

FOR THAILAND'S INTERNATIONAL COMMUNITY



THE Big Chili

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120 BAHT

RESTAURANT

UPDATE

PASHMINA P.

New author
unveils the
Cappuccino
Chronicles Trilogy



PORTRAIT OF A MODERN ADVENTURER



Bangkok businessman Robert Tyler

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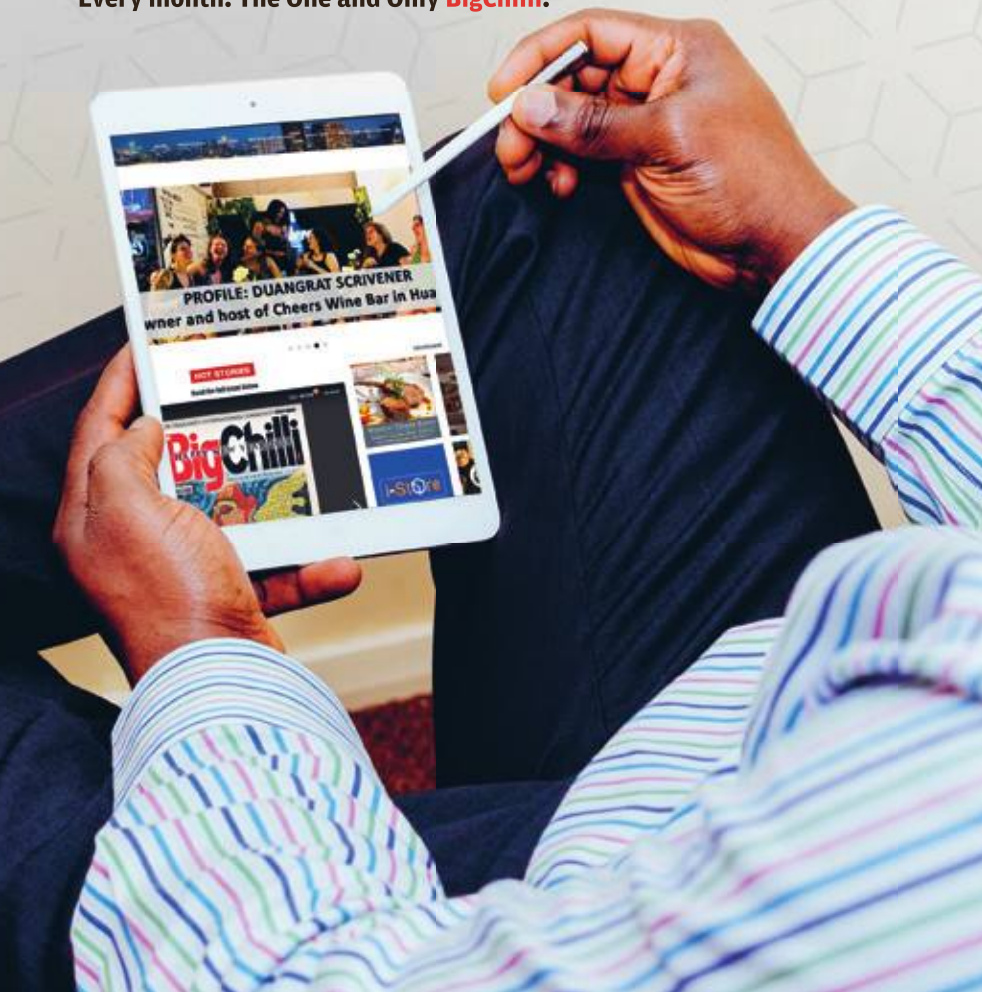
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WRITE

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

FACEBOOK

thebigchillimagazine

EMAIL

thebigchillimagazine@gmail.com

TWEET

@TheBigChilliMag



PUBLISHER

Colin Hastings
editorbigchilli@gmail.com

EDITOR

Nina Hastings
ninabigchilli@gmail.com

SALES & MARKETING MANAGER

Rojjana Rungrattwatchai
sendtorose@gmail.com

ACCOUNT EXECUTIVES

Thana Pongsaskulchoti
thanabigchilli@gmail.com

ACCOUNTING MANAGER

Janjira Silapapairson
janbigchilli@gmail.com

ACCOUNTING ASSISTANT

Wijittra Yanghong
ballbigchilli@gmail.com

ART & PRODUCTION

Arthawit Pundrikapa,
Jaran Lakkanawat

PHOTOGRAPHY

JL & AP

CONTRIBUTING WRITERS

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



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

☎ 02-635-5085, ☎ 081-358-1814

Fax: 02-635-5086

✉ thebigchillimagazine@gmail.com

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Filthy air and non-stop construction - is it time to exit Bangkok?

A long-time resident of Sukhumvit 61 recently spoke with a mixture of anger and resignation about the imminent construction of four 45-storey condominiums in her already busy soi. Apart from blocking her view, these buildings will add substantially to the traffic in the area and pressure on services. Like many others, she is wondering how much longer she can tolerate living in the city she once loved.

Her plight is shared by many others living in central Bangkok who are seeing their formerly tranquil neighborhoods being lost to so-called urban development. The pace of change is quickening, with all kinds of projects gobbling up huge plots of land along main thoroughfares like Sukhumvit and Rama 4 and their various side roads.

They include massive undertakings like One Bangkok, the Dusit Thani redevelopment, TCC's project near the Queen Sirikit Convention Centre and the EmSphere beside the Emporium. Plus endless new condominiums on the rise. And that's only the beginning.

What's more, in the absence of properly observed planning regulations and sensible zoning, the situation will only get worse.

It's easy to imagine the impact all these projects will have on Bangkok's already severely strained infrastructure in the next decade.

Meanwhile, the city's beleaguered residents are facing the worst pollution of its air in history, caused in part by all the demolition and construction. No wonder so many people are making exits plans from Bangkok.

Is there a silver lining? Only in that Thailand has a staggering 454,814 residential units worth US\$41 billion left unsold last year – many of them in Bangkok. Just think how more crowded this city would be if they were all inhabited.

End of the road for restaurants in residential areas?

Owners of restaurants set up in residential areas of Bangkok might be a tad worried about their future after one of the city's top venues lost a recent court case concerning its location in an area known for its upmarket houses.

The judgment went in favor of a resident who complained to the court that the restaurant was responsible for a significant increase in

noise, pollution and on-street parking. Now said restaurant has to make substantial and costly changes to its presences to comply with the court's ruling.

This will no doubt come as good news for many other long-suffering homeowners in residential areas who are plagued by anti-social and probably illegal restaurants. Now they use this case as a precedent in law.

Heard on the street....

Teacher's past catches up with him

former teacher at an international school in Thailand some 30 years ago was shocked to find

A recently that his wayward behavior in the past had finally caught with him when a woman claiming to be a 'victim' of the man in her schooldays named him in a local newspaper where she now lives overseas.

The ex-teacher, whose employment was discreetly terminated three decades ago after the school received complaints from a pupil's parents about his sexual conduct, had thought his sacking had been long forgotten, especially as he was located thousands of miles from Thailand and the former pupil.

The woman's letter suddenly brought it back into focus when she penned her alleged experience as part of the MeToo movement, and revealed his name. Word of the accusation found its way back to the school where until recently he was teaching where he was asked to explain his behavior by the head teacher. Rather than face an inquisition, the teacher resigned on the spot, thus ending a career with an apparent secret intact.

WATCH OUT FOR....

Dart 18 World Championships, Royal Varuna Yacht Club, Pattaya

Tuesday 12 - Wednesday, February 13, 2019

: *Dart 18 Thailand Open Championships*

Friday 15 – Saturday, February 16, 2019

: *Registration & Equipment Inspection*

Saturday, February 16, 2019 : *Practice Race*

Sunday 17 – Friday, February 22, 2019

: *2019 Dart 18 World Championship*

(note: Wednesday 20th February is a spare day)

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Tell us about the plot and main characters featured in your trilogy

The books are about four women, and the complexities they face with age. There are some valuable lessons they need to learn through friendship, connection and communication. However, there is an element of betrayal in the story, which will hopefully have the reader wondering, what next? The men in the book are sounding boards to these women, and reveal a softer side of masculinity.

The first part of the book, *The Cappuccino Chronicles*, is an introduction of the four women, and how the fabrics of their lives are

our offspring and family members, so the last part of the trilogy encapsulates this notion that everything is always evolving and ever changing, with strong foundations of ancestry.

Any living persons involved?

The women in *The Cappuccino Chronicles Trilogy* are a collection of the hundreds of people I have met through my travels and international living experiences. I have had complete strangers tell me that the first book reminds them of their own lives. Certainly I have some close members of my family and friends asking whether it's them.

My name was given to me by my maternal grandfather who had origins in Kashmir. Pashmina, by definition is a shawl made from the wool of Himalayan goats. The material is soft and was considered a luxury worn only by royalty.

My grandparents moved to Thailand circa 1945 where they had five children. My mother is the youngest and was born in Thailand. The two eldest boys were born in India. At the very tender age of 17 my mother got married and moved to Hong Kong where she met my dad.

At 19 my mother was pregnant with me and flew back to Thailand for six months to give birth to me in Bangkok.

The Cappuccino Chronicles Trilogy

- Meet Pashmina P, the force behind a new three-instalment book whose characters every woman can identify with.
- Bangkok-born Pashmina P. uses her Indian heritage and international experiences in Hong Kong, England the US to tell a compelling story about the lives of four women and how they interconnect.
- Here Pashmina P. talks about her own life and how she went from a high-flying PR consultant to art teacher and now an author

intertwined with each other through friendship, time, and a good cup of coffee. In *Mocha Madness* and *Endless Espressos*, the journey of these women continues. And just as important as the air we breathe, they realise that time is actually their biggest commodity in life.

Over the years there are heartbreaks, losses, connections, re-connections and a sense of growth. However, life and legacy is endless; there is always a part of our DNA that is floating around somewhere through

The song 'I'm every woman' by Chaka Khan always comes to mind when I get testimonials from my readers, because the book resonates with women across the world. We all have our good, bad and ugly days as well as our empowered, enriching and magical days. Like they say, we all have the good, the bad and the ugly!

You have a very interesting multi-cultural background in several countries. Can you elaborate?

At four months old I was taken back to Hong Kong where I grew up. I went to a catholic kindergarten called Baptist Kindergarten. Before that I was enrolled into a Chinese preschool, called Fun Full, from two to four years old.

My primary and secondary school years were spent at an ESF (English School Foundation) where I completed my GCSEs and A levels. My dream to own a theatre started at a very young age. At 17 I left home and went to study Theatre Arts at a

liberal arts college in California called University of the Pacific. In my final two years I completed my degree in London at Richmond University and graduated summa cum laude.

Five years ago I obtained my M.Ed. in International Teaching from Framingham State University, Massachusetts.

What languages do you speak?

My main language is English, and some Thai so I could communicate with my grandmother, when she was alive, who lived in Thailand.

Tell us about your family.

I met my Brazilian husband, who is from Rio de Janeiro, in Hong Kong when I was 16. He was a high diver at Ocean Park. We got married in 2003 and have two beautiful daughters who claim to be “Braz-Indian.”



The story started with four fictional women sitting in a coffee shop talking to each other – and this scene stood out like a movie in my mind. I began day dreaming about the décor and surroundings of the coffee shop, and what these women looked like, and what they were saying to each other.

After graduation, what did you do?

While still in the UK I played the role of Zanche the Moor in *The White Devil*, by John Webster, on a fringe stage in London’s West End. Actually, my dream was to go to RADA (The Royal Academy of Dramatic Arts) as well as do a minor in journalism so I could pursue my other dream of becoming an anchor on CNN.

However, I was summoned back to HK because my parents were not keen on me staying abroad.

I landed a receptionist job with a reputable golf company who were property owners from Shanghai.

After two years of working there, I moved into a PR firm where I worked for six years. As the English copywriter of a reputable PR firm, my Shanghainese boss introduced



me to the world of Hong Kong's high society. I helped to open the Louis Vuitton flagship store at the Landmark, met Marc Jacobs – when he started the trend of wearing trainers with suits – and I even danced with Nino Cerruti of Cerruti Jeans.

My life in Hong Kong was a dichotomy of two separate lives. On the one hand I was rubbing shoulders with Hong Kong's Moghuls and on the other hand I was dating my Black Brazilian boyfriend in secret, because of the backlash of racism from the Indian community.

After an amazing and sometimes crazy life in PR, I felt drawn to teaching, and obtained my license as a qualified NET (Native English Teacher) in Hong Kong through the government. This was a far cry from the PR world, as I was forced to teach at local government schools where children were under privileged and often from broken homes. Most of the children's parents at these schools were either in jail or working four jobs to put food on the table.

After receiving my license, I worked at an Arts school called Kids' Gallery owned by the Hotungs in Hong Kong, I taught a class to children, which was enchanting.

What sparked an interest in writing?

I have always loved reading and writing. I read *Roots* by Alex Haley when I was

six years old. Judy Blume, Roald Dahl and the Enid Blyton series were my go-to reading materials. My mother's library included a collection of memoirs, true crime stories, self-help books, poetry books, cook books and of course Danielle Steele's and Jackie Collins' books. My father's collection was *Tai Pan* and *Shogun*, by James Clavell and other books that resonated with strong and sardonic themes.

“

After 14 years teaching at the same establishment, it was a time in my life when I felt like I needed to take the risk and do something different. Two years ago I revisited all of my notes, and began writing. The trilogy was complete in two years.

I wanted to write plays and screen plays as a young child, because owning a theatre was always in my sub conscious. Writing and reading become some of my favourite hobbies. In school, I loved doing research on the classics like *Britannicus* by Racine, Roman theatre, Greek theatre

and modern theatre all the way to musicals. I was fascinated how words and musical notes on a piece of paper could come to life through movement and voice. It was as if theatre brought words to life. Broadway was fascinating to me.

I wrote my first play entitled *I-N-S-O-M-N-I-A* which was also my first piece of writing that was produced in London while at university, and then again for an international school in Bangkok 20 years later.

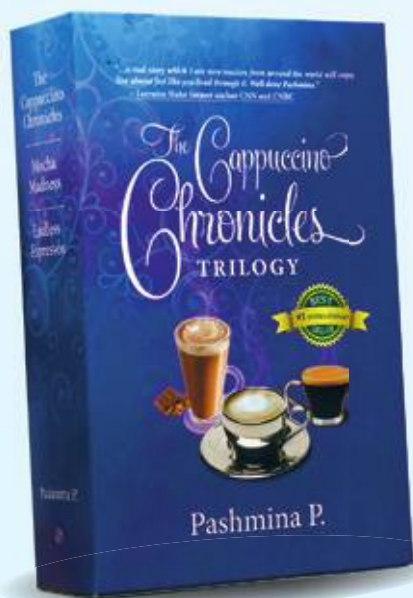
What are the most important qualities needed to be a successful writer?

Patience, humility, perseverance and understanding that failure and success go hand in hand. And, of course, writing every day as a practice. I think healthy habits of a writer include reading different kinds of material and genres. As a writer, success comes from your craft through daily, weekly, and monthly goals. Setting benchmarks for your work and life as an author; you have to be willing to evolve and never stop learning.

Having a strong foundation of people who believe in your journey and want to catapult you because they see and share your vision, is paramount to any kind of success. Foundation, goal alignment and discipline are key, and that is what helps you soar.

What is the background and influences behind the trilogy?

When I began writing *The Cappuccino Chronicles Trilogy*, it started off as a journal exercise for me. I was thrown into a tragic state of mind when my eldest daughter was born premature at 26 weeks. For three months my heart was broken, and I would feel jittery and nervous as the hospital staff told me that they had no idea if my daughter would survive. Her tiny 960-gram body was in need of daily blood transfusions from her father, and milk from me, for her to survive. The doctors told me to live day by day, and with no expectation. They told me to live for the moment, as they tried their best to help Michellie – my daughter – survive.



I turned to writing to heal myself. The story started with four fictional women sitting in a coffee shop talking to each other – and this scene stood out like a movie in my mind. I began day dreaming about the décor and surroundings of the coffee shop, and what these women looked like, and what they were saying to each other. I spent hours and hours at the coffee shop at the hospital where my daughter was born, and I began to write and write and write. I felt a sense of relief when I was writing and that is how *The Cappuccino Chronicles* was born.

Which writers do you admire?

Jumpa Lahiri is one of my favourite writers. Although she is of Indian origin, she is considered an American writer. Her background of living in Boston and in India helped her to write one of my favourite stories called the *Namesake*. Lahiri is a poignant writer, who fuses humour and culture together to create stories which have an inclusive as well as international theme. Her books have won a number of prizes, and her fortitude inspires me as an Asian woman writer.

Shel Silverstein is a children's author I grew up with. My father bought me the whole series when I was in college. I love his sarcastic tone, and the way he writes for adults and children alike. Simple illustrations in his book make the reader feel connected to some kind of simplicity, yet his writing can be tender, fierce and ironic all at the same time. When I was teaching, Silverstein's poems were a great way to begin the class with an ice breaker.

Saying that I like Shakespeare may come across as a cliché, but he was one of the very first playwrights who inspired my idea of building a theatre. His plays are creative, and the use of plots and subplots gives way to an abundance of creativity when actors bring his stories to life. When I visited the Globe Theatre in London, I

was further inspired by Shakespeare and his journey.

Was it a challenge to actually get your books published?

Looking for a publisher today is very different from a few years ago, and even more so compared to a decade ago. Before embarking on my life as an author, I spent countless hours researching and investigating which publishing route to follow. There are



so many different options, and the list of how to become well known in your genre lies in good marketing and PR Skills.

My mentor, who is a NY Times bestselling author, says that everyone has a story inside them, and we all have the ability to tell a story.

