed that diplomacy would be an extremely interesting profession and hoped to make a contribution towards developing Ukraine into a democratic and prosperous nation."

Mr Beshta graduated from Lviv State University's Faculty of International Relations in 1998, and the same year began his diplomatic career with the Ministry of Foreign Affairs. In 2001, just in his mid-twenties, he was assigned to the Permanent Mission of Ukraine at the United Nations headquarters in New York, where he served first as Second Secretary and then as First Secretary. He was appointed Ukraine's Ambassador Extraordinary and Plenipotentiary to the Kingdom of Thailand in November 2015, and arrived in Bangkok in January 2016.

"The last four years in Thailand have been deeply emotional for me and my family. We grieved along with the Thai people after the passing of His Majesty King Bhumibol Adulyadej. People in Ukraine know that throughout his 70-year reign, His Majesty served the country with great dignity and dedication. We also took joy in the auspicious Royal Coronation Ceremony of His Majesty the King Maha Vajiralongkorn Phra Vajiraklaochaoyuhua.

"In the time we've been in Thailand, we have had abundant opportunities to travel around the Kingdom and to enjoy the warm Thai hospitality and tasty food. We've visited Ayutthaya and Sukhothai, travelled north to Chiang Mai and South to Krabi. Moreover, we have 'discovered' very beautiful corners of Thailand where foreigners are rarely seen, like a place in Petchabun province where at a certain time of year you may receive unforgettable memories of the 'sea of mist', and Umphang District of Tak Province, which features the Thi Lo Su Waterfall – the largest in Thailand at a height of about 200 meters."

## **Bilateral relations**

"Ukraine and Thailand established diplomatic relations 27 years ago. The President of Ukraine came to Thailand in 2004 and met with King Bhumibol. Ukraine is very much interested in further developing bilateral cooperation with Thailand and making our relations more dynamic in several spheres. A number of important developments have taken place since I took my post as ambassador.

"In June 2017, then Foreign Minister Pavlo Klimkin paid an official visit to Thailand. In negotiations between Minister Klimkin and Thai Foreign Minister Don Pramudwinai, (photo) both sides stressed the importance of seeking mutual interests and discussed an agenda for medium-term objectives in terms of political dialogue, trade and investment and people-to-people contacts. During that visit a bilateral trade agreement was signed





*Ambassador Beshta (center, in dark suit) is flanked by members of the Bangkok diplomatic corps at the latest celebration of Ukrainian independence held at Siam Kempinski Hotel Bangkok.*

which entered into force in October 2018.

“Last year the Royal Thai Government appointed the Thai Ambassador to Poland, H.E. Sansanee Sahussarungsi, to also represent Thailand in Ukraine. She remains at the Thai mission’s residence in Warsaw. She is the first ever Thai Ambassador to Ukraine not based in Moscow, and we of course warmly welcomed this decision.

“In July 2019, political consultations between our ministries of foreign affairs took place in Kyiv, allowing further discussions on a whole spectrum of issues relating to our bilateral agenda.

“This year has been quite momentous and challenging for both Ukraine and Thailand. I would like to convey again our congratulations on the Royal Coronation of His Majesty the King Rama X in early May. About the same time, Volodymyr Zelenskyy was elected President of Ukraine, bringing new hopes of peace and prosperity to our nation. This year both Ukraine and Thailand held parliamentary elections and new governments have been formed.

“I believe these developments have created favorable conditions for an invigorated cooperation. We are working closely with our Thai partners on a number of ideas, including convening in the near future a Joint Commission for Bilateral Cooperation and Joint Trade Committee.

“In terms of trade volume, Thailand has always been among the largest trade partners of Ukraine in Southeast Asia, but there is real potential to substantially increase both trade and investment. Due to unprecedented comprehensive reforms in Ukraine, we have quickly become an exciting new investment opportunity right at Europe’s doorstep, especially in the areas of agriculture, energy, information technology, infrastructure and manufacturing.

“When combined with our highly skilled workforce, favorable cost-efficiency ratio, strategic geographic location, free trade pact with the EU and a rapidly improving business climate, Ukraine has much to offer for Thai business and investors.

“Last but not least, in order to facilitate people-to-people contacts we have achieved considerable progress in the liberalization of our respective visa regimes. In 2018

we began allowing Thai citizens who wish to travel to Ukraine for any reason to apply and obtain visas online, without the need to visit our embassy. On the other side, we highly appreciate the decision of the Thai government that entered into force in April 2019 to abolish visa requirements for Ukrainian tourists.

“I am confident that these steps are win-win for both countries and will help increase the number of tourists both ways. To sum up, I am quite optimistic that we are on a path to further develop and strengthen bilateral cooperation in all areas of mutual interest.”

