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## Your guide to Bangkok's international schools

One of the most difficult challenges facing expat families in Thailand is deciding which international school is best for their children. So many factors have to be considered, from the school's background, reputation, and academic record to the quality of its teachers, curriculum, location, extra activities, sports facilities, fees and even the security it provides.

Moreover, newly arrived families naturally want their children to experience the minimum disturbance in their education and seek schools where they can continue the curriculum they have already followed elsewhere. They also want to be sure there are opportunities for higher education in overseas universities, usually in their home countries. Making friends is, of course, an important ingredient, so an environment that builds friendships is extremely important.

Fortunately, Thailand has over 100 international schools to choose from. Each is different in one way or another, so there is without doubt a school to suit every child and family.

For this issue, The BigChilli has compiled a list of outstanding international schools in Bangkok, complete with basic information, fees and contacts. See pages 46–58.

## Ambassador who's a credit to her country

Our Diplomat section in this issue features Mrs Kjersti Rødsmoen, the genial and popular Ambassador of Norway. In the interview, Mrs Rødsmoen sets out her mission most clearly: "My main and general goal as ambassador to Thailand is to ensure that relations between our two countries continue to be friendly and that we understand each other well."

The Ambassador adds: "Furthermore I will do my utmost to assist Norwegian companies in any way I can to thrive in Thailand, and in general increase commercial relations between our two countries."

"The consular end is a big part of what the embassy does, visa requests and assisting Norwegian citizens with problems they might have here. So the days of the Embassy are taken up dealing with consular, economic and trade matters, and of course, anything political that might come up."

Rødsmoen is unquestionably a credit to her country. See page 68



### PUBLISHER

Colin Hastings  
editorbigchilli@gmail.com

### EDITOR

Nina Hastings  
ninabigchilli@gmail.com

### SALES & MARKETING MANAGER

Rojjana Rungrattwatchai  
sendtorose@gmail.com

### ACCOUNT EXECUTIVES

Thana Pongsaskulchoti  
thanabigchilli@gmail.com

### ACCOUNTING MANAGER

Janjira Silapapairson  
janbigchilli@gmail.com

### ART & PRODUCTION

Arthawit Pundrikapa,

### PHOTOGRAPHY

JL & AP

### CONTRIBUTING WRITERS

Drew McCreadie,  
Maxmilian Wechsler  
Zoe Evans, Jessica Weber  
Ruth Gerson

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**WRITE**

The BigChilli Co., Ltd.  
8/2 FMA Group Building,  
5 Floor, Room 501,  
Convent Road, Silom,  
Bangrak, Bangkok, 10500.

**FACEBOOK**

thebigchillimagazine

**EMAIL**

thebigchillimagazine@  
gmail.com

**TWEET**

@TheBigChilliMag



TheBigChilliMag

**facebook**

thebigchillimagazine

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The BigChilli Co., Ltd. 8/2 FMA Group Building,  
3th Floor, Room 301, Convent Road, Silom,  
Bangrak, Bangkok 10500.

☎ 02-635-5085, ☎ 081-358-1814

Fax: 02-635-5086

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# Upcoming BTS station on Sathorn located next to new British Embassy



Work on the long-awaited BTS Skytrain station on Sathorn Road has begun. To be known as Suksa Wittaya, it will take up to two years to complete.

Located between Chong Nonsi and Surasak stations, the new facility will benefit a number of major office blocks, including the AIA building, which will house the British Embassy from next month. Also nearby is the W Hotel, Ascott Sathorn serviced apartments and St Louis hospital.

The distance between the three stations is reckoned the shortest on the BTS network.

## Bad traffic? You haven't seen anything yet

If you think the traffic congestion in central Bangkok around Lumpini Park is bad today, wait for the completion of four monster projects in this area during the next couple of years. They include One Bangkok on Wireless Road, Langsuan Village on Soi Sarasin and Soi Langsuan, Dusit Central Park on Rama 1V and Parq, also on Rama 1V. And because they are all linked by the same roads, the impending traffic snarl-up will be truly horrendous.

## Pattaya let down

"It's like the air going out of a balloon," remarked a long term expat resident of Pattaya, who reckons the resort is currently suffering its worst low season for many years. "The place is quiet and flat," added the man, who is considering a move to Ho Chi Minh City, Vietnam, where he believes the economy is better. The Tourism Authority of Thailand is blaming the high value of the Thai baht for worse than expected tourist figures in the country.

## Caught in the act

Immigration officials in the beachside resort of Bangsaray are extremely vigilant, it seems. On the look-out for illegal workers, they recently busted a restaurant hosting a couple of foreign singers whose work permit did not them to perform in that particular establishment. Other sharp-eyed officials spotted the foreign husband of a Thai restaurant owner watering her garden and then promptly fined him for not having a work permit allowing him to carry out such a task!

## Overseas investors and ladyboy bars

Several popular Pattaya go-go bars have closed – not the result of a police crackdown but because Chinese and Indian investors have bought them – and turning them into ladyboy clubs and bars. No one has an explanation for this apparent boom in the alternative entertainment, which is now very much in evidence in Bangkok's Nana Plaza, Soi Cowboy, and Patpong.





## Why taxi fares shouldn't be increased

Hardly a week passes without a story popping up about a taxi driver ripping off a passenger, more often than not a newly arrived tourist, as happened to a British man who was charged 4,000 baht for a journey that should have cost 400 baht. The driver was later arrested, fined and his licence suspended.

Then there are the stories about taxis refusing to use their meters and demanding exorbitant fares, especially during heavy downpours or at crowded venues. Happily, uncooperative drivers now face substantial fines.

Many people believe that drivers resort to rip-offs because fares are too low - Bangkok taxis are probably the world's cheapest. It's a good point but it has a flip side. If fares were increased, then operating a taxi would suddenly become more lucrative, attracting far more drivers to the job. And the result? Even more vehicles clogging our roads.

## Noise and 'moo-ping' sticks: what upsets Bangkok people

It may not come as a surprise to learn that the most frequent complaint received by Bangkok police is about noise. From round-the-clock construction, factories and endless traffic to feuding neighbours, vendors using giant loudspeakers and outdoor karaoke sessions, the Thai capital is an exceedingly noisy 24/7 place. Meanwhile, the city's heroic garbage collectors' biggest complaint are the sharp-pointed wooden sticks used to skewer 'moo-ping' or barbecue pork. They cause more injuries than any other item. At the very least, the sticks should be broken into small pieces and put inside an old newspaper.

## Just ban smoking - and Bangkok will get a new park!

You can't argue with the latest crackdown on smoking - it's a bad and sometimes fatal habit. But forbidding people from smoking in their homes (does that include gardens) is a surely a step too far. What's next? Anyway, a complete ban on smoking might be a simpler idea, especially as the biggest manufacturer of cigarettes in this country is the Thai Tobacco Monopoly, a government organization, which also happens to occupy a huge plot of land in an area of Bangkok in dire need of more public open space.



## Exodus of expats

A raft of new rules and regulations from the Immigration Division combined with the strength of the Thai baht and the rising cost of living is forcing many westerners to consider relocating to Vietnam and Malaysia. Both are thought to be more expat-friendly and cheaper than Thailand.

Westerners who rely on pensions from overseas are feeling the pinch the most, with most foreign currencies at their lowest point against the baht for many decades.

In addition to higher day to day living costs, less income also affects the ability of retirees to maintain a substantial amount of money in their bank for several months, as is required by the authorities. More astute retirees get around this rule by proving they bring 65,000 baht into the country every month. This is permitted even though officials suggest it's not.

Yet another hurdle are the health insurance requirements, which are proving difficult and expensive for anyone over 70 years old.

The solution for a growing number of older expats is to up sticks and relocate to cheaper and less bureaucratic neighbouring countries.

The BigChilli recently had a visit from a group of high-placed westerners who wanted to lodge a complaint about an item featured in a recent issue of the magazine. Basically, they didn't approve of its content. It was suggested they write a letter which would appear in this publication. But they declined the offer.

The strange thing about this episode is that each member of this group comes from nations demanding free speech and freedom of the press in countries like Thailand. Yet when it suits them, they want censorship.



### Sport in July:

- 1-15 July: Cricket - World Cup, England
- 1-14 Tennis - Wimbledon
- 6-28 Cycling - Tour de France
- 12-14 Formula 1 - British Grand Prix, Silverstone, UK
- 12-21 Netball - World Cup, Liverpool
- 18-21 Golf - The Open, Royal Portrush, UK
- 20-23 Basketball - Women's World Championship U 19, Thailand
- 26-28 F1 - World Championship, Hockenheim, Germany

### September

- 1-16 Cricket - Ashes Test series: England v Australia, UK
- 20-2 Nov: Rugby Union - World Cup, Japan



# 'VINTAGE SCOOTER'

## SCAM IS BACK - AND PEOPLE ARE STILL FALLING FOR IT



By Maxmilian Wechsler

*Photo of the 1964 Lambretta.*

Another British expat has fallen victim to the scooter scam exposed by The BigChilli in March 2018 under the headline: Scooter scam a bitter pill for British expat. On a website advertising a wide variety of goods for sale, supposedly vintage, reconditioned Italian-made scooters are offered at a very good price. 'Frank' (not his real name), a retired British expat who wants to conceal his identity, found out the hard way that the deal was too good to be true. After losing almost 100,000 baht to the scam, he lodged a complaint with the police, but he's not optimistic about his chances of ever seeing any of the money again.

Frank showed The BigChilli deposit slips, a sales contract and other evidence including the police report and police letter to his bank. To state the obvious, Frank wishes he had seen last year's article before he turned over the money, but says he's going public now because he wants to warn other foreigners about the scam. Through an internet search, Frank came across another website offering the same bikes that was nearly identical to the one advertising

'his' Lambretta, with small exceptions. Company name and email addresses are different, as are phone contact numbers (one number with Vietnam's +84 country code, vs three numbers with Thailand's +66 country code) but otherwise it's a dead ringer, making it almost certain the same crooks are involved.

### Chronology of events

"My partner Jon and I were interested in purchasing vintage, reconditioned Italian-made Lambretta and Vespa scooters. I made first contact through one very popular Thai website offering all kinds of goods and products, and opened a professionally done website offering these scooters on May 8," Frank said.

"I sent them an e-mail ordering the Lambretta 1964 model L008, offered for US\$2,600. Prices for all scooters shown on the website are in US dollars and converted to Thai currency by the seller. I asked for a few extras to be fitted on the scooter and these cost 14,000 baht. The seller agreed with the deal and told me to pay a 60% deposit, 63,740 baht,

and the rest on delivery. I deposited the amount into a bank account at Bangkok Bank MEGA Bangna shopping mall in Bang Phli district of Samut Prakan province on May 10.

"I received a phone call that evening asking me to pay the balance of 33,500 baht the next day, as the seller needed the full payment in order to register the scooter in my name with the Department of Land and Transport. I agreed and paid the balance on May 11, making the total 97,240 baht.

"I asked the seller on several occasions to supply an invoice through the WhatsApp phone app, but never got it. On May 12, I had another phone conversation with the seller, who had an African accent. He asked for an extra 10,000 baht to deliver the scooter. I refused and asked for a full refund, and he said that the money would be refunded the next day. I had a feeling that would never happen, and I was right.

"Also on May 12, as I was feeling more and more like I had been scammed; I went to a police station in Samut Prakan to make a complaint.



On May 13, I took a copy of the complaint and a letter from the police with a request to block the account I had transferred the money to and gave it to the manager at the Bangkok Bank branch at The Mall Bangkok. The bank put a block on the account, meaning that money could be deposited but not withdrawn."

Frank found out through his own investigation that the account was opened under the name of Mr Nke Bobga Francis, a Cameroon national who was reportedly deported from Thailand last year.

Frank did receive from the seller a copy of a passport purportedly belonging to a Mr Pierluigi XXXX. This is the same passport used to scam the Brit buyer last year. The supposed owner of the passport is a man with an African accent who introduced himself as head of sales. "Obviously it is a lost or stolen passport the scammer is using to gain credibility with the customers. The Italian name goes well with the Vespa," said Frank.

"The same man I had talked to before told me on May 16 that if I didn't pay the extra 10,000 baht the scooter won't be delivered. I asked him for a copy of the passport of the bank account holder and his address in Thailand. He just said: 'Ha ha, if you don't want to pay the 10,000 baht then don't pay.'"

"I later phoned the seller again and demanded that he give me either the money or the bike. He said: 'When you pay the 10,000 baht, then I will tell you the date and time of delivery. If you don't pay then don't worry, just keep waiting.' I told him that I had already paid 97,240 baht, and he said: 'If you do not pay [the 10,000 baht] tonight I will not contact you again. This is your last chance.'"

"I asked to see the scooter before I paid any more money, and he said: 'Keep waiting to see the scooter and if you don't pay by 7.30pm on May 16,

Feature

# SCOOTER SCAM A BITTER PILL FOR BRITISH EXPAT



*The actual Lambretta the expat ordered*

By Maximilian Wechsler



*The two Lambrettas from the scam website*



Over the years many foreigners have fallen victim to scam artists in Thailand. Some are well known, like the tuk-tuk drivers around Sanam Luang with a hidden agenda to bring customers to shady jewelry shops, taxi drivers who say their meters are broken and jet-ski rental outfits that claim their machines show fresh damage when the customer brings them in. More complicated frauds centre on investment schemes and call centres that target locals as well as tourists and even people outside the country.

Recent years have seen the introduction of increasingly sophisticated, credible and sometimes nearly undetectable scams. One of these involves the sale of supposedly vintage, reconditioned Italian-made scooters. After a British expat businessman who has resided in Thailand for 18 years fell victim to this scam he contacted The BigChilli and agreed to tell his story on condition of anonymity.

The expat not only lost a considerable amount of money in the purchase of a nonexistent bike, he is also out for expenses he incurred trying to follow up on the matter. But he says what drove his decision to publicise the case is his frustration that there doesn't seem to be any way to hold the scammers responsible, along with a wish to warn other potential victims.

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Front page from March 2018 article.

you shall wish you paid. Take care, mate. Goodbye.' That was the last conversation I had with the man."

Frank said that the police was helpful. He also did some investigating on his own and shared the results with the police. He didn't want to disclose everything he found out to the The BigChilli, but did say the police told him they were waiting for a reply from the Immigration Bureau

**The same man I had talked to before told me on May 16 that if I didn't pay the extra 10,000 baht the scooter won't be delivered.**

to their request to reveal the whereabouts of the scammer.

Frank said Bangkok Bank has been cooperative up to a point. "I was told that the money was withdrawn from an ATM machine in the Bangkok area. The bank also told me that they can't disclose additional information only to the police if they may a request.

"I also went to AIS to get information on the phone number of the seller, but they said they needed to wait for a request from the police," he added.

## Website takes action

Because of Frank's actions, the director of the website where the scammer was advertising is now aware of the scam and has banned all ads offering "Vintage Lambretta" or anything

resembling this heading. "The scammer has since tried to put up new ads but with no success, because when the application is spotted it is a no-go," Frank said. He presented two messages he received from the director on May 15. Here are excerpts from those messages:

"The ad placed for Lambretta was a free ad so there were no payment details given. The only personal details given were a phone number and email address which I assume would be the details you already have. The email given was: Australiaxxxxxxx@gmail.com." Another popular item on the website, curiously enough, is the sale of dogs, another common ruse for African scammers as they will ask for a deposit on pups not born yet.

"We have deleted and banned the user's account so I am afraid the ad can't be recovered. In my experience the ad will not reveal much as it will be all fake information. I have noticed they keep attempting to make new ads under new accounts. If they do so I will share the details with you. The African accent should have been a big red flag for you."





From the Lord's desk

## Name

David Paul Shrubsole

## That's an interesting family name – how do you pronounce it and what are its origins?

'Shrub-sole'. The name was first found in Kent where they held a family seat as Lord of the manor.... I quite fancy myself as a Lord.

## Nickname

I've heard myself called many things over the years, so let's make it easier. Shrub works for most.

## Age

Older than I was ever meant to be, but 58 years of sheer brilliance.

## Born

Adelaide, Australia.

## Education

Hated school at all levels. Mind you I was the one that always organized the social calendars but as for sitting still and looking at the black board, not likely - too much excitement outside the school bell. Mom and Dad insisted I could not leave without a good job, the day I was 16 I got my hair dresser apprenticeship with one of the Australian top stylists and said goodbye to school.

## Family background

Mums is Mum and my greatest fan Dad worked for Australian post all of his life. Our entire family are so proud they belong to us.

## Family today

Cooler family ever. We grow and learn from each other daily and are kept under the reign of our fantastic parents.

**Australian entrepreneur, hotel designer and former hairdresser talks about surviving the Tsunami, Michael Jackson and his favorite client, Margaret Thatcher**

# David Shrubsole

## Life before Thailand

Lived in Adelaide, Australia, which was relatively successful with hair salons, TV programs, fashion show and renovating houses which thankfully ended up a great apprenticeship for what would unfold for me in this Asian chapter.

## Where do you live?

In Sathon and love it. Found a fab condo that was in need of a Dr. and my engineering team and life partner threw some ideas together that really worked, so we live in a Shrubsole Surprise.

## How long in Thailand?

25 years but has gone in a blink.

## What brought you here?

Hair and make-up. Before Thailand it was spas and glamour. Originally I was under a contract with The Best group which opened Thailand's first international hair and beauty group. Fab, Fab, Fab – spent my early years with truly spectacular people from around the world.

## Can you speak Thai?

I have been in the kingdom for 25 years and my Thai is still horrible, but must confess I do understand far more than I wish to admit too.

## Your profession

Smart Ass. No. I guess entrepreneur. I must love everything I do and if it does not crave passion, I can't do it. I go at it at 100 miles an hour and have always been very lucky that the team around me always meet the challenge. I love going to work and being with my people. I have had much pleasure here in Thailand to work with such creative young people.





Men at work



### Current projects

We are working with the Burasari group on its W22 Hotel in Chinatown, where we've launched Fork & Cork Bar and Restaurant, and the Rooftop, with a 360 degrees view of Bangkok. We are also building Fork & Cork in Silom Soi 4, which will have a special feature known as The Upstairs. We take great pride in the fact that all of our ideas are original and created in-house.

### Best friend

My best friend wears many hats. Not only is he a brilliant and extraordinary human being, he has become a true guardian angel for me, and all the adventures I have invested into here in Thailand. He was the chairman of our first hotel company and our friendship has just evolved. He shares such wisdom and kindness to us every day. I know I speak for every member of our many Thai companies when I say we truly love our angel. His name is David Leo Martin and is indeed our icon. Friendship is something I hold very dear to me and am really privileged to say I have truly great friends in Thailand, Australia and indeed around the world.



Have a drink with us

### Do you consider yourself an expat?

I guess the reality is I am an expat. Thailand is home now I know more about the kingdom and how it works than I could ever tell you about Australia today. I have lived in all parts of the country Phuket, Chiangmai, Pattaya and have ended up in the Big Smile and adore it. So really feel I belong.

### Most interesting people you've met or worked with

Met some amazing people over the years working with the hotel chains. pop stars, King, Queens, and politicians. They were all sensational and was honored that they included me in their adventures.

### And the most amazing?

Michael Jackson was by far the most creative. He was just brilliant, sheer excitement every second. I feel I should gush more but the time was so magical that there really are no words. But by far Margaret Thatcher was my favorite. She was here as advisor to Citibank and something to do with Mark & Spencer. She was strong, bold and scary but she commanded attention from everyone in the room. I am sure I would have been beheaded had her hair hadn't been correct. She was a gem and I did her hair every time she was in Thailand from then on. Yes, my favorite.

### Most boring and disappointing celebrity you've met?

By far the worst was Lauren Bacall. I want my hair like this.... got it? Rollers in ... rollers out... Anyway, when the rollers came out, she had me physically removed from the hotel floor. She hated it... I remember standing in the corridor saying to myself "What a bore". It still makes me laugh when I think about it.... she's precious.

### What services does your current company offer?

At the moment we are excited with our design work and are presenting out-of-the-box concepts for a new funky hotel. Eventastic was born when we wound down our theaters, but love creating fantastic events. We have stores and stores of costumes, decors and props. Not to mention



*Unequaled views. Is it the garden of Eden??*



the availability of talent. So again if it's creative and different, we are most definitely up for the challenge.

### **Mention some examples of your work**

Founder of Manathai Hotels and Resorts group, Aquarian entertainment, Banyan Tree Spa Bangkok, Kinaree Park Chiangmai, Playhouse Theatres Bangkok, Eventastic, DPS Design, The Chofa Spa, Fork & Cork, The Roof, Weave Restaurant, The Stage Bar... You name it, we have done it.

### **What are you most proud of?**

For me Manathai Village Chiangmai was my pride and joy. We sold it five years ago to a developer and it was demolished. It was a truly gorgeous boutique hotel, always at high occupancy, beautiful design, unique fantastic staff, and extraordinary guests. One of our biggest mistakes and regrets.

### **Favorite hang-out places in Bangkok**

Bangkok is so fast – there's always something new. I love seeing what other people do so when I am not hanging out with our concepts, I am always sharing with others about theirs.

### **Venue you miss the most**

Manathai Village Chiangmai.

### **Favorite restaurants**

Anywhere that serves pizza, I could eat it 24/7.

### **Favorite hotel**

I adore the Sukhothai hotel, the design, its yum, it's Thai,

it's cultural, it's kind, it's simply gorgeous - one of the best ambassadors we have. Well done Sukhothai.

### **Favorite weekend getaway**

Weekend getaway at home. Great food, fab people, good design. I don't have to look very far to have it all.

### **Best life experience**

This will sound crazy. But we had just bought what was to be Manathai Phuket and I had my family with me from OZ for Christmas, the year of Tsunami. My Dad was first to realize something was up. We lived on a hill overlooking



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If he was a color, it would be purple

Attention to detail we love priss and tiss our costumes and sets were our top priority.



the bay. The seas had gone out by the time we got downstairs and the rest is history. Once we had found all our loved ones and realized we were all ok, what happened over the next weeks changed our lives forever. We all went our different ways to do what we could, and for who we could. We saw how exceptional humans can be.... strangers, cultural differences, language barriers, no medical facilities, all coming together. All of that was unexplained. Yet there was kindness that was limitless, and as a family we were so grateful to have survived and privileged to help where we could. What I learned about life that week remains a big part of who I am today.

## **Worst moment**

I woke up one morning and looked in the mirror, I was horrified.... Brad Pitt was no longer looking back!! We've had blinds put on the mirrors as a result of that morning.

## **Has Bangkok changed for the better or worse?**

I adore the hustle of the big city, it's excited from the moment I came here. I thought the King's Coronation showed us at our very best and unique to the rest of the world. Change waits for no one.