I opened up my own company called The Online Author's Office to assist anyone who is interested in getting their writing published. We have a team of eight people who will mentor, design, edit, research and connect authors to reputable people in the publishing world to help catapult their vision as an author.

How long did it take you to write *The Cappuccino Chronicles Trilogy*?

I started 16 years ago, but left the manuscript in a cupboard for 14 years. I was a teacher and the Head of the Visual and Performing Arts department at an international school in Thailand. After 14 years at the same establishment, it was a time in my life when I felt like I needed to take the risk and do something different. Two years ago I revisited all of my notes, and began writing. The trilogy was complete in two years.

What's next?

Seeking the right people to see my vision of creating a series of *The Cappuccino Chronicles* is at the forefront of my goals at the moment.

I have also been commissioned to write a nonfiction children's book, due for release next year. I am also in the process of finishing *I Am the One*, which is a collection of nine short stories.

How do you spend your leisure time in Bangkok?

Reading, writing and playing tennis are my favourite hobbies. I spend time with my family and friends. We also love to escape to the beach, which is the best part about living in Thailand.

We also host workshops in Bangkok for publishing, writing, children's writing, and the art of storytelling. The Online Author's Office has collaborated with a company in Canada called Hearts to be Heard, which is a charitable organization that helps to give children a voice. The company focuses on helping children with special needs write their story. We recently held a workshop in Thailand, and children from the Bangkok community participated in a competition. Two participants from the workshop aged 10 and 15 were shortlisted for the competition. Giving back to the community, that I live in, is always something I teach my daughters, and we often spend time helping the needy and under privileged.

Jim Jefferies



This month at the Comedy Club Bangkok

8.30pm Friday Feb 1st

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THURS Feb 14th & FRIDAY Feb 15th. 8.30pm
TINDER HELL - Valentine Special. Improv Comedy!

About: Let's celebrate Valentine's day with horror stories, online dating catastrophes, horrible hook ups, and true love. Audience dating stories retold live on stage with some tasty embellishments by our improvisors. This show makes a great idea for a first date! Or a last date! With improv comedy as made famous by 'Whose Line Is It Anyway' and 'The Second City'. Led by a multi award-winning improviser and featuring the best of Bangkok's improv comedy community, treat yourself to funny, you won't regret it!

Tickets:- B400 in advance, B600 on the door.

FRIDAY Feb 22nd. 8.30pm

Stand-Up Comedy Open Mic!

About: It's back to stand-up comedy open mic at The Comedy Club Bangkok! With Bangkok's ever more seasoned veteran comics, international guests and newcomers!

Tickets:- B250 in advance, B400 on the door.

Why couples on their first Tinder date make such great comedy!!

By Drew McCreddie



■ One of the most popular shows at The Comedy Club Bangkok is the Tinder Hell show, which is a night of improvised comedy with a dating and relationship theme, and

somewhat surprisingly, the choice for several couples on their first Tinder date together.

The improvisers take real life dating stories from the audience and turn them into comedy scenes, re-enacting some dates, or turning audience

dating nightmares into fuel for a game.

For those of you who don't know how Tinder works, basically you put pictures of yourself up on the Tinder platform and then people you would like to have sex with judge you based on your appearance and either swipe right if they would possibly like to have sex with you, or left if you are too damn ugly.

There is an area where you can write a little about yourself... but people only really read that once they have already approved of you based on your looks. There are also people who use Tinder to find true love, but you are free to swipe left on those people.

If both parties think the other party is attractive and swipe right, then the app matches you together and allows you to chat with each other. You start by saying "What's up?" or "Hi," and

then replying, "Not much," or "Hi."

The conversation then goes in one of three directions: 1) You mindlessly chit-chat until you agree to meet up for a coffee (which is code for meet and if you look like your picture then have sex) OR 2) you mindlessly chit-chat for a bit then ignore each other OR 3) you start talking dirty and asking each other what you are 'into' and then meet for 'coffee'.

As mentioned, for some couples their first meet-up ends up being a date to go see the Tinder Hell show at The Comedy Club Bangkok. You may think it is a bit risky as you may be targeted by the improvisers and be the subject of their good-hearted ridicule, but the fact is that as two people who know nothing about each other, you are pretty safe.

The people who are really in danger of some hilarity at their expense are the old couple who have been married for 50 years. After all, they know every embarrassing thing about their partner.

What is most surprising is that the hook-up rate for those who Tinder-first-date it at The Comedy Club Bangkok is pretty good. Almost every couple who comes to Tinder Hell as a first date end up having a relationship. At the end of the last show, one couple could barely wait to get out of the club to start the festivities! After all, if you can laugh together, then sex is going to be that much less stressful.



JOJO SMITH



Advance tickets available from ComedyClubBangkok.com and The RoyalOak pub!

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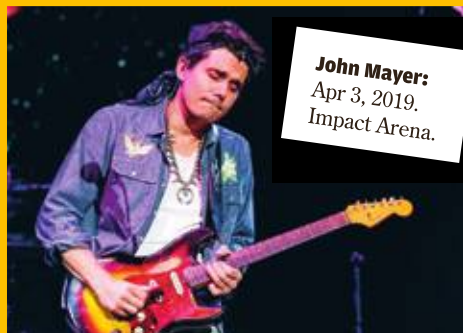


Maroon 5:
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Impact
Challenger,
Impact Arena,
Muang Thong
Thani.

Pet Shop Boys:
Apr 4, 2019.
Impact
Exhibition Hall 5.



John Mayer:
Apr 3, 2019.
Impact Arena.



Rita Ora :
Mar 11, 2019. Crystal
Arena, Crystal Design
Center.



Ed Sheeran:
Apr 28, 2019.
Rajamangala
National Stadium





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Premier League

Fixtures February



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United (Sky Sports)
Brighton v Watford
Burnley v Southampton
Chelsea v Huddersfield Town
Crystal Palace v Fulham
Everton v Wolves
17:30 Cardiff City v AFC
Bournemouth (BT Sport)

Sunday 3 February 2019

14:05 Leicester City v Man Utd
(Sky Sports)
16:30 Man City v Arsenal
(Sky Sports)

Monday 4 February 2019

20:00 West Ham v Liverpool
(Sky Sports)
**Should either club be in an
FA Cup fourth-round replay,
this will revert to Sunday, 3
February, midday, live on Sky
Sports.*

Saturday, 9 February 2019

12:30 Fulham v Man Utd
(Sky Sports)

Crystal Palace v West Ham
Huddersfield Town v Arsenal
Liverpool v AFC Bournemouth
Southampton v Cardiff City
Watford v Everton
17:30 Brighton v Burnley
(BT Sport)

Sunday 10 February 2019

13:30 Spurs v Leicester City
(Sky Sports)
16:00 Man City v Chelsea
(Sky Sports)

Monday 11 February 2019

20:00 Wolves v Newcastle
United (Sky Sports)

Friday 22 February 2019

19:45 Cardiff City v Watford
**Due to Wales v England Six
Nations rugby on 23 February.*
19:45 West Ham v Fulham
(Sky Sports)

Saturday, 23 February 2019

12:30 Burnley v Spurs
(Sky Sports)

Arsenal v Southampton
AFC Bournemouth v Wolves
Chelsea v Brighton
Leicester City v Crystal Palace
Man Utd v Liverpool
Newcastle United v
Huddersfield Town
17:30 Everton v Man City
(BT Sport)

**Note that matches this
weekend are subject to
postponement due to possible
EFL Cup final participation*

Sunday 24 February 2019

12:00 Chelsea v Brighton
(Sky Sports)
14:05 Arsenal v Southampton
14:05 Man Utd v Liverpool
(Sky Sports)

Tuesday, 26 February 2019

19:45 Cardiff City v Everton
19:45 Huddersfield Town v
Wolves
19:45 Cardiff City v Everton
19:45 Huddersfield Town v
Wolves
19:45 Leicester City v Brighton

Wednesday, 27 February 2019

19:45 Arsenal v AFC
Bournemouth
19:45 Chelsea v Spurs
(BT Sport)
19:45 Newcastle United v
Burnley
19:45 Southampton v Fulham
20:00 Crystal Palace v
Man Utd
20:00 Liverpool v Watford
20:00 Man City v West Ham
(BT Sport)

Saturday, 2 March 2019

AFC Bournemouth v Man City
Brighton v Huddersfield Town
Burnley v Crystal Palace
Everton v Liverpool
Fulham v Chelsea
Man Utd v Southampton
Spurs v Arsenal
Watford v Leicester City
West Ham v Newcastle United
Wolves v Cardiff City

DON'T MISS



Bangkok International Rugby Tens



February 16 and 17, 2019
Patana Sports Complex
Sukhumvit Soi 105
Entry is free
bangkok_10s_rugby@yahoo.ca

RUGBY - SIX NATIONS CHAMPIONSHIP



ROUND ONE

 **France vs Wales** 
Stade de France (Paris)
Friday, February 1
8pm GMT.... BBC



 **Scotland vs Italy** 
Murrayfield (Edinburgh)
Saturday, February 2
2.15pm GMT.... BBC

 **Ireland vs England** 
Aviva Stadium (Dublin)
Saturday, February 2
4.45pm GMT.... ITV



ROUND TWO



 **Scotland vs Ireland** 
Murrayfield (Edinburgh)
Saturday, February 9
2.15pm GMT.... BBC

 **Italy vs Wales** 
Stadio Olimpico (Rome)
Saturday, February 9
4.45pm GMT.... ITV

 **England vs France** 
Twickenham (London)
Sunday, February 10
3pm GMT.... ITV



ROUND THREE

 **France vs Scotland** 
Stade de France (Paris)
Saturday, February 23
2.15pm GMT.... BBC



 **Wales vs England** 
Principality Stadium (Cardiff)
Saturday, February 23
4.45pm GMT.... BBC

 **Italy vs Ireland** 
Stadio Olimpico (Rome)
Sunday, February 24
3pm GMT.... ITV

ROUND FOUR

 **Scotland vs Wales** 
Murrayfield (Edinburgh)
Saturday, March 9
2.15pm GMT.... BBC



 **England vs Italy** 
Twickenham (London)
Saturday, March 9
4.45pm GMT.... ITV

 **Ireland vs France** 
Aviva Stadium (Dublin)
Sunday, March 10
3pm GMT.... ITV

ROUND FIVE

 **Italy vs France** 
Stadio Olimpico (Rome)
Saturday, March 16
12.30pm GMT.... ITV

 **Wales vs Ireland** 
Principality Stadium (Cardiff)
Saturday, March 16
2.45pm GMT.... BBC

 **England vs Scotland** 
Twickenham (London)
Saturday, March 16
5pm GMT.... ITV

SUPER BOWL 2019

FEBRUARY 3rd





Designed to make a very loud entrance - a typical upcountry music truck

Dying to make noise

By Sam Wilko

At night in an upcountry village, noise is not an issue – but come sunrise all things audible rapidly change with public announcements, trucks, motorcycles and vendors turning the place into a cacophonous ear-battering battlefield. It's even noisier, says a British expat in this bitter-sweet tale of life in Thailand's Northeast, when there's a funeral and the 'Noise Man' comes to town and cranks up his sound gear to the max

■ My Thai family and I live in Nong Chaem, a small village of some 2,000 inhabitants located 100km to the west of Khon Kaen in the mid-northeastern reaches of the country. The nearest ATM is a 25km trek away over some scarily rutted roads until you hit the

smoother two-lane 'highway' leading into marginally larger Chom Phae.

Local roads are best avoided once the sun sets over the western peaks and if you want to preserve your car's shock absorbers and tyres you'd best not drive by night.

Our village, a miniscule blimp on Thailand's geographic radar, offers very little in the way of labour for its residents except during the twice-yearly rice and sugarcane harvests so it's a decidedly tranquil place to be at nighttime. Here, on a normal evening,



Quiet by night, but noisy by day - especially when there's a funeral

cicadas chirrup their cheerful choruses while you can occasionally hear the distant yet distinct rising cry of the brown Thai coucal crow (*Centropus bengalis*). People head off to bed at nine o'clock and the streets are deserted and all the shops shut by half past eight.

In case you're wondering, the nearest bars or pubs are 30km away and are really not worth visiting. It's a far cry from Bangkok's bustling nightlife. Yet this sleepiness is not without its charms and the soft-spoken locals are excellent neighbours.

But come sunrise all things audible rapidly change. To start off, public announcements by the *Pu Yai* (the village headman, a genial chap blithely unaware that he is waking everyone up with a barrage of largely irrelevant information) are cranked up to MAXIMUM VOLUME with tinny speakers blaring out at cruelly and cleverly intrusive locations throughout the village.

Sip-lor (10-wheel trucks) rumble, roar and banging their empty trailers, sashay their way through the main thoroughfare, sound trucks – their roof-mounted speakers trumpeting wares for sale, ranging from fresh pork (*"moo ma leow, moo ma LEEOW"*) to eggs to even bicycles and spectacles, bump through the ruts (it's a mystery how they manage their diesel costs) while students' motorcycles with their mufflers neutered snarl, shake, rattle and roll their way to school in much the same way that we, as kids, used to attach pegs to our bicycle spokes in order to sound like grown-up mo'bikes. So quite early on in the day our 'tranquil' village morphs into a cacophonic ear-battering battlefield.

All this noise is well and good and even accepted; certainly not challenged, that is until a member of the community passes away.

I should explain that this sad event is not uncommon here given the propensity of heavy-drinking villagers lavishly indulging in *lao khao* – an eminently affordable rice spirit and probably the most serious contender as a deadly alcohol concoction since prohibition America's moonshine.



All this, combined with the lack of younger local people due to their collective exodus to better-paid positions in Phuket, Bangkok and Pattaya, gives the place a somewhat 'mature' feel. To put it bluntly, this part of the country is God's waiting room and the number of elderly, and mostly male folks, shuffling through the exit door is quite startling for an outsider looking in.

The first sign of a local demise is three cannon-like fireworks exploding, resounding across the fields to announce the unfortunate's passing. Flocks of panicked birds rise, then calm themselves. But unlike the unsuspecting avian population we steel ourselves to what must surely follow: total audio carnage.

A local audio man is hired by the bereaved family. He duly arrives with

a sound setup that looks like a mobile mini music festival rig and is easily as powerful in terms of sheer wattage. The Noise Man proceeds to blast out hypnotic Issan tunes and songs at window-cracking, crockery rattling, foundation-shaking levels from six in the morning until late in the evening for days on end interspersed with Buddhist monks' chants and folksy sermons – all perfectly audible throughout the village. You might say that it's a collective experience.

Now here's the paradox: If you were to shut your eyes while passing one of these noise fests, images of a crowded marquee bursting with folks rubbing shoulder to shoulder would automatically spring to mind due to the almost incredible cacophony reaching out far into the surrounding countryside. I mean it really *sounds* like a major event. But open your eyes and you'll witness no more than 10 people seated randomly on the red plastic chairs supplied by the Noise Man. And oftentimes absolutely no-one is there to encourage him. Nonetheless his sound gear is cranked up to the max.

Yes I know, when in Rome etc...., but these setups are remarkable due to the maddeningly unequal noise-versus-people equation of folks actually attending these events. They simply don't add up in the Western mind but are perfectly logical to Thai rural society.

Noise equals prestige here in Nong Chaem and I daresay in a lot of other villages nationwide. One last addendum is that a Buddhist monk beats out tattoos on a huge drum and gong every evening. And I simply love it.

Put up with it, farang. It's Thai rural life.



Lifetime rugby fanatic and award-winning team captain, wit, raconteur – and now author of an uproarious new book ‘Taking it Up the Blindside’ revealing what really happens when grown men become boys and go on a rugby tour.

Profile

Jon Prichard

Name: Jonathan Mark Prichard.

Age: My mental age is about twelve and my physical one seems about seventy-seven.

Born: Kingston-upon-Thames, UK, in 1957.

Education: I went to a Catholic boarding school in Berkshire at seven and came away with three A levels and healthy respect for the cane. Thence to Building College in Guildford, Surrey, and somehow acquired two diplomas with distinctions and a physics O' level (a mandatory requirement I didn't have before the courses).

First job: Management trainee with Holland Hannon & Cubitts, a much respected firm in the days of Charles Dickens. My second as a planning engineer with Costains based in Maidenhead.

Family background: I was the second child in a family of four kids with three sisters. Dad was a very bright, successful solicitor and Mum the greatest person in the world.

Family today: I have managed to have a number of families of my own and I am the proud father of six kids from various wives. Identical beautiful twin daughters: Holly and Sam, a huge No1 son Billy, and then Danny now nineteen and at university in London. My new offspring are two wee girls; Jessica at three and a toddler Nicky at one.

Your profession: I am a Building Project Manager.

Where do you live in Thailand? I bought a condo some years ago in Soi Soonvichai off Petchaburi Road near the Bangkok General hospital – a great location – near enough to the new airport, supermarkets all around and a short taxi ride to some bars/restaurants in Sukhumvit...oh and the safety net of the hospitals nearby!

How long in Thailand? I came here in 1991 as the Country Manager for a JV with a Hong Kong company. I was on my

own at first to check-out the lie of the land then my wife and three kids followed when I had prepared the house, staff, schools and stuff.

In UK at the time the building industry was going through a massive slump so there was very little work. A QS buddy I was working with when we were rebuilding the Palm Hose in Kew Gardens recommended I contact his old boss in Hong Kong as he needed a No.2 in his building firm. He posted me to Thailand. Later I set myself up in small building consultancy companies but suffered badly by clients not paying during the late 90s.

I have worked these passed fifteen years with Bruce Hill and his company ACH Management.

Your current state of health? Well despite a truly ignorant and careless grasp of how my body works beyond; eating, taking on fluids and attending the WC as needed – it remains a mystery as to how this bucket is still working.