### **President Volodymyr Zelenskyy**

“Last April Volodymyr Zelenskyy was elected president of Ukraine with 73% of the popular vote – an unprecedented number in the history of Ukraine. The elections were free and fair as confirmed by hundreds of international observers, in particular the OSCE (Organization for Security and Cooperation in Europe) Election Observation Mission,” said Mr Beshta.

“President Zelenskyy’s main priorities are to resolve the war with Russia, implement large-scale economic reforms for the benefit of the people and fight corruption. In order to deliver on these ambitious goals, he has begun a full re-launching of the power structure in Ukraine that aims to give ‘new faces’ a chance to deliver on the expectations of the Ukrainian people. In July we had snap parliamentary elections, which also resulted in unprecedented popular support for the pro-Zelenskyy ‘Servant of the People’ party, which won 252 out of 423 seats and formed a single-party majority government.

“In a speech at the UN General Assembly in September, President Zelenskyy said: ‘The end of the war, the return of all occupied Ukrainian territories and the prevailing of peace are my tasks. But not at the cost of our citizens’ lives, not at the cost of freedom or the right of Ukraine to its own choice.’

“It’s clear that the keys to peace are in the Kremlin and only President Putin can decide to stop the war, withdraw Russia’s troops and weapons from Ukraine, return control







of the border with Russia and return the stolen Crimean peninsula. President Zelenskyy therefore has proposed a summit meeting in the 'Normandy Format' which would involve President Putin, German Chancellor Angela Merkel and French President Emmanuel Macron. He has even agreed to implement several Russian pre-conditions for holding the summit, notwithstanding the fact that they are quite sensitive and have caused heated discussions in Ukrainian society. Nevertheless, Moscow is dragging its feet when it comes to setting up the summit.

"The new government formed by the Servant of the People party recently released a bold five-year action plan for economic and social reform that sets development of human capital, defense, quality of life and European integration as priorities. The plan aims for an ambitious economic growth of 40% in five years, starting with a GDP rise of 5% in 2020, and at least 7% in 2021-24. To make this happen the government expects to draw in US\$50 billion in investment over the next five years.

"In addition, full-scale privatization will allow Ukraine to divest its non-core assets. Land market reform is underway, with partial liberalization planned by the end of 2019. A high priority is being given to the digital economy and further implementation of e-government. The idea is that almost all government services could be provided online."

#### Reforms in the works

"In the current circumstances we try to transform challenges into opportunities. For us it's crystal clear that only democratic and economically strong policies based on the rule of law will enable Ukraine to defend itself from Russian aggression," Mr Beshta said. "The ongoing war requires that over 5% of the GDP must be allocated for defense and security, but at the same time the government is implementing broad scale of reforms with the full participation of a vibrant civil society and support of our foreign partners.

"According to independent assessments, Ukraine made more progress in reforms during the last five years than in the previous two decades since we gained independence in 1991. We understand that we have a once-in-a-generation chance to transform the country and build a prosperous future for upcoming generations.

"The economy made an astounding turnaround from the 9% GDP decline in 2014 and 6.8% in 2015 to growth of 3.3% in 2018. GDP growth jumped to 4.6% year-on-year in the second quarter of 2019. That clearly indicates a steady upwards trend for the future.

"In recent years 760 legal statutes which impeded business development were cancelled. Ukraine has climbed 48 positions in the World Bank's Doing Business Index since 2014. In addition, a number of comprehensive structural reforms were launched, including

decentralization measures and reform of the judicial, health care, education, tax and pension systems.

"Ukraine has also achieved significant progress on the path to European integration, notably the implementation of the Association Agreement with the EU. This is the most advanced agreement of this kind the EU has signed with any non-EU country. It provides for establishment of the Deep and Comprehensive Free Trade Area (DCFTA) with the EU and introduction of a visa-free regime for citizens of Ukraine. Now the EU is Ukraine's largest trading partner."

#### 'This is happening right now'

"Although the war is no longer anymore in the daily news headlines of the world, I want people to know it still takes a lethal toll every single day. Since the start of Russian aggression back in 2014 about 14,000 Ukrainians have died, and many times more have been wounded. The

casualties include large numbers of women and children. This is happening right now, in Europe, in the 21st century.

"Moscow makes our children orphans. It tortures our patriots in its prisons – dozens of Ukrainians are illegally imprisoned in Russia or occupied Crimea on politically-motivated charges. Since 2014 over 1.5 million people in Ukraine have become internally displaced as they had to flee from occupied Crimea and Donbas. They don't know when they will be able to return to their homes.

"Russia is constantly adding to the human tragedy and suffering.

