



TOP  
TABLES  
— 2017 —  
BANGKOK



ศูนย์รับเรื่องร้องเรียนบุหรีและสุรา โทร. 0-2590-3342 Hotline 1422

# เบียร์เป็นเหตุให้สมองเสื่อมได้

BRING IT ON



# TOP TABLES — 2017 — BANGKOK

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Two-hundred restaurants were considered; only 100 remain. Making *Top Tables* is never easy, but in a 12-month period that's given us places like Suhring—German twins Thomas and Matthias's modernist take on German cuisine—and Masato—where chef Masato Shimizu's omakase dinners command two-month wait lists—that task has been even tougher than usual. For every new place that makes the guide, an old favorite must suffer.

And we've been more selective than ever for *Top Tables 2017*, capping the Official Selection to just 100 names—no mean feat for our panel of some 30 trusted Bangkok foodies and industry insiders who we call on each year to determine which restaurants should make the guide.

This also marks the first year where we've awarded restaurants on their independent strengths, whether it's for a wine list that goes above and beyond this city's accepted standards, an extraordinary pastry kitchen, or the perfect environment to spend a lazy Sunday brunch. Flip to page 32 to see which restaurants have won our new Special Awards categories.

And as always, we can assure you that every restaurant in the Official Selection has made it there thanks to outstanding food, exceptional service and amazing atmosphere. *Top Tables* remains Bangkok's only dining guide whose selection is completely independent from advertisers.

Don't agree with which restaurants made the guide? Write to us at [food@asia-city.co.th](mailto:food@asia-city.co.th). We'd love to hear from you.

## Symbols

-  Reservations recommended
-  Parking available
-  Dress requirements
- NEW** Open for less than a year

## Price guide

<b>B</b>	Under B500	Price per person, including one drink, appetizer, main course, dessert, charges and tax.
<b>BB</b>	B500-1,300	
<b>BBB</b>	B1,300-2,100	
<b>BBBB</b>	B2,100 and up	



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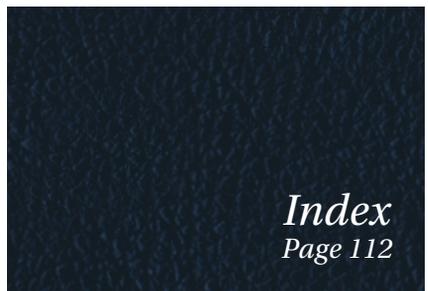
# Official Selection

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For more information and to make  
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email: [brasserie.siambangkok@kempinski.com](mailto:brasserie.siambangkok@kempinski.com)

## 1 GERMAN | NEW Suhring

10 Yen Akat Soi 3, 02-287-1799. Open daily 6pm-midnight. 📞 🚗 BBBB

This unique blend of German culinary traditions and high-wire contemporary cooking is a restaurant of firsts: the first time Bangkok has seen German fine dining; the first time its chefs have owned and managed their own restaurant; and the first place to topple L'Atelier from the no. 1 spot in three editions of Top Tables. Even before Suhring opened, we heard talk of twin chefs Thomas and Mathias Suhring (formerly of Mezzaluna) setting themselves up for disaster by trying to do German fine dining in Bangkok. Any doubt was quickly put to bed when critics tried the food. Playful, elegant, creative yet never devoid of flavor, the dishes at Suhring entertain and satisfy in equal measure. While dinner starts with whimsical bites like caesar salad turned into an exploding oyster of flavor atop a shard of chicken skin, it quickly gets down to the serious business of Piet van den Berg lamb chops, succulently pink and served with a salad of seasonal beans, or wild, bone-roasted turbot with white asparagus and shavings of black truffle. And though it might be German, the only time you'll see pork knuckle is as the wafer-thin panini sandwich that kicks off the 12-course tasting menu.



### Exclusively for Citi credit card members

Get 15% discount on 12 servings set menu (Suhring Experience) excluding beverages and priority reservation for dining in the kitchen room for Citi ULTIMA, Prestige, Preferred, and Select

Today - 31 Dec 17

# TASTE OF THAILAND



## SUPANNIGA EATING ROOM

The buzzing Sathorn Soi 10-12 neighborhood gets the quality, contemporary Thai restaurant it deserves in Supanniga, which not only keeps up its solid reputation for delicate Thai food, but also holds strong on its mission to expand nostalgic Thai flavors to more palates. Playing on the vivid yellow of supanniga flowers, the design team from *Onion studio* takes inspiration from Isaan silkweaving culture with a decorative wall installation built up using colorful spools of thread, while tabletops are patterned like loom beaters. The food is just as colorful. Drawn from the recipes of owner Thanaruek “Eh” Laoraowirodger’s grandmother, the dishes span Trat and Khon Kaen. Since Trat is located on Thailand’s eastern seaboard, expect plenty of high-quality seafood, from the crabmeat in the *pu jah* (blended crabmeat and pork, seasoned with pepper and steamed inside crab shell) to the *plakem* (salted fish) in the Chinese kale stir fry. Even the *kalum plee tod nam pla* (stir-fried cabbage with fish sauce) has a distinctly umami flavor thanks to the quality of the fish sauce. Don’t miss the *moo cha muang*, another Eastern specialty of stewed pork with herbs and cha muang leaves. To drink, the Supanniga Martini is a deliciously sharp mix of dark rum, gin, vodka, lime juice, brown sugar and mint leaves.

Sathorn Soi 10, 02-635-0349.

Or 160/11 Sukhumvit Soi 55 (Thonglor), 02-714-7508. Open daily 11:30am-2:30pm, 5:30-11pm



TOP  
10



## 2<sup>INDIAN</sup> Gaggan Progressive Indian

68/1 Lang Suan Rd., 02-652-1700. Open daily 6pm-midnight. 📞 📍 BBBB

For three years, Gaggan and L'Atelier de Joel Robuchon have been battling it out for first place. But Gaggan Anand probably won't mind being blindsided by Suhring, in which he's an investor. He's had a busy year back in his namesake restaurant, too, firming up his focus on edgy molecular cuisine with the opening of an annex to the original venue. It offers an *omakase*-style counter, where the chefs' high-tech magic can take place right before your eyes. Dinner opens in a rapid-fire fashion with 10 small bites, each one recreating one of Gaggan's food memories from the streets of India: his signature yogurt sphere inspired by El Bulli's olive creation; a miniature packet of dehydrated nuts and beans that is swallowed whole, its plastic-like film dissolving on the tongue; and Japanese-style grilled eel on a *khakra* cracker, a staple of Western Indian cuisine. Throughout the 18-course meal, Gaggan's creativity and passion never waiver.



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Today - 31 Dec 17

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## 3 FRENCH L'Atelier de Joel Robuchon

5/F, Mahanakorn Cube, 96 Narathiwat Ratchanakarin Rd., 02-001-0698. BTS Chong Nonsi. Open daily 11:30am-2:30pm, 6:30-10:30pm. 🍷 📞 🚗  
BBBB

When L'Atelier first opened in 2014, we welcomed it as a branch of the fine-dining empire by the man with the most Michelin stars in the world, Joel Robuchon. Over time, its chef, Olivier Limousin, who never fails to praise his mentor, has emerged as his own man. It's Limousin who works with the Royal Projects to find an ever-increasing amount of high-quality, seasonal local produce. He's the one keeping a watchful eye on the open kitchen, ensuring Robuchon's standards are upheld on any night of the week. He's the friendly guy who pops out of the kitchen to have a quick chat with his well-heeled regulars. The novelty of eating incredible French cuisine at a bar counter may have worn off, but what remains is a top-notch team—front of house included. His food, meanwhile, provides a master-class in elegance, be it a compressed salmon tartare topped with caviar and flecked with lotus root, or a whole roasted quail piped full of foie gras and accompanied by the creamiest of potato puree—seconds allowed.





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**MARRIOTT MARQUIS**  
BANGKOK  
QUEEN'S PARK

4<sup>THAI</sup>  
Nahm

Como Metropolitan, 27 Sathorn Rd., 02-625-3388.  
Open daily 7-10:30pm; Mon-Fri noon-2pm. 📞 📧  
📍 BBBB

Since our last edition of Top Tables, David Thompson has been very busy back in his native Australia, opening street food-focused Long Chim outlets in Perth and Sydney (there's one in Singapore, too). Not unlike Robuchon for French gastronomy, Thompson has become a kind of patriarch of Thai cuisine, bagging a Lifetime Achievement Award at the Asia's 50 Best Restaurants awards last year. He was the first to so extensively study ancient recipes in the memorial books handed out at aristocratic funerals, an attention to historicity since carried on by Bo.lan and Paste. With Thompson so busy across Asia-Pacific, Nahm owes a lot of its staying power to head chef Prin Polsuk, who continues to make everything from scratch, the traditional way, be it a tart Kingfish salad with pomelo and lemongrass or an unctuous coconut and turmeric curry of blue swimmer crab with calamansi lime.



# TASTE OF THAILAND



## SOMTUM DER

Together with Chef Kornthanut Thongnum, Khon Kaen-native Thanaruek Laoraowirodge (also of Supanniga) has brought his Isaan roots to the capital in the shape of this somtam-focused restaurant whose objective is to steer our taste buds back towards Northeastern Isaan, and away from the sweeter flavors that Bangkokians so cherish. The space isn't going for the requisite grungy street vibe, though. On the contrary, Somtum Der's got a little mezzanine which lets in plenty of light, ably supported by the clean color palette and lots of blond wood. Here you can expect full, well-rounded heat in classic Isaan dishes so good that they won a Michelin star at the sister New York branch. Of the score of somtam varieties available, don't miss the *tam sua* Sakon Nakhon, which comes with freshwater crab and kratin beans, and the *tam pla tu khao man*, which comes with mackerel and is served with a comforting side of rice cooked in coconut milk. And if you're drinking the Singha beers, be sure to grab perfect *gab glaem* (drinking snacks) that include some of the best *laab moo tod* (spicy pork fritters) and *moo ping* (barbecued pork) in town.



5/5 Sala Daeng Rd., 02-632-4499. Open daily  
11am-2:30pm, 4:30-10pm



## 5 FRENCH Le Normandie

Mandarin Oriental, 48 Oriental Avenue, Charoenkrung Rd., 02-659-9000 #7390. Free ferry from BTS Saphan Taksin. Open Mon-Sat noon-2pm, 7-10pm.

☎ 📞 📺 📺 📺 📺

Open for business since 1958, Le Normandie is still the definitive home of French fine dining in Bangkok. But between the dripping chandeliers and billowing gold fabrics, you'll actually find a rather intimate space of just a handful of tables, most sitting in prime view of the river. French chef Arnaud Dunand-Sauthier has headed the kitchen for several years now, carrying on a legacy of refined French classics with the occasional contemporary flourish which was so cemented during the tenure of Bangkok chef personality Norbert Kostner. A native to the Normandie region of France, Sauthier has also brought the menu in line with the restaurant's north-western French name thanks to dishes such as Brittany lobster with native buckwheat, apple, cider and Brittany seaweed. A visit to Le Normandie is never complete without taking your pick from the selection of elaborate sweets which stare temptingly at you all dinner long from the formidable brass dessert trolley—the kind of old-school flourish that nowhere does quite so well.



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1 Apr - 30 Sep 17

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## 6 ITALIAN Appia

20/4 Sukhumvit Soi 31, 02-261-2056. Open Tue-Sun  
6:30-11pm; Sun 11:30am-2:30pm. ☎ 🚗 BBB-BBBB

Since 2013, Paolo Vitaletti has steered Bangkok diners towards a simpler, more home-style definition of Italian cuisine. At Appia, the man who is also behind Peppina, the pizzeria which serves Thailand's only certified Neapolitan pizza, demonstrates even greater attention to detail in order to capture the essence of true trattoria dining. Last year Vitaletti was joined by a new head chef, Rome-hailing Roberto Cimmino, who brings Southern Italian cooking and passion for seafood to the table of what was originally a staunchly Roman restaurant. While you can have Appia's classic menu of in-house rotisserie meats, rich stews and incredible home-made pastas, Cimmino has also rolled out a seasonal rotating menu, highlighting premium ingredients like Icelandic cod fish and mazara prawns. What hasn't changed one bit is the restaurant's mix of class, warmth and charm, typified by excellent service and a killer wine list.



Aldo's  
Bistro

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RSVP : 02 676 6982 and 02 676 6969

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

  aldosebistro

7<sup>THAI</sup>  
Paste

3/E, Gaysorn Village, 999 Phloen Chit Rd., 02-656-1003. BTS Chit Lom. Open daily noon-2pm, 6:30pm-midnight. 📞BBBB

Chef couple Jason Bailey and Bee Satongun define their menu as "royal, creative Thai cuisine based on recipes from between 1870-1930." While this may sound in line with the other two establishments in Thai cuisine's big three (namely, Nahm and Bo.lan), Paste is a lot less shy about trying out original recipes. Don't expect molecular or fusion flourishes, as Bailey and Satongun stick to local terroir for the myriad herbs, fruits, flowers and vegetables used in their dishes. But do expect hummingbird flowers in your smoky Southern yellow curry with red spanner crab, or crispy young Mhon Thong durian and shaved coconut apple in your lamb massaman. While Paste occasionally looks to Bailey's homeland of Australia when it comes to finding the perfect beef cheek or ocean trout, it otherwise sticks to the authentic textures and flavors of Thai cuisine, while offering something new and beautiful.



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BRING IT ON



# BREAKING NEW GROUND

**THE RESTAURANTS PUSHING FINE-DINING  
BOUNDARIES ACROSS THAILAND.**

**B**angkok just welcomed nine restaurants in the annual Asia's 50 Best Restaurants Awards—an incredible feat which puts fine dining in Bangkok ahead of every other city on the continent. But it's not just in the capital where creative, chef-driven, produce-focused high-end dining is flourishing in Thailand. Here are the restaurants and chefs breaking new fine-dining ground from Chiang Mai to Phuket.

## PHUKET

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## ESENZI

The ultra-luxurious design hotel Iniala Beach House has partnered with Tim Butler of Bangkok's Eat Me (No.31 on Asia's 50 Best Restaurants 2017, No.13 in BK's Top Tables 2017) to open this new venture featuring flavor profiles plucked from around the world. A5 marbled wagyu beef from Shiga prefecture comes served with swordfish belly in red curry, while the Dutch Harbor king crab salad features heirloom tomatoes, basil sorbet and bloody Mary. For the full experience, go with the eight-course tasting menu.

**Iniala Beach House, 40/14 Baan Natai,  
Takuathung, Phangnga, 076-451-456**





## PRU

Part of the Phuket pool villa-only resort Trisara's relaunch, Pru takes its name from the resort's own organic farm. Here, executive chef Jim Ophorst (Thailand's only competitor for the San Pellegrino's Young Chefs Award this year) works with local producers like the neighboring goat farm and even goes foraging himself to create the likes of eggplant cooked five ways—creamed, mashed, roasted, crisped and puffed up—served with basil sauce and house-made *bottarga* (cured fish roe). For his carrots, he uses charcoal from the farm's wood and cooks them in a ground pit for eight hours.

Trisara, 60/1 Moo 6, Srisoonthorn Road, Cherngtalay, Thalang, Phuket, 076-310-100, [www.trisara.com](http://www.trisara.com)



# BREAKING NEW GROUND

THE RESTAURANTS PUSHING FINE-DINING  
BOUNDARIES ACROSS THAILAND.

## UDON THANI



## SAMUAY & SONS

Chef Weerawat Triyasenawat has made a big impression among in-the-know Thai diners, even from the far-flung culinary region of Udon Thani. Equipped with training from the one-Michelin-starred Commonwealth in San Francisco, Weerawat takes local wisdom to the next level by combining native Isan ingredients with modern cooking techniques. His creations include cross-regional Thai fusion dishes like Northern- and Southern-style curry combinations, while his local vegetable salad features overlooked species alongside a cucumber-salad gel and fermented fish-coconut milk dressing. He's also a serious local produce nerd, working with farmers to develop new ingredients, like a cross-breed of wild-boar-and-pig meat he's currently excited about.

133/25 Ponepisai Rd., Udon Thani,  
086-309-6685, 083-056-0380.  
[www.fb.com/samuaynsn](http://www.fb.com/samuaynsn)





## CHIANG MAI



## BLACKITCH

At his chef's table restaurant, Phanuphon Bulsuwan serves Asian-inspired food that doesn't stick to any rulebook. Local ingredients play a big role in Phanuphon's cooking, as do fermentation, umami flavors and artful presentation. Though self-taught, he's been around food his whole life, growing up in the kitchen of his relative's restaurant in Chachoengsao. The former engineer now also works on university research projects into innovative food like Japanese-style curing techniques for Thai egg roe. To dine at Blackitch, advance reservation is required.