I have badly injured knees for being a Fat boy (rugby term) and lots of snow skiing so running for a cab is a no-no these days. I don't and never have smoked, my eyes work ok and the evidence shows there is no shortage of sperm. Well there is now – I went for the snip to save on school fees!

Why write a book about rugby? I was just closing out a four-year construction project in Sarawak Borneo, when I considered all the fun and laughs and mischief we had enjoyed playing rugby in Bangkok and on tours in Asia. All the rugby books on the market are mainly autobiographies from the stars of the day, and are a little stilted and frankly too sanitised. I understand why of course – but I thought readers needed something more earthy, real, truthful... incriminating.

None. My father is frankly astounded I can string three words together. The stories started a little naively and maybe didn't flow so well but the crazy syntax improved. Actually, short true stories were easy as they simply came from my memory and flowed off the proverbial tongue. Many are exactly that – pub stories reiterated ad nauseam.

A photograph of three men standing together at a formal event. They are all wearing matching dark blue and white vertically striped tuxedo jackets over white shirts. The man on the left is wearing a red tie and holding a glass of white wine. The man in the center is wearing a red bow tie. The man on the right is wearing a dark patterned bow tie, has his arm around the man in the center, and is holding a glass of white wine. All three are smiling at the camera. The background is dark and out of focus.

Jon, left, on tour with British Club teammates Bruce Hill, centre, and Andy Talling during the team's glory years

*"Unvarnished, unfiltered, uncensored, unbiased, unchecked,
unrestrained syndromatically drawn." —Pop Mail Enquiry Magazine.*

TAKING IT UP THE BLINDSIDE

BY JON PRICHARD

*"Lies... lies and more lies.... it's a whole lot of lying from lies of lies!"
Anonymous... that is not me on page 128.*

Wow that's a big one. I think mainly it must be the whole ethos of the rugby code. It's a very physical and frankly dangerous sport and you must respect the opposition and help and aid your team, your mates and always the Referee. I even said that with a Capital 'R'. The Referee is fundamental to the matches and the total respect one must have for authority – that trait is absolutely laughable in soccer. The fans – well most rugby fans have actually played the game and retired early or late and KNOW how to behave even if surrounded by the opposition fans. Banter and ribald comments are all part of rugby's story.



So arguments and punches thrown during a game (as often happens) are immediately forgotten in the bar later on?

On the whole yes. Despite smashing the opposition at every possible opportunity before the final whistle goes - after that its shake hands and clap the beggars off the pitch and then to the bar. There is no end of teasing, mockery, joking and discussion on the punch-ups and big hits in the bar but as you said that is over a beer or five.

It's expected that boys will behave badly on tour, right?

Another big question. It's simply, I think, that unlike a game on Saturday or mid-week, the lads are all together for say, four or five days or longer and expectations, a holiday atmosphere, pre-tour build-up, foreign climes, and the promise of cuddly options can, maybe induce some mischief. 'Nuff said?

Do ladies-only rugby tours happen?

I've never been on one. Yes indeed and we often encounter the Ladies from Hong Kong and our own sides in Bangkok at tournaments around Asia. They are no Mother Teresa's I can assure you!

The worst behavior or craziest stunt you've ever witnessed while on a rugby tour?

It's completely unacceptable today and very bold even then but back in the early 90s the team went on a local tour to Phuket and in the Fines Court on Sunday one of our very Middle-Eastern looking players was dared to rush into the open restaurant opposite, dump his kit bag on the floor and run out waving his arms and shouting Allah Akbar!! The reaction was delayed to start with and then abject chaos and panic. An awful simply awful ruse - but they should have known as the rest of the team was only across the street egging on the guys and generally misbehaving?

The funniest stunt or moment you've ever witnessed while on a rugby tour?

I think the tale about 'Bishop to Porn 3' tells that one. Read and believe...

Is it true that what goes on during a rugby tour stays on tour?

Oh yes... definitely. Until now of course....Hmmm.

What happens when the above rule is not followed?

To my knowledge that has never happened. It Lore and Law in any club. There is no need to incite speculation with any tales or suggested mischief and upset girlfriends or wives so best to simply keep Mum.

What's your favorite rugby tour destination, and why?

Thailand is an absolute haven for golfers and rugby players alike - for the good food of course! Hong Kong and Singapore are experienced player destinations but too expensive. South Africa was a fabulous destination

but far too dangerous on the pitch. The Philippines – it's got to be the Flippers: sun, sea, Suur and comely wenches – for those not in a relationship of course!

Your favorite rugby moment?

Winning the Thailand League 1 Cup in 1993. Unique and unmatched to date.

Worst rugby moment?

Losing the same Cup in the last minute of 1992.

Best team you ever played for?

Probably that 1993 British Club side – we even had Marcus Carling playing centre then whilst his brother Will was captaining England. I even sent Marcus to the bench for defying my rule not to kick the ball to the Thai opposition. Magic moments!

Best team you ever faced?

Wasps 2nd team back in about 1979 when we at lowly Windsor RFC played away against about five England players returning from injury. Lost 77-4.

Best team you've ever watched?

I was in the crowd at the Sydney final in 2003 when England won the World Cup. Remember they went to extra-extra time and only Johnny Wilkinson's drop goal ended the hysteria and started the euphoria.

World's best-ever players?

I've met Jona Lomu of All Blacks fame in the flesh and would never want to tackle that munt, God rest him. The Springbok Joost van de Westhausen was again a brilliant, hard superstar – God rest him too. I do hope Justin Marshall is going to be OK now he's on my trio of the best...but he was fabulous and now the most impartial and accurate New Zealand TV commentator.

Rugby in Thailand – how do you rate it?

When we came in 1991 it was all backs and running and skills but no emphasis or ability in the forwards. With dietary changes they are much bigger now and compete well but I fear they don't travel well and lack

some real coaching direction on being ruthless winners.

Who's your best mate in Thailand?

No doubt: Bruce Hill. He's the \$%#@ who brought me out of my divorce doldrums and got me playing again in the late 90s. He's been my protecting younger brother and my employer for years.

When your rugby playing days are over, what do you do?

My last game was when I was fifty – eleven years ago now. The knees had simply had enough and if you cannot



Despite smashing the opposition at every possible opportunity before the final whistle goes - after that it's shake hands and clap the beggars off the pitch and then to the bar.

get near the ball what's the point. I don't enjoy watching much – because I'm jealous of the fitness and fun of others playing our game I guess – and despite a wealth of misdemeanour experience I don't coach well either. I guess I have now turned to writing?

Outside of rugby.....your high and low points in Thailand?

The highs are easy: Fun with the kids on holiday when we first came and the British Club facilities we enjoyed. The food and the capital's ever improving entertainment. It's a warm, never chilly haven of tropical bliss. The lows and there have been a

few: my first, most unexpected divorce and loss of our first three kids later when they returned to UK. The second being when my second wife absconded to Indonesia with my son Danny. Very upsetting and frankly a vile thing to do...sniff.

Most interesting person you've ever met?

I have had the privilege to meet Margret Thatcher and then our own dear Queen here in Bangkok. A personal one-on-one face to face chat with Queen Elizabeth should have been my high point – but I was so stupefied with shock and awe I simply mumbled and bumbled and left her in no doubt why the Empire has crumbled!

As a precaution to others, where do rugby players hang out in Bangkok?

Today I am a little out of touch after four years in Borneo but – Soi Cowboy at Sukhumvit 23 is a perpetual oasis, Soi 33 bars have all gone and so maybe Patpong and Nana plaza – but again maybe the average rugby lad has improved from the slimy degenerates we were and they have found bijou restaurants instead?

Your favorite Bangkok restaurant?

Wow just chose one? Historically, with lots of memories and burps of satisfaction: Himali Cha Cha.

Best place to visit in Thailand?

For food, beach fun, sunshine, kids and adult sports games – Phuket's west coast. For history and respect – Kanchanaburi and the Bridge over the River Kwae.

What's next for you?

Book #2...already written actually just need to see how this one goes...

Any final thoughts?

Nope all those questions have quite tuckered me out.

Mongolian hordes and other beasts from the East: excerpts from 'Taking it Up the Blindside'

Catcher's Joy

The opposition an un-remembered team, maybe the Manila Napkins RFC, or just extract the fattest, ugliest, spottiest, meanest-looking expats from the capital of any Asian outpost and you have a good idea of the team image we faced; they, equally fortified from the night before, were farting and belching in a quasi-Haka to enliven their spirits and prepare for the battle ahead.

Our young and chisel chinned fly-half Steven Reece, as all bloody fly-halves on the planet, was in his playing kit from the day before, which for most of us had been a rugged and desperate twelve hours of intense physical contact involving both humans and Mother Earth. He on the other hand was, apart from a few sprinkles of mud splashed up the rear of his shorts, from where he had evaded any need to tackle the day before, as pristine as if he had come straight from the laundry.....tossler.

Anyway, Steven, in all his Percil splendour, stood centre field with the referee and used his heel to create the traditional muddy kicking tee on the spot, long before any of those plastic aids appeared. He then looked about himself as some ancient Greek General might have done surveying the lay of the land before the battle of Heydudeopolous, nodded to the ref as if they were old mates and bent down to place the ball on the mound.

Then in a display of almost unparalleled Omen-like zeal, Stephen proceeded to vomit massively over the ball. He didn't flinch or move or redirect the flow, nor too did his involuntary reflex decide to retain any of the semi-solids or liquids he had consumed until the entire contents of the Old China Hand breakfast with whiskey chaser, had been deposited in all its glory onto the still erect hallowed elliptical ball.

Reece was mortified and out of breath from his exertions. But in a truly

repentant and begging manner turned to referee and sputtered....

"Oh my God, I am so sorry, really so sorry sir"

To which the referee looked down his aquiline nose, and with a slight smirk and in the manner of Colour Sergeant Major Bourne in Zulu, boomed;

"Never mind Son, never you mindyou're not receiving!!"

Those terrifying Mongolians

The National Team took the field and we inspected each one to see which was our opposite number or at least distinguish forwards from backs and that would have been a difficult task even for a qualified anthropologist.

Even including the subs standing on the side lines, they were all, to a man, about 5'7" tall, hugely muscled in the shoulder, bulging thighs and with those characteristic Mongol expressionless faces with their eyes like slits against either blazing sun or blinding snow and they walked with a threatening gait and hands opening and closing like carpenter's workbench vices.

Well someone kicked-off and that's about it in terms of rugby, because it was like a bar fight from the moment the whistle's pea stopped spinning until half time. What became apparent was that we had wildly underestimated the local team's store of testosterone and chauvinistic intent as to which of their XV on the pitch was the Alpha male, bugger, they were all vying for the title.

In the scrums and mauls and rucks and lineouts those grasping powerful hands were a menace to deal with, but ball we did win and quickly spun it out to our backs where we figured our long legged giraffes would outpace those genetically modified turkeys on the wide outside.

Again our homework was sadly prepared because they evidently had no

intention of chasing the ball all day on the wide outside...they would bring the ball to them by a ruthless scheme of systematic elimination. Even elementary investigation by our Committee would have uncovered that THE Mongol National sport waswrestling.

Not that wrestling crap on TV, but wrestling with a capital 'W'. When each of our backs passed the ball, Ghenghis didn't watch its flight even with his peripheral vision, he simply grabbed the last passing player, bear hugged the air out of him and then in a death-throw clinch he would arch his back and pile drive our player's head into the unforgiving plastic carpet. Well thank heck I was a slow moving forward was all I could muster, as yet another three or four of our backs lay, well, on their backs, with the odd one still embedded in the shagpile. This went on for the requisite 40 minutes and then the whistle blew for half time.

The Referee always has the last word

Referees come in all shapes, speeds, sizes and varying degrees of capability ranging generally from 'bloody good chap' to 'where did we get this bloke from'. We didn't have any of them...we had a certain Mr Grant Signal.

If it is possible to maintain control over thirty steaming, wily, guileful, devious old rugger players whilst gasping, farting and stumbling about in the tropical sunshine with just enough breath to belch through a whistle then that was the man we could maybe put up with...nope ...we had Grant Signal. ...our Champion Referee and bloody proud we are of him!..

And so to the Kick Off. What followed was a 35-minute revisit to Agincourt, Cressy, Malpalquet and some other forgotten hand to hand bloodbaths during our conquests of Canadian and other Froggy lands. Suffice to say that



within five minutes of the ball in play the Frogs were down to twelve and a man in the showers for biting. Another joined his soapy mate not ten minutes later for eye gouging.

Hope stirred in our loins as we considered that we could, with Grant's mad happy whistle, beat these bloody Gauls if we could get their team down to say, six.

It has to be said that the renowned ignorance for the Laws of the game or fair play-on rules utilised by Grant was getting the better of Froggy patience and, as the world knows all too well, that is a fragile thing at the best of times.

Thus came the straw that broke the proverbial Foreign Legion's camel's back – at the next line-out the Breton had leapt in the air and viciously elbowed our jumper in the face who crumpled in a spurting fountain of claret and the long, shrill Signal whistle was heard loud and clear like an air raid siren.

As Grant was gasping, gagging for breath and formulating the right French words, to our horror, their hooker knelt down behind Grant's erect frame and as the red card was brandished for the umpteenth time and the words "Off with you!" were uttered, the big bloke with the offending elbow pushed Grant in the chest and in a super slow-motion fall he landed flat on his back in the mud.

Without breaking hypothetical verbal stride, Grant, still in the rigid red card brandishing mode, lowered his right arm to near his starboard buttock and in the still kneeling Frenchman's leering face said:

"You're off too.... you Froggy bastard!"

The game was then abandoned.

From the Glossary of Terms:

'Taking it up the blind-side'

A ruse used by highly talented forwards and a compliant half-back, to take the ball as far away from one's own Backs as possible and at the same time confusing the opposition by running stupidly close to the touchline. Normally results in a Line-out. Not to be muddled with chasing the chocolate star-fish!

Line-out

Device for getting the ball back in play. Creators obviously never had to lift those fat bastard Locks themselves. Diabolical number of Laws surrounding this set piece.

A Punt

A bet on a nag.

The Punt

A ball hoofed up in the air with little regard for its destination or purpose. Backs use this to escape being tackled.

A drop kick

A useless individual.

The Drop Kick

The almost impossible human trick of dropping an oval ball on its end in muddy or stony ground and co-ordinating a running kicking motion at the same time. The purpose is to score three points in open play. Only attempted by selfish, glory seeking fly halves...oh and Zinzan Brooke. (He's a Fat Boy and therefore excused.)

The Post

Bangkok's best English-language newspaper.

The Posts

The things that Zinzan was aiming at. Also used by forwards to re-orientate after a particularly long scrum or a hoof to the head.

Assistant Referees

No known adjectives can succinctly cover the use, purpose and promotion of these individuals.

The Sponge

The miraculous simple sea-squirt fabric used with water from The Bucket on tuckered-out Fat Boys.

The Final whistle

Sadly the end of the game but the joyful signal that 90% of the reason for playing rugby has just started.



Nothing beats Crayfish, says Kerry Zhao

What brings a Shanghai F&B expert here to start his Bangkok career ?

I'm Restaurant Marketing Consultant, My base is Shanghai but after celebrating my 30s birthday in Bangkok, I decided to start my own Bangkok career, Because I love the city and the work I'm doing here.

So what was your first job?

Some nine years ago, I started my first job at Shanghai Crowne Hotel as the Sales & Marketing Coordinator, but not long after I realized that I had more passion for F&B. I love delicious food, and decided to try out as many good restaurants worldwide as possible. I also discovered the joy of introducing people to share the same dining experience. Before working for myself as a restaurant marketing consultant, I mainly worked for the some international restaurants in Shanghai.

Your experience is indeed international, right?

Yes, I am a real foodie but also a travel addict. Almost every month I travel

overseas – to America, Europe or South Asia. I have also helped some restaurants in Europe to attract more Chinese customers. Now it's time for Bangkok.

What're the restaurants you are working with?

For now I work for Treasure Beef Shabu at RCA and Chubby Crayfish Sichuan Restaurant at The Up Rama 3, we serve around 20 kinds of beef there, 6 kinds of shabu soup including traditional and spicy, also we serve 6 kinds of Crayfish dishes there.

Chubby Crayfish Sichuan Restaurant at The Up Rama 3, it is the only crayfish restaurant in Bangkok, it brings 16 flavors of crayfish, MaLa (Spicy) is one of the most popular. But not only Crayfish, Chubby also serve traditional Sichuan food and some traditional non spicy Chinese food. Probably in March , we will open another Chubby Crayfish Sichuan Restaurant at Huai Khwang area, and more in the future.

How popular is Crayfish?

Crayfish is China's favorite dish,

according to a report by the China Cuisine Association. Crayfish is called "little lobster" in Chinese, and was the most popular based on a list of the top 10 most-ordered dishes on Chinese consumer app Dianping. It appeals to the culture of the 'Late Dinner', usually referred to as supper in the West. The dish is believed to help improve social interaction, with customers wearing gloves to peel the crayfish to enjoy this freshwater delicacy.

If you are in China and ask a local for a late night food suggestion, the first recommended course will be crayfish. Shanghai does not eat much spicy food, but when they pass a crawfish restaurant, they have to try really hard to stop themselves from drooling.

One day, I hope we also can find crayfish everywhere in Thailand, not only at Treasure and Chubby.





FEBRUARY HIGHLIGHTS



CHINESE NEW YEAR BUFFET

February 5 & 6, 2019
18:00 – 22:30 hrs.

It wouldn't be Chinese New Year without properly prepared Peking Duck. But leave room for other festive specialties such as crispy pork, BBQ pork, and suckling pig.

THB 1,588 ++ per person



VALENTINE'S CELEBRATIONS

February 14, 2019
18:00 – 22:30 hrs.