This war has been a daily reality for

Ukrainians for more than five years, since the beginning of Russian aggression back in February 2014. Using the pretext of an illegal referendum held under the barrels of the guns of Russian soldiers, Moscow occupied the Crimean peninsula of Ukraine. This land grab amounted to the first forcible annexation of territory of a European country since the end of the Second World War in 1945.

"With its actions in Ukraine Russia has flagrantly violated its international obligations and commitments, including those enshrined in the UN Charter and the Helsinki Final Act. Moreover, Moscow broke its explicit obligation under the Budapest Memorandum of 1994 to respect the 'existing borders of Ukraine' and 'refrain from the threat or use of force against the territorial integrity or political independence of Ukraine'.

"Thankfully the world community made it known it could not tolerate Russia's blatant aggression. The UN General Assembly on 27 March 2014 adopted a resolution entitled 'Territorial integrity of Ukraine', in which it reconfirmed Ukraine's internationally recognised borders and rejected the validity of the sham referendum as a basis for any change in the status of Crimea as part of Ukraine. We highly appreciate that the Kingdom of Thailand

“  
**Thankfully the world community made it known it could not tolerate Russia's blatant aggression.**



showed it is a true friend of Ukraine by joining with 100 other states in voting in favor of this historic resolution.

“However, occupation of Crimea was only the first step on Russia’s path of ruthless aggression toward Ukraine. This was followed in August 2014 by a military invasion in Donbas in the eastern region of Ukraine bordering Russia. Here thousands of regular Russian armed forces joined with bands of local insurgents and mercenaries. Russia supplied heavy weapons such as tanks, armored personnel carriers and artillery systems as well as ammunition, financial resources and leadership. The Russian Federation has set up occupational administration organizations that exercise effective control over the occupied, temporarily, territory of Donbas.

“But Ukrainians are not the only victims. Let’s not forget Malaysian Airlines Flight MH17 which was downed over the territory of Donbas in July 2014. This tragedy took the lives of 298 innocent people, mostly from Netherlands, Malaysia and Australia. Despite all the denials from Moscow that it had nothing to do with this crime, investigations tell quite a different story.

“After four years of meticulous work, the Joint Investigation Team (led by the Netherlands with the assistance of Australia, Malaysia, Belgium and Ukraine) in May 2018 concluded that the BUK surface-to-air missile system utilized to down MH17 belonged to the 53rd Anti-Aircraft Rocket Brigade of the Russian Armed Forces, which is permanently located near the city of Kursk about 100 km from the border with Ukraine. The missile system was transferred to Donbas and used to shoot down a civilian aircraft. It was taken back the next day to the Russian Federation through an uncontrolled segment of the Ukrainian-Russian border. Based on this conclusion of the Joint Investigative Team, the governments of the Netherlands and Australia hold Russia responsible for this crime and are taking legal steps to hold Russia formally accountable.

“The Minsk agreements were signed between Ukraine and Russia with the OSCE as mediator) back in 2014 and 2015. They remain the only option on the table to settle the conflict. The agreements contain about dozen steps to be taken to achieve this goal, including a ceasefire, exchange of hostages and illegally held persons, withdrawal of Russian troops and military equipment from the territory of Ukraine and establishment by Ukraine of effective control on currently uncontrolled segments of the Ukraine-Russia border through which the conflict is being fuelled. Ukraine is fully committed to the implementation of the Minsk agreements. We want peace more than anyone. But the reality is that we are under attack. We defend our country and our people die.

“Russia constantly violates the Minsk agreements and cannot even adhere to the very first provision of achieving a ceasefire. Our troops and civilians have been under threat from shelling and attacks every single day in the five years since the agreements were signed.

“We remain as determined as ever to keep defending every inch of our territory. At the same time, we are exploring all available means to end the conflict peacefully. We seek support of the United Nations, the OSCE, the Council of Europe and

other international organizations and mechanisms and we will continue along that path. We’ve initiated several legal cases against the Russian side in international courts and have already achieved important results.

“In November the UN International Court of Justice rejected Russia’s jurisdictional objections and agreed to move forward to a full hearing on a case Ukraine filed back in 2017 regarding Russia’s financing of terrorism in Donbas and racial discrimination in Crimea. Since 2014 the UN General Assembly has adopted five resolutions that clearly define Moscow’s illegal actions. Sooner or later the Kremlin will feel the strength of the rule of international law.

“We are grateful for strong transatlantic support and solidarity from all our partners. Back in 2014 the G7 and the EU imposed sanctions against Russia and since then these have been considerably strengthened. These sanctions will remain in place until the Minsk agreements Crimea is returned to Ukraine. It is important that the international community maintains its collective pressure on Russia.