Nimmanhemin Soi 7, Chiang Mai,  
092-587-9979. [www.fb.com/blackitch](http://www.fb.com/blackitch)



## 8 JAPANESE | **NEW** Sushi Masato

3/22 Sukhumvit 31 Soi 1, 02-040-0015. BTS Phrom Phong. Open Tue-Sun 5:30-10pm. ☎ BBBB

At 29 years old, while working in the kitchen of Jewel Bako in New York, Masato Shimizu became the youngest chef in NYC to ever win a Michelin star. Now, he works in Bangkok. While our city counts some 3,500 Japanese restaurants, Masato sits at the very top of the pile of an increasingly competitive niche for uncompromisingly high-quality *omakase* dining (this year Top Tables welcomes five new *omakase* specialists), a meal where the chef selects the courses. You won't see any signage outside the eponymous Masato beyond a single lantern, no more than 15 inches wide, on which is written two syllables: "su shi." Walk inside, through a cossetting network of compact corridors and an indoor rock garden, and you'll find yourself at a sushi counter at which people wait months for their seat. Six nights a week, a team of three chefs serve 20 or so courses to just 20 lucky customers split over two sittings.





## TABLES GRILL

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TABLES  
GRILL

GRAND HYATT ERAWAN BANGKOK  
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[bangkok.grand.hyatt.com](http://bangkok.grand.hyatt.com)

TOP  
10



## 9<sup>THAI</sup> Le Du

399/3 Silom Soi 7, 092-919-9969. BTS Chong Nonsi.  
Open Mon-Sat 6-11pm. 📞 BBB-BBBB

Since claiming third spot in 2015, Le Du has been an immovable fixture in the Top Table's top 10. Chef Thitid "Ton" Tassanakajohn here applies techniques picked up at Michelin-star restaurants in the USA to Thai food in a way that's complex and yet somehow feels natural. Still in his early 30s, the Culinary Institute of America graduate and certified sommelier is not standing still. The 2015 opening of Baan, a place that flips the script to celebrate Thai comfort food executed traditionally, has recently been followed by Backyard by Baan, a suburban iteration of that same winning recipe. But it's back at his original restaurant, where the menu changes heavily with the seasons, that the chef's restless creativity truly shines. Newly introduced dishes that reinvent Thai staples like *khaosoy* and *masaman* are not the only reason to pay Ton a revisit, either, thanks to a stunning renovation of Le Du's second floor that's all bricks and dark lattice-work, as well as a clean-lined spruce-up in the original dining room.



(NOT JUST)

# ANOTHER Cup

BREAKFASTS FOR LOVELY DAYS



(Not Just) Another Cup is the place where you can enjoy your perfect brunch experience.

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As a result, both waters have individual properties that make them ideally suited to different wines and foods. In collaboration with the Association de la Sommellerie Internationale (ASI), it has been determined Acqua Panna blends perfectly with a light wine having a moderate alcohol content. On the contrary, S.Pellegrino goes perfectly with full-bodied and vintage wines. In terms of food, Acqua Panna has the rare ability to subtly cleanse the palate, making it perfect for fresh dishes that have a slightly intense olfactory-gustative feature. S.Pellegrino pairs ideally with sweet, sour and fatty foods.

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TOP  
10



## 10<sup>THAI</sup> Bo.lan

24 Sukhumvit Soi 53, 02-260-2961-2. BTS Thong Lo.  
Open Tue-Sun 6-10:30pm; Sat-Sun noon-2:30pm.

🚗 🚗 🚗 BBBB

At Bo.lan, the gap between Thai fine dining and Thai comfort food really hits home. Since 2009, chef couple Duangporn Songvisava and Dylan Jones ("Bo" and "Lan") have constantly raised the bar for genuine royal Thai cuisine, researching recipes, tracking down former palace chefs, continuing their path towards a zero-carbon footprint, and pushing diners to increasing extremes. With no a la carte menu offered, tables sign up for a degustation menu where all the dishes are served simultaneously for an experience that's like a Thai home-cooked meal. But this is something else altogether. The best ingredients and the most complicated, labor-intensive techniques combine in aromatic curries, artfully plated salads that burst with the depth of untold herbs and flowers, and other seasonal wonders. Underlining the experience is a strikingly rustic dining room, set in an old house surrounded by tropical greenery. Even without the regular pop-ups abroad, from Hong Kong to New York, it's time Bo.lan was recognized as a true cultural treasure.



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Today - 31 Dec 17



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TOP  
TABLES

## SPECIAL AWARDS

### Best Young Chef: Andrew Martin

Chef de cuisine at 80/20, 1052-1054 Charoenkrung Rd., 02-639-1135, 087-593-1936. Open Wed-Sun 6pm-midnight; Mon 6pm-midnight. ☎ BB-BBB

Early last year, Canadian chef Andrew Martin made an impressive Bangkok debut when he partnered with Daniel Thaiger to offer superb back-to-basics burgers at Brew Beers and Ciders. But we learned a lot more about his cuisine when he hosted his own seafood-focused pop-up dinner at Sway, where chef Napol Jantraget's team saw the similarities between his style and their's. Since then, Martin, 29, has joined them permanently at 80/20, helping to balance out Napol's Westernized cuisine with his passion for Thai flavors (honed during a stint at Bo.lan) and multicultural Japanese-French-Canadian background.



ศูนย์รับเรื่องร้องเรียนบุหรีและสุรา โทร. 0-2590-3342 Hotline 1422

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**LIVE LIFE MORE  
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**TOP  
TABLES**

## SPECIAL AWARDS

### *Best Pastry Chef:* **Carol Boosaba**

Pastry chef-proprietor at Paris Mikki, G/E, Metha Wattana Building, 27 Sukhumvit Soi 19, 088-870-0020. BTS Asok. 🚗 🚶 B

Chef Carol Boosaba draws on a decade spent working in the patisseries of Paris (count hallowed grounds like Angelina and Laduree among them) to run this fine pastry and high-tea powerhouse on Sukhumvit. Her glass display cabinet is a childhood dreamland of perfectly presented tarte tatin, Saint Honore cakes, eclairs and chocolate tarts elevated by the finest ingredients and a lightness of touch. Her croissants even came first in *BK Magazine's* blind taste test thanks to their gloriously flakey crust and the distinctive taste of quality butter. Her millefeuille, made from the same pastry, is just as exceptional.





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Sunday | 12 noon - 3 p.m.

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## Best Debut Restaurant: Suhring

10 Yen Akat Soi 3, 02-287-1799. Open daily 6pm-midnight. 🚗 🚗 BBBBB

Making its way to the no. 1 spot in Top Tables in its debut year (see page 6), Suhring's position here is hardly surprising. Set in a beautiful villa tucked away from Yen Akat Road, the restaurant truly feels like dining in someone's home, though the food of Suhring twins Thomas and Mathias is far from the stuff of family cooking. Dinner starts with a small beer mug of shandy and goes on to finger-food items and main dishes that combine all the nation's food clichés in new, creative ways without ever making the flavors hard to understand—a whole new look at what German food means in our culinary dictionary.





Tenkaichi Yakiton Yakitori

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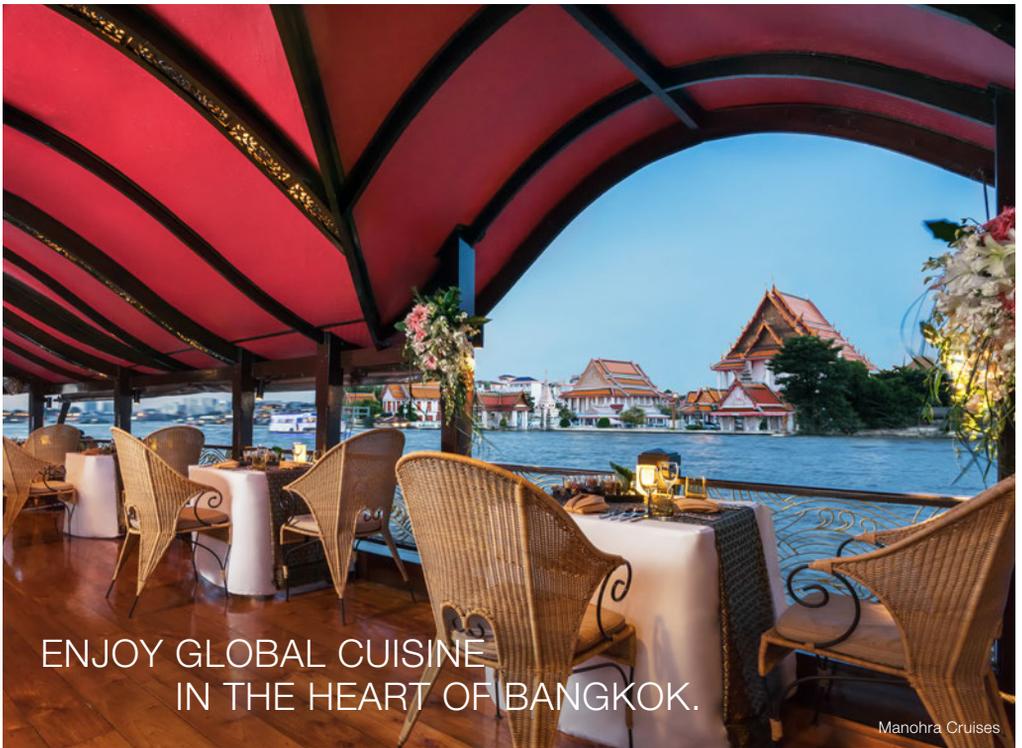
**Our restaurants ranked 1st** in popularity in a questionnaire by the Japanese free paper in Bangkok for the 2nd year in a row.



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TOP  
TABLES

## SPECIAL AWARDS

### Best Brunch: Quince

Sukhumvit Soi 45, 02-662-4478. BTS Phrom Phong.  
Open Mon-Fri 11am-midnight; Sat-Sun 10:30am-  
midnight. ☎ 📍 BBB-BBBB

The Quince brunch menu is everything we want on a Sunday morning, be it a strong bloody Mary, hummus with a sesame flat-bread, a rabbit terrine accompanied by pickled veggies or a Campari and raspberry sorbet. Regulars can sometimes take the consistently delicious dishes for granted, taken as they are by the space: soaring ceilings, glass on three sides, rustic Casa Pagoda decor pieces and a little garden. Indeed, when that green pocket fills up with a couple dogs and some running toddlers, your brunch experience reaches *Kinfolk* magazine-worthy perfection.



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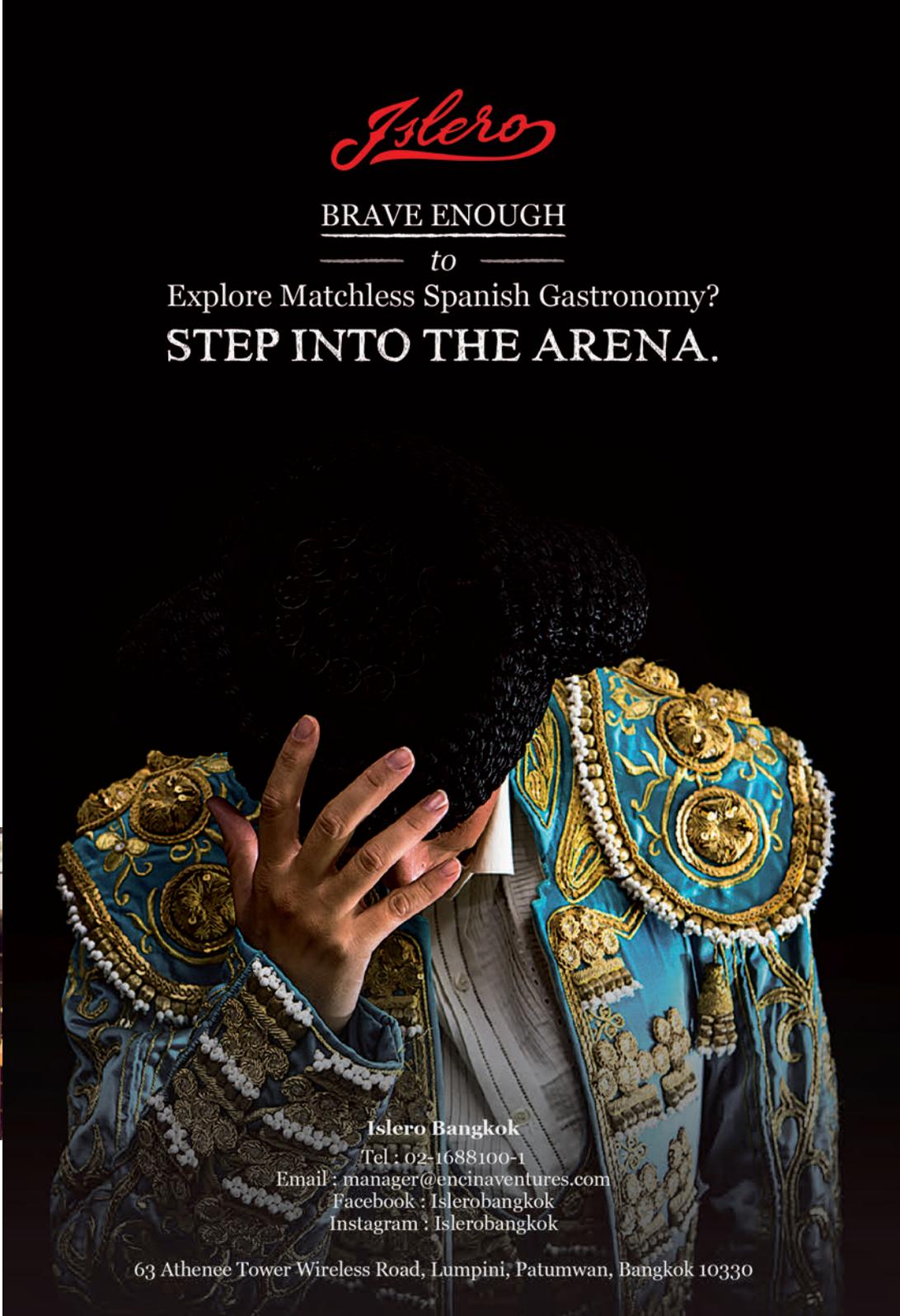
  
**MARRIOTT MARQUIS**  
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QUEEN'S PARK

## Best Wine List: La Casa Nostra

22 Sathorn Soi 1 Yaek 2 (Goethe), 02-287-2402. MRT Lumpini. Open daily 11:30am-midnight. ☎ 🚗  
BBB-BBBB

Coming from the team whose affiliated wine company, Global Vineyards, supplies wine to L'Atelier, Suhring, Gaggan—basically a who's-who of the Top Tables pointy end—it's little surprise that this restaurant's cellar (a warmly rustic outbuilding complete with dining table) is one of the best in town. But just as amazing as labels like Prieure-Roch (the boutique operation from one half of Romanee Conti) and Champagne Jacquesson (bubbles of choice for Napoleon Bonaparte) are La Casa Nostra's prices. A policy that sees no bottle marked up by more than B500 means wines here can cost you literally one-third of what they would at some other places in town. Bonus points go to the beautifully slender Zalto glasses and Coravin wine opening machines which allow them to serve upscale wine by the glass without popping the corks.





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# 11 CANTONESE Chef Man

3/F, Eastin Grand Sathorn, Sathorn Rd., 02-212-3741, 02-212-3789. BTS Surasak. Open daily 11am-2:30pm, 6-10pm. 🚗 BB-  
BBBB

The original opening from Hong Kong-born Chef Man Wai Yin, whose growing empire also includes Chairman and M Krub (see page 80), is Bangkok's most reliable name for dim sum, trumping the big imported chains with its dutiful preparation, fresh ingredients and perfect timing. Some dishes add interesting Thai touches and require ordering days in advance, like the Peking duck which comes with slices of ripe mango, while the oozing lava buns are unrivaled.

*Other branches: Thana City Sports Club, 02-336-0879; Ratchadamri, 02-651-8611.*



# 12 JAPANESE Ginza Sushi Ichi

LG/F, Erawan Bangkok, 494 Phloen Chit Rd., 02-250-0014. BTS Chit Lom. Open Tue-Sun noon-2:30pm; Tue-Sat 6-11pm; Sun 6-10pm. 🚗 🚗 BBBB

The name Sushi Ichi comes from the one-Michelin-star omakase sushi restaurant of Masakazu Ishibashi in Ginza, Tokyo. Masakazu personally sources ingredients every single morning and sends them here within 24 hours. Further ensuring Bangkok standards match those in Tokyo, the four-man kitchen team (roughly one chef for every five customers) rotates with the ones in Japan and Ichi's Singapore branch to ensure uniform performance. Artistic, delicious, refined and subtle, Sushi Ichi's food competes for attention with the very theater of omakase, where chefs wield elegant knives and scrape fresh wasabi on shagreen boards.

### Exclusively for Citi credit card members

Get a complimentary dish valued from THB 250 when spending THB 2,000 or more /sales slip (limit 1 dish /card /table /sales slip)  
Note: the dish may vary according to available ingredients

Today - 28 Feb 18





Wine Bar & Italian Restaurant

22 Sathorn Soi 1 | Yaek 2 (Soi Goethe)  
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TOP  
30



## 13 INTERNATIONAL

# Eat Me

1/6 Soi Phiphat 2, Convent Rd., 02-238-0931. BTS Sala Daeng.  
Open daily 3pm-1am. 📞 🚗 🚗 🚗 🚗 BBBB

Now a regular in Asia's 50 Best Restaurants, Eat Me has managed to remain relevant for over a decade as a buzzing spot for cocktails and dinner. Chalk it up to its mid-century decor bordering on brutalism or the sexy staff, but Tim Butler's reliably delicious brand of Pacific Rim and Mediterranean cuisine deserves credit, too. Just enough of the menu feels inspired by Asia, while other dishes draw from North Africa and Southern Europe.



