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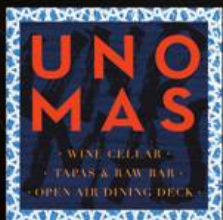
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Proud history of the FCCT, a club for everyone

The Foreign Correspondents Club of Thailand (FCCT) is one of this country's most revered institutions that constantly and courageously fights for the freedom of the press. It has a long and distinguished history. But contrary to a view held by some people, it is not an elite or exclusive organisation for reporters and journalists. Membership of this fine club is open to all. Only a tenth of its members are in fact correspondents. The rest come from all walks of life. Apart from regular and often lively talks and discussions, this unique venue is also a great place to meet, mingle and dine. In this issue of the BigChilli, the club's former President Dominic Faulder highlights some of the great moments and characters who have created the legend that is the FCCT.



One of the FCCT's darkest moments came in 1985 when Australian cameraman Neil Davis, left, a popular and widely respected former club president, and his soundman, American Bill Latch, were killed by wild gunfire from tanks during an attempted coup in September of that year. No one was ever charged in their killings, and there was international outrage that something so minor should have claimed their lives. Davis was recognised for his work as a photojournalist during the Vietnam War and other conflicts in the region.



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Contents

- 6 NEWS**
- 10 WHAT'S ON**
- 12 PROFILE**
- 20 COVER STORY**
- 45 EXPAT SPORT**

- 46 EXPAT WOMEN**
- 72 DIPLOMAT**
- 80 EXPAT ENTREPRENEUR AWARDS**

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The BigChilli welcomes unsolicited contributions but assumes no responsibility for the safe-keeping or return of such materials damaged or lost in transit.

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Passport required - even when you're paying a bill at the bank

Expats are being told to present their passport when making any financial transactions at Krungsri Bank – even if it's just paying a typical household bill.

One foreigner who dropped by the bank to pay his telephone and TV bills was astonished to learn of this new requirement, especially as he had been using this same branch for some years.

"I was told the regulations had started several weeks ago and pointed to a poster sent by the Anti-Money Laundering Office (AMLO). I was shocked."

AMLO works independently and is answerable to the Prime Minister.

A teller at another Krungsri branch confirmed the rule, which covers even the smallest sum.

However, after dealing with several surprised foreigners who regularly pay their bills at the same branch, bank staff eventually accepted a Thai driving license as proof of identity.

For the record, Thai nationals were apparently also being asked to produce an ID card when paying bills.

At two other major banks neither Thais nor foreigners were asked for ID when paying bills. They pointed out, however, that a passport or Thai ID must be produced if the amount paid exceeds 50,000 baht.

"It's all a bit confusing as the regulations should apply to every bank and branch in the country. It's also hard to see why a bank would have any objection to a friend, relative or even a stranger paying the bill of another person," commented the expat.

ID is apparently not required when paying bills at 7-Eleven or other establishments that accept payments for AIS telephone bills.

Random Thoughts

Just what Pattaya needs – more roadworks!

Pattaya really does shoot itself in the foot at times. Having gone through a very low 'low season' and hopes that the high season will see an improvement, the resort is now witnessing yet another round of roadworks on three of its major thoroughfares – the Beach Road, the main Sukhumvit highway and the road next to the railways track.

More guns, fewer books

Thailand doesn't seem to be facing any serious external threats and yet the military's defence budget for 2020 has been increased. Meanwhile, the education budget has been reduced. Shouldn't those changes have been the other way round?

Japan shows the way with electric cars

Isn't ironic that Japan's capital city Tokyo only suffers light traffic congestion from mostly electric cars, while Bangkok is gridlocked by mostly Japanese made vehicles equipped with combustion-engines?

The missing disco ministry

In last month's story entitled 'When Bangkok had Disco Fever,' we omitted arguably the most significant disco ever seen in the city – The Ministry of Sound – though we did refer to it without specifying its name in the text. This omission was due entirely to a technical oversight. How could we ever forget such a fantastic and edgy venue that was the bane of Thailand's puritans?

Broadway in Bangkok..... unplugged

A great night of music featuring wonderful songs from hit Broadway musicals performed by two of the West End's brightest young stars will be held at the Aksra Theatre at the King Power Complex Bangkok, November 16, 2019, at 5pm and 8pm.

Daniel Koek, who played the lead role of Jean Valjean in the original production of *Les Misérables* at the Queens Theatre, will be joined by Harriet Jones, who starred as Christine Deja in *The Phantom of the Opera* at Her Majesty's Theatre London.

Daniel also performed in the 50th anniversary production of *West Side Story*, as well as *South Pacific*, *Chess* and *Saturday Night Fever*.

Harriet played the lead role of Christine in the original production of Andrew Lloyd Webber's *The Phantom of the Opera* at Her Majesty's Theatre in London for over two years. In 2018 she has starred in the UK revival of *Guys and Dolls*.

They will be joined on stage by the talented 2019 Winners of the RBSO's Young Talent Sings Broadway Concert.

Broadway musicals will include *Rent*, *Les Misérables*, *In the Heights*, *Phantom of the Opera*, *Beauty and The Beast*, *Wicked*, *Miss Saigon*, and *West Side Story*.

Tickets prices. 1,000 baht, 1,500 baht, 2,000 baht & 2,500 baht through www.thaiticketmajor.com

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Press Contact: Mike Bridge Big Mango Productions 083 198 6700 mikebridge.bigmango@gmail.com



Sport and rugby mix at Bangkok Rugby Sevens

The 24th Bangkok International Sevens rugby tournament takes

place November 9-10, 2019, at Bangkok Patana school.

Buoyed by the huge success of the recently completed Rugby World Cup in Japan and the rapidly growing interest in the shorter 'seven-a-side' format of the game, the Bangkok Sevens is expecting more exciting rugby and larger crowds than ever.

Tournament Director David Adamson

had the foresight to ensure the event was one of the first in the region to offer and encourage the women's game alongside men's and youth rugby.

It's a fun weekend with some serious action for competitors, with teams from as far afield as Africa and New Zealand matching up against entries from Laos, Vietnam and Thailand itself, and some serious entertainment for spectators.

The crowd gets to enjoy the action – a series of fast-paced matches of 7 or 10 minutes per half, to keep things moving – and the parallel attractions of great food

and drink outdoors.

Entry is free on both days and there's a free shuttle service from and back to the BTS Bearing station.

Main sponsor is Hart Innovations, a British company leading the field of blood diagnostics. Says Adamson: "This sponsorship has enabled me and my team to attract some of the best club teams from around the world to play and showcase Rugby Sevens while developing the sport among the poorer and less rugby-skilled nations of Asia."

These include the Vientiane Lions from Laos, whose ladies team who won the women's tournament.

The action starts at 9am. More details at <http://www.bangkoksevsn.com/>



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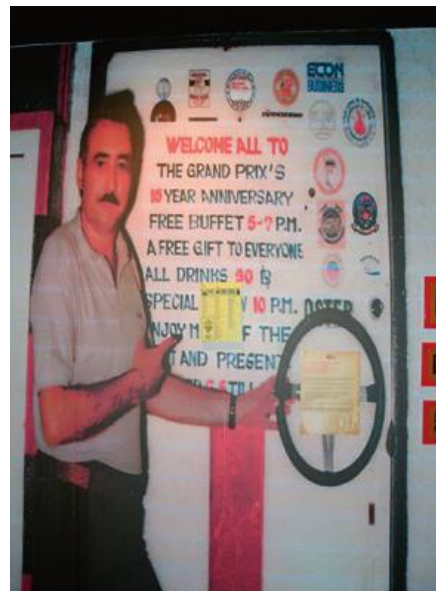
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Patpong Museum founder Michael E. Messner with an original Grand Prix signboard; right, a giant photo of Grand Prix's Rick Menard; below the room dedicated to Trink's Bangkok Post columns



Patpong gets its own museum



A museum dedicated to Bangkok's most infamous street has opened on Patpong 2.

Called the Patpong Museum, it features memorabilia, maps, photos and neon signs, along with cuttings from newspapers and magazines dating as far back as the days when this part of town was rice fields. There's even a giant model of the area as it is today.

The museum is the brainchild of Patpong aficionado Michael E. Messner, an Austrian whose passion for the street dates was ignited some 20 years ago when he opened his first bar in the neighbourhood.

Michael, 41, who hails from a family of museum curators, has converted an empty first floor lot in the building opposite Foodland into a walk-through exhibition, complete with teasers, videos and a bar reminiscent of the legendary Grand Prix go-go bar whose owner Rick Menard appears on a giant photograph. Grand Prix's distinctive outdoor sign is one many that have been rescued and now hang in the museum.

Three walls are covered in pages from old issues of the Bangkok Post featuring stories about the special delights of Patpong written by 'Nite Owl' Bernard Trink.

Famous visitors to the bars like David Bowie, Roman Polanski and Robert de Niro are mentioned, together with photos of Patpong 'regulars', some of whom still frequent the area. Its role as a centre of CIA activity during the Vietnam War is also highlighted.

The number of exhibits is bound to increase, believes Michael, as old Patpong hands visit the museum and wish to contribute to the collection with memorabilia from their own experiences in Southeast Asia's best known street.

Patpong Museum is open daily and a guided tour costs 300 baht per person.

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Profile

Agneta de Bekassy

Long-term expat from Sweden talks about competing in the Miss World competition, her encounter with an Arab who wanted more than just her beauty, an alcoholic former husband, and her exciting life in Bangkok

Name: Agneta de Bekassy.

Born: In a relatively small town Södertälje, south of Stockholm. (5th of February 1955, a good wine year) Later, my parents moved to Stockholm where I went my first years to school.

Family: My father is an engineer and my mom a secretary. When I and my 4 ½ years younger brother were small, mom mostly stayed at home looking after us. She was born to be a mother. When I was seven, we moved to Gothenburg on the West coast.

Education: I went to a private school, Göteborg's Högre Sam skola, not very big at that time and we called our female teachers "Aunt" and the males "Senior Master". It was hard discipline and the principal (headmaster) greeted us every morning and always controlled us, checking that we were on time, properly dressed and had our books. He was a real gentleman and we all liked and respected him.

I studied lots of languages like Latin, ancient Greek and Russian. In Sweden our first foreign language is English, it's obligatory. My headmaster was an archeologist and he got me interested in Ancient Civic Life, which I went on to study at the University of Gothenburg. I also picked languages, as I was a zero in math.

I went on to the University of Lund, south of Sweden, when my parents moved to Malmö. Here I took Art History. I have always been very interested in art and music.

University life and part-time model During my studies, I worked in my spare time as a model to earn pocket money. I often modeled at the fashion weeks in Copenhagen. It was a fun extra job and quite well paid.

I also went to Paris during six months where I worked for a Danish photographer, Gunnar Larsen. He was, at that



Photo: Jan Daga

time, publisher and owner of a beautiful fashion magazine Le Jardin de Mode.

During my stay in Paris, I was asked to represent Sweden at the Miss World Contest, which took place in London, we're talking 1975. It was a big thing at that time. We were 68 young women participating. It was a time when London had a lot of turmoil and we girls were watched over very carefully. It was a nice and fun experience, but to be honest, I think there's a lot of politics behind those contests.

Everybody wanted the Miss Germany to become Miss World that year, but instead a girl from an island – I think it was Aruba – who won. No one expected her to win, but she brought a great gift to be auctioned for charity, and in my mind that might have helped her becoming Miss World (my thoughts).

My first job and the shocking experience in London with an Arab with ill intentions

My first job was as a model, but I also worked during vacations at a shopping mall, selling household utensils, much less glamorous.

I was with an agency in Gothenburg when a strange thing that once happened to me. Many of my model colleagues were sent to London for a casting and all of them returned to Gothenburg with jewelry and design clothes. I was wondering why I wasn't asked to go and I begged the boss to send me. She refused for a long time, without saying why. I nagged her and eventually she told me to pack my bags and leave. At Heathrow airport in London I was picked up by a dark green Rolls Royce with an elderly driver. You can imagine how I felt...such luxury.

During the drive into the city, the driver looked at me seriously in the rear mirror and asked: "Girl, do you know what you have to do here in London?" I answered; sure I'm here to do a casting for a movie. He looked at me and shook his head. Anyway, I didn't reflect on his answer, I was just so proud and excited.

We stopped outside a building opposite Speaker's Corner at Hyde Park. I was taken to an immense apartment, where a big Arabic family was sitting on thick carpets, eating very smelly food. A man aged about 50 greeted me and showed me to a huge luxurious bedroom, with an enormous bed placed in the center.

He asked for my passport which I was foolish enough to give him. He opened the closets and asked me to try on all the beautiful clothes hanging there. That I was happy to do, but unfortunately I was a little too chubby and none fitted me.

He was deeply disappointed. He also made it very clear

that I should not worry about getting pregnant as he went for some kind of injection every third month that made him sterile. What a thing to say..... I was shocked and said that I had no intention to share his bed, but of course that was what he had had in mind.

He got very upset with me. There was no talking about a casting. For the next three days, I was locked in this bedroom, without my passport, no mobile (we didn't have one in those days) and his landline was, of course, not working. Believe me, I was scared. His servants delivered

food three times a day, but I never saw any other family member or him. I was desperate and thought about trafficking, and even saw myself being sold to an Arab somewhere in the desert.

The third day I was taken to a room with a film camera and told to act, wearing very few garments. It was easy to see there was no film in the camera. He was pretending to film, quite ridiculous. I still remember how embarrassed I felt. Back to the room and locked in again. The day after, the driver showed up. He made a sign telling me to be quiet and held up my passport in his hand. I hadn't unpacked my suitcase, so I was ready to leave immediately. The apartment was empty and the kind old driver drove me back to the airport, just in time for my flight. I kissed him goodbye. I had never been so happy.

Arriving home I told my parents who, of course, were shocked by my story but the model agency chef just shook her head and said that I begged her to send me. Well,

true I did. It was a strange and scary experience that ended happily.

Falling in love in Switzerland When I was 20, I met a young man, a Swede who lived in Switzerland and fell in love. He was visiting Sweden to see friends and invited me to visit him in Lugano, in the south of Switzerland. My brother joined me on the journey to Switzerland but he was too young to have a driving license, so I did all the driving in my red Triumph, which I was very proud of. After a few weeks, my brother returned to Sweden and I stayed on. At the age of 23 we got married in Stockholm at Riddarhuset, the House of Nobility, on a beautiful winter afternoon.

It was an elegant and fun wedding, even if my husband to be and I had a huge fight the day before the ceremony. He was on his bachelor party with the King of Sweden and other male friends. The guys came to pick him up in an ambulance at our hotel and dressed him in a typical Salvation Army uniform. They gave him a money box and let him walk into restaurants asking for donations. I couldn't

“

The driver looked at me seriously in the rear mirror and asked: “Girl, do you know what you have to do here in London?” I answered; sure I’m here to do a casting for a movie. He looked at me and shook his head.





Enjoying Bangkok life, Agneta, far right, with friends

believe it, he who was such a shy guy, agreeing to do something so foolish. Of course alcohol was involved.

I had gone out with my family for dinner, but happened to be in one of the restaurants he was visiting. I became completely hysterical and had some kind of allergic reaction and was taken to hospital. The doctor asked what had happened and, crying, I told him the story, and his only words were: You don't want to marry this guy, do you?

I knew my "husband to be" wasn't allowed to have alcohol as he had just been released from hospital where he had been treated for his drinking behavior. I told his friends to keep him away from alcohol, but they told me not to start nagging like an old wife before we were even married.

My husband was a close friend of the King since their time in boarding school. I wanted to cancel the wedding, but my future mother in law and the high society priest wouldn't let me. You can't cancel such a wedding with so many 'high-so' people in attendance, they said to me. I found out later

that almost all the couples that priest had married were eventually divorced.

A couple of years followed with many exciting trips and festivities with the Royal couple and life was in a way a dance on roses, but it also had a lot of thorns. We lived in Lugano for almost a year, but it was a city for elderly people, not much to do, so later on we moved to Zurich, which I loved from the beginning. The city has flair, polite people, and beautiful shops and, as everybody knows, excellent food.

Back in Zurich after our honeymoon, I was asked by the fashion store where I had bought my wedding dress if I'd like to start modeling for them. It was a great idea, as I didn't have to speak a lot of German. I could talk to them in English, but they mostly answered in Swiss German or sometimes in High German, so after a while, I learned to speak acceptable German. I never bothered to learn to speak Swiss German, but I understand it well. In my opinion, it's not a very nice language, not at all feminine. Today I'm fluent

in German after more than 35 years in Zurich.

Zurich was a big fashion center at that time, with a lot of haute couture ateliers and eventually I worked for all of them. It was a time when models were treated as divas. On a day with four or five shows, normally held in an exclusive hotel, you'd start early morning at the hairdresser, followed by the make-up. You were served breakfast, lunch and dinners with mostly Champagne and wine between the shows. You also earned very well. So it was a great time which I'm very thankful for.

When I married in 1977, it was uncomplicated to become Swiss. I received my Swiss passport three weeks after we returned from the honeymoon which made it easy for me to work. That has changed today.

I was very happy in Zurich. I travelled quite a lot, worked in Germany, Italy, France, and Lichtenstein. Those were the days.

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Care and Keepability

- Place the tree in a cool and moist environment.
- Avoid all heat sources and sunlight.
- Spray water on the branches to keep the tree fresh longer.
- Fill the stand with steady water to add enough moisture.

Divorce and a new husband My husband and I got divorced after seven years, due to his drinking problem. It is harder than one thinks, to live next to someone who is addicted to alcohol.

I was happy we did not have any children.

I decided to stay in Zurich after our divorce; I was happy there and had a huge circle of friends and plenty of work.

After a year as a single, I met my second husband. He was also living and working in Switzerland. He is half Swedish and half Hungarian. When we met, he was working for the UNHCR in Geneva. We married in Zurich 1984 and the four first years as husband and wife, we lived apart, he in Geneva and I in Zurich.

It was okay to begin with, but after the four years of travelling between the two cities (mostly he had to come to Zurich, as I didn't like Geneva that much) he applied for a job in a bank and moved to Zurich. Here we had a great life. We wanted kids, but even with lots of trying it didn't work out.

Exporting Thai clothes We travelled together to Thailand on vacation the first time in 1989. (I had already been here in 1977 with my first husband.) We both, second husband and I, like so many others, fell in love with the country.

On that trip we found a shop at the Oriental Mandarin, Khanitha. In the show windows were the most beautiful dresses. My husband wanted me to go in and try. I was hesitating as I was sure they wouldn't have my size, but as I didn't want to disappoint my husband, I went in and was very surprised when the dresses fitted me. They were in European sizes. It took about three minutes for my husband to get on the phone with the owner, Mrs. Khanitha herself. Next day we were at her beautiful export office on Suriwong Road and after about two hours, I had become her new agent for Switzerland.

I'd had experience importing garments from Sweden to Switzerland and those collections never arrived on time. Khanitha kept to her promise, however, and over the next ten years I imported and sold her collections in Switzerland. It always worked out perfectly without any delays or complaints.

I had to stop when Khanitha handed over the business to her ex-husband unfortunately. He didn't have the same feeling for fashion as his ex-wife. Khanitha meanwhile launched restaurants instead and today we all know how successful she has been with all her various ventures.

During those years, my husband and I travelled at least four times a year to Bangkok and we always felt like this was our second home. We decided to try to adopt a baby from here and with the good contacts we had with the Red Cross Children's Home, after two years, had a beautiful baby daughter to take back to Switzerland. It was, for sure, not an easy procedure to adopt, but we didn't give up.

The Swiss authorities didn't really know how to handle our adoption case. We were both foreigners (even though I was a Swiss citizen) living in Switzerland and adopting from a third country. It was a bit too complicated for them. During the two first years, we had a social worker coming to visit to ensure that we didn't mistreat our daughter.

When our daughter reached school age, we decided to

place her in the public school located close to our home. Unfortunately some Swiss people are kind of racist, after a while we discovered that she was being bullied by her class mates. The teacher knew, but didn't act. The bullying also happened to another foreign child soon after, and the teacher was asked to leave school. It was a small victory, but our daughter had suffered.

We put our daughter in the International school, where she was among many different nationalities and became a good student.

After more than 40 years in Switzerland, my husband wanted a change. Life wasn't that easy anymore businesswise in Switzerland, so we decided to move to Bangkok. In fact we had planned to retire here.

We left our house in Zurich, sold the house in Sweden and arrived here in 2007.

Our daughter wasn't happy at all and she didn't really like it in Thailand. As she looks very Thai, of course, taxi drivers always talked to her in Thai. She'd reply somewhat angrily: "I'm not Thai and I can't speak or understand Thai, I'm from Colombia".

As with many Thai children, she wanted to study in England and we found a very nice boarding school for her near Exeter. She stayed and graduated there and loved it. Today she's almost 25, living and studying in Rotterdam, Netherlands. I will allow myself to say she's brilliant, very intelligent with many talents, as she's not our biological daughter, so she might not have inherited it from us, ha, ha.... In fact, she is more European than both my husband and I.