## **Describe Bangkok in one short sentence**

Fast, Fantastic, Frivolous and Fabulous.

## **Is it a good LGBTQ city?**

In the year of 2019 every city should be a great LGBTQ city. Thailand has always been a leader with the gay community. That must continue to develop, as I am sure it will. But

“

**Thailand is home now I know more about the kingdom and how it works than I could ever tell you about Australia today**

for me, I found my life partner here. We've been together 18 years so for us BKK is the greatest LGBTQ city.

## **What would you change about the city?**

If you change it, it's not the same... Same Same but Different. I think there is a T-shirt that says that.

## **What do you miss miss about Australia?**

My Dad's BBQ. I don't know what he does, he's just got it. So every time he visits, he ends up in the kitchen. Miss my family but they visit so often now (probably see them more here than if I lived in OZ)

## **Where do you exercise?**

I walk to the fridge to get ice cream...

and I walk faster to the end of the house where the bar is because there is a large jar of jelly beans on it... Is that what you meant?

## **Best hair salon in Bangkok**

Young Thai stylists have become so very talented. Fashion and grooming are such an important part of the culture. I still have to say The Best Salons had a vision that allowed young Thais to express themselves through their craft. Khun Yupin McLoud was the visionary and produced some of Thailand's greatest hair and beauty ambassadors. So her Best Salons win hand down.

## **Can you imagine living elsewhere?**

Absolutely not. I did say Disneyland once.... I got the reply Shrubsole you are already there.

## **What's next for you?**

Tomorrow xxx



## Witch's Oyster Tavern



02-255-17-45

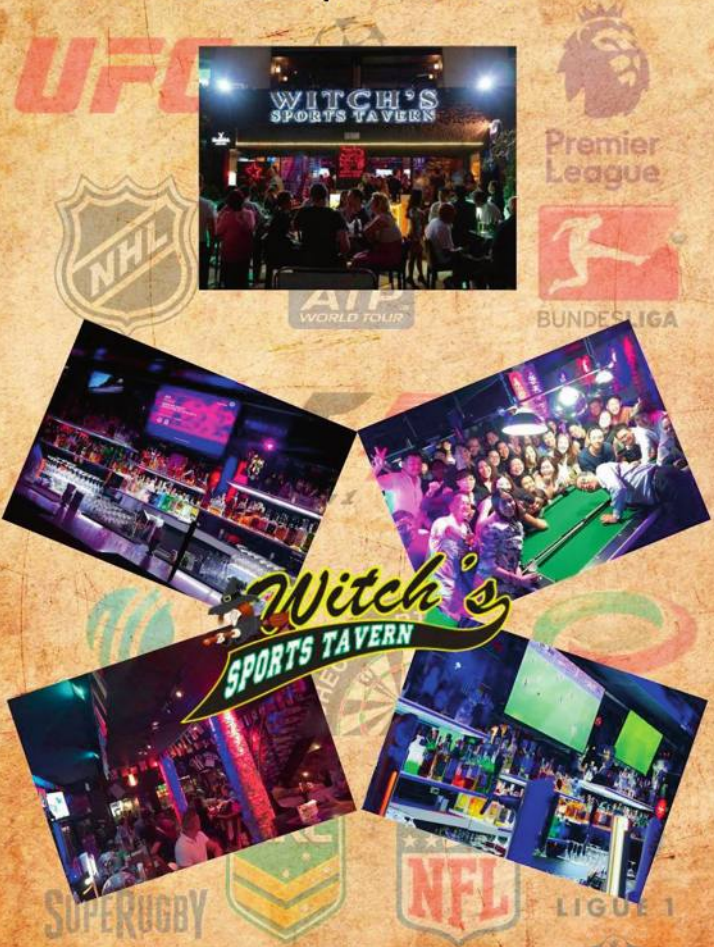


@witchsoyster



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



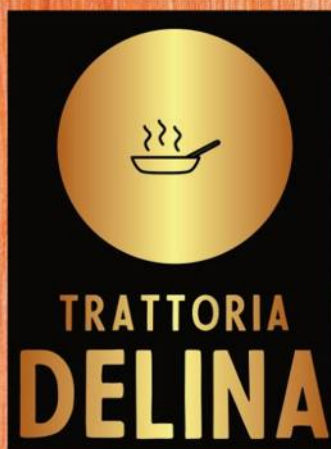
@bamboobarbongkok



Sukhumvit Sio 3  
(Nana)



## Trattoria Delina



080-049-96-06



@trattoriadelina



Soi Ruamrudee  
11/14





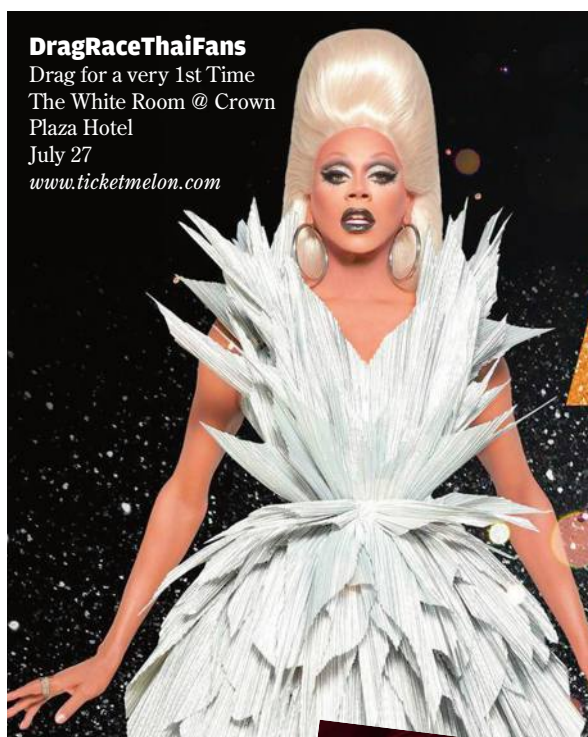
**Alvays**

Alvays live in Bangkok Moonstar Studio 8  
July 21  
[www.ticketmelon.com](http://www.ticketmelon.com)



**Anthology Art Exhibition**

Sky Lobby, Centara Grand  
Central World  
August 2



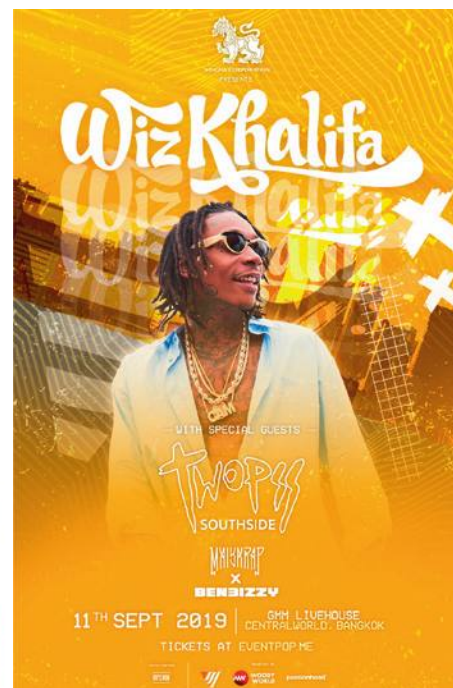
**DragRaceThaiFans**

Drag for a very 1st Time  
The White Room @ Crown  
Plaza Hotel  
July 27  
[www.ticketmelon.com](http://www.ticketmelon.com)



**Daniel Caesar**

Daniel Caesar live in Bangkok  
Thunder Dome  
July 25  
[www.ticketmelon.com](http://www.ticketmelon.com)



**Wiz Khalifa**

Wiz Khalifa live in Bangkok  
GMM Live House  
@ Central world fl.8  
September 11  
[www.ticketmelon.com](http://www.ticketmelon.com)

**Kid Ink**

Sugar Club presents Kid Ink  
Sugar Club, Sukhumvit soi 11  
July 18  
[www.ticketmelon.com](http://www.ticketmelon.com)





# Get to know FAME

## New Dining & Community Space in Sriracha



■ An amazing new concept that brings dining and entertainment together in one exciting venue has opened in Sriracha, a boom area of Thailand, some 90 minutes from Bangkok and within easy reach of popular destinations along the Eastern Seaboard.

Called FAME, this unique project features food, art, music and entertainment in an attractive lifestyle community space that appeals to people of all ages and background.

At its heart are four spectacular international-standard dining and entertainment venues, each with its own distinctive cuisine and modern design, together with a stunning central piazza greenery outdoor space for al fresco functions. Without question, it is a fantastic and unrivalled hangout venue.

FAME is located in Khaokhunsong area of Sriracha.

### Four great restaurants

#### THE BARN

*"You Deserve a Break. From the Farm to the Barn"*

The Barn is where real coffee lovers go to drink and enjoy gourmet treats

like to-die-for cakes and delicious specials like waffles on a stick and quirky desserts. This friendly co-working space is designed in the style of a modern farmhouse setting, making it ideal for informal meetings, corporate outings and birthday parties with room for up to 55 people.

Highlight is the 'Roasting Machine', where master roaster, Khun Dalin, carefully roasts different blends of coffee from Chiang Rai to suit every taste bud.

*Opening hours: 6.00 a.m. - 6.00 p.m.*

#### KHUN P

*"Just Noodles"*

A noodle haven that serves traditional bowls of handmade noodles in a friendly and homey atmosphere. The original noodle recipe can be traced back to the first Chinese settlers in Thailand.

*Opening hours: 11.00 a.m. - 9.00 p.m.*

#### O-REN SAN

*"Japanese Grill with a Twist"*

This is FAME's authentic Japanese dining venue – with a distinctive modern twist. O-Ren San is perfect for everything from small meetings with

business partners to company parties. Impress clients in one of the private teppanyaki rooms holding up to 12 diners each.

*Opening hours:*

*Lunch 11.00 a.m. - 03.00 p.m. and*

*Dinner 6.00 p.m. - 10.00 p.m.*

#### STRINGS & JUGS

*"Beer Hub & Sports Bar"*

Enjoy a lineup of beers from all around the world, plus a selection of over 20 bottled beers and domestic craft favorites in this exciting sports bar, all served in a seriously fun environment. In addition to the top sports event screened on many large TVs, at Strings & Jugs offers nightly live music, making it ideal for parties and friendly get-togethers.

*Opening hours: 03.00 p.m. - 12.00 a.m.*

#### PIAZZA & A SLICE

*"Multifunctional Event Space, al fresco lawn"*

FAME has a dedicated indoor space capable of accommodating up to 150 people, and ample outdoor space for larger events, so it's great for birthday parties, kids events, corporate meetings, weddings, private gatherings and so much more. And FAME's team has the expertise to organize and make an event really happen!

#### Contact & Reservations :

Mobile +66 65 524 9199

E-mail [fame@fame-district.com](mailto:fame@fame-district.com)

[www.fame-district.com](http://www.fame-district.com)

[facebook.com/FAMEDISTRICT](https://facebook.com/FAMEDISTRICT)





# Adapt or die – the stark truth facing travel agents

■ With the dramatic announcement of the sale of retail travel giant Thomas Cook following their loss of £1.5 billion brings the blight of the travel agent community into the news once more. Last week Wall Street bank Citigroup advised investors to sell shares in the travel company.

Confidence that travel agents can survive in the age of DIY bookings online is paper thin.

The sheer convenience and ease of being able to explore, book flights and holidays online, with your loved ones participating in the process at home, at a time convenient to yourself, is very attractive to most of us.

Gone are the days when you make a trip during office hours, to the travel agent on the high street. We knew it was the only way to book a holiday in the bad old days. Booking online then was a mystical and jargonistic and only accessible on airline-backed computer systems using special codes and trained staff. Most of us didn't know where to start. Now it's out with the laptop, sitting in bed in your pajamas, or on the settee with a cup of tea and it's as easy as 1-2-3.

Some of my family own a travel company. Business is nothing what it used to be. My friends work in DMCs - that certainly isn't what it used to be.

A high-profile BBC journalist speaking at a travel industry event, recently warned the travel industry that large, well-established brands no longer have the trust they once enjoyed. That is certainly true.

"We are living through a crisis of trust," the journalist warned.

Today instead of listening to 'experts' or 'institutions', we now put more faith in the opinions of our colleagues, or friends on Facebook.

The BBC journalist also said, "We



“

**Gone are the days when you make a trip during office hours, to the travel agent on the high street. We knew it was the only way to book a holiday in the bad old days**

live in an age where feelings resonate more than facts. People now value empathy over expertise. You all need to work out what this means about how you should talk to customers."

So it's clear that selling travel has fundamentally changed, as was forecast. My fear along with many others is that we will be unable as an industry, to successfully make these enormous changes and invoke huge paradigm shifts to work out

how to speak to people in a way that's relevant to them. There's a danger for any industry that doesn't adapt quickly enough to new audiences. Remember Kodak.

Thomas Cook looks like the latest failure, but in the last 18 months there have been more retail failures than since the start of the century. Many brands have lost the art of communicating with the marketplace. They don't know how to engage with customers.

My family are already talking about diversifying and moving into other areas of tourism and travel. I hope it's not too late.



By Andrew Wood

*About the Author:*  
A former hotel GM in several properties in Thailand, Andrew is currently President of Skål International Bangkok, Vice President Skål International Thailand and Vice President Skål Int'l Asia (Southeast) and continues to travel and write.

[www.ajwoodbkk.com](http://www.ajwoodbkk.com)





ALL YOU CAN EAT

# DIM SUM LUNCH

THB 700<sup>NET</sup>  
/PERSON

ON MONDAY – FRIDAY  
FROM 11:30 A.M. - 2:30 P.M.

ราคาสุทธิ 700 บาทต่อท่าน  
วันจันทร์ - วันศุกร์ ตั้งแต่เวลา 11:30 น. - 14:30 น.

THB 800<sup>NET</sup>  
/PERSON

ON SATURDAY AND SUNDAY  
FROM 11:30 A.M. - 3:30 P.M.

ราคาสุทธิ 800 บาทต่อท่าน  
วันเสาร์และวันอาทิตย์ ตั้งแต่เวลา 11:30 น. - 15:30 น.

AT CHINA TABLE ON 3<sup>RD</sup> LEVEL.  
ที่ โซน 3 เทเบิล ชั้น 3

\* ADVANCE RESERVATION IS REQUIRED  
กรุณาสั่งจองที่นั่งล่วงหน้า

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Obituary: DAVID WINTERS

# BANGKOK'S STAR



DAVID holds the 3 Awards he won at the WIDE SCREEN FILM FESTIVAL at the AMC Cinemas in the USA. He won BEST DIRECTOR for his latest film

## BEHIND HOLLYWOOD'S STARS

**After finding fame in the 1960s blockbuster *West Side Story*, actor-dancer David Winters went on to direct some of the world's biggest celebrities. His later years were spent in Thailand, producing movies and writing his memoirs**

*By Colin Hastings*

■ Just the other day, I watched the opening sequence of *West Side Story*, one of the most celebrated Hollywood musical movies of all time. It's a spectacular 20-minute series of song and dance routines performed on location among the seedy tenements of downtown New York by two rival gangs competing for control of the turf. The scene is set for a modern day Romeo and Juliet, complete with love, violence and ultimate tragedy.

It's not the first time I've watched *West Side Story* in part or full. More likely, it's the tenth or twelfth time, going right back to the movie's launch in 1961 when my parents took my older brother and myself to the Odeon Leicester Square in London to be thrilled by this enduring legend of the silver screen. I was mesmerized by

its exciting dancing and memorable songs, unashamedly in love with the leading ladies, and inexplicably drawn to the gang loyalties. Every few years since, I find myself returning to this amazing and ageless movie, and never fail to be captivated by its brilliance.

The moment I discovered some while back that David Winters, one of the principle actors and dancers in *West Side Story* had settled in Bangkok, I immediately went in search of the man. We eventually met up about two decades ago for an interview, which I wrote for an early edition of *The BigChilli*. It was a fascinating experience for me, of course, not just to talk about his life and career, his movie role as A-Rab, a memorably feisty member of The Jets, but to be in the presence of someone



*David dances in the front of the Jets in WEST SIDE STORY*

personally involved in a movie that had had such an impact on me.

We talked for hours, and like many others, I had the opportunity to share my thoughts and enthusiasm for *West Side Story*, which seemed to delight David.

We met up on many occasions thereafter, usually at the Windsor Suites on Sukhumvit 18, where he spent his later years, and as fellow Brits became good friends. He was a marvelous talker and I was a willing listener, more than happy to sit back and be entertained for hours by his endless accounts of world famous celebrities he had known, loved, disliked (never hated) and admired during an almost 70-year career in the movie business.

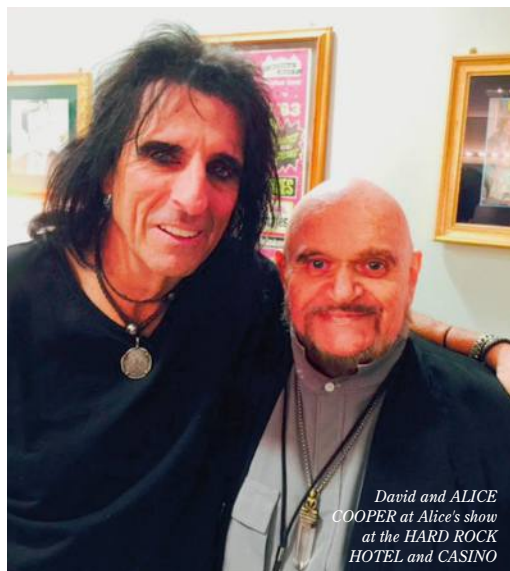
His address book of A-listers is probably unrivalled. Mention any of





*David and Diana Ross go to hear Billy Preston*

*1st EMMY Award of 6*



*David and ALICE COOPER at Alice's show at the HARD ROCK HOTEL and CASINO*



*David Directing Paul Newman in the Film ONCE UPON A WHEEL*

the legends of Hollywood, and David invariably knew them, from Marlon Brando and Steve McQueen to Natalie Wood and Diana Ross, and he'd have the most wonderful anecdotes about them. What's more, he never tired of talking about them.

We also shared our experiences in Thailand, and chatted about the many mutual friends we had here, including Lek Kittiparaporn, with whom David made his only film in Thailand, the historical epic 'The King Maker.'

During one meeting with David, he told me that he was writing a book about his life and gave me a draft copy of the manuscript. This surprised me as it was still 'under

wraps' and therefore confidential, but it shows how much he trusted me. Naturally enough, I lapped it up in a matter of hours. He went on to make some changes to the pen pictures – I suspect on his lawyer's advice – and then handed me the



*David with Bigchilli publisher Colin Hastings in Bangkok*

revised manuscript which was already at the printers. Called 'Tough Guys Do Dance', it's an essential read for anybody with an interest in Hollywood's most glamorous celebrities, thanks to David's unique inside track.

The last time we met, seven months ago, it was fairly obvious David was in poor health. He was heading to the US the following day to seek medical assistance and said he hoped to return to Bangkok sometime soon. As we now know, he didn't make it and passed away in Fort Lauderdale, Florida on April 23. Tributes to David Winter have poured in since his media – and they include mine. He was the star behind the stars.



## Princess Grace Kelly of Monaco

I saw her for the first time stepping out of an old, chauffeured Rolls Royce in front of the palace. I was actually nervous and shaking. When we met, her smile was so radiant, her skin so pure, and her face so elegant and angelic that I was stunned into submission. She was unlike any other girl, any Broadway or movie star, I had ever seen. She was like an apparition, like something spiritual, almost religious. I know it sounds dramatic, but she was that special.

She opened up to me and told me that she felt like a bird in a cage. She told me that she often felt uncomfortable living a life of such luxury in a world where so many were impoverished. I felt like I was talking to the girl next door. She had left the princess somewhere behind in the palace. This Grace Kelly was just like so many other girls that I have known, although she never lost her elegance, her femininity, or her sincerity. Her straightforward honesty was beguiling. She was the ultimate princess.



## Ann-Margret

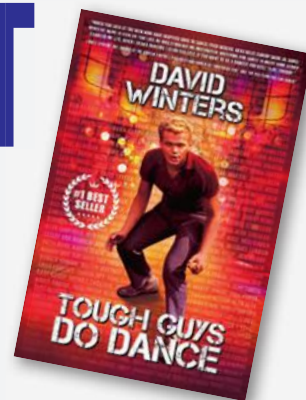
Ann-Margret was a hot young singer and actress, very beautiful, who originally came from Sweden. I'll never forget the first time I saw her. She was like a breath of fresh air.

She was ever so charming and gorgeous and she had a great personality and she and I hit it off really well. What I loved about Ann was that she used to act like a little kid. She had no airs, and was so pure and simple, just like her mom and dad, who I had the pleasure of meeting later on. Such sweet, simple people.



# MY LIFE WITH GREATEST

*He knew them all, from Elvis Presley and Diana Ross to Michael Jackson and Muhammad Ali*



In a spectacular Hollywood career spanning more than six decades, there's hardly a celebrity that David Winters didn't direct, script, promote, choreograph or act, dance, sung, or partied with. Along the way, he had affairs and dalliances with a few too.

David, who spent 20 years of his later life in Bangkok, shot to fame as a feisty dancer and gang member of The Jets in the Academy Award-winning blockbuster musical 'West Side Story' in 1961 before expanding his portfolio with a host of musical productions and movies.

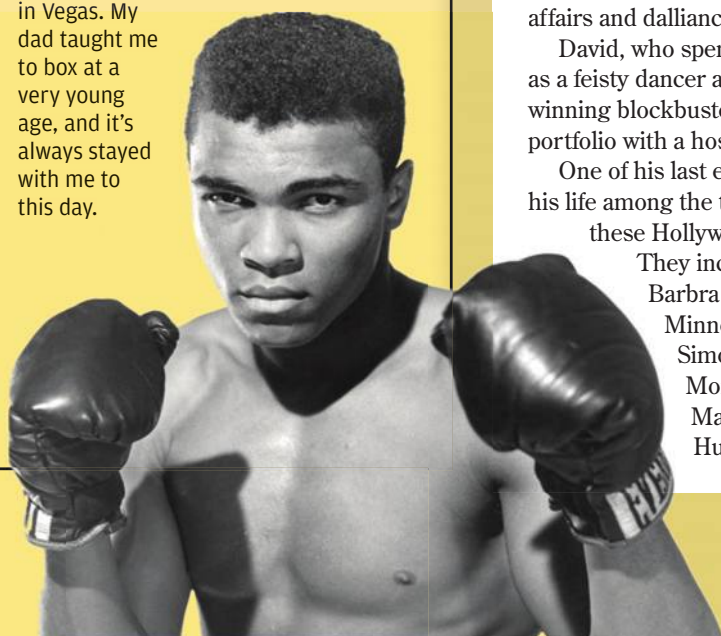
One of his last endeavors was a book 'Tough Guys Do Dance' detailing his life among the titans of Tinsel Town. It's an amazing insider's version of these Hollywood legends, no holds barred.