## 14 ITALIAN

# Lenzi Tuscan Kitchen

Ruamrudee Soi 2, Wireless Rd., 02-001-0116. BTS Phloen Chit.  
Open daily 11:45am-2pm, 6-10:30pm. 📞 🚗 🚗 🚗 🚗 BBBB

Chef Francesco Lenzi has quickly gone from upstart to institution, serving up rustic-style Tuscan food in a warm classical setting courtesy of Italian designer Ermanno Scapin. Lenzi's pride and joy is his wood-fired oven, churning out Norwegian cod fish cooked with capers, anchovy and tomato sauce or a "drunken" sausage stew with borlotti beans and tomato sauce. Do also order cold cuts straight from Lenzi's uncle's small-scale organic ham company, Antica Norcineria.

### Exclusively for Citi credit card members

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Today - 31 Dec 17





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15 FUSION | NEW  
80/20

1052-1054 Charoenkrung Rd., 02-639-1135, 087-593-1936.  
Open Wed-Sun 6pm-midnight; Mon 6pm-midnight. ☞  
BB-BBB

At this Charoenkrung newcomer, executive chef Napol Jantraget and his Canadian accomplice Andrew Martin (see page 26) use local ingredients and made-from-scratch elements for a daringly different take on Thai cuisine. The lamb tartare is a complex medley of herbs and spicy Northeastern Thai dressing, while the tea-smoked duck breast with charred young pumpkin and pumpkin puree is further proof fusion is no longer a dirty word. The desserts by Saki Hoshino (try the chocolate mousse with chili ice cream) and cocktails are equally on-point.

**Exclusively for Citi credit card members**

Get a complimentary coconut and lemongrass panna cotta with daily ice cream valued THB 200 when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today - 31 Oct 17

16 WESTERN | NEW  
Freebird

28 Sukhumvit Soi 47, 02-662-4936. BTS Phrom Phong. Open  
Tue-Sun 5:30pm-late; Sat-Sun 11am-3pm.

This polished operation comes from an all-star cast of restaurateurs who first made their mark in Singapore. Chic yet relaxed, on-trend yet original, the restaurant sits in a mid-century modern house and introduces Bangkok to what it calls modern Australian cuisine. Get the 10-course tasting menu for a blend of Western and Asian cooking methods and umami-packed ingredients in dishes like organic sea urchin and sea grapes with whipped parmesan on dehydrated flaxseed cracker, and slow-roasted ocean trout with wakame butter, trout roe and pennywort.

**Exclusively for Citi credit card members**

Get a complimentary dessert from selections valued from THB 340 when spending via Citi credit cards (limit 1 dish /card /table / sales slip and for dinner hours only)

Today - 31 Oct 17





THE HOUSE ON SATHORN

Step into The Dining Room, a signature restaurant of The House on Sathorn, that has become one of the dining destinations in Bangkok and experience a 'Progressive Asian-Inspired Cuisine with Turkish Influence' in a fun dining concept.



## TASTING MENU

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## 17 <sup>ITALIAN</sup> Zanotti Il Ristorante Italiano

1/F, Saladaeng Colonnade Condominium, 21/2 Sala Daeng Rd., 02-636-0002. MRT Silom. Open daily 11:30am-2pm, 6-10:30pm. 📞 📍 🚗 BBBB

Founded in 1998, the grand dame of Bangkok's Italian restaurants is frozen in time, which is exactly how its patrons (many of whom fly in from Singapore and Hong Kong) like it. The kitchen whips up authentic Piedmontese dishes inspired by its founding chef, Gianmaria Zanotti, as well as a great selection of pastas and the dependably tasty Florentine-style beef steak. There's also an impressive wine list populated by venerable Old World domains.



## 18 <sup>AMERICAN</sup> Upstairs Mikkeller

2/F, 26 Ekkamai Soi 10 Yak 2, 091-713-9034. Open Thu-Sat 6:30-10:30pm. 📞 BBBB

In a crisp, white room perched above craft beer house Mikkeller, Korean-born chef Dan Bark puts to work skills honed at Chicago's three-Michelin-starred Grace Restaurant. Paired with beers from the Danish brewery, the 10-course tasting menu is unlike anything else in Bangkok, showcasing the chef's self-proclaimed "progressive American" cuisine and proving fine dining is not limited to wine. Do note, Upstairs only opens on Friday and Saturday nights, and 3-4 days' advance reservation is advised.

### Exclusively for Citi credit card members

Get a complimentary mocktail welcome drink and a complimentary canape valued THB 500 for every diner when spending via Citi credit cards

Today - 31 Dec 17



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## 19<sup>THAI</sup> Supanniga Eating Room

160/11 Sukhumvit Soi 55 (Thonglor), 02-714-7508. Open daily 11:30am-2:30pm, 5:30-11pm. ☎ BB

Without resorting to any trendy tweaks, the Trat-meets-Isaan dishes of this elegant bistro have captured the hearts and stomachs of Bangkok foodies. Delicate flavors with powerful claims of authenticity come served in a space that's grown-up and convivial, as comfortable for lunch with friends as for a romantic dinner date. The quality of produce means that dishes as simple as cabbage in fish sauce taste sublime.

Other branch: Sathorn Soi 10, 02-714-7508



## 20<sup>JAPANESE</sup> Umi

2/F, Piman 49, 46/4 Sukhumvit Soi 49. Open Tue-Sun noon-2pm, 6-11pm. 02-662-6661. BBBB

One of the few omakase specialists with a Thai chef at the helm is favored for its seasonal ingredients, whether it's *nama-sujiko* (fresh salmon roe), *ankimo* (monkfish liver) or *shinko* (small gizzard shad). Umi uses two types of rice (seasoned with either white or red vinegar) for nigiri sushi and also prepares delicate appetizers like the big piece of grilled saltwater eel with crispy skin and tender meat. Come lunchtime, the set menus are a real steal.

### Exclusively for Citi credit card members

Get a complimentary daily special dish valued THB 350 when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today - 31 Oct 17



M  
MADISON

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# Exquisite Dining

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## Babette's The Steakhouse

19/F, Hotel Muse Bangkok Langsuan, 55/555 Lang Suan Rd., 02-630-4000. BTS Chit Lom. Open daily 6pm-1am.

Amid Art Deco-referencing decor, Babette's brings together some of the finest meats from Australia, Japan and America cooked in a French style with various sauces to match. Apart from its steaks, the menu also comprises a variety of pan-seared seafood, New World wines, Champagne and classic cocktails. Book in advance for the seat with views.

### Exclusively for Citi credit card members

Get 40% discount on a la carte menu for lunch or get 20% discount on a la carte menu for dinner (blackout dates apply). Please present Citi credit cards before ordering.

Today - 30 Dec 17



## Benihana

AVANI Atrium, 1880 New Petchaburi Rd., 02-718-2000. Open daily 6-10:30pm; Sat-Sun noon-3pm.

The pioneering name in Japanese grill-work sold the American market on Teppanyaki cuisine. Over 50 years since it first began, Benihana's high-octane showmanship still has what it takes to entertain, but not at the expense of quality food. Beef is succulent, fish perfectly moist, and the sushi rolls fresh. The easygoing atmosphere suits everyone from families to after-work parties.

### Exclusively for Citi credit card members

Get 25% discount on a la carte menu

Today - 31 Dec 17



## Cafe Milano

Glasshouse Sindhorn, 130-132 Wireless Rd., 02-650-9995. Open daily 11:30am-2pm, 6-10pm.

Though Cafe Milano describes its dishes as "home-style" food, really there's nothing too domestic about an elegant swirl of crabmeat linguine in a beautifully balanced saffron sauce, or tender veal Milanese with a richly flavored fettuccine arrabiata. Pizzas are thin-crust and stone-baked, while wine by the glass is well priced. Add in decor polished to an immaculate shine plus flawless service, and you have a strong bistro package.

### Exclusively for Citi credit card members

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Today - 31 Oct 17



## ADVERTORIAL



### Godiva

2/F, CentralWorld, 999/9 Rama 1 Rd. BTS Chit Lom. Open daily 10am-10pm.

Belgium's 90-year-old luxury chocolate brand Godiva has brought its trademark truffles, pralines, biscuits, chocolate drinks and indulgent soft serve to Bangkok. The "Chocolixir" drinks, dense chocolate refreshments that come topped with whipped cream and yet more chocolate, star alongside the white, dark chocolate or "Twist Chocolate" soft serve.

Other branches: 1/F, Central Chidlom; 1/F, Siam Paragon; 2/F, Siam Center

#### Exclusively for Citi credit card members

Get 2 complimentary pieces of Truffe or Praline when spending THB 1,500 or more /sales slip (limit 2 pieces /card /sales slip)

Today - 31 Oct 17



### Jamie's Italian

G/F, Siam Discovery, Rama 1 Rd., 02-255-5222. BTS National Stadium.

This Italian restaurant by Britain's biggest celebrity chef fuses British and Italian cuisines, all served in a comfortable setting free of formalities. In Bangkok, the menu of antipasti, pasta (try the prawn linguine) and pizza mimics the successful formula of branches worldwide. Elsewhere on the menu there are steaks, burgers, fish stew and pan-fried fish-of-the-day—as devised by Oliver and his mentor, Italian chef Gennaro Contaldo.

#### Exclusively for Citi credit card members

Get 10% discount on food only for Citi ULTIMA, Prestige, and Preferred or get 5% discount on food only for other card types

Today - 31 Oct 17



### Medici Kitchen & Bar

Hotel Muse BTS Chit Lom. Open daily 11:30am-2:30pm.

From a dining room that looks like an Italian wine cellar tucked into the rusting rafters of an Art Deco skyscraper, Medici's Italian dishes focus on Tuscan flavors: rich polenta stews, copiously portioned home-style pastas. Its food has even been green-lit by Ospitalità Italiana, an organization which certifies authentic Italian flavors. Wine leads the drinks menu, but cocktails are pretty special too. Reservations recommended.

#### Exclusively for Citi credit card members

Get 40% discount on a la carte menu for lunch or get 20% discount on a la carte menu for dinner (blackout dates apply). Please present Citi credit cards before ordering.

Today - 30 Dec 17



# Exquisite Dining

brought to you by Citi credit cards



## Riedel Wine Bar & Cellar

2/F, Gaysorn, 999 Phloen Chit Rd., 02-656-1133. BTS Chit Lom. Open daily 11am-midnight.

Riedel, Austrian maker of some of the world's finest crystal wine glasses, is behind this bar with a huge list of 40 wines to try by the glass. The space oozes quality, from the gorgeously smooth, open-pore wooden tables to the wall of cool, brushed-steel wine dispensers, but we recommend heading out to the open balcony—one of the best alfresco dining spots in the area—and ordering up some of the Mediterranean-inspired tapas.

### Exclusively for Citi credit card members

Get 10% discount on food and glassware only

Today - 28 Feb 18



## Le Salon de L'Atelier de Joel Robuchon

G/F, Central Embassy, 1031 Phloen Chit Rd., BTS Phloen Chit. Open daily 10am-10pm.

The French fine-dining powerhouse L'Atelier de Joel Robuchon takes on casual lunch fare at this simple diner in the high-end Central Embassy shopping mall. At Le Salon de L'Atelier, you can drop by for artfully presented finger sandwiches, savory crepes and salads, as well as try the premium signature mains from Robuchon's more glamorous restaurants, like Alaskan king crab with caviar and lobster jelly. To finish, there is a wide range of wonderfully elaborate pastries.

### Exclusively for Citi credit card members

Get 10% discount on food and non-alcoholic beverages

Today - 31 Oct 17



## Savelberg

G/F, Oriental Residence, 110 Wireless Rd., 02-252-8001. Open Mon-Sat noon-2:30pm, 6-10pm.

Dutch chef Henk Savelberg's eponymous restaurant held a Michelin star in The Hague before moving to Bangkok. His pan-European dishes are prepared using delicate French cooking techniques with minimalist tweaks and creative flavor combinations, such as the lobster with citrus, Caviar and fresh fennel salad or the grilled scallops with gazpacho sorbet.

### Exclusively for Citi credit card members

Get a complimentary dessert valued THB 625++ when ordering main dish (limit 1 dish /card /table /sales slip)

Today - 30 Nov 17



## ADVERTORIAL



### Le Vendome

267/2 Sukhumvit Soi 31, 02-662-0530-1. Open Mon-Sat 11:30am-2:30pm, 6-11pm

The dining room is a spectacular homage to over-the-top classic French styling, while the dishes are as rich as the polish on the Louis XVI chairs. Expect the private rooms to be regularly booked out by VIPs, who come back regularly for the foie gras, langoustines and truffle-flecked beef dishes. What's most remarkable however are the prices—comfortably the cheapest in town for French food on this level.

#### Exclusively for Citi credit card members

Get 15% discount on food only for Citi ULTIMA or get 10% discount on food only for other card types

Today - 31 Dec 17



### Wild&Co.

31/3 Soi Farm Wattana, Rama 4 Rd., 061-515-6989. Open Tue-Sun 5:30pm-1am

Amid a lush garden sit two glasshouses, one dedicated to a bar and the other a dining space where Dusit Thani College graduate Chatphon Thavornvanit focuses mainly on hefty meat dishes, especially game. His rabbit comes bacon-wrapped with kidney, liver and greens dressed with rabbit jus, and sits alongside venison tenderloin, as well as smoked meat which he prepares in a big smoker you can see from the dining room.

#### Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Oct 17



### Yuutaro

64 Sukhumvit Soi 51, 02-662-6070. Open daily noon-2:30pm, 6-10:30pm.

As with many a fine Japanese restaurant in Bangkok, sushi is considered the specialty here, but Yuutaro (which shares space with Thai restaurant Khao) also features a striking dark wood setting, Zen garden, and efficient kitchen led by Thai chef Uthit Jitrong, who has more than 30 years' experience cooking Japanese food in Thailand and Japan. Other recommendations include the kampachi with ponzu jelly and wagyu toro maki. Other branch: 5/F, Central Embassy, 02-160-5880

#### Exclusively for Citi credit card members

Get 25% discount on a la carte menu for Citi ULTIMA, Prestige and Preferred (excluding beverages) or get 20% discount on a la carte menu for other card types (excluding beverages)

Today - 31 Aug 17

## 21 <sup>INTERNATIONAL</sup> The Dining Room

G/F, The House on Sathorn, 106 Sathorn Rd., 02-344-4025.  
BTS Chong Nonsi. Open daily 6-10:30pm. 📞 🚗 🚶 🚶 🚶

Head chef Fatih Tutak presents his frenetic burst of culinary ideas from all around the world—a taste of Tokyo's Michelin-star kitchens here, a nod to Istanbul street food there—for a menu that matches its ambition with creativity, fun and beautiful flavors. All this comes served in a 19th century dining room that's one of the most beautiful spaces in town—all rich bordeaux leathers and parquet floors.

### Exclusively for Citi credit card members

Get 15% discount on a la carte menu (food and beverages)

Today - 31 Dec 17



## 22 <sup>MEXICAN</sup> La Monita

Mahatun Plaza, 888/25-26 Phloen Chit Rd., 02-650-9581. BTS Phloen Chit. Open Mon-Fri 11am-11pm; Sat-Sun 10am-11pm. 📞 🚗 🚶

Vivid decor and a fit-to-bursting after-work following make La Monita one of the most colorful Mexican restaurants in the city. And from first bite (probably into a homemade corn tortilla chip dipped in guacamole), it becomes clear La Monita is more than just a place for comfort food and a beer. Super-flavorful quesadillas and fish tacos are matched by burritos packed with well-seasoned meats, powerful sauces and plenty of fresh onion and cilantro.

Other branches: Siam Paragon, 092-272-8003; EmQuartier, 02-003-6238.

### Exclusively for Citi credit card members

Get 10% discount on food only when spending THB 1,000 or more /sales slip (applicable only at EmQuartier and Siam Paragon branches)

Today - 31 Jul 17



ST REGIS  
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23 Thai  
Baan

139/5 Wireless Rd., 02-655-8995, 081-432-4050. MRT Lumpini. Open Wed-Sun 11:30am-2:30pm, 5:30-10:30pm; Mon 11am-2:30pm, 5:30-10:30pm. 🚗 BB-BBB

Le Du's Thitid Tassanakajohn (see page 22) here retreats from modernist culinary techniques in favor of homey, everyday Thai meals which prove chic, high-quality dining can be delivered at pocket-friendly prices. The menu underscores the importance of traceability: the eggs are from Udomchai Farm, the beef from dry-aging king Company B, the seafood from sustainable fisheries in Prachuap Khiri Khan. Standout dishes include a *kai palotom saep* hybrid and deep-fried sun-dried pork.