Celebrate Valentine's Day over either of two thoughtful ways to say 'I love you'. Share a Gourmet Valentine's Buffet at Seasonal Tastes or a Japanese Valentine Kaiseki Menu at Kisso.

THB 1,588 ++ per person (Valentine's Dinner Buffet)
THB 3,999 ++ per couple (Valentine Kaiseki Menu)



VERY BERRY HIGH TEA

Now – March 31, 2019
12:00 – 18:00 hrs.

Raspberries, strawberries, cranberries, blueberries, and mulberries are the highlight of our "Very Berry High Tea Set" at Zest Bar & Terrace, available from now until March 2019.

THB 950 ++ per set for two

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

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Asok



Dish *of the* Month

Kimchi Carbonara Udon

*Plate and serve with some
fresh rocket leaves or
greens of your choice*



*Prepare and cook udon
noodles, till al-dente or
the softness you like*

*Special sauce made from
a mix of kimchi and some
parmesan cheese*



Chef in focus:

Choi Ju Yul is a native from Seoul, South Korea. His love for traditional Korean cooking brought him to Bangkok a decade ago. He managed a successful Korean restaurant in Sukhumvit and presently is the consulting Executive Chef for Charm Korean Steak House.

His forte is in hanjeong-sik, a Korean full-course dining experience consisting of many small plates of dishes

Charm Korean Steak House

Lobby floor, Novotel Bangkok Sukhumvit 20. [Fb.com/charmkorean](https://www.facebook.com/charmkorean)
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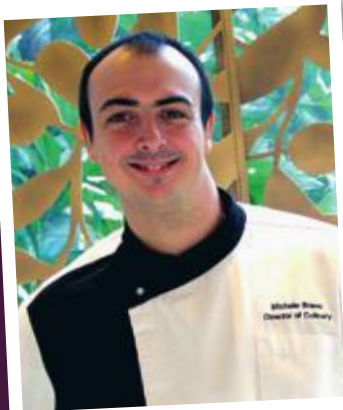
Recipe



cut out and keep



Pork Belly



Michele Bravo

Ingredients

- | | |
|------------------|-------|
| • Pork belly | 2 kg |
| • Dijon mustard | 200 g |
| • Salt | 500 g |
| • Water | 5 l |
| • Sugar | 200 g |
| • Mash potato | 60 g |
| • Asparagus | 60 g |
| • Baby carrot | 40 g |
| • Baby potato | 20 g |
| • Olive oil | 50 ml |
| • Red wine sauce | 50 ml |

Method

- Mix water, salt and sugar, marinate inside pork belly for 10 hours
- After 10 hours remove from water, dry, and cover with mustard
- Put pork belly in a vacuum bag and cook in a sous vide machine for 15 hours to 68 degree
- When ready remove from vacuum bag, portion and pan fried from the skin part.
- Sautéed asparagus, carrot and potatoes in a pot with oil.
- Serve hot and with crispy skin and a bit of sauce on top

Chef in focus

Michele Bravo

Director of Culinary

Michele's career began at 15 working without a salary in a local trattoria restaurant near his home town in Italy. He then gained more experience working in Milan, Pisa, Sardinia Island, and Cortina. Later, after working three years in a hotel, Michele was offered a position in a new restaurant in Bangkok, staying here for six years. Right now he's happy to be at the Lancaster and looks forward an exciting time with plenty of interesting challenges.

Lancaster Bangkok Tel. +66 (0) 22628000, info@lancasterbangkok.com

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Meet the Chef

Mr Patrathon 'Tony' Rareongjai

Executive Chef



Why cooking as a career?

When I was child my father showed me how to cook with good taste. Now I want to cook like my father because my family were always happy and smiled a lot whenever they ate his food.

Two biggest influences on your career?

Food is important for all of us, so I want to have a good restaurant where I can cook good value food - and people get to spend their money!

Best early kitchen experience?

Working in a Thai restaurant in Manhattan, New York. It was always very busy and we worked with Mexican people. This was a very memorable time for me.

Worst kitchen experience?

I fell down into the basement of a restaurant in Manhattan carrying a big basket of roasted duck. The preparation

room in most New York restaurants are in the basement.

Best meal you've ever had?

Seafood salad and Tappan yaki skewer at 8th Street, East Village, New York.

What's your cooking philosophy?

Create tasty good that's great value.

What's your signature dish?

For me Thai Kaprow Wagyu beef with chili and kaffir lime leaves.

Favorite cookbook?

The 100 Best Cookbook Awards.

Most difficult ingredient to cook with?

Snake.

What's tastier - Italian rice or Thai rice?

Thai Jasmine rice .

How do you keep in touch with latest food trends?

Reading cookbook trends and by

exchanging ideas with friends.

Have you ever created an entirely new dish?

I'm always creating new dishes.

Greatest achievement to date?

Being the Executive Chef of my team

Famous people you've cooked for.

A highly respected Princess.

Who do you like cooking for?

My wife and my son.

Utensils you can't do without?

Small metal spatula.

Most influential chef?

Chef Stefan Beer.

Music you listen to while cooking?

Hip hop Jay-Z.

Best advice you've ever received?

Don't look like a chef - ha ha!!

Chef in focus

■ Mr Patrathon 'Tony' Rareongjai - Executive Chef, Novotel ibis Styles Bangkok Sukhumvit 4 and RedSquare Rooftop Bar

Chef Tony's background includes seven years working at popular grill restaurants in New York, and he was also part of the opening team of the renowned Tables restaurant at Grand Hyatt Erawan Bangkok, so when it comes to creating comfort food classics, whether Thai or international, he's got plenty of experience to mine for delicious results. He graduated from School Department of Health and Mental Hygiene New York Certificated in Food Protection.

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We're open all-day, so come for breakfast, lunch and daily brunch, after-work drinks or dinner. And don't miss our fantastic Sunday Brunch, stacked with all kinds of temptations.

For birthday parties, meetings, social occasions and friendly get-togethers, Tenderloins @ Bistro 33 is the ideal venue. We have spacious air-conditioned rooms and conservatory or outdoor gardens. Plus full catering service. Unpretentious, fun, friendly, Tenderloins @ Bistro 33 is Bangkok's hang-out venue of choice.



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Food & Drink

Bangkok's hottest dining deals and news

Mad Hatter's Afternoon Tea party

Luxury boutique hotel 137 Pillars Suites & Residences Bangkok is hosting The Mad Hatter's Afternoon Tea inspired by Lewis Carroll's fantasy tale, Alice In Wonderland, at the Bangkok Trading Post Bistro & Deli on Valentine's Day, and over the next three weekends in February and March.



Created in partnership with guest chef Penny Jirayuwatana, the afternoon tea set features whimsical tasty takes on sweet and savoury dishes, including the Tick Tock Gold Clock Macaroon, White Rabbit's Carrot Pot, and The Talking Flower Williams Pear Mousse. The spread is paired to a selection of exceptional wild and free-grown teas.

From 1- 5.30 pm, February 14, 2019, and , and the following weekends of February 16-17, 23-25 and March 2-3. Baht 950++ per person, or Baht 1,550++ per person with a demi bottle of Moët Rosé Impérial Champagne.

📍 Tel: +66 (0) 2 079 7000. Email: sales_ambassador@137pillarsbangkok.com
<https://137pillarsbangkok.com/en/events/mad-hatters-afternoon-tea-party/>

Top German chef at So Sofitel

Michelin-starred Chef Sascha Stemberg is bringing his fresh and forward-thinking German cuisine to Park Society, So Sofitel Bangkok, from March 28-30, 2019.



Named one of the top 50 chefs in Germany, Chef Sascha is a rising star in the culinary world. His six-course menu includes a marinated Lobster tempered with exotic curry and charentais melon, followed by Sea bass, Gamey quail with aromatic champignons mushrooms, and Roasted pork sirloin, all with perfect wine pairings.

Baht 3,500++ per diner, plus an additional or Baht 2,500++ per person for wine.

📍 Call 02-624-0000 or e-mail h6835-kc2@sofitel.com. www.so-sofitel-bangkok.com

Marriott Surawongse's monthly Surf 'n' Turf Sunday Brunch

Once a month only, Bangkok Marriott Hotel The Surawongse has launched Surf 'n' Turf Sunday Brunch to suit every appetite. The Sunday brunch costs Baht 1,588++ per person and is available from noon to 3 pm on every last Sunday of each month at Praya Kitchen.

On the menu is wide selection of sea and freshwater crustaceans, shellfish and premium meats. Another highlight is the Oyster Bar offering three kinds of oysters on a rotational basis.



Diners will also enjoy dishes cooked live at the Chef's Signature Station, including Gaeng kua koong mangkorn (Spicy curry with lobsters and wild betel leaves), while the Thai Station features Foie Gras with Banana Blossom Salad, and Chicken Volcano.

The Yao Restaurant Corner features signature dishes from the hotel's Chinese restaurant. Standout creations are Lobster Xiao Long Pao and Peking Duck..

Baht 1,588++ per person (inclusive of juice bar). Free for kids under six years old. Children aged 6 to 12 are given a 50% discount.

📍 Next Sunday Brunch: February 24, 2019 and March 31, 2019.
Call 02-088-5666 or visit www.bangkokmarriottsurawongse.com.

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AVANIHOTELS.COM





The Station's Seafood Buffet at Mercure Bangkok Makkasan

The Station Restaurant offers one of Bangkok's finest buffet dinners, with Seafood on ice and a variety of desserts. Available every Friday, available throughout the month from 6 - 10 pm. Baht 888++ per person includes soft drinks. Special 25% discount for in house and walk-in guests.

📍 The Station Restaurant: 8th Floor.

Open daily from 6 - 10 pm and from 6:00 am - 10:00 pm.

Contact 02 115 3333 ext. 5304



Valentine's Treat at Attico

Make your Valentine's a night to remember at Attico, Radisson Blu Bangkok, with a sublime degustation menu at Baht 3,000++ per couple including one bottle of Prosecco and Valentine's gift and spectacular views of Bangkok.

From 5 - 11 pm.

📍 Contact 02 302 3333 or

fbsec.bangkok.blu@radisson.com



Celebrate Valentine's at Grand Hyatt Erawan Bangkok

From a sumptuous international buffet at The Dining Room to a splendid dinner at Tables Grill and Spasso, Grand Hyatt Erawan Bangkok is a great ideal place to celebrate on February 14, 2019.

Tables Grill is serving a six-course Valentine's menu, including Brittany Blue Lobster from France by Chef Hans Zahner, featured in Burgundy Egg Mollet, Lobster Ravioli, Poached Lobster, Sweet Bread and Lobster and a special dessert.

Baht 4,600++ per person, dinner: 6 -10 pm.

📍 Contact 02 254 6250 or email restaurants.bangh@hyatt.com

visit our website www.grandhyatterawanbangkok.com




Love with a view at Hotel Indigo's Infinity Pool

Hotel Indigo Bangkok Wireless Road invites sweethearts to celebrate this Valentine's with a five-course dinner beside the Infinity Pool.

The menu features Western specialities including, pan seared foie gras, lobster bisque, and a choice of grilled filet mignon or seared snow fish, finishing off with fresh strawberry cheese cake, or a menu of Thai delights such as seared Hokkaido and Akami tuna, and either homemade duck confit or fresh sautéed salmon, and ending with a chocolate mousse cup. Each set menu is Baht 1,690++.

📍 February 13, 14, 2019. Call 02 207 4999 or email fb.hotelindigobangkok@ihg.com





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InterCon's three Chinese set menu options

InterContinental Bangkok's Summer Palace is offering a choice of three menus for groups of 10 or more persons this Chinese New Year. Each menu has a different theme, representing wealth and prosperity, good fortune, and golden blessings. They are:

The Emperor set Baht 13,989++

The Fortune set Baht 15,989++,

The Wealthy set Baht 18,989

A special New Year à la carte menu is available. Prices start from Baht 180++.

The Chinese New Year menus are available February 5 – 10, 2019 for lunch 11:30 am – 14.30 pm. Dinner 6 pm – 10.30 pm.



Cut the Crab at Renaissance Bangkok

Flavors restaurant is offering crab dishes from various ocean shores, including Alaska King Crab, Soft Shell Crab, Snow Crab, Mud Crab and Blue Crab.

Chef de Cuisine, Iron chef Challenger Jack is cooking them in a variety of ways, including stir fried with Black Pepper, Singapore Style Sauce, XO Sauce and especially Sabayon Meakhong Sauce as part of International dinner buffet throughout February and March.

Dinner Buffet, every Friday and Saturday from 6 pm to 10.30 pm. Baht 1,890++ per person

Call +66(0) 2125 5010

Visit www.renaissancebangkok.com



Go Wild for Mediterranean Sea Bass at Up & Above

Enjoy wild Mediterranean sea bass - a highly prized European salt-water fish – in signature dishes at Up & Above Restaurant throughout March, including a chilled wild Mediterranean sea bass tartare prepared with fresh local herbs, lime zest, finely chopped chives and soy sauce.

The Mediterranean sea bass dishes are available from 1 – 31 March 1 – 31, 2019, daily from 6 pm - 10:30 pm. A la carte dishes priced from Baht 390++.

Contact 02 687 9000, or email upandabove@okurabangkok.com, or visit www.okurabangkok.com



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Plara @ Sanam Bin Num by Tum Yum Laek

Owned by Khun Weerasak Choonhajak and Khun Jakkrit Sangkaewsook, who previously ran an event organizing company, this newcomer has an interesting slogan: “We’re experts in Anchovy and much more.”

An extraordinary hors d’uvre sets the pace - Stir-fried Anchovy paste on a thin crackers. This is followed by a variety of amazing appetizers, including Stir-fried fish sauce marinated pork belly, Crispy

fried mushroom, Fried duck beaks, Fried chicken knuckles, Salmon belly in the basket and Ham-Cheese spring rolls.

There’s also a choice of spicy salads such as Crab and Anchovy papaya salad, Bitter beans with shrimp salad, and Young coconut salad, which is served in its shell.

The mains are equally exotic - Cumin grilled chicken, Curry pasted steam seafood in coconut shell, Duck knuckles spicy soup and the restaurant’s signature Thai anchovy dishes, including Immsook anchovy fried rice, Immsook minced anchovy set, and Anchovy spaghetti.

End your meal with Lava green tea, Chocolate cake served with ice-cream and whip cream for dessert.

Plara @ Sanam Bin Num by Tum Yum Laek is located in the Eat Up project in front of the Suwongchai Golf Course, Nondhaburi bypass soi 15, Nondhaburi Bypass Rd. Open daily from 11.30 am – 10 pm. For reservation : 088-119 4888

New on the scene

Hot new restaurants, bars & cafés in Bangkok



SUL

Is a Korean Gastrobar located in the heart of Thong Lo in Soi 10, situated on the 2nd floor of The Third Place building right on top of Reunion.

In a speakeasy vibe, expect twists to traditional Korean foods

in a contemporary fashion served tapas style, alongside generations-old recipes of traditional staples such as their Kimchi Jjigae. On the side of drinks, experience a meticulously designed cocktail menu consisting of immaculately

crafted cocktails - all encompassing a base of Korean spirits or at the very least, a subtle trace of Korea.

SUL is a place to bring together the communities of Thailand to experience a different side to Korea. A place for people to come enjoy Korean food, alcohol, music, art and more; whether it be for customers who opt for fried chicken and soju, or customers looking to experience an innovative interpretation of different ways to consume that which is Korean.

Open: Mon, Wed, Sun 18.00-12.00
Thurs, Fri, Sat 18.00-01.00





Sweet Poppy

Located in Pak Kret, Nonthaburi, just half an hour from central Bangkok, Sweet Poppy consists of a restaurant, café and juice bar. Inspired by Australia's world-famous café culture, Sweet Poppy serves a menu of wholesome, healthy dishes made with sustainably and mostly organic produce.

The breakfast and brunch menu features all-time favourites such as Avocado on toast with tomato, feta and basil, as well as more unique takes on the 'Aussie' brunch such as Poached eggs with hummus, avocado.

The all-day menu features small plates such as Burrata with jamon serrano, edamame and feta tossed in a miso dressing.

Designed as an urban sanctuary, Sweet Poppy also features lush tropical gardens, large open green spaces and a natural playground with equipment made out of natural materials such as wood and rope. The playground is designed to give children an opportunity to play, move and be creative in a safe and inspiring environment.

Open Monday to Wednesday from 7 am to 6 pm and Thursday to Sunday from 7 am to 10.30 pm.

📍 Sweet Poppy, 90/10 Samakee Road, Tambon Tasai Ampur Muang, Nonthaburi Tel. 020 055 206
contact@sweetpoppy.co.th www.sweetpoppy.co.th



Cali-Mex Bar and Grill on Sukhumvit soi 11

Cali-Mex Bar and Grill's flagship location on Sukhumvit soi 11 offers a new Cali-Mex dining concept to Bangkok, featuring expanded premium meat dishes set in the menu.

The interior boasts stylish copper finishes with dark timber flooring centered on its Williamsburg Gin and Rye bar, a concept originally from Brooklyn, which stocks 40 small-batch gins and 30 bourbon and whiskey labels, plus a range of craft cocktails and martinis. Another highlight are the custom-made beer taps serving ales right at a customer's table

📍 Open Mon-Sun 10.30 am - 2.30 am. Contact
www.cali-mex.com Facebook: Cali-Mex Bar & Grill Thailand



New riverside hotel Capella gets ready to open

Capella Bangkok, a new ultra luxury hotel set on the Chao Phraya River, is gearing up for a launch headed by GM John Blanco in the second quarter of this year. Designed as personal pied-à-terre with unobstructed views of the river from every room, the 101-all suite Capella Bangkok will feature a signature restaurant by celebrated Michelin-starred chef Mauro Colagreco.

The Capella Living Room, a light-filled, river-facing lounge, will host local artisans, music and culinary events to reflect the neighbourhood's passion for food.