They include fascinating observations on Michael Jackson, Barbra Streisand, Elvis Presley, Diana Ross, Bobby Darin, Liza Minnelli, Frank Sinatra, Paul Newman, Marlon Brando, Paul Simon, Steve McQueen, John Wayne, Princess Grace of Monaco, Fred Astaire, Kirk Douglas, Sammy Davis Jr, Dean Martin, Woody Allen, Bob Hope, Alice Cooper, Tom Jones, Hugh Hefner, Pamela Anderson and many more.

## Muhammad Ali

I met Muhammad Ali and what a thrill that was. My father was a boxer when he was a young man, and he won 22 fights in a row. He finally quit as there was a lot of pressure from his family.

I myself am a big boxing fan and have been to quite a few heavyweight championship bouts in Vegas. My dad taught me to box at a very young age, and it's always stayed with me to this day.





## Elvis Presley

All my girl dancers (in the making of the movie Viva Las Vegas) went bonkers when they knew they were going to meet The King of Rock and Roll. You'd have thought they were getting ready for a date, the way they were primping and making themselves up, it was really cute.

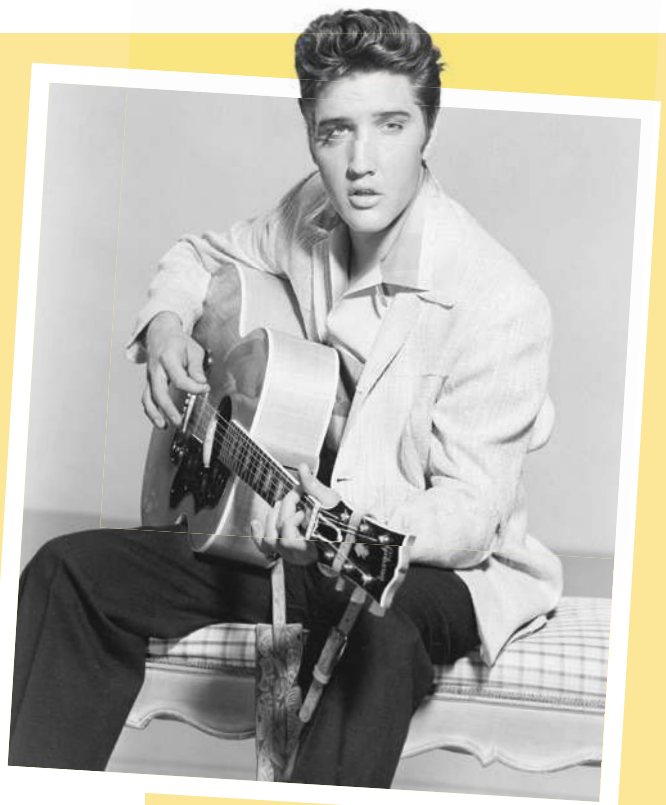
And when HE walked in the room for the first time, they all looked like they were going to faint.

Elvis came in with a huge entourage of the Memphis Mafia and came right up to me and - can you believe this? - he actually INTRODUCED himself to me!!

Hahaha.....Like I didn't know who he was!!

But seriously, I could see right off that he was a humble, sincere and very down to earth guy.

Elvis, unlike most of the other Hollywood stars, never went to the Hollywood parties and in fact never went out. Colonel Tom Parker, his manager who received 50% of all Elvis' income, kept him under wraps. Nobody ever got to see him in person those days.



# HOLLYWOOD'S STARS

*The following are some of David's memories of just a few of the Hollywood stars and personalities he knew and loved:*

David, who was born in London, England, moved with his family to Brooklyn, New York, at the age of 12, shortly after World War II

Before debuting as Baby John in the original Broadway play of West Side Story at the age of 17, David was already a veteran of many Broadway productions, and over 150 live television shows.

At 19, he appeared as A-Rab in the motion picture version of West Side Story, which went on to win Academy Awards.

Over the next 60 years, David won 26 major award nominations either as director, producer, writer or choreographer, notching 15 wins.

Despite poor health in recent years, David insisted he had more movie projects in the pipeline than at any time in the past.

The following are edited extracts from the manuscript, provided exclusively to The BigChilli, giving David's thoughts on just a few of the many characters and legends he met, befriended and loved during a long and extraordinary career.

"I've had the most amazing life, and I've been fortunate to work with so many superstars.

"It's taken me over fifteen years to write this story, as every day I remember things that I had forgotten from my past. I would like other people to read it and share with me and enjoy both the highs and the lows, the ups and the downs. Since I naturally see everything like a film, let's flash back to... The beginning... Lights...Camera...

## Lynda Carter

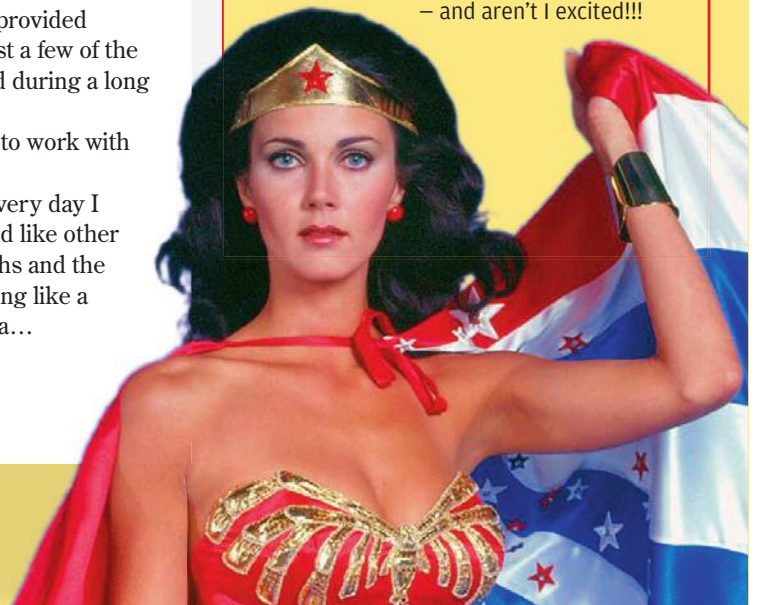
My lawyer and one of my best friends, David Rudich, told me about this girl he was dating named Lynda Carter. He said she was, or had been, a contestant in the Miss Universe contest, which meant she had to be beautiful with a shapely figure and probably quite bright.

Not only is she all of these, she is also elegant, feminine, classy, and has a great sense of humor to boot. And she is absolutely stunning!!

I also found out during this time that Lynda had a terrific voice, and so we spent hours and hours fantasizing an act for Lynda when she would become famous.

One day she tells me about an audition for a TV series 'Wonder Woman.' This didn't impress me at all, as it wasn't a very creative job, in fact, it was a joke to serious actors, and so I didn't give it much thought.

Then one day she calls me after her last audition and tells me they want her for the starring part in the TV series  
- and aren't I excited!!!





## Natalie Wood

I became very friendly with Natalie (who also starred in *West Side Story*) and I recall her telling me that she was terribly afraid of water, and used to dream about drowning in it.

And, in fact, she did die by drowning.

How prophetic and strange that turned out to be. She was such a sweet and unassuming girl.

I remember just before she died, Robert Wagner (her husband), Natalie, my girlfriend and I were sitting in the lounge of Caesar's Palace in Las Vegas and Nat and I were singing all of the score from *West Side Story*.

Natalie liked to drink and she was feeling no pain. Robert came beside me and whispered in my ear. He asked me to finish the singing with

Natalie,

as he could see Nat was going downhill. I said sure and we planned to meet in the morning. I never saw Natalie Wood again.



## The curious death of David Carradine in Thailand

David called me out of the blue one day in May 2009 and wanted to know what it was like living in Bangkok.

I told David that I was really enjoying living in Bangkok, and wondered why he was asking me the question.

He said he had been offered to do a French film, 'Stretch' which was to be shot in Bangkok, and he was just wondering about my experiences there.

Six weeks later, in June and after several missed calls from each other, I wake up and see that the

## Diana Ross

Over a three-year period, we had worked together a lot, and I had really come to cherish that diva/sometimes little girl who came from the humble Brewster Projects in Detroit. To all you young girls that think life is tough, take heed from this great woman. She overcame unbelievable obstacles and is now considered one of the all-time greatest artists. Never give up your dreams! For me, working with Diana Ross was truly one of the great pleasures of my life. She is a remarkable woman and a one-off. When Diana was born, they threw away the mold.



top CNN breaking news story was about the death of David Carradine.

The report claimed that David had committed suicide in Bangkok the night before.

It said that he had hung himself in a closet of a hotel room.

I was in shock to say the least. I just couldn't believe it and didn't understand it.

David had been so full of life during our phone calls, making millions of dollars a film.

His manager Chuck Binder said David was riding high, and there was no way that he would take a flight from the States to Bangkok to hang himself in a hotel room closet.

He could've done that just as easily in Los Angeles if he had so wished.

The newspaper suicide report was

## Fred Astaire

One day, as we were watching one of his films, he rose from the couch and started dancing. It was pure magic! He still had it. After a while, he seemed to catch himself and stopped, realizing what he had been doing, and he just stared at me. After a second or two he said, "Like I said before, I don't want people to remember me like this, as an old man. I want them to remember me like that, pointing to the screen — 'like the young man I used to be.'" With that, he got up again and said, "I'm sorry, David. I can't do your film." Then he walked out of my office, and that was the last time I ever saw Fred Astaire. That moment was one of the highlights of my life, possibly only matched by my time with Grace Kelly. Thanks, Fred. I will never forget you or that moment!



## Michael Jackson

Before leaving London for Thailand, one of the most meaningful interactions of my lifetime had occurred by chance, resulting in a wonderful friendship with one of the most misunderstood of all celebrities. Obviously, we are all aware of the charges that were levelled at Michael, but I never thought much about it because I know that Roman Polanski was set up with a young girl and I know of many other cases where innocent people have been preyed upon and set up to look guilty. It has killed some careers and ruined numerous lives.

Wherever Michael appeared, he was the hot ticket, and in Amsterdam, they sold out in forty-five minutes for all six shows – amazing! He was truly a phenomenon. At the hotel, hundreds of screaming kids were being held back by the police as they waited for Michael.

He nodded in appreciation and was swooped up and almost carried to the

elevator by his entourage. I turned and watched him disappear, and I thought, what a giving person.

He just arrived in town, and even before he checks into the hotel, he goes straight to the hospital to visit the seriously sick children in the cancer ward. He really loved children, and I loved the child in Michael! I accompanied him on many such trips. We would visit two hospitals a day, unannounced. Of course, when we showed up, the hospital went crazy as word spread like wildfire that Michael Jackson was there. He always visited the children with incurable diseases first. He took photos with the kids and



signed autographs for them. They were ecstatic!

Then, after leaving the ward, he would meet privately with a nurse and his secretary, where he would ask the nurse what kind of equipment they were most in need of and what might help the children, either to cure them or to at least make their lives easier. His secretary wrote down everything that the nurse told him.

Tirelessly, he would visit these children, just to brighten up their lives. Then we would do the same thing all over again at another hospital. In one week, I saw Michael give at least \$10 million to different hospitals this way, anonymously. I also know for a fact that he gave tens of millions of dollars to many other children's charities anonymously.

simply ludicrous, and both Chuck and I knew it was not true as David was on a huge prelaunch of his film career.

I knew deep in my heart that for some reason a cover up was going on, but I didn't know the reason.

During an interview with a local newspaper, a strange thing happened. The Editor turned off the recording device and said to me, "This is off the record, David." He then continued, "Our newspaper has people working for us all over the city, in every hotel, in the police force, in all the clubs; people who give us leads and information on big stories like this. And for some reason nobody here will talk to us about this case. Not one person in the entire city."

He continued, "I don't understand

what's going on as I have never come across this before in my entire career."

I found out later that David had been in the bar of the hotel on the afternoon he died. He had been at the bar drinking with one or two lady boys, then left to go into the lobby of the hotel where he played the piano around 4pm.

Subsequently got up and went to the elevator and waved back at the same guests he had been playing the piano for with a smile on his face as if saying goodnight to them.

This is definitely NOT someone who's about to kill himself.

(In his book, the author gives his version of what led to the death of David Carradine).

## Marlon Brando

As an actor, Marlon Brando was in a class all his own, and I had always admired his talent. 'On the Waterfront' is one of my favorite films of all time, and I loved his Mr Christian in 'Mutiny on the Bounty.' I had also seen pictures of his totally ecological island in Tahiti. He seemed like such an amazing guy. He rarely acted anymore, but when he did, it was looked upon as a great event in cinema. And when he occasionally took a role in a film, he was paid the unthinkable sum of \$1 million a day.





# Leaving Thailand

For over two decades, Jim Algie was one of the most prominent Canadian journalists based in Bangkok. He has since gotten married and moved back to North America

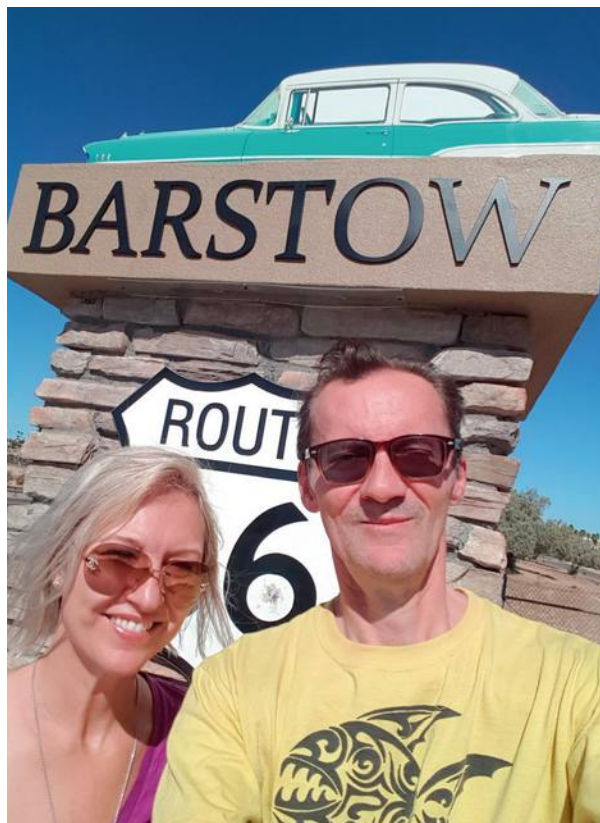
*In this Q & A with **Scott Murray**, we look back at his life and time in Thailand.*

■ Born in Ottawa but raised in Edmonton, Jim Algie cut his teeth as a musician, writer and college-radio DJ in the Canadian underground rock scene of the 1980s. He played and toured across North America and Europe with influential bands like Jerry Jerry and the Sons of Rhythm Orchestra as well as the Asexuals, while also contributing music stories to many rock and punk publications.

After retiring from musical duty in 1991 to restart his writing career and put his BA in literature and creative writing to good use, he moved on to live in Casablanca, Berlin and Bangkok, where he worked as a journalist, co-founded an infamous travel magazine and published a number of acclaimed books like “Bizarre Thailand.” In early 2019, he married a Californian in Bangkok and returned to live in North America.

## How did you end up in Thailand?

After my music career ended, I was living in Barcelona and hoping to move to Taiwan to continue teaching and writing, when I stopped in Bangkok to get a visa and they turned me down. What was supposed to be 10



*Jim with his wife Rhishja back in North America after almost three decades in Thailand.*

days in Thailand turned into 26 years!

## Why did you decide to stay in Thailand?

I arrived in late 1992 a few months after the military coup and “Black May” killings of pro-democracy protestors on the streets around Democracy Monument (oh, the irony), during the kingdom’s “economic miracle” of double-digit

growth rates. It was a hugely exciting boom era when the country was convulsed by social upheavals, cultural shifts, rabid consumerism, and wonderful economic opportunities. So I stuck around to witness and chronicle those changes, and make some glorious lucre into the bargain.

## Please tell us a little bit about Farang Untamed Travel magazine.

It was the late Bobby McBlain, Cameron Cooper and myself, all refugees and friends from The Nation, who founded the magazine and became the first editors, shareholders and writers. When we started in 2001, I think there was a need for a publication that was edgier, funnier and more sensationalistic, but that also tried to reflect so many of the realities of travel – not the fantasies in the glossy

magazines or that the tourism boards portray.

So we covered the dark side of Asian countries, too, the crime, scams, corruption, drug abuse, foreign inmates in Thai jails and the sad lives of child beggars at Angkor Wat, as well as sex on the road among travelers in the column “The Khaosan Stalker,” written by an expat woman. Above all, we tried to keep



up a spontaneous approach. After the military coup of 2006 that deposed Thaksin, we were on deadline. Our managing editor Daniel Cooper got some photos of soldiers and tanks massing around government house at midnight and we decided to become the only travel mag ever to put a tank on the cover.

Then me, Dan and Cam wrote up a quick story about our different experiences during the coup that night, and how the CBC interviewed me on national radio about the event with their usual flurry of dramatic clichés, “As you approached the soldiers with their live weapons did you feel afraid for your life?” “Not really. The first thing I saw was an old Thai guy presenting the soldiers with a bouquet of roses, and the military announced the coup on TV by saying in Thai, ‘Sorry for the inconvenience...’”

**Why did you and Cameron Cooper pull the plug on Farang?**

When we euthanized it in early 2007, the magazine had run its course in that format, and we were looking for a new investor to bring it to a bigger audience. As bad luck would have it, the American publisher who wanted to buy the magazine and retain us as consultants, backed out after the economic crisis of 2008.

**What did you do from the time Farang ended until you left Thailand?**

That’s when I started writing and publishing a lot of different books like the nonfiction collection of stories, “Bizarre Thailand: Tales of Crime, Sex and Black Magic,” many of which came out of a column I wrote for Farang called “Room 101.”

Then I did a short-fiction collection of crime and macabre tales called *The Phantom Lover and Other Thrilling Tales of Thailand*, which also included a number of my journalism experiences like reporting on the 2004 tsunami and writing about the 1992 “Black May” uprising through the eyes and lenses of a photographer friend who was arrested by soldiers. But I also wrote a solo travel guide to Thailand and worked with EDM



*Musician, DJ and author, Jim Algie.*





*In his early days as a guitarist, Jim toured North America and Europe with many influential bands.*

Books to help write and edit a few different tomes like *Americans in Thailand* and *Thailand's Sustainable Development Sourcebook*.

**What places do you still want to travel to and why?**

Parts of the southwest states fascinate me, because of the landscapes, the music, books, Hispanic influences and Wild West history. But Mexico and other parts of Latin America intrigue me too. Those places are still affordable and still less visited than many other parts of the world. Plus I learned quite a bit of Spanish while living in Barcelona, and there are loads of colorful festivals, lively markets, great food and wild forests to marvel at and write about.

**Who are some of the most interesting people you have interviewed and why?**

In “Bizarre Thailand” there’s a lot of quirky characters I interviewed like Thailand’s last machine-gun executioner, who became a drinking buddy of mine, Dr Pornthip, the famous forensics investigator, and Chantawipa Apisuk, the Thai lady who founded EMPOWER which fights for the rights of sex workers and opened their own bar in Chiang Mai.

For the “Americans in Thailand” tome I had the privilege of meeting and interviewing the dean of all expat writers, William Warren, perhaps the last living man who was a regular at Jim Thompson’s dinner parties, and William Klausner, who arrived in the

middle of Isaan as a Yale scholar in the 1950s, taught law for decades at Chula and still works there as an advisor.

**Who are your greatest musical influences and why?**

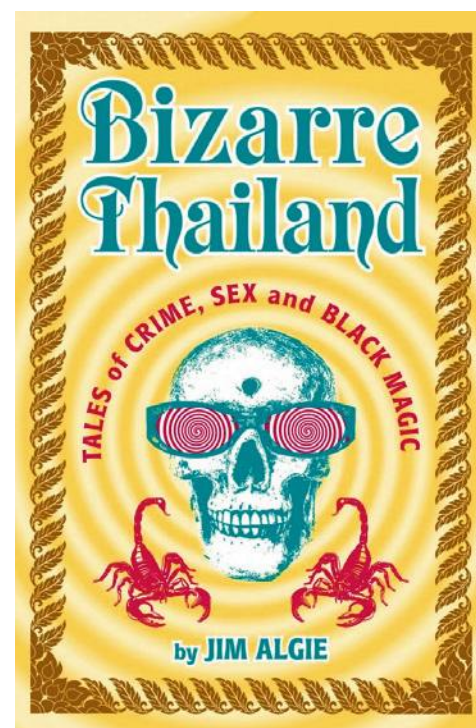
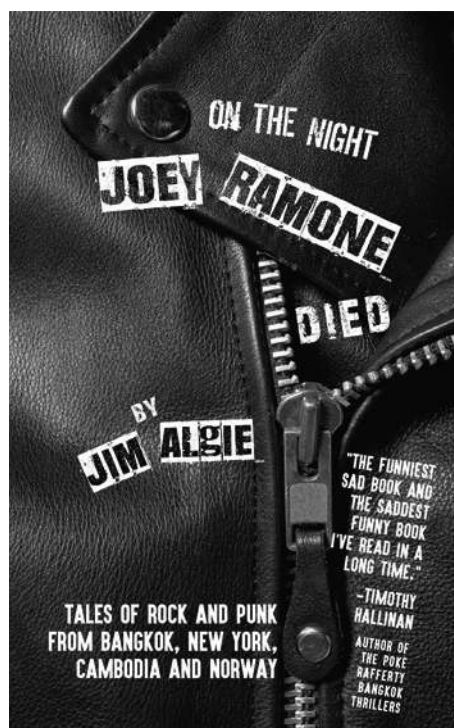
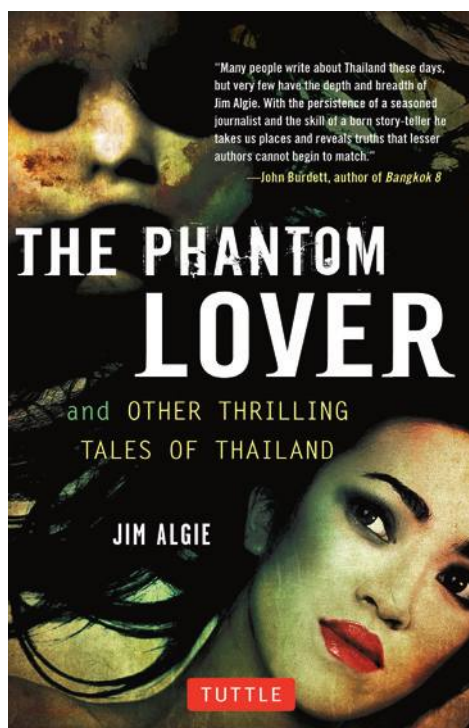
The real cornerstones are early rock ‘n’ roll like Elvis, Johnny Burnette, Chuck Berry, old blues singers like Howlin’ Wolf and Willie Mabon, soul music by Smoky and Aretha, vintage country by Hank and Patsy Cline, and a lot of newer acts like The Legendary Shack Shakers, Al Foul, and The Handsome Family who also riff on those influences. That’s the kind of musical roots I’m basing my new songs on. By next year I hope to have enough good new “murder ballads” to record a whole new album.