“These last five years have been a tremendous challenge for the Ukrainian people – a test of their determination and solidarity, resilience and faith. Let us not forget what this war is about. Ukraine made a sovereign decision to go its own way and join the free world in following democratic values and rules. Moscow is punishing Ukraine for this decision. Russia effectively has its hands around our throats and is tightening its grip. The ultimate goal is to suffocate and silence us; to see us fail so that we can be incorporated back into a new, emboldened project of Russian empire.

“But we have already passed the point of no return. Five years ago Ukrainian people resolutely chose the way westward – to the EU, to NATO, to the transatlantic community. Russia’s cruel actions throughout these years only reconfirm that this choice was the right one and the only one that corresponds to our strategic interests. Last year our Parliament passed a law that incorporates into the Constitution the obligation of the Ukrainian authorities to ensure Ukraine’s accession to the European Union and NATO.

“Russia cannot accept this, which is why it started the aggression back in 2014 and will do whatever it can to destroy Ukraine. And we will do whatever we can to protect our country and our freedom.”

## CV of H.E. Andreii Beshta

- **1998-2001:** Attaché, Third Secretary, Second Secretary in the Department of UN and Other International Organizations, Ministry of Foreign Affairs of Ukraine.
- **2001-2005:** Second Secretary, First Secretary of the Permanent Mission of Ukraine to the UN in New York.
- **2005-2007:** Counsellor, Director of Division in the Department of UN and Other International Organizations, Ministry of Foreign Affairs of Ukraine.
- **2007-2011:** Counsellor of the Embassy of Ukraine in the Kingdom of Thailand.
- **2011-2016:** Deputy Director-General, Acting Director-General of the Department of International Organizations, Ministry of Foreign Affairs of Ukraine.



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▣ Last month's best events in pictures





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## Customer Appreciation Week

At The '60s Party, hosted by Bangkok Marriott Hotel The Surawongse, representatives from Marriott hotels and resorts throughout Thailand were welcomed by Trevor May, Chairman of Marriott Thailand Business Council, with food, drinks and entertainment thanking customers for great support throughout the year.







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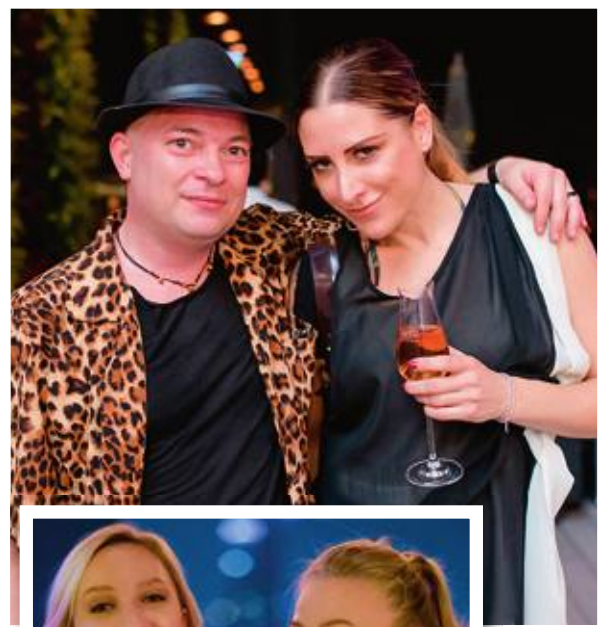


## Austrian National Day

H.E. Mrs Eva Hager, Ambassador of the Republic of Austria, hosted "Austrian National Day Reception 2019" at the Swissotel Bangkok with Mr Bruno Rotschaedl, Hotel's General Manager. Also present was Mr Sasiwat Wongsinsawat, Director-General of the European Affairs Department, with many guests of honour including Khunying Kalaya Sophonpanich, Deputy Minister of Education.







### Hottest Sinful Energy

SEEN Restaurant & Bar's October rooftop party almost brought the roof down with the singer, songwriter and producer DJ Rae with her unique vocals and stage presence on this date from her dynamic Asian tour.