Specialist in Swiss standard hospitality with Thai heart

Get to know Mr. Bruno Rotschaedl, General Manager of Swissôtel Bangkok Ratchada, the hotel that is leading the surge in hospitality quality in Bangkok's burgeoning Ratchada district

Passionate and driven, Bruno Rotschaedl has over 30 years' experience in high-end hospitality leadership roles accumulated from luxury hotel brands in Austria, Germany, Poland, the US, Puerto Rico, Singapore, Taiwan, China, Hong Kong, and Thailand. Immediately prior to joining Swissôtel Bangkok Ratchada, he served as Director of Food and Beverage at JW Marriott Hong Kong.

With a solid business acumen and operations background, his specialty is creating and driving business strategies in diverse, complex and challenging environments. His role as GM of Swissôtel Bangkok Ratchada involves comprehensively overseeing the 407-room property's day-to-day operations, including managing the executive team and over 400 team members.

With its prestigious Swissôtel branding, Swissôtel Bangkok Ratchada embodies a unique blend of contemporary Swiss standards and traditional Thai hospitality providing everything discerning business and leisure travelers need or wish for.



With a top-to-toe renovation supervised by Bruno in its final phase, all the hotel's exterior, guest rooms, public spaces, restaurants, meetings & events spaces, fitness/pool and spa/wellness facilities are fully modernized and state-of-the-art.

Strategically located 40 minutes from Suvarnabhumi Airport in the heart of the dynamic Ratchadapisek district and with Huay Kwang MRT station on its doorstep, few hotels in the City of Angels are better positioned for guests to get around.

Bruno's philosophy is essentially: "Life is like a camera – you focus on what's important, capture the good times, develop from the negatives, and if things don't work out, take another shot."

Firmly focused on the important things in life, he stays positive, lets go of worrying about things beyond his control, and learns from his mistakes. So far, it's proved a reliable recipe for success.

He further ventures that another credo he lives by is work-life balance.

"It's the key to maintaining vitality – one of Swissôtel's key brand attributes – so I can thrive at work and be there for the staff but still be fresh for my family and friends," he expounds. "In the end, it's what helps me maintain a hearty appetite for all of life's rich tapestry."



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www.omalleysbkk.com



Guest review by

Bangkok
Beefsteak &
Burgundy

Worthy successor to L'Appart on Sukhumvit



BELGA opened in late November, replacing L'Appart, and the changes made are all positive. Congratulations to GM Oliver Schnatz and the enthusiastic team that have transformed the space; gone is the narrow terrace which now much extended gives one some of the best views in town ... and a large selection of Belgian beers.

I started with draft Maredsous Blonde and followed this with Denogent Macon Les Sardines 2016, a nice Chardonnay from Burgundy, France paired with a choice of tasty canapés.

Dining in earnest began with a signature dish of the Chef, Buckwheat Waffle with House Cured NZ King Salmon, Caviar, Dill-Mustard and Denogent St Veran 2014 (also from Burgundy) with a distinctive taste that I enjoyed.

Wine spokesman Thomas Nowak was not as impressed finding the Chardonnay a little too acidic for his taste. Kiwi food spokesman Brendon Winter of course complimented the NZ salmon and most diners thoroughly enjoyed the dish.

Brendon also thought the Steamed Cod Fish served with Braised Lettuce, Fruit de Mer, and Beurre Blanc was really good, cooked to perfection, and very flaky texture. This was well matched with Tongue in Groove Pinot Noir 2014 (Waipara, S Island, NZ), a very good example of NZ Pinot which Suckling had rated 94 and earned praise from Thomas.



The main dish, Darling Downs Wagyu Tenderloin, was perfectly cooked though I decided that rare rather than medium rare might have enhanced the taste yet further. It came with mashed potato, Endive à la Truffe, Flemish Jus, a wide selection of condiments and an inexhaustible supply of Belgian Fries.

Casanova di Neri Brunello di Montalcino 2012 (Tuscany, Italy) had been chosen to match this and proved to be an excellent choice. Wine connoisseur James Suckling (91) had commented: "Complex aromas of currants, nuts and truffle follow

through to a medium body, firm and silky tannins and a flavourful finish. Drink now"— and we followed the advice.

The oldest cheese known to the Romans, Fourme d'Ambert with Cherry and Kriek, came next and there were visible signs of perhaps too much to digest. Tedeschi Amarone Valpolicella Classico 2012 (Veneto, Italy) and an impressive 16% ABV did little to temper the distress; it was a very nice full-bodied wine for those with thirst remaining.

Belgian Chocolate Mousse, Cocoa Meringue, Chantilly was excellent and Atlan & Artisan Epistém No. 3 (Yecla, Spain) caused Thomas to declare he was wine'd out but not before saying it was a nice wine!

He spoke too soon because Alex Fischen stepped up to the plate to confirm it was his birthday this month presenting us with glasses of port in celebration. It was our pleasure therefore to hand over to Alex the responsibility of thanking the hard working team that had made this first lunch of 2019 a resounding success.

BBB Review Master

*BELGA Rooftop Bar & Brasserie, 32/F
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Debbie Thompson

Teaching first aid and saving lives in Thailand

By Ruth Gerson

■ Once a nurse, always a nurse. This is how Debbie Thompson views herself. If not ministering to the sick, then imparting her knowledge in that very valuable area of healthcare.

Today Debbie runs her own small business here in Thailand called First Aid Solutions, with aims to spread the knowledge and expertise of first aid to help in cases of emergency. These are valuable services that can save lives. Over coffee, Debbie smiles as she recalls her adventures, venturing to Saudi Arabia as a single foreign woman to work in the country's healthcare.

Born and trained in Liverpool, England, Debbie was recruited in 1988 from a burns hospital to work in a Saudi military hospital. Young and fair haired, she must have been somewhat of a sensation there. This is where she met her husband whose work was building network systems and logistics. It was the type of work that took him from place to place, including back to the UK and abroad again, then back to Saudi Arabia when Debbie returned to hospital work there (1992-1995), this time as supervisor in the hospital burns unit, in which she had specialized in the UK.

Debbie followed her husband wherever his work took him, leaving Saudi Arabia in 1995 for Malaysia and from there to Taiwan and Australia, a good deal of moving around. She describes these years as the hiatus in her working life, a time when her children were born, being able to spend time with them.

It seems however that her guiding light continued to be healing and caring for people. Upon returning

once again to Saudi Arabia in 2002 for two-year stay, Debbie held the position of school nurse and health educator. The flexibility of her work suited her nomadic life style of moving back and forth between countries and continents.

Fast forward to 2010 when Debbie and family arrived in Thailand. With still one child at home she was undecided of what to do with her time. She followed the route of many



expat women joining various clubs and organizations, but the sparkle of these seemed to have faded quickly. Debbie craved to embark on something meaningful that would satisfy her and that would be an asset to her surroundings.

With a sigh and a smile, leaning back in her chair, she says that she found it, and credits Dr Donna Robinson of Med-Consult in directing her back to the healthcare path when asked to hold a workshop in CPR for a school staff.

This was the stimulus that she needed and which drove her to become a certified CPR trainer in



Thailand. CPR (Cardio-Pulmonary Resuscitation) is applied when a person stops breathing, or when the heart rate stops beating correctly, helping to restore the flow of oxygen to the body. Training with Bangkok First Aid she became an EFR (emergency first response) trainer, “which meant that I could teach their program and deliver their courses to schools and businesses,” she says.

Encouraged by her husband, Debbie set up her own company in 2015, First Aid Solutions, which is registered with the Thai government. She has given courses to embassies, students, parents and nannies.

Debbie feels that her skills are far reaching and will train anyone above the age of 10, saying that everybody should be able to administer CPR and first aid. This includes the AED (Automated External Defibrillator) a gadget giving an electric impulse

“**Encouraged by her husband, Debbie set up her own company in 2015, First Aid Solutions, which is registered with the Thai government. She has given courses to embassies, students, parents and nannies.**

used in emergency to restore the heartbeat. These were recently mounted on the walls in BTS and MRT transportation systems, of which the public is most likely unaware.

Having taken healthcare for granted all her life, Debbie is now aware through her teachings of the great need to introduce these skills to the public. When asked whether there is demand for this kind of business in Thailand she answers, “I see steady progress as well as a potential for growth.” Above all, Debbie enjoys and believes in what she does. Her all female Thai staff includes trainers and two nurses who help with large workshops, those of more than 12 people.

As this is an introductory concept in Thailand, the beginning was a bit hard going. However, Debbie has invested much of herself in this work with hopes of making it a success. She continues to take refresher courses in the UK and now teaches courses for treating adults, children and infants.

According to Debbie, the general public is becoming more aware of the importance of being able to give first aid to others, with even some workplaces asking young applicants for CPR certification. It is a health area that seems to have come a long way over the past few decades, and Debbie Thompson is an active part of it.

info@firstaidsolutionsbkk.com
www.firstaidsolutionsbkk.com



Still only 11, **fashion designer Minnie** has already launched ten collections

Her Purisa Glitzy is a brand to watch



■ When a Thai girl just eleven years of age tells you her hero and inspiration is Coco Chanel, you take notice. And immediately wonder why.

But then Purisa 'Minnie' Hengtrakulsin is no ordinary youngster. Incredibly, this little lady is already an established designer of fashion clothes for children with ten collections to her credit under her own well-known brand 'Purisa Glitzy.'

So how did she become such a fan of Coco Chanel, France's legendary fashion designer, especially as she passed away some four decades before Minnie was born?

"My mum and dad took me to a book fair when I was seven years old and I came across a book about Coco Chanel, and I loved it," explained Minnie in her self-taught flawless English. "I read that book many times and loved all



of Coco's designs, and I decided that I wanted to be like her. Coco is my inspiration."

Suitably motivated, Minnie, aged just eight, launched her first collection 'Purisa Glitzy' in 2016. It quickly caught the eye of several buyers and showed she was on the right track. But it was her second collection that really propelled her career. This came about after watching a famous Thai musical drama called *Four Reigns* based on the life of a lady in waiting in the Grand Palace.

After researching popular fashion designs from that period of Thai history, Minnie sketched her own ideas – a mixture of Thai and Victorian clothes - and matched them with carefully selected fabrics and textiles from the leading suppliers in Bangkok.

Called 'PLOY' after the heroine in the historical drama, the collection



of all-white outfits attracted interested from around the world.

Meticulously styled and beautifully made by a respected dressmaker, her clothes are a wonderful evocation of the complex designs favored during the reign of four Thai kings.

Her third collection, which really put the Purisa Glitzy brand on the map, is called 'Bittersweet'. This was followed recently by a series of new collections, including her latest called 'Girlish', which tells the story of a little girl who grows into a young lady.

Minnie, who attends Rajini School in Bangkok, says the inspiration for this latest collection was her pencil case, which has beads and glitter underneath transparent plastic, and thus the see-through fabrics and pastel tones of her Girlish clothes.

Because her clothes are bespoke, they are not cheap. Even though Minnie is also money-smart and good saver, she leaves the finances to her mum and dad, Tisa and Pume, who own a wholesale clothing shop in Bangkok's Bobae district.

But the way her career is developing in its own unique way, Minnie is certainly destined to become one of the country's most loved clothing brands.





Beosound Edge



Kate Spade



COS



PIAGET

Trendy April Update

Stay in style

Grand Seiko
Spring Drive
Snowflake



OMEGA



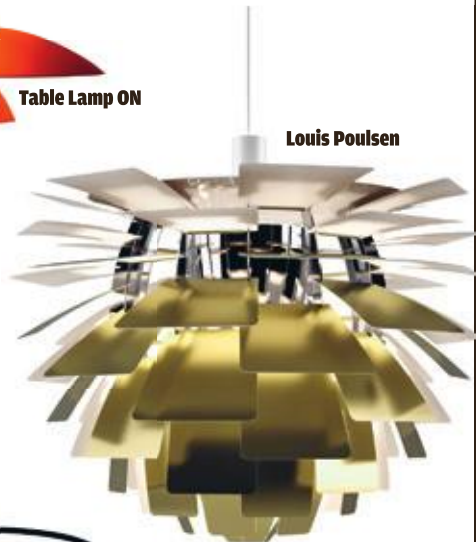
Ray-Ban



Table Lamp ON



Lenovo X1 Extreme



Louis Poulsen



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Johnny Oduya will be coming back to Thailand and playing in as many as possible. This is a great opportunity for the SHL and a big thanks to Johnny for his sponsorship of the SHL scholarship and for sponsoring the player of the year award. He will be in the games on February 10 for TRUE in the first game against Novotel and Hertz in the second game against Aware based on first half performance.

Photography by Tadamasa Nagayama



TRUE gets its first win & AWARE continues unbeaten

It took them ten weeks but TRUE finally earned their first victory of the 2018-19 Sport Corner Siam Hockey League (SHL) campaign, while at the other end of the spectrum AWARE continued unabated with another type of luck – the good kind – as they stretched their unbeaten streak to ten straight games.

TRUE was bolstered by the return of SHL President John Schachnovsky and recently acquired Thai-Austrian winger Patrick Forstner, who scored three goals in his debut as a full-time player for TRUE.

AWARE just continues to be a well-oiled machine, superbly led by captain Patrik Lundback, who with fellow defensemen Roman Larin and Thai national coach Juhani Ijas form the best defensive crew to ever play in the SHL. Combined with the offense they are getting from Harrison Oztemel & the Winnie-the-Phu line (Winnie Luckanatinakorn, Phu Suwachirat & Bill Bredesen) the question is, will this team ever be beaten?

The Spitfires have sputtered of late as part of their vaunted 'White Walkers' line Brandon Vick had to return home to America and star look-kreung defenseman Ken

Kindborn has been dogged with injuries.

Defending champion Hertz has proved to be a conundrum to the pundits as one week they beat Novotel 10-2 and another loss to TRUE. Goalie Dream Ungkulpatanasuk has been solid throughout and the recent scoring surge of captain Justin St Denis plus the fulltime addition of Thai national player Moo Tengsakul should give them the much-needed scoring punch they will need to make their playoff push.

After ten weeks of play, AWARE has a 10-0 record; the Novotel Spitfires are in second spot with six wins and four losses; defending champion Hertz is in third with a 3-7 record; and TRUE is in last with one win and nine defeats.

SHL action takes place at the Rink, 7th floor, Central Grand Rama IX, and admission is free; check out the schedule at www.siamhockeyleague.com.

The SHL would like to thank the Big Chilli for sponsoring the SHL News podcast with Dom Dumais. For a typical SHL podcast go to, <https://siamhockeyleague.com/december-16-2018/>.



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Young, handsome and single, Robert Tyler must have been born under a wandering star. At 35 years old he has sought out enough travel and adventure to last several lifetimes, and he seems to have an attraction for the world's more troubled spots.

The Canadian-born vagabond spent most of his early years in Hong Kong before heading off to the UK to attend high school. He's hardly sat

still since, although he did manage to earn a degree at Oxford and study Mandarin in Beijing.

A passion for mountaineering has led him to scale peaks around the globe, and he once ran a half marathon in Pyongyang, North Korea. His resume includes a stint working for DHL in war-torn Afghanistan, and his background made International SOS a perfect career fit. The private company specializes in reducing exposure to

security and medical risks abroad for corporate clients, NGOs and government organizations.

Previously posted in Yemen, Papua New Guinea and Myanmar, Robert is now of head sales and marketing for International SOS in Bangkok, which he says is "the nicest place I have ever lived".

Maxmilian Wechsler

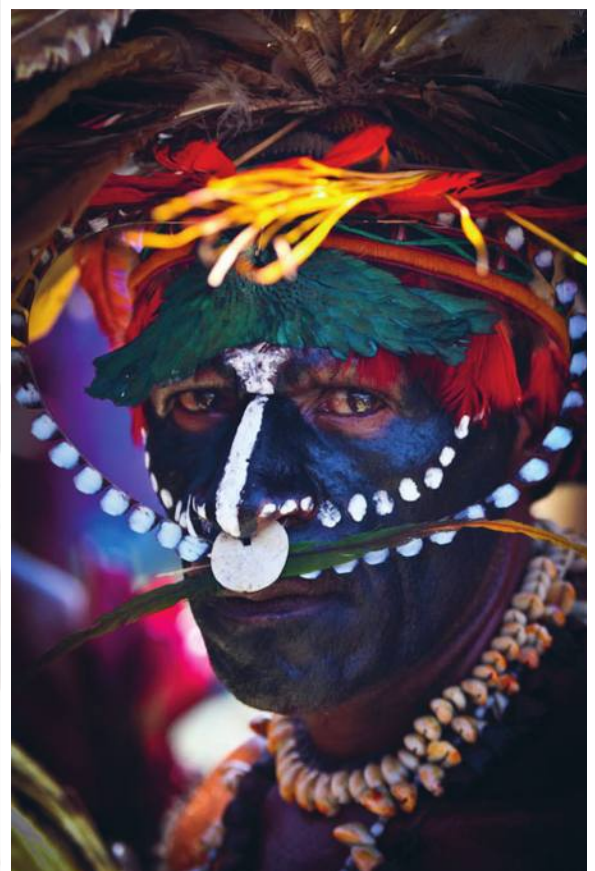
caught up with Robert recently to talk about his definitely not boring life.

Trekking over a pass in the Bhutan Himalaya, 2013



The unique life and daring exploits of **Robert Tyler**, a modern day adventurer who's overcome some of the world's toughest challenges (and he's still only 35)

Marathon running in North Korea, studying in China, mountain climbing in Tibet, Egypt, Pakistan and Argentina, witnessing the death of colleagues in war-torn Afghanistan, working Yemen and Papua New Guinea, Singapore, Myanmar and now based in Thailand. There's much more too. This Oxford-educated former journalist is unquestionably living life to the full.