Living in Bangkok We first settled in a townhouse in Thong Lor. It was a nice area and a beautiful house, but both pool and gym were missing. As a foreigner I think a pool is a must.

Later we moved to Sukhumvit, near Asoke. I'm still living there together with my daughter's two dogs Whiskey & Bailey and a maid. Both husband and daughter have moved away. My husband is working mostly in Cambodia and frequently travels. I am happy here, teaching complimentary Swedish in several International schools, to the Thai staff at the Swedish embassy and to some private persons. I'm not an educated teacher, but I would say, I'm pretty good at the Swedish language.

Keeping fit I am addicted to the gym and I'm lucky to have a dear friend and neighbor as my PT. She can get me to do almost everything in the gym. The sessions with her are going much too fast and I love it. I also enjoy a daily swim. When I miss out on exercise I don't feel well anymore.

Happy days in Bangkok I am lucky to have a huge international circle of friends here. As a Caucasian woman it is not always easy in Thailand, but until today I have been very spoiled with much work, lots of lovely friends, invitations and so on. You never get bored, but of course, I also have my so called "Hate Thailand Days" appear like the period. Sometimes when people don't understand you and things don't work out the way you expect, you do get frustrated.

My Tuk-Tuk Thai I studied Thai for 179 hours and my teacher understood me, but when I ventured out on the

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street, nobody seemed to understand what I wanted to say. So I have given up; but I stick with my Tuk-Tuk Thai now. **Those things I miss** What I'm not so fond of here is that most people never arrive on time and always blame the traffic. I'm typical Swedish when it comes to respecting being on time. I mostly use BTS, MRT and motorbikes. I miss driving. When I get back to Europe, the first thing I do is to rent a car and drive. Driving is to me equal to freedom. I love nice cars and in Switzerland I had a Mustang convertible in racing green with white leather seats. I was driving around with my huge, beautiful old Sheepdog next to me, that was a sight.....

I also miss the four seasons. I'm more a winter child than a summer lover. In Switzerland I used to ski. I was never very good at it and had little chance to practice during my years as an haute couture model. We were forbidden to ski. The dresses were all customized for us models and it was impossible to exchange a model shortly before a show if you had an accident and had to cancel.

In my younger age, I did lots of horseback riding, which I miss today. I have rented horses in Hua Hin for a ride on the beach, but that is not the same thing. I taught my daughter how to ride and ski when she was only three years old. We both enjoyed it a lot. In Switzerland I also used to teach disabled kids riding.

I love reading, I play the piano, mostly when I'm alone, and I enjoy cooking for my friends.

'Elephant-size' clothes I find it difficult to buy clothes in Thailand. Mostly I get to hear, "Sorry mom, don't have elephant size", not very motivating. I have had quite a few pieces tailor-made and I used to buy garments while in Europe. To find shoes in my size is another problem here, my feet are too big.

I don't go very often for SPA treatments, but of course

I enjoy a good treatment on and off. I visit the Chiva Som Academy on Ekamai soi 63 sometimes. It's affordable, even inexpensive.

I am a member in SWEA, Swedish Women Educational Association, with about 7,000 members all over the world. I founded the organization in Switzerland in 1989. Here in the Bangkok chapter I'm involved in raising donations. It's a great chapter with almost 70 members. I'm also part of SWEA International's board and I'm a board member of the Swedish School Organization.

The most interesting person I've met I have met many. For example, Paul Allan, one of the two Microsoft inventors and how me, my husband and daughter together with some friends, were invited on board his huge yacht on the Cote d'Azur in France for a trip. That was the biggest and most beautiful yacht I've been on. He also took us on a helicopter ride, taking off and landing from the yacht. Another favorite of mine is our Swedish King Carl Gustav. He has such a great sense of humor and he's fun to be around. He is down to earth, an excellent skier, a good cook, well you name it. I admire him a lot. He also has a very lovely family and he's a most faithful friend.

I also admire Queen Elizabeth of England. I met her and part of her family in London at an invitation for the World Scout Organization at the National Gallery.

I also had the pleasure to listen to and dine with the three big tenors: Placido Domingo, Jose Carrera and Pavarotti in Vienna.

Can't leave Thailand Right now I have no plans to leave Bangkok, even if all new rules and laws make it more complicated for us foreigners. I am happy to leave to other countries on and off, but with two dogs it's difficult to go away. I have my old parents in Sweden and I try to visit and help them as much as possible. They don't want to come here anymore, the trip is too long, so I have to go back to see them. My brother is living in Denmark, married to a Danish woman, so I also try to visit him at least twice a year.

In the future, I would love to have a small place in Europe. It could be Sweden or Switzerland. I love cities like New York, London, Vienna and Budapest, not to forget Zurich.

I'm happy almost everywhere, as long as I have something to do and good friends around me. I miss sharing daily life with a family, husband and daughter, but it seems, you can't have it all, sad but true.

I'm a born optimist, so I still believe in love.

My thoughts on Thai women I would probably be lying if I say I love them. Of course I like many Thai women and I have some close friends among them, but not many. I find it hard and pathetic to see older foreign men with young Thai girls/women. The differences are so big and sex can't be everything, or....? In the long run I don't believe in those relations, but there are always exceptions.

Many Thai women, with an international background and English knowledge, are just great and many are, as a plus, really beautiful. I don't think we western women are as exotic, as the dark haired Asian ladies with their tiny waists.....

Today I'm taking every day as it comes and as long as I have the privilege to be healthy, I'm happy!



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CAPTAIN HOOKS SMOKEHOUSE - ONE BITE & YOU'RE HOOKED



Born from a passion shared by three friends, artisan crafted, dedicated to customer satisfaction. This is a sincere statement that can sum up Captain Hooks Smokehouse who have successfully brought truly authentic European style Smoked Fish to Thailand,

This is our story. It is late 2016 around 6pm and three friends are basking not only in the multi-hued glow of a tropical sun on the calmed turquoise of the Andaman Sea, but a successful day of catch and release Big Game fishing from the stern of MV Reely Nauti II.

In the cockpit lounging in the fighting chairs is Captain Martin James Eleveld and 1st Mate Uwe Schittek and the “press ganged” cook Walter Dreier, who ambles to the aft of the boat with one of his many treats.

On this occasion, Walter offers his shipmates a splendid treat and presents a plate of delicately sliced yellow fin tuna, fast hands reach for the plate, Martin’s being quickest as a “true foodie” and with a 114 kg and 6 feet 2 inch frame he is a man that loves his food.

So our Captain Ahab takes a bite of Walter’s treat, his eyes brighten and as a smile broadens his classic Dutch features, he exclaims with rapture: ‘Walter, this is smoked fish. Where did you buy it? Wow, it is amazing.’

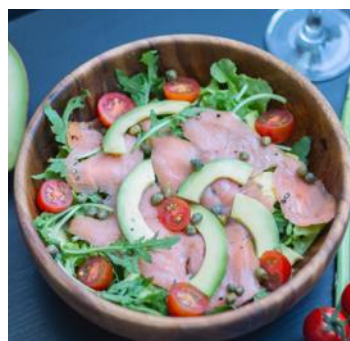
Walter retorts with derision somewhat taken aback with his Austrian pride affronted. ‘Buy it? No, no I cold smoked this at home using Grand Pa’s smoking recipes from Carinthia.’ On the way back to Ao Po Marina, Martin was at the wheel and plan was hatched. In his mind he said: ‘We will go and make the best smoked fish in Thailand.’

It is now time for a cliché. Yes, three men, one passion - smoked fish. And the rest, as they say, is history? Well not quite, because a lot of work needed to be done and today Captain Hooks Smokehouse operates out of 620 square meter state-of-the-art FDA, HACCP and GMP certified factory serving supermarkets such as Villa Market, Central Food Hall, Tops and Rimping across Thailand with packaged products and wholesale customers, with a range of delicious products including hot and cold smoked varieties of salmon, tuna, swordfish, halibut, mackerel and new deli meats like beef brisket pastrami.

In Bangkok our products can also be enjoyed with a “Grab & Go” menu and smoked fish platters and party boxes of delicious offerings to be purchased online for the home or office.

ARTISAN CRAFTED

We live in a world of adulterated foods, much molested, much over marketed - but Captain Hooks Smokehouse



Some of the wonderful products available from Captain Hooks Smokehouse

only uses traditional European Smoking techniques, with no GM products, dyes or preservatives. Only responsible sourced fish, German Beechwood, and a family recipe for curing.

Grand Pa Dreier not only gave Walter twinkling blue eyes, and an impish grin, but also a piece of Austrian culture to share with the world.



Wellness Real Estate - a \$134 billion business with proven financial and physical benefits that's booming worldwide

“Wellness requires meaningful life changes and our vision was to create a community where our residents could live their best lives – physically, mentally and socially” - Adrian Bowen, Managing Director of Sunplay Asia.



■ At 58 years of age, George Clooney seems to have it all, doesn't he? A charismatic and celebrated actor, devoted husband and father, and the global brand ambassador of Nespresso.

So how does he seem to get better with age? And how can mere mortals like us (both men and women) do the same?

It's true that we all age, but who said we can't do so with vitality and grace? Let's be honest, few of us have the boundless energy we had in our twenties, but whilst this is an inevitability of life, being unfit and unhealthy isn't.

Thankfully health and wellness aren't exclusive to the young, it is there for all of us who choose to seek it out.

But how do we seek out health and wellness?

Advances in science, medicine and technology have enabled us to control disease and provide us with the kind of comfort and convenience options that our ancestors could only have dreamed of.

The World Health Organisation states that the global average life expectancy increased by 5.5 years between 2000 and 2016, the fastest increase since the 1960s.

And yet, there is a downside to this progress.

We now typically favour driving over biking, sitting over walking, riding in elevators over using the stairs, fast food over fine cuisine, texting over face-to-face conversations, and screen time over outdoor recreation.

Lack of exercise, poor diet, environmental pollution and the combination of high stress and increased social isolation all contribute to a reduced overall quality of life.

In fact, the gift of modern living has brought on a dramatic increase in respiratory and chronic diseases that is costing the global economy over \$500 billion a year.

The problem is not just a health and economic one, it is also a social problem. People are living longer, but sadly more of us are living lonelier, unhealthier and unhappier lives.



Our homes, communities and surrounding environments determine up to 80–90 percent of our health outcomes.

Our home is our most important personal investment and expenditure, so it is only logical that it should also be an investment in our health and wellbeing.

But what exactly is wellness?

The Global Wellness Institute defines ‘wellness’ as the active pursuit of activities, choices and lifestyles that lead to a state of holistic health.

Wellness is more than maintaining physical health, it is about seeking out those places and opportunities where we can work, play, heal, learn and enhance our social connections.

Why is wellness so important?

Like many, in my youth I took my physical and mental stamina for granted.

Years on, I have come to realise how important our wellness becomes and the different priorities that come to the fore – physical health, nutrition, and social and family engagement.

Now we are living longer lives, we owe it to ourselves to be wellness focused. It’s not just about the years we put in, it’s what we put into those years.

Wellness is so much more than the mere absence of disease and illness

It is about enhancing your potential and quality of life. Instead of seeking to understand, treat and prevent disease, wellness looks towards creating, enhancing and harmonising health.

This starts with intentional living. Engaging with your community, leaning into your built environment and surrounding yourself with activities that invigorate, replenish and revitalise.

Success and wellness are intrinsically linked and I

no longer judge the outcome of my day by the number of tasks that I complete, but rather on the quality of the decisions I make.

The Global Wellness Institute has shown that genetics only account for 10 – 15% of our health outcomes while the rest is determined by external and environmental factors.

So how do we prioritise health and wellness?

One way to achieve optimal wellness, experts and developers say, is by choosing a living environment that is conducive for it.

The environment you are in has been proven to impact your wellbeing.

So start by immersing yourself in a space that is abundant with vibrancy and vitality. A direct reflection of your environment is the accumulation of multiple factors in your life, all of which are within your control – your diet, exercise and the quality of relationships you form with friends, family and neighbours.

Simply put, to reach your full potential, you will need to immerse yourself in an environment that caters to your individual needs.

“With Thailand’s rich culture and values, it was natural for wellness real estate in this country to evolve. This is in alignment with a growing demand from an increasingly discerning and health-conscious clientele,” says Adrian Bowen from Sunplay Asia, a leading wellness real estate developer based in Thailand.

Real estate companies, investors and the public are starting to see the financial and physical benefits of creating and living in areas dedicated to health. Wellness communities are on the rise, having blossomed into a \$134 billion industry worldwide and still growing fast (Nicosia, 2017).

Introducing SUNPLAY BANGSARAY, a community where residents can live their best lives

While there is widespread interest from around the world in wellness communities, let’s take a look at one which is right on our doorstep in Thailand.

Set on 175 rai (28 hectares) of gently sloping hillside, Sunplay Bangsaray is a collection of luxurious apartments and private pool villas. At the heart of the estate is the superbly equipped Sunplay Club, where residents can

Luxury villa at Sunplay Bangsaray.





The Clubhouse pool at Sunplay Bangsaray.

participate in a full range of premium fitness, recreation, and dining facilities.

A pioneer in this space, the developers, Sunplay Asia combines wellness and an active lifestyle concept with a focus on multigenerational living, social connectivity and leisure alongside luxury.

Driven by the increased consciousness from individuals and communities to live healthier and longer lives, Sunplay Asia is progressively redefining the standards of places where we choose to live, work and play. Our homes are the last frontier for wellness and should support healthy, active lifestyles that have an ability to foster communities of people who share similar values and personal goals.

Imagine a life where you participate in regular exercise, daily engagement with your surroundings and neighbors, a place where you can also have an abundance of options to enhance your health and wellbeing, a home where wellness is effortless. For many, this idyllic scenario may seem out of reach or even a utopian fantasy but a movement is taking shape and gaining momentum to bring this vision of wellness into everyday life, homes and communities.

Surrounded by world-class facilities, Sunplay Bangsaray is perfectly positioned in Thailand's Eastern Economic Corridor (EEC), a hotspot for high-end tourism and investment. Bangkok is 90 minutes away by car, while the fast-expanding U-Tapao international airport can be reached in just 20 minutes. A by-pass motorway and planned high-speed rail link will reduce journey times even further.



Sunplay Bangsaray is all about sustainability and living in harmony with the community and the environment. With its innovative eco-dome providing fresh herbs and vegetables, and through social enterprise ventures like Baan Sunsaray School, Sunplay Bangsaray is committed to enhancing the life of its residents and the local community.

"Wellness requires meaningful life changes and our vision was to create a community where our residents could live their best lives – physically, mentally and socially," says Adrian Bowen.

The time has come to treat our homes as an investment in our wellness.



www.sunplay.asia

CHRISTMAS BRUNCH

THB 999 net per person

(including soft drink, coffee & tea)

Wednesday 25th December 2019

Time: 12.00 - 14.30 hrs

- Celebrate with sparkling wine at THB 999 net per bottle

Ages 6 - 12: THB 450 net

(Under the age of 6: free of charge with a paying adult)

FOOD
EXCHANGE

ON SUKHUMVIT 20

BANGKOK

THB
999

NEW YEAR EVE BUFFET DINNER

THB 1,200 net per person

(including soft drink, coffee & tea)

Tuesday 31st December 2019

Time: 18.30 - 22.30 hrs

- Celebrate with sparkling wine at THB 999 net per bottle

Ages 6 - 12: THB 599 net

(Under the age of 6: free of charge with a paying adult)

FOOD
EXCHANGE

ON SUKHUMVIT 20

BANGKOK

SKY
on
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Rooftop Tropic

New Year Party

with CHANDON

Entrance Fee THB 3,000 net

Tuesday 31st December 2019 : 21.00 hrs - till late

***FREE-FLOW**

+Chandon Brut Sparkling Wine
+Red Wine & White Wine
+Chang Beer

+Vodka Tequila Gin Whisky
+Mojito & Red Wine Sangria

TABLE PARTY PACKAGE

SUNBED PACKAGE (TABLE FOR 2) - THB 10,000

FREE-FLOW* + Welcome Mojito Jug, 1 Bottle Moët & Chandon Champagne

CABANA PACKAGE (TABLE FOR 2 - 4) - THB 20,000

FREE-FLOW* + Welcome Mojito Jug, 1 Bottle Moët & Chandon Champagne + 1 Bottle Belvedere

THE POOL DECK PACKAGE (TABLE FOR 8 - 10) - THB 50,000 (Only 2 Tables available!)

FREE-FLOW* + Welcome Mojito Jug, 2 Bottle Moët & Chandon Champagne + 1 Bottle Belvedere Magnum

NICKY ON 20 BEACH STYLE PACKAGE (TABLE FOR 20) - THB 100,000 (Only 1 Table available!)

Private Area with Private Waiter Includes Dinner at Food Exchange for 20 persons

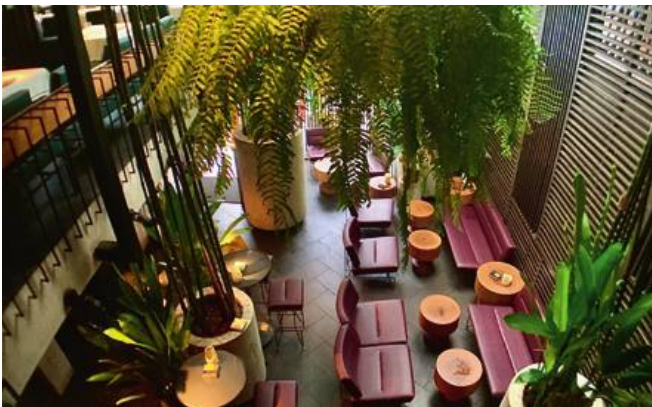
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Beautiful Restaurants



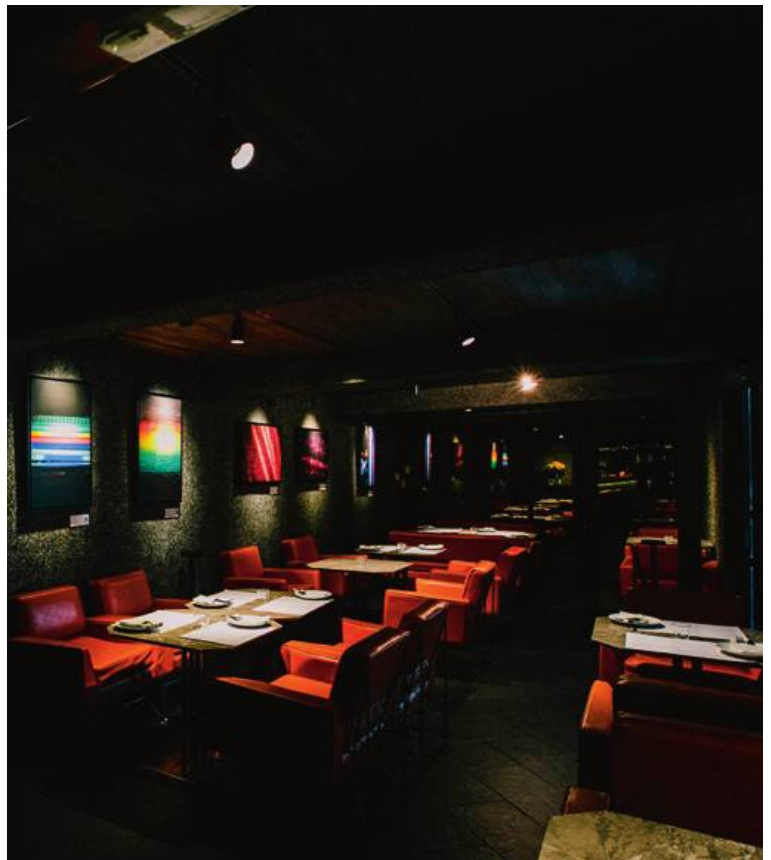
Eat Me

Eat Me is an established name in Bangkok. Offering many secluded corners for that perfect date, the food here is refined and the interior, sublime and varied.