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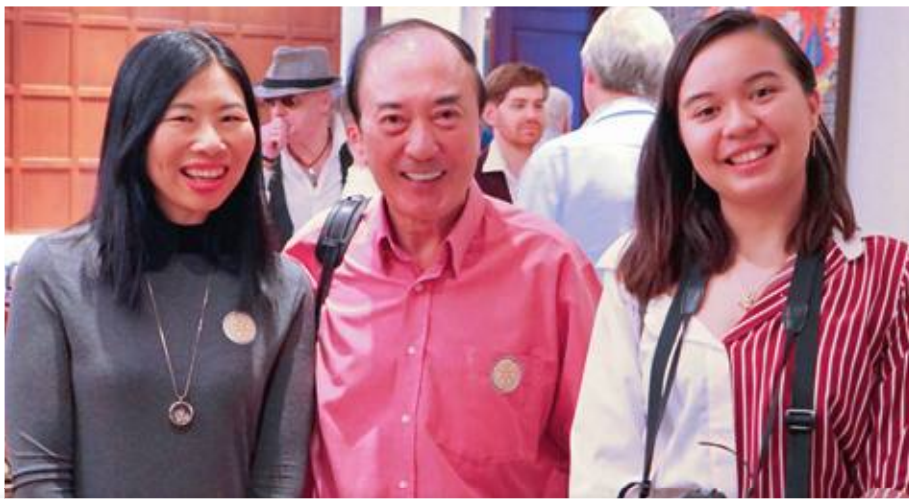


## Campari Bartender Competition Thailand 2019

CAMPARI GROUP and Alchemy Wines & Spirits Thailand Co., Ltd., are hosting Campari Bartender Competition Thailand 2019 - Bangkok Round 2 as a part of Campari Bartender Competition Asia 2019. The winner will be flown to Milan in Italy, the birthplace of Campari for the final competition.







## Rotarians' Wine Tasting at the Pacific City Club

Rotarian Steve Wilson, a certified wine educator, devised an entertaining way for fellow members of the Rotary Club of Bangkok South to raise money whilst enjoying themselves by arranging a Grand Wine Tasting Event with Cru Bourgeois and Oregon Pinot Noirs as the prestigious prize. Eschewing the spittoons, nine teams began the evening with polite chatter and a little wine banter, and ended with raucous laughter. Wines for the competition were provided by sponsors, including Khun Mimi from Gran Monte, Zoltan from distributor Vanichwathana, Khun Piyapong from distributor HP Supply Marketing, Khun Yui from wine educator Wine & Spirit IQ, and Stephen Lee for the raffle prize. Event host was Khun Vorrant from the Pacific City Club, which served some excellent canapes.





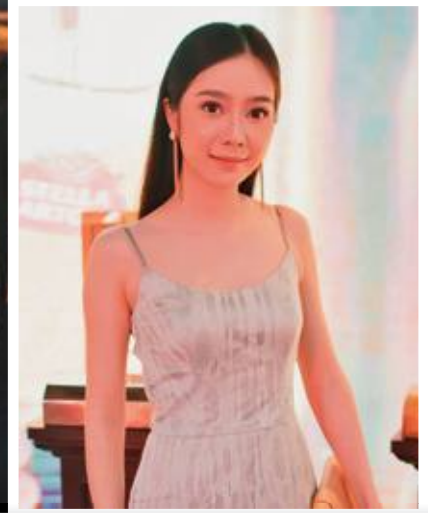


## Exhibition reveals 'The Image of the Buddha'

Young Thai artist Rachata Siriyakul, a graduate of Nanyang Academy of Fine Arts and a pupil of famed Norwegian painter Odd Nerdrum, recently opened an exhibition of his paintings entitled 'The Image of the Buddha'. The exhibition, held at Serindia Gallery (at O.P. Garden, Soi Charoen Krung 36) in Bangkok as part of the gallery's 10th anniversary celebration, was attended by a number of Thai and foreign artists and art lovers.







## A Life Well-Lived

Brewery Company Limited and Stella Artois Super Premium Beer, led by General Manager Mr Sra Chutharakul, hosted "The Masterpiece by Stella Artois" at The Glass House Nai Lert Park Heritage Home, to launch the collection series "The Birth of the Star" with many honoured guests and celebrities in attendance. Held for the first time in Thailand, the event celebrated Stella Artois winning Best International Lager 2019 at the World Beer Awards.

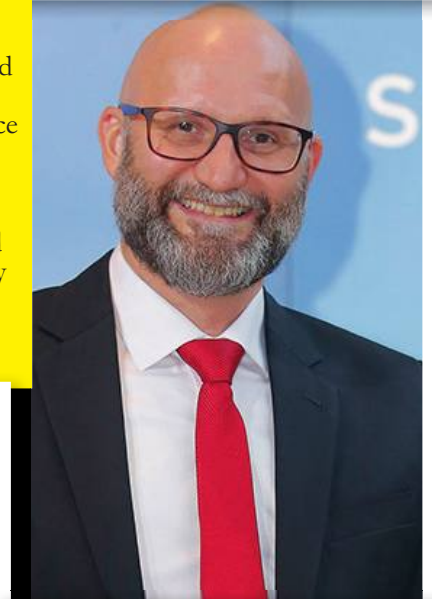






## Norway's seafood on show

Norwegian Seafood Council (NSC), a representative of Norway seafood industry, hosted an exclusive sit-down dinner introducing the Norwegian Fjord Trout, Arctic King Crab & Norwegian Halibut. The 5-course culinary experience was created by a Thai-inspired Nordic cuisine chef, Chef Rungthiwa "Fae" Chummongkhon, at Waldorf Astoria Bangkok. The event was also honoured by the attendance of Tor Haug, Deputy Head of Mission, Norwegian Embassy of Thailand, trade partners, media & friends