Highlands tribesman, Goroka, Papua New Guinea, 2011

Background

"I was born in Vancouver, Canada, in December 1983. My father is British but he was actually born in an army camp in Egypt. My grandfather was in the military. He grew up in South Africa, so, actually, I have UK citizenship but I am the third generation to be raised outside of the United Kingdom. I suppose you can say I was born into a military family. In former times the ones sent off to look after the old British Empire were people from families like mine.

"My father joined Cathay Pacific Airlines straight after university because keen to pursue opportunities outside of the UK, which was struggling economically at the time. He lived in Japan, the Philippines, Italy and Canada, where I was born. Not long after that he was made a manager at Cathay Pacific headquarters in Hong Kong, where I did most of my growing up. Both my parents are alive. My mother is an artist and her father also served

in the military in the UK and Europe during the Second World War. Her family is mostly from Scotland and I have wonderful memories of childhood there.

"I was bitten by the travel bug early. I was born in Canada, brought

“

In Tibet I circumambulated Mount Kailash, the holiest mountain of Tibetan Buddhism. I got lost and nearly died. I spent the night up on a pass in a storm.

up in Hong Kong, and then as a young teenager I was sent to the same high school as my father, a small Catholic school in West Sussex. So at a young age I had experienced three continents. For me the world didn't seem like such a big place and I didn't find it so intimidating to go out and explore it after finishing university. Like my father, I attended Oxford University in the UK, where I studied theology.

"Studying at Oxford is very much like you've read about or seen in the movies. The place is a living museum. You are cramming in the same libraries, walking the same streets and drinking in the same pubs as famous Oxford alumni like J.R.R. Tolkien and C. S. Lewis. Really, it is like something out of a dream. But they make you work very hard, so a lot of the time you are too stressed and too busy to really appreciate it. Many people don't know it, but Oxford is not expensive. The university is run through the government system. It is a meritocracy; placement is based on your grades."



Campsite view, Turkestan Range, Kyrgyzstan, 2015

Taking to the road

“While at Oxford I went on a field trip with my Greek professor to Israel and Palestine. This was in 2004, when I was 19. We were walking in the area near the Dead Sea and I asked him why it was so quiet and deserted. He said: ‘It’s because this is an Israeli army artillery range. Don’t worry, today is the Sabbath so no one will be firing anything’.

“We climbed Mount Sinai, which is located in Egypt’s Sinai Peninsula, and also went to the Golan Heights. I got a really great feeling for travel on this trip, especially within the Muslim world. I decided to take a course on Islamic studies at Oxford and after finishing the course I did a bit of traveling around the Muslim world. At that time, after 9/11 and the wars in Iraq and Afghanistan going strong, a lot of people were scared of traveling in Muslim countries. But in a way this peaked my interest. I wanted to see why there was such a perception that these places are so dangerous.

“I graduated from Oxford in 2006 and decided to take a year off. During that time I traveled to South America. My plane landed in Argentina and I thought the climate would be tropical, like in the Caribbean. So I arrived in a pair of shorts and a T-shirt. It was in September and there was snow on the ground.

“I traveled the length of South America by bus. I really fell in love with Colombia. It’s a beautiful place. Fantastic diving, great history, mountains, it’s got everything. Naturally, I have been back.

“I had some money left from student loans to finance the South America trip. Afterward I decided that I didn’t really want to start working yet. Theology is an interesting degree it but it doesn’t really have a lot of value in the labor market. I negotiated with my father to keep giving me pocket money as long as I was continuing my education. I enrolled in Beijing Language and Culture University and studied Mandarin Chinese for a year.

“At the same time I was working part time as a journalist for the Russian Interfax News Agency. The bureau chief had been in China for



Qat sellers in Sanaa, Yemen, 2012

a long time – he was there during the Tiananmen Square riots. I took a private trip to Xinjiang in the very western part of China, which is heavily Muslim. I liked it there so much that I decided to enroll at the university at Ürümqi in Xinjiang to continue my Mandarin studies.

“I took some other trips around that time. I traveled along the border of Afghanistan and did some trekking and climbing in the north of Pakistan for six weeks. I also went to Tibet and did a lot of hiking and trekking there as well. In fact, I circumambulated Mount Kailash, the holiest mountain of Tibetan Buddhism. I got lost and nearly died. I spent the night up on a pass in a storm. After the sun came up I realized I had gone about

three kilometers off course but I had managed to come all the way around the mountain. One revolution of the mountain within 24 hours is not recommended,” said Robert wryly.

Working in a war zone

“At the end of this time in China I had to get a job. My father was losing enthusiasm for funding my studies because he noticed I seemed to be spending most of my time travelling. I applied for a job with a shipping company. It was a Chinese company, but they sent me straight to the Middle East. I was there for six months and during that time I visited Yemen for the first time. I was in Sanaa, the largest city.

I came to the realization that I didn't want to be in shipping. I saw an online advertisement for a job running a logistics base for DHL in Afghanistan, and I soon find myself on an airplane to Afghanistan. As nobody else applied for the job, I got it. I remember flying in this cargo plane and looking down below. All I could see was desert. I was thinking it made no sense to fight a war in a place like this, that just surviving in such conditions would make life extremely difficult.

"I flew to a coalition air force base in Afghanistan and I saw that the Americans had built a Pizza Hut, a Coffee Bean and a Subway Sandwich outlet. I wondered who would be stupid enough to pick a fight with people who can do all this in the middle of the mountains north of Kabul.

"Afghanistan was a country I had read a lot about and always wanted to see. And there I was working for a big global company. I was pretty excited, but obviously my parents looked at it differently. When I told them over the phone that I had a job in Afghanistan working for a big company they just went silent for a while. I was in Afghanistan for over a year in 2008-2009 living on various coalition bases.

"It was quite a difficult and stressful operation we ran there. During this time the Iraq conflict started deescalating, but things suddenly ramped up in Afghanistan.

"The huge airfield I was working at was used to ship bodies of fallen soldiers back home. Everyone stopped working and there would be a ceremony. It went from about every month to every week to almost every day for a while. It was depressing.

"Sadly, in one violent attack one of my managers and two of my colleagues were shot to death. Overnight I suddenly had a lot more responsibilities and I was required to travel around the country a lot. It was a pretty tough time, especially for my family. They saw on the news that a team of foreigners had been attacked and some were killed, and for a while they didn't know if I was one of them. After that the job became even more dynamic, I had to travel around the country, especially in the south, where there was a big increase in activity. I was also kept very busy with logistics work.

"We were shipping general freight, supplying the coalition and aid agencies, and everything needed for embassies and consulates and so on. It was a big mixture of things. The job was mainly just making sure that all the foreign and local organizations operating in these areas had all their equipment. There

was a huge amount of construction and rural development activity going on and we were coordinating with project leaders to make sure they had everything they needed."

It was a lot to keep track of to say the least, and there were occasional slipups. "Once we actually had to ship in pieces of art for an NGO that was doing an art exhibition in one of the embassies in Kabul. The shipment was accidentally sent to Kandahar, which was then a center of some fighting. The gallery owner wasn't very happy when she picked up the phone and was told that her art works were sitting in Kandahar," Robert said.

"Also I actually went to do some disaster relief with the DHL in Pakistan during the floods in 2010. Some of the skills I have learned in Afghanistan like the field



*Under the Arch of Reunification,
Pyongyang, North Korea, 2015*





At work in southern Afghanistan, 2009

management and logistics, I was able to get to Pakistan and to provide two weeks of support and assistance during flooding.

"The pay wasn't high at all, but the benefits for me were that I got to live and work in an interesting part of the world and I was given a lot of responsibility. I was in charge of more than one hundred people at the age of 26. But the real reason I wanted to be there is that I wanted to test myself. That's exactly what I got from my 18 months there. In 2009 I managed to get an internal transfer with DHL to Singapore. I remember I had to do my interview for the transfer in a bomb shelter because the area I was in was under mortar attack.

"When I was in Singapore I realized that I really missed my people, mainly the Afghans who I'd worked with every day. They were incredibly playful and full of fun. I also missed the sense of mission and the hardship. I did get the chance to make some interesting trips. One was to Iran for three weeks. Because I travelled on my Canadian passport, I was able to go there without being without a minder. I did a lot of climbing in Iran, which was amazing.

'But overall, the work in Singapore didn't appeal to me. My boss was fantastic. She said to me, 'I see that you are not happy. You should look at this company. They do interesting work'. She was talking about International SOS, and she was right. I knew this was a company I could work for.

A new mission

"I interviewed in Singapore where they are based and joined the company in 2010. International SOS is the world's largest medical and security risk management company. I was first assigned to go to Yemen. At the time – it was during the 'Arab Spring' the situation was starting to get more serious there. They were

“

While studying Mandarin in Beijing, I also worked part time as a journalist for the Russian Interfax News Agency. I took a private trip to Xinjiang which I liked so much that I enrolled at the university at Ürümqi to continue my Mandarin studies.



looking for a branch manager to work in Yemen who was single and didn't have a family. I was single and had experience in Afghanistan working in a hardship area, and I had been to Yemen before. So they were comfortable with sending me there and I was very happy to go.

"However, before I went the company landed a very large gas project for Exxon Mobil in Papua New Guinea, and they needed someone with logistics experience who could move freight around difficult



Monastery, Shan State, Myanmar, 2015

locations. I was supposed to be there for three months but I stayed for a year.

“We set up medical clinics all over the PNG for all of the workers on this Exxon project. One site alone had 50,000 workers. It was a huge project. We did really good work there and I’m sure we prevented many thousands of people from contracting malaria.

“In 2011 I was finally posted to Yemen, and it was getting seriously unstable by then. My movement

was restricted even though I had three bodyguards. Our main client’s security manager was shot and badly injured, but he survived. I was evacuated after a year because it just became too unstable.

“The timing of my departure from Yemen couldn’t have been better, because shortly before I left, Barak Obama went to Myanmar and made a deal with the military government there to hold democratic elections in exchange for the US removing longstanding economic sanctions.

Basically, Myanmar was open for business.

“We already had long-standing customers in Myanmar, but we were suddenly looking to expand operations. I felt very fortunate when I was shifted to Myanmar, back to my home territory of Asia. I got cracking on growing our business, and stayed in Myanmar from 2012 to 2017. I went to North Korea in April 2015 to run a half marathon in Pyongyang. I will never do full marathon because I am not fit enough.

“The great thing about running around Pyongyang in the event was that sometimes I found myself completely on my own. It is very rare for a foreigner to be without a chaperon or minder in this beautiful city. I was there a year before the American chap, Otto Warmbier, got arrested. In fact, we stayed in the same hotel he did.”

Based in Bangkok

“I thought I would be based in Myanmar forever, but I was offered the chance to come to Bangkok to take care of sales and marketing and I was happy to accept. Thailand is obviously a center of gravity for Southeast Asia. The economy is strong and there is a very enterprising and ambitious labor force here. Some big Thai companies are looking to expand abroad, and that’s where International SOS comes in. I had already worked with some of these Thai companies in Myanmar.

“We also look after Laos from here. Laos is very much like Myanmar was a few years ago in terms of medical resourcing and general travel risk. So this is a nice fit for me. I am able to work in a more developed market, but

in Laos I’m also able to make use of some strengths gotten from working in developing countries.”

Robert is still single, and besides travel and mountaineering he also enjoys reading in his spare time. He holds British and Canadian passports and has permanent residency in Hong Kong. He can speak but not write Mandarin and can communicate in Dari, which is an Afghan dialect of the Persian language. He has been to more than 60 countries, but says most of his travels these days are



Robert Tyler

“

In one violent attack one of my managers and two of my colleagues were shot to death. Overnight I suddenly had a lot more responsibilities and was required to travel around Afghanistan a lot. It was a pretty tough time, especially for my family. They saw on the news that a team of foreigners had been attacked and some were killed, and for a while they didn’t know if I was one of them.

work-related. Nevertheless, last year he made a trip to Argentina to climb Mount Aconcagua, which at 6,960.8 meters is the highest mountain in both the Southern and Western hemispheres, and this year he plans to scale Denali, the highest mountain in North America.

“When I am training in Lumpini Park I long for some cold weather, but when I am up on a high mountain I wish I was in Thailand,” said Robert. In fact, he seems very happy all-around with his new home. “I have to say,

Thailand is by far the nicest place I have ever lived and worked, even compared to Singapore.

“Thailand is just fantastic in terms of natural beauty, culture and dynamism. If you are not enjoying Bangkok then you have only yourself to blame. All the ingredients for a fantastic life are here. Also, I am a big believer in the way the Thai economy is going. You see big Thai brands spreading outside the country, and this is a great for us because it means we can help them operate safely abroad.”

Robert says the turning point in his career was when he found himself in Singapore. He missed the sense of mission he had in Afghanistan. “I learned something about myself. It took a lot of soul searching to realize that my satisfaction in terms of work is dependent on whether or not there is a positive human result at the end of the day. I

want to have a positive impact on someone’s life in whatever way. That’s why I loved working in Afghanistan even with all the perils, and that’s why I landed a role in the assistance business. We know that at the end of the day we have made someone’s life better and we know that someone appreciates what we’ve done.”

Robert concluded the interview by saying: “I don’t plan too far in advance. I work for an organization that understands my interests and my strengths, so it is always a joint decision where I go next. I am happy to stay in Thailand and serve our clients in Thailand for the foreseeable future, until I am needed somewhere else.”

Instagram: @offtheradarphotography

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Within walking distance to Skytrain and Underground systems. 18 dorms and 5 private rooms which can accommodate total of 78 guests. Café restaurant on ground floor with 50 seats. Rooftop area with 40 seats. Rent for this 4FL triple-shophouse is only 270,000 Baht per month and new lease is available.

Price Reduced: 8,000,000 Baht.

Location: Bangkok, Thailand



Bar & 6-Room Hostel

Popular single shophouse bar and 6-room hostel available in a busy location off Sukhumvit Road. Close to the BTS Skytrain and many popular hotels and restaurants. The rent is only 80,000 Baht per month. Annual profits are approx. 1 Million Baht. The owner is selling due to retirement.

Sale Price: 2,500,000 Baht.

Location: Bangkok, Thailand

Popular Hostel & Café Silom

This 14-room hostel/guesthouse & café is conveniently located in the Silom area, near the famous Jewelry Trade Center & Fashion Factory Outlet. It has great online reviews and a large number of repeat guests. The rent is low at only 110,000 Baht per month and a long lease is available.

Asking Price: 8,900,000 Baht.

Location: Bangkok, Thailand

English Style Pub & Guesthouse

Three shop-house units converted to a pub and restaurant with full kitchen and a 6 room guesthouse upstairs. The business was established 8 years ago and has a regular client base. The restaurant can seat around 80 guests and the rent for this property is only 71,000 Baht per month.

Sale Price: 2,900,000 Baht.

Location: Pattaya, Thailand

35-Room Guesthouse Sukhumvit

Recently built by the landlord, this property is now available for takeover. Conveniently located near the BTS Skytrain on Sukhumvit Road and close to shopping and dining areas. There is also space on the ground floor for a small coffee shop. The rent for this 5 storey property (with elevator) is 450,000 bt/mth. 6 months deposit & lease of 3+3+3 years.

All terms can be negotiated directly with the landlord.

Asking Price: 17,500,000 Baht.

Location: Bangkok, Thailand

Jomtien Condominium Block

The Condominium Block consists of a mix of top quality apartments, studios, 1-bedroom & 2-bedroom units. This freehold property is located near the Jomtien beach, shops, supermarkets, restaurants and other entertainment venues. It has a total of 19 rooms. Parking and access to communal swimming pool is also available.

Sale Price: 55,000,000 Baht.

Location: Pattaya, Thailand

Biz Contacts & Lead Generation

This business has been formed to assist SMEs, startups and international companies in making needed contact. Whether it's service companies, government agencies, or staff needed, they have a database to find what is needed and a country manager in each country will do the work. The founders wish to sell 70% of the shares and keep 30%.

Sale Price: 2,500,000 Baht.

Location: Pattaya, Thailand

Pub & Restaurant in Ekkamai

This restaurant serves a variety of craft beers and a wide array of American comfort food and BBQ. A great place to spend an evening with friends and family. 45 seats and only 60,000 Baht per month rent. There are 2+3 years left on the lease but this can be discussed with the landlord.

Price Reduced: 850,000 Baht.

Location: Bangkok, Thailand

Food Manufacturing/Distribution

This food manufacturing business supplies frozen ready-made meals to supermarkets throughout Thailand and Laos. The business can be operated and run from anywhere within Thailand. This is a great opportunity for anyone looking for a turnkey business.

Sale Price: 1,800,000 Baht.

Location: Chiang Mai, Thailand

Furniture Retail Business

This large showroom & warehouse is situated in an attractive location. The property has a private villa behind the showroom which is included in the low rental fee of only 35,000 Baht per month.

A long lease is available. The seller is relocating and is open to negotiations. Viewing is highly recommended.

Sale Price: 9,800,000 Baht.

(inventory will be calculated at cost price)

Location: Hua Hin, Thailand

Sprayfoam Company

This business provides roof & wall insulation by spraying poly urethane foam. The best choice for water proofing and heat insulation. The company has a lot of repeat customers like contractors and developers. The seller is selling due to relocation to his home country.

The business was established in 2008. Annual Net Profits are around 2 million baht.

Sale Price: 3,500,000 Baht.

Location: Cha-Am, Thailand

Technology Company

This successful tech products company supplies certain applications for use on mobile phones and other devices to various communication services such as the popular Line Application. The company has a successful track record from its start-up in 2007. The owners can give interested buyers a full presentation on products and a clear accounting of profits which are steadily rising every month.

Sale Price: 80,000,000 Baht.