**But your latest book is more about punk rock, isn’t it?**

That’s true. Most of the first songs I learned how to play on bass and guitar were by the Ramones, the Clash and Buzzcocks. So the book “On the Night Joey Ramone Died: Tales of Rock and Punk from Bangkok, New York, Cambodia and Norway” pays tribute to all those bands, but it’s also a mid-life crisis story about a falling Thai rock star, who grew up on an American military base during the Vietnam War. Now he’s taking stock of his life, trying to repair his broken family, get his band back together again and start a relationship with a younger woman, which neatly reverses the usual stereotype of Bangkok tales. This time it’s a Thai man with a farang female.

The latest edition of the book includes a 130-page section of my best rock journalism pieces, and personal encounters with everyone from Leonard Cohen to Ice-T to Eddie Vedder of Pearl Jam. One of the best experiences that came out of writing the book was that Timothy Hallinan, the well-known thriller writer who’s also done a great series of Bangkok books about a part-time travel writer and detective named Poke Rafferty, put up an Amazon review of the first edition. I asked him if I could excerpt a quote for the cover blurb of the new edition, which he readily agreed to. That blurb reads: “The funniest sad





Some of Jim's books, including his latest "On the Night Joey Ramone Died" featuring tales of Rock and Punk from Bangkok, New York, Cambodia and Norway.

book and the saddest funny book I've read in a long time."

**You traveled around Thailand extensively when you were here. What were some of your favourite destinations?**

Working as a travel writer and possessed by wanderlust I must have visited or passed through around 50 out of the 77 provinces. For the glimpses of real local life and great hospitality I always enjoyed staying in small Isaan villages or Muslim hamlets in the south. Over the last few years my favorite little hideaway was Lampang, a small city not far from Chiang Mai, which has the greatest number of old Lanna-style buildings in the north, a serene river and the country's first and only Elephant Hospital.

**Tell us about your work with Freeland.**

I met my future wife, Rhishja, at the CITES wildlife conference in Bangkok back in 2013. She had also been writing and blogging about wildlife crime and conservation issues for many years. So we developed an immediate rapport and kept in touch. In 2016, I got a job offer from Freeland, a foundation in Bangkok that combats human and wildlife trafficking, to work as a communications support officer and media liaison. Part of my job

“

**As a travel writer and possessed by wanderlust I must have visited or passed through around 50 out of Thailand's 77 provinces.**

was to try and bring those stories to the press and the public to raise awareness of how corruption rots our political and legal systems just as poaching and habitat destruction are ruining our environments, food security and quality of life.

**Why did you leave Thailand after 26 years?**

I got married and needed a whole new change of scenery, cuisine and inspirations. For me even the bizarre in Thailand became banal.

**What do you miss most about Thailand?**

The affordability, the food, the lively

street markets and a certain joie de vivre that Thais have.

**What are you working on these days?**

I'm finishing off a new crime thriller set in Thailand that I will be trying to sell to a New York publishing house as a three-book series later this year and, as I said, writing a batch of new songs while scoping out like-minded musicians at gigs for potential band-mates.

**What's your idea of a perfect day?**

Spending time with my wife and our "family" of dogs, cats and tortoises, doing some writing, reading, playing guitar and having a few nightcaps with the missus while listening to music or Netflixing.

**Couldn't leave you without one question relating to a Canadian living in Thailand for an extended period of time. Did you notice any similar character or cultural traits between Canucks and Thais? Maybe something that at first glance wasn't similar but on closer inspection proved to be so.** Many Canadians are humble, polite and not very egotistical or confrontational. So it might be a little easier for us to live in Thailand and work with Thais, who exude those qualities in spades, hearts and diamonds.



# Food & Drink

Bangkok's hottest dining deals and news



## Authentic Southern Food

Welcome the monsoon season at Goji Kitchen + Bar and Siam Tea Room at Bangkok Marriott Marquis Queen's Park from 1 August to 30 September 2019 with the bold and enticing tastes of authentic southern Thai cuisine in eight favourite dishes including some for those with craving for spiciness and also mild yet flavourful dishes too. Served with fresh organic local greens and available for brunch, buffet dinner and à la carte.

📍 Tel: 02 059 5999.

[bangkokmarriottmarquisqueenspark.com](http://bangkokmarriottmarquisqueenspark.com)



## Metro Mother's Day

Metro On Wireless Restaurant at Hotel Indigo Bangkok celebrates Mother's Day on 12 August with an à la carte buffet from 12 noon to 3 pm, classic Thai dishes and international favourites plus fantastic lucky draw prizes. Freshly prepared delights are brought straight to the table on order or prepared at one of the live cooking stations. Book before 15 July to be charged at 600 baht nett, regular price 750 baht nett.

📍 Tel: 02 207 4999. [bangkok.hotelindigo.com](http://bangkok.hotelindigo.com).



## Master Cocktail Class

Every 4th Saturday of the month, learn a special skill from Mochammad Fadli at SEEN, Avani+ Riverside Bangkok Hotel, in the rooftop lounge where the art of mixology for cocktails and canapés will perfect your cocktail-making. From 3pm to 5pm priced at 1,188 baht nett including 2 cocktails and 3 canapés.

📍 Tel: 02431 9120.

[reservation@seenrooftopbangkok.com](mailto:reservation@seenrooftopbangkok.com)



## Sashimi and Teppanyaki Lunch Set

KiSara Japanese Restaurant, 3rd floor Conrad Bangkok presents authentic Japanese cuisine in a delicious Sashimi and Teppanyaki Lunch Set. Including Otsukuri Moriawase, the freshest highest quality sashimi, and a lunch set of teppanyaki dishes, choosing from US Black Angus Beef, Seafood Moriawase, King Salmon and Kurobuta. Served with traditional Japanese sides, priced at 1,000++ baht per set daily from 11:30–14:30 hrs and 18:00–10:30 hrs.

📍 Tel: 02 690 9999. [www.relishbangkok.com/gallery/kisara-02/](http://www.relishbangkok.com/gallery/kisara-02/)





### Sensational Seafood Buffet

Feast on fresh seafood prepared in a variety of ways at the seafood corner of Skyline Restaurant on 11th Floor. Dive into an oyster celebration, and choose from the speciality menu's selection of sea bass, red snapper, blue crab or slipper lobster amongst many others. Available every Friday & Saturday evening from 6pm to 10pm, specially priced 1,350++ baht per person.

📍 Tel: 02431 9100 Ext. 2420



### 4-course Set Lunch

Express Lunch at Yao Restaurant on 32nd Floor Bangkok Marriott Hotel The Surawongse is a special 4-course Shanghaiese and Cantonese set lunch above the hustling and bustling of Bangkok featuring delectable soup, Dim Sum, authentic Shanghaiese main dish and a homemade dessert, with main course options and a customisable Dim Sum basket. Available Monday – Friday at only 588++ baht per person from 11.30 hrs - 14.30 hrs.

📍 Tel: 02-088-5666.

[bangkokmarriottsurawongse.com](http://bangkokmarriottsurawongse.com)



### Summer Sensations

Throughout August Yamazato Restaurant, 24th floor The Okura Prestige Bangkok, offer special summer Gozen lunch platters and Kaiseki dinner. The two Gozen platters encompass traditionally prepared soup, sashimi, tempura and grilled dishes. The Kaiseki dinner includes two dishes with highly prized eel and sweet fish, rounded out with Spanish mackerel and beef with spicy garlic sauce. Lunch from 11:30am - 2:30pm, dinner from 6pm - 10:30pm priced from 1,400++ baht and 4,700++ baht respectively.

📍 Tel: 02 687 9000. [okurabangkok.com](http://okurabangkok.com)



### The Flavours of China

The Glass House, Eastin Grand Hotel Sathorn Bangkok welcomes July and August with 'Chase the Flavours of China' promotion with a selection of mouthwatering Chinese traditional dishes and desserts, and delectable Dim Sum. You can also enjoy the legendary weekend buffet featuring a wonderful selection of Thai, Japanese and international cuisine plus an ocean's worth of premium seafood. Available for Friday- Saturday dinner and Sunday lunchtime, children under 12 yrs gain 50% discount.

📍 Tel: 02 210 8100.

[www.eastingrandsathorn.com](http://www.eastingrandsathorn.com)





### Sumptuous Surf and Turf

Savour sumptuous 'Surf and Turf' selections on Friday nights at the riverside NEXT2 Café, Shangri-La Hotel with sumptuous international dinner buffet of premium-imported meats and fresh-off-the-ocean seafood including unlimited Canadian lobster or Alaskan king crab, and steamed or fried dishes from live-cooking stations by the terrace. Available from 6:30pm to 10:30pm every Friday night at 2,300 baht net per person.

📍 Tel: 0 2236 7777.

[www.shangri-la.com/bangkok/shangrila/dining/restaurants/next2/book-a-table/](http://www.shangri-la.com/bangkok/shangrila/dining/restaurants/next2/book-a-table/)

### A Burst of Deliciousness

Riverside Grill at Royal Orchid Sheraton Hotel & Towers invites you to create your own burger with homemade buns, premium toppings and satisfying sides and sauces. Or try our Executive Chef's four surprises: Kanfudo Burger includes chicken patty and sweet teriyaki sauce (380++ baht), Quatro Burger includes pork patty and Gorgonzola sauce (420++ baht), Bollywood Burger includes lamb patty and Bombay potatoes (490++ baht), Del Rio Burger includes Wagyu patty, cheddar cheese and sour cream (580++ baht). Available throughout July and August 2019.

📍 Tel: 02 266 0123.

[royalorchidsheraton.com](http://royalorchidsheraton.com)



### Exotic New Flavours at Trader Vic's

Trader Vic's new menu at Anantara Riverside Bangkok Resort, is an exotic medley of Pacific Rim flavours with cooking techniques and indigenous ingredients from California to Indonesia, Hawaii to China. New and fusion dishes start from 380++ baht while classic and healthy classic are still available from 440++ baht, with a fantastic range of other choices. Available from now until 30th December 2019.

📍 Tel: 02 476 0022 ext. 1416

[riversidedining@anantara.com](mailto:riversidedining@anantara.com)



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## Making Memories

Energise your lunch with the inspiring à la carte menu from Benihana at Avani Atrium Bangkok, filled with succulent specialities that are sizzled, seared and served up with a sparkle, guaranteed to keep you fired up for the day. Enjoy lunch Monday to Friday from 12:00 noon until 2:30 pm, à la carte and set menu, starting from 1,050 baht.

📍 Tel: 02 718 2000.



## Marvellous Mooncakes

In the spirit of the Mid-Autumn Festival, Summer Palace at Intercontinental Bangkok has created a selection of mooncakes including the classic white lotus seed with egg yolk, red date with egg yolk, and durian with egg yolk, and the new signature pandan black sesame with egg yolk. Available at 988 baht net for a box of 4 pieces and 1,388 baht net for a box of 8 pieces from 20 July to 13 September 2019.

📍 Tel: 02656 0444 ext 6434



## Moon Landing Party

The Zuk Bar at The Sukhothai Bangkok will host "The 50th Anniversary Moon Landing Party" on Saturday 20th July at 7pm, to celebrate the first humans landing on the Moon in 1969, arguably mankind's greatest achievement thus far. Save the date and get into the mood for the moon landing party and join us as an astronaut, alien or space rebel, to celebrate a night in space.

📍 Tel: 02 344 8888.  
promotions@sukhothai.com



## Set Lunch and Dinner Menus

Dynasty Restaurant located on the 24th floor of Centara Grand at CentralWorld, has launched a range of set menus for groups starting at 8,000++ baht which, based on a group of 10 people, works out at only 800++ baht per person! Other premium menus are priced up to 45,000++ baht per set. The full set menus (and each of the dishes included) are available online. Lunch from 11.30 – 14.30 hrs. and dinner from 18.00 – 22.30 hrs.

📍 Tel: 02 100 6255.





# The Cocotte Experience



■ Cocotte Farm Roast & Winery is more than a rotisserie, it is a French experience in a rural chic setting, in downtown Bangkok. Driven by passion, their food has taken Bangkok by storm. We came one fine evening to be their guest...

Cocotte serves a wide range of cheese from France - Truffle Brie de Meaux, Truffle Gouda & Tomme de Savoie to name just a few. So it was only natural that we started with the Farmer Board - a selection of three cheeses and three cold cuts. The perfect 'warm up' for the gourmet meal ahead.

Next up was the Burrata X Parma and boy, was it divine. Nothing beats having burrata with fresh heirloom tomatoes. Add on the parma ham, and this salad dish is a meal in itself. The Tartare 'Au Couteau' soon graced our table. This Angus Beef tartare is topped with decadent

slices of truffle. Just from looking at it, one can comprehend why this is a Cocotte Signature Dish. Tartare lovers - pay attention, this is a must-have. The dish is served with a side of hot, crispy, homemade French fries. We also had a chance to sample their famous roast chicken from the rotisserie. We adore the presentation, truly rustic!

Before long, conversations flowed freely and we anticipated the imminent arrival of the other Cocotte signature, their Tomahawk. With pre-marination up to 24 hours in pepper & salt, this Rangers Valley Wagyu Beef from Australia comes in various cuts from 1.4 kg to 2 kg. We will take this any day with just



a sprinkle of salt, but if you prefer having a sauce to dip in, choices are Béarnaise, Szechuan Pepper, Blue Cheese and the Thai favourite, Tamarind Chilli.

The mighty Tomahawk has a marbling score of six and we savoured this slowly, our memorable beef moment!

The restaurant was packed that evening. Most tables were friends having a good time over a great meal. The camaraderie and air of merriment were palpable. And this is what makes Cocotte so special, and why we will be back (next dinner, we will plan better so we have the space for their Cocotte Tiramisu, Lemon Mint Tart & Paris-Brest). Cocotte is located on Sukhumvit 39.

## Opening hours:

11am – 3pm, 6 – 10.30pm on weekdays

11 am – 3pm, 6 – 11pm on weekends

Tel : 092 664 6777

## Reservation :

[cocotte-bangkok.com](http://cocotte-bangkok.com), [chope.com](http://chope.com)

## Website :

<http://www.cocotte-bangkok.com>







# Dish of the Month

Grilled  
Australian Lamb  
Skewer

Lamb

Thyme



## Chef in focus

France-born Chef Maxime, 25, fell in love with cooking at a young age while spending time with his family in Eastern France, where they owned a butchery business. Inspired by his family's traditions of using natural ingredients and the freshest produce, he started his culinary training in Switzerland and France, where he was influenced by many chefs from around the globe and also by working for numerous restaurants and boutique hotels. As a result, Maxime cultivated his own style of cooking: Refined, elegant and traditional, his cuisine fuses his European heritage with modern culinary techniques to create novel flavor combinations.

**Tapas Vino**

**Pullman Bangkok Grande Sukhumvit 30 Sukhumvit 21(Asoke) Road, Bangkok, 10110. Tel: 02 204 4020**





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# Meet the Chef

## CHEF HISASHI IWATA

Executive Chef



### ■ CHEF HISASHI IWATA

Executive Chef, Koi Restaurant Bangkok  
Chef Hisashi Iwata is world-class sushi chef who is a celebrated veteran of Japanese Fusion cuisine. A longstanding member of the KOI family, he spent time at Koi Los Angeles and Koi New York as the Executive Sushi Chef of both establishments before joining Koi Bangkok as the Executive in 2010.

Koi Restaurant Bangkok 39 fl, Sathorn Square Building, 98 North Sathorn Rd., Silom, Bangkok, 10500 Bangkok, Thailand.

Opening Hours : Lunch 11.30am - 2.30pm (Mon-Sat), Dinner 6pm - 11.30pm (Mon-Sun).

Tel: 02 036 8899, 080 3535 197. Email: [hostess@koirestaurantbkk.com](mailto:hostess@koirestaurantbkk.com)

## Chef in focus

### Why cooking as a career?

I started work in a restaurant when I was 19 years old, but never expected it to become my career. Now, of course, I love cooking.

### Two biggest influences on your career?

My first chef – and Anthony Bourdain.

### Best early kitchen experience?

In my first restaurant at Kobe, Japan. I learned so much there.

### Worst kitchen experience?

There are a few, but I believe any situation – good or bad – helps to make me grow as a chef.

### Best meal you've ever had?

Authentic Jamaican cuisine at Port Antonio. It's a small restaurant on the beach, where the chef waits for the fisherman's daily catch, direct from the sea. The food was amazingly yummy.

### What's your cooking philosophy?

Cook with fresh products and a sense of season. And also a sense of gratitude for the food.

### What's your signature dish?

A combination of Japanese and international ingredients.

### Favorite cookbook?

Classic Japanese cooking book about Kaiseki cuisine.

### Most difficult ingredient to cook with?

Wild game meat, extra-large fish.

### What's tastier - Japanese rice or Thai rice?

Thai rice. But both are delicious.

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

Just hang out in town, and watching Youtube footage.

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

Yes, that's my job.

### Greatest achievement to date?

Working in different countries, I have had many great experience and met many friends.

### Famous people you've cooked for.

Beyonce, Jay Z, Leonard Dicaprio, Jimmy Page in New York City. Also HRH Princess Sirindhorn in Thailand.

### Utensils you can't do without?

Knives.

### Music you listen to while cooking?

None.

### Best advice you've ever received?

Don't work too hard, enjoy cooking.

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

Japanese home cooked dish using my mother's recipe.

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

Photographer.

### What's next for you?

IDK, just keep going.





# Dinner Experience for Champions!

**R**ed Sky Restaurant and Red Sky Bar maybe most famous for its towering, multicolored arch that glows high above Bangkok. You may have seen it while gazing up from street-level – or even sipped a cocktail next to it on our 56th floor deck.

To get the full 'Red Sky Experience', go for the Seasonal Tasting Menu – a six-course international gastronomic journey curated and updated each season by Chef Christian Ham.

The journey began with Oscietra Caviar, topped on a smoked salmon tartar, Japanese cucumber salad & saffron toast. For salmon and caviar lovers, this is it! Take the customary photo but think about the hashtag later. Soak in the view outside and pay homage to the plate and pick up your fork...

Pan seared Mediterranean tuna is the next stop in this culinary voyage. The tuna loin sat gently on top paired ravioli, each filled with sundried tomatoes, Italian basil and sour cream. The dish is dressed with baked pine nuts, balsamic reduction, chopped chives and extra virgin olive oil.

The third course is the Maine Lobster, and it was a sight to behold. The use of French butter was emphasized by the chef himself, and lobster roe was also deployed to boost the overall delivery. Lemon foam provided the zest to lift the taste. A

privilege to have experienced this creation. Joie de vivre comes to mind!

A deboned lamb rack graced our table moments later and it was beautiful. The infused combination of thyme, garlic and butter was a testament to simple & elegant flavors. Pan de cristal (Cristal bread), a speciality from the Catalan region, adorned the plate on the right quadrant together with eggplant caviar and homemade sundried tomatoes.

Grapefruits and ginger granite served as pre-dessert. To end the



journey on the sweetest note, Chef Christian presented us with Arcachon Salted Butter Pancake. The Perigord cherries and bitter almond ice cream provided the contrast perfectly.

From the long lasting flavors of the lobster to the velvety touches of the lamb, it was hard to choose a winner. For us, the evening was a victory, a triumphant epicurean journey and we highly recommend to everyone...



*The full set menu is priced at THB 2,955++ per person with an additional wine pairing option for each course at THB 1899++*

*Open daily from 11.30 – 01.00 hrs., Red Sky is located on the 55th floor of Centara Grand at CentralWorld (Siam BTS)*

*For bookings please call 02-100-6255 or email us at [diningcgcw@chr.co.th](mailto:diningcgcw@chr.co.th)  
Find out more about Red Sky below:  
[www.centarahotelsresorts.com/redsky](http://www.centarahotelsresorts.com/redsky)  
Facebook: Red Sky Bangkok*



# Recipe



cut out and keep



*Chef Sasin Sawangsri*

## Chef in focus

### Chef de Cuisine Sasin Sawangsri

#### Anantara Riverside Bangkok Resort

Chef de Cuisine at Anantara Riverside's Trader Vic's, Sasin Sawangsri is a master of culinary creations and food stylist for around the world. He has twice taken medals from the Food & Hotel Thailand conference, in 2013 and 2015 respectively, for his unique takes on East-meets-West cuisine.

Chef Sasin began his hospitality career at The Sukosol in Bangkok. Then he went to work for luxury chains Marriott called Movenpick. In 2014, he joined the haute cuisine team of Park Society at SO Sofitel, serving up contemporary Western dishes with South American and the Caribbean signature dishes. As sous chef of CHAR at Hotel Indigo, he perfected the art of the grill, dry-aged preparing a tomahawk steak and lobster.

Today he continues to explore a world of favorite at Trader Vic's. Cuisine from the Pacific Rim which presenting Hawaiian poke, Szechuan prawns, Indonesian rack of lamb and diablo chicken.

**Anantara Riverside Bangkok Resort**  
257/1-3 Charoennakorn Road,  
Thonburi, Bangkok 10600, Thailand  
Tel: 02 476 0022 ext.1416. Fax: 02 476 1120

# Tom Yum Spaghetti

## Ingredients

- 4 Tiger prawns
- 120 gr spaghetti
- 10 gr lemongrass, sliced
- 2 Kaffir lime leaves 1 tbsp. of galangal
- 1 tsp red chili, chopped
- 20 gr chili paste
- 20 ml vegetable stock
- 15 ml coconut milk
- 15 ml cream
- 10 ml lime juice
- 10 ml fish sauce
- 7 gr sugar

## Method

1. Cook the pasta in a pan of salted water until al-dente.
2. Heat the oil in a large frying pan, then fry tiger prawns, lemongrass, kaffir lime leaves, galangal and chili until fragrant.
3. Add chili paste, stock, coconut milk and cream then simmer for few minute.
4. Add the pasta Stir until everything is combined and seasoning with lime juice, fish sauce and sugar.