Other branch: *Jas Urban Srinakarini*, 02-386-7339

24 ITALIAN  
Enoteca Italiana

39 Sukhumvit Soi 27, 02-258-4386. MRT Sukhumvit. Open daily 6-10:30pm. 🚗 🚗 🚗 🚗

Since 2004, Enoteca has been among the top of Bangkok's Italian restaurant pile. Salamis and cold cuts sit alongside big, well-hacked-into wheels of cheese, while bottles of red wine line the walls, tucked between brick pillars and Tuscany-referencing ceiling arches. Don't let the rustic decor fool you, though: Enoteca's set menus are an elegant showcase of refined flavors—from braised quail stew in the shell of a salt-cooked onion to roast pigeon with foie gras. New chef Stefano Borra (formerly chef-owner of the one-Michelin-starred Ristorante VO in Italy) has brought on board full-on, meaty and rustic Piedmontese flavors.

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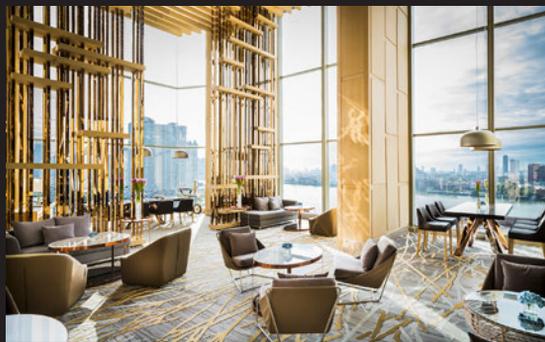
  
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# LOCAL FLAVOUR

AVANI Riverside Bangkok delivers extraordinary dining experiences with an eye for local produce.



Standing 26 stories above the Chao Phraya, AVANI Riverside Bangkok introduces the city to some of its most exciting new restaurants and bars.

Executive chef Ashley Coleman leads a team which places fresh, sustainable, local produce at the core of AVANI's approach to dining. His "Honest Food" gastro concept isn't just about raising the bar for the locavore movement in Bangkok—from growing hydroponic fruits and vegetables on-site to seeking out the country's best organic suppliers—it's also about delivering superb flavours to diners.

"By purchasing local food, we are supporting the local economy, reducing our carbon footprint, improving traceability and, moreover, offering our guests dishes richer in nutrients because the ingredients are fresher," says Coleman.

At the 11th-floor lobby **Skyline**, an expansive contemporary space flooded with natural light and surrounded by river views, he offers a freshly harvested salad bar complete with lettuce, tomatoes, vegetables and melons grown in the hotel's hydroponic garden. And that's just an appetizer for free-range Rayong chicken with wood-fired ripe-tomatoes, chickpeas and house-made Northern Thai sausage, or spicy Thai crab curry with fresh rice noodles.

Next door's **The Pantry** offers wholesome deli snacks 24 hours a day, whether it's a freshly made wrap, hearty sandwich or late-night snack of cookies and chips, while **Longbar**'s stylish setting is the perfect place to enjoy a fashionable afternoon tea, barista-made coffees and loose-leaf teas—or a quality craft cocktail come evening.

Head up to the restaurant's 26th floor and you'll discover Bangkok's hottest new rooftop bar, **ATTITUDE**. Here, AVANI continues its focus on quality produce, only with an international slant. Beluga caviar, Cancale oysters and wagyu beef come with a side order of incredible views and chic decor. Pour-master Alex Hersent, meanwhile, serves up not just perfectly crafted classic cocktails, but also new creations with a molecular twist.



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**ATTITUDE**  
Rooftop Bar & Restaurant

## 25 THAI Khua Kling + Pak Sod

21/32 Sukhumvit Soi 23, 02-259-5189. BTS Thong Lo. Open daily 11am-10:30pm. ☎ BB

The crowded and boisterous premises, and occasionally surly service, are a fine match for the unapologetically fiery food at this Southern Thai institution. Among the heady highlight dishes are pork and beef iterations of *kua kling*, the minced meat palate-rouser served with a basket of greens from which the restaurant takes its name, and the perfectly pungent stir-fried stink beans with shrimp paste.

Other branches: Ratchakru, 02-617-2553; Thonglor Soi 5, 02-185-3977

### Exclusively for Citi credit card members

Get a complimentary *khua kling moo sab* valued THB 150 when spending THB 2,000 or more /sales slip or get a complimentary *moo hong* valued THB 180 when spending THB 3,000 or more /sales slip (applicable only at Sukhumvit 23 branch)

Today - 31 Dec 17



## 26 EUROPEAN Water Library Chamchuri

2/F, Chamchuri Square, Rama 4 Rd., 061-852-5411, 095-085-7777. MRT Sam Yan. Open daily 11:30am-2pm, 6-10pm. 📞 🚗 BBBB

At the flagship restaurant of Water Library's empire, German chef Mirco Keller dishes out contemporary fine dining with the occasional Asian twist. Bress pigeon is paired with smoked eel; foie gras meets mango and miso; duck gets a *khao tom* treatment. This all coexists with a perfectly traditional menu for the less adventurous. You'll have to walk through a mall to get there, but the soaring space clad in floor-to-ceiling bay windows more than makes up for it.



# Meruto Sushi

Feel the joy of tasting the real Japanese deep blue sea seasonal Omakase sushi and sashimi in the very warm and friendly environment in the middle of Sathorn.

By traveling and tasting throughout Japan, Chef Kirati, the owner, has developed his own tastes through Meruto's original sushi rice and house brewed Shoyu which bring out the maximum taste of each ingredients served, like you have never had elsewhere.

G/F Sathorn Gardens 39 Sathorn Rd.  
Tel. 092-369 7924  
[www.merutosushi.com](http://www.merutosushi.com)



 Meruto Sushi  @merutosushi

**メルト**  
MERUTO

27 STEAK  
Il Fumo

1098/2 Rama 4 Rd., 02-286-8833. MRT Khlong Toei. Open Mon-Sat 6pm-1am; Sun 6pm-midnight. 🚗 BBB-BBBB

This grand old villa reborn as an Italian grill restaurant boasts some of Bangkok's most prized beef. The on-site dry-aging cabinet brims with premium European cuts, from the meaty and tender flesh of French Limousin to the bold flavors of *rubia gallega*, sourced from San Sebastian's legendary Txogitxu farm. Simple Italian-influenced dishes cooked on wood-fired ovens complete the menu—along with potent, spirit-forward classic cocktails.

28 INDIAN  
Indus

71 Sukhumvit Soi 26, 02-258-4900, 086-339-8582. Open daily 11:30am-2:30pm; 6-10:30pm. 🚗 BBBB

Time has done nothing to dim the sparkle of this long-established Indian food favorite. The beautifully converted residential location feels both relaxed and special, while dishes pack a reliable flavor punch despite the kitchen's effort to cut down on *ghee* and heavy oils. Recent introductions of more contemporary dishes and a tasting menu have sparked new interest, not that Indus's dining room was ever lacking customers.

**Exclusively for Citi credit card members**

Get 15% discount on a la carte menu (applicable on Monday - Friday lunch hours)

Today - 30 Sep 17



# Legendary Sunday Brunch

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THE SUKHOThAI  
BANGKOK

29 ITALIAN  
La Scala

The Sukhothai, 13/3 Sathorn Rd., 02-344-8888. 📞 📺 📶 BBBB

Bronze and terracotta discreetly reference regional architecture of old while the leather banquettes and glass cubes exude '90s Tokyo luxury. Everyone here orders the crispy *schiacciata* pizza but those watching their carbs can settle for the equally decadent 24-month "Riserva" Parma ham with *bufala* mozzarella *campania*, a beautiful globe of gooey, creamy goodness. Top it all off with some grilled meat, like the tender Australian lamb cutlets served with potato mousseline and mushrooms.

30 THAI  
Issaya Siamese Club

4 Soi Sri Aksorn, Chuaphloeng Rd., 02-672-9040-1. MRT Khlong Toei. Open daily 11:30am-2:30pm, 6-10:30pm. 📞 📺 BBB-BBBB

Set in a beautifully restored house, Issaya is all about updating tradition. The turn-of-the-century decor is spruced up with vibrant colors while celebrity chef Ian Kittichai's authentic Thai cuisine makes classics fresh again. The salad of tender, imported beef comes piled into dainty little towers. The *yum hua plee* is an elegant pillar of crisp heart of palm and bamboo flower salad. And the delicious chili-glazed baby back ribs sit atop their own banana-leaf-wrapped grill.





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CHINESE

## Ah Yat Abalone Forum ↻

2/F, Ramada Plaza Bangkok Menam Riverside,  
Charoenkrung Rd., 02-291-7781-2. Open daily  
11am-2:30pm, 6-10:30pm. 🚗 BB-BBBB

Still considered one of the best Cantonese restaurants in town, Ah Yat, named after native Hong Kong chef Yeung Koon Yat (formerly of Hong Kong's Forum Restaurant, which once held a Michelin star), is a veritable institution frequented by Bangkok's oldest Thai families. You'll go crazy for the humble dim sum, such as the delicious lava bun, but those with deep pockets must also order seafood, particularly the namesake abalone.



THAI

## Baan Ice ↻

115 Somerset Building, Sukhumvit Soi 55, 02-381-6441-2. BTS Thong Lo.  
Open daily 11am-10pm. 🚗 BB

The glamorous Thonglor location belies an approach to Southern Thai dishes which is down-to-earth and traditional. Owner Supaksorn Jongsiri draws his recipes from his grandma's cookbook and, though less fiery than neighboring Khua Kling + Pak Sod, still produces powerful dishes. Classics like the *pad sator kapi goong* (stir-fried prawns with sataw beans) and *gaeng luaeng pla sam lee* (spicy sour soup with black-banded trevally and fermented bamboo shoot) come in a bistro setting that's polished but relaxed.

STEAK

## Arno's Butcher and Eatery ↻

2080/2 Narathiwat Soi 20, 02-678-8340. Open  
Mon-Thu 5-11pm; Fri-Sun 11:30am-11pm. 🚗  
BBB-BBBB

You no longer need to wait three weeks to get a table, but you do still have to book ahead to taste French butcher Arnaud Carre's competition-beating steaks. Orders get taken in the butcher's shop adjoining the dining room, where most parties buy their share of Thai-raised, wagyu-crossbred beef by the kilo. The dining room is loud and makeshift, the wine just as well priced as the beef, and the choice of sides heavy and hearty.





# SUPANNIGA GROUP



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THAI

## Benjarong ↻

Dusit Thani, 946 Silom Rd., 02-200-9000#2345.  
MRT Silom. Open daily 6-10:30pm; Mon-Fri  
11:30am-2:30pm. 🚗 BBBB

Here's an elegant Thai restaurant with traditional decor that offers authentic flavors to rival Nahm and Bo.lan, but with the flexibility of a five-star hotel. Yes, you can order a la carte, and even a pad Thai to go with your somtam. But Benjarong also serves a carefully-crafted degustation menu with modern tweaks such as seared foie gras with tamarind or basil ice cream with a salty meringue. Befitting the setting, presentation and service are impeccable.

**Exclusively for Citi credit card members**

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Today - 30 Dec 17



STEAK

## Le Boeuf ↻

G/F, Mayfair, Bangkok - Marriott Executive Apartments, 60 Lang Suan Rd.,  
093-971-8081, 02-672-1230. Open daily 11:30am-11pm. 🚗 BBB-BBB

A no-nonsense formula that works: customers choose between beef, lamb, salmon or lobster, all of which come grilled just so, then drenched in a potent "secret" sauce laced with an unholy amount of butter. To go with, you get an unlimited supply of perfectly crisp French fries. The dining room's blood red fabrics, brass and dark woods look straight from the 6th Arrondissement.

Other branch: Thonglor, 097-235-7935

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Get 15% discount on food only for Citi ULTIMA, Prestige, Preferred and Select  
or get 10% discount on food only for other card types

Today - 30 Sep 17

ITALIAN

## Biscotti ↻

1/F, Anantara Siam, 155 Ratchadamri Rd., 02-  
126-8866. BTS Ratchadamri. Open daily 11:30am-  
2:30pm, 6-10:30pm. 🚗 BBBB

For years, Biscotti has reigned supreme as one of Bangkok's most popular Italian restaurants. Service is five-star-hotel sharp, dishes are elegant yet retain rustic heart, and prices remain surprisingly down to earth given the regal surroundings. The house-made pasta in rich tomato stews, plates of antipasti, grilled meats and pizzas don't mess around with tradition, and lead with precision flavors and quality produce.

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Today - 31 Dec 17



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**SIAM @ SIAM**

DESIGN HOTEL BANGKOK

ITALIAN

## Il Bolognese Trattoria e Pizzeria ↻

139/3 Sathorn Soi 7, 02-286-8805. BTS Chong Nonsi. Open daily 11:30am-2:30pm, 5:30-11pm. 🍷 🍷 🍷

From the same Italian faces as Enoteca Italiana (see page 48), this easygoing pizzeria turns out what many Bangkokians call their favorite pizza in the city. Dough allowed to rest for 72 hours results in pillowy crusts bursting with air pockets, while the wood-fired oven delivers all the right charred notes to the base. Combine that with well-priced cold cuts, reliable pastas and hearty meat dishes, and you have a formidable all-rounder.



AMERICAN | **NEW**  
**Bunker** ↻

118/2 Sathorn Soi 12, 092-563-9991, 02-234-7749. BTS Chong Nonsi. Open Sun-Wed 5:30pm-1am; Thu-Sat 5:30pm-2am. 🍷 🍷 🍷 🍷

Fresh, simple and devoid of gimmicks, Bunker has been warmly received by Bangkok. The involvement of Eat Me figures like designer Kelly Wheatley and chef Tim Butler made it the hottest talking point in town even before it opened, but the cooking of head chef Arnold Marcella has ensured lasting buzz. His small plates of beef tongue and snails and veal *agnolotti* pasta are inventive and powerful, while the sticky wagyu short-rib is an Instagram success story.

Exclusively for Citi credit card members

Get 10% discount on food only  
Today - 30 Apr 17

ITALIAN

## La Bottega di Luca ↻

Terrace 49, Sukhumvit Soi 49, 02-204-1731. Open Tue-Sun 11:30am-3pm; daily 5:30-11pm. 🍷 🍷 🍷 🍷

Chef Luca Appino may now have a hand in Pizza Massilia, Il Fumo and Vesper, but this is where it all started. The weekly specials show his unwavering commitment to using fresh, seasonal produce. Regulars can also count on old favorites like the perfect DOP burrata from Andria with IGP parma ham and the marbled tomahawk steak cooked Fiorentina style. The wine list is equally impressive, particularly if you're after a Super Tuscan.





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FRENCH

## Cafe Parisien ↻

Glasshouse at Sindhorn, 130-132 Wireless Rd., 02-650-9993. Open daily 11:30am-2pm, 6-10pm.  
🚗 BB-BBBB

This classic French restaurant in Sindhorn Tower's Glasshouse retains all the charm of a standalone thanks to its elegant and light-filled space overlooking leafy Wireless Road. While the original consulting chef Herve Frerard (formerly of Le Beaulieu, #12 in Top Tables 2015) has moved on, his traditional bistro classics like baked endives, scallop quenelle or Morteau sausage with lentils remain. The sets offer fantastic value, particularly for lunch.

### Exclusively for Citi credit card members

Get 15% discount on food only

Today - 31 Oct 17



INDIAN

## Charcoal Tandoor Grill & Mixology ↻

5/F, Fraser Suites, Sukhumvit Soi 11, 089-307-1111. BTS Nana. Open daily 6pm-midnight. 🚗 BBB

Charcoal delivers on both glamour and flavor. Its blissfully concise menu emphasises juicy, tandoor-cooked meats that burst with the potent taste of Indian spices, while you'll also find authentic Indian classics like *daal* (stewed lentils) and *phirini* (rice pudding). The dining room's sultry blend of dark woods, lattice screens, spice jars and barely existent lighting makes it the perfect spot for a pre-night-out dinner—as do the Joseph Boroski-designed drinks.

ITALIAN | NEW

## La Casa Nostra ↻

22 Sathorn Soi 1 Yaek 2 (Goethe), 02-287-2402. MRT Lumpini. Open daily 11:30am-midnight.

The renovated house on leafy Soi Goethe sits peacefully in grounds that include a terrace where you can dine outdoors, lounge on a sofa or play a game of petanque. The chef, Nino Scognamillo, takes La Casa Nostra in a comforting direction with creations like grilled Sardinian pecorino cheese with eucalyptus honey and fresh figs, and paprika-spiced roasted octopus. The wine menu is touted as one of the best in town (see page 42).





PAGODA  
CHINESE RESTAURANT

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CHINESE

## The China House

Mandarin Oriental, 48 Oriental Ave., 02-659-9000#7390. Open Tue-Sun 11:30am-2:30pm, 6-10:30pm. ☎ ☎ ☎ BBBB

The 1920s Shanghai-inspired dining room is beautiful enough to be a movie set (it starred in 2013's *Only God Forgives*), while the weekend dim sum brunch is an essential Bangkok experience. As well as dyed-in-the-wool crowd pleasers like oven-roasted Peking duck, you'll also find nouveau-Chinois flourishes like deep-fried shrimp in a creamy wasabi sauce.