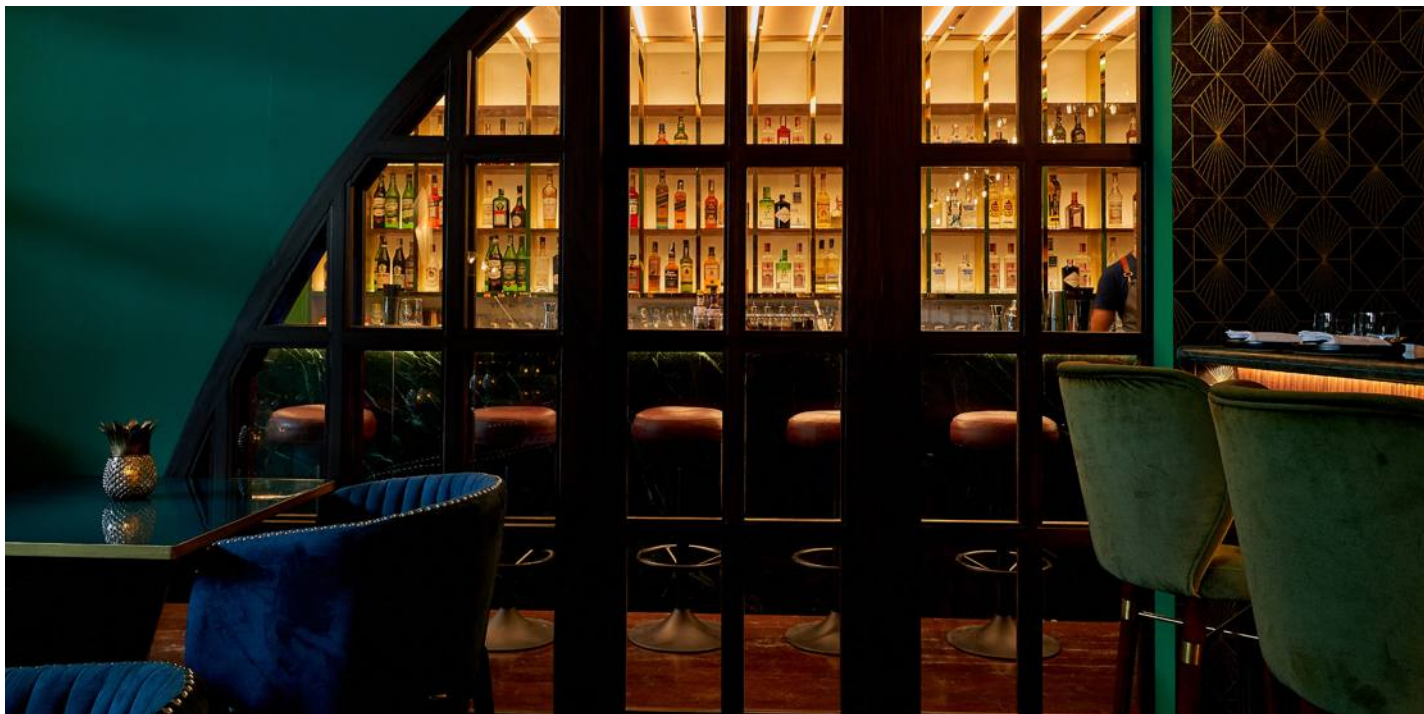
Towering bamboo trees, palms and greens evoke the feels of an oasis and sanctuary.

An Instagramm perfect restaurant, that's for sure!

Daily from 3pm to 1am.
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In this monthly column, The BigChilli celebrates restaurants in Thailand that excel in their design as well as their cuisine. Dining in beautiful surroundings is regarded by many as a key element in their choice of restaurant for lunch or dinner. It sets and maintains the mood for a memorable dining experience – and is often the main reason for a return visit. The purpose of this photo feature is therefore to pay homage to those owners who have invested in creating a Beautiful Restaurant for the pleasure of Bangkok’s diners.



Mia

Mia transforms a stand-alone house on Sukhumvit Soi 26 and celebrates modern European cuisine.

The picturesque bar and Mia Dessert Counter set the tone for dinner. The three dining rooms are elegantly decorated. Colour Room, Floral Room and Dark Room each elicit a different dining experience.

Seek your best dining room yet at Mia. Tuesday to Sunday 6pm to 12am.

30 Attha Kawi 1 (Sukhumvit Soi 26).

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Food & Drink

Bangkok's hottest dining deals and news



Authentic Hakka Cuisine

Relish iconic Chinese cuisine at InterContinental Bangkok's Summer Palace with the Hakka promotion available until December 31 authentically prepared with many scrumptious choices including Chinese mushroom stuffed with shrimp in Lao Gan Ma, the signature dish of baked whole chicken with sea salt Hakka style, steamed bean curd stuffed with minced pork and shrimp in soya sauce, or steamed snow fish with dried pickles cabbage and soya sauce. Prices start from 280++ baht.

📍 Tel: 02 656 0444

bangkok.intercontinental.com



Multi-course Tasting Menus

Until the end of the year The Okura Prestige Bangkok's Michelin-starred restaurant Elements is serving new "Takumi" Multi-course tasting menus with special creation appetisers also. Highlighted ingredients include Kaviari Kristal Caviar, Oyster blade Japanese wagyu, Ora king salmon, and Norwegian langoustine. Available Tuesday to Saturday, 6pm - 10.30pm at 4,000++ baht for 6-course Ta-ke menu, 4,500++ baht for 7-course Matsu menu and special creation appetisers at 800++ baht.

📍 Tel: 02 687 9000 okurabangkok.com



Free-spirited Ladies Night

RedSquare Rooftop Bar at Novotel Bangkok Sukhumvit 4 invites you to an exciting and FREE 'Lady In Red' themed ladies night on the first Thursday of each month. Every lady wearing a red dress will enjoy a free drink, there are delicious free-flow canapés and wine from 7pm - 9pm and an exclusive Buy 1 Get 1 Free special drinks plus entertainment from Bangkok's best female DJs. Reservations are highly recommended!

📍 Tel: 02 080 5325

novotel.accordhotels.com



New Year in the Heart of the City

With direct access to BTS Surasak, Eastin Grand Hotel Sathorn Bangkok invites you to welcome the New Year with a Grand choice: The Glass House Restaurant for an international dinner buffet from 1,800 baht net, or The Poolside Party at Blunos Restaurant from 20.30 - 00.30 hrs at 1,200 baht net including live food station and 2 drinks, or the Sky Lounge from 10pm - 1am at 2,200 baht net with canapés and a local DJ.

📍 Tel: 02 210 8100 eastingrandsathorn.com



Garden Blossom High Tea

Share an appetising “Garden Blossoms High Tea” at Zest Bar & Terrace, 7th floor The Westin Grande Sukhumvit Bangkok! Enjoy savoury flavours including Avocado toast and Tasmanian smoked salmon, then sweet sensations of Sakura Mont Blanc Cake and Himalaya salted orange blossom caramel éclair. All complemented with 2 hour free-flow coffee/tea, available daily until November 30 from 12noon to 6pm at 950++ baht per set for two people.

📍 Tel: 02 207 8000
fb.bangkok@westin.com



Curry On Indulging!

There is nothing more comforting than Indian cuisine tempered with warm spices. Every Thursday and Friday, Flourworx at Pullman Bangkok Grande Sukhumvit presents an Indian curry buffet to be indulged buffet-style from 12noon - 2pm. Crafted by an expert Indian chef, this lunch-only array of delicacies rotates every week featuring favourites such as butter chicken, dal makhani and kadai paneer. A most authentic and affordable Indian meal at only 249 baht net per person.

📍 Tel: 02 204 4000
pullmanbangkokgrandesukhumvit.com/
restaurants-bars/flourworx/



Café Heaven

Anantara Siam Bangkok Hotel has refurbished Mocha & Muffins, its signature destination for all things delightful. Recalling the nostalgia of a Thai-style grandmother's dessert shop, Mocha & Muffins sets a tone of sophistication and warmth. The new menu includes freshly baked cakes, pastries and bread, and a range of hearty and healthy options including rotisserie chicken, sandwiches, build-your-own salads, single origin coffee and slow pressed juices. Open from 7am to 8pm daily.

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



Riverside Festivities

Anantara Riverside Bangkok end-of-year festivities include: On Christmas Eve, Riverside Terrace Buffet Dinner 6pm to 10pm from 3,699 baht net or Manohra Cruise 7.30pm to 10pm from 3,699 net or Trader Vic's à la Carte 6pm to midnight. On Christmas Day enjoy Trader Vic's Family Christmas Brunch 11.30am to 3pm from 4,299 baht net or Riverside Terrace International Buffet 6pm – 10pm from 2,999 baht net or Manohra Moonlight Cruise 7.30pm – 10pm from 3,699 baht net. Special rates for children and 10% savings for bookings before November 15.

📍 Tel: 02 476 0022 bangkok-riverside.anantara.com



Decadent Surf & Turf Tower

Red Sky restaurant at Centara Grand CentralWorld is the perfect place to celebrate in style with Red Sky's decadent "Surf & Turf Tower", which comes overflowing with premium imported beef, lamb, seafood and sides. Priced at 6,955++ baht, the tower includes succulent slices of Ribeye Wagyu, Australian rack of lamb, grilled Maine lobster, giant Andaman shrimp, Hokkaido scallops and Alaskan crab. Available every day 6pm – 1am.

📍 Tel: 02 100 6255

www.centarahotelsresorts.com/redsky



Wrap or Roll, or Both?

At Zing Bakery Centara Grand at CentralWorld the new range of clean and tasty Wraps and Rolls don't break the bank for a day feeling full, energised and guilt-free! New healthy promotions include Smoked Salmon Wrap, Chicken Avocado Wrap, Tuna Melt Wrap all at 250++ baht or soft rice paper Vietnamese Spring Rolls served with chili infused peanut sauce at 190++ baht. Open daily from 7am to 9pm.

📍 Tel: 02 100 6255

www.centarahotelsresorts.com/centaragrand/cgcw



Special Iberian Tasting Menu

Guests at UNO MAS on the 54th floor of Centara Grand at CentralWorld can enjoy "Iberian Grand Pilgrimage", a selection of fine-dining tastings of Spain's diverse cuisine, from 6pm to 10pm until December 2019. These flexible menus offer courses from three "stages" comprising six, eight or ten plates, priced at 2,555++ baht, 2,955++ baht and 3,255++ baht respectively, with optional wine pairing for extra excellence starting at 1,555++ baht.

📍 Tel: 02 100 6255

www.unomasbangkok.com

"Organic by Nature" Afternoon Tea

The St. Regis Bangkok is offering "Organic by Nature" afternoon tea made with certified organic and nutritional ingredients including fresh seafood in prawn and mango flax seed crackers with tamarind dressing, New York cheesecake reinterpreted as raw cashew nut cheesecake with passionfruit syrup, blue crab and cucumber breadless sandwich and acai banana pudding with honey granola. Priced at 1,600++ baht per set including tea or coffee for two persons from 2pm to 5pm until November 30.

📍 Tel: 02 207 7777

www.stregisbangkok.com



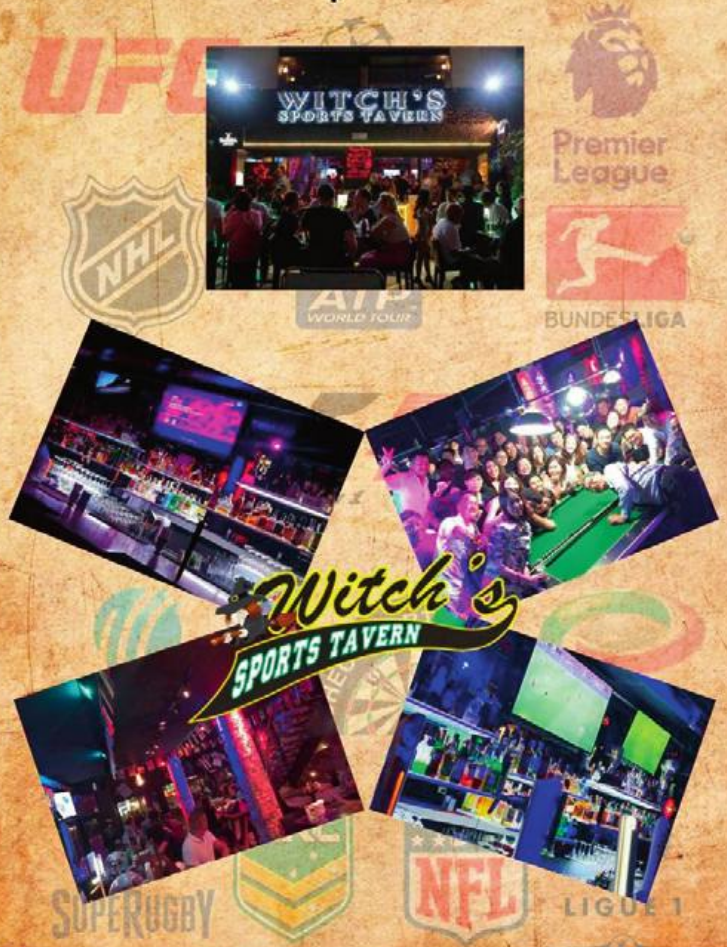
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Classic Modern Charm

The distinctive hospitality heritage of Dusit International's flagship Dusit Thani Bangkok hotel lives on at Baan Dusit Thani, a lovingly restored and historic stately home on Sala Daeng Road with signature restaurants and unique event spaces set around a beautiful lush garden. Benjarong Thai Restaurant, Thien Duong Vietnamese Restaurant, and Dusit Gourmet & Garden Bar will set the scene for many happy memories. Baan Dusit Thani is located at 116 Sala Daeng Road, only 5 mins walk from Silom BTS and MRT stations, with on-site parking available.



New on the scene

Hot new restaurants,
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Classic Cantonese with Modern Flair

The Silk Road at The Athenee Hotel Bangkok serves classic Cantonese cuisine inspired by modern interpretations, extracting the authentic natural flavours. The restaurant design draws upon the Art Deco style popular in 1920s Shanghai, while the menu's "Modern Authenticity" respects the heritage and traditions of the cuisine using seasonal ingredients. The à la carte contains approximately 40 dishes, with set menus and a special business set lunch menu available also. Open daily 12pm - 2.30pm and 6pm - 10.30pm.

tel: 02 650 8800

<https://www.marriott.com/hotels/travel/bkkla-the-athenee-hotel-a-luxury-collection-hotel-bangkok/>



Authentic Thai Royal Cuisine

The House of Smooth Curry at The Athenee Hotel Bangkok serves authentic Thai cuisine from the four regions of Thailand, focusing on recipes from royal palaces and residences, and the diversity of curries originating throughout the country. The décor evokes a room in Kandhavas Palace, the kitchen uses sustainable ingredients, the menu is 80% organic, while most organic produce is from local farmers with rare and possibly unknown ingredients. Open daily 12pm - 2.30pm and 6pm - 10.30pm.

tel: 02 650 8800

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Welcome to Zest Bar & Terrace

■ Revive your spirit and quench your thirst at Zest Bar & Terrace at The Westin Grande Sukhumvit, Bangkok, while enjoying panoramic views of Bangkok's spectacular skyline through floor-to-ceiling windows or from the intimate outdoor terrace.

Indoors, lounge sofas and tables combine to create a relaxed atmosphere, which is complemented by an impressive menu that's been recently updated with many seriously delicious dishes.

Definitely not to be missed is the fresh raw Atlantic Salmon Roll wrapped with rocket salad and drizzled with lime chili garlic sauce. For the main, opt for the meaty Whisky Beef Slider with Salty Chunky Steak Fries on the side, the Paprika



Spiced Chicken Wings, or the Battered Fish with Chunky Chips and Tartar Sauce.

The unique 'Eat Well' menu allows diners to choose their dishes' portion size, nutritional balance and quality of ingredients.

Finish off with mouthwatering Galliano Chocolate Brownie or Zest Bar's wonderful Warm Flourless Chocolate Cake with juicy Berries.

The venue's latest beverage creations include two great cocktails - Red Dawn and Emerald Sapphire. Non-alcoholic cocktails like Basil Twist are also available.

Specially selected wines from all the corners of the world are stocked, along with local, imported and craft beers.

Under the banner 'Crafted at Westin,' an innovative food and beverage program, guests can enjoy an extensive selection of creative coffees, restorative teas, and herbal infusions consisting of natural ingredients and local flavors, together



with artisanal handcrafted techniques.

Nightly, a live pianist or four-piece band - playing an array of modern, classical, jazz, and contemporary hits - take the stage.

Make the Zest Bar and Terrace at The Westin Grande Sukhumvit Bangkok your temporary sanctuary away from the hustle and bustle of Bangkok.

For more information or reservations, please call 022 078 000 or e-mail fb.bangkok@westin.com



Dish of the Month

U.S. Wagyu Striploin

Discover premium Wagyu beef from the U.S., which Chef Christian carefully selects and prepares to perfection.

One of the highlights includes U.S. Wagyu striploin in red wine sauce with marrow bone.

This promotion is available in November only.



Chef in focus

EXECUTIVE CHEF

Christian Caluwaert

Chef de Cuisine- The District Grill Room and Bar

A Thai-born chef with extensive European experience, Chef Christian's unique background enabled him to gain a deep understanding of both Thai and European culinary cultures. During his ten-year career, Chef Christian has added many Michelin Star restaurants to his impressive repertoire, including L'Orangerie in Belgium and Hostellerie de Levernois in France. He has worked under some of the most legendary names in the industry, including Alain Ducasse and Frédéric Vardon.



By CK Lee

Made by TODD POP UP RESTAURANT..... Sense of Delicious!!!

■ Since its launch in August 2017, the amazingly different Made By TODD's multi-purpose chili sauce has proved so popular that its makers – Father of All sauce Co and its CEO TODD Piti Bhirom Bhakdi – have made it an integral part of their new Made by TODD POP UP Restaurant.

Key Product of Made By TODD is Made by TODD Chili Chili (Multi-Purpose Chili sauce) made from Top quality raw materials, the sauce comes in four types, all made from Thai chilies. They include Cayenne pepper, Chili Padi, Yodsun Chili pepper and Bird Chili. Each carries the Made by Todd Brand.

The products are distributed online and via modern trade channels. Since its inception, the Made by Todd brand has been widely viewed as the new rising star in the Thai sauce market. Customers love its hot peppery flavor and outstanding taste.

The success of Made by TODD



Chili Chili has led the company to invest in the development of a new range of products featuring its unique taste, including sweet corn, popcorn and varieties of Mixed Root Chips.

Thick and full of creativity, TODD's Sauce offers a new culinary experience for chefs and regular customers.

This is now being expressed in the most delicious way at the Made By TODD POP UP Restaurant, whose menu features TODD's Sauces in many of its mouthwatering dishes. And if the customer loves the sauce, they can buy it at the restaurant.

Highlight dishes include many appetizers, such as Janglon, Samonkung, Crispy Noodles with Coconut Sauce, Coconut Milk Noodles, Traditional Pumpkin Cream Soup and Chicken Curry. Main dishes include HaoDong, Pickled Pork Basil, Pepper Chili Paste Rice, Spicy Seafood Rice, Fried Rice, as well as Sweet and Sour Noodles. Each of these dishes is carefully prepared with TODD's Sauce. More than 30



other quality dishes are also available.

Desserts include Bualoy Salty Egg, Black Sesame Ice Cream, Banana with Cold Coriander Egg and Mango served with Sticky Rice. Only the finest ingredients have been used and no dish costs more than 200 baht.

Other highlights include 'TODD FUNTASTIC' with customers playing the slot machine to order a special menu just for you.

Meanwhile, 'Chef's Table' encourages customers to create menus by famous chefs for a spectacular dining experience.

"Local Aroi" is an event organized by Local Alike that invites local chef to cook exclusive local dishes and served as Chef's Table style. This event will be occurred at the end of each month at Made by TODD POP UP Restaurant.

*Made By TODD POP UP Restaurant.
Located at the CDC (Crystal Design Center) Monday-Sunday:
Lunch 11am - 2.30pm.
Dinner 5pm - midnight.*





PUTTING ON THE FESTIVE STYLE AT SWISSÔTEL BANGKOK RATCHADA

As is customary, Swissôtel Bangkok Ratchada is inviting everyone who treasures each aspect of the festive season to savour the sentiments and enjoy all the elements of Christmas, New Year and much more.

True to its principles of vitality, sustainability and craftsmanship, the hotel enhances every occasion with something uplifting. And this being its 20th anniversary, those celebrations are yet more special.



Guests are invited to grab a limited edition 20th anniversary teddy bear named "Harmony" who awaits its new home priced THB 399 nett with all profits going to SOS Children's Villages.

Naturally, Deli Swiss is celebrating tastily throughout December with a festive feast of freshly-baked treats. Consider such seasonal delights as Christmas Stollen, Mince Meat Pies, Gingerbread Cookies, English Fruit Cake and more.

Spreading festive cheer far and wide, every Sunday Brunch before Christmas, plus Christmas Eve and Christmas Day,

Santa will pay a visit and carollers will sing the season's carols.

Christmas feasting expectations are exceeded every step of the way. Special spreads are being prepared for every Sunday Brunch at 204 Bistro priced 1,890++. Start with extravagant seafood selections such as Alaskan King Crabs and River Prawns. Move onto oven-roasted Turkey, Beef Wellington, Honey-Glazed Ham, Foie Gras and more. Wash down with Christmas drinks such as Mulled Wine, Spiced Chocolate, and Traditional Berry Punch.