# Bawarchi - A Class Above



■ Bawarchi is quintessentially Indian. It is not a new reinterpretation or fusion restaurant. In fact, Bawarchi is celebrating 20 years this year. Bawarchi is also the Number 1 Indian Restaurant in Bangkok on Tripadvisor (we checked on 24 June). We visited their flagship restaurant to find out what drives their success.

Located in President Tower, Bawarchi is one floor below the main lobby of Intercontinental Hotel, an easy walk from BTS Skytrain Chit Lom, which is just 1 stop from Siam on the Sukhumvit Line. The hostess guided us in and our Indian odyssey began.

We started with the classic Achari Murgh Tikka - a plateful of boneless chicken, marinated in a myriad of spices before it was brought to perfection in the tandoor. We also sampled the fish equivalent - their signature Ajwani Mahi Tikka.

Moving on, Rogan Josh was presented to us. A recipe from Kashmir - the way the spices came

together is hard to put words to, and the lamb was fork tender. Dip the naan bread into it and savor away. Or, have spoonfuls of that amazing gravy like what we did... occasionally sharing the moment with some saffron flavoured Basmati Rice.

The Butter Chicken or Murgh Makhanwala was equally divine. Is a whole new spice dimension and we could taste the smokiness of the



chicken. The luscious gravy goes perfectly with their cheese naan.

We saw many tables around us having the same butter chicken, so Bawarchi definitely is doing it right. For us, the evening was flawlessly executed. There was even applause for the live ghazal singer. We were told he has been singing here for over 16 years, now that's something.

We also sampled their prawn biryani and decided another visit is required to try more dishes (their marinated overnight whole leg of lamb comes to mind). In our chat with their manager, we discovered



that Bawarchi is also the 6th best restaurant on Tripadvisor for the entire city of Bangkok! For all Indian food lovers out there, this is surely a must visit.

*For reservations, call 026560102  
Opens daily from 11AM  
Follow us: [fb.com/bawarchithailand](https://www.facebook.com/bawarchithailand) or  
IG @bawarchibangkok*



## Feel Good Coffeeshop Oasis

Good Thingz Happen Lifestyle Café is a new coffeeshop eatery in Prachacheun providing a feel-good atmosphere through superb food and drinks for the whole family in a place of inspiration. Serving a fusion of Thai, Italian and Japanese main courses and desserts with pocket friendly-prices, there's also a full range of snacks, starters, seven salads, and superb drip-brewed coffee.

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[www.facebook.com/  
GTHlifestylecafe](http://www.facebook.com/GTHlifestylecafe)**



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Hot new restaurants, bars & cafés in Bangkok

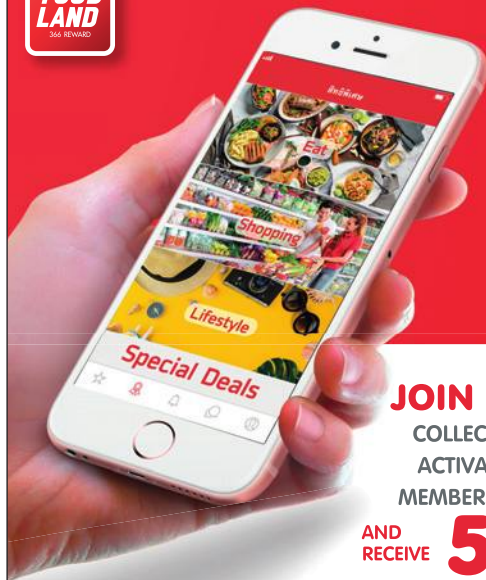


## Real traditional Thai taste

“Midtown Thai”, a modern newly-renovated restaurant with Neo Classic Style décor on the 4th floor, Food Passage Zone, Siam Paragon, offers authentic traditional Thai food with 120 dishes to choose from. Signature dishes include Grilled Pork Ribs, marinated for over 24 hours, and Midtown Spicy Vermicelli Salad, and Premium Crab meat stir-fried with chili. Ingredients are all sourced directly to maintain quality.

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Midtownthai](http://www.facebook.com/Midtownthai)**





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Wattana Bangkok 10110, Thailand tel : 0 2381 6801-3







Guest review by

Bangkok  
Beefsteak &  
Burgundy

# Taberna Jamon Jamon, a fine Spanish dining experience

**J**amon Jamon is a regular venue for several members, and owner Miguel always offers a warm welcome to his patrons. Once again we were not disappointed, as a substantial repast awaited us.

We first enjoyed as an apéritif Drusian Prosecco Superiore Extra Dry NV (Veneto, Italy). Our wine spokesman for the day, Mark Guthrie, gave us his wine “review-review” poking fun at the flowery words and sometimes silly stylings of published wine reviews.

Our apéritif was thus described as an “impressive bubble at this price”, which in Mark’s view was simply a nice way of saying that French Champagne is beyond our budget.

Once seated at the long table, we were served an appetizer consisting of several varieties of Spanish dried meats, all declared tasty by food spokesman Jim Morrison. These were accompanied by 2016 Alemany I Corrio Principia Mathematica (Penedes, Spain). Most reviewers call this a Spanish wine, but Mark noted that it’s actually from Catalonia – a distinction some might appreciate.

Another reviewer described it as “A mellow and balanced Catalonian white from a passionate garagiste producer”, though Mark questioned the marketing genius of referring to this as a ‘garage wine’. The wine itself was well received, though it proved to be a much better match with our second course.

We were next served Pinchos (skewers) that definitely captured the special flavours of Spain, as noted by Jim, with octopus and anchovies (both tender), roasted peppers, gherkins, olives, and more. Perhaps thinking Pinchos would entail meat, our wine master Thomas Boedinger (who was absent for this lunch) had paired this dish with 2011 CVNE Rioja Contino Reserva (Rioja, Spain), which



did not go very well with the salty and oily sea food flavours. Most of us just continued with the Principia Mathematica (which was wonderful) and saved our Rioja for later.

According to the winemaker, the Rioja Contino Reserva is “well balanced with freshness and length.” For Mark, its 14% alcohol went a long way toward its being well balanced, and it went very well with the Chickpeas Stew with Chorizo and pork bits that came next. This was a rich and satisfying dish – true comfort



food – that nearly everyone enjoyed, though the serving size was not for the faint-hearted or diet conscious.

Suckling Pig proved to be a great success and Jim confessed to enjoying more than one helping. It was served with 2014 Casa Castillo Pie Franco (Jumilla, Levante, Spain). This varietal red wine 100% is made of grapes from 65-year-old Monastrell (Mourverde) vines.

The winemaker says “following a prolonged cold soak, the fermentation



begins in small underground stone tanks with frequent manual pummeling, under controlled temperatures.” Mark said he actually prefers a warm soak after pummeling, but he did like the wine!

A wonderful portion of Veal Cheek followed. It was extremely tender and Jim congratulated Miguel on the roasted red pepper side which added just the right amount of piquancy to the dish.

Our dessert course was a delicious Coconut Pudding, nicely prepared, light and satisfying. This was succeeded by a selection of fine cheeses kindly donated by Thomas Nowak, and accompanied by 2011 Zenato Amarone della Valpolicella Classico.

Mark said we now had ‘the big boy’ with a 16.5% alcohol content – a type of wine we all know and love, that blend of 80% Corvina, 10% Rondinella and 10% Oseleta. The winemaker says “The grapes are placed in cases in a well-ventilated room to raisin for 3-4 months prior to the winemaking process.”

As Mark elaborated, this means the grapes are kept in the dark until they grow old, wrinkled, and desiccated – like many of us.

Finally, we took the opportunity to thank John MacTaggart and Jim Morrison for their generous contributions of Williams Pear and 21-Year Glenfiddich respectively, to enjoy with our coffee. It fell upon Jim (as a June baby) to present our thanks and donations to Miguel and his hard working team in the kitchen and restaurant.





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# Back to School

The BigChilli  
Guide to  
International  
Schools in  
Bangkok





# DBS is Opening the 'Mini Dragons'

AN EARLY YEARS CENTRE  
FOR CHILDREN AGED  
24 TO 36 MONTHS



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

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

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

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

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



## Apply Now, No Admission Fee

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





## Bangkok International Preparatory & Secondary School

**Head of school**

*Mr Duncan Stonehouse*

### Curriculum

**Early Years:** The curriculum is facilitated through our unique thematic topics and child-led learning experiences, introducing children to a stimulating and engaging school life; where enjoyment and exploration are the key ingredients in an approach that develops learning through play. The framework develops concepts, skills, learning strategies and positive attitudes across the intellectual, social and physical areas of learning.

**Primary:** The school teaches to the National Curriculum of England and Wales, modified to reflect the culture and society of Thailand and the Thai people. All of our teachers are fully qualified and experienced in the delivery of this curriculum and come from a wide variety of teaching backgrounds and experiences. Teaching and learning at Bangkok Prep follows an innovative thematic approach, where children learn within real life contexts which are underpinned with the academic rigour of the curriculum. This enables them to develop a set of skills that will help them to flourish as individuals.

**Secondary:** Offers a broad curriculum that builds on the English National Curriculum adapted to embrace the rich culture and diversity of Thailand and South East Asia. Each subject is taught in depth by specialist teachers. Students further specialise in their studies and take Advanced Level courses in three to five subjects. In addition to these courses students also follow a core curriculum of PSHE, Extended Project Qualification, Community Service and PE whilst support is given to ensure all students make well-informed and quality university applications.

## Australian International School

**Head of primary school**

*Gail Baker*

### Curriculum

Our educational program has been refined over the past 15 years through the collaborative efforts of skilled and passionate educators. Founded on the internationally recognized Australian Curriculum, we extensively incorporate inquiry based, real world, teaching and learning techniques that contribute to deep understanding and purposeful learning. We are continuously researching and incorporating the latest techniques and technologies based on sound teaching pedagogy.

### Fees

At Ram Inthra: Registration: 50,000 baht.  
Tuition: Nursery - Year 1: 48,500 baht per year.  
Sukhumvit Soi 20 and Soi 31 Campus:  
Registration: 60,000 baht.  
Tuition: Nursery - Year 1 starts from 275,000 - 357,000 baht per year.

### Contact

Sukhumvit 20 Tel: 02 663 5495 - 7  
Sukhumvit 31 Tel: 02 662 2827 - 8  
Ram Inthra Tel: 02 509 4276  
[www.australian-isb.com](http://www.australian-isb.com)



### Fees

Application: None.  
Registration: Early Year: 50,000 baht.  
Year 1-6: 140,000 baht.  
Year 7-9: 95,000 baht.  
Year 10-11: 40,000 baht.  
Year 12-13: No registration fee.  
Tuition: Early Years - Year 13 starts from 460,000 - 521,000 baht per year.

### Contact

Tel: 02-260-7890  
Sukhumvit 53  
Sukhumvit 77  
[www.bkkprep.ac.th](http://www.bkkprep.ac.th)



## Bangkok Pattana School

**Chairman**

*Dr Tej Bunnag*

### Curriculum

British-based, international curriculum encourages diversity. Providing a wide range of learning experiences and allowing students to explore and inquire, make our learning programmes highly successful. Students embrace diversity and place their own diversity into the world around them.

### Fees

Application: 4,000 baht.  
Entrance: First child 250,000 baht / second child 200,000 baht.  
Tuition: Nursery - Year 13 starts from 432,000 - 622,700 baht per year.

### Contact

Tel: 02 785 2200  
[www.patana.ac.th](http://www.patana.ac.th)





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- Lady Bird Johnson



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## Berkeley International School

**Head of school**

*Dr Lisa R. Johnson*

### Curriculum

**Early Years:** The skills learned in Kindergarten provide the foundation for success when students transition to Elementary (Grades 1-5) and beyond! Our integrated studies program allows teachers to plan for Phonics, Language Arts, and Mathematics and Social Science lessons in whole class, small group and individual settings. Learning is hands-on and takes into account visual, auditory and kinesthetic approaches.

**Elementary:** Our Elementary is dedicated to educating the whole child through fostering lifelong learning and healthy individual growth in a student-centered environment. This dedication can be seen both inside and outside of the classroom. Following the American Common Core Standards, we provide a rigorous program that is differentiated to challenge and meet the needs of all students. Classroom instruction is further extended to home through the use of specialized Internet reading and math resources. Periodic field trips are used to enhance and extend learning.

**Secondary:** Berkeley's college preparatory high school will have their first graduating class in the spring of 2017. High school classes are based on a set of requirements set up to ensure matriculation to top universities and colleges around the world. Berkeley offers Advanced Placement classes to high achieving students. All students work with the counselor to develop a plan of courses to help them obtain entrance to the college of their choice. Like the Middle School, classes follow a block schedule of 80 minutes every other day. Students are given the choice of a variety of electives that include, Business Management, Mandarin, Spanish, Publication and Design, Psychology/Sociology and a Creative Arts Design class with graduation requirements following a standard American high school course of study. A learning support program is in place to support ESL and special needs students.

### Fees

Application: 3,000 baht.

Registration: 200,000 baht.

Tuition: Pre K - Grade 12 starts from 461,422 - 717,158 baht per year.

### Contact

Tel: 02 747 4888

[www.berkeley.ac.th](http://www.berkeley.ac.th)



## Garden International School

**Principal**

*David Figes*

### Curriculum

Offer an extensive curriculum outside of the classroom.

All children take part in swimming lessons and have the opportunity to be part of the Outdoor Education follows the National Curriculum of England for the older section, the Cambridge International Examinations IGCSE course which leads on the A-Level course. Students, after completing Year 13, can then continue their education at universities around the world.

### Fees

Application: 4,000 baht.

Registration: Early years, Nursery

and Reception: 60,000 baht.

Year 1-13: 108,000 baht.

Tuition: Early Years - Year 13 starts from 65,200 - 212,000 baht per semester.

### Contact

Tel: 02 249 1880

[www.gardenbangkok.com](http://www.gardenbangkok.com)



## International School of Bangkok

**Head of school**

*Dr Andy Davies*

### Curriculum

3 dedicated specialists on campus as part of the learning design center who focus on bringing the best learning opportunities to the students. Also offering the international Baccalaureate (IB) Diploma Programme (DP).

### Fees

Application: 4,700 baht.

Registration: 260,000 baht.

Tuition: Pre K - Grade 12 starts from 552,000 - 1,003,000 baht per year.

### Contact

Tel: 02 963 5800

[www.isb.ac.th](http://www.isb.ac.th)

## Brighton College Bangkok

**Head of school**

*Mrs Vanessa Robitaille*

### Curriculum

Enjoy sports and performing arts, Children learn through play and magical experiences classrooms and outdoor spaces. Innovative and imaginative yet rooted in a desire to provide strong foundation in every subject. Achieve the highest possible grades and also prepare them fully for academic challenges of IGCSE. Encourage pupils to choose the subjects they enjoy and are good at. Supporting the pupils through the university application process with staff who are experts in delivering successful outcomes.

### Fees

Application: 5,000 baht.

Admission: 200,000 baht.

Tuition: Pre nursery - Year 13 starts from 515,000 - 892,000 baht per year.

### Contact

Tel: 02 136 7898

Primary - Sukhumvit 53

Secondary - Sukhumvit 77

[www.brightonbangkok.ac.th](http://www.brightonbangkok.ac.th)



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## KIS International School Curriculum

Learning 5 essentials through Primary Years Programmed. Encourage holistic learning, emphasizes understanding concepts, mastering skills and more in Middle Years. Students in Diploma graduating classes have been offered places to universities around the world. Also a software is available for students to help them choose a direction for themselves is regard to universities and courses. KIS stands for Knowledge, Inspiration and spirit.

### Fees

Application: 5,500 Baht.  
Registration: Year 1-2: 150,000 baht.  
Year 3-10: 190,000 baht.  
Year 11-12: 120,000 baht.  
Tuition: Early Years - Grade 12 starts from 363,000 - 731,300 baht per year.

### Contact

Tel: 02 274 3444  
[www.kis.ac.th](http://www.kis.ac.th)

## International Community School

### Head master

*Stephen Ladas*

### Curriculum

Starting Elementary School with active and creative learning combined with an environment of fairness, caring and acceptance of each child. In Middle School has variety of care classes and electives. Effectively promote spiritual, emotional, physical, social and intellectual growth. Students in High School are challenged by an integration of biblical principles and college preparatory curriculum.

### Fees

Application: 5,000 baht Registration: 200,000 baht.  
Tuition: K4 - Grade 12 starts from 431,900 - 511,500 baht per year.

### Contact

Tel: 02 338 0777  
[www.ics.ac.th](http://www.ics.ac.th)



## Harrow International School

### Head master

*Jon Standen*

### Curriculum

**Lower School:** early years, take a play-based to learning and a strong emphasis on teaching care and concern for others.

**Pre Prep:** focuses on developing skills and attributes students need to become leaders for a better world. Core curriculum is divided into academic, leadership in action and pastoral.

**Upper School:** Prep School: a stimulating learning environment where students have the freedom to explore as well as acquire the specialist subjects knowledge that will be need as they progress through the school and beyond. Preparing students for the demand of the IGCSE programme. Encouraging the development of literacy mathematical and IT skills.

**Sixth Form:** students have an opportunity to choose subjects they enjoy and have the opportunity to specialize in more depth than IGCSE. Also academic scholarship are available for students with excellent IGCSE results.

### Fees

Application: 5,000 baht.  
Registration: 225,000 baht.  
Tuition: Year 1 - Year 13 starts from 729,900 - 949,800 baht.

### Contact

Tel: 02 503 7222  
[www.harrowschool.ac.th](http://www.harrowschool.ac.th)





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## NIST International School

### Head of school

*Brett Penny*

### Curriculum

**Primary:** allowing students to become confident and independent learners through play. As well as developing foundational language, mathematics, cognitive and physical skills.

**Middle:** building on the knowledge, skill and attitudes developed and prepares students for the rigor and requirement of the DP.

**Diploma:** the holistic development of students intellectually emotionally, physically and socially. Students must also meet several other care requirements in order to earn the IB diploma.

#### Fees

Application: 6,000 baht.

Registration: 265,000 baht.

Tuition: Year 1 - Year 13 starts from 533,700 - 961,400 baht per year.

#### Contact

Tel: 02 017 5888

[www.nist.ac.th](http://www.nist.ac.th)



## Lycée Français International de Bangkok

### Curriculum

**Kindergarten:** The programs is structured in five areas: • Mobilize language in all its dimensions • Act, express, and understand through physical activities.

• Act, express, understand through artistic activities • Build the first tools to structure the thought process • Explore the world the school follows the French curriculum and teaches primarily in French. However, the LFIB also give the children the opportunity to learn the English and Thai languages right from the primary level.

**Elementary:** [www.lfib.ac.th/les-langues-en-elementaire/](http://www.lfib.ac.th/les-langues-en-elementaire/) (available in French).

**Secondary:** [www.lfib.ac.th/seconde-lycee-lycee/](http://www.lfib.ac.th/seconde-lycee-lycee/) (available French).

#### Fees

Application: 5,000 baht.

Registration: 150,000 baht.

Tuition: Kindergarten - High School starts from 226,329 - 321,392 baht per year for French and Thai Kindergarten. High School starts from 285,459 - 390,174 baht per year for other nationalities.

#### Contact

Tel: 02 934 8008

[www.lfib.ac.th](http://www.lfib.ac.th)



## Ruamrudee International School (RIS)

### Head of school

*Dan Smith*

### Curriculum

**Pre k:** Based on the District of Columbia's Curriculum core learning standards. These direct teachers' instructional planning through developmentally appropriate guidelines that meet our children and their development stage.

**Elementary:** Beyond the core subjects of math, reading, writing, science and social studies, the students will have opportunities to experience and explore other interests and talents.

**Middle:** Subjects are guided by the American Education reaches out (AERO) standards. Elective choices in middle school include modern language, clubs and extracurricular activities.

**High School:** Modeled after an American curriculum, adapted and enriched to serve our international student population. Choosing from aboard selection of advanced courses currently over 50 IB classes and 20AP classes as well as an array of general courses and activities.

#### Fees

Application: 5,000 baht.

Registration: 200,000 baht.

Tuition: from Pre k - Grade 12 starts from 401,530 - 737,500 baht per year.

#### Contact

Tel: 02 791 8900

[www.rism.ac.th](http://www.rism.ac.th)







## RIS Swiss Section Deutschsprachige Schule Bangkok

**Principal**  
*Simon Dörig*  
**Curriculum**

**Primary:** all students will be led to multilingualism beginning with German and English. Bilingual English elements in selected subjects. Additionally, all students learn French from Grade 6 onwards up to the Matura.

**Secondary:** Subjects will be available in German, English and French and other basic classes. There also special weeks that allow students to explore learning that goes beyond the established curricular content.

### **Fees**

Registration: 200,000 baht one time or 20,000 baht per semester.

Tuition: Nursery - Grade 12 starts from 300,000 - 645,000 baht per year.

### **Contact**

Tel: 02 518 0340, 42-44

[www.ris-swiss-section.org](http://www.ris-swiss-section.org)



## Singapore International School Bangkok

**Nursery - kindergarten:** all subjects taught revolve around themes and integrate all the curriculum standards of Socio-emotional development, Literacy, Science and Social studies and etc.

**Primary:** Uses renowned Singapore curriculum which is ranked top in the world for Math and Science.

**Sixth Form:** The Cambridge IGCSE offers a flexible and stimulating curriculum, supported with excellent resources and training. The curriculum helps improve performance by developing skills in creative thinking, enquiry and problem solving.

### **Contact**

Tel: 02 158 9090

[www.sisb.ac.th](http://www.sisb.ac.th)



## St. Andrew International School Sukhumvit 107

**Head of School**

*Dr John Moore*

### **Curriculum**

**Early Years:** Teaching and learning for the children in our Early Years Centre has a high emphasis on structured, creative play and interactive learning. The curriculum is themed to enable the areas of learning to be inter-related. Teachers are flexible to the needs of the children; for our Nursery children this means making individual links to their home environment.

The children work towards achieving the Early Learning Goals in three prime areas of learning, incorporating four specific areas.

**Primary:** The curriculum is taught through themes to ensure that learning is relevant. Children love to become involved in topics and this leads to them carrying out independent research. The topics are planned carefully so that they are appropriate for our children in our international setting and enable skills to be taught within a rich learning environment.