### Exclusively for Citi credit card members

Come 4 Pay 3 for unlimited dim sum lunch at THB 888 for Citi ULTIMA, Prestige, Preferred and Select (applicable on Tuesday - Friday, limit 12 persons /table)

1 Apr - 30 Sep 17



LATIN | NEW

## Clandestino Cantina

2/F, Revolucion Cocktail, 50 Sathorn Soi 10, 02-235-4823. BTS Chong Nonsi. Open daily 6-11:30pm. ☎ BBB

Amid walls adorned with colorful Cuban-chic murals, this restaurant serves Latin food with lots of fun interpretations. This is demonstrated by small plates like the deconstructed Spanish tortilla, which comes as potato mousse served in a little jar with sweet onion confit, or the light yet multi-dimensional scallop *salmorejo*, which sees pan-fried scallops wrapped in Iberico ham and served in a cold tomato puree. Throw in flashy drinks from Revolucion cocktail bar downstairs and it's little wonder this is such a popular pre-party spot.

VIETNAMESE

## Le Dalat

57 Sukhumvit Soi 23, 02-259-9593. MRT Sukhumvit. Open daily 11:30am-2:30pm, 5:30-10:30pm. ☎ BBB

Spawning branches at the city's top malls hasn't diluted the quality on offer at this old-guard Vietnamese establishment. The kitchen's faithful renditions of royal Vietnamese recipes are served in a dining room teeming with beautiful antiques and surrounded by a verdant garden. As ever, the doting waitstaff will guide you through the extensive menu, which spans classics like *chao tom*, *banh cuon*, *bo kho* and *pho*, as well as Vietnamese-French creations.

Other branches: Emporium, EmQuartier

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Today - 31 Mar 18





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PATHUMWAN  
PRINCESS  
HOTEL

THAI  
**Err** ↻

394/35 Maharaj Rd., 02-622-2291. Open Tue-Sun  
11am-10pm. BBB-BBBB

Chef couple Duangporn Songvisava and Dylan Jones of Thai fine-dining institution Bo.lan (see page 24) here cook up traditional Thai pub and street-side grub. The execution and produce quality is anything but pedestrian, though, be it homemade sausages from Isaan and Chiang Rai, a simple bowl of green mango macerated in fish sauce and chili powder, braised mussels in a clay pot or *pla som* (garlic- and jasmine-rice-cured ocean fish).

**Exclusively for Citi credit card members**

Get 5% discount on food only when spending THB 1,500 or more /sales slip or get 2 complimentary glasses of Err signature mocktail for 2 diners

Today - 31 Dec 17



STEAK

**El Gaucho Argentinian Steakhouse** ↻

8/4-7 Sukhumvit Soi 19, 02-255-2864. BTS Asok. Open daily 11am-midnight. BBB-BBBB

El Gaucho's prime location sees it swarmed with throngs of diners hankering for a cowboy-worthy meal. Beef (mainly imported from Australia and the US), features prominently, with choices ranging from a simple rib eye to a wagyu filet mignon. In fact, El Gaucho even doubles as a butcher shop, so that you can take some homemade *chorizo* and *salchicha* home. Choose to dine in and you'll get brisk service and plenty of New World wine options.

Other branches: Thonglor, 088-721-3088; Sukhumvit Soi 11, 02-255-1326

JAPANESE  
**Fillets** ↻

3/F, Portico, 31 Lang Suan Rd., 02-041-6056. BTS Chit Lom. Open daily 11:30am-2:30pm; Sun-Thu 6:30-11pm; Fri-Sat 6:30pm-midnight. BBBB

Local omakase chef Randy Noprpa shuns the usually hushed atmosphere of top-tier sushi dens in favor of a lounge-y vibe that draws a big, well-heeled crowd. The fish still comes five times a week from Tokyo's most esteemed sellers, but you'll also find creative touches like cherry blossom marinades and caviar making their way into the elegant pieces of sashimi and sushi. He takes wagyu beef as seriously as the fish, too.

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Today - 31 May 17



# THE RESTAURANT

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ITALIAN

## Gianni Ristorante

34/1 Soi Tonson, Phloen Chit Rd., 02-252-1619, 02-652-2922. BTS Chit Lom. Open daily 11:30am-2pm, 6-10pm. 🍷 📞 🚗 BBBB

Gianni Favro deserves much of the credit for Bangkok's Italian fine-dining scene thanks to this 20-year-old restaurant. And time has been kind to Gianni's Mediterranean-focused food driven by quality raw produce: dover sole filleted and dressed in a simple lemon and caper sauce, Tuscan sausage ragu atop sheets of maltagliati pasta, and creamy burrata cut by piquant cherry tomatoes.



CHINESE

## Hong Bao

Sukhumvit Soi 39, 02-662-3565, 092-273-5242. Open Mon-Fri 11am-2:30pm, 5:30-10pm; Sat-Sun 10:30am-10pm. 📞 🚗 BB-BBB

No low-ceilings and brown carpets here. The Cantonese restaurant breaks with tradition by offering a bright white dining space decked out with chandeliers and ink drawings from 18th-century Europe. It is also unusual in that it serves its dim sum all day. We're particularly fond of the steamed rice rolls with crispy shrimp (that dark soy sauce) and their famous lava bun, which strikes a wonderful balance between sweet creaminess and salty egg yolk.

*Other branches: Central Embassy, 092-667-2992; MBK Center, 02-003-1677; Thanya Shopping Park, 092-262-9372*

### Exclusively for Citi credit card members

Get 10% discount on food only (applicable on Monday - Friday except public holidays and only at Sukhumvit 39 and Thanya Park branches)

Today - 31 Dec 17

EUROPEAN

## Harvest

Chapter 31, 24/1 Sukhumvit Soi 31, 02-262-0762, 097-235-8286. Open daily 5:30pm-midnight. 📞 BBB-BBBB

Crumbling walls, rickety old bicycles, rusting plant pots and bouquets of dried flowers set the intensely rustic mood for Harvest's homey European menu. Though heavy on the seafood, you'll find hearty, meaty dishes as well, with highlights including the succulent Iberico pork steak on sweet braised fennel and 1.2kg cote de boeuf. No visit is complete without ordering the mussels in white wine and capers sauce.



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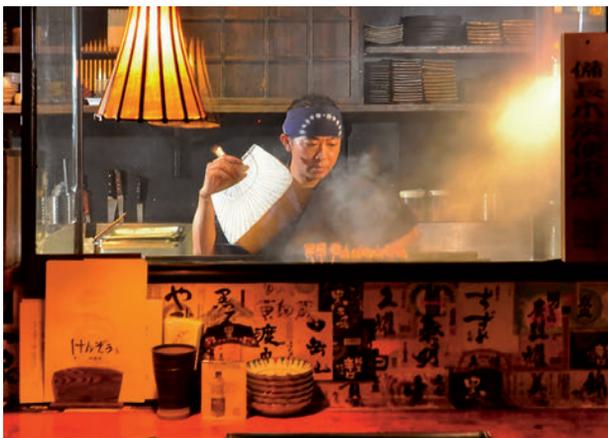
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JAPANESE

## Jidori Cuisine Ken

10/12 Sukhumvit Soi 26, 02-661-3457. BTS Phrom Phong. Open Mon-Sat 5pm-midnight; Sun 5-10pm. BBB

Jidori probably does the best *yakitori* (grilled chicken skewers) in town—crisp exterior, very little charring, and a moist, perfectly cooked interior. But before you even start to eat, take in the atmosphere. Jidori has all the authenticity and log cabin charm of a genuine Tokyo tavern—although the service is so polished and the food's presentation so delicate, calling this place a tavern feels a bit rude.



ITALIAN

## Jojo

G/E, The St. Regis Bangkok, 159 Ratchadamri Rd., 02-207-7815. BTS Ratchadamri. Open daily noon-3pm, 6-11pm. 🍷 🚗 🚗 BBB-BBBB

At The St. Regis Bangkok's enduringly reliable Italian restaurant, chef Stefano Merlo puts the focus on slow food and seasonal produce in a setting that's rustic yet modern. Aside from all the homemade pastas, highlights from the dinner menu include the *uovo asparagi e asiago* (white and green asparagus, slow-cooked egg and asiago cheese foam), *carpacciodi gamberi* (red prawn carpaccio, prawn mayonnaise and orange gel) and *fegatini di pollo* (chicken liver pate on brioche bread, zibibbo wine gelatin and fresh leaves). The walk-in wine and cheese cellar always demands a visit, too.

FRENCH

## J'aime by Jean-Michel Lorain

U Sathorn Bangkok, 105, 105/1 Soi Ngam Duphli, Sathorn Rd., 02-119-4899. Open daily noon-2:30pm, 6-10pm. 🍷 🚗 BBB-BBBB

The Michelin-starred Cote Saint Jacques in Burgundy is one of the region's most respected restaurants, earning it a 90-percent score on La Liste. Jean-Michel Lorain's Bangkok venture is headed by Amerigo Sesti, who doesn't shy from Asian inspiration. The verbena-scented lobster bisque is served with pineapple while the heart of cod comes accompanied by *yanagi matsutake* mushrooms. It all comes to your table courtesy of an exemplary front-of-house staff led by Lorain's own daughter, Marine.

### Exclusively for Citi credit card members

Get 20% discount on food only for Citi ULTIMA, Prestige, Preferred and Select or get 15% discount on food only for other card types

Today - 31 Dec 17

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Today - 31 Dec 17





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VIU

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JAPANESE

## Karatama Robotayaki

Piman 49, 46/10 Sukhumvit Soi 49, 02-662-4237.  
Open Tue-Sun 6pm-midnight. 📞 BBBB

Nostalgic and rustic, *robotayaki* is fine dining disguised as a simple sandpit barbecue, around which diners can gather and drink, *izakaya*-style. The delicate ingredients mean this is no pub grub, though. Karatama Robotayaki uses top-notch *awabi* (Japanese abalone), *kinki* (rockfish), Kagoshima beef and Hokkaido corn, imported twice a week from Japan. You can order them grilled, steamed or fried but be warned that the “market prices” are best for those on expense accounts.

### Exclusively for Citi credit card members

Get 15% discount on food only for Citi ULTIMA or get 10% discount on food only for other card types

Today - 31 Dec 17



JAPANESE

## Kitaohji

212 Thonglor Soi 8, 02-714-7997. Open daily 5-11pm; Sat-Sun 11:30am-3pm. 📞 BBBB

This *kaiseki* (Japanese fine dining) specialist traces its roots back 70 years to Tokyo's chic Ginza district, from where it has since spread to 10 Japanese branches. All deal in meticulously prepared meals spread out over numerous courses, starting with sashimi and moving on to your choice of premium main like charcoal grilled wagyu beef or steamed hairy crab. In Bangkok, an a la carte menu charting the same fare caters to walk-ins.

### Exclusively for Citi credit card members

Get a complimentary seasonal dessert valued from THB 500 when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today - 31 Oct 17

THAI

## Khao

64 Sukhumvit Soi 51, 098-829-8878. Open daily noon-3pm, 6-10pm. 📞 BBBB

Vichit Mukura headed the Mandarin Oriental's Sala Rim Naam for 28 years before teaming with Japanese restaurant Yuutarō to open a chef's table specializing in Thai cuisine tasting menus featuring imported ingredients. In Oct 2017, Khao is set to take up home in an elegant Ekkamai dining room on a one rai plot of land where chef Vichit will serve both tasting menus and a la carte, as well as run a cooking school.

### Exclusively for Citi credit card members

Get a complimentary starter course valued THB 500 when spending via Citi credit card

Today - 31 Aug 17





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INTERNATIONAL

## Little Beast ↻

44/9-10 Thonglor Soi 13, 02-185-2670. Open Tue-Sat 5:30pm-1am; Sun 11am-3pm. 📞 🚗 BBB

The ever-evolving menu of this American-influenced kitchen doesn't shy away from base pleasures like corn dogs and *khao phad*, which are as likely to feature in a meal at Little Beast as fine-dining classics like beef Wellington and seared scallops. The moody space with its faux-paneling and button-back leather pitches the right note for Thonglor's pre-party crowd—as do the strong, well-poured cocktails.



THAI

## The Local ♡

32-32/1 Sukhumvit Soi 23, 02-664-0664. MRT Sukhumvit. Open daily 11:30am-2:30pm, 5:30-11:30pm. 📞 BB-BBBB

Aiming to preserve Thailand's rich culinary heritage, this labor of love offers hard-to-find specialties that are noticeably different from most standard Bangkok fare. The recipes for dishes like *gang run juan* (beef in spicy herbal soup) and *goong pad nam maa-kham* (stir-fried shrimp in tamarind sauce) have been handed down from generation to generation and feature ingredients sourced from all over the country. They're all served up in a century-old house which only adds to the sense of adventure.

Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Jul 17

WESTERN

## Lord Jim's ↻

Mandarin Oriental, 48 Oriental Ave., 02-659-9000 ext 7680. Free ferry from BTS Saphan Taksin. Open Mon-Fri noon-2:30pm; Sat 11:30am-2:30pm; Sun 11am-2:30pm; daily 7-10:30pm. 📞 🚗 BBBB

Famous for its views of the Chao Phraya and incredibly well-stocked lunch buffet—lobsters, oysters, crabs and more—Lord Jim's transforms into a romantic a la carte dinner spot come nightfall. Let the legendary Oriental service guide you into ordering a whole Mediterranean seabass baked in rock salt crust, sauteed blue mussels served with a Chardonnay sauce or Lord Jim's seafood basket, packed with river lobster, Atlantic lobster, sea crab, tiger prawns and more.



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**ANANTARA**  
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HOTEL

CHINESE

**M Krub** ↻

2/F, Mahanakhon Cube, 96 Narathiwat + Ratchanakarin Rd., 02-019-8105. BTS Chong Nonsi. Open daily 11:30am-2:30pm, 6-10:30pm. 📞 📠 BBBB

The Bangkok food empire of Hong Kong-born chef Man Wai Yin (Chef Man, Chairman) reaches its pinnacle at this ultra-fine-dining restaurant where Chinese cuisine meets French plating and culinary techniques. Dinner here means booking at least one day in advance so the restaurant can ensure every detail of your 6-10 course meal (Pacific scallops on mango mayonnaise and caviar, Chigoshima wagyu in dijon-mustard sauce, Chinese cabbage consomme) is perfect.



CHINESE

**Mei Jiang** ↻

G/F, The Peninsula Bangkok, 333 Charoen Nakhon Rd., 02-020-2888. Free ferry from BTS Saphan Taksin. Open daily 11:30am-2:30pm, 6-10:30pm. 📞 📠 BBBB

It's not just one of the best places for dim sum but also one of the most elegant spots for Chinese cuisine. Large bay windows look out upon a manicured lawn running towards the Chao Phraya. Looking in, the cream-toned decor is timeless. And despite his perfectly authentic Cantonese fare, executive chef Jackie Ho also allows himself outbursts of creativity: prawns in port wine sauce, crab claw with honey-lime sauce or roasted pigeon marinated with osmanthus blossoms.

**Exclusively for Citi credit card members**

Get up to 50% discount on a la carte menu (excluding beverages) for 2 diners for Citi ULTIMA or get up to 30% discount on a la carte menu (excluding beverages) for 2 diners for Citi Prestige

Today - 31 Dec 17

STEAK

**Meatlicious** ↻

8 Ekkamai Soi 6, 091-698-6688. Open daily 6pm-midnight. 📞 📠 BBB-BBBB

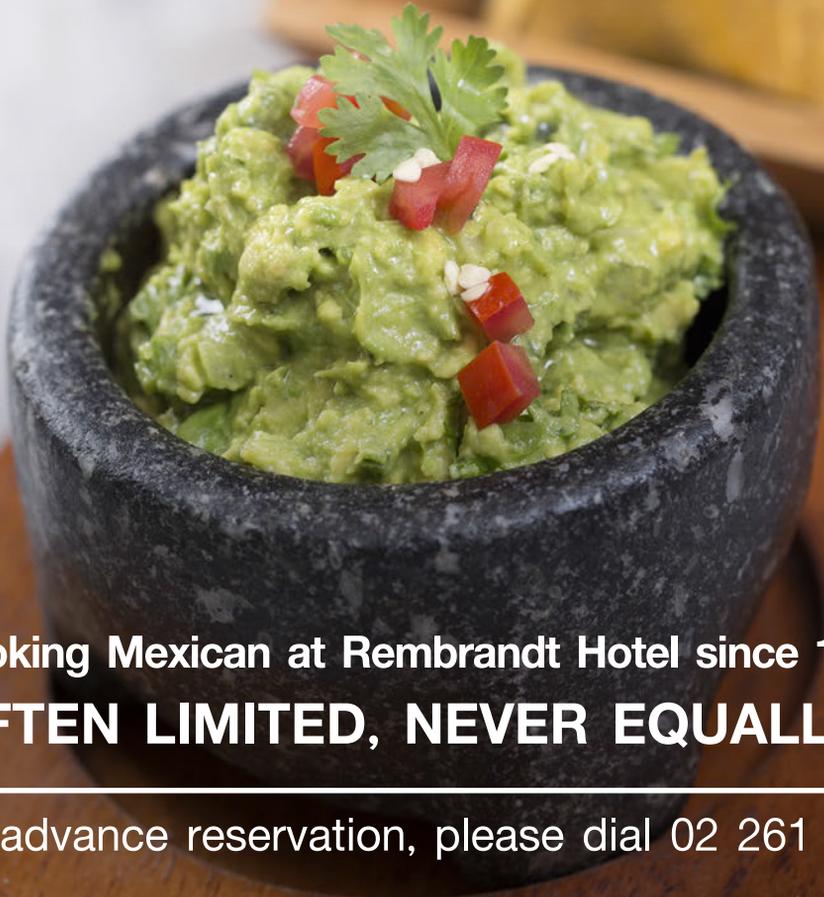
Gaggan Anand's Meatlicious sees the 2015 and 2016 winner of Asia's 50 Best Restaurants steering away from the delicate and high-tech cuisine of his Langsuan restaurant in favor of a beef-heavy menu cooked using only wood and coal. Tucked down a quiet soi, the cozy house is best enjoyed seated at the kitchen bar, where Gaggan's pirate crew slice, roast and sear tomahawk steaks, burgers and jalapeno peppers stuffed with ricotta.