# O'Malley's

## Irish Pub & Restaurant



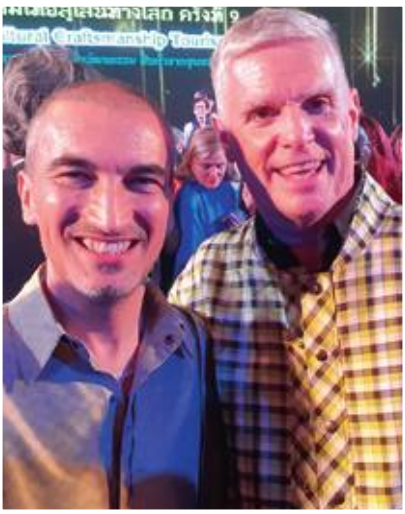
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## Thai silk wonders

A large gathering of expats and prominent locals attended the 9th Thai Silk Way at the Thai Navy Convention Hall, located on the banks of the Cha Phraya River near Wat Arun.







## Remembrance Service at the British Club

The first Remembrance Service to be held at the British Club since the closure of the British Embassy compound on Wireless Road welcomed a large gathering, including H.E. Brian Davidson, British Ambassador, The British Defence Attache Colonel Roger Lewis, together with ambassadors and military personnel from the US, Australia, New Zealand, Canada and other distinguished guests. The Thai military also sent a delegation of senior officers to show their respects.

The Royal British Legion Chonburi Branch was particularly well represented at the new venue, with Mark Bowling (President) laying a wreath. Bob Mann (Chairman) was also in attendance to read the Act of Remembrance, and the Royal British Legion standard was on parade, with the Standard Bearer, Richard Holmes. Many other members made the journey to pay their respects from Pattaya and the North East of Thailand, alongside Bangkok members.







# MATES' RATES

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Tel: 037 282 699 [kantarycollection.com](http://kantarycollection.com)



## Sailing Across Time

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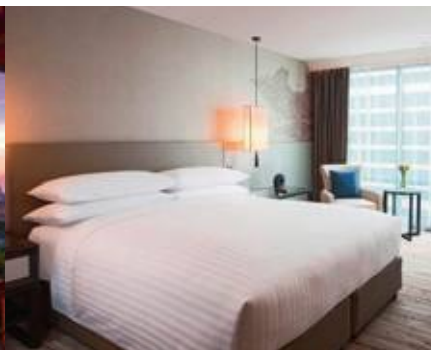
Tel: 032 520 009 [dusit.com](http://dusit.com)



## Joyful Well-being Season

Well Hotel Bangkok Sukhumvit 20's two night "Being Well Package" for two includes daily buffet breakfast, healthy drink and a 60-minute wellness activity, complimentary in-room minibar, 35% discount on à la carte food menu at Eat Well Café, complimentary access to Well Fitness, salt water swimming and group exercise classes. The 3D2N package is priced at 7,900 baht net, valid for booking and staying until 31 March 2020. Other terms and conditions apply.

Tel: 02 127 5995 [wellhotelbangkok.com](http://wellhotelbangkok.com)



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# Celebrate The Festive Season With Us

## ENJOY AN UNFORGETTABLE CELEBRATION WITH HILTON PATTAYA

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

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### NEW YEAR EVE

31 December 2019

**DINNER:** 7pm - 1am

**DINNER BUFFET\***

THB 5,200

**BEVERAGE PACKAGE\*\***

THB 3,250

H O R I Z O N

### NEW YEAR EVE\*\*\*

31 December 2019

**DINNER:** 7pm - 1am

**CASUAL FINE DINING**

THB 11,500

**EXCLUSIVE BEVERAGE**

**PACKAGE:** 8.30pm onwards

THB 5,100

drift

### NEW YEAR EVE

31 December 2019

**DINNER:** 7pm until late

**A LA CARTE MENU**

**BEVERAGE PACKAGE\*\***

THB 3,750

Private Islands available

Limited numbers

flare

### NEW YEAR EVE

31 December 2019

**DINNER:** 7pm - 11.30pm

**FIVE COURSES SET**

THB 3,450

For bookings please dial **038 253 000** or email **BKKHP\_Pattaya\_Festive@hilton.com**

**Remark:** All Prices are quoted in Thai Baht and are inclusive of Service Charge and Government Taxes.

\*Children 0-5 years free and 6-12 years half price.