On Christmas Eve and Christmas Day the focus on the festivities is even tighter with traditional specialties. Start with a classic Egg Nog or Mulled Wine. Tuck into spectacular seafood including Alaskan king crab, Freshly-Shucked Oysters, and Grilled River Prawns. Then move onto Roasted Turkey and Christmas Ham alongside international gourmet fare such as Duck A l'Orange. Price: 1,890++

The New Year Program is similarly engrossing. At 204 Bistro, there's the New Year's Eve Dinner on Tuesday, 31 December priced THB 2,890++ to see out 2019 and welcome 2020.





And the best way to kick off the new year is with New Year's Day Brunch on Wednesday, 1 January 2020, priced THB 2,490++.

Our Japanese and Chinese restaurants are also celebrating in fine style with New Year's Eve Dinners and New Year Lunch at Takumi and Loong Foong, priced THB 1,390++ each.

Festivities	Price	Restaurant
* 1,8,15,22 December Sunday Brunch with Christmas Feast	1890++	204 Bistro
*Christmas Eve, Christmas Day's Brunch with Santa's visit	1890++	204 Bistro
New Year's Eve	2890++	204 Bistro
New Year's Day Brunch	2490++	204 Bistro
New Year Eve, New Year's Day Lunch	1390++	Takumi
	1390++	Loong Foong

Swissôtel Bangkok Ratchada

Location: 204 Ratchadapisek Road, Huay Kwang Bangkok 10320, Thailand

Tel: +66 (0) 2694 2222

Website: www.swissotelbangkok.com

Restaurant opening hours:

Sunday Brunch: 11.30 - 15.00

Lunch: 11.30 - 14.30

Dinner: 18.00 - 22.00



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Spa De Concorde

Meet the Chef

Mr Narupon Wongthitivong

Executive Sous Chef



Why cooking as a career?

It started with my uncle who taught me how to choose chicken at the market.

Two biggest influences on your career?

Customers and my team.

Best early kitchen experience?

Creating jelly from Chinese fig seed.

Worst kitchen experience?

Cutting the tip of my finger when I should have been using the cutting board, and not my hand.

Best meal you've ever had?

Unagi don at Fukuoka.

What's your cooking philosophy?

You never try, you never know.

What's your signature dish?

Slow cooked beef cheek.

Favorite cookbook?

Cooking Light.

Most difficult ingredient to cook with?

Chickpea flour.

How do you keep in touch with latest food trends?

Go travel.

Have you ever created an entirely new dish?

All the time. Every chef wants to create a unique dish and put their name to the recipe. For me it's Roselle foam, Asparagus mousse.

Greatest achievement to date?

Surviving the kitchen.

Famous people you've cooked for?

Prince of Saudi Arabia.

Who would you like to cook for?

Anyone who want to eat well.

Utensils you can't do without?

My knife.

Most influential chef?

My grandmother.

Music you listen to while cooking?

Slow and easy listening as we get enough noise in the kitchen.

Best advice you've ever received?

Don't stay in the comfort zone.

What's your favourite dish to cook for yourself?

Any kind of noodle.

Favourite dish cooked by someone else?

I miss my grandmother's Braised sea cucumber in brawn soup.

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

My own.

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

Documentary photographer.

What's next for you?

Seeking my greatest recipe

Chef in focus

■ Mr Narupon Wongthitivong (Pek)

Executive Sous Chef of Escape Bangkok, Roof top bar & Restaurant.

Graduated in Communications Arts, Advertising Bangkok University. Continued studying in London and also worked

part time in the kitchen of Thai Rice Restaurant. Graduated with a cuisine diploma at Le Cordon Bleu, London.

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Recipe



cut out and keep



Khao Pad Supparod

Ingredients

- 150 g. Banana prawn
- 20 g. Diced tomatoes
- 20 g. Diced onions
- 20 g. Peas
- 20 g. Raisins
- 250 g. Steamed rice
- 20 g. Dried shredded pork
- 20 g. Cashew nuts
- 1 pc. Pranburi pineapple

Garnish

- 1 tablespoon oil
- 2 tablespoons soy sauce

- 1 tablespoon oyster sauce
- 2 teaspoons brown sugar
- 2 teaspoons yellow curry powder
- 20 g. fine unsalted butter
- ½ teaspoon salt

Method

1. Heat 2 tablespoons of oil over medium heat then add unsalted butter. Cook the onion, tomatoes, raisins and peas. Stir-fry everything together well.
2. Add 250 grams steamed rice and 2 teaspoons yellow curry powder, 1 tablespoon oyster sauce, 2 tablespoons soy sauce, 2 teaspoons brown sugar,

and ½ teaspoon salt. Add the Pranburi pineapple. Stir-fry everything together for a few minutes.

3. Mix everything again for a minute or two to crisp and warm the rice through, then use wok spatula to spread the rice in a single layer around the surface of the wok, making use of all the heat and letting any excess liquid evaporate.

4. Once fully covered, garnish with cashew nuts, coriander, shredded pork, and grilled banana prawns over medium heat until cooked. Serve with spicy Thai chili sauce.



Chef in focus

Chef Nakorn Bududon

Born and raised in Thailand, Chef Nakorn has a strong background in both Thai and Chinese cookery. Over the past 25 years he's plied his craft and artistry in a series of five-star hotels and resorts in Thailand and overseas.

Among others he was: Chef at Chang Restaurant, Yantai, China; Demi Chef at The Palazzo Bangkok Hotel; Demi Chef de Partie at Sofitel Bangkok Sukhumvit Hotel; Thai Chef at Four Seasons Amman, Jordan, and; Sous Chef at Sheraton Hua Hin Resort & Spa.

In his current role as Senior Sous Chef at Sheraton Hua Hin Pranburi Villas, Chef Nakorn oversees both Dalah modern Asian cuisine restaurant and local produce-inspired Luna La Pran Restaurant & Bar.

Skills & Expertise: Classic and creative Thai and Chinese food; meticulousness, cleanliness, creativity, leadership; team spirit.

Sheraton Hua Hin Pranburi Villas 9/22 Moo 5, Pak Nam Pran, Pranburi, Prachuap Khiri Khan 77220, Thailand
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Last month's foodie functions in focus

Scrapbook



Celebrating The Top At The Top

➔ Bangkok Marriott Hotel The Surawongse hosted an exclusive dinner with the General Manager, at its award-winning Yao Rooftop Bar with signature dishes from hotel outlets. to introduce General Manager Blair Fowler and to celebrate the “Top 52 Restaurants and Bars” award with 5 new oriental-inspired signature cocktails by Yao Rooftop Bar Manager Ilhan Beser.



Mixing for Christmas!

➔ Suthikiati Chirathivat and Thirayuth Chirathivat joined some of the hotel's management team at Zing Bakery, Centara Grand at CentralWorld for the ceremonial Annual Fruit Mixing Ceremony that precedes Christmas every year, preparing a cake mixture comprising fruits, nuts and spices all soaked in brandy for a moist texture, a rich flavour and a little extra kick to make the Christmas season all the merrier!



Scrapbook



Exotic Mocha & Muffins

➔ Anantara Siam Bangkok Hotel General Manager Daniel Simon hosted an exclusive reception with glamorous celebrities to launch the hotel's renovated gourmet cafe Mocha & Muffins. With its beautiful new look, the cafe reopened with a menu of freshly baked pastries as well as homemade light meals, ice cream and drinks, on the hotel's ground floor.





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Bangkok
Beefsteak &
Burgundy

Guest review by

Swiss cuisine at its finest



For the first time, we found ourselves dining at Chesa twice in a single year, making this our seventeenth visit to enjoy its fine Swiss cuisine. Chefs Rene Kuhn and Thomas Nowak must know how much we treasure both their company and their cuisine, as the menu for this lunch was at least the equal of the one we had in March.

The day began with a wonderfully subtle white wine, 2017 Féchy Domaine Du Marthery (from Switzerland of course) served as an apéritif. We then sat down for an amuse bouche course of haggis and mash – as popular as ever with Chesa's regular customers, "perhaps" said our Swiss food spokesman Danny Arn "because of the Whisky-enhanced cream sauce".

This was followed by a light Terrine of Chanterelles Mushrooms served with Walnut, Quail Egg, Micro Herb Salad and tangy Tomato-Vinaigrette Dressing, paired with a very nice Austrian 2015 Zillinger Radikal Grüner Veltliner. John Handley, our wine spokesman, found this to be an excellent full-bodied wine with creamy taste.

Next came Pan-Fried Sardine on Sautéed Fennel served with a Pernod-Enhanced Red Bell Pepper Sauce. I for one would have enjoyed even more of the tasty French sardines. This was well matched with 2016 Ziereisen Grauer Burgunder (Baden, Germany), a Pinot Gris made in high quality Burgundy style and John's preferred wine of the lunch.

For many, including Danny, the Caramelized Cauliflower Soup was the best dish of the day. Renowned

for their soups, the Chesa team pulled out all the stops to create a new version of an old favourite. My research into this soup uncovered an article that included the words "Rich and creamy, this soup is a bowl full of comfort on a cold winter's day." We can certainly confirm that it was just as good on a hot and sticky Thai summer day – not least because wine master Thomas Boedinger served up 2016 Coppola Director's Cut Cabernet Sauvignon (California), which complemented this dish perfectly. A true jammy wine with dark cherry, raspberry and oaky flavours.



Our main course was Grilled Red Deer Medallion with Fresh Horseradish, served on Juniper Berry-Port Wine Reduction with Berny Potatoes (of French invention, not Swiss). This was perfectly paired with 2015 Coltassala Chianti Classico Gran Selezione Volpaia (Italy), which was also praised by both Suckling (96) and Parker (95). The venison had been specially imported for our luncheon. It was red and firm but very tasty and cooked to perfection. However, Danny ruefully bemoaned the lack of red cabbage, a beloved seasonal vegetable for the Swiss.

Homemade Apple Sherbet made with (lots of) Calvados came next to round off the savoury dishes and to pave the way for the cheese course – Tête De Moine with Quince Jam – a light Swiss finish to a great meal. This was accompanied by 2015 Glaetzer Bishop Shiraz (Australia), which made it the six different countries to be represented on the day's wine menu.

After much fun and frivolity, Dick Stone was invited to offer thanks to the Chesa team in our customary fashion for their professionalism and hard work. And it was well after 6pm before the last of the diners stumbled home.

5 Sukhumvit Road, Khlong Toei,
Bangkok 10110 Tel: 02 261 6650
www.chesa-swiss.com



Photography by Tadamasa Nagayama

The SHL is back with a bang

The SHL is BACK!!! The wait is over, as the Siam Hockey League held its opening ceremonies and first games of the 2019-2020 season on October 10th. For the fourth season of SHL hockey, fans turned out as never before to support the teams this season: Peak, Aware, Hertz and Novotel Spitfires.

The season officially opened with SHL President John Schachnovsky introducing a group of VIP guests and thanking the players, fans, and league committee for their hard work and support. The fun-filled ceremony included a shooting contest that sponsors and other VIPS took part in, with CanCham Thailand President John Stevens winning the coveted prize for the second year in a row.

After the ceremony was the opening faceoff of the season, with defending champions Hertz taking on Novotel.

One storyline for this season is the growing group of talented Thai players in the league, and the first goal showed this. Thai forward Winnie put Novotel on the board after passes from Peam and Ith. Novotel had goals from Winnie Luckanatskorn (2) Marcel Bouwens, Homme Thaiyanont, and captain Brad Wilson. Hertz goals were scored by Arnold Vattanapanyakul (2), and Thai National team standout Ken Kindborn. Novotel rookie goalie Yu Cheng (Leo) Liao made 39 saves for the win and the Rolling Stone Pizza Player of the Game. Lance Parker made 21. Final score: Novotel 5 Hertz 3.

The second game saw the newest franchise, Peak play Aware. For the second year, Aware fans turned out in force. In the first, Thai standout Hideki Nagayama scored off a pass from captain Harrison Oztemel, and veteran



Scott Murray had a shot that found its way past netminder Jason Cotsmire. 1-1 after the first.

The second period saw season three leading scorer Oztemel remind everyone why he has been the best shooter in the SHL for two years. In one minute he scored twice to put Peak up 3-1.

The game stayed close the rest of the way, and ended 6-4 Peak,

Peak also had goals by Jesse Starasta, Ed McConnell and Oztemel finished the hat trick and earned the Rolling Stone Pizza player of the game.

The other goal scorers for Aware were Jari Eerikanen, Justin St. Denis, and Corry Day.

Peak goalie Cotsmire had 22 saves while Aware goalie Dream made 23.

Next games are October 20 at the Rink, Central Rama 9. The first game is Hertz vs. Peak at 20:30 and at 21:30 Novotel plays Aware. Admission is free.

Listen to the BigChilli SHL podcast at <https://www.youtube.com/watch?v=wUg1an-jVZk&feature=youtu.be>



Michelle and Ewa with Loongsap

By Ruth Gerson

Meet Michelle Reedy, Ayutthaya's Elephant Lady



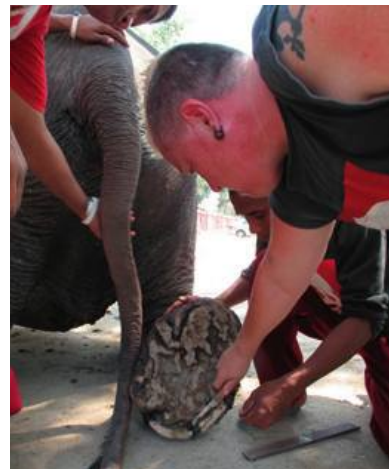
It is not every day that one meets an expat woman who has decided to settle in Thailand and dedicate herself to this country's most revered creature – the elephant! But that's exactly what Michelle Reedy has chosen as her mission in life.

Born in Melbourne, Australia, Michelle spent her early years working in retail. But her real passion was animals, so in order to find suitable work she returned to the classroom to acquire a degree in zoo keeping. She

Michelle injecting an elephant.



Footwork is important part of elephant care.



be dangerous and hard to manage, especially when on must, and can be handled only by their mahouts. The project now cares for 80 elephants, including females and babies.

Michelle is very enthusiastic about her work, which she shares with her life-partner Ewa Narkiewicz.

Although Michelle is the trained animal caregiver, Ewa has been a great supporter.

Dedicated workers, mahouts, the owners and the elephants all live together in the same compound. "They are all regarded as part of a large family," says Michelle. "It is good to be together. Elephants are social creatures who like to have connections and enjoy company."

They are indeed very social creatures, with each elephant having its own Facebook page where followers can track its development.

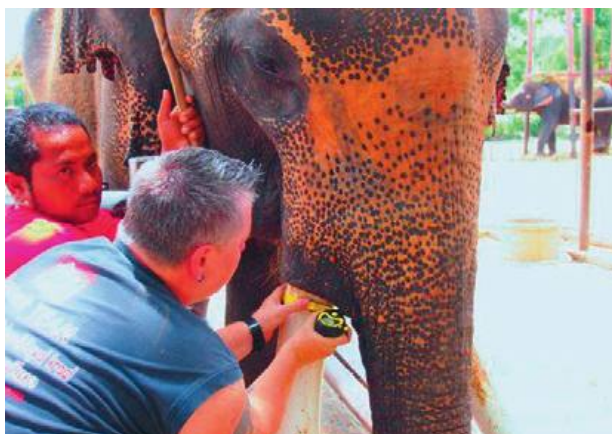
Michelle's arrival in Ayutthaya in 2006 was one year after the Phrakancha Foundation for elephants was set up. She realized that for the program of caring for retired elephants to succeed, plans for the future had to be devised. Thus began the Elephantstay program, Michelle's brainchild, enabling people to stay in the village and learn to care for elephants.

The simple guest huts from the scheme's inception have evolved into air-conditioned rooms with the necessary conveniences. The income from this program supplements the funds earned from elephant rides at the center of Ayutthaya, and other schemes attempting to keep the village viable.

Adult elephants, many of which are retired and do not earn an income, eat 150-200 kg each a day. It's a diet comprising pineapple plants that have been harvested, grasses, hay, banana trees, sugar cane and corn. Fruit is given sparingly due to its high sugar content.

Today, the Foundation's elephants can be seen carrying tourists near the ancient ruins of the temples of Ayutthaya, decorated in their old Ayutthaya style finery. They have also participated in special royal Thai ceremonies, paying homage to H.M. King Bhumibol Adulyadej at his funeral rites two years ago as well as H.M. King Vajiralongkorn's coronation ceremony in May. These beautifully bedecked elephants could be seen kneeling outside the walls of the Grand Palace in Bangkok.

Michelle values her work with elephants, saying it is an attempt to save these much loved animals from extinction, as their numbers dwindle. "We continue the fight for the future and survival of the elephant."



Measuring tusks for a project with Traffic.

spent the next ten years at Melbourne zoo looking after various animals, though her dream was to care for elephants, but no such position was available for her at that time.

Michelle first learned about the elephants of Ayutthaya in 2001 when the Melbourne zoo was trying to acquire some of these amazing animals. This immediately spurred her interest and she wasted no time coming to Thailand on an exploration trip to study the opportunities of working with elephants.

She continued to visit annually and in 2006 Michelle eventually found employment in Ayutthaya's Royal Elephant Kraal village (established in 1996) to work with Khun Laithongrian Meepan whose family was planning to set up a program for retired elephants, which meant creating a system suitable for these aging pachyderms.

"Wondering how an Ayutthaya family became interested in caring for elephants, I was told that they bought a young elephant for their daughter's fifth birthday 25 years ago, and soon realized that elephants need space, an area of their own," explains Michelle.

"Ayutthaya is historically and culturally connected to elephant rearing and training, evidenced by the old kraal structure – kraal is a Dutch word for corral – that still stands at the northern edge of the city. Caring for elephants was in a way continuing the old tradition of this city-kingdom."

Michelle tells of the early challenges, having to understand the temperament and behavior of these animals. She and her coworkers quickly learned that male elephants can

*For information: Elephantstay Prakochaban Foundation
www.elephantsaty.com Email: elephantstay@elephantstay.com*

‘Our aim is to become one of the best schools in Asia and truly recreate the King’s College School, Wimbledon ethos in Bangkok’

Interview with Founding Headmaster Thomas Banyard



What makes King's College International School Bangkok different and outstanding among Bangkok international schools?

We have a great location, outstanding facilities and will have some of the best teachers in the world, but our main strength is the way in which we educate. We truly believe that students need a community centred on kindness, good manners and wisdom and this makes King's Bangkok a great school. We believe that Thai and English culture share the same aim of educating students to try their best and succeed through valuing others and showing respect. It is the well rounded and humble characters of our students that will set them apart.

What are the school's primary objectives?

We wish to provide an outstanding education for our students and to develop a community in which parents, staff and students feel a sense of identity centred on shared values. Our aim is to become one of the best schools in Asia and truly recreate the King's College School, Wimbledon ethos in Bangkok.

What is your target market?

We want students who are eager to participate fully in sport, music, art, drama and a full range of extra-curricular activities. To do this, students must be interested in everything they do and have a 'can-do' attitude. For parents, we want them to share our values and to support the school on our journey.

What languages will the students learn?

All students will be taught in English and English is our main language. Thai is taught from the youngest students upwards and they all have four lessons a week in Thai language and culture. We also provide a number of Thai extra-curricular activities and celebrate the major national festivals as we wish all our students to value Thai. All Thai students will study Thai GCSE. Mandarin is our third language

and all students from reception age and upwards will study Mandarin. In the future, we will also offer a range of languages for GCSE and we will listen to our parents and students to see what they are interested in studying before confirming these options.

Any focus on Thai culture and history?

Thai culture is incredibly important and this will be a big part of the Thai studies. We want our students to fully understand the country they are living in and its rich and exciting history.

Please outline your anticipated demographics.

Initially we open for ages 2-11 and then will welcome students up to age 14 in 2021. We will have a range of nationalities and we already have students from many different countries who will join us next year such as England, Belgium, Australia and, of course, Thailand!

How do you recruit your teachers and from where?

Teachers will mainly be recruited from the UK and we travel to Wimbledon in December to interview at King's College School, Wimbledon. We are also using our connections to encourage teachers who have previously worked with us to join this new and exciting experience in Bangkok. We will also look for the best teachers locally such as teachers of Thai studies and assistant teachers.

How important is it for a school like King's Bangkok to be part of the local community?

Incredibly! In Wimbledon we are very proud of our partnership programme which helps us work with many different organisations including 27 local primary schools. We will be actively looking to make links with other schools and charities and anyone interested in working with us should contact the school as we would be very interested in meeting them.

What about the extra-curricular activities for pupils?

The extra-curricular activities are a huge part of the school and one of the reasons our students will be excited to be coming to school every day. There are clubs and societies at lunchtimes, two periods a week within their timetable for the older students and optional activities after school every day for reception age and upwards. These will be a big mixture of creative, academic and sporting options. We aim to allow every student to find at least one thing that they are passionate about and in which they can find success.