**Exclusively for Citi credit card members**

Get a complimentary burnt ice cream for 2 persons valued THB 390 when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today - 31 Dec 17





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EUROPEAN

## El Mercado ↻

490 Soi Phai Singto, 02-258-1385. Open Tue-Thu 9:30am-9:30pm; Fri-Sat 9:30am-10:30pm. BB-BBB

Tucked deep down a rabbit warren in the middle of Ratchada-Rama 4, this cool little spot is part food market, part restaurant. A large deli counter stocks cheese and charcuterie from Europe, while the cold storage room is packed with fresh imported seafood like fine de claire oysters, Mediterranean sea-bass and turbot. Order from the blackboard for simple, tasty dishes whipped up by a French chef with a Southern European slant. The word is out, though—getting a table on the tiny terrace, where they also hold barbecues, can require a wait.



JAPANESE

## Mikaku ↻

2/F, 103/2 Sukhumvit Soi 55 (Thonglor), 02-712-9080. BTS Thong Lo. Open daily noon-2pm; 4-11pm. 🍷BBBB

This is the teppanyaki response to all the Michelin-starred sushi restaurants Bangkok has imported from Japan. Founded over 80 years ago in Kyoto's Gion district by the Mita family, it has a glowing reputation for serving some of the best beef in the world. Mikaku uses only A4-5 graded Kobe-sourced wagyu, but you can also order seafood for the chefs to fry up on their *teppan* (hot iron griddle).

**Exclusively for Citi credit card members**

Get 10% discount on food only when spending THB 500 or more /sales slip

Today - 31 Dec 17

JAPANESE

## Mitsumori of Tokyo ↻

47/1 Sukhumvit Soi 23, 02-640-8283. MRT Sukhumvit. Open daily 11:30am-2:30pm; Mon-Sat 5-11pm; Sun 5-10pm. 🍷BB-BBBB

It's owned by Ootaya and doesn't look like much. But this Japanese eatery is actually a boon for connoisseurs seeking out soba noodles from imported Hokkaido flour, tofu made fresh daily, and free-range chicken. The latter is the house specialty, to be had cooked over the coal grill in the middle of the restaurant, perfectly seasoned and lightly glazed. Note that you'll need to book a day in advance to snag a seat.





JAPANESE | **NEW**

## Morimoto

4/E, Mahanakorn Cube, 96 Narathiwat Ratchanakarin Rd., 02-060-9099. BTS Chong Nonsi. Open daily 11:30am-2:30pm; Sun-Wed 6-11pm; Thu-Sat 6pm-1am. 🚗

The international franchise is not your typical Japanese restaurant. Iron Chef Masaharu Morimoto is known for harmonizing Japanese ingredients with other food cultures (his training spans kaiseki cuisine in Hiroshima and New York's Nobu). Tuna tartare here features four varieties of wasabi, seaweed paste, sour cream and guacamole, while fine de claire oysters are served with uni, foie gras and teriyaki sauce. All this comes in a stylish blend of wood-paneled booths and Scandinavian-influenced furnishings.

### Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Oct 17



STEAK

## New York Steakhouse

2/E, JW Marriott Hotel Bangkok, 4 Sukhumvit Soi 2, 02-656-7700 ext. 4240. BTS Nana. Open daily 6-11pm. 🚗 🚗 🚗 🚗

With its huge handlebar platters, oversized leather chairs and framed pictures of the Manhattan skyline, this steakhouse is as old-school as they come. Executives with bottomless expense accounts head here for prime cuts imported from the premier beef regions of Japan, USA and Australia, equally prized seafood like live Maine lobster, stiff martinis, and impeccable tableside service befitting the location in a five-star hotel.

### Exclusively for Citi credit card members

Get 20% discount on food only for Citi ULTIMA, Prestige, Preferred and Select (1 Apr - 30 Jun 17) or get 15% discount on food only for all card types (blackout dates apply).

Today - 30 Dec 17

ITALIAN

## Opus

64 Pan Rd., 02-637-9899. BTS Surasak. Open daily 6pm-midnight. 🚗 🚗 🚗 🚗

Open since 2009, Opus remains the restaurant of choice for bigwigs seeking discretion, consistently good Italian cuisine and a walk-in wine cellar with over 400 Italian labels. The setting, a stylish house-turned-restaurant, boasts a masculine vibe rich with leather and red accents. Let owner/manager Alex Morabito guide your wine selection and leave the rest to chef Davide Calo, whose authentic cooking has earned him the Italian government's accreditation, an honor reserved for only a dozen venues in Bangkok.

### Exclusively for Citi credit card members

Get a complimentary tiramisu valued THB 290++ when spending via Citi credit cards (limit 1 dish / card / table / sales slip)

Today - 31 Dec 17





## 'SCALINI GOES WILD' SUNDAY BRUNCH

There's an exciting new look to Sunday Brunch at Scalini for 2017 with lobsters, oysters, fresh salmon station and a seafood bar.

The new carvery features grilled steaks cooked to order and succulent cuts of meat.

THB 1,800 net

added beverage packages  
also available

SEAFOOD

## The Oyster Bar ↻

395 Narathiwat Ratchanakarin Soi 24, 02-212-4809.  
Open Mon-Sat 6-11pm; Sun noon-2:30pm, 5:30-10pm. ☎ 🚗 BBBB

Bill Marinelli has a serious incentive for Bangkok to switch to the kind of sustainable fisheries and oyster farms he exports from the USA and Canada. But it's hard to disagree with an oyster from Nootka Sound that's "plump and rich, with a sweet, cucumber like finish" or one from Samish Bay that's "fat and lustrous." Flown in twice a week from North America, his bounty also includes king and snow crab, lobsters, mussels and clams.



FRENCH

## Philippe Restaurant ↻

20/15-17 Sukhumvit Soi 39, 02-259-4577/8. BTS Phrom Phong. Open daily 11:30am-2:30pm, 6:30-10:30pm. ☎ 🚗 BBBB

Just like the dining room's silk wallpaper and well-worn hardwoods, dinner at this old-school French favorite of hi-so party types is aging well—tender premium meats doused in rich cream sauces, deliciously moist and flakey white fish in delicate broths, and powerful, chocolate-heavy desserts. Go for the set menus, which show seasonal sensitivity and represent decent bang for buck.

ITALIAN

## Peppina ↻

27/1 Sukhumvit Soi 33, 02-119-7677. Open daily 11am-3pm, 6:30-11pm. ☎ BB-BBBB

Before mushrooming with branches around Bangkok and as far afield as Hua Hin, chef Paolo Vitaletti's pizzeria was firmly esconced as purveyor of the city's most authentic Neapolitan pizza. Boasting official certification from the Associazione Verace Pizza Napoletana in Naples, the pizzas here can't be beat, but the inviting space is just as suited to a multi-course feast of pastas, sharing steaks and wine.

*Other branches: Tha Maharaj, 02-024-1330; The Commons; The Crystal Veranda, 092-402-8012; Jas Urban, 062-826-4149*





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**204**  
BISTRO & BAR

THAI

## Prai Raya ↻

59 Sukhumvit Soi 8, 02-253-5556, 091-878-9959. BTS Nana. Open daily 10:30am-10:30pm. ☎ 🚗 BB-BBB

Longstanding Phuket favorite Raya has gained a foothold in Bangkok with a modern home referencing the original location's Sino-Portuguese influences. The kitchen's Southern flavors are bright, authentic and well-balanced. We recommend you start with all the Raya classics, such as the *gaeng nuea poo bai chaploo* (crab curry with piper leaves), crabmeat yellow curry with rice noodles and the *moo hong* (Southern-style braised pork), before exploring new dishes like *goong khun ya* (grandma's fried river prawns).

### Exclusively for Citi credit card members

Get 10% discount on food only (applicable on Monday - Friday except public holidays, limit 10 persons /sales slip)

Today - 31 Jul 17



INDIAN | **NEW**

## Punjab Grill ↻

Radisson Suites, 23/2-3 Sukhumvit Soi 13, 02-645-4952. BTS Nana. Open daily 6-11:30pm; Sun noon-3pm. BBB-BBBB

Fine-dining Indian restaurant group Punjab Grill has a dozen venues in India, plus locations in Abu Dhabi, Singapore (where it's been hailed as one of the city's greatest restaurants) and in Bangkok. Authentic yet modern, chef Bharath Bhat's menu has creative touches, such as the avocado *papdi chaat*, a take on the classic Indian street-side snack with a taste of Mexico and the look of a California *maki*, alongside classics like chicken tikka and lamb chops cooked in real tandoori ovens.

STEAK

## Prime Steakhouse ↻

Millennium Hilton Bangkok, 123 Charoen Nakorn Rd., 02-442-2000. Open daily 6-11pm. 🍷 🚗 BBBB

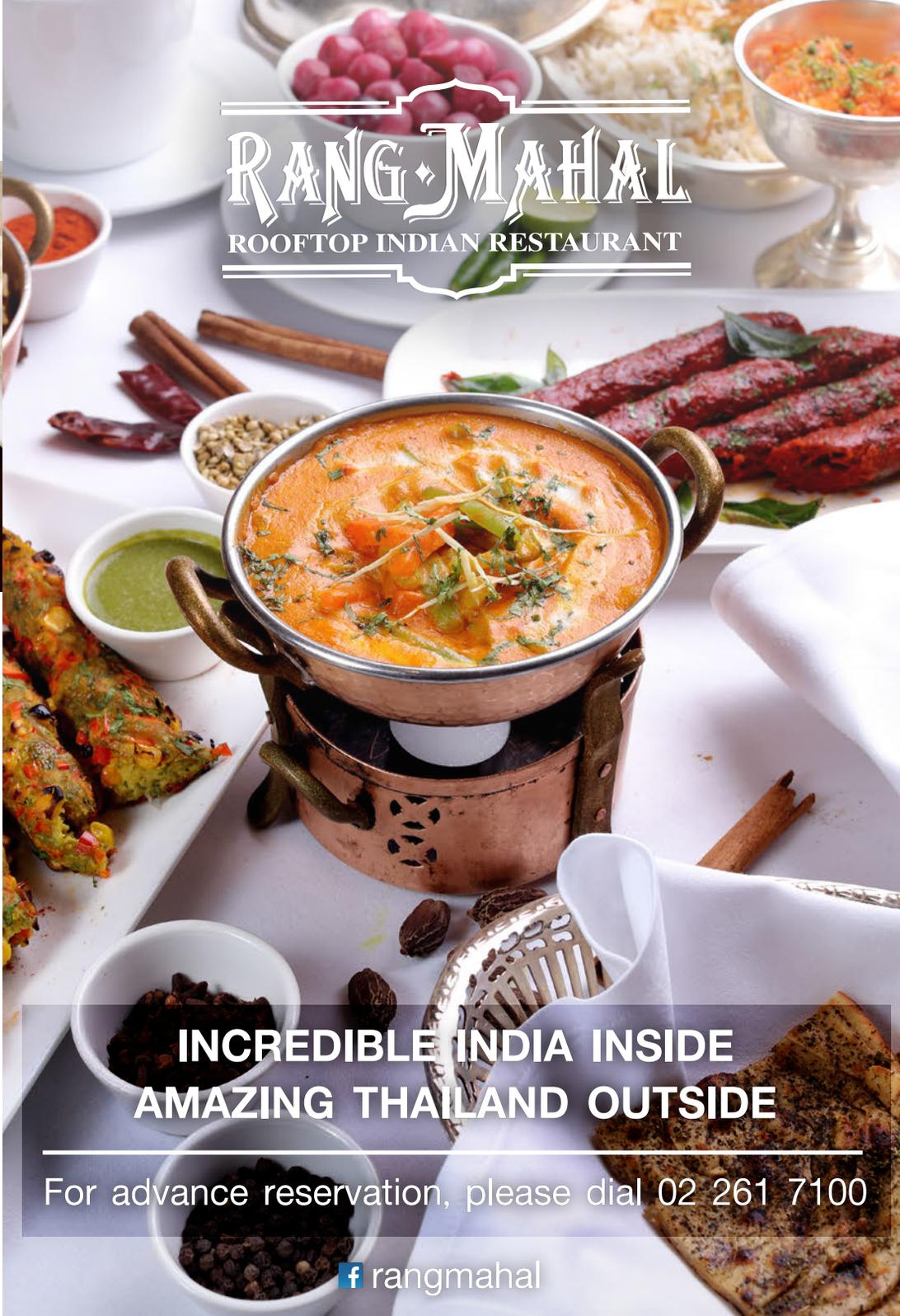
For a T-bone or ribeye with a side of "prime" views, this is the steakhouse. Hop on the Hilton's ferry and head across to the Thonburi side of the river, where the lineup of Miyazaki Japanese beef, USDA-approved black Angus beef; and Australian 500-day grainfed Tajima wagyu comes cooked in a wood-fired grill. Pescatarians can find comfort in the super-fresh oysters, live lobsters or just a well-prepared Caesar salad.

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Today - 23 Dec 17





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INTERNATIONAL  
**Quince** ↻

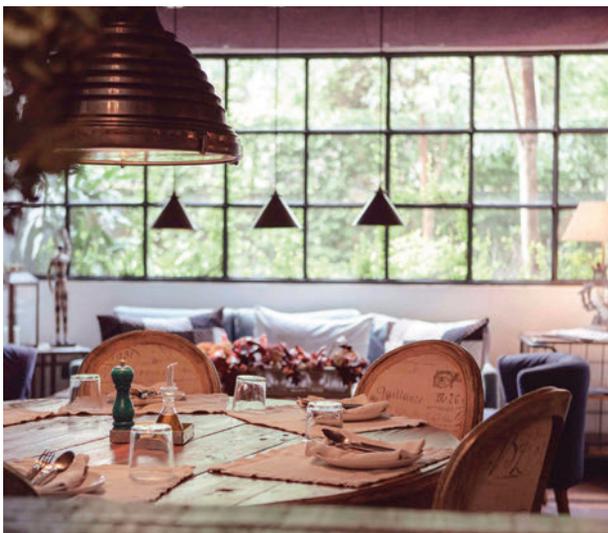
Sukhumvit Soi 45, 02-662-4478. BTS Phrom Phong.  
Open Mon-Fri 11am-midnight; Sat-Sun 10:30am-midnight. ☎ 🚗 BBB-BBBB

The dining area, trussed out by neighboring Casa Pagoda, brims with a comforting-yet-fadish faux-vintage style. But years have been surprisingly kind to Quince, which has graduated from hip kid to perennial favorite. Specializing in fuss-free plates, its Mediterranean-tinged menu places local, seasonal ingredients center stage. The little garden is arguably the best spot in town for a laid-back brunch (see page 32) and the wine list is particularly inspired, with lots of smaller, organic, European domains.

**Exclusively for Citi credit card members**

Get 15% discount on food only (applicable only during 11.00 - 17.00hrs)

Today - 31 Dec 17



INDIAN

**Rang Mahal** ↻

26/F, Rembrandt Hotel, 19 Sukhumvit Soi 18, 02-261-7100. BTS Asok. Open daily 6pm-midnight; Sun 11am-2:30pm. ☎ 🚗 BBBB

Despite the many new fine-dining Indian players in town, none quite come close to the regal charms of Bangkok's original purveyor of curries with majesty. But the elaborate plasterwork and sky-high views would be worth nothing if it weren't for Rang Mahal's sinfully rich curries, perfectly barbecued tandoori meats and pillowy, well-charred breads. The Sunday brunch remains one of Bangkok's must-do experiences.

**Exclusively for Citi credit card members**

Get 10% discount on food only

Today - 30 Dec 17

WESTERN

**Roast** ↻

3/F, The Commons, 335 Thonglor Soi 17, 02-185-2865. Open Mon-Thu 10am-11pm; Fri-Sat 9am-11pm; Sun 9am-10pm. ☎ 🚗 BBB

Now found on the top floor of ever-so-cool community mall The Commons, Roast remains the city's go-to brunch destination. Beyond perfectly executed egg concoctions like crab cake Benedict and sweet dishes like strawberry waffles piled high with whipped cream, the well-dressed crowds also flock here on the weekend for burgers, ribs and steak frites. Thanks to carefully-sourced beans roasted by sister brand Roots, the coffee also hits the spot.