**Secondary:** The National Curriculum is organised into blocks of years called 'key stages' (KS). Year 7 to 9 students follow the Key Stage 3 (age 11-14), Year 10 and 11 (age 14-16) students follow a two-year Key Stage 4 IGCSE course and Year 12 and 13 students (age 16-18) study for the IB (International Baccalaureate) Diploma. This prestigious Diploma is recognised throughout the world as an entrance qualification for study at university and other providers of Higher Education.

### **Fees**

Application: 3,500 baht.

Entrance: Early Years: 120,000 baht each child.

Year 7 - 13: 60,000 baht each child

180,000 baht per family.

Tuition: Nursery - Year 13 starts from 192,945 - 586,400 baht per year.

### **Contact**

Tel: 02 393 3883

[www.standrewssukhumvit.com](http://www.standrewssukhumvit.com)





## Shrewsbury International School Bangkok

### Curriculum

**Principals:** Riverside: Chris Seal.

**City Campus:** Amanda Dennison.

The English National curriculum provides a structured learning journey from the age of 3 to 18 years. The Early Years Foundation stage (age 3 years) is followed by a sequence of 5 "Key Stages", culminating in the advanced A-level programme (Ages 16-18). By the time students graduate from Shrewsbury Bangkok, they are equipped with the skills, specialist knowledge and qualifications they need to earn places (and to thrive) at leading universities and colleges around the world.

### Fees

Application: 5,000 baht.

Registration: 225,000 baht.

Tuition: Early years - Year 6 starts from 552,900 - 750,300 baht per year.

Senior - sixth from starts from 774,000 - 993,300 baht per year.

Year 13 662,200 baht per year.

### Contact

Rama 9: 02 203 1222 City Campus from aged 3 - 11 years.

Riverside: 02 675 1888 from aged 3 - 18 years.

[www.shrewsbury.ac.th](http://www.shrewsbury.ac.th)



## The American School of Bangkok

### Curriculum

The American School of Bangkok offers an American curriculum with a dynamic international perspective. Students are challenged daily with a comprehensive variety of courses. High school students may also enroll in the advanced placement (AP) Program, as the AP courses can lead to university level.

### Fees

Registration: 150,000 baht.

Tuition: Nursery - Grade 12 starts from 350,000 - 673,000 baht per year.

### Contact

Tel: 02 620 8600

[www.asb.ac.th](http://www.asb.ac.th)



## Traill International School

### Principle

*Gordon Espley-Jone*

### Curriculum

**Early years:** Much of the children's learning in the Early Years Foundation Stage (EYFS) will be through play. Children are offered a range of activities each with an underlying educational purpose. Research suggests that play is the catalyst for early brain development. Play is also the means by which the children explore a variety of experiences in different situations, including problem solving and working as a team.

**Primary school:** One of our aims is to make sure that Primary School is a safe and wonderful place where children want to be and where learning takes place both in and out of the classroom. We follow an integrated education programme incorporating the British Curriculum standards for Key Stage 1 and Key Stage 2 as well as the Rising Stars Assessment Progress Tests. Literacy and numeracy lessons are planned using the latest educational frameworks.

**Secondary School:** Students join us at Traill International School at different ages, from a variety of educational and cultural backgrounds and with varied levels of English Language skills and exposure. They have different levels of ability and may leave the school to return to national education systems or to attend international schools, colleges and universities elsewhere in the world. Our aim therefore, is to provide a curriculum sufficiently flexible to meet a wide range of demands, and rigorous enough to meet the challenge of any national system, whilst catering for a wide range of abilities.

The curriculum is a modified version of the English National Curriculum leading into a two year programme where students prepare for University of Cambridge IGCSE (International General Certificate of Secondary Education) examinations at the end of Year 11. This is followed by a further two years leading to the Cambridge Advanced Certificate in Education at the end of Year 13. **Sixth Form:** Traill International School follows the Cambridge International Board A levels for all subjects taken. These are challenging exams that build upon IGCSE learning.

### Fees

Registration: 120,000 baht.

Tuition: Pre KG - KG 2: 96,100 baht per semester (3 semesters per year).

Years 1-12 starts from 104,430 - 149,450 baht per semester (3 semesters per year).

### Contact

Tel: 02 718 8779

[www.traillschool.com](http://www.traillschool.com)





## St. Andrew International School

**Principal**  
*Paul Schofield*  
**Curriculum**

The school is driven by a British - style curriculum which has been adapted for the international environment and our location in Thailand. Meaning the unique curriculum reflects the best of British and international education and prepare our students for IGCSE and IBDP.

### Fees

Application: 5,500 baht.  
Entrance: Year 1 - 6: 135,000 baht.  
Year 7 - 13: 75,000 Baht.  
Tuition: Foundation Stage 1 - Year 13 starts from 312,000 - 576,500 baht per year.

### Contact

Primary School: 02 381 2387  
High School: 02 056 9555  
[www.standrews.ac.th](http://www.standrews.ac.th)



## Norwich International School

**Chairman**  
*Geoff Potter*



### Curriculum

**Early years:** Our curriculum at Norwich is based on the National Curriculum for England, Wales and Northern Ireland, adapted to our international setting and our Values. We enhance the curriculum with a provision for mindfulness and with a deliberate focus on Mandarin. Children in Early Years at Norwich specifically follow the Early Years Foundation Stage (EYFS), which sets standards for development and care for children to 5 years old. Children in Year 1 at Norwich also access Key Stage 1.

**Primary:** Our curriculum at Norwich is based on the National Curriculum for England, Wales and Northern Ireland adapted to our international setting and our Values. We enhance the curriculum with a provision for mindfulness and with a deliberate focus on Mandarin. Children in Primary (Years 2 to 6) access Key Stage 1 and Key Stage 2 of the National Curriculum.

**Secondary:** Our curriculum at Norwich is based on the National Curriculum for England, Wales and Northern Ireland adapted to our international setting and our Values. We enhance the curriculum with a provision for mindfulness and with a deliberate focus on Mandarin. Children in Secondary (Years 7 to 9) access Key Stage 3 of the National Curriculum.

### Fees

Registration: First child: 150,000 baht.  
Second child: 100,000 baht.  
Subsequent Children: 75,000 baht.  
Tuition: Prenursery - years 9 starts from 372,000 - 495,000 baht per year.

### Contact

Tel: 02 451 1102  
[www.norwichschool.ac.th](http://www.norwichschool.ac.th)



## New Sathorn International School

**Preschool:** Our curriculum is fully integrated and truly international, adapted to provide a holistic enquiry based education for our students.

**Elementary:** With the intention of promoting world citizenship, the curriculum at NSIS incorporates a global view of international education. It contains elements of American programs as well as the IB Primary Years Programme (IBPYP) with consideration for Thai culture and wisdom whilst remaining outside of national systems.

**Secondary:** Our curriculum framework integrates levels of knowledge, skills and understanding with the appropriate stages of a student's intellectual and physical development.

### Fees

\*Hasn't contact back for the fees yet.\*

### Contact

Tel: 02 672 2100  
[www.nsis.ac.th](http://www.nsis.ac.th)



## Concordian International School

**Early Years:** The Junior Nursery and Nursery students follow a specially designed inquiry-based program following the model and structure of the IB PYP.

**Primary Years:** The Primary Years Program (PYP) is one of four programmes within the International Baccalaureate.

**Middle Years:** The MYP Programme is based on three very important ideas: integrated learning, global engagement, and intercultural understanding.

**Diploma Years:** The IB Diploma Program (DP) is a rigorous pre-university course of studies, leading to external examinations for students aged between 16 and 19. The Diploma program is taught in English, Spanish and French.

### Fees

Application: 4,000 baht.  
Registration: 250,000 baht for first child  
187,500 baht for a second child.  
Tuition: Nursery - Year 12 starts from 514,400 - 791,700 baht per year.

### Contact

Tel: 02 706 9000  
[www.concordian.ac.th](http://www.concordian.ac.th)





## Denla Bristish School Bangkok

### Chairman

Arn Pandeipong

### Curriculum

The school follows the National Curriculum for England, but with enhancements and adaptations where appropriate, to reflect the distinctive nature of Thailand and the school's commitment to offering all children an enhanced British curriculum. In addition to this, other wider curriculum areas are incorporated to ensure children are taught about aspects of their personal and social health and about environmental and moral issues.

### DBS Learner Profile

Children will not only learn knowledge and skills through the creative curriculum, they will progressively build a range of learning behaviors, skills and attitudes as part of their DBS Learner Profile. These will include: Leadership, Independence, Responsibility, Reflection, Critical Thinking, Enquiry, Innovation, Risk Taking, Emotional Intelligence and Resilience.

### Fees

Application: 5,000 baht.

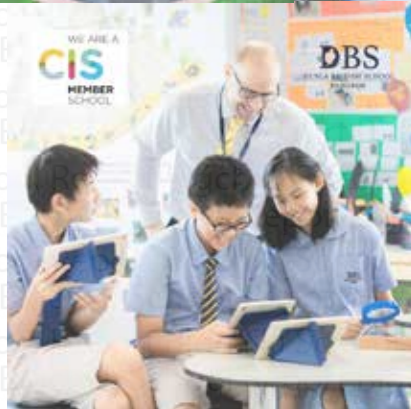
Admissions: 150,000 baht.

Tuition: Pre EY - Year 9 starts from 449,300 - 797,500 baht per year.

### Contact

Tel: 02 666 1933

[www.dbsbangkok.ac.th](http://www.dbsbangkok.ac.th)



## Wellington College

### International School Bangkok

### The master

Christopher Nicholls  
Curriculum

**Pre prep:** Our youngest Wellingtonians (from age 2 to 7) are encouraged to develop their own individual learning skills in safe, stimulating, colourful and child-centric surroundings. Classrooms enjoy direct, free-flow access to outdoor learning spaces and age-appropriate playgrounds. In Early Years (Pre-Nursery, Nursery and Reception classes), the children follow the English Early Years Curriculum. It features a guided play-based approach, where teachers' detailed ongoing observation provides the main input for assessment of progress and attainment. We use the National Curriculum for England as our foundation and, through it, develop broad, rich and exciting topic work.

**Preschool:** As pupils move into the Prep School (from age 7 to 13), our emphasis is on high academic standards coupled with an extensive and varied programme of co-curricular activities. Curricular and co-curricular endeavours have balancing strengths, supporting each other in the encouragement of all Wellingtonians to fulfil their potential.

**Senior School:** In the Senior School, which will run from Year 9 to Year 13 (our first Year 9 class will open in September 2020), we will focus keenly on academic achievement, looking always to inspire curiosity, creativity and compassion as we do so. In Years 10 and 11, students will work towards external IGCSE examinations in various subjects. Some, such as English, Mathematics and the Sciences, are core subjects; a broad range of others are optional.

### Fees

Application: 5,000 baht.

Registration: 200,000 baht.

Tuition: Pre - nursery: 475,000 baht per year.

Nursery: 520,000 baht per year.

Reception: 645,000 baht per year.

Year 1 - 4: 720,000 baht per year.

Year 5 - 6: 750,000 baht per year.

### Contact

Tel: 02 087 8888

[www.wellingtoncollege.ac.th](http://www.wellingtoncollege.ac.th)



## Wells International School

### Curriculum

School's instructional foundation is built upon the U.S. common core state standards initiative, a system of learning goals that has been systematically adapted to fit the diverse needs of an international student body in Thailand. From the nursery to high school levels are designed to extensively prepare students for studies at top universities around the globe.

### Fees

Registration: Year 1 - 12: 4,000 baht.

Tuition: Nursery - Year 12 starts from 200,000 - 450,000 baht per year.

### Contact

Tel: 02 730 3366

[www.wells.ac.th](http://www.wells.ac.th)





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Alliance  
Française  
new building

# Modifying the Alliance Française to suit modern times



Pascale at Alliance

How Director Pascale Fabre is using her vast experience to invigorate this famous French institution

By Ruth Gerson

■ Pascale Fabre, the current director of Alliance Française in Bangkok, is a remarkable woman who juggles a successful career as cultural director alongside her husband's diplomatic career as the Belgian Ambassador in Thailand, and her family life.

Arriving in Thailand in 2017, the couple managed to coordinate their flourishing careers and secure

desirable positions in the same country – in Thailand, a notable feat, but it did not start out that way.

A French national, Pascale met her husband in Poland when working at the French Embassy (1995-1998), while her husband served there as First Counselor at the Belgian Embassy. They married in 1998 and had to forgo a honeymoon as duty called.



The Belgian government had plans for Pascale's husband to return to Brussels and Pascale resigned from her position to follow him. That meant she had to look for a new job in a new country. As luck would have it, there was an opening at the Alliance Française. However, the description for the job required it to be a man aged 55-60 with much experience, and there came Pascale, a woman and just 32 years of age.

Nonetheless, she was hired for the position and so began an illustrious and exciting career in an organization that disseminates French language and culture around the world. It was at that time that Alliance Française had won the tender to teach civil servants of the European Union member countries (headquartered there), and with her multi-lingual background of seven European languages, Pascale seemed to fit in perfectly.

Four years on, in 2002, there came the time to move again, and this time the couple was offered to coordinate their 'wish list' of prospective countries for employment, and Singapore won out. Pascale admits that her success in Brussels "helped her get her way." With a smile, she recalls her work in Singapore as challenging and interesting, made easier for being an English speaking country.

Then one day in 2005 came a phone call asking Pascale to manage the Alliance Française in Paris, at the time the largest Alliance office in the world. There she became the director of the school while her husband was appointed Belgian ambassador to France.

After five years, the couple was on the move again - this time to New York, to the UNESCO offices. Still unemployed, Pascale went to register her son at the New York UN school and was hired on the spot to



*The opening of Alliance Française new building*

teach French and fill in the position of a teacher who had then recently resigned. In time, she became head of the language department overseeing 60 teachers who were teaching nine languages.

In 2003 came a phone call again, this time for the husband, while on holiday in Spain, from the Belgian Royal Palace. The Belgian king had abdicated in favor of his son, and Pascale's husband was summoned to the palace to be interviewed by the new king for the position of Grand Chamberlain to manage the work program of their Majesties the King and the Queen of the Belgians as well as the administration of Brussels' Royal Palace.

Pascale found work immediately running CLL, the largest language school in Belgium from where 39

languages are taught worldwide.

After three years in Belgium, the couple was eager to venture out into the world again. Looking at the list of available job opportunities for both, Thailand came

up, a position that Pascale's husband filled in December of 2016 with her following him in the summer of 2017 after their son's graduation from high school in Belgium.

Although highly qualified in her field of work, Pascale says that luck has worked in her favor. In Bangkok, she moved into the temporary facilities of Alliance Française on Wireless Road, constructed in 2013 giving way to the new and modern structure nearby built on Crown Property that was opened officially by H.R.H. Princess Sirindhorn in October 2018.

Overseeing the construction of the new facility from the ground up, seeing it rise stage by stage, Pascale has a close affinity to this new and attractive new structure.

Pascale tries to add activities to the already rich and varied program of the Alliance Française. In her words it is, "a place for cultural diversity and exchange dialogue between cultures." Pascale proudly shows visitors the various facilities this organization has, including a Francophone floor that displays the different nations that are members of the Francophonie (French speaking countries), the first such in the world.

Furthermore, she has modified some of the language programs to suit present times. Course sessions are shorter than they have been in the past, but offered more often, suitable to the fast moving society of today. When asked, "What now after the exhilarating creation of this new center?" Pascale answers: "To make this place diverse, lively and welcoming as well as present as many cultural activities as possible."



*Diner Jordaniens in Brussels*









# CYCLING THE ATLAS MOUNTAINS

*By Christian Schulz*

Christian Schulz and fellow adventurers tackle one of Africa's mightiest ranges.

*The lower valleys with date palms, olive orchards, and walnut trees*





*The land mark of Marrakech: The Moorish minaret of 12th-century Koutoubia Mosque.*

Having already cycled the slopes of mountainous Lesotho and Tanzania together during earlier African excursions, a well-travelled group of friends who met in Taiwan in the 90's agreed that the Atlas Mountains in the northwest of the continent were worth exploring on our next trip.

The geological development of the Atlas Mountain formation was marked by a massive continental collision between the southern end of the Iberian Peninsula and the European plate, and it is not a continuous chain of mountains but a series of ranges separated by wide plateaus. The Atlas System extends some 2,500km across north-western Africa, spanning Morocco, Algeria, and Tunisia, creating a striking, sometimes harsh barrier between the arid Sahara and Morocco's milder coastal climate. The middle and the most impressive of these ranges,

with an average elevation of around 3000m, is called the High-Atlas. It begins close to the Atlantic in Agadir and runs in a jagged line northeast through the centre of the country encompassing some of the region's most authentic pockets of culture as well as offering some of its best opportunities for cycling and hiking. Capped with snow throughout the winter months and cloaked with wildflowers through the summer, the rocky plateaus and lush valleys of Morocco's Atlas Mountains provide a striking backdrop to outdoor adventures.

Marrakesh, the Moroccan Kingdom's 4th largest City is the closest port of entry to the western part of the High-Atlas. This former imperial city in Western Morocco, is a major economic centre and home to mosques, palaces, and gardens. The medina is a densely packed, walled medieval city dating to the Berber Empire, with maze-like alleys where thriving souks

(marketplaces) sell traditional textiles, pottery, and jewellery. A symbol of the city, and visible for miles, is the Moorish minaret of 12th-century Koutoubia Mosque.

The Riad is the Moroccan traditional house, normally with two or more stories around an Andalusian-style courtyard that contains a fountain or once did. The design principle supports Islamic notions of privacy and hijab for women. Riads were the stately city homes of the wealthiest citizens such as merchants and courtiers. Many of these crumbling buildings in Marrakech's historic centre have been restored to their former glory and are now hotels or restaurants.

In the lower countryside, the housing follows a similar principle, with a lack of large windows on the exterior clay or mud brick walls providing protection from the weather. Rooms open into the central atrium space which may allow a small





*Berber villages cling to the rocky slopes*

garden with an orange or lemon tree. Some of the walls of the riads are adorned with tadelakt plaster and zellige tiles, usually with Arabic calligraphy of quotes from the Quran.

The language of Morocco is a somewhat complicated matter. Classical Arabic may be the official language of Morocco, however, most Moroccans speak a Darija dialect. This differs significantly from modern standard Arabic and doesn't have an awful lot in common ground with the various indigenous Berber languages which are widespread. However, Berber speakers can't always communicate effectively if they speak different Berber dialects. In the tourist cities French is pretty common as it is regarded as Marrakech's 'main unofficial language' since it is spoken by seemingly every merchant, taxi driver and kid.

Departing Marrakech with its amalgam of ancient preserved heritage and modern structures, a



*Berber woman cleaning fresh walnuts*

wide, well designed highway soon narrows to a simple country road once it reaches the foothills of the Atlas. Dusty jeep tracks lined by date palms, olive orchards, and walnut trees lead up into the wider lower valleys. Advancing further into higher areas, these dirt roads narrow to steep paths where broad russet

slopes are dotted with scrubby pines, lacy cedars, and spiky juniper bushes. Beyond the tree line, it's only some shrubs that grow between the barren rocks while the peaks gleam with snow even in the warmer months. The diverse terrain is split with canyons and ravines and many of the remote areas can only be reached on rocky horse trails.

The Berbers are the original inhabitants of these vast mountains and their civilization reaches back more than eight millennia. This ancient culture is known for being particularly warm and welcoming to visitors as can be experienced when welcomed into a home for a cup of steamy Moroccan mint tea (nicknamed 'le whiskey Berbere'). The Berbers make a sustainable living from agriculture, farming, and herding livestock; using age-old techniques to live in the fertile valleys between the forbidding slopes. Because their lives are so closely tied to the mountains,





On the wind-scourged top of Mt. Toubkal (4166m) with a breath-taking 360-degree view.

Berbers are respectful of their land and this is reflected in the small hotels that have sprung up in the past few decades: ecolodges designed to limit their footprint on the rugged but delicate landscape.

Life in the scattered mountain villages along the slopes seems very laid back. The modern world has had little impact on the villages that cling to the rocky slopes. Their traditional flat-roofed homes surrounding the distinct square-shaped mosque minarets are made from packed natural stone and plastered with mud, and seem to have grown from the mountains themselves. The flat rooves are often used to dry crops like maize and walnuts.

In the steppe zone of the High-Atlas, where precipitation is low, the locals must husband water resources and use ingenious techniques to the semi-arid lands into fertile valleys.

The Berbers' main modes of transport on the stony routes

connecting the valleys are still horses and donkeys. Watching a bunch of foreign cyclists in their colourful outfits and helmets pedalling on their turf gave rise to sceptical glances by the elders while the kids, by nature, were more inquisitive.

The close proximity of Africa's 3rd tallest peak prompted a side trip to hike the 13-hour round trip from the village of 'Imlil' at 1750m to the soaring summit of Mt. Toubkal at 4166m. The struggle up the steep final 600m of icy snow was rewarded with a breath-taking 360-degree vista of crags and valleys retreating into the distance.

Alternating between long, sweaty uphill and technical, challenging downhill, cycling at the predominant elevation of between 1500-2500m never caused altitude issues. Riding temperatures during the days were perfect as was the local food which included lamb, couscous,



Horses and donkeys are the main means of transport on the stony routes connecting the valleys.

vegetables, olives, salads, nuts and fruits. Although the kingdom is a predominantly Muslim country, there was no shortage of beer and local vine to slake the thirst gathered during the day. At the end of the ride, all agreed Morocco is definitely a country worth returning to for further exploration and adventure.





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# DIPLOMATS

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## **Her Excellency Mrs Kjersti Rødsmoen**

New Ambassador explains why Norway is such a happy and secure country.



# New Ambassador explains why Norway is such a happy and secure country

Words **MAXMILIAN WECHSLER**

**Her Excellency Mrs Kjersti Rødsmoen has been Ambassador of the Kingdom of Norway to the Kingdom of Thailand since August 2018. Her Nordic vitality and good looks make an immediate impression, and after talking to her you get the feeling that Norway has installed its A team in Bangkok for the next four years.**

**T**he short and pointed speech given by Mrs Rødsmoen at the Norwegian Constitution Day was one of the most memorable addresses of its kind in recent years. We met last month in her office at the Norwegian Embassy on the 18th floor of the UBC II Building on Sukhumvit Road.

Some of the photos seen here were taken at the ambassador's residence and feature her lovely dog Remba, who devotedly followed Mrs Rødsmoen around the house and garden.

## Background

"I was born in Singapore in 1963, when it was still part of Malaysia. My father was at the time working there for UNESCO. I lived there for the first three years of my life. I am not a Singaporean citizen; I was offered citizenship when I was quite young but my family didn't take up the offer. I am pretty sure that the reason today that I am so happy to be in Bangkok are my fond memories of the tropical nights and sounds of insects from my earliest childhood. I feel that I have come home to my roots!