What can parents expect in terms of their child's education at King's Bangkok and beyond?

We wish for our students to enjoy their time with us but also to be successful in life. At school, we wish to build a strong character centred on 'doing things in the right way' and treating others with respect. They will study IGCSEs and A levels which are an incredibly well-recognised pathway to the best universities in the world. We have the full support of King's Wimbledon to help us deliver the best careers guidance to help our students find the right universities.

How will you link with King's Wimbledon in the UK?

King's College School, Wimbledon is a big part of our team and we work with them in so many ways. Every day we are in contact to work together on policies, marketing and education. We have a biweekly project management board which ensures we communicate well and work on all aspects together. We also have the help of King's Wimbledon in recruitment; they recruit all senior leaders and we will travel there to recruit our teachers in December. They have set up a loan staff system so a teacher comes to work in Bangkok for a year and can then return to Wimbledon or stay with us for longer. We also have a gap year student programme in which Freddie and Jonathan are the first Wimbledon students to be helping with the school here.

Shrewsbury principal is taking primary education to a fine art

Shrewsbury International School Bangkok City Campus can certainly justify calling itself a 'happy school'. Right from the time of arrival, a happy Thai security guard, speaking in English, directed me to the car park. A happy principal, Ms Amanda Dennison, alongside happy staff I met, happy children on campus and happy parents who came to collect them, all confirm my case.

By Maxmilian Wechsler



Principal Amanda Dennison.

The primary school, catering for over 650 pupils aged 3-11 years old, covers 15-rai between New Petchburi and Rama 9 roads. The area of the school is a quiet and picturesque oasis in the city. The school's environment is very calm. The landscaping throughout the campus has been designed to be very green. On the way in, after passing the lovely fountain, you will see the trees and grass. "We are in a great location," Ms Dennison shared proudly, and after being shown round, I couldn't agree more.

The British Ambassador H.E. Brian Davidson was on hand together with other VIPs when the campus was officially opened on 22 August 2018.

The school, designed by American architect Bob Holmes, consists of low-rise buildings with connected spaces and large windows, letting in plenty of natural light to aid learning and creativity.

Ms Dennison showed me around the campus accompanied by another happy member of the team, Ms Ruth Boxer, Marketing Manager.

"I fell in love with Thailand when I was travelling many years ago," Ms Dennison began the interview. "I always hoped that one day I would return. Back in England, I built my career at home and after working in inner city primary schools – quite tough and challenging schools for that time – I remembered my dream and applied for a Vice Principal, Head of Junior School role, internationally at Shrewsbury. The position was offered to me, I took it with both hands, and

now here I am starting my tenth year in Bangkok.

“Shrewsbury is in the county town of Shropshire, in western England. Our Shrewsbury schools in Asia have very strong links with Shrewsbury School UK (which has been at the forefront of British private education for over 450 years). When I go back to England to recruit our staff – I recruit directly from the UK – we hold the interviews at Shrewsbury School UK, so that our teaching candidates know where our story started.”

Background

“I am a British head teacher who has lived and worked in Bangkok for nearly a decade. I was born and raised in Morecambe, a small seaside town in the north of England. I went on to study at the University in Leeds and in Newcastle, before moving to London to pursue a career in teaching. I have had the privilege of working in wonderful schools with children from all around the world in fully inclusive settings,” Ms Dennison explained.

“In 2003 I was appointed as head teacher at The Millennium School, Greenwich where I worked for until 2010 before deciding to pursue an international career here in Thailand.

“Following seven very successful and enjoyable years as the Head of the Junior School at Shrewsbury Bangkok’s Riverside Campus, where I lived and breathed the school’s values, I am now very proud to be the founding Principal of Shrewsbury International School Bangkok City Campus which opened in August 2018.

“It has been a very exciting time for the Shrewsbury family of schools and for me personally. We begin our second year with a student population which has doubled in size since the school opened.”

Duties and responsibilities

“Starting a brand new school is incredibly rewarding and exciting but of course, there are many challenges too. As Principal, it is my aim to use our teaching and learning environment to its full potential to ensure that the team is a happy team with a good



Opening ceremony for Shrewsbury International School’s City Campus, August 22, 2018. From L to R: Khun Julie Sophonpanich (Governor), Sir David Lees (Chairman of the Board of Governors), Ms Amanda Dennison (Principal), Khun Chali Sophonpanich (Founder), His Excellency Brian Davidson (British Ambassador), Dr Parita Suaphan (Governor), Mr Stephen Holroyd (Director of Schools, Shrewsbury International Asia).

ethos and a strong connection with our students.

“City Campus is a fantastic facility. Of course, a construction project of this kind presented several challenges along the way. A school is more than just the physical fabric though. Building a new community and ensuring a strong, caring and respectful ethos has been the centre of my priorities and underpins all our decision-making.

“We are lucky to have had a wonderful group of founding families who are extremely supportive and involved in school life, coupled with an outstanding staff team. Optimism is always a characteristic that I have drawn on as a leader and something which help me personally, as well as the communities that I lead, to keep moving forward.

“It is important to lead by example, to have a clear vision for the school and what it wants to achieve, and to clearly communicate these high expectations and goals to ensure that everyone in the community is working together to achieve them.

“Another important aspect of this role is to be able to select exceptional people, and to build and develop their

strengths so that they may become the leaders of the future.”

About City Campus

“Shrewsbury City Campus offers an unmatched range of opportunities to primary-aged children. The campus is purpose-built for children aged 3-11 only, with no compromise on space or the accommodation of older school students. This means our children have full access to all our bespoke specialist areas,” Ms Dennison reiterated.

“Among other facilities, we have our two swimming pools, our Gymnastics Centre of Excellence, a natural turf pitch, a food technology space – it is very important to us that our children learn to cook and understand food – we have a science laboratory, our wellbeing room and our music and creative arts floor. We also love our library.

“Our suite of music teaching spaces allows our children develop their composing, performing and listening skills. Our specialist music teachers are highly skilled and accomplished musicians in their own right. They have the ability to ensure a passion and an appreciation of music.

“Our Performing Arts provision extends to a ‘black box’ drama space, a Dance Studio and a Recital Hall. Our children make full use of these high quality teaching spaces ensuring our children are motivated, confident and proud to perform on stage in our 550-seater auditorium.

“Our D&T provision extends to a fully equipped modern Food and Technology space and to our Digipod lab where coding and robotics is integrated into the curriculum.

“Our Specialist D&T Innovation leader, Ms Katie Holland, is highly qualified and motivated. She has excellent links with industry and we will be the first school in Thailand to embark upon the DEC (Design, Engineer, Construct) programme. This programme will be instrumental in educating the future of construction and changing the lives of our young people.

“The children at City Campus learn Thai, Mandarin and English – our expectations is that by the end of Key Stage 2 all children will be able to read, write, speak and listen proficiently in all three languages. Research shows that if you want to achieve proficiency similar to that of a native speaker you should start learning before the age of 10.

“The feedback we have since this school was opened a year ago is that we are friendly, happy campus. If the children are happy they are going to learn. Some parents tell us they have tears from their children on Saturdays and Sundays because they can’t come to school!” Ms Dennison relays.

Teachers and students

“All our teachers have extensive experience in teaching the British curriculum. As well as strong qualifications and experience, I look for candidates who have passion and sparkle in their eyes. Teachers who have a proven track record of going the extra mile and being outstanding practitioners.

“When recruiting my staff, I read every teacher’s application personally, and select a shortlist. I interview candidates either with my Vice-Principal, Ms Fiona Betts, or with Mr Ben Keeling, the Principal of Shrewsbury International School Hong Kong.



Ms Dennison believes an optimistic environment goes a long way to stimulate young minds.

“Our student population reflects a mixture of native and international families. The campus’s location is very near to many places where international communities are based in Bangkok. The parents of the children are people with business, diplomats from embassies and working for big companies.

“When it comes to entry assessment, we do have certain expectations. Our criteria are the same as that of the Pre-Prep and Prep School at Riverside. As well as interacting and observing the children, it is important for us to talk with their parents as well. We want to be clear that they know what we are offering. We have to match their expectations and they also need to match ours,” Ms Dennison pointed out.

“Each child that is offered a place at City Campus is selected because of the potential we see in them. Our teachers are very skilled in differentiating and setting a challenging, creative, topic-led British curriculum with our pupils.

“Our children may well end up with my northern British accent by the time they graduate,” Ms Dennison laughs, with her own Morecambe lilt and a typically wide smile on her face.

“The children come here every day. We are not a boarding school, it is a day school. We offer a school bus service, otherwise the parents will bring them in. We prefer the latter, so that we can see our mums and dads daily, have that face-to-face contact, and continue to build our strong community feel.

“Once our pupils graduate from City Campus in Year 6 (11 years old), they take up their guaranteed place at our Riverside campus. The secondary school at Riverside is currently reconfiguring its space and

undergoing extensive building work, ready to accommodate the Year 7 joiners from City Campus.”

What else Ms Dennison said:

- “There’s a lot of word-of-mouth in terms how our reputation is spread. We opened in 2018 with strong numbers across our year groups, and that’s because families have faith in Shrewsbury’s reputation, and they want to be a part of it.
- “There’s no school officially during weekends but often on Saturdays there are extra-curricular and community events for our families to enjoy. We have swimming competitions and inter-school football matches, amongst other things.
- “We don’t allow children to bring mobile phones to school. We also encourage parents to model minimal screen-time habits!
- “We are not planning to open new campuses in Thailand but in China, by 2022, we will open two Shrewsbury schools in Guangzhou and Shanghai.
- “Bob Holmes is an amazing architect who also designed the Riverside Campus. Thanks to him, at City Campus we have a lot of natural light, with collaborative spaces and interior design that is purposely designed for primary-aged children. He also designed the schools we are opening in China.”

Future plans for Amanda

When asked what she plans for the future, Ms Dennison answered: “My plan is to stay here as long as I can. I was given a challenge by our school’s Board of Governors to create the best primary school in Bangkok, so that is what I am doing. I want to see this campus grow and flourish, to continue shaping a wonderful community here with a great staff team, supportive parents, and happy children who develop a lifelong love of learning.”

Shrewsbury City Campus is now accepting applications for September 2020. Places are limited. Shrewsbury City Campus is now accepting applications for September 2020. Places are limited. Interested families are advised to book a school visit at <https://bit.ly/2PhB44L>

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Former Prime Minister MR Kukrit Pramoj upon his last visit to the FCCT for the launch of the first edition of the King of Thailand in World Focus in June 1988.

Credit Dominic Faulder



Grabbing a selfie with Prime Minister Abhisit Vejjajiva in 2011.

Credit Nick Nostitz



FCCT President Panadda Lertlum-Ampai presents a portrait to Prime Minister Chuan Leekpai after his keynote address to the club in 1995.

Credit FCCT



New York Times photographer Dith Pran, the subject of the Oscar-winning *The Killing Fields*, at the FCCT in 1989.

Credit Manit Sriwanichpoom.



From left, Prince Norodom Ranariddh, future first prime minister of Cambodia, Charles Antoine de Nierciat, Bangkok bureau chief of Agence France-Presse, and future Thai foreign minister Squadron Leader Prasong Soonsiri, at an FCCT function in June 1992.

Photo: FCCT

The inside story of the FCCT

Bangkok's historic media hub – making and breaking the news for more than 60 years

One of the great institutions of this country, the Foreign Correspondents' Club of Thailand (FCCT) has a long and fascinating history filled with the exploits of legendary journalists and photographers who risked and even gave their lives to keep the world informed of events in Southeast Asia. Now in its seventh decade, the club is a magnet for a much wider audience with members from all walks of life enjoying some of the hottest debates in town, presentations, book launches and congenial gatherings. It also continues to play an important role in the quest for freedom of speech and other media issues.

By Dominic Faulder

The informal origins of the Foreign Correspondents' Club of Thailand (FCCT) date from the mid-1950s, when a group of correspondents and media types gathered at Mizu's Kitchen on Patpong Road.

Back then, airlines, trading companies, restaurants and other businesses dominated the area - a far cry from today's garish and moth-eaten nightlife haunts. Mizu's survived until very recently with its tablecloths stiffened by the sizzling juices of countless Sarika steaks, and is currently undergoing refurbishment.

The history of the FCCT is the sum of its members – a long list of characters who have played fascinating parts, large and small, in the reporting of Southeast Asia. The

FCCT's principal founder, Jorges Orgibet, rolled up in Thailand with the US Office of War Information at the end of World War II and set up the US Information Service (USIS) office. A journeyman journalist and public relations man who in 1953 served as the first bureau chief for the Associated Press (AP), Orgibet never left. He passed away in 1986 at the Bangkok Nursing Home.

Alex Wu, a Chinese-language editor with USIS, and Prasong Wittaya of United Press, who served several terms as the club's president, also played key roles.

Alexander MacDonald, the station chief after the war of the US Office of Strategic Services, the forerunner of the Central Intelligence Agency, founded the Bangkok Post

in 1946. However, he was chased out of Thailand by 1955 before the FCCT really got going.

Darrel Berrigan, the founder of the Bangkok World, a competing English-language newspaper in the late 1950s, played a bigger role. Berrigan also had a wartime intelligence background and was well connected in influential Thai circles, having worked with the Free Thai movement, Thailand's wartime anti-Japanese maquis. Berrigan filed for US papers, including The New York Times, and was president in 1957. He was murdered in October, 1965, apparently the victim of a homosexual tryst that went wrong.

“

The Oriental Hotel was somewhere everyone passed through – Somerset Maugham, Eleanor Roosevelt, Gore Vidal, Jackie Kennedy, James Michener, Grace Kelly, Peter Ustinov, and half the world's royalty. In the 1970s, it also provided the FCCT with its most glamorous setting, and the location helped make the club part of the city's expatriate hub.



HH the Dalai Lama giving a press conference at the FCCT in 1993.

Credit : Dominic Faulder

The Oriental, a historic riverside hotel, was somewhere everyone passed through – Somerset Maugham, Eleanor Roosevelt, Gore Vidal, Jackie Kennedy, James Michener, Grace Kelly, Peter Ustinov, and half the world's royalty. In the 1970s, it also provided the FCCT with its most glamorous setting, and the location helped make the club part of the city's expatriate hub.

The mostly undistinguished correspondents of the day basked in the hotel's reflected glory. After all, except for the occasional half-baked military coup or unexplained death (including that of King Ananda Mahidol in 1946), Thailand itself seldom amounted to much of a story.

On one celebrated occasion in 1971, Foreign Minister Thanat Khoman was addressing correspondents at the club when a call came through informing him that Field Marshal Thanom Kittikachorn, the prime minister, had just staged a coup against his own government. Thanat announced the putsch and continued urbanely, unaware that his was one of the guillotined cabinet heads.

Bangkok remained a media backwater throughout the growing US military presence from the late 1950s and into the core Vietnam War years; Hong Kong played a much bigger supporting role for international media operating in Indochina. This all changed in mid-1975 when



*HM King Bhumibol Adulyadej granted an audience of more than two hours in 2008 to the FCCT editorial team of the second edition of the bestselling *The King of Thailand in World Focus*.*

Credit: Bureau of the Royal Household

Phnom Penh, Saigon, and Vientiane fell to communist forces in quick succession. Many evacuated bureaus were transplanted to Bangkok, which became the watchtower for Indochina and closeted Burma (Myanmar today), playing much the same role as Hong Kong did for China-watchers after the communist takeover in 1949.

Ironically, it was the end of the Vietnam War that really filled the club with war correspondents, giving it a new edge and confirming it as the largest press club in Southeast Asia, which it remains.

After the Khmer Rouge wiped out his Phnom Penh bureau, Denis Gray began the longest stint anywhere as an AP bureau chief in Bangkok, running well over 30 years. Gray, who now lives in Chiang Mai, served as club president on three occasions and, as all presidents do, doubled his day job with no added pay.

The legendary Australian cameraman Neil Davis was one of the great Indochina correspondents to take up residence in Bangkok, and was president in 1981. Immensely popular and widely respected, Davis and his soundman, American Bill Latch, were killed by wild gunfire from tanks during an attempted coup on September 9, 1985.



Former FCCT President Yuli Ismartono welcomes Gen Prem Tinsulanonda

Credit: Dominic Faulder.



Prime Minister Yingluck Shinawatra with the FCCT executive committee in 2012.

Credit: Nick Nostitz

“

Bangkok remained a media backwater throughout the growing US military presence from the late 1950s and into the core Vietnam War years. This all changed in mid-1975 when Phnom Penh, Saigon, and Vientiane fell to communist forces in quick succession. Many evacuated bureaus were transplanted to Bangkok, which became the watchtower for Indochina and closeted Burma. Ironically, it was the end of the Vietnam War that really filled the club with war correspondents, giving it a new edge and confirming it as the largest press club in Southeast Asia, which it remains.

No one was ever charged in their killings, and there was international outrage that something so minor should have claimed their lives. The club was split as never before – or since – over how to respond to the tragedy, the 35th anniversary of which will be marked next year.

Surviving friends of Davis and Latch include Indochina veterans Derek Williams, who was with CBS News and then AsiaWorks, and James Pringle, formerly with Reuters and Newsweek. Another close friend, John McBeth of the old Far Eastern Economic Review visits the club whenever he is in town from Bali, where he retired with his wife Yuli Ismartono, another old FCCT president when she was correspondent for Jakarta's Tempo magazine.

Itinerant club

After The Oriental, the FCCT sought a roof of its own, moving through a succession of premises, mostly hotels, all of which had drawbacks. In 1981, the club was located in The Oriental Plaza, a charming Thai 'colonial' building resting on traditional solid teak piles. It was near The Oriental and the Chao Phraya river once more – but this time without a view. Located far from any news bureaus, the club was on the wrong side of Bangkok's diabolical traffic, and attendance suffered.



*FCCT President Supang Povatong of Agence-France Presse in 1972
with club co-founder Jorge Orgibert sitting to the left.*

Photo: Lance Woodruff

In 1984, the FCCT relocated to an eyrie atop The Dusit Thani, one of Bangkok's leading hotels, with a breathtaking city view across Lumpini Park. Unfortunately, many correspondents were loath to traipse through a five-star hotel lobby to reach the club, particularly with so many other more diverting watering holes available nearby.

During the giddy, greedy 1990s, the hotel's management imagined it could use the clubhouse - a firetrap with access only by a single wooden staircase - more lucratively as a function room. The club balked at paying higher rates and moved out. If the old clubhouse, which had hosted Robin Williams, Khieu Samphan, William Golding, and the Dalai Lama, among many, was haunted by any of the great personalities who visited, only the janitors of the storeroom it became would know. The venerable hotel is currently being demolished.

In 1995, the club moved for a while down to the bottom of Silom Road, the supposed Wall Street of Bangkok, to the Jewelry Trade Center, which its developers hoped to establish as a media building. That did not happen, and once again the location near the river dented patronage badly.

Staying relevant, treading carefully

In 1997, the Thai economy crashed and over 50 financial companies were put out of business permanently by fierce International Monetary Fund rescue strictures. With the country in hock, rents in prime locations also crashed. The Maneeya Center near the Rajaprasong intersection, home to the famous Erawan Shrine and the longest traffic light in the world, suddenly found itself with acres of empty floorspace.

The FCCT moved into the penthouse floor with access from a corridor already filling up with foreign media offices. The Maneeya today houses AsiaWorks, the BBC, InFocus, Al Jazeera, and the Financial Times, among others. This guarantees the FCCT constant journalist traffic, imbuing it with the main ingredient for a genuine press club. It has a good bar and recently upgraded menu. It is the perfect place to meet for quiet lunches in airconditioned comfort or outside on the recently refurbished veranda.

FCCT membership is about 700, over a tenth of whom are accredited correspondents, an endangered species these days. Apart from those working for wire services, the number of fully employed and decently remunerated correspondents can be counted on two hands.

But Thailand also has a large journalist community composed of freelancers and others working for local media organizations. When combined, the professional component of the club's membership is almost one-fifth - probably higher than in most press clubs. But it has been declining. Between 2007 and 2011, the combined total fell most dramatically from 233 to 184, but has since levelled out.

The club has regular photojournalism exhibitions, and has a number of regional media education funds. It has supported the publication and distribution of highly regarded journalism manuals in the regional vernaculars. It is heavily used for book launches and press conferences.



Former Deputy Prime Minister Chaturon Chaiseang holds a press conference at the FCCT prior to his arrest in 2014.

Credit: Nick Nostitz

“

The legendary Australian cameraman Neil Davis was one of the great Indochina correspondents to take up residence in Bangkok, and was president in 1981. Immensely popular and widely respected, Davis and his soundman, American Bill Latch, were killed by wild gunfire from tanks during an attempted coup on September 9, 1985.



Monday nights are for documentaries when work is shown that might not normally find a screen in Bangkok.