Other branch: EmQuartier, 094-176-3870





  
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ITALIAN

**Rossini's** ↻

1/F, Sheraton Grande Sukhumvit, 250 Sukhumvit Rd., 02-649-8364. BTS Asok. Open Mon-Fri noon-2:30pm; daily 6-10:30pm. 🍷 🚗 🚗 🚗 🚗

Themed to resemble a Tuscan villa complete with a gigantic fireplace, wood-beamed ceiling and large frescos of patrician families, the long-standing Sheraton Grande's flagship restaurant remains as relevant as ever thanks to its expertly-curated wine list, regular visits from exciting (often Michelin-starred) chefs from Italy, and the kind of consistency only five-star hotels can deliver. Produce, too, is amazing, from the creamy burrata to the Hokkaido scallop.



**Exclusively for Citi credit card members**

Get 20% discount on food only for Citi ULTIMA, Prestige, Preferred, and Select (blackout dates apply)  
Today - 31 Dec 17



INTERNATIONAL

**Salt** ↻

Ari Soi 4, 02-619-6886. BTS Ari. Open daily 5pm-midnight. 🍷 BBB

This ever-popular restaurant in Ari draws in throngs of affluent 20-somethings, who are as eager to be seen in its raw, modernist decor as to sample the crowd-pleasers on its seemingly endless menu of European comfort food, sushi and cocktails. You can expect a wait for a table, whether in the big wooden house in the back, the glass box with exposed concrete pillars or the alfresco terrace out the front.

THAI

**Sala Rim Naam** ↻

Mandarin Oriental, 48 Oriental Ave., Charoen Krung Rd., 02-659-9000 ext 7390. BTS Saphan Taksin. Open daily noon-2:30pm; 7-10:30pm. 🍷 🚗 🚗 🚗

Housed in a Northern Thai-style pavilion overlooking the Chao Phraya River, The Mandarin Oriental's signature Thai restaurant lives up to its name, which means "Room at the Water's Edge." A visit here combines multi-course "royal Thai" meals with theater performances, meaning it's regularly touted as a must-try for new arrivals in town.

**Exclusively for Citi credit card members**

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1 Apr - 30 Sep 17





# Italics

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**Opening hours:** Mon - Fri 11am - 12am, Sat - Sun 8.30am - 12am.  
Kai NZ, 142/22-23 Sathorn Soi 12, Sathorn Road, Silom, Bangrak, Bangkok.  
**Tel:** 02 635 3800 **Email:** [kainz@kai-bangkok.com](mailto:kainz@kai-bangkok.com) **Website:** [www.kai-bangkok.com](http://www.kai-bangkok.com)

**kai**  
NEW ZEALAND

THAI | NEW

## Saneh Jaan ↻

Glasshouse at Sindhorn, 130-132 Wireless Rd., 02-650-9880. Open daily 11am-2pm; 6-10pm.

Vaulted ceilings, rich vermilion-red accents and dining tables hewn from whole tree trunks create a majestic setting to indulge in refined Thai cuisine drawn from ancient recipes. Food guru Torroong Jarungidanan, who has published two cookbooks and also writes a regular food column for *Matchon*, consulted for the menu, which packs powerfully flavored dishes like *gai baan kua bai jan* (free-range chicken stir-fried with wild basil) and *gaeng ranjuan* (shrimp-paste pork soup).

### Exclusively for Citi credit card members

Get 15% discount on food only

Today - 31 Oct 17



ITALIAN

## Sensi ↻

Narathiwat Ratchanakarin Soi 17 Yaek 5, 02-117-1618. Open Mon-Sat 6pm-midnight. ☎ 📞 BBBB

This restaurant may seem off the beaten track, but the menu promises approachable innovation in a relatively unassuming form. The a la carte menu (which offers generous portions) does twists on “grandma’s memories” such as a homemade strozzapreti served with Canadian lobster, while the degustation menu (highly recommended) changes on a weekly basis.

### Exclusively for Citi credit card members

Get a complimentary dessert valued from THB 290++ when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today - 31 Dec 17

WESTERN

## Seed ↻

104 Sukhumvit Soi 39, 099-283-6363, 094-429-7777. Open Mon-Fri 11am-11pm; Sat-Sun 10am-midnight. 📞 BBBB

From a space where earthy, harvest-season references get turned up to eleven—hemp rope, faux wooden rafters, olde worlde gardening tools—Seed dishes out efficient, high-end bistro dishes slanted towards the local palate. Its mountain of sea crab pasta to share is the Instagram star, but we’re more partial to Seed’s simpler dishes—meaty barbecue ribs, amply portioned squid and chips and juicy steaks. Wine is some of the best-priced in town.



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#73, Ekamai Soi 10, Sukhumvit Soi 63, 02-391-8019.  
Open Tue-Sun 8am-10pm. Parking available. BBB-BBBB

Mélangé meaning 'mixed' in French, serves home-cooked dishes in a cozy environment. Perfect for private, intimate diners as well as larger crowds. This family friendly restaurant offers indoor and outdoor seating around the pool in lush greenery and has a kid's playroom. Pets welcome.

With delicious dishes from around the world the competent staff attends to your dietary needs. All dishes are cooked to order and can be personalised as well. Vegetarian options are also available, not forgetting thin-crust Gluten-free Pizzas and Pasta.

*This makes Mélangé a second home for many since 2014.*



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# Official Selection

INTERNATIONAL

## Seven Spoons ↻

22-24 Chakkaphatdi Phong Rd., 02-629-9214.  
Open Mon-Sat 11am-3pm; Mon-Sun 6pm-midnight. ☎ BBB

This favorite Old Town kitchen whips up fresh and light Mediterranean-inspired dishes packed with mostly organic ingredients. The results are complex yet balanced, from wood-fired pizzas and grilled mains to deceptively simple small plates like prawns on house-made rye toast with goat yogurt and chives. Though situated far from central Bangkok, the constantly rotating menu and warm service make return visits a must.



AMERICAN

## The Smokin' Pug ↻

88 Surawong Rd., 083-029-7598. MRT Sam Yan. Open Tue-Sun 5-11pm.  
☎ BBB

Two years after opening and walk-in customers are still lucky to score a seat at the bar. The incredibly tender smoked ribs are only part of the reason this unassuming Surawong shop-house reigns supreme among Bangkok's American barbecue places. Throw in a slide-guitar soundtrack, deliciously smoky bourbon cocktails and a pair of owners who know how to work the room, and it becomes easily apparent why bookings are an absolute must come the weekend.

CHINESE

## Shang Palace ↻

3/F, Shangri-La, 89 Soi Wat Suan Plu, 02-236-7777.  
BTS Saphan Taksin. Open Mon-Sat 11:30am-2:30pm; Sun 11am-3pm; daily 6-10:30pm. ☎ BBBB

This long-standing Chinese restaurant welcomed one of the Shangri-La hotel group's most seasoned Cantonese chefs late 2015. Chow Wai Man started out 40 years ago training at the Shangri-La Academy in Hong Kong before returning to the group 10 years later. Specialties he's introduced here include "Buddha Jumps over the Wall" soup, which features dried scallop, abalone, shiitake and sea cucumber, and baked lobster with his special stock. Don't miss the humble braised Chinese spinach topped with salted egg and century egg—amazingly flavorful.





THAI

## Soul Food Mahanakorn

56/10 Sukhumvit Soi 55 (Thonglor), 02-714-7708.  
BTS Thong Lo. Open daily 5:30pm-midnight. ☎  
BBB

This self-described “Thai-style izakaya” is perennially popular for its dressed-up street food and potent cocktails. In the past year, this winning formula has expanded down the road with fusion-focused spin-off Soul Food 555 and even a branch in Hong Kong. Here at the original the flavors are authentic enough to appease the snobbiest of Thai taste buds with thoughtful flourishes keeping things exciting: think housemade watermelon rind pickles with the Hat Yai-style fried chicken, or the smoky bacon garnish on the grilled egg-plant salad.

THAI

## Sra Bua by Kiin Kiin

Lobby/F, Siam Kempinski Hotel Bangkok, 991/9 Rama 1 Rd., 02-162-9000. BTS Siam. Open daily noon-3pm, 6pm-midnight. ☎ BBBB

The original purveyor of Thai food made with the culinary techniques of molecular gastronomy continues to set the bar for show-stopping dishes like liquid nitrogen-frozen red curry with lobster. In founding chef Henrik Yde Andersen's latest menu, though, you'll find dishes that take influence from across Asia, like a Singaporean crab laksa served as a Cornetto alongside oyster tempura. The rich wood-paneled, vaulted dining space is as spectacular as ever.

### Exclusively for Citi credit card members

Get special four-course set lunch at THB 1,500 net per person or get 10% discount on food only for Citi ULTIMA

Today - 31 Dec 17



JAPANESE

## Sushi Hinata

5/F, Central Embassy, Phloen Chit Rd., 02-160-5935. BTS Chit Lom. Open daily 11:30am-10pm. ☎ BBB-BBBB

One of Bangkok's earliest upper-tier omakase restaurants opened along with the luxury shopping mall in which it sits back in 2014, promising the finest cuts of fish brought in daily. It's rare among omakase restaurants in that it also has a dining room but visitors in the know book their table at the kitchen counter, where chef Tomohiko Sato personally presents each of the menu's dozen courses. An a la carte menu allocated to walk-ins offers a more relaxed evening.



## Official Selection

JAPANESE | **NEW****Sushi Misaki** ↻

G/F, Rain Hill, Sukhumvit Rd., 02-258-1783.  
BTS Phrom Phong. Open Tue-Sun 6-11:30pm.  
BBBB

If you're not paying attention, you'll walk straight past this hidden little Japanese restaurant. Sushi Misaki is equally minimal inside, only 10 seats around one sushi counter where Shizuoka-born chef Masa-hiro Misaki (formerly of Nippon Tei) serves an omakase meal of about 20 items, including appetizers, 12 nigiri sushi, a sushi roll, tamago, miso soup and dessert. The chef makes his sushi Edo style, meaning the fish has been through a process of aging, curing or fermenting.



JAPANESE

**Tempura Kanda** ↻

1/F, No. 88 Mall, 88 Thonglor Soi 5, 095-720-0557. Open Thu-Sun 11:30am-2pm, 5:30-11pm; Mon 11:30am-2pm, 5:30-11pm; Tue 11:30am-2pm, 5:30-11pm. 🚗 BBBB

Featuring an assortment of premium ingredients deep-fried to delicate perfection, the tempura here is spoken about with the kind of hushed reverence usually reserved for sushi. Indeed, this restaurant has arguably supplanted its raw fish-specializing sister Sushi Kanda (found in the same community mall) for its ability to give new dimension to only the finest ingredients from Japan. Try the omakase of tempura, where the chef fries up the freshest arrivals.

JAPANESE | **NEW****Tama Sushi** ↻

M/E, Piman 49, 46/10 Sukhumvit Soi 49, 091-871-0666. Open Tue-Sun 6-10:30pm. BBBB

Tucked on the mezzanine floor above Karatama Robotayaki, Tama Sushi is helmed by chef Seiji Sudo, previously head chef of the Bangkok branch of Ginza Sushi Ichi, who here serves up something far different. Offering what's known as "Sushi Sho style" (in reference to Japan's Sho family's restaurants), the prettily-plated courses aren't limited to a sequence of *nigiri* but rather switch in items like conch, iwashi roll, grilled mixed rice with hairy crab meat and uni, and Sudo's signature sushi soup.





JAPANESE

**Ten-Sui**

33 Sukhumvit Soi 16, 02-663-2281. Open daily 11:30am-2pm, 5:30-10pm. ☎ 🚗 🍷 BBBB

This beautiful Japanese-style building surrounded by a tranquil garden remains one of the city's most-loved restaurants for a Tokyo-style kaiseki banquet. While the multi-course lunch sets are heralded as particularly good value for money, ordering a la carte offers no shortage of choice, from grilled dishes to shabu shabu to sushi. All food is made from top-quality imported ingredients and served with the most scrupulous Japanese hospitality.

SPANISH | **NEW**

**Toro**

1/F, 72 Courtyard, 72 Sukhumvit Soi 55 (Thonglor), 02-392-7790. Open daily 6pm-late. 🍷 BBB-BBBB

Though Toro plays to Barcelona with its offerings of *boquerones* (anchovies in black vinegar) and boards of manchego cheese, this Boston-born restaurant is far from strictly Spanish. Head chef Zach Watkins takes his cues from the American branch for many of the fusion small plates, while also interpreting Thai flavors into dishes like hangar steak in green curry sauce and fatty pig's cheek with dancing shrimp and pickled mango. Follow things up with a huge pan of paella to share.



MEXICAN | **NEW**

**Touche Hombre**

1/F, 72 Courtyard, 72 Sukhumvit Soi 55 (Thonglor), 02-392-7760. Open daily 6pm-late. 🍷 BBBB

Hailing from Melbourne, this Mexican restaurant's slick, cocktail-bar atmosphere makes for an effortless transition from dinner to night out. Chilis and other fancy ingredients are flown in from Mexico, but it's the perfectly soft corn tortillas that almost steal the show. Have them with refined fillings like roast duck and seared foie gras—a delicious coming together of textures and flavors. The bar's powerful tequila and mezcal cocktails often mirror the complexity of the food.

**Exclusively for Citi credit card members**

Get complimentary banana churros with butterscotch ice-cream for 2 persons when spending THB 2,000 or more /sales slip (limit 1 dish /card /table /sales slip)  
Today - 31 Dec 17



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Get a complimentary *torta de helado* (ice cream sandwich with choc chilli cookie crumble, peanut butter parfait & candied peanuts) for 2 persons when spending THB 2,000 or more /sales slip (limit 1 dish /card /table /sales slip)  
Today - 31 Dec 17

VIETNAMESE

**Vietnamese & More**

Rompo Mansion, 99/9-11 Thang Rotfai Khao-Saipaknam Rd., 02-671-9955. MRT Queen Sirikit National Convention Centre. Open Tue-Sun 11am-2pm, 5-9:30pm. B

What this tucked-away restaurant lacks in polished decor it makes up in home-style Vietnamese flavors. The *banh mi* (Vietnamese sandwiches) are consistently lauded as the best in town thanks to a baguette that's crisp yet fluffy and fillings like the succulent beef brisket and blue cheese with a side of au jus for dipping. The menu also covers classics like *pho*, whose hearty broth is the result of lengthy simmering, and rarer specialties like *cha ca la vong* (fried tilapia with herbs and spices).



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 Get a complimentary deep-fried banana valued THB 85 when spending THB 1,000 or more /sales slip (limit 1 dish /card /table /sales slip  
 Today - 31 Oct 17



CHINESE

**Xinn Tien Di**

3/F, Gaysorn Village, 999 Phloen Chit Rd., 02-656-2114-5. BTS Chit Lom. Open daily 11:30am-2:30pm, 6-10pm. ☎ 🚗 BBB

The Cantonese food here is blessed with fresh ingredients, subtle sauces and discreet twists. In fact, we think this is one of the best Peking ducks in town—and the seafood is just as stunning. It's all the more extraordinary a find as it is situated on the uppermost floor of a mall, Gaysorn, and the prices are very reasonable. Were Xinn Tien Di at a nicer location, we might be more inclined to visit in the evening, but then again, we would probably have to pay a whole lot more for the privilege.

**Exclusively for Citi credit card members**  
 Get 10% discount on food only  
 Today - 31 Oct 17



JAPANESE

**Yamazato** ↻

24/F, The Okura Prestige Bangkok, 57 Wireless Rd., 02-687-9000. BTS Phloen Chit. Open daily 6-10:30am, 11:30am-2:30pm, 6-10:30pm. 🚗

The Bangkok sister to Amsterdam's Michelin-starred Yamazato may be even more luxurious than its predecessor, split into sushi bar, Teppanyaki grill and private dining rooms, where you get the full experience of Japanese "haute cuisine." The chefs are not the only things imported from Japan; pretty much everything from the fish to the tableware is too. Dinner hours shine a spotlight on 6-8 refined courses (with beef roasted on a ceramic plate) available in choices like sushi and wagyu tobyanaki, among others.

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Today - 30 Dec 17

JAPANESE

**Zuma** ↻

G/F, St. Regis Hotel, 159 Ratchadamri Rd., 02-252-4707. BTS Ratchadamri. Open daily 11:30am-3pm; Sun-Thu 6pm-midnight; Fri-Sat 6pm-1am. 📞 🚗 BB-BBBB

The high-end hotel surroundings, generous proportions and stunning decor of bamboo, granite and glass mark this as an izakaya unlike any other in Bangkok. Rather than traditional tavern bites, the open kitchen rolls out Japanese fine dining with modern flair in dishes that are still primed for sharing, such as the sliced sea bass with yuzu truffle oil or beef tenderloin with sesame, red chilli and sweet soy sauce. The bar's Japanese-accented cocktail list is also a big hit among the rich and the beautiful.