"I joined the Norwegian Ministry of Foreign Affairs (MFA) as a trainee in 1988 – we have a course for new people who enter the MFA. I joined the ministry because I was interested in foreign relations. Also, I was one of many young people who wanted to have a career outside Norway. A life of travel is very tempting when you are a young person.

"I have been assigned twice to the Norwegian Mission to the United Nations headquarters in New York during my diplomatic career. The first time I was in New York for three years, between 1990 and 1993, and the second time I

was there for eight years, from 2000 to and 2008. Actually I worked five of those years, and the rest of the time I was studying and taking care of my kids and doing other nice things. The UN is quite a big mission so there are several opportunities for a diplomat there.

"Before coming here I was director and head of the Latin America Section at the MFA in Oslo. I was in charge of all the Norwegian ambassadors in Latin America as well as the main contact for all the Latin American ambassadors in Oslo. I found them to be very joyful and enthusiastic, and it was easy for me to communicate with them because I speak Spanish. They speak either Spanish or Portuguese, and most speakers of Portuguese can understand Spanish well enough. So I could cover the whole continent with one language," said Mrs Rødsmoen, who besides Norwegian also speaks English, French and German. "I wouldn't say that I speak all these languages very well, but I can understand them well.

"My term in Thailand is four years. We can work until we are 68, so after I leave here I can go on and be an ambassador somewhere else."

## Assignment Thailand

"In the Norwegian system there are many steps on the way to becoming an ambassador. This is my first ambassadorial post. I was appointed in early 2018 and left for Bangkok at the end of August. I am also Norway's ambassador to Cambodia. In fact, I just came from lunch with the Cambodian Ambassador to Thailand. I intend to go there many times per year. I have already had the honor of presenting my credentials to His Majesty the Cambodian King.

"My main and general goal as ambassador to Thailand



is to ensure that relations between our two countries continue to be friendly and that we understand each other well. Furthermore I will do my utmost to assist Norwegian companies in any way I can to thrive in Thailand, and in general increase commercial relations between our two countries.

“The consular end is a big part of what the embassy does, visa requests and assisting Norwegian citizens with problems they might have here. So the days of the Embassy are taken up dealing with consular, economic and trade matters, and of course, anything political that might come up. But really, a big part of the job is trying to understand as much as possible the Thai society, so that you are able to give sound advice about what’s going on or who to contact to those people who need knowledge about who to connect with and how Thailand is functioning.”

Concerning trade, the Ambassador said that about half of Norway’s exports to Thailand consist of seafood. “Salmon is a very big export, as are other sea foods like cod and mackerel. Our exports of seafood to Thailand are increasing, and for that reason our Southeast Asian representative for the Norwegian Seafood Council will be relocated from Singapore to Bangkok. Thailand is our most important customer in Southeast Asia.

“As for imports from Thailand to Norway, there’s no one specific item that stands out. There are some vehicles and machines but not a large amount. It differs from year to year. There are some impressive joint commercial and technologically advanced construction ventures that I can mention.

“The biggest of these is an enormous oil platform deck made at Laem Chabang port in Chonburi province for the Norwegian oil firm Aibel. Last year that made up a very big part of Norway’s imports from Thailand. The platform was transported successfully from Thailand all the way to Norway. It was pulled through the Suez Canal. All the parts were constructed here and then it was all assembled in Norway. It was one of the biggest construction projects ever undertaken here in Thailand. It was enormous.”

The ambassador said another part of her job description is to promote Norwegian culture in Thailand, although there’s no funding from her government specifically for that purpose. “We are planning together with other countries a Nordic Film Festival in September. From time to time we work with Norwegian artists and cultural institutions that want to do things here.”

As part of her efforts to get a better understanding of her host country, the ambassador has taken advantage of various opportunities to travel around Thailand and

intends to do more in the future. “I was recently in Chiang Rai for a couple of days. It was a very good experience, a lot of interesting things to see. I met with the governor of the province and with representatives from Norwegian businesses. I also visited a school and a village for stateless people.”

## Embassy expanding

“We have 26 people working at our embassy in Bangkok, with Norwegians and Thais split 50-50. We will soon add another 13 people. Bangkok will soon become the regional visa office. We are closing our visa section in other Asian embassies, including in the Philippines, Vietnam, Indonesia and Malaysia. The procedure for the visa applications in these countries will however be the same, so I hope that this will not create too many challenges.

“In Thailand, the Embassy has already many years

ago outsourced the first step, where the applicants present their documents, to a company called VFS. The company serves as an intermediary between the applicants and the embassy here. They present us with the completed applications and relevant documents. We process the visa request and the applicants are informed of the result through VFS. The process is the same in the other countries.

“Thai nationals do need a visa to enter Norway, and more and more Thais are visiting my country every year. Last year we approved almost 13,000 visa requests for Thai nationals. Of course, this is not anywhere near as many Norwegians who come to Thailand, but it is a substantial number. There are approximately 20,000 Thais

living and working in Norway. Many of them are married to Norwegians. In fact, in an archipelago towards the North Pole named Svalbard, Thais make up the second largest group, after Norwegians, who live there.

“It is very dark and very cold throughout much of the year, but it is also very beautiful. Svalbard is the largest continuous wilderness left in Europe and it attracts a surprising number of tourists from all over the world. Almost all the Thai residents there are working in hotels.

“There are about 130,000 Norwegians visiting Thailand every year. That’s a lot considering Norway has a population of around five million. There are approximately 5,000 Norwegians who live permanently in Thailand.

“Norway has two Honorary Consulates in Thailand, one in Phuket and the other in Pattaya. They are doing a very good job in both places and take on a lot of work that otherwise we would have to do.”



**Our exports of seafood to Thailand are increasing, and for that reason our Southeast Asian representative for the Norwegian Seafood Council will be relocated from Singapore to Bangkok. Thailand is our most important customer in Southeast Asia.**









*H.E. Ambassador Rødsmoen giving a speech at the reception to celebrate Norway's National Day held at Grand Hyatt Erawan Bangkok on May 15.*

## Norway facts

Norway is at the top of many global lists. For example, among 180 countries Norway ranks number one on the 2019 Reporters Without Borders World Press Freedom Index, and has commanded this position for three consecutive years. Two other Nordic nations, Finland and Sweden, are ranked second and third respectively.

"Speaking your mind openly and freely as well as press freedom is very important to Norwegians, but at the same time, the press places some restrictions on itself, maybe more than in many other countries. While the Norwegian press certainly holds the powerful and the Norwegian authorities accountable and writes whatever it wants, they don't write everything they know.

"Norway was ranked third in the 2019 World Happiness Report. Maybe this is remarkable because it is a dark and cold country, but generally Norwegians feel our high ratings are justified and we are proud of them. It is a good country. From what I have experienced here in Thailand, I think Norwegians to a greater extent demand a better work – life balance, to the extent that we might be spoiled. For instance I think Norwegian civil servants have much more flexibility in their work life than have Thai civil servants. We go home in the afternoon and take long vacations. We also pay less attention to detail and are less formal. I have never experienced anything like the Thai hospitality or professionalism when it comes to organizing events and genuinely taking care of guests, but this of course does take a course on those delivering these welcome services.

"Another thing that makes Norwegians safe and happy



is our advanced welfare state that provides good services for its people. We have free and public education all the way through university and also more or less free medical care. You have to pay a certain amount for your private doctor, but if you need an operation in the hospital you don't pay anything. And when you retire, every Norwegian has at least a minimum pension."

The Ambassador said Norway contributes a large amount of funding to international cooperation projects in different countries although no funding is going specifically to Thailand. However, Norway is also one of the top donors in the world to United Nations organizations, which of course have activities in Thailand, so Norway contributes indirectly to aid projects in Thailand. In fact, said the ambassador, the amount of indirect aid can be significant, although it is not done through bilateral agreements like, for instance, aid to African countries.

"I feel very strongly that we can be proud of our gender equality in Norway. These days our prime minister, finance minister as well as the leaders of three of the four government coalition party leaders are women as are half of the government ministers. The president of the Parliament is a woman. For so many years we were told as women what we were not good at and why it would be difficult for us to take up certain roles. Then a few strong women, such as former prime minister Gro Harlem Brundtland pushed through structural changes in society by making child-care more available and work hours more flexible. Now we have the opposite challenge in Norway: Why are young boys not able to keep up with the girls at school or in work life?

"Something that keeps us happy in Norway is that we





*Ambassador Rødsmoen walking with Embassy staff and members of the Norwegian community in a parade celebrating Norway's National Day. Music was performed by the Royal Thai Army band.*

have a lot of trust in each other – which is not as obvious elsewhere. Among other things, this makes it easy to do business, which is another area in which we are rated highly. When you pay for something in advance, you will normally get it. When you pay taxes, you can believe the tax authorities went into your accounts and checked everything fairly and accurately and the amount they tell you to pay is correct. We are a very open and trusting society. This makes things efficient and easy and we want to make sure it stays that way.

“Norway is not a member of the European Union. Finland and Sweden joined the EU in 1994. We had also a referendum and decided not to join. Still, we have to pay a lot to the EU to be a part of the EU single market. We are a part of the commercial grouping but we are not part of the political project.

“We are quite free outside the EU in all political aspects, but we coordinate with the EU and are very close to its positions in most instances. However, we have more freedom to make up our own minds. We are an original member of NATO. In fact, the present Secretary General of NATO is our former Prime Minister, Jens Stoltenberg.”

## Personal

“In general I would say that Thailand is a very pleasant place for me to be, in large part because I feel that I am being useful in performing my duties at the embassy and at various functions representing Norway in Thailand. It is also satisfying and rewarding because the relationship has been always friendly between Norway and Thailand.

“Norwegians have interests in and are interested in Thailand. So my job is really about making sure that this good relationship continues and, of course, doing anything I can think of to promote and strengthen the relationship. This is of course the standard line from diplomats, but speaking for myself and the embassy, it is very much the case. It is very nice to be ambassador in a place where so many Norwegians are eager to come.

“And personally I feel very lucky to be able to work and live with Thai people who truly make me want to be a better person.”

When asked how she spends her free time in Thailand, the ambassador said: “I like to read, watch Netflix series, go sightseeing in Bangkok, exercise regularly, and travel and see other places in Thailand and neighboring countries.”

## CV of H.E. Mrs Kjersti Rødsmoen

### Personal:

- Born in July 1963.
- Married to Mr Jens Petter Olsen.
- They have two children who study in Trondheim in Norway: Ulrik (20) and Maud (22).

### Education:

- **2006-2007:** Courses at Columbia University, New York. (Latin American Economic History and Spanish).
- **1987-1988:** PhD courses in business administration and finance at the Norwegian School of Economics and Business Administration (NHH).
- **1982-1986:** “Siviløkonom”. Norwegian degree in business administration, NHH.
- **1981-1982:** Undergraduate studies in German for Business NHH.

### Work experience:

- **2018:** Ambassador to Thailand and Cambodia.
- **2012-2018:** Director of the Latin America Section of the Ministry of Foreign Affairs (MFA).
- **2008-2012:** Deputy Director of the Latin America Section of the MFA.
- **2001-2006:** Minister Counsellor at the Permanent Mission of Norway to the UN, New York. (First year as Adviser). Economic, Social & Development issues. Vice president of the board of UNDP.
- **1996-2000:** Deputy Director in the Division of Human Resources at the MFA, Oslo.
- **1996:** Temporary adviser in International Affairs at the Norwegian Prime Minister's Office, Oslo.
- **1993-1996:** 1st Secretary at the Norwegian Embassy in Mexico City.
- **1990-1993:** 2nd Secretary at the Permanent Mission of Norway to the UN, New York.
- Fifth Committee (Budget & Administration) and UNICEF.
- **1988-1990:** Trainee in the Norwegian Ministry of Foreign Affairs, Oslo.
- **1987-1988:** Research Associate in Business Administration at the Norwegian School of Economics and Business Administration (NHH).



Reporter's notebook: Revisiting great stories of the past - Part 2

# American university graduate who came home to fight for the Karens

Veteran correspondent **Maxmilian Wechsler** recalls some of his most exciting – and dangerous – assignments from the past two decades

“Most of my early articles concerned Myanmar, then commonly called Burma, where armed ethnic groups were and, in some cases, still are, involved in a lethal struggle with the ruling regime, at that time called the State Peace and Development Council (SPDC).

“A lot of the action actually took place in Thailand, which became a refuge for thousands of exiles. Some major armed ethnic militias were based on or very close to the Thai border. Dozens of exile-led political, women's rights, human rights, civil society, media and other types of organizations were based in Thailand, as were a number of NGOs established to assist the refugee community.

“There were sizable exile communities in Bangkok, Mae Sot, Chiang Mai, Mae Hong Son, Mae Sariang, Sangkhlaburi and other places in Thailand. Some exiles made frequent trips across the border for various reasons.

“The articles below are presented in their original form, except for small editing changes made for clarity. Some photos have never been published before.”

## FROM THE YEAR 2000

ABOUT 50 km south of Mae Sot at Kawthoolei, Karen State lies the headquarters of the newly established 201st battalion of the Karen National Liberation Army (KNLA). The battalion is commanded by maverick Lieutenant Colonel Ner Dah Mya, who is a son of the Karen leader, General Saw Bo Mya.

Ner Dah studied in the United States and obtained a Bachelor's degree in Liberal Arts from Pacific College in California. He returned to help his Karen people in 1994. At his

age of 34 he is the most promising future Karen leader, following the path of his father.

Ner Dah is also the Karen National Union (KNU) foreign affairs secretary. He will relinquish this position after a suitable replacement is found and then devote all his efforts to developing the KNLA into an effective, formidable fighting force. He actually possesses all the talent and vigor to do so. In the span of only a few months he upgraded his battalion to be an elite KNLA force.

The motto of the 201st battalion is: “Enemy weapons are also our weapons.” Maybe this English translation of the Karen language slogan doesn't sound quite right, but it sticks for obvious reasons. Only a few weeks ago the 201st battalion attacked a military camp of the SPDC and seized a large quantity of weapons and ammunition. In fact, the quantity was so large that the KNLA soldiers could hardly carry everything back to their base. Food and other materials had to be burned



*General Saw Bo Mya having lunch with Max at The Landmark Bangkok Hotel.*



*Ner Dah in KNLA uniform with Max.*

so that they wouldn't fall back into the enemy's hands.

Kawthoolei headquarters lies in a valley surrounded by a thick jungle, with most of the trails heavily mined. A stream running alongside the base supplies of drinking water and fish for the main dish of the troops.

A team of KNLA soldiers is assembling mines during a lull between missions, some washing uniforms and cleaning weapons. Armed soldiers are guarding the facility while few forward teams are positioned around the base to prevent a surprise attack. Intelligence gathering goes on day and night.

Some sick KNLA soldiers rest in a field hospital. Almost all suffer from malaria. The supply of medicine is sufficient. Ner Dah often visits the sick and receives briefings on their condition from the KNLA medic.

All soldiers in the camp are well behaved, and this was not a show for the foreign TV crew that expected to be there the day after. "High morale and discipline must be maintained all the time," assured Ner Dah.

The whole KNLA, including the 201st battalion is entirely dependent on their own resources. They must rely on themselves. The KNLA has got only moral support from many countries, but not financially or militarily, according to Ner Dah.

The KNLA is able to function thanks to the support given by

Karen villagers and some private donations coming from individuals residing abroad. Anyone who visited the 201st battalion camp can clearly see how creative the KNLA soldiers can be, especially in the intelligence gathering activity against the enemy.

Ner Dah expressing his appreciation on behalf of all Karen people to the UNHCR and the Red Cross for their humanitarian assistance to the thousands of Karen refugees housed in the refugee camps along the Thai-Burma border. "The internally displaced people are the worst affected, and they need help the most," Ner Dah emphasized.

"The fight for a free Karen State has not been easy and it will never be easy," Ner Dah said. "We have entered the 51st year in our fight. But nothing lasts forever. Time is running out for the SPDC." He firmly believes that a change of luck for the Karen and other ethnic groups in Myanmar will come very soon.

He mainly emphasizes guerrilla warfare and hit and run tactics against the SPDC. The 250 soldiers under his command have been through a vigorous political and military training. "They must be motivated, well educated, disciplined, tough, and in top physical and mental condition," Ner Dah said.

Ner Dah is not taking any advantages because his father is a prominent Karen leader. On the

contrary, he wants to prove himself to the Karen people and puts tremendous effort into improving the quality and effectiveness of the KNLA.

Ner Dah's main military objectives are to regain the Karen territory lost in past years, to strengthen the KNLA, and finally, to establish a free Karen State. His political objectives are to communicate with the international community and to expose the persecution and plight of the Karen people.

"We treat captured SPDC soldiers well," he explains. They are not beaten, abused or mistreated. If the UNHCR or the Red Cross want to help them this is acceptable, otherwise we will let them go free. For security reasons we won't accept prisoners joining with us. However, there are some exceptions.

"The KNLA will punish harshly any soldier who happens to deal with drugs by imposing a heavy jail sentence, including hard labor."

The KNLA frequently communicates with other armed opposition groups, but no assistance in combat situations is possible because of logistics problems.

As for the issue of combat against the Democratic Karen Buddhist Army (DKBA), Ner Dah said several hundreds of them fight the KNLA under the command of the SPDC. "We have no choice but to fight them



even they are our Karen brothers. If we don't defend ourselves they will kill us."

Some DKBA are allegedly involved in illegal activities including drug trafficking, logging and motor vehicles smuggling.

"As the current leadership is growing old," said Ner Dah, "the KNU needs to put a lot of emphasis on the training of young Karen under the supervision of the Karen Youth Organization."

"Concerning the God's Army, they are our Karen brothers and they are patriots. They were cheated by some people in the past and recently became integrated into the KNLA."

banks. There was nothing to mark where Thailand ends and Myanmar starts. No signs, fence or passport controls...

The location of the base was carefully chosen. Myanmar soldiers couldn't shoot over the hills to the valley because the shells could land on Thai territory. The KNLA soldiers and their dependents could cross over to Thailand within seconds if the Myanmar army mounted an attack.

The KNLA soldiers, mostly youngsters, showed their weapons, like a Chinese-made light machinegun weighing over 20 kilograms with full magazine, AK-47s, M-16 assault rifles, M72 rocket launchers and



KNLA soldiers at the headquarters of the 201st battalion in 2000.

## Behind the story:

I was introduced to then Lt Colonel Ner Dah Mya in 1999 by his famous father at their house outside Mae Sot, a town on the Myanmar-Thai border. I later met with Ner Dah at various times at his house in Mae Sot, in the town or we saw each other in Bangkok.

This interview was done at the KNLA headquarters in Kawthoolei just inside Myanmar territory, reached by crossing a three-meter wide stream on a narrow wooden platform bridge with pigs wondering beneath on the

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**The location of the base was carefully chosen. Myanmar soldiers couldn't shoot over the hills to the valley because the shells could land on Thai territory.**



Ner Dah with his AK-47 at the headquarters of the 201st battalion in 2000.



Max with General Saw Bo Mya at his home in 1999.

rocket-propelled grenades. The base consisted of several simple wooden houses and shacks scattered around. In one shack on the hill men and women were sitting on mats and assembling land mines that consisted of a small wooden platform, a short blue water pipe filled with crushed glass from bottles, nails, two AA batteries, a detonator and rubber bands. Except for the detonators, everything was easily obtainable in Mae Sot.

I was told that these hand-made mines placed around the base were designed not to kill but to injure





*Max surrounded by armed KNLA soldiers in 2000 at the headquarters of the 201st battalion.*

enemy soldiers because the victims would have to be evacuated by other soldiers for medical treatment, and this would disrupt or even stop the attack. The KNLA guerrillas would then attack the retreating Myanmar soldiers. If the explosives devices killed enemy soldiers their comrades would continue the attack. For obvious reasons I couldn't mention this in the original article.

The base also included a primitive

near the Friendship Bridge in Mae Sot that divides the two countries. The shop was selling all kind of military uniforms, boots, hats, helmets, torches, water bottles and other military accessories.

The shop owner said that business was very good. His customers were not only the KNLA but their DKBA enemies, and even Myanmar soldiers who crossed the river to do some shopping. The owner said that

field hospital where about 20 young men and few women were lying on wooden beds, some receiving drips. Almost all of them suffered from malaria.

Ner Dah took me to a big shop

sometimes bitter adversaries would meet by accident in the shop.

When asked where the KNLA got their weapons and ammunition, Ner Dah said: "If you have cash you can buy stuff from arms dealers. They will come to us." He wouldn't disclose any more. I was left wondering how the weapons and ammunition could pass through all the checkpoints set up around Mae Sot.

I made a few visit to Ner Dah's home. There were always many people inside. I met his father, the legendary General Saw Bo Mya. We also met later in Bangkok, where he went for a medical checkup. Afterward we lunched at The Landmark Bangkok Hotel on Sukhumvit Road. During one visit to his home he gave me his solid gold Rolex and asked me to service it in Bangkok. The General said the watch was a gift from a friend.

## In memory of U Tin Maung Win

A year ago, on December 1, 1999, U Tin Maung Win suddenly collapsed while moving to the new offices of The New Era Journal (NEJ) and later on died in a Bangkok hospital. A massive heart attack was the cause of his death.

Everybody in the opposition movement mourned his death, and now, exactly one year later, they all realize how greatly his absence has affected the movement.

Mr Win devoted all his life to fighting for a free, independent and democratic Burma. He was a leader of the student uprising in 1962 and after its suppression by the military he went into exile. He became one of the leading members of the Burmese opposition and held numerous official positions in opposition organizations.

Mr Win also founded and published the dissident periodical NEJ. The newspaper continues to be published by his family. Mr Win was a workaholic who spent all his



*Max with U Tin Maung Win and his wife at an open restaurant in Mae Sot in 1999.*

time in the fight for democracy. He had a rare ability to connect with people and solve conflicts because of his characteristic wisdom and patience. For these qualities he is missed the most. He was always there when anyone needed him. Mr

Win devoted all his energy and wit to the noble cause. Ironically, this may have been the reason for his death.

### Behind the story:

My association with Mr Win began in early 1998 when he was one of the top exiles, holding important positions in the movement. He was also the publisher and director of NEJ, an opposition newspaper published in Bangkok. He knew all the main players in the exile community and introduced me to a number of them.

Mr Win also cooperated with Western intelligence





U Tin Maung Win

services and was a valuable asset for them because he knew so many people in Thailand and in Myanmar. The arrangement was mutually beneficial. For his cooperation he and his family earned protection, and it helped smooth the way for NEJ staff, who were mostly illegally in Thailand. It also assured a flow of funds to publish the newspaper, cover living expenses him and his family, and allowed him to conduct other activities like attending various meetings around Thailand.