The FCCT has welcomed most Thai prime ministers since the 1970s to give high-profile keynote addresses. The club's flagship event, however, has long been its Wednesday night programmes when panellists set forth on issues of topical interest and both sides of the coin are seen. The clubhouse can overflow when major topics are addressed; for example, the frustrated new generation of politicians or the infamous TM30 immigration reporting requirement.

As anyone who was watched Bangkok's parliament

in session will know, debating seldom amounts to much, and this shortcoming has contributed to the exceptionally vicious and polarized national politics seen over the past decade. This means the FCCT has always had a useful role to play as a neutral outside forum. Sadly, with street politics occasionally right on its doorstep, it has sometimes been hard to guarantee the safety of speakers. The club is routinely accused of being red by those on the yellow side of politics, and yellow by those on the red side, so it is probably doing something right.

The FCCT regularly speaks out on press and freedom of speech issues. This can make life uncomfortable



Panel discussion on Thailand's remarkable motorcycle taxis with current FCCT President Gwen Robinson moderating.

Photo: Tom Vater



Jackie Chan at the FCCT in 2009.

Credit Nirmal Ghosh.

“

Thailand has been marching backwards through all the freedom indexes lately, and a number of FCCT events have been shut down by the authorities. The club has done what it can to help correspondents and journalists who fall foul of Thailand's defamation laws, but a few have nevertheless been forced out of the country.



Always a warm welcome from long-serving staff.

Credit: Jonathan Head.



Entrance of the FCCT with its impressive photo collection



Credit: Jonathan Head.

under a prickly regime in a culture sometimes unable to differentiate critique from criticism. Indeed, Thailand has been marching backwards through all the freedom indexes lately, and a number of FCCT events have been shut down by the authorities.

The club has done what it can to help correspondents and journalists who fall foul of Thailand's defamation laws, but a few have nevertheless been forced out of the country. The oppressive local legal restraints include the infamous law of lèse-majesté. It is intended to protect the monarchy from hurt, but survives in a uniquely extreme form that perversely has done much damage to the institution. There have been signs in recent years, however, that its use is finally being curbed.

Lèse-majesté, defamation, sedition and libel are punished as criminal offences. In 2009, a vexatious complaint of lèse-majesté was lodged against the entire 13-member board at a local police station, but went nowhere. A former FCCT president, BBC correspondent

Jonathan Head, has in the past been the target of lèse-majesté complaints, though thousands of such complaints have been made against ordinary Thais with much more serious consequences.

Soon after the coup of 22 May 2014, the ousted education minister, Chaturon Chaisaeng, requested a press conference at the FCCT to surrender himself to military authorities. He was arrested by helmeted soldiers in a media blaze soon after concluding his talk. Three weeks later, Deputy Army Spokesman Colonel Weerachon Sukhondhapatipak was sitting in the exact same place explaining the military's perspective.

The FCCT wouldn't have it any other way.

Dominic Faulder served as FCCT president in 1990-1 and 2016-8

Parts of this article first appeared in April 2015 in Number 1 Shimbun, the club magazine of the Foreign Correspondents' Club of Japan.

The Foreign Correspondents Club that's not just for reporters

Who can join the FCCT and what are the fees?

Anyone can join. About a fifth of the membership are correspondents and journalists. The remainder range from diplomats to NGO workers, retirees to students. The fees vary according to category but the highest rate – for associate members – is still only baht 6,500 per annum.

How many members?

The FCCT has over 800 members.

What are the approximate membership demographics?

Ages range from 16 to 96 originating from most corners of Earth.

What are the main benefits of FCCT membership?

Free entrance to almost all events; 25% discount on F&B of good quality and reasonably priced; welcoming staff; great networking; informative and interesting events; outdoor terrace; access to books written by members; excellent working space on the fly.

What events does the FCCT host?

The FCCT usually hosts three events a week including Monday night documentaries, Wednesday night panel discussions, as well as various report and book launches. Topics range from politics (local, regional and international), to business, human and animal rights, and environmental issues. There are also more cultural evenings, sometimes built around a particular author or noteworthy individual. The FCCT also hosts lighter events: sake and craft beer tasting, plays, and tango nights, and has a children's hour on Friday afternoons.

Celebrities

Over the course of over 60 years, the FCCT has welcomed countless famous speakers including world leaders, politicians, pundits,

adventurers, writers, actors, directors, activists, sports people, and more – and many of their pictures can be viewed in the entrance area.

Reciprocity

The FCCT has reciprocal arrangements with 29 clubs around the world including the FCC Hong Kong, FCC Tokyo, the National Press Club in Washington, and the Frontline Club in London.

Who's in charge?

Good question. The FCCT is managed by an executive board elected each year with no member allowed to hold the same position for more than two consecutive years. The main board forms committees to manage various aspects of the club including programmes, publicity, finance, membership, and professional matters. Daily operations are managed by the general manager and his friendly staff.

Penthouse, Maneeya Center

518/5 Ploenchit Road (connected to the BTS Skytrain Chitlom station) Patumwan, Bangkok 10330.
Tel: 02 652 0580



FCCT General Manager Richard Holt with President Gwen Robinson, editor at large with the Nikkei Asian Review.

E-mail: info@fccthai.com

Web Site: www.fccthai.com

The FCCT is open Monday to Friday and closed on Saturday and Sunday, and on public holidays

Clubhouse: 10am - 11pm.

Restaurant: 11am - 09pm.

Bar: 11am - 11pm.

Office: 10 - 7pm (8pm on programme nights).

Directions from Chitlom BTS:

When exiting the BTS, head toward exits 1, 2 and 6. Make the first left off the skywalk toward the Yamaha music store to enter the Maneeya Center. The FCCT is located on the penthouse floor one building in from the main road. Turn left at the Olympus Camera store and take two flights of stairs down one floor. Turn left and walk

down the ramp, making an immediate left at the bottom on the mezzanine floor of the inner building. Take one of four elevators to reach the penthouse.

Directions from Sukhumvit Road

Enter the Maneeya Building from street level underneath the BTS skywalk. Walk through the building past two exits towards the car park on your left to the glass-enclosed lift lobby on the left beside a Siam Commercial Bank branch. Take the elevator up to the penthouse floor

Arriving by road:

Approach from the direction of BTS Phloenchit station and Wireless Road keeping to the left of the BTS SkyTrain pillars. Turn left into the driveway of the Renaissance Bangkok hotel after passing the traffic lights at the Lang Suan junction and Mater Dei school. Bear right at the fork instead of continuing to the hotel, and follow the road round to park outdoors at ground level. The main entrance to the building and lift lobby are beside a Siam Commercial Bank branch.



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Reporter's notebook: Revisiting great stories of the past - Part 6

Khao San churns out fake diplomas from world famous universities

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

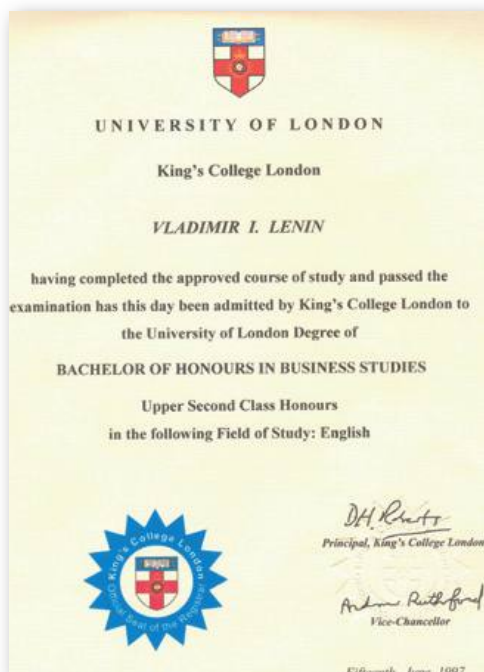
FROM THE YEAR 2005

A Bangkok street known for its backpackers is becoming a popular destination for obtaining a variety of counterfeit documents to help foreigners find employment as English teachers. In addition to fake degrees and diplomas from world famous universities, teachers' certificates and many other types of identification documents, it's also possible to buy driving licences and student and press cards here.



A fake certificate vendor with his advertisement on Khao San Road.

The matter came to my attention after an East European tourist named Ivan was offered a job as an English language teacher in Thailand, even though he had no



Any names can be put on the fake certificate. But these two documents could make Vladimir I. Lenin turn in his grave.

Even fake transcripts can be purchased.

teaching qualifications. Ivan later met a fellow “teacher” – an Irish steel worker – who told him that it was possible to obtain college degrees at nearby Khao San Road, and that this had been suggested by a job agency to fulfill its “requirements”.

A subsequent enquiry conducted by myself confirmed that fake documents are indeed openly advertised and sold in no fewer than three locations along Khao San Road. The first attempt to take photographs of the sellers and the handwritten advertisements failed because as soon as they spotted a person with a camera, they quickly packed and walked away. They did not return until the photographer had left. A second attempt using a more clandestine method was successful, however, and photos of the signs were taken.

It was easier, however, to buy samples of the counterfeit documents because there was money to be made. All three sellers approached by myself on September 24 demanded 3,500 baht for each fake document. However, the next day when I returned and approached the same sellers the price was suddenly reduced by more than 50%.

Ivan made his purchase from a Miss Sompong because she was friendly, talkative and obviously anxious to make a deal. He asked her for some samples and was brought to the basement of a nearby building where she unlocked a metal box that contained an album with at least 50 black-and-white sample copies of certificates from universities and institutions in Australia, Germany, the United Kingdom and the United States. Ivan was quite surprised to see so many titles.

He decided on the University of Texas and the University of London, as well as TEFL International USA. After some bargaining, Miss Sompong agreed to sell all three certificates for 4,000 baht. Sompong then asked him to write his name on each certificate, and as he came from an East European formerly communist country, Ivan decided to make a little joke by writing on each copy the name of the now-deceased founder of the Bolsheviks and the first communist leader of the Soviet Union, Vladimir I. Lenin.

He paid a 3,000 baht deposit. Sompong then made a call from her mobile telephone and told him that the documents would be ready within two hours.

When Ivan returned, the three certificates in a plastic cover were there along with copies. He paid the 1,000 baht balance and then Sompong became even more talkative and “confessed” to exporting fake documents to clients all over the world. She assured him he could order from her as well. She then wrote her name and phone number on a piece of paper and added that a Japanese customer had just ordered from her.

The sellers of fake documents are well aware, as are the agencies providing English teachers, that many foreigners who want to teach in Thailand think they have no choice but to buy the fake document in order to “satisfy” the agency. They spend 3,500 baht per document in order to land a teaching job which pays upwards of 26,000 baht a month.

“However, the fact that they will find out after losing money is that the agency will accept any foreigner without

any certificate, and in some instances even without presenting a passport,” Ivan said. By the way, the sellers operate about 200 metres from a local police station.



Sign at unmanned stall offering fake documents. When a foreigner stops to read the sign, the seller will quickly approach.

Behind the story:

It was really shocking to see so many hucksters offering counterfeit degrees, diplomas and many types of identification cards on Khao San Road. The sellers are more afraid of foreigners taking their photos than the police. One told me this is because the police can do nothing against them, but the media, especially foreign media, could stir the Thai authorities into taking action against them.

After making inquiries on the matter with various police units, I was told that the damaged party (in such cases the institution or agency that issues the legitimate documents) must make a complaint with them before they can start an investigation. However, if a complaint is made, say by the University of London, then police can only seize certificates claiming to be issued from that particular university and no other documents. Considering the time and man-power needed to seize only one document (or ID) of many, I couldn't find anyone willing to do the case.

Therefore, I decided to shine the light of publicity on the situation in hopes the local authorities would be pressured by foreign media and embassies and do something. Ivan volunteered for the job of ordering three diplomas. I paid for the documents with my own money. The seller obviously couldn't have cared less whether Ivan had ever attended a university or even if he was using his real name.

Huge automobile counterfeit ring exposed

Impressive detective work has busted a well organised fake auto parts operation in Ratchaburi province.



Fake Mercedes-Benz logos.

The robust and growing automotive industry of Thailand's Eastern Seaboard has caused it to be referred to in recent years as the 'Detroit of Asia.' Thailand is currently the world's second largest pick-up truck market after the United States, as well as being Asean's largest automotive market and assembler.

The automotive and auto parts industry is worth a staggering 700 billion baht. The Thai-based automotive industry produced 928,081 vehicles last year, an increase of 24% from 2003. Between January and August of this year, 710,889 units were made – representing a 22% year-on-year growth – and it is expected that the total number of units will exceed one million for the whole year.

In fact, the auto industry is the number one manufacturing industry in Thailand in terms of value, with automobiles, motorcycles and spare parts manufactured in numerous factories throughout the country.

However, according to law enforcement sources and some car makers, there's a dark side to this success which tarnishes the reputation of the country, the industry and the brand names of auto manufacturers operating here. Thailand has also become a major producer and exporter – ahead of its nearest rival China – of fake car accessories and decorations sporting prestigious logos.

The October 5, 2005 seizure of a huge number of such fakes from a factory in Ban Pong district of Ratchaburi



Yongyoot Srisattayachon, director of the Bureau of Intellectual Property Crime, with seized items.

province clearly illustrates the seriousness of the problem. The factory operator, as of last week was offering Mercedes-Benz and BMW products on its website.

The raid followed an investigation by the Department of Special Investigations (DSI). Dubbed 'the Thai FBI' after the US Federal Bureau of Investigation, the DSI is a civilian law enforcement agency established in 2002 under the Ministry of Justice.

"Since its formation, the DSI has investigated and taken action in many important cases throughout Thailand," explained Yongyoot Srisattayachon, a former public prosecutor who joined the agency a year ago as director of its Bureau of Intellectual Property Crime.

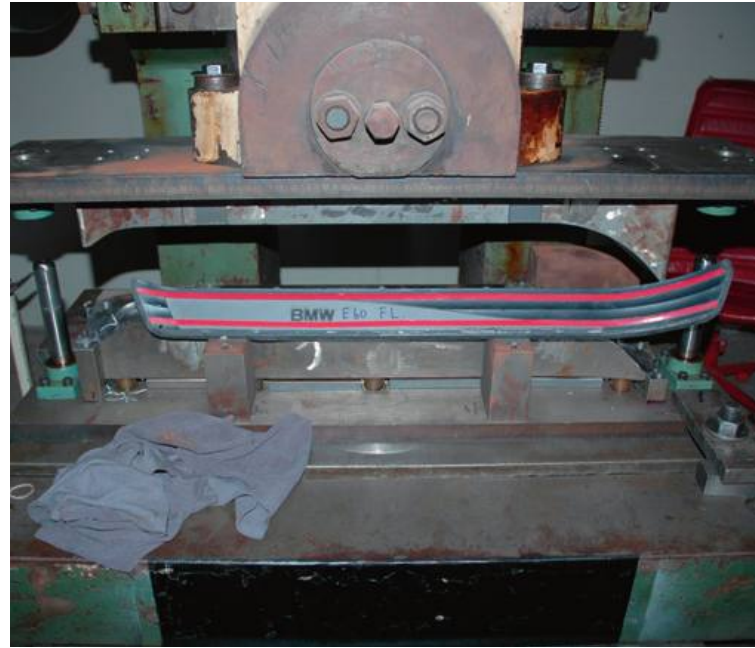
"My principal responsibility is to suppress the violations on trademarks, intellectual property, patents and integrated circuits. We are only going after the 'big guys', and have already arrested quite a few of them involved with fake leather goods, clothes, shoes and mobile phones," said Yongyoot.

His section is supported by 122 officers out of the more than 1,000 selected from various police units who are now attached to the DSI headquarters.

"As for the raid in Ban Pong," Yongyoot explained, "we received a complaint from a Southeast Asia representative of DaimlerChrysler company that this particular factory was producing counterfeit accessories for various leading automobiles such Mercedes-Benz, BMW and General Motors."

Before the raid, the DSI placed all four large buildings inside the factory compound under surveillance for almost two weeks.

It was no easy task because the facilities were constructed on flat land, making it extremely difficult for DSI officers to keep their watch without being spotted. They had to park their vehicles at a distance and walk in, using surveillance equipment and other methods to monitor all activities outside and inside the buildings.



Machinery inside of raided parts factory in Ratchaburi province.



My principal responsibility is to suppress the violations on trademarks, intellectual property, patents and integrated circuits. We are only going after the 'big guys', and have already arrested quite a few of them involved with fake leather goods, clothes, shoes and mobile phones," said Yongyoot.

The trap is sprung

"When we were quite sure that the factory produced counterfeits, we obtained search warrants from the Intellectual Property Court," said Yongyoot. As 70 DSI officers under his command stormed the four buildings, another team went to Ramkhamhaeng Road to search the company's head office and showroom.

"We were accompanied by representatives of Mercedes-Benz, BMW and General Motors, who examined and identified the fake products for us on the spot. The raids proceeded without incident, as none of the about 120 employees, all Thai nationals resisted," said Yongyoot.

According to the director, the DSI confiscated 58,458



Fake parts do not meet our strict and very tight quality and safety standards. Should a customer install fake parts in a Mercedes-Benz car no warranty can be claimed,” said Mr Heckhausen.

fake items of 95 different products belonging to the three brands, mostly for the interior of the vehicles, such as logos, key holders, gear shift knobs, door trims and so on. Among all the seized items, the steering wheels are the main concern because the originals have airbags built in, whereas the fakes don't. So this represents a serious safety hazard for the driver.

The factory does not make engine parts but can speedily produce whatever orders it receives, according to the DSI. “We impounded 20 machines that have produced so many fakes that the seized merchandise filled a 10-wheel truck that was used to transport it to the DSI storage in Bangkok,” Yongyoot said.

The DSI also found fake accessories of other companies, mainly Japanese, but couldn't confiscate them because no complaints had been lodged with the DSI. “In fact, we told them in advance about the case, but they didn't respond,” Yongyoot revealed.

The DSI arrested the company's general manager in his office, and the factory manager at the manufacturing plant. They were charged with trademark infringement, an offence that carries a maximum four-year jail term or 400,000 baht fine or both. They are currently on bail pending a court hearing.

“The company is run by three people, including a Spanish national who is the key man behind the business and two Thais. Another foreigner, an American, was a quality controller who looked after the machinery as well. We have summoned them all for questioning and will use the two foreigners as witnesses,” Yongyoot added.

When interviewed, Karl-Heinz Heckhausen, president and CEO of DaimlerChrysler (Thailand) Limited, said he was concerned about the problem.

“Fake parts endanger lives and are strictly forbidden within our organisation. They affect our business badly and are not stored and/or offered within our dealers network. Thailand is not the only country that faces this kind of problem because fake parts are also offered in other countries,” he said.

The company operating the factory sold the fakes to more than 100 outlets in Thailand, mainly car accessories shops, according to Yongyoot. The DSI is now examining relevant documents to see whether legal action can be taken against the shops.

The DSI also discovered documents indicating that some unauthorised dealers of Mercedes-Benz cars in Thailand had bought parts from the factory. They are

currently under investigation. “If they have purchased, for example, a steering wheel without a trademark, then we can't do very much against them. We are still checking. The factory was making items with and without trademarks, including for brands that had authorised them to do so,” said Yongyoot.

He also disclosed that according to records seized, the company had exported parts and accessories to Australia, Germany, Hong Kong, Japan, the Netherlands, Singapore, Taiwan, the United Kingdom, the United States and other countries. “We are still investigating. We have names of companies abroad who bought the products. We are going to check with the Customs Department. We are also going to contact law enforcement agencies in other countries to see if we can prove that fake products were sent there,” he added.

According to experts, the quality, workmanship and appearance of the fakes compare favourably with genuine items and the machinery inside the factory is of top quality. The operation was the biggest of its kind known to operate in Southeast Asia, but Yongyoot suspects that there are others in Thailand. .

His view is shared by Mr Heckhausen, who said: “We believe that there are other manufacturers faking our products.” He added that DaimlerChrysler actively informs the public and customers about how dangerous it is to use fake parts.

“Fake parts do not meet our strict and very tight quality and safety standards. Should a customer install fake parts in a Mercedes-Benz car no warranty can be claimed,” said Mr Heckhausen.

Unfortunately, fake parts are in many cases copied so well that it is hard to differentiate them from the originals.

Behind the story:

Yongoot Srisattayachon, who was in charge of the case from the start, gave me an update after the arrests and seizures were made. One of his staff gave me photos of some of the seized goods, the factory and the machinery inside.

After this article was published in November 2005, a foreigner with a heavy beard approached me at a nightspot that is popular with expats in Bangkok. I'd seen him on many occasions over the years. He was always well dressed, always alone, and he hardly spoke to anyone. But this night he came right up and asked if my name was Maxmilian. Before I could even answer, he said quickly: “Most what the DSI told you are lies and nonsense... They are corrupted. You shouldn't write this. I am not worried about the case because nothing will happen.”