\*\* Beverage package inclusive of free flow premium beverage.

\*\*\* A smart standard of dress is required.

  
**Hilton**  
PATTAYA





## Special Buffet Happiness

The Orchard Restaurant at Kantary Bay Hotel, Sriracha invites you to enjoy special buffet dinners every Thursday, Friday and Saturday between 18:00 and 22:00 hrs until 30 December 2019. The International Buffet Dinner every Thursday & Friday is an extensive array of Asian and Western cuisine. The Japanese Buffet Dinner every Saturday features a host of traditional specialities. Priced at 480++ baht per person with children under 12 at 50% discount.

Tel: 038-771-365 [kantarycollection.com](http://kantarycollection.com)



## Quality Family Sunday

Enjoy quality time at Angsana Laguna Phuket with XANA Sunday Fun Brunch, with highlights including Tuna Ritual, Seafood & Mezze, live stations, BBQ, Live Band/DJ, and pool access. Every Sunday, 12.00 to 15.30 hrs, priced at 2700 baht net with free-flow soft drinks or 3900 baht net including free-flow Chandon sparkling, Wines, Spirits, Cocktails. Children 7-12 yrs at 900 baht net.

Tel: 076 358 500 [fbreservation-lagunaphuket@angsana.com](mailto:fbreservation-lagunaphuket@angsana.com)



## Welcoming A New Executive Chef

Hyatt Regency Hua Hin welcomes Vincenzo Gatti to its team as Executive Chef. Chef Vincenzo brings 20 years of experience gained from different positions in many kitchens from Italy through cities across Europe including Amsterdam and Cologne. Within a year of moving to Dubai, his team and the Certo Restaurant were awarded 'Best Italian Restaurant in Dubai'. His cooking style was formed from rich regional culinary traditions, featuring an abundance of fresh produce.

Tel: 03252 1234 [hyattregencyhuahin.com](http://hyattregencyhuahin.com)



## Ring in the New

Celebrate the festive season in style at Renaissance Koh Samui Resort & Spa with Christmas Eve buffet dinner on the beach priced at 2,950++ baht per person including cocktail reception and fire dance shows, or try the delicious 3-course Christmas Day set dinner at Banana Leaf Restaurant priced at 2,700++ baht per couple. Then there's 'The Arabian Night' themed New Year's Eve buffet dinner priced at 6,700++ baht per person with dance shows, live DJ and fireworks.

Tel: 077 429 300 [reniassancekohsamui.com](http://reniassancekohsamui.com)



## Tantalising Truffle Tastes

Throughout December, Horizon Rooftop Restaurant & Bar at Hilton Pattaya presents a sumptuous 5-course set menu using truffle's unique taste. Experience 'Smoked Foie Gras Terrine with Black Truffle', an appetiser 'Scallop Carpaccio with Truffle Ponzu', a choice of main dish 'Katsubushi Crusted Cod with Miso Truffle Risotto' or 'Filet Mignon with Truffle Polenta', ending with 'Trio Desserts Black Truffle'. Available at 2,950 baht nett or 3,750 baht nett with wine pairing, à la carte also available.

Tel: 038 253 000 [BKKHP.PATTAYA.HORIZON@hilton.com](mailto:BKKHP.PATTAYA.HORIZON@hilton.com)





## STYLE AND COMFORT ARE THE HALLMARKS OF HYATT REGENCY HUA HIN'S ROOMS, MORE SO WITH THE ALL-NEW HYATT GUESTROOM, DELUXE ROOM AND DELUXE POOL ACCESS ROOM.

Unwinding is easy in the welcoming 38-sq m living area that offers a modern and inspiring décor, nuanced with touches of Thai elegance. Each room has a balcony or outdoor terrace that allows the flow of natural light into the room, plush king-sized or twin beds, an extra sofa bed, which is perfect for families, and en suite marble bathroom with rain shower. The Deluxe Room and Deluxe Pool Access Room have both a luxurious bath and separate walk-in shower.

Room amenities, including complimentary Wi-Fi, a smart 55-65 inch HDTV, Bluetooth speaker alarm clock, tea/coffee maker and in-room safe make your stay all the more pleasant.

From terrace to pool within steps away, the Deluxe Pool Access Room offers the convenience of letting you swim anytime of the day.

Along with the exciting vibes around Hua Hin, the comforts of a Hyatt room promise to create indelible memories of your holiday.