Location: Bangkok, Thailand

Large Pub & Bar on Beach Road

Large international pub in prominent location on Beach Road Pattaya, near Walking Street. Successfully and profitably operated by the same owner for 19 Years with a very large established customer base. A rarely available Business & Investment Opportunity with an attractive ROI of approx. 30% per annum. 300 m2 over 2 Fl. = 50,000 Baht per month.

Sale Price: 3,800,000 Baht.

Location: Pattaya, Thailand



Sports Diner and

Live Entertainment Venue

This business has gained a reputation for serving some of the best Gourmet Burgers in Chiang Mai if not the whole of Thailand. Well thought out décor and numerous TV's streaming sports.

Sale Price: 2,900,000 Baht.

Location: Chiang Mai, Thailand

Live Escape Game

This business is a Live Escape Room Game located close to Ekkamai BTS Skytrain Station.

This flagship store is ready for a franchise model for joint venture partners or by owner. Friendly staff, successful social media marketing strategy and all permits and licenses under Amity Treaty is ready to go.

Sale Price: 6,500,000 Baht.

Location: Bangkok, Thailand

Luxury Wedding Dress Business

Wedding dress shop and e-commerce store stocking 8 imported brands from around the world, plus 5 imported lingerie brands and 1 imported swimwear brand. Two rooms above the boutique shop are rented out which offsets the rent for the shop to zero baht per month. Viewing is highly recommended.

Sale Price: 14,900,000 Baht.

Location: Phuket, Thailand

Magazine Publication

This well established business caters to many high-end clients and produces various types of magazine publications in accordance with the requirements of the clients. The business has good revenues and profits but also has huge potential to expand.

Sale Price: 41,000,000 Baht.

Location: Bangkok, Thailand

Organic Jewellery Wholesaler

Popular business that has been established for more than a decade. Located on the world famous Khaosarn Road. 120 SqM over 2 floors with a monthly rent of 80,000 baht. 60,000 baht payroll for 4 staff.

Large inventory included in the sale price. Security deposit of 500,000 baht also incl. Owner has other business interests.

Sale Price: 4,000,000 Baht.

Location: Bangkok, Thailand

www.ThaiBusinessAdvisors.com

087 034 0568 / 080 016 4116

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DIPLOMATS

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His Excellency Joseph Anthony (Tony) Cotter

New Irish Ambassador aims to boost already strong links with Thailand

New Irish Ambassador aims to boost already strong links with Thailand

Words **MAXMILIAN WECHSLER**

When His Excellency Joseph Anthony (Tony) Cotter learned he had been picked as Ireland's Ambassador in Thailand, he and wife Marie saw it as a great opportunity to live and represent Ireland in a country they had vacationed in many times. The Cotters arrived in Bangkok last August and already feel very much at home.

WE have been made to feel very welcome in Thailand by many new Thai friends, the Irish community here, and also friends and colleagues in the diplomatic community," said the ambassador. "We are very much looking forward to the next few years of living in Thailand. We have great respect for the Thai people and everything Thai and hope that we can contribute positively to the further strengthening of the already longstanding positive and very friendly relations between our two countries."

Our interview with Mr Cotter took place with Marie sitting beside him at their residence, just a two-minute walk from the Irish embassy on Wireless Road.

Background

"I am originally from County Cork in Ireland. Marie hails from Limerick, the home of Irish rugby. Marie and I have been together for over 33 years. I have learned that the easiest way for a happy married life is to say yes...and to say it quickly! We have one daughter, Aisling. She got married in beautiful Ravello in May this year. She and husband Dave are currently living in Sydney, but are moving to Singapore in January. This is good news as it gets them closer to us here in Bangkok.

"It is always a great honour to be asked to represent your country as ambassador, and I am particularly pleased to have been nominated by my government to serve as ambassador to Thailand (also accredited to Myanmar). Thailand is a country that Marie and I have gotten to know very well over the past 15 years or so.

"I served most recently as Ireland's ambassador to Saudi Arabia (also accredited to Bahrain, Iraq, Oman and Yemen) and before that was ambassador to Zambia (also accredited to Namibia)."

Ireland getting high marks

"Ireland is in my opinion probably the best country in the world, but don't just take my word for it. There is a lot of evidence to back me up. Ireland is consistently ranked as one of the top five tourism destinations in the world. With a population of 4.7 million and a median age of just 37.2 years, we are a young country. And our population is expanding, unlike other countries in Europe. We expect to have another million people living in Ireland by 2040.

"The Irish can be found in every part of the world. Approximately 70 million people worldwide claim Irish ancestry – that's more than 14 times the country's population. The number of US residents who claim Irish ancestry was estimated at 32.3 million in 2016. That's about 10% of the US population. More than two million Australians, close to 10% of the population, are of Irish descent.

"We had a challenging time during the last global economic downturn. However, we have now turned the corner and thankfully Ireland's economy continues to grow strongly. It has in fact been the fastest growing economy in the EU over the past two years, with unemployment down from a peak of 16% in early 2012 to 5.8% as of May 2018. There are now almost 2.3 million people at work, more than at any point in our history. The GDP rose by 5.1% in 2016 and by almost 7.8% in 2017. The Department of Finance is forecasting real GDP growth of 5.6% in 2018 and 4% in 2019.

"EU membership has been central to the success of our open, competitive economy. It has been the cornerstone of social progress in Ireland over the last generation. Public support for EU membership is very high; 92% of the population is in the 'remain' camp. Ireland will therefore continue to be a core member of the EU single market and the Eurozone.

“Any visitor to Ireland is guaranteed to receive a genuinely warm welcome, as promised by the slogan ‘Céad Mile Fáilte’ or One Hundred Thousand Welcomes. There is so much for tourists to do and see. One of the most exciting developments of recent years is the Wild Atlantic Way – a 2,500 kilometer coastal drive along Ireland’s western seaboard that offers visitors an opportunity to connect with friendly, welcoming people in towns and villages along the way. It’s a great way to experience our heritage and culture, and also enjoy our great locally-grown, fresh food and freshly caught seafood.

“The recently released movie Star Wars: The Force Awakens features stunning scenes shot on Skellig Michael off the County Kerry coast. Much of Game of Thrones is filmed in Northern Ireland.

“You can also go to Ireland’s Ancient East to experience 5,000 years of Irish and European history. Here there are so many places filled with legend and lore – from castles, monasteries and round towers, to emigrant ships – all in an area brimming with culture, festivals and fun.”

Feeling welcome in Thailand

Marie and I arrived in Thailand for the first time about 15 years ago. We used to holiday here sometimes two and three times a year. We just find the country very warm and friendly. Thais are exceptionally welcoming – almost as welcoming as the Irish. I arrived in Bangkok on August 1, 2018 to take up duty as ambassador. I hope that I will have the honour soon to formally present my Letters of Credentials to His Majesty, King Maha Vajiralongkorn Bodindradebayavarangkun. I am hopeful my term of office will consist of four good, positive and rewarding years in Thailand.

“It is a distinct advantage for an incoming ambassador to have a supportive and well-organised group of expats on hand. That describes the Irish community here in Thailand, and I am particularly fortunate in this regard. There is an active Irish community centred mainly in Bangkok, Pattaya, Phuket and Chiang Mai. The main Irish community organisations are the St Patrick’s Society of Bangkok, the Irish-Thai Chamber of Commerce (ITCC), Thailand GAA, Irish Women’s Group and the Irish Society of Pattaya. The ITCC recently hosted the Asia Pacific Ireland Business Forum, which brings together Irish business men and women in Asia, Asians doing business in Ireland or with Irish firms, and people from all sorts of government departments and agencies across the region. Thailand GAA successfully hosted the Fexco GAA Asian Games in Bangkok in November 2017, and again in November 2018. Each of these events brought in over 1,000 players, mentors and supporters travelling from across the region.”

Main objectives

“I wish to further strengthen the already longstanding positive and friendly relations between our two countries.

A particular priority is to raise the profile of Ireland here in Thailand. Many people here have not heard much about Ireland, or aren’t even sure where it is located. Hence, I very much welcome the opportunity to do this interview.

“In fact, Ireland already has a strong presence here. Nearly 300 Irish companies are exporting to the ASEAN region in key sectors such as aviation and travel technologies, education, industrial products, digital technologies, healthcare, and Fintech.

“I believe there is significant potential to increase trade and commerce between Ireland and Thailand in many sectors, including international education. All of Ireland’s universities are ranked in the top 5% globally and in many fields of research, Ireland ranks in the top 1%. An independent survey ranked Ireland No.1 in the EU for international student satisfaction in both 2015 and 2016. To make the country even more attractive to international students, we’ve extended the ‘stay-back option’ for non-EU/EEA students at postgraduate and PhD level to two years for eligible graduates.

“Ireland is a safe and friendly place for international students. Half of foreign undergraduate entrants are female. The number of Thai students studying in Ireland has increased threefold in just the last three years, from 40 to 120 last year. We hope to grow these numbers further as Ireland continues to become better known here as a world class destination for study.

“Another area of special focus is international financial services (IFS). Ireland is recognised globally as a centre for specialist IFS firms. We are home to over 400 IFS companies, including over 200 foreign-owned and another 200 indigenous companies. The sector provides more than 42,000 jobs throughout the country.

“Ireland leads the world in hedge fund administration. Over four trillion Euros in assets are under administration with over 13,000 funds and promoters from 50 countries. Seventeen of the top 20 global banks have a presence in Ireland, and half of the top 20 insurance companies have offices in Ireland as well. Ireland is now a thriving centre for research and innovation in financial technology, and is the perfect place for companies to source their Fintech solutions.

“Ireland is a centre of excellence for the air finance and leasing sector. Fourteen of the world’s 15 largest leasing companies having a presence in Ireland, and latest figures indicate that approximately 4,300 leased commercial aircraft – over 60% of the total worldwide are owned or managed from Ireland. The estimated cumulative value of these aircraft is US\$125 billion.

“Aircraft maintenance and manufacturing facilities are located across the country, with clusters in Dublin and Shannon providing a wide range of services including, but not limited to, design, production, testing and avionics. Factor in the manufacture and supply of equipment and components, as well as the provision of an array of expertise in consultancy, training, software development and validation, human resources and maintenance services.

“The Agri-food sector is Ireland’s largest indigenous industry, with food and drink exports to over 180 markets



around the world, reaching a record value of 12.6 billion Euros in 2017. Almost one third of these exports were to non-EU markets.

“Finally, in the area of foreign direct investment, Ireland is an excellent location for any Thai company wishing to expand into Europe. Currently over 1,300 foreign-headquartered companies have significant operations in Ireland, employing more than 200,000 people. These are some of the world’s most recognisable and innovative companies, for example 13 of the top 15 global medical technology companies including Abbott, Allergan, Boston Scientific, Medtronic, MSD and Stryker.

“All of the top 10 pharma companies, which include Novartis, Cook Medical, Pfizer, Merck, Lilly, GlaxoSmithKline and Johnson & Johnson, have a strong presence in Ireland. What’s more, 16 of the top 20 global software companies, including Microsoft, Oracle, Dell, SAP, Telefonica, HP, Intel and IBM, have major operations in Ireland. We are an established internet hub, hosting leading companies including Amazon, Google, Facebook, Apple, eBay, Twitter, LinkedIn, AOL, PayPal and Yahoo.

“Twenty of the top 25 financial services firms including J.P. Morgan, Barclays, Citi, Credit Suisse, Fidelity, AON, MasterCard, Deutsche Bank and Zurich, have bases in Ireland.”

Here is why Thai companies planning expansion into Europe should take a look at Ireland and consider joining the many multinational players already there. In the first place, the government encourages a strong pro-business environment. We have an open economy with a stable 12.5% corporate tax rate. We are a committed member of the EU, with barrier-free access to 500 million consumers. Ireland is the only country in the Euro Zone in which English is the official language.

“Ireland is ranked the 17th easiest country in the world in which to do business (World Bank ‘Doing Business 2018’) and is ranked first globally for inward investment by quality and value (IMB Global Location Trends 2017).

“Secondly, the talents and skills of our workforce make Ireland an attractive place for Thai companies. One third of our population is under 25, the youngest in the EU. We also have a highly educated workforce; 52% of 25-34 year olds have a third level qualification – higher than any other EU country. Our education system ranks in the top ten in the world and we have the highest proportion of science, maths and computing graduates in the OECD.

“Our workforce is highly competitive. The 2016 IMD World Competitiveness Yearbook ranked our workforce the third most productive in the world, first in flexibility



Connemara, County Galway



Ha'penny Bridge, Dublin

and adaptability, and also first in terms of national culture open to foreign ideas.

“Ireland has a long history of scientific achievement and advancement, and today the government provides strong incentives for research and development. To promote innovation, the Irish government encourages companies to undertake research by offering a substantial 25% tax credit against R&D costs. Ireland is ranked 11th globally for overall scientific research quality (November 2017 Thomson Reuters/Clarivate InCites), with R&D spending of €1.4 billion annually.

“Increasingly, Ireland is attracting companies from the Asia Pacific region who desire a cost-effective base to do business in Europe. Asia Pacific giants such as Huawei, Tata, InfoSys, Lenovo, SMBC, Trend Micro, Bank of China and Indorama from Thailand have all established a presence in Ireland.”

Bilateral relations

“The first major Irish connection to Thailand dates back to when a young Irish medical doctor, Arthur Francis George Kerr, arrived here in 1902. The doctor devoted his life to making a survey of Thai botanical species and is internationally known as the founding father of botany in Thailand.

“Ireland and Thailand began diplomatic relations over 43 years ago in 1975. Since then business links between our two countries have steadily developed, and trade both ways amounts to €500 million per year.

“We opened our embassy in Bangkok in 2015 to mark 40 years of diplomatic relations. This signaled a significant shift in the strength and depth of the relationship, and is a clear indication of our strong desire to enhance every



Galway City



Kylemore Abbey, County Galway



Dromoland Castle Hotel, County Clare

aspect of our bilateral relations. Since its opening the embassy has expanded from two diplomats and four local staff to three diplomats and seven local staff in 2018. This partially reflects the growing demand for consular assistance and services for Irish citizens.

“There are several Irish companies operating in Thailand. Kerry Ingredients and Carbery foods both have high-tech factories in Bangkok. They supply Thai food exporters and major regional food operations. Kerry also imports large volumes of Thai chicken into Europe. Other Irish firms in Thailand include Labscan, which produces chemicals for laboratories, and Wisetek, which undertakes large scale re-processing of computer parts. Irishman Liam O’Keeffe (1945-2012) established PCS in Thailand, which employs over 23,000 persons in property management and cleaning.

“Thai companies have started to invest in Ireland in recent years. In 2011 the Indorama group acquired Wellman International which owns a fibre production facility in Co. Cavan. In 2010 Thai Union Frozen Products acquired French seafood producer MW Brands, which has significant operations in Ireland associated with the John West Brand. One Irish golf course has been purchased by a Thai investor.

“Ireland exports a wide range of goods to Thailand across a number of categories. These include essential oils, perfume materials, medical products, pharmaceutical products, photographic apparatus and optical goods, along with many other products and goods.

“Thailand exports more than twice as much to Ireland compared to what Ireland exports to Thailand. The main exports from Thailand are office and automatic data processing machines, electrical machinery, telecommunications and sound equipment as well as meats and prepared meats.

“As I have said, the number of Thai students in Ireland has increased steadily in recent years. A memorandum of understanding on Education Cooperation was signed by our two governments in February 2015, and a double taxation agreement was signed in November 2013.

“Our President, Mary McAleese, made a state visit to Thailand in 2002, and John Halligan, Minister of State for Education, came here in November 2017. Most recently Ciarán Cannon, our Minister of State for the Diaspora and International Development, visited here last month.

“In recent years we have seen several high-level visits to Ireland from the Thai side, including most notably by Her Royal Highness Princess Maha Chakri Sirindhorn in 2014. The Princess was most warmly received by our president and the Irish people. In 2018 Deputy Prime Minister H.E.

Wissanu Krea-Ngam and Minister for Education H.E. Teerakiat Jareonsettasin made official visits to Ireland.

“Over 67,000 Irish tourists visited Thailand last year. This country has an excellent reputation in Ireland as a ‘paradise’ destination. Many Irish newlyweds travel to Thailand for their honeymoon, and it is also considered a superb choice for a relaxing family get-away. Many of our young people also enjoying coming to Thailand for a once-in-a-lifetime backpacking adventure.

“On the other side, Thai tourism to Ireland is increasing yearly as Ireland becomes more well-known here. It’s expected there will be a little less than 1,000 Thai tourists traveling to Ireland in 2018, so Ireland is still a rather exclusive and exotic destination for Thai travelers. There are between 3,000 - 5,000 Irish citizens living in Thailand. In Ireland, we have a Thai community numbering almost 3000.”

At the close of the interview the ambassador gave a glimpse of his private life: “In my spare time I like reading, playing golf, horseracing and other sports generally. We are hopefully looking forward to another outstanding performance by the Irish Rugby team in the World Cup in Japan in 2019.”

CV of H.E. Joseph Anthony (Tony) Cotter

Personal Information:

Date of Birth: May 25, 1957.

Married with one daughter.

Professional Experience:

- Ambassador to Thailand (also accredited to Myanmar), since August 2018.
- Ambassador to Saudi Arabia (also accredited to Bahrain, Iraq, Oman and Yemen) from 2014 to 2018.
- Ambassador to Zambia (also accredited to Namibia) from 2009 to 2012.
- Director of Multilateral Section in the Development Cooperation Division of the Ministry of Foreign Affairs and Trade responsible for relations with the United Nations, the European Union, World Bank and other international institutions from 2012 to 2014.
- Director of Civil Society Section in the Development Cooperation Division from 2006 to 2009.
- Prior to joining the Ministry of Foreign Affairs and Trade, Mr. Cotter served as a senior official in a number of government ministries and agencies including the Ministry for Justice (Minister’s Policy Adviser), Ministry of Arts, Sport and Tourism (Minister’s Policy Adviser), Ministry of Justice, Equality and Law Reform (Director), the Permanent Representation of Ireland to the EU, Brussels (Head of Justice & Home Affairs Division) and the Legal Aid Board (Assistant Chief Executive).