Whenever I saw this man afterwards he avoided me, and I did the same. I asked a waiter at the nightspot about the man and he told me he came in almost every night, but he never ordered anything and almost never spoke to anyone. But the waiter added that once or twice the man was sitting with some foreigners who he described as “mafia.”

Many months after the raid on the factory I asked DSI officers what was happening with the case. I never received a clear answer, and I soon stopped asking.



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DIPLOMATS

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His Excellency Ouk Sorphorn

Busy times for Cambodian Ambassador in Thailand

Busy times for Cambodian Ambassador in Thailand

Words **MAXMILIAN WECHSLER**

As Cambodia's Ambassador to Thailand, His Excellency Ouk Sorphorn can claim to an important distinction among members of the Bangkok diplomatic corps: He represents more citizens from his home country than other Cambodian ambassadors. There are around 1.2 million Cambodians living legally in Thailand and it's estimated that about half as many again live here illegally. At the same time, Mr Sorphorn's embassy has the responsibility of liaising with the national missions of the 33 countries that maintain diplomatic relations with Cambodia from their bases in Bangkok. It's no surprise then that Phnom Penh has placed one of its ablest diplomats in Thailand, a country he knows very well.

Mr Sorphorn served at Cambodia's mission in Bangkok in various positions from 2007 to 2011. In March this year he commenced his second tour of Thailand, this time as ambassador. The BigChilli met the 44-year-old career diplomat recently at the Cambodian Embassy in Bangkok.

Background

"I was born into a lower middle class family in April 1975 in Kampong Cham province, which borders Vietnam. My father owns a small business and my mother is a housewife," Mr. Sorphorn said. "I joined the Ministry of Foreign Affairs and International Cooperation (MFAIC) when I was 20 years old, in 1995, after receiving an Associate's Degree in Economic Planning Specialization. Twenty years later, in 2015, I turned 40 and became the MFAIC's Director-General for ASEAN. When I'm 60 I will retire, so I have another 15 years to work for the government. I joined the ministry because I wanted to promote my country's image and reputation to the world, and it was a good decision.

"This is my first assignment as ambassador but the second assignment in Thailand. When I left the Royal Cambodian Embassy in Bangkok in 2011 I held the position of Charge d'Affaires, directly under the ambassador. The process of becoming my country's ambassador began when I was appointed by His Majesty the King of Cambodia in November 2018. The Cambodian side then sent the nomination to Thailand to seek approval,

which was granted in February 2019. I arrived in Bangkok in March and in April I received approval from the Thai government to function as ambassador. On May 8, I presented my credentials to His Majesty the King of Thailand. I was in a group with seven other ambassadors and was the last to present my credential to the King that day.

"Since I was assigned here the first time in 2007, the country and Bangkok have changed a lot – for the better. Just look at all the cars, the skyscrapers, the shopping malls and the infrastructure projects and you can tell whether or not the country is prospering."

Busy diplomat

"I have a lot of work to do at the embassy. I have to take care of bilateral issues and I am also the Permanent Representative of Cambodia to UNESCAP in Bangkok. And of course, there is always a lot of consular work. Cambodian citizens receive a lot of assistance from us, like extension and certification of travel and legal documents. We take care of whatever they need. We provide a one-day service for Cambodians who come to the embassy.

They can apply for and receive documents on the same day. But the issuing of a new passport can be done only in Cambodia. If someone loses a passport, we give him or her a certified document and she or he can travel to Cambodia to apply for a new passport.

“There is a vast number of Cambodian workers in Thailand, and in general they behave very well. Relations between our two countries are very good now, and I think this is beneficial for our workers. The Thai authorities are providing a lot of help to our workers, and they realize that they are needed by Thai businesses, along with workers from Laos and Myanmar.

“Sometimes I travel to different provinces to meet with Cambodians in Thailand. In the past seven months, I have met with eight groups of Cambodians. The last event was attended by 10,000 people in Pathum Thani province when our embassy organized a concert in collaboration with DTAC and invited popular singers from Cambodia.

“Aside from all the Cambodians here, the fact that we are a neighboring country to Thailand brings another dimension to our relations. We cover all aspects of the relationship here at the embassy: political, economic, social, cultural and so on. This year, Cambodia is launching a new modern diplomacy of Economy and Culture. I spend a lot of time promoting the Cambodian economy to business people here. I have met with executives from several top Thai companies including CP All Company Limited, BJC Big C Group of Companies, SCG Group, Green Plastwood Co., Ltd., Siam Pivat Company and K&K Parawood Co., Ltd. These companies and others have expressed an interest in investing or doing business in Cambodia, which we welcome and fully support.

“I try to explain the phenomenal economic growth of Cambodia in order to attract businesses. We brought representatives from 20 companies to Cambodia in October and in November I plan to bring another 100 Thai and Japanese businessman to Cambodia,” said the ambassador. On top of all his other duties, he is busy with preparations to host Cambodia’s national day celebration on November 8.

“There are around 30 embassies in Phnom Penh. Our embassy here deals directly with the ambassadors of 33 countries who reside in Bangkok and also cover Cambodia. This is my other big responsibility. Recently I brought 19 Bangkok-based ambassadors and their spouses to Aranyaprathet, Poipet and Siem Reap province by coach. Again, I must coordinate everything.”

Embassy life

“We have 16 Cambodian diplomats including myself at the embassy, and 11 local staff. This is the most personnel of any Cambodian mission, anywhere.” He lives with his family at the residence inside the embassy’s compound, along with other diplomats and their families. “I like it because it’s convenient. I don’t have to deal with traffic so I save time and energy, and I can work long hours in my embassy office,” said Mr Sorphorn, adding that he doesn’t feel this arrangement deprives him of privacy. “We work here as a team, and everyone is very polite to each other

and to my family. We live together in harmony. I feel happy here.”

Trade and investment

“The trade between Thailand and Cambodia both ways was around US\$7 billion last year. We import petrol and some agricultural products from Thailand. We share a long border, so a lot of thing can be transported by even walking across. Many big Thai companies recently invested in Cambodia, such as CP, Macro and Big C, while some others are already well-established in Cambodia like SCG. Cambodia exports to Thailand mostly agricultural products like soybeans and mesh. We import less cars or spare parts from Thailand as many countries do.

“Over the last 20 years, Cambodia’s GDP growth hasn’t gone under 7%. China is the largest foreign investor in Cambodia with a total investment of US\$7.8 billion in the first eight months of 2019. It was followed by Japan, Viet Nam, Singapore, the Republic of Korea, Malaysia and Thailand. We have incentive policies to attract foreign direct investment. Our economy relies on foreign investment in the real estate, tourism and agricultural sectors. We have changed our industrial policies to stimulate further growth. We want to move into the ranks of the upper middle-income country by 2030 and by 2050 be a high-income country. We are devoting a lot of energy and resources to this plan.”

Expats welcome!

The ambassador extended a welcome to expats who are considering a move to Cambodia. We are trying to attract European tourists to stay longer, and there are special arrangements in place for citizens of South Korea, Japan and China for a one-year visa. We have plenty of condominiums available for expats and prices are still reasonable, including in areas along the Mekong and Tonlé Sap rivers which are ideal for retirees. Same as in Thailand, foreigners cannot buy land in Cambodia,” said Mr Sorphorn.



There is a vast number of Cambodian workers in Thailand, and in general they behave very well. Relations between our two countries are very good now, and I think this is beneficial for our workers.





This photo was taken on July 12 in front of Angkor Wat in Siem Reap in Cambodia during the Study Visit of the Diplomatic Corps in Thailand to Siem Reap and Banteay Meanchey provinces from July 11-14.



Independence Monument in Phnom Penh.

“About one million Cambodians visit Thailand for tourism purposes annually and 300,000-400,000 Thai nationals visit Cambodia. These numbers don’t include merchants and others who cross the border on a regular basis. A lot of foreigners from all over the world come to see Angkor Wat temple in Siem Reap province. The temple was made a UNESCO World Heritage Site in 1992. Cambodia has many great tourist attractions and is now a very peaceful country. During the past 20 years we have followed the Win-Win Policy set by Samdech Techo Prime Minister Hun Sen. Last year we commemorated the 20th anniversary of the policy. We are open to all countries and as a small country and we want to be friends with all countries. To do this we act from our hearts.”

Personal

“I am married and have three sons,” said Mr Sophorn at the close of the interview. “I like to exercise. We have a



Sopheakmith Waterfall.

small gym at the embassy where I exercise regularly. I also go jogging around the embassy. I like to play table tennis, read and travel. I can speak Khmer, English and some Thai. My family and I are enjoying life in Bangkok. The term for ambassadors is usually three years, but if the government requires us to stay longer the term can be extended one year, up to three times.”

Sponsors’ support

In the conclusion to the interview the Ambassador said: “The Royal Embassy of Cambodia in Bangkok would like to thank the following sponsors for their generous support: CP All Public Company Limited, BJC Big C Group of Companies, Siam Cement Group, Siam Piwat Company, K&K Parawood Co., Ltd., Green Plastwood Co., Ltd., Tri Foundation (Cambodia), Assumption University of Thailand and Anantara Siam Bangkok Hotel.”



Preah Vihear Temple.



Koh Rong Island.

Curriculum Vitae of H.E. Mr Ouk Sorphorn

Education:

- **2008 -2011:** Master Degree in Political Science, Ramkhamhaeng University, Bangkok [Thesis: Future Direction of ASEAN].
- **2001-2004:** Bachelor Degree (B.B.A.) in General Management, Build Bright University, Phnom Penh.
- **1994-1996:** Associate Degree in Economic Planning Specialization, Institute of Planning and Statistics, Phnom Penh.

Professional experience:

- **2019 Feb to present:** Advisor to the Supreme Directors-Sangha Council, Kingdom of Cambodia.
- **2018 Nov to present:** Ambassador Extraordinary and Plenipotentiary of the Kingdom of Cambodia to the Kingdom of Thailand.
- **2018 (Sep-Nov):** Under-Secretary of State, Ministry of Foreign Affairs and International Cooperation (MFA.IC), Phnom Penh.
- **2015-2018 (Sep):** Director-General, General Department of ASEAN, MFA.IC.
- **2011-2015:** Deputy Director-General, General Department of ASEAN, MFA.IC.
- **2009-2011:** Charge d'Affaires a.i. and Acting Permanent Representative to UNESCAP of the Royal Embassy of Cambodia to the Kingdom of Thailand.

- **2007-2009:** Counsellor/Deputy Permanent Representative to UNESCAP, Royal Embassy of Cambodia to the Kingdom of Thailand.
- **2004-2006:** Deputy Director, General Department of ASEAN, MFA.IC.
- **2003-2004:** Bureau Chief, General Department of ASEAN, MFA.IC.
- **2002-2003:** Attachment Officer, the ASEAN Secretariat, Jakarta, Indonesia.
- **1999-2003:** Deputy Bureau Chief, General Department of ASEAN, MFA.IC.
- **1996-1999:** Assistance to Under-Secretary of State, MFA.IC.
- **1995-1996:** Official, General Administrative Department, MFA.IC.

Awards:

- **2019:** Order of Her Majesty the Queen Preah Kossamak Nearireath, Grand Cross.
- **2018:** Royal Order of Cambodia, Officer.
- **2017:** Royal Order of Monisaraphorn, Grand Officer.
- **2013:** Royal Order of Monisaraphorn, Commander.
- **2003:** Medal of Labor, Bronze.

Win-Win Policy

Speaking at the 75th session of the United Nations Economic and Social Commission for Asia and the Pacific at the UN Conference Centre in Bangkok on May 27, Prime Minister Hun Sen said the Kingdom of Cambodia has enjoyed peace and reconciliation since 1998, when the Khmer Rouge defected and joined the government. He said the Win-Win Policy brought an end to decades of war and armed conflict.

“The Win-Win Policy, which was laid out by ourselves without any external order or assistance, allowed Cambodia to resolve all kinds of problems based on the trust developed between Khmers. This is the condition that has brought about peace and it has been deeply rooted in the society for more than 20 years,” said PM Hun Sen.

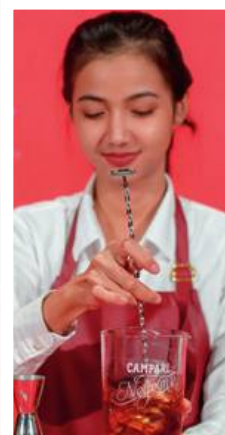
Some statistics of the Kingdom of Cambodia

- **Population : 2019:** 16.28 million. Urban: 4.06 million; rural:12,22 million.
- **Gender ratio : 2019:** Females: 8.27 million (51%); males: 8.01 million (49%).
- **Religion :** 90% Buddhism;10% others.
- **Nominal GDP (million US\$) : 2017:** 22,162; **2018:** 24,605 (estimated).
- **GDP growth : 2017:** 7.0%; **2018 (est)** 7.3%.
- **GDP per capita (million US\$) : 2017:** 1.427; **2018 (est)** 1,563.
- **Trade volume (million US\$) : 2017:** Exports: 11,224; imports: 15,502; trade volume 26,725. **2018:** Exports: 12,768; imports: 17,606; 30,374 (est).
- **International reserve (million US\$): 2017:** 8,758; **2018:** 9,494.



Flowers and Fashion

Campari executives accompanied by celebrities and other honorary guests joined the event "Tell Me Where The Flowers Are" which was celebrating the exclusive ARCHIVE026 Fashion Show Fall/Winter 2019, held early in October at The One Bangkok.



Social

▣ Last month's best events in pictures





EXPAT ENTREPRENEUR AWARDS 2019

The BigChilli's 4th Expat Entrepreneur Awards, held in conjunction with the Thailand International Business Awards organized by the British Chamber of Commerce Thailand, was once again enthusiastically received by the Kingdom's foreign community which produced its usual high number of nominations from a wide range of entrepreneurs.

After much scrutiny from the judges, who commented on the quality and creativity of Thailand's-based expat entrepreneurs, an overall winner was named:

Peter N. Wainman, Founder, Pipper Standard.

The judges also commended two other nominations:

David Narcross, Managing Director, Lexicon Business Communications.

and Daniele Cosentino, Managing Director, Asia Internship Program (Internigo).

Presentations to all three companies were made at a Grand Awards Dinner held at the Amari Watgate and organized by the British Chamber of Commerce Thailand.

The BigChilli would like to thanks all the companies that submitted their nominations for the Expat Entrepreneur Awards, together with the staff of the BCCT who made this annual event such a memorable and successful occasion.

EXPAT ENTREPRENEUR AWARDS 2019

Highlighting the foreign business community's contribution to Thailand's economy









Bistro Business Networking
 Swisshotel Bangkok Ratchada, led by Mr Bruno Rotschaedl, General Manager, hosted a British Chamber of Commerce Thailand T3 Business Networking Event of around 100 participants at 204 Bistro Restaurant featuring Christmas and New Year festive-themed international cuisine with mulled wine and eggnog.





New World-Class Education

Many A-Lists celebrities and elite KOLs attended the launch of King's College International School Bangkok, the third branch of top-ranked King's College School Wimbledon in Asia. The event was presided over by H.E. The British Ambassador Mr. Brian Davidson to introduce the school whose curriculum is delivered in English and also offers courses in Thai and Mandarin with an emphasis is on a "co-curricular" style of learning. The school is already taking applications and will open for classes in September 2020.





7 Steps to Top Universities

Denla British School (DBS) students have been inspired by Mr Jamie McVeigh, a final-year student at the University of Oxford and son of Mr Mark McVeigh, DBS Principal. Jamie's presentation "An Educational Journey" focused on clear and workable plans for education and successful careers.



Award Winning

Bourbon St. Restaurant & Oyster Bar Boutique Hotel



Est. 1986
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from New Orleans

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Breakfast-Lunch-Dinner

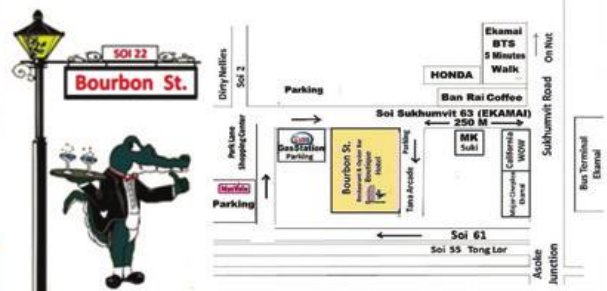


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Wattana Bangkok 10110, Thailand tel : 0 2381 6801-3





The World's First Dry Spiced Rum

The Island Rum Company has launched Black Tears, the first Dry Spiced Rum from Cuba available worldwide. Crafted with Cuban Rum and infused with seductive spices native to the island, Black Tears has an exotic, bittersweet flavour with low sugar content, Black Tears mixes beautifully in long drinks and cocktails. The signature serve is Tears 'n' Tonic, a refreshing long drink which fits every occasion.





Sensuous Sensations

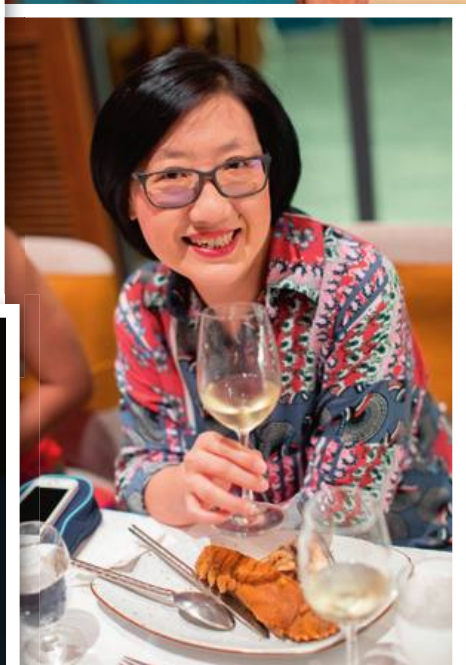
Executives of Siam Mara Group welcomed high-profile guests and top-tiered celebrities at the launch of "BuzzCove Jazz Wine Bar" on Sukhumvit Soi 22. The relaxing atmosphere and soft upholstery with live deejays and jazz musicians spinning enticing dance sounds complemented the fine wines and signature drinks throughout the night for a truly star-studded event.





Exotically tropical!

Yulia Tribble, General Manager My Beach Resort Phuket, welcomed VIPs and special guests to sunset drink at My Lounge before hosting a special dinner at My Café overlooking Panwa Beach with picturesque sunsets over the Phuket Big Buddha. With stylish décor and an open kitchen.





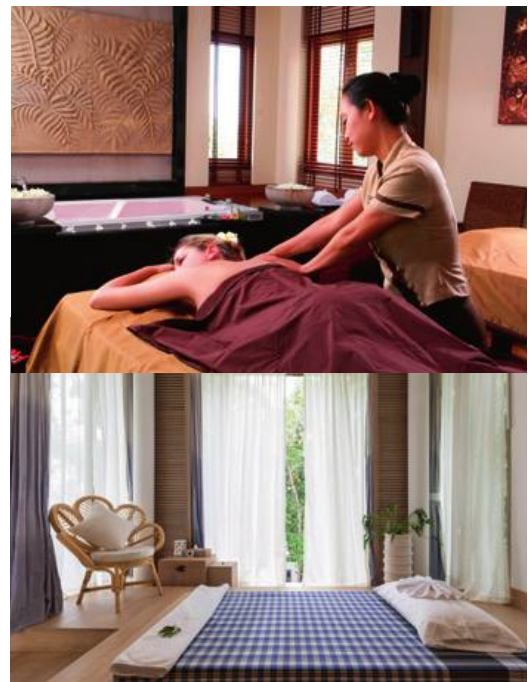
Southerners Women's Rugby Tens

Southerners Sports Club hosted their 3rd annual 'Ruck & Roll' women's rugby tens tournament at Kasetsart University, with teams from Laos, Vietnam, Malaysia and Thailand. Congratulations to cup winners Bangkok University and cup runner-up Vientiane Lions on a well fought cup final!



CLB birthday girls

Cosmopolitan Ladies Club of Bangkok (CLB) celebrated the birthdays of five Librans at the newly opened restaurant, Café Har on the 7th floor of Central World. Celebrants included Shakun Gurbani, Hope Esparenca' Philunthanakul, Stephanie Lim, Arlene Rafiq & Vinder Balbir, with friends Jindarat Jumsai Na Ayudhaya, Nancy Bathna Lewis, Sanja Stanley, Sara Guzman, Margaret Van Meel, June Khazi, Nikki Khorana, Mukda Sorensen, Agneta Bekassy De Bekas, Maria Schlueterr & Radha Nanda Rathke.