Book now for your next holiday in Thailand. Please call Hyatt Regency Hua Hin on 0 3252 1234 or email [reservations.hrhuaHin@hyatt.com](mailto:reservations.hrhuaHin@hyatt.com)



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## Culinary Delights and Cultural Fun

M-Live Food Market, the highly acclaimed 3-day culinary and cultural festival, was hosted by Bangkok Marriott Marquis Queen's Park in late October. Almost 80 options - including Thai favourites, Asian delicacies, fantastic international fare and delicious desserts - were presented as a street food festival with picnic areas, live music, kids entertainment, and swimming, creating an upbeat and chilled out atmosphere, the perfect place for friends and families to unwind together.





**SHERATON**  
Hua Hin Resort & Spa

# Christmas Eve 2019

TUESDAY, DECEMBER 24<sup>TH</sup>, 2019  
6:30 PM – 10:30 PM  
AT OCEANFRONT LAWN

Experience the holiday magic of a beachside Christmas Eve. Your night will include a festive buffet dinner with traditional Christmas favorites, carolers, live show and a visit from Santa to complete the mood.

THB 950 <sup>net</sup> per child (6-12 years)	THB 1,950 <sup>net</sup> per adult
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SHERATON HUA HIN RESORT & SPA 1573 Phetkasem Road, Cha-Am, Phetchaburi 76120, Thailand t — 66 032 708 000 ext.1112 f — 66 032 708 088  
Email: Warisara.Thai-Udom@sheratonhotels.com Facebook: sheratonhuahin Line: @sheratonhuahin Instagram: sheratonhuahin

MARRIOTT BONVOY ENJOY UP TO 20% DISCOUNT ON YOUR R+B EXPERIENCE

# New Year Eve

★ TUESDAY, DECEMBER 31<sup>ST</sup>, 2019 ★

Indoor or outdoor, Sheraton Hua Hin Resort & Spa has it all. Choose your live station International and Asian buffet at The Deck restaurant with live music, or beachside BBQ with Alaskan King Crab and Lobster coupled by live music. Both dinners with complimentary entrance to our countdown party (beginning 11pm), featuring fire shows, DJ Base and fireworks at midnight.

## International Live Station Buffet

at The Deck & inAsia Restaurants  
7 PM – 11 PM

THB 690 <sup>net</sup> per child (6-12 years)	THB 1,750 <sup>net</sup> per adult
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## Beachside BBQ Deluxe

at Luna Lanai Beach Restaurant  
8 PM – 11 PM

THB 990 <sup>net</sup> per child (6-12 years)	THB 2,900 <sup>net</sup> per adult
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**SHERATON**  
Hua Hin Pranburi Villas

# Christmas Eve 2019

TUESDAY, DECEMBER 24<sup>TH</sup>, 2019  
6:30 PM – 10:30 PM  
AT LUNA LA PRAN

THB 550 <sup>net</sup> per child (6-12 years)	THB 1,850 <sup>net</sup> per adult
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T'was the night before Christmas and all through Pranburi the culinary team are preparing a traditional feast. Honey glazed ham, roasted turkey with all the trimmings and a visit from jolly old Saint Nick himself will make for a memorable family Christmas.

SHERATON HUA HIN PRANBURI VILLAS 9/22 Moo 5 Pranburi, Prachuap Khiri Khan 77220, Thailand t — 66 032 909 900 ext.3135 f — 66 032 909 909  
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MARRIOTT BONVOY ENJOY UP TO 20% DISCOUNT ON YOUR R+B EXPERIENCE

**Luna La Pran**

# ROCK ON 2020

TUESDAY, DECEMBER 31<sup>ST</sup>, 2019  
7 PM – MIDNIGHT | AT LUNA LA PRAN

Bid a final farewell to 2019 and rock on into 2020 under the stars of Luna La Pran. Extensive international seafood buffet straight from the coast of Pak Nam Pran specially created by our Culinary Team. Live band and fireworks at midnight ensure this is the best party in town.

THB 790 <sup>net</sup> per child (6-12 years)	THB 2,590 <sup>net</sup> per adult
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\*All prices are quoted per person  
Children under 6 dine free when accompanied by 2 paying adults (applies to 2 children per booking)



# ENCHANTING FESTIVE AND NEW YEAR'S CELEBRATIONS

Enjoy a holiday period full of seasonal cheer at Anantara Siam Bangkok Hotel, with a dazzling line up of events for the whole family. Gather with loved ones for a traditional Christmas feast, indulge in our special holiday afternoon tea and toast to 2020 in a decadent New Year's Eve celebration.

Rates start from  
THB 1,100++ per person



To view Festive E-Brochure

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