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Social

▣ Last month's best events in pictures





David's garden party with elephants in the rain forest

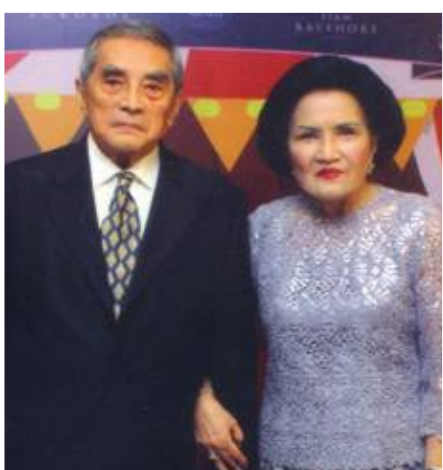
People of all ages and backgroundse njoyed David Lyman's annual garden party 2019 at his House of the Rain Forest, Nichada Thani. Guests of honour were a pair of elephants which provided lots of fun and amusement for the kids.





Khun Kamala entertains for a good cause

Thai businesswoman and entertainer Kamala Sukosol packed the house again this year at her annual charity concert in aid of the Princess Sirindhorn Craniofacial Center. Held over three nights, the high-powered audience was treated to a fun show featuring songs from Hollywood blockbusters and Broadway musicals. All proceeds from the concert are donated to treat and support underprivileged Thai children with severe facial deformities





West End musical treat

Four leading singers from London's West End theatre scene joined 45 top musicians from the Royal Bangkok Symphony Orchestra to perform a host of favorite songs from musicals like Phantom of the Opera, Miss Saigon, Les Miserables and West Side Story at the Thailand Cultural Centre. The one night concert, brought here by Big Mango Productions, starred Daniel Koek, Hugh Maynard, Ashley Stillburn and Harriett Jones.





DiaMond Thonglor pub opens

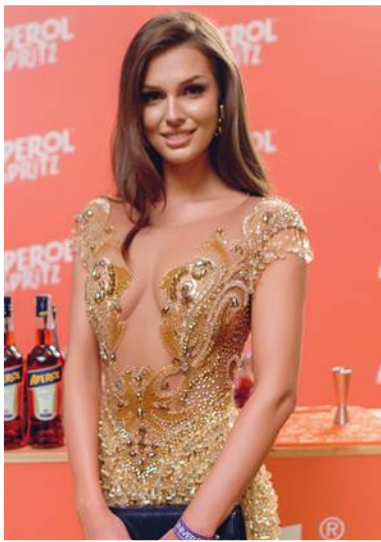
DiaMond Thonglor, an upscale pub located at The Opus Thong Lor Soi 10, marked its soft opening night on 25th December 25 with a White Christmas Theme, complete with an imported German high fidelity audio sound system for its resident and invited top DJs. Among the guests were Pok Mindset and The Mousse. Call: 098 171 9846 / 064 960 3197 Open 9 pm till late Monday – Saturday.
<https://line.me/ti/p/@diamond-bangkok>





Aperol Spritz at 2018 Miss Universe Party

Aperol Spritz Pop-Up Bar was a key feature at the party following the crowning of the new Miss Universe 2018. Representatives from the 94 competing countries joined the event at Dusit Thani Bangkok.





Framina's ginseng launch

Framina Interprise organized the Framina Young Family Grand Opening to launches its Ginseng Protein products at The Glass House at Nai Lert Park





Swissotel Bangkok Ratchada marks 150 year of Thai-Austrian friendship

Mr Bruno Rotschaedl, General Manager, Swissotel Bangkok Ratchada, and team gave a warm welcome to the Vienna Boys Choir and their crew when they stayed and performed at the hotel as part of celebrations of the 150th anniversary of amity between Thailand and Austria. Also joining the welcome at the hotel's Grand Ballroom were several honourable guests was the Austrian Ambassador H.E. Mrs. Eva Hager, and other ambassadors. The Vienna Boys Choir is renowned as one of the world's foremost and oldest musical institutions.

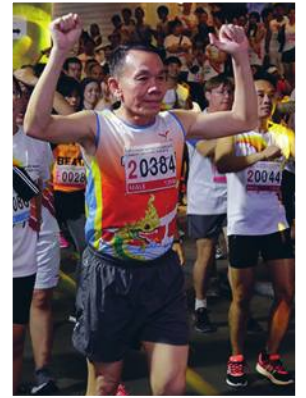




Singha Complex opens

The first luxury mixed use complex to open on Asoke-Phetchaburi, Singha-Comple features a number of key elements, including The Esse, a 39-storey building consisting of 319 luxury residential units; and The Office, a 42-storey building of Grade-A offices, and multi-purpose retail space, plus recreational areas, a rooftop jogging track and a co-working space. Leading the grand opening night were Mr. Naris Cheyklin, Chief Executive Officer, Singha Estate PLC., and Mr. Vudha Bhirombhakdi, Chairman of Boon Rawd Brewery. Among the guests of honour were Mr. Santi Bhirombhakdi, President and CEO of Boon Rawd Brewery, and Mr. Vapee Bhirombhakdi, Vice Chairman of Boon Rawd Brewery.





Amari's charity run

David Cumming (4th from left), Regional Vice President of Operations for Bangkok, Malaysia and Laos of ONYX Hospitality Group, and also General Manager of Amari Watergate Bangkok, recently presided over a press conference at the Amari Watergate Bangkok to announce the 20th Annual Amari Watergate Bangkok Charity Midnight Run 2019. The charity event participants will compete for the HRH Princess Maha Chakri Sirindhorn's Royal Trophy. Proceeds will be donated to Chalerm Prakit School and Baht for a Better Life Project.



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Bangkok Airways welcomes 40th aircraft to its fleet

Bangkok Airways led by AM. Dechit Chareonwong, Vice President of Flight Operations (center) and Mr. Nijjapat Piyapant, Vice President of Ground Operations (4th from right) welcomed the latest Airbus A319 as the 40th aircraft to its fleet at Suvarnabhumi Airport.

This aircraft type consists of 144 economy class seats and will serve popular domestic and international routes such as Chiang Mai, Phuket, Samui, Krabi, Myanmar (Yangon, Mandalay), Cambodia (Siem Reap, Phnom Penh), India (Mumbai) and Vietnam (Danang). This includes the city of Cam Ranh which is the airline's latest route starting January 25.

Currently, Bangkok Airways' fleet consists of 4 ATR 72-500s, 11 ATR 72-600s, 16 Airbus A319s and 9 Airbus A320s.



Charity cheque for Blind Foundation

Supatra Chirathivat (centre), Senior Vice President Corporate Affairs & Social Responsibilities Centara Hotels and Resorts together with Robert Maurer Loeffler (3rd from left), General Manager & Corporate Director of Operations (City Hotels Thailand) present a cheque for Baht 112,450 raised from "I SEE" art exhibition to Khan Prachuabmoh (3rd from right), Chairman, Foundation for the Blind in Thailand Under The Royal Patronage of H.M. The Queen at sky lobby, Centara Grand & Bangkok Convention Centre at CentralWorld.



Gillette co-sponsors National Football Team

Sirinporn Vatanaparadorn, Sales Director at Procter & Gamble Trading (Thailand) and Nichapa Dhamabuttra, Gillette Assistant Brand Manager recently visited President of the Football Association of Thailand, Pol. Gen. Somyot Poompanmoung, Ph. D. to officially announce the co-sponsorship of Thailand's national football team Changsuek, with football players Chanathip Songkrasin and Mika Chunuonsee joining the photo session.

Time for 'Dine Along The Beach' again

The ever-popular culinary journey 'Dine Along The Beach' is set to continue along the Hua Hin Gulf coast on the last Thursday of each month in 2019.

This sees Centara Grand Beach Resort & Villas Hua Hin joining Hilton Hua Hin Resort & Spa, Hua Hin Marriott Resort & Spa, Hyatt Regency Hua Hin, and InterContinental Hua Hin Resort to present an amazing five-course alfresco feast on Hua Hin's sandy beach from resort to resort.

Each hotel creates one spectacular course of a sumptuous 'Dine Along the Beach' five-course dinner. The result is a unique, four-hour gastronomic journey down the coast, allowing guests to sample the cuisine of all five luxury resorts, paired an outstanding, well-balanced wine list.

The five-course meal is Baht 2,499 net per person, accompanied by Monsoon Valley wine, Evian and Badoit mineral water. Only 50 places are available per event so advanced reservations are essential.

Available February 28 / March 28 / April 25 / May 30 / June 27, 2019.

Contact: huahin.regency@hyatt.com or telephone +66 (0) 32 521 234 or +66 (0) 3251 2021



Kantary Bay Rayong offers Italian Buffet Every

Every Wednesday night from 18.00-22.00 pm the No. 43 Italian Bistro, Kantary Bay Hotel, Rayong offers an Italian buffet dinner in elegant surroundings with a wide selection of delicious dishes such as Italian pizza, home-made pasta, salad bar and a full range of luscious desserts.

Only Baht 480 net per person. Children under 12 receive a 50% discount. Valid until 31 March 2019.

Call 038-804-844 or 038-619-025 or visit www.kantarycollection.com.



Dusit Thani's Valentine's dinner date

Celebrate with Dusit Thani Hua Hin's 'Under the Lover's Moon' sunset cocktail and set dinner.

Forever in Love Dinner, includes a five-course set dinner in the romantic beachfront ambience of Rim Talay Bar & Grill. Baht 5,800++ per couple (with cocktail, dinner, wine pairings and romantic gifts) or Baht 4,200++ per couple (with cocktail, dinner and romantic gifts). And one-Night Romantic Package Baht 9,999++ per couple.

Dinner and package available February 14, 15 and 16, 2019 only

For reservations please call +66 (0) 3252 0009 or email to dtthfb@dusit.com



Valentine's Day At Hilton Pattaya

VALENTINE'S DAY DINING PACKAGES AT HILTON PATTAYA

Hilton Pattaya offers a romantic dining experience at four exclusive venues for your Valentine's Day celebration on Thursday, February 14, 2019.

edge

VALENTINE'S DAY

14 February 2019

DINNER: 6pm - 10.30pm

DINNER BUFFET

THB 2,150 / person

Enjoy seafood and international buffet along with a panoramic view of Pattaya bay. Highlights include seafood on ice and on the grill, Japanese station as well as live cooking stations of Western and Asian dishes.

HORIZON

VALENTINE'S DAY

14 February 2019

DINNER: 7pm - 1am

4-COURSE SET MENU*

THB 5,950 / couple

Savor a romantic 4-course set menu with twelve choices of special creations inspired by 'Zodiac Signs'.

Book early, limited numbers available.

drift

VALENTINE'S DAY

14 February 2019

DINNER: 7pm - 11pm

ISLAND PACKAGE

THB 4,500 / couple

Indulge in our private islands at Drift with unparalleled views of the ocean, including a set of sharing tower and chilled seafood platter. A la carte menus available.

Book early, limited numbers available.

flare

VALENTINE'S DAY

14 February 2019

DINNER: 7pm - 10.30pm

A LA CARTE MENU

SPECIAL MENUS

Celebrate the romantic night in the perfect venue at 'Flare' with selections of Asian menu featuring premium ingredients such as Beef Tataki, Trio of Thai Salad and Seabass in Tom Yum Sauce.

For bookings please dial **038 253 000** or email **BKKHP_FB@hilton.com**

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

*A smart standard of dress is required.


Hilton
PATTAYA

Valentine's Day Buffet Dinner at Grand Mercure Phuket

Grand Mercure Phuket Patong Resort & Villas is promising an unforgettable romantic experience this Valentine's Day at Bubbles Restaurant with its Oriental Buffet featuring a seafood-on-ice station displaying scampi, Japanese sashimi, river prawns, and blue crabs for the barbecue, culminating in a parade of stylish desserts along with a live band of professional singers. Thursday, February 14, 2019. Baht 999 per person with special promotion "4 Dine, 3 Pay".

Call +66 76 231 999 or email h8109@accor.com



Moonlight Valentine's on the beach

InterContinental Pattaya Resort invites lovers to this Valentine's celebration, starting with a cocktail, followed by a four-course meal including yellow-fin tuna roulade with marinated Andaman red lobster and slow-roasted Black Angus short-rib beef on the hotel's private white sand beach. End on a sweetnote with Chocolate & Strawberry Lovers' Surprise and a gift just for the two of you. Thursday, 14th February 14, 2019, 6 pm to 10 pm. Baht 6,500++ per couple.

contact +66 (0) 38 259 888 or icpattaya@ihg.com

Website: <https://pattaya.intercontinental.com/> | www.facebook.com/InterContinentalPattaya



Spin Your Own Spa Journey at Sheraton Hua Hin Resort & Spa

Sheraton Hua Hin Resort has a 'Spa Buffet' at Shine Spa enabling guests invites to compose their own 90-minute spa journey from a choice of three 60-minute massages and either a compress or scrub for 30 minutes. Pick your 90-minute road: Aromatherapy massage (60 mins) Energizing massage (60 mins.), Thai facial massage (60 mins.), Fresh hot compress (30 mins.), Body scrub (30 mins.). Spa Buffet experience is offered throughout January and February 2019, priced at Baht 3,500 net per person.

Contact 032 708000 ext .6201, email spa.huahin@sheratonhotels.com or Line: @Sheratonhuahin

Bruno's



Bruno's Restaurant & Wine Bar

Pattaya's fabulous fine dining venue.

Pattaya's preeminent restaurant is now serving spectacular Spanish cuisine prepared by Chef Jordi Franquesa from Barcelona as well as our international favorites and Thai dishes to cater for all tastes.

Our use of the finest ingredients and exacting culinary techniques blended with our comfortable environment and friendly staff has established Bruno's as a preferred dining destination for Pattaya's residents and holiday-makers since 1996.

Come to Bruno's and relax in our charming bar, dine in our exquisitely designed restaurant and enjoy wonderful Thai hospitality!

Lounge Bar
Eat, Drink, Enjoy

Open for Lunch: 12.00 - 2.30 PM
Dinner: 6.00 PM til late

306/63 Chateau Dale Plaza, Thappraya Road, Pattaya, Chonburi Thailand 20150
Tel: 038 364 600-1 Fax: 038 364 602 Mobile: 081 861 5612
E-mail: reservations@brunos-pattaya.com



Affordable rooms at Lub d in Samui

There's a new kid on the beach in Thailand – Lub d Koh Samui Chaweng Beach.

Already operating popular locations in Bangkok and Phuket as well as Cambodia and The Philippines, Lub d is set on popular Chaweng Beach.

Private rooms consist of 98 Deluxe rooms and ten Family and Friends rooms for up to four guests. The hotel's 16 separate shared accommodation spaces are available as Mixed and Ladies-Only rooms, all with comfort and safety features.

Tropics Beach Club features see-through infinity swimming pool, pool bar, all-day-dining restaurant, game hub, activity lawn and sunset decks.

Visit <https://www.lubd.com/samui/>

Call +66 (0) 2 635 7373 or email: Sales@lubd.com.



MATES' RATES
Need a quick cheap getaway? Check out these great offers



Special two-night deal at Mövenpick Asara Resort

Mövenpick Asara Resort & Spa Hua Hin is offering a special package comprising two nights inclusive of breakfast buffet, romantic candlelit dinner with two glasses of sparkling wine and 15% discount spa and F&B from Baht 12,476++

Book before February 28, 2019 to enjoy this exclusive offer at www.movenpick.com/hua-hin

Or call: +66 (32) 520 777 Email: resort.huahin.reservation@movenpick.com | Facebook.com/movenpickhuahin |

IG: @movenpickhuahin



Royal Orchid Sheraton's Honeymoon in Venice giveaway

Royal Orchid Sheraton Hotel & Towers has launched The Journey of Love 2019 – Honeymoon in Venice Giveaway – with dream honeymoon in Venice awarded from those couples who have their wedding celebrations at the hotel in 2019.

Every couple who enters the campaign from January 10, 2019 – December 31, 2019 will have the chance to win a pair of economy class round-trip air tickets between Bangkok and Venice, including four-night hotel accommodation in Venice, worth Baht 218,000.

Call Tel: 02 266 0123

e-mail: weddings.ros@sheraton.com or website:

www.royalorchidsheraton.com, Line@: @rosheratonbangkok,

Facebook: <http://bit.ly/journeyoflove2019>



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Beam Reach

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

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

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FOR FURTHER INFORMATION, CALL +66 038 250 116

WWW.VARUNA.ORG

WWW.FACEBOOK.COM/ROYALVARUNAYACHTCLUB





Michelin-starred dining at Hua Hin Marriott Resort & Spa

The seafront restaurant Big Fish & Bar welcomed acclaimed Chef Jan Hoffman who has worked in Michelin-starred restaurants across Europe for nine evenings. In special event, Chef Jan brought his distinctive style of culinary and unique dishes to Asia for the first time that reflect his passion for fresh vegetables and products.





Sheraton®

HUA HIN PRANBURI VILLAS



Your Perfect Getaway

Discover Pranburi's best kept secret, a romantic world all your own that perfectly captures a true sense of an intimate holiday. From a private pool villa coupled with a romantic dinner under the stars, enriching all the moments inspired by the two of you.

Sheraton Hua Hin Pranburi Villas has everything crafted to bring your romantic experience to life.

Rates include breakfast for two and THB 1,000 credit to spend on Food & Beverage or Spa per villa per stay.

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November 30th, 2019

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