Blissful Moments of Luxury

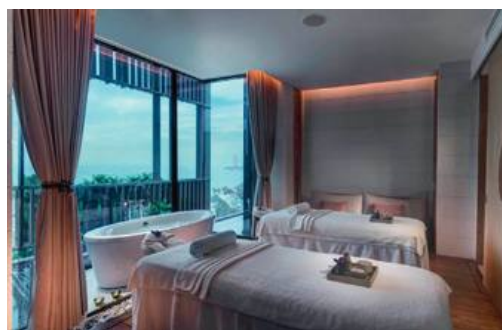
Take a break of perfect relaxation at one of 4 branches of Cape Spa by Cape Hotel Collection with the “Cape Spa Signature” treatment which will pamper your body and revive your soul, available until December 31 at Phuket (4½ hours 6,500++ baht per person), and at Hua Hin, Koh Yao Noi, Koh Samui (4 hours 5,500++ baht per person).

Cape Spa Call Centre: 1627 capespas.com

Exclusive Chef's Table

Hua Hin Marriott Resort & Spa will host an exclusive Chef's Table dining experience at Big Fish & Bar seafront restaurant on November 9 with an exquisite five-course menu created by Chef Alexander focusing on the finest regional and seasonal ingredients, prepared and presented in a contemporary fine dining style. Running from 6.30pm to 10.30pm this exclusive evening is priced at 1,800++ baht per person with limited places available.

Tel: 032 904 666 huahinmarriott.com



Journey of Ultimate Relaxation

eforea spa at Hilton Pattaya introduces two combination packages until December 2019. 'A Luxurious Spa Package' is a 90 minute traditional Thai therapeutic massage followed by full facial treatment priced at 5,000 baht nett per person or 9,600 baht per couple. 'eforea Journey of the Sense' is a 90 minute body massage followed by facial treatment with Chinese acupressure priced at 3,900 baht nett per person or 7,500 baht nett per couple. Advance reservation is required.

Tel: 038 253 000 pattaya.eforeaspaspa@hilton.com



Enhanced Dining Experience

Montara's PRU Restaurant, the only restaurant in Southern Thailand to receive a Michelin Star, has re-opened with two redesigned dining rooms and an expanded kitchen showcasing PRU's “Plant, Raise & Understand” philosophy which introduces new dishes embodying local ecosystems, a signature 8 course menu celebrating Thailand's biodiversity, and PRU's favourite dishes in a newly designed 6 course set. PRU is open from Monday to Saturday from 6.30pm.

prurestaurant.com



MASON

A Uniquely Crafted Beachfront Experience



MASON

Pattaya's ultra-modern luxury pool villas were designed as a unique beachfront destination offering an impeccably private and comfortable stay.

The name **"MASON"** derives from stone-mason, a person who cuts and carves stone, and pays tribute to the community of stone sculptors that surround its location. Designed by award-winning Thai architect, the hotel's architecture is inspired by its beautiful location in Na Jomtien beach, Pattaya, just two hours drive from Bangkok. MASON is a crafted space of pool villas atop a rock hill offering panoramic ocean views, romantic sunsets, and private sun decks for the ultimate honeymoon experience.



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WORLD'S PREMIER SENIORS' TENNIS TOURNAMENT ITF GRADE A RETURNS TO FITZ CLUB, PATTAYA



Top-level Tennis tournament returns to Pattaya on November 16-22 2019 with the Thailand Seniors Championship (ITF Grade A). FITZ Club – Racquets, Health and Fitness together with The Aspen Tree by Magnolia Quality Development Corporation Limited and Singha Corporation, will stage one of the world's premier seniors' tennis tournaments which is expected to bring in over 250 top players from over 15 countries around the world. A good lineup of international players will participate and compete for the prestigious ITF Championship title throughout the 7-day event. The Grade A tournament is considered the highest category in the Asia Pacific and offers the highest level of elite international competition.



Sponsored by 3 leading companies, the Thailand Seniors Championship (ITF Grade A) is the most prestigious and coveted event on the ITF Seniors circuit held in Thailand. The event features the 35+ Singles and Doubles Open and is geared to help promote Pattaya and Thailand as an outstanding sports destination, especially for Tennis.

Chosen as the venue once again for the property's outstanding brand reputation, the Royal Cliff Hotels Group and its luxury sports centre, Fitz Club – Racquets, Health and Fitness is one of the most iconic properties in Pattaya and Thailand.



"We believe that a love for a sport transcends age. Royal Cliff and Fitz Club are delighted to create events for seniors to enjoy activities that promote a healthy lifestyle. We all know that sports and staying active are the key ingredients for a long, happy and healthy life. As there are already many events targeted at the younger generation, it is important to look after the senior citizens too. This championship is an excellent platform to develop a community of older generation enjoying the sport they love. We are very fortunate to have leading organizations in Thailand that share the same values and passion in promoting a healthy lifestyle for this community", Vitanart Vathanakul, the CEO of Royal Cliff Hotels Group said. "I would like to give special thanks to the following sponsors for being part of our ITF Grade A tournament: The Aspen Tree by Magnolia Quality Development Corporation Limited and Singha Corporation. Their support enables us to hold world-class competitions

that are designed to keep seniors engaged in healthy activities, build a sports community and enhanced well-being."

The Royal Cliff Hotels Group operates four luxury hotels providing tourists from home and abroad with the ultimate hotel experience. It continues to positively impact the communities it operates and promotes quality recreational experiences for the older generation by providing friendly competitions that support an individual's overall physical and mental wellbeing through sport.



Fitz Club - Racquets, Health & Fitness is Royal Cliff's cutting-edge luxury sports center which has been frequented by top ATP players namely Nikolay Davydenko, Mikhail Youzhny, Dmitry Tursunov, Denis Istomin and more who set up camp here every year.

For more information, please contact Fitz Club by calling (+66) 38- 250-421 ext 2621 or emailing fitz@royalcliff.com.



A PLACE WHERE YOU ARE TRULY VALUED



Imagine yourself basking in a stunning infinity edge pool overlooking the Gulf of Thailand. With cocktail in hand and loved ones all around enjoying the serene views of a panorama landscape. Being part of only sun, sea and sky... relaxing in the comfort of utmost luxury with attentive service.

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To take advantage of this offer, please call (+66) 38 250 421 ext. 2878
or send an email to creative@royalcliff.com



Cookie-themed Deluxe Suite

To celebrate the brand's 50th anniversary, DoubleTree by Hilton Phuket Banthai Resort offers the Cookie Suite Experiential Package until December 31, including the cookie-themed King Deluxe Suite with living area and dedicated cookie bar, cookie-scented candles, body-scrub bath amenities, a cookie beach kit with beach umbrella, a complimentary Thai-cooking class and a cocktail-mixing class, daily breakfast for two, one four-course set dinner and much more!

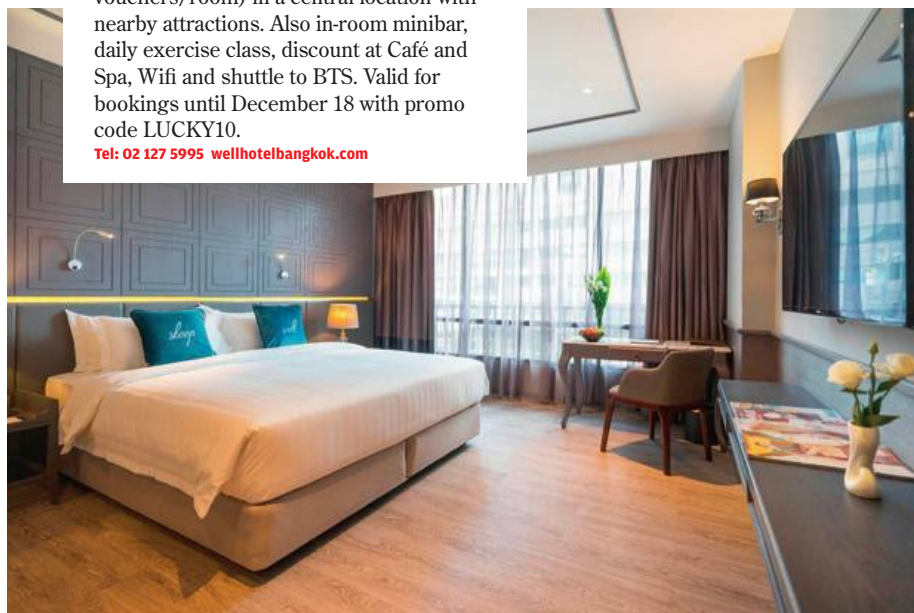
Tel: 076 340850

DoubleTreePhuketBanthai.com/promotions

Lucky 10 Promotion

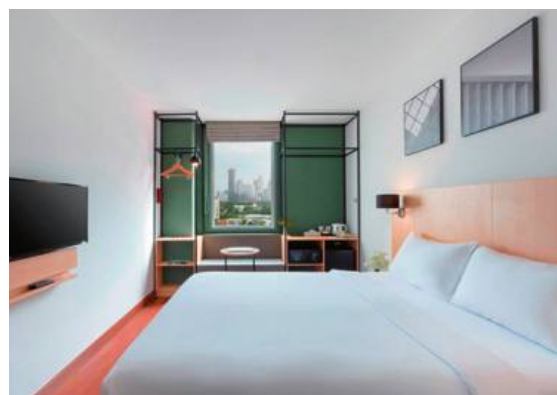
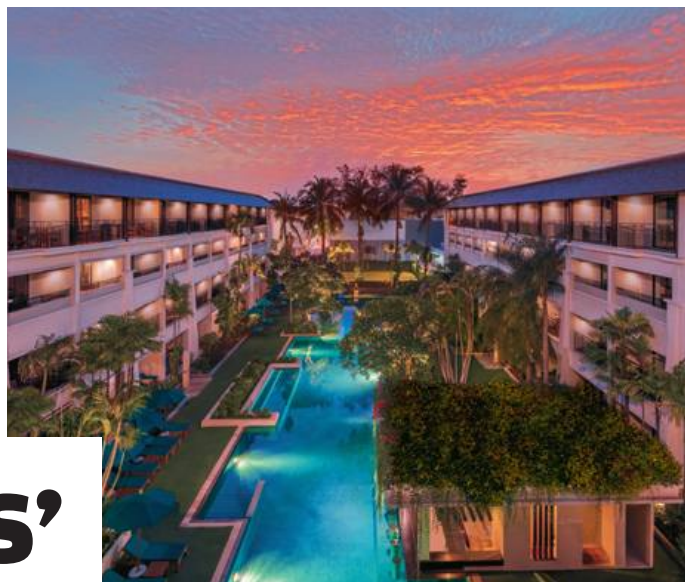
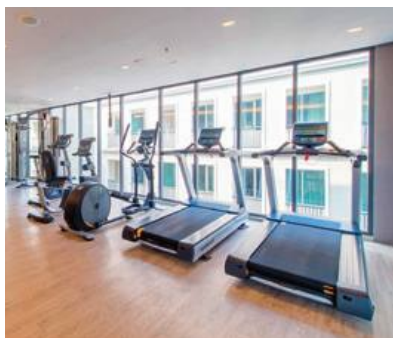
The Lucky 10 promotion at Well Hotel Bangkok Sukhumvit 20 offers guests a Superior Room at 2,800 baht net with free upgrade to Deluxe Room, free breakfast buffet and 100 baht spa voucher (max 2 vouchers/room) in a central location with nearby attractions. Also in-room minibar, daily exercise class, discount at Café and Spa, Wifi and shuttle to BTS. Valid for bookings until December 18 with promo code LUCKY10.

Tel: 02 127 5995 wellhotelbangkok.com



MATES' RATES

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New Style and Well-Being

ibis Bangkok Sathorn has been transformed with a stylish refurbished lobby and lobby bar, and new Superior Rooms offering superlative contemporary comfort. Within walking distance of Lumpini Park, vibrant nightlife, excellent dining and entertainment, shopping malls, Patpong Night Market and BTS/MRT stations nearby, rooms start at just 1,090++ baht per night, with 25% discount and Le Club points too for Accor Club members booking before December 2 for stays until January 19, 2020.

Tel: 02 659 2888 ibis.com

Hilton Pattaya introduces fantastic '7 Days 7 Themes' lunch buffet at edge restaurant



edge restaurant, Hilton Pattaya has launched a unique '7 Days 7 Themes' lunch buffet, a brilliant new dining concept featuring some of the world's most popular and famous dishes, served with stunning panoramic views of Pattaya Bay.

The line-up changes daily so there's always a variety of delicious dishes to suit every palate.

Monday 'Smokehouse Grill'

Your choice of homemade BBQ and Churrasco, including pork sausage, pork neck, bacon wrapped chicken, chicken wing, smoked chicken, smoked pork shoulder. Tex-Mex menus are also available; taco, quesadilla, Tex-Mex salad together with churros. Only 580 baht net.

Tuesday 'Mediterranean Classics'

Enjoy fresh and familiar Mediterranean cuisine featuring healthy ingredients such as olives, tomatoes, fish and vegetables. Highlights include selection of bread, cheese and cold cut, Antipasto, Tapas, Mediterranean salad, salmon in puff pastry with spinach, homemade pizza, pasta, Lasagna, Paella and Crêpes Suzette. Only 580 baht net.

Wednesday 'Burgers, Sandwiches & Salads'

Choose your favorite from our freshly

cooked burgers straight from the grill – beef, chicken and fish. Enjoy club sandwich, tuna cheddar melt, croque monsieur, chicken doner kebab, lamb kofta in pita bread, bananas foster and 'create-your-own' salads. Only 580 baht net.

Thursday 'Hawker Highlights'

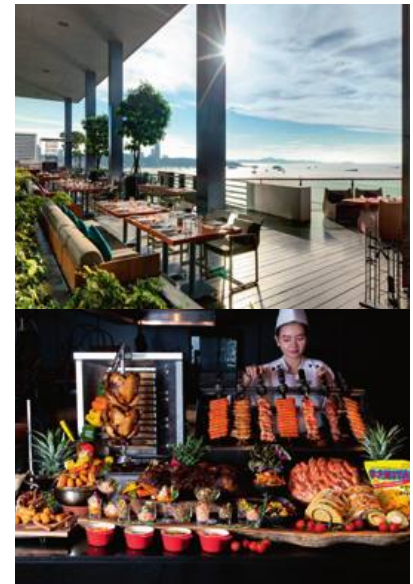
Enjoy a variety of favorite dishes from Southeast Asia such as Khao Soi (Northern Thai noodle), papaya salad, Hoy Thod (crispy fried mussel pancake), Phad Thai (stir-fried rice noodle in Thai style), Chicken Tikka Masala (Indian chicken curry), Dal Makhani (urad dal and kidney bean butter curry), Hainanese chicken rice and braised pork leg and Khanom Khrok (coconut-rice pancakes). Only 580 baht net.

Friday 'Beachfront Seafood Grill'

Discover a Pattaya institution with white shrimp, crab, mussel, squid, river prawn together with international cuisine; sushi, maki, whole roasted chicken, homemade pizza, Asian and Western dishes, desserts and live station of waffle and pancake. Only 650 baht net.

Saturday 'Wok and Roll'

Introducing a new and edgy style of Chinese, Japanese and Korean cuisine. Highlights include red pork



and crispy pork with rice, dim sum, fried rice with Kimchi, beef with Gochujang, Tteok-bokki, salmon sashimi, sushi, maki, cold soba noodle, Yakisoba, Japanese curry, Teppanyaki, Bua Loy Nam Khing (rice dumplings in ginger soup) and Japanese crepe. Only 650 baht net.

Sunday 'Edge Sunday Brunch'

Experience a truly spectacular Sunday Brunch offering a variety of premium dishes from around the world; seafood on the grill – tiger prawns, rock lobsters, steamed blue crabs, seabass in banana leaves, baked mussels, Japanese squids together with river prawns, seafood on ice – imported oysters, prawns, rock lobsters, whelks, New Zealand mussels, caviar, salad, sashimi – Maguro, Hamachi, Salmon, Tako, Sukaru Shrimp, Kani, Hokki Gai, Hokkaido scallop, sushi, live cooking station. Plus Australian lamb T-bone, Australian beef, pork chop, foie gras, Asian favorites, Western dishes and an array of mouth-watering desserts with chocolate fountain. Only 1,500 baht net.

'7 Days 7 Themes' lunch buffet is now available at edge restaurant on level 14 of Hilton Pattaya from 12 noon - 2.30 pm and 12 noon - 3pm for Sunday Brunch.

Advance reservation is recommended. For more information or reservation, please call 038 253 000 or LINE ID @hiltonpattaya or BKKHP_FB@hilton.com

Scott Finsten, Harbour Master of Ocean Marina Yacht Club, and the upcoming Pattaya Boat Show



Scott Finsten

Scott Finsten is no newcomer to the marine industry having moved to Thailand and Ocean Marina almost nine years ago from his home country of Australia, where he was working at the Cruising Yacht Club of Australia.

The initiator of the Ocean Marina Pattaya Boat Show eight years ago, we ask Scott to share with us some background on the show, the plans and goals for this year, and also for the future.

How did the Ocean Marina Pattaya Boat Show come about?

We were planning an expansion to the marina and I said to the team that once we've finished the expansion I'll organise an international-standard boat show to showcase the marina to everyone. We finished, and so I did. **What were the aims of that first show?**

Our primary aim was to target Thai visitors. We wanted to attract Thai people to the show, to showcase the boating lifestyle to Thais and to also interest them in the coastal areas. Thailand has stunning beaches, islands and cruising grounds and

I'd like to see more Thai people appreciating their own coast.

When I first arrived at Ocean Marina almost nine years ago, Thai boat ownership in the marina was at 30%. Today, that has increased; today 45% of the boats in the marina are Thai owned. I attribute a lot of that to the boat show, which has helped and continues to help, introduce Thai people to boating. And I also think the growth of charter on the East Coast has helped to introduce Thai people to boating and increase Thai boat ownership.

How has the show developed over the years?

The most obvious development has been the growth in size of the show. The onshore space is much more today than in year one. The numbers of exhibitors, variety of businesses exhibiting and the diverse range of products and brands represented at the show last year, compared to year one, is considerably more.

We've also seen a huge growth in the number of visitors – they have more than doubled since the show's first year.

What hasn't changed significantly, and this is a good thing, is the demographic of visitors. More than 70% of the visitor profile is Thai. This reinforces our early goals and remains an important goal for the show now and in the future.

What will be new at this year's show?

This year is the eighth consecutive year we have organised the show. The event will take place from November 21 to 24 and will have onshore and in-water displays.

The exhibitor area is similar to last year though we have expanded the in-water space and we can now welcome up to 40 boats in-the-water at the show.

The major change onshore is the roofed areas. This year we will have a single large tent that will be home to most of the onshore booths and displays. There is also raw outdoor space for those exhibitors who wish to create unique displays, but the large roofed area will be home to a diverse range of displays. Being all under one roof is good for exhibitors and makes it more convenient for visitors.

Please share some of this year's highlights?

The in-water demonstrations will return again this year. These are always popular with visitors and allow water sports equipment and "boat toys" best show what they can do.

New in-the-water this year will be a fleet of SV14s. These sailing dinghies have been designed for people with disabilities. Ocean Marina invested in a fleet of eight SV14s which arrived earlier this year with the aim to make sailing more inclusive. The boats will be in-the-water and available for any people with disabilities to have a go. We will have a support team so if you've never sailed before but want to try, you can do so any day during the show.

Ocean Marina Pattaya Boat Show 2019 at Ocean Marina Yacht Club, Pattaya – November 21 to 24

Other highlights include helicopter rides. We are working with an aviation company who will have a helicopter based onsite during the show and will be offering paid trips during the show. There will also be a sea plane company exhibiting at the show for the first time.

In addition to our always-popular yacht cruises that depart every hour throughout the four days, we have this year introduced a two-hour sunset cruise which people can book in advance or at the show. It will be priced 1,500 baht per person and includes snacks and refreshments.

We will also plan to have a fashion show.

The activity programme is bigger than ever before, and this is in

addition to all our regular features and family-friendly activities that we have every year, so I invite everyone to come down to Ocean Marina from 21 to 24 and enjoy the show. Entry is free!

What are your goals for show in the future?

Firstly, we want to build on the last seven years of success. Organising a show of this size is not easy, there are many people involved and many variables. The show has been well received by exhibitors and visitors since we launched in 2012, and we want to build on that.

There's no radical change to our target visitors: our overriding aim is to use the show to introduce more Thai people to boating and to support the industry's growth.

Within the marina itself we have some exciting plans. After a number of expansions over the last eight or nine years, we are now pretty much maxed out in terms of size in-the-water. We can accommodate 450 boats in-the-water, making us the largest marina in South East Asia.

However, we're not resting on our laurels. We are striving to improve and later this year we will be introducing a new waste collection and recycling initiative in the marina. This will focus on waste brought back by boats from cruising. Waste will be separated into receptacles on each dock and then sent for recycling or reuse, with any funds made from the sale of waste going direct to those privately employed on boats in the marina. The marina will not accept any of the revenues, but wish to encourage the boating community to work together to improve the marine environment that we all love so much.





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'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.

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On Friday 29th November 2019

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