Once he invited me for lunch what was then the Monarch Lee Garden Hotel on Silom Road (now Pullman Bangkok Hotel G). After meeting in the lobby he suggested that I should meet his “foreign friends”. I refused and left the hotel.

Perhaps coincidentally or maybe not, this very hotel (then Sofitel) was also the place alleged Russian weapons dealer Viktor Bout was arrested by Thai police working with US Drug Enforcement Administration agents on March 6, 2008.

Mr Win died exactly three months to the day after the siege of the Myanmar embassy in Bangkok in October 1, 1999 by the Vigorous Burmese Student Warriors (VBSW). No one was killed or seriously injured during the siege, but there is compelling evidence that the siege contributed to Mr Win’s death. It is certain he knew nothing about the siege beforehand – he would never agree to anything like that. But



Kyaw Ni aka “Big Johnny”, a member of the VBSW, holding an AK-47 and a hand grenade during the siege of the Myanmar Embassy on October 1, 1999.



After leaving the Myanmar Embassy, three white vans drove down North Sathorn Road. Two of the vans were loaded with Warriors, foreign hostages and Thai officials; these proceeded to an open area where



“

**Mr Win received a phone call on the day of the siege and was told to proceed to an embassy on Witthayu Road, and to tell no one.**

it appears that he was sucked unwillingly into the chaos a few hours after the embassy was taken over by the Warriors.

Mr Win received a phone call on the day of the siege and was told to proceed to an embassy on Witthayu Road, and to tell no one. Once there, he was ordered to sort out piles of documents taken from the Myanmar embassy and separate them into stacks according to importance and classification. All this apparently transpired at one large diplomatic mission.

Mr Win was prevented for a time from leaving the embassy. His family was greatly concerned when he didn’t return home that night and called his friends, including myself, asking if they had any information on his whereabouts. It was a big relief when he finally returned



home after few days. His daughter, Thuza, called me shortly after he came back home. I met with him not long afterward, but he was a completely different person, as if he had been abducted by aliens and returned to Earth.

One source claimed that during the siege the VBSW gunmen possibly opened a vault inside the ambassador's office. Many documents were removed, some top secret – including some pertaining to drug-related issues, such as the identities of informants working for foreign countries and SPDC spies operating in Thailand. Whoever opened the vault knew the combination of the safe, said the source.

According to security sources, three white vans with tinted windows left the Myanmar embassy after midday on October 2 and proceeded down North Sathorn Road. The last van carried a large quantity of documents extracted from the embassy during the siege, packed in black rubbish bags. This van was driven to Witthayu Road and entered an embassy there.

The first two vans that transported hostages, Warriors and Thai officials stopped in an empty field near field of the Armed Forces Preparatory School next to Lumpini Park, where a police helicopter was waiting. After foreign hostages were released the VBSW boarded the helicopter, joined by Deputy Foreign Minister Sukhumband Paribatra and Chaiyapruik Sawangcharoen, an official in charge of refugees in Thailand. Some of the hostages were wearing

siege of the embassy and worked closely with the VBSW and intelligence services. He was later granted asylum in the United States with his family.

I met Mr Win for the last time in late November after he had met three foreign intelligence officers, just three days before his sudden death, at the Hilton hotel coffee shop. He was very nervous and made emphatic gestures with his hands, causing him to overturn a glass of water on the table. I had never seen him in such distress.

"They wanted me to do something, but I told them that I am not going to do that," Mr Win said during our 30-minute conversation. When I asked what they wanted he didn't reply. However, it was clear that he was speaking of the three foreigners he'd met with earlier.

Shortly after that Mr Win was "ordered" to move the NEJ office to a "more secure" location, something he and his family didn't want to do. They considered their current location off Ramindra Road very secure had no choice. Mr Win collapsed while carrying a desktop computer and died shortly after at Minburi hospital. Heart failure was given as the cause of death.

Mr Win's sudden death shocked his family and everyone who knew him. Regrettably and strangely, no autopsy was conducted. There were rumors within the exile community that he was poisoned a few days before his death, causing his heart to fail. Someone claimed the



a police helicopter was waiting. Some of the hostages were photographed in front of the helicopter, and several of these hostages can be seen enthusiastically calling for freedom in Myanmar. The third van made its way to Witthayu Road, where it turned into an embassy compound.

pro-democracy headbands, waving opposition flags and shouting slogans calling for freedom in Myanmar. Their overenthusiastic display led some to believe they were hired to be part of the show.

Mr Win didn't tell me much about his stay at the embassy. A few days after his release we attended a program about Myanmar held at the Foreign Correspondents Club of Thailand. Mr Win became agitated when one Karen exile leader entered. The man came up to Mr Win, who said: "Why did you do it, for what? You damaged the whole movement," referring to the embassy siege. The man denied involvement with the siege and left.

Security sources said that the man was involved in the

poisoning took place during the meeting with the foreign agents. His family didn't refute the rumors.

Among the many wreaths at his funeral at a Bangkok Buddhist temple was one delivered by a man on a motorcycle who quickly disappeared. The acronym on the wreath was clearly visible. The funeral was attended by hundreds of exiles and some intelligence agents. Some of them appeared photographed the crowd. Some agents were reportedly inside a white van taking photos as well.

I went to the funeral, but after observing what was going on, I left quickly. I photographed the VBSW wreath but can't find the negative.

Funerals and weddings are always ideal opportunities to identify people who are normally hard to spot otherwise.



# Social

▣ Last month's best events in pictures







## Mesmerising Masquerade

Bangkok Marriott Hotel The Surawongse hosted The Masquerade Ball to celebrate the hotel's success and the opening of the new function venue 'The Garden at Surawongse'. The party was full of celebrities and guests in masquerade costume enjoying food, drinks, shows and entertainment.







## Austrian Concert

Swissotel Bangkok Ratchada, led by Mr Bruno Rotschaedl, General Manager, gave a warm welcome to honoured guests who joined "The Heuriger Austrian Gemütlichkeit Concert". Guests enjoyed a costume contest, lucky draws, spectacular prizes, and Austrian culinary specialties.







## International Women's Club joins GTKY about Uruguay

Members of the International Women's Club (IWC), led by President Rani Narula (5TH from left), participated in a 'Getting to Know You' (GTKY) talk and presentation about Uruguay by Mrs. Netra Ruthaiyanont (3rd from left), Honorary Consul of the Oriental Republic of Uruguay, at GT Auto-Volvo Witthayu Showroom recently. Her most interesting talk culminated in the ladies line-dancing to a famous tango song 'Le Cumparsita' composed by an Uruguayan musician prior to being served a delightful spread of Uruguay inspired delicacies prepared by the hostess.

IWC's 'Getting to Know You' or GTKY is a unique programme conducted on a regular basis by IWC with the Club's Honorary Members from the Diplomatic Corps being invited to share interesting information and travel tips about the country that they represent.

Pictured from left are: Dr. Ruankeo Kuyyakanon-Brandt; M.R. Usnisa Sukhsvasti; Mrs. Netra Ruthaiyanont; H.E. Mrs. Maria del Carmen Martinez Arosemena, Ambassador of Panama;

IWC President Rani Narula; Mrs. Eka R. Setiawan; Mrs. Tharinee Tavijaroen; and Mrs. Nirupama Chansrichawla.



## South African Pairing

H.E. Mr. Geoffrey Quinton Mitchell Doidge, Ambassador of the Republic of South Africa to Thailand, and Madame Carol Doidge joined a great evening South Africa Wine & Thai Food Pairing Night together with special guests at Sapphire Room, Arnoma Grand Bangkok. The event was organised by Mr. Eric Brand, Director of Operations & General Manager of Arnoma Grand Bangkok.

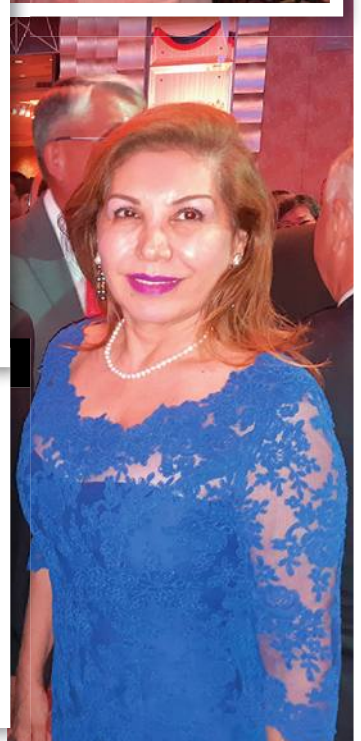




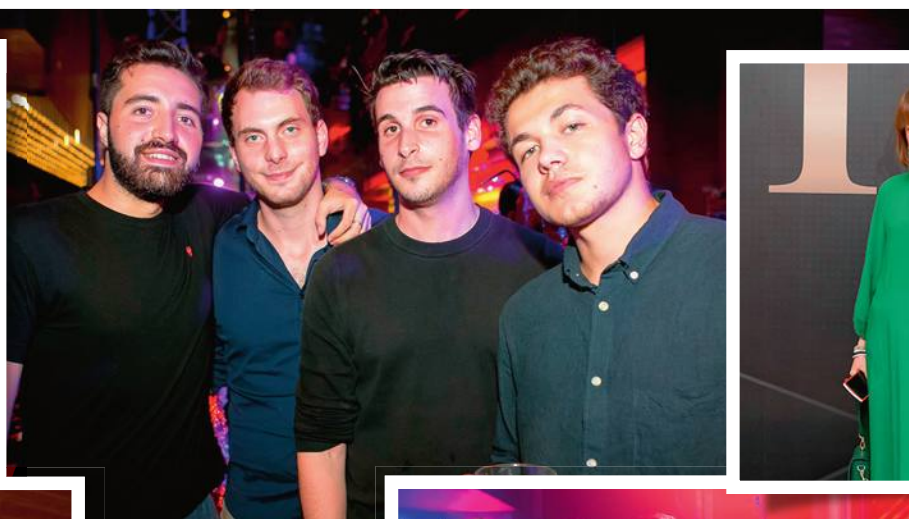


## Russia National Day celebration

The ballroom of the InterContinental Hotel was packed with well-wishers and friends for the Russia National Day celebration. Led by H.E. Mr Evgeny Tomikhin, the Russian Ambassador to Thailand, the event was held in a warm and friendly atmosphere to the sounds of famous Russian composers performed by the Royal Thai Army Symphony Orchestra, while guests enjoyed some traditional Russian cuisine.







### Exclusivity at its finest!

Long Table recently hosted "The V11P", its biggest party of the year, in celebration of its 11th Anniversary. Known for its trendsetting concept combining Thai cuisine with DJ-mixed entertainment, Long Table held the party as a big "thank you" to patrons for their support.







## A magical night of 'Fairy Tales' at GTCC annual ball

Members and friends of the German-Thai Chamber of Commerce enjoyed another wonderful Gala Night at the Shangri-La Hotel. Themed 'Fairy Tales', this popular annual event was highlighted by outstanding food and wine, together with a stunning dance sequence and great music by Athalie de Koning and her band. Sponsors for the Gala Night included BMW, Benz, Lufthansa, B.Grimm, Bumrungrad Hospital, Samitivej Hospital, Marriott Hua Hin, BOSCH, Ramada Plaza and The BigChilli.







## Real traditional Thai taste

"Midtown Thai", a modern newly-renovated restaurant with Neo Classic Style décor on the 4th floor, Food Passage Zone, Siam Paragon, offers authentic traditional Thai food with 120 dishes to choose from. Signature dishes include Grilled Pork Ribs, marinated for over 24 hours, and Midtown Spicy Vermicelli Salad, and Premium Crab meat stir-fried with chili. Ingredients are all sourced directly to maintain quality.





## ► Bamboo and Gua Sha Massage

eforea spa on level 17 of Hilton Pattaya invites you to try 'The Ultimate De-stress Package' until August 2019. A 90-minute full body massage by warm bamboo and aroma oil by a professional therapist is followed by a 30-minute rejuvenating facial massage with 'Gua Sha', the ancient Chinese healing technique. Priced at 3,800 baht nett per person or 7,000 baht nett per couple, every day from 10am - 10pm.

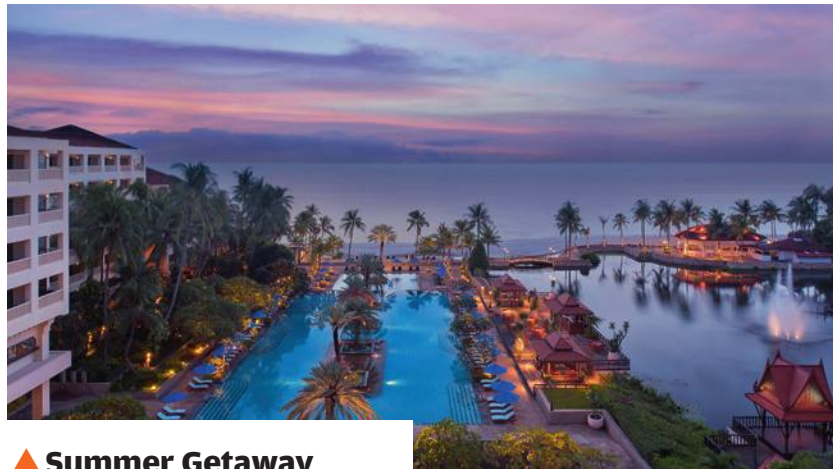
Tel: 038 253 000 [pattaya.eforeaspa@hilton.com](mailto:pattaya.eforeaspa@hilton.com)



## ▲ Delectable and Healthy

Radius Restaurant at Cape Dara Pattaya introduces the special delectable yet healthful menu, Grilled Salmon with Miso Sauce, whose main ingredients are meticulously selected and served with grilled seasonal vegetables and garlic fried rice. Enjoy this specialty with only 485 baht from 11am - 10pm.

Tel: 038 933 888 [www.capedarapattaya.com](http://www.capedarapattaya.com)



## ▲ Summer Getaway

Dusit Thani Hua Hin's exclusive offer on Club rooms and suites grants you complimentary access to the Dusit Club Lounge: enjoy daily light refreshments, snacks, and drinks, daily buffet breakfast, BOGO on all spa treatments, complimentary laundry, full Dusit Gold benefits, and more! Only 4,500 baht net for a Club Room, or 5,500 baht net for a Club Suite. For stays until September 30, 2019.

Tel: 032 520 009 [dthrsvn@dusit.com](mailto:dthrsvn@dusit.com)



## ▲ Waste Recycle Bank Project

Mövenpick Asara Resort & Spa Hua Hin recently visited Naresuan Pa-La-U Border Patrol Police School for "Waste Recycle Bank Project", aiming for a cleaner environment and to encourage students and teachers to understand more about waste separation and recycling. In support of World Environment Day, the training and activities will change the mindset of the young generation to adopt the more sustainable practice in daily lives.

Tel: 032 520 777 [www.movenpick.com/hua-hin](http://www.movenpick.com/hua-hin)



## ▲ Friday Night Fever

Every Friday from 7pm - 10pm until November 30 the Café Andaman Restaurant, Cape Panwa Hotel, Phuket, invites you to enjoy a buffet dinner and live music at our "Steak Buffet Dinner" which includes

Australian lamb and beef grilled to your liking by our BBQ chefs, with a live pasta corner and salad bar, plus a variety of desserts! Priced at 950++ baht per person, children under 12 years 50% discount.

Tel: 076 391 177 [www.capecollection.com](http://www.capecollection.com)



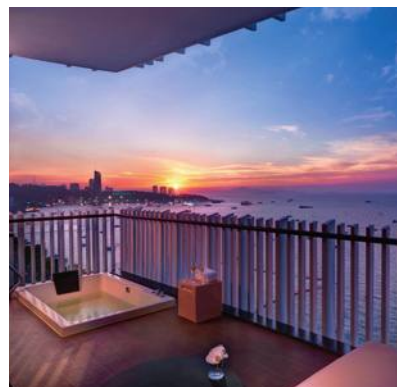
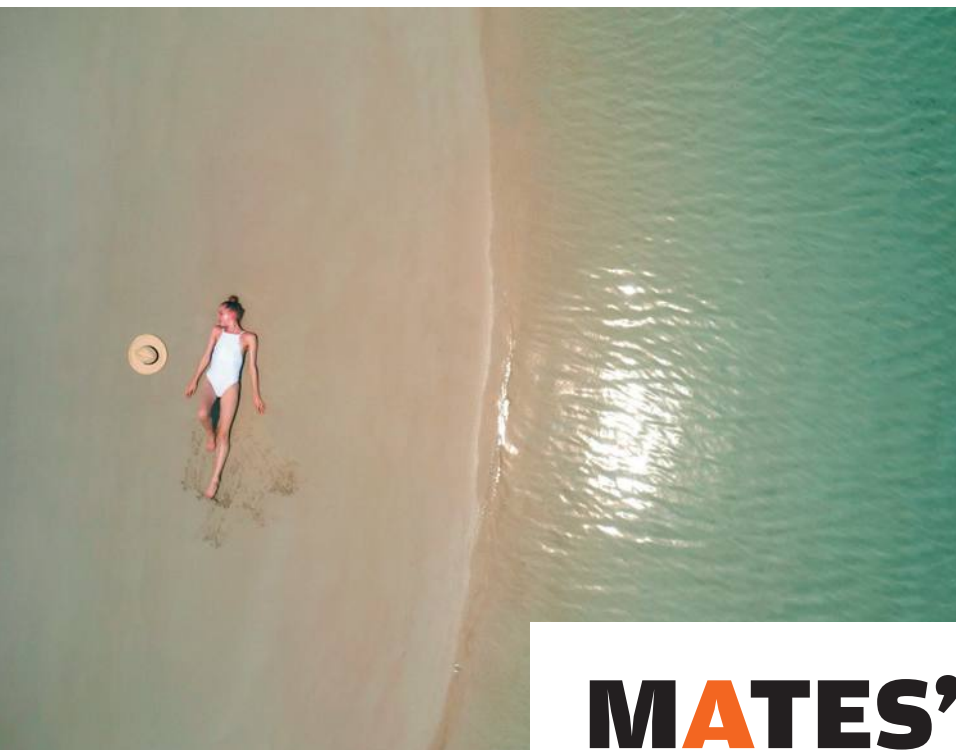


## Creating the Impossible!

Food. Art. Music. Entertainment. That's FAME, a new exciting lifestyle community space in Sriracha launched by the Pattana Group as a unique hotspot with four dazzling dining and entertainment venues showcasing art, music, and culture in a perfect environment.







### Your Private Island!

Cape Fahn Hotel, Private Islands just off Koh Samui offer your own private island for a celebration, wedding, or corporate event for as little as 620,000++ baht per night including serviced accommodation of 22 pool villas, credit of 80,000 baht per day for F&B, buffet breakfast, one-day voyage on the Fahn Maiden Yacht for up to 12 guests. Offer is available until December 31, 2019.

Tel: 02 253 3791-7 [www.capefahnhotel.com](http://www.capefahnhotel.com)

## MATES' RATES

Need a quick cheap getaway? Check out these great offers

### Up to 20% Off!

Celebrate 'Hilton 100th Anniversary' at Hilton Pattaya or Hilton hotels in Asia Pacific while enjoying 20% (Hilton Honors members ) or up to 15% (non-members) for bookings made at [pattaya.hilton.com](http://pattaya.hilton.com) until 6th September 2019 for stays until February 29, 2020, and 2 days in advance of arrival. Terms & conditions apply.

Tel: 038 253 000  
[BKKHP.Pattaya.Reservations@hilton.com](mailto:BKKHP.Pattaya.Reservations@hilton.com)



### Red Hot or Super Cool

Mövenpick Asara Resort & Spa Hua Hin have launched the "Red Hot or Super Cool" package for bookings at least 5 days in advance for a minimum of 2 nights stay with exclusive rates from 3,305++ baht. In addition you will also receive an exclusive \$20 voucher per stay, as well as free Wi-Fi. Make your reservation before August 3 with promotion code: SUMMER19 Terms and conditions apply.

Tel: 032 520 777 [www.movenpick.com/hua-hin](http://www.movenpick.com/hua-hin)



### Meeting Package Promotion

Renaissance Koh Samui Resort & Spa today announces a new meeting promotion for booking a minimum of 10 rooms by November 30, 2019 for stays until June 30, 2020. Prices per room per night start from 5,800 baht net for Deluxe Garden and 7,000 baht net for Pool Villa Garden and include breakfast for 2 and wifi. The offer applies to new bookings only and is subject to availability.

Tel: 026 568 778 [pongntee.siriprachai@marriott.com](mailto:pongntee.siriprachai@marriott.com)





# Live the Ultimate Life

at Palm Springs

## PRIVATO CHIANG MAI



For over 30 years Palm Springs has forged ahead as Chiang Mai's leading property developer, specializing in exclusive, luxury residential properties. Their latest development is the recently launched Palm Springs Privato, a stunning 11-rai residential project on Hangdong Road. Consisting of 39 pool villas, ranging in size from 244 to 435 sq.m, this new development is ideally located - close to malls, a hospital, and an international school. Residents can also easily commute to downtown Chiang Mai, and reach Chiang Mai International Airport in just **10 minutes**.

The exteriors are modern and elegant, while the interiors are designed with sense of contemporary sophistication. In addition, the multifunctional swimming pools at each villa provide a place where residents can relax, hold small social events, or just enjoy some calming aquatic therapy. Privacy is also a top priority, and each villa is equipped with smart home, smart lock, and finger scan door lock systems for maximum safety and security. Palm Springs Privato invites you to

“Live  
the Ultimate  
Life”

This exclusive residential complex offers homeowners the finest hotel-standard facilities, including functional shared spaces and a fitness center, with the aim of making you feel that you're having the most wonderful, never-ending vacation without ever leaving home.



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## ROYAL VARUNA YACHT CLUB

THAILAND'S PREMIER SAILING COMMUNITY



# Beam Reach

*'Loosen everything up a little ... PLEASE!'*

'Beam Reach', a term meaning sailing with the wind at right angles to the boat, but, we see it as more than this. Nothing is more satisfying than to see children filled with happiness. A spectacular hide-away, stunning clubhouse, accommodation facilities, excellent restaurant, bar and seafront pool. Royal Varuna Yacht Club membership offers international level sailing training and a wide variety of boats for hire, giving members and their children a chance to discover happiness in a natural and safe environment.

Rediscover your inner child and reach for that beaming smile with family and friends. Where else?

**Royal Varuna Yacht Club**  
Thailand's premier sailing community

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