# Dining Essentials



## Acqua

324/15 Prabaramee Rd., Kalim Bay Patong, Phuket, 076-618127

This glitzy, modern, black-and-white affair overlooking Phuket's Andaman coastline comes from one of the partners behind breakthrough Bangkok Italian restaurant La Casa Nostra. Here though you'll find a whole lot more creativity in the modern Italian plates of pan-fried scallops with duck liver, chili jam and truffle pumpkin sauce, and Tajima wagyu beef carpaccio with micro herbs and foie gras praline.



## Al Saray

60/2 Silom Soi 2/1, 02-234-4988. Open daily 11am-midnight

The Lebanese cuisine of chef Hassan Farran delivers in succulent, juicy and well-spiced kababs and grilled meats, to be enjoyed with his equally flavorful hummus, falafel and *foul modamas*—a dish of fava beans, olive oil, garlic, lemon, tomato, onion and parsley. The restaurant's rich, Middle East-evoking decor is refined yet relaxed (much like the service). No meal should end without trying the *namoura*, a traditional type of sweet cake.



## Aldo's

7/F, The Ascott Sathorn, 187 Sathorn Rd., 02-676-6969. BTS Chong Nonsi. Open daily 11:30am-midnight

With Bangkok chef personality Herve Frerard (formerly of Le Beaulieu) back at its helm, this restaurant is making a bold statement with some of the finest produce in town. Frerard's connections mean the best Dover soul and French game meats, as well as beautiful Royal Projects vegetables. The food sticks to simple bistro classics—coq au vin, steak-frites—while the wine list is as extensive as ever.



## L'Appart

32/F, Sofitel Sukhumvit, 189 Sukhumvit Rd., 02-126-9999. BTS Nana. Open daily 5pm-1am

A clever concept combining a "Parisian apartment" feel with a French menu, dining at L'Appart is meant to feel like attending a dinner party at the home of a very chic, wealthy friend. Headed by chef Jerome Deconnick (ex-Hilton Tokyo's Le Pergolese), L'Appart plies diners with dishes that smack of classical French but occasionally add local twists, such as fish in a *tom kha* (Thai coconut soup) *beurre blanc*.



## Attico

28/F, Radisson Blu, 489 Sukhumvit Soi 27, Sukhumvit Rd., 02-302-3333. BTS Asok. Open daily 6-11pm; Mon-Sat noon-2:30pm

The Italian restaurant at the Radisson Blu Plaza Bangkok continues its focus on Tuscan cuisine under new head chef Roberto Paren-tela (previously of Zanotti). Favorites such as the ravioli *con porcini* and *branzino al cartoccio* (steamed whole sea bass from Brittany) remain, vying for the diner's attention with an Old-World wine list, 28th-floor views and a handsomely-appointed dining room that references Tuscan farm kitchens.



## Benihana

Avani Atrium, 1880 Petchaburi Rd., 02-718-2023. Open daily 11:30am-2:30pm, 6-10:30pm.

Since 1964, the New York-born chain has delivered modern Japanese flavors with a solid dose of American showmanship. Watch the teppanyaki chef slice, dice and sear prime cuts of beef right before you, or explore creative dishes like "Rocky's Mountain Sandwich Spicy Salmon" (spicy salmon, tobiko, Japanese onion, kaiware, rayu sauce, spicy mayonnaise). The decor is ideally suited for large parties, which sit surrounding the performers-slash-chefs.



### Brasserie 9 Sathorn

Sathorn Soi 6, 02-108-4288. Open daily 5pm-1am

Traditional French cuisine comes with a few contemporary twists at this welcoming bistro complete with timber beams, hanging lamps and old-fashioned world map. Classic appetizers like foie gras terrine sit alongside mains like pan-fried frog legs in garlic butter, salmon and Charolais entrecote with vegetables. Or go with one of the 3-7 course set menus complete with wine pairing. Currently located at Asiatique, the restaurant moves to its Sathorn location in May 2017.



### La Casa Nostra

22 Sathorn Soi 1 Yaek 2 (Goethe), 02-287-2402. MRT Lumpini. Open daily 11:30am-midnight

A wine menu which those in the know are calling the best in town, Nino Scognamiglio's rustic-yet-refined Italian dishes, and a tastefully renovated, grown-up residential setting are making this a must-visit addition to the Bangkok restaurant scene. Produce-driven cuisine is there in the Joselito Iberico ham and grilled Sardinian pecorino cheese with eucalyptus honey and fresh figs, as are Italian home comforts like fresh ricotta with spinach gnocchi and serious grilled meats.



### Celadon

The Sukhothai, 13/3 Sathorn Rd., 02-344-8888. MRT Lumpini. Open daily midnight-2:30pm, 6:30-11pm

This fine-dining restaurant The Celadon serves very, very artfully presented Royal Thai-inspired cuisine. Expect mild flavors that don't distract from the top produce. Signature dishes include pad Thai *nueapoo kung mae-nam yang* (fried noodles with tamarind sauce, crab meat and river prawn) and *yam som o gai kub goong* (pomelo salad with grilled chicken and prawns). The decor and service are equally refined, befitting The Sukhothai's hallowed reputation.



### Chesa

5 Sukhumvit Soi 20, 02-261-6650. Open daily 11am-11pm

The food at this longstanding-yet-unassuming restaurant could be considered the culinary equivalent of a Swiss watch: not ostentatious, but well-made. What you get here, besides a cozy atmosphere in a stand-alone house, is friendly service and an extensive menu. The focus, however, remains on Swiss specialties like melted raclette cheese with pickles and new potatoes.



### Cocotte

G/F, 39 Blvd., Sukhumvit Soi 39, 092-664-6777. Open daily 11:30am-2:30pm; Sun-Thu 6-10:30pm; Fri-Sat 6-11pm

A huge rotisserie oven imported from France dominates this warm, rusticated space, telling you everything you need to know about Cocotte's food: simple, on the bone, portioned for sharing and heavy on the meat. Don't miss the massive tomahawk. That's not to say their vegetable dishes aren't wonderful too, especially the salad made from up to 15 Northern Thailand-range vegetables.



### Decanter

12/F, St. Regis Hotel, 159 Ratchadamri Rd., 02-207-7829. BTS Ratchadamri. Open daily 5pm-1:30am

Decanter attracts the same well-heeled clientele as next door's Aqua with one of the longest wine lists in town, a selection of which you can see in the showcase cellars. The decor's elegant gentlemen's club vibe gives way to the odd dandy touch like the swirling baroque purple carpet, silk-covered walls and velvet high-back chairs—suitably luxurious surroundings for the extensive list of big-name wines and whiskies.

# Dining Essentials



## The Dining Room at the House on Sathorn

106 Sathorn Rd., BTS Chong Nonsi. Open daily 6-10:30pm

Head chef Fatih Tutak plucks his frenetic burst of culinary ideas from all around the world—a taste of Tokyo's Michelin-star kitchens here, a nod to Istanbul street food there—for a menu that matches its ambition with creativity, fun and beautiful flavors. All this comes served in a 19th-century dining room that's one of the most beautiful spaces in town—all rich bordeaux leathers and parquet floors.



## Elements

25/F, The Okura Prestige, 57 Wireless Rd., 02-687-9000. BTS Phloen Chit. Open Tue-Sat 6-10:30pm

Set in an exquisite dining room with a cantilevered deck overlooking the expansive Bangkok skyline, Elements is a polished five-star hotel operation which bills its cuisine as "French cuisine with Japanese influences." That means it doesn't shy away from creative tweaks. Splurge on the full experience with their set menu, where dishes like the tuna *tataki* with ponzu jelly, avocado, ginger and baby shiso hint at the hotel's Japanese roots.



## EAT (Eat All Thai)

2/F, Groove at CentralWorld, 999/9 Rama 1, 02-251-1230. BTS Siam. Open Sun-Thu 11am-10pm; Fri-Sat 11am-11pm

Popular dishes from hit Thai restaurant Supanniga Eating Room sit alongside regional dishes from all over Thailand at this diner. Although more casual, EAT still does some pretty amazing food in an atmosphere that belies the restaurant's mall location. The materials are homey, whether it's the roughly-hewn wooden furniture or the ceramic crockery. The open kitchen is meant to evoke a market, with its jars, pots and pans, while bell ornaments bring a temple fair touch.



## Goji Kitchen + Bar

L/F, Marriott Marquis Queen's Park, 199 Sukhumvit Soi 22, 02-059-5999. BTS Phrom Phong. Open daily 6am-10pm.

You'll find over 10 stations at this extravagant buffet, complete with cooks shucking oysters for the tower of seafood tower, and a salad and cold cuts bar featuring highly-prized Iberico ham. The Asian station covers Chinese, Indian and Thai dishes, while the crispy suckling pig is cooked on a parrilla grill. You can also get pasta cooked a la minute, as well as foie gras and baked seafood.



## EAT Rice & Noodles

B/F, Emquartier, Sukhumvit Rd., 02-261-0428. BTS Phrom Phong. Open daily 10am-10pm

The team behind Minibar Royale, Supanniga and EAT is responsible for this wall-to-wall blond wood cafe serving simple Thai dishes that stand in contrast to the mall's more deluxe eateries. The food here takes influence from the Bangkok streets, adopting a *tam sang* concept that allows you to pick a protein and a carb then tell the kitchen how you want them cooked. Don't miss the sea prawn pad Thai or the black sesame ice cream for dessert.



## The Grill

G/F, Groove at CentralWorld, 999/9 Rama 1 Rd., 02-613-1036. BTS Siam. Open daily 11-1am

The most upscale branch of reliably affordable wine-and-dine chain Wine Connection offers a unique selection of on-site dry-aged beef. To accompany your US Angus, Australian or 500-day grain-fed Japanese Iwate wagyu beef, you'll find side dishes like truffle French fries, potato gratin and classic sauces. Of course, it also remains one of the cheapest places in town to get a glass of wine.



## Isao

5 Sukhumvit Soi 31, 02-258-0645. Open daily 11am-2:15pm, 5:30-9:30pm

Having learned her art at Chicago's Green Tea sushi bar, Karuna Sangaroon came back to Thailand and named her small but super friendly restaurant after her sushi master. In fact, 80 percent of her sushi dishes come from the Green Tea menu, prepared with international ingredients and American twists. Try the crunchy sushi sandwich (spicy tuna and salmon sandwiched with crispy tempura flakes) or the crowd-pleasing Volcano (spicy baked scallop served in a shell).



## Islero

G/F, Athenee Tower, 63 Wireless Rd., 02-1688100. BTS Phloen Chit. Open daily 5pm-midnight

Head chef Emiliano G V Alverellos (past employers: Mugaritz and El Bulli) takes on the pointy end of Spanish dining at this elegant restaurant and tapas bar. Dishes like the grilled lamb rack with lamb ragout and Carabinero shrimp carpaccio deliver simple, produce-driven flavors, while high-wire cooking comes into play with dishes like green peas with chorizo, in which every pea is actually a bursting sphere of condensed pea puree. Don't miss the Segovian suckling pig to share.



## Italics

63/3 Soi Ruamrudee, Phloen Chit Rd., 02-253-2410. Open daily 11:30am-10pm

Modishly kitted out in black and white, this is a neighborhood coffee spot, lunch-friendly bistro, evening restaurant and even deli all at once. The kitchen team creates new interpretations of Italian cuisine, with dishes like *calamari frito* (fried squid with chili powder), 150-day grain-fed rib-eye, and wood-fired Sirin farm chickens to share. The restaurant also makes pasta and pizza dough in-house, and cooks its pizza in a wood-fired oven.



## Kai New Zealand

142/22-23 Sathorn Soi 12, 02-635-3800. BTS Chong Nonsi. Open Mon-Fri 11am-midnight; Sat-Sun 8:30am-midnight

The Kiwi team that operated well-missed fish-and-chips restaurant Snapper on Suk 11 are behind this cool, well-polished restaurant complete with airy terrace in one of the most happening spots in town. Food is comforting, classic and heavy on the New Zealand produce, from a fillet of NZ flounder in parsley-butter sauce to glazed spiced lamb shank. Fish and chips still make an appearance, complete with those thick-cut, golden fries.



## Loong Foong

Swissotel Le Concorde, 02-694-2222 ext 1540. MRT Huai Khwang. Open daily 11:30am-2:30pm, 6-10:30pm

Does Loong Foong do the best dim sum on Ratchada? Many Thai-Chinese families will tell you so. The setting has that old-school hotel lux vibe—all minty green carpets and orange-lacquered woods—while the food is fresh, well-prepared and nicely priced. Come for an afternoon tea of dumpling treats, or head out for a family banquet of crispy pork belly, duck and seafood.



## Loop

8/F, Pathumwan Princess, Phayathai Rd., 02-2216-3700 Ext. 20818. BTS National Stadium. Open daily 6:30am-11pm

With the chic, night-lit pool in the background, dinner at this faithful Italian restaurant has a suave, modern vibe. The food, as well, ticks all the Italian classic boxes—creamy pastas, juicy premium steaks, crispy thin-base pizzas—while also throwing out the occasional contemporary take. Drop by in the morning for a lazy breakfast buffet.

# Dining Essentials



## Madison

G/F, Anantara Siam, 155 Ratchadamri Rd., 02-126-8866. BTS Ratchadamri. Open daily 11:30am-2:30pm, 6-10:30pm

This steakhouse has weathered the storm of many a culinary fad by sticking to what it does best: simple, honest meat with seamless service in a tasteful, contemporary setting. Diners flock to Madison on Sundays, when it is said to serve the best brunch in town; but weeknights are also popular with the business set thanks to imported beef from Australia and Japan accompanied by a solid wine list.



## Melange

73 Ekkamai Soi 10, 02-391-8019. Open Tue-Sun 8am-9:30pm

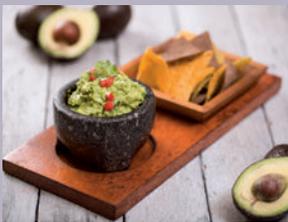
An Ekkamai Soi 10 garden complete with swimming pool (changing rooms, too, if you fancy a dip) invites in families and their pets for European comfort food as designed by former Four Seasons employees and Les Roches Hotel School graduates Anthony and Michaela Kranepuhl. Thin-crust, gluten-free pizza, slow-cooked chicken stew with fettuccine and various vegetarian options can be enjoyed either out on the garden or in the warm-wood dining room.



## Meruto Sushi

G/F, Sathorn Gardens, 39 Sathorn Rd., 092-369-7924. Open Tue-Sun noon-8pm

Thai chef-owner Kirati Butdeevong drives this omakase-only restaurant, where he personally serves menus of 12-15 sushi to a group of just six diners at any one sitting. All of them sit right at the Tokyo-worthy sushi counter as the chef makes each course from seasonal ingredients delivered every other day. Though the menu constantly changes, the chef's strong suit lies in selecting and preparing fish with a variety of tastes for each meal.



## Mexicano

1/F, Rembrandt Hotel, 19 Sukhumvit Soi 18, 02-261-7100, BTS Asok. Open daily 5pm-midnight; Sat noon-3pm

This Mexican restaurant has the seniority (first in town!), the live band and we-aim-to-please hotel service. These days, the menu is firmly "south of the border," meaning Mexican classics like fajitas, espetadas and tacos. The terra-cotta and stone decor is a fittingly cozy backdrop for the regular live bands playing Latin sounds.



## Niche

Siam Kempinski, 991/9 Rama 1 Rd., 02-162-9000. BTS Siam. Open daily noon-midnight

Enjoy a casual a la carte lunch or dinner overlooking the pool and garden. The East-meets-West concept sees every dish offered in either an Asian or non-Asian guise. That means you can take your smoked beef rib either in a Texan barbecue dry rub or glazed in a sticky soy sauce. Burrata, *fine de claire* oysters and chocolate lava desserts provide classic hotel fare.



## The Roof Gastro

25/F, Siam@Siam Design Hotel & Spa, 865 Rama 1 Rd., 02-217-3070. BTS National Stadium. Open daily 6-11pm

This rooftop bar and restaurant offers 25th-story views in a refreshingly fuss-free atmosphere. The urban jungle decor is a playful blend of sculptural pieces and funky lighting while the menu focuses on meats you can grill at your own table on sizzling hot stones. Beef ranges from Australian rib-eye to Argentinean beef tenderloin and all the way up to Aussie wagyu sirloin. You can also pick from a range of seafood and pastas.



## Not Just Another Cup

75/1 Sathorn Soi 10, 02-635-3464. BTS Chong Nonsi. Open daily 7am-7pm

Taking on the brunch royalty of Sathorn Soi 10-12, this airy, two-story restaurant deals in a familiar combination of egg-focused dishes, prettily poured coffee and cold-pressed juices served in a daytime-friendly dining room. On the menu, guilty pleasure comfort food like pastas, sandwiches, salads and toasts sit alongside more lightweight brunch fare like muesli and salad.



## Pagoda Chinese Restaurant

4/F, Marriott Marquis Queen's Park, Sukhumvit Soi 22, 02-059-5999. BTS Phrom Phong. Open daily 11:30am-2:30pm; 6-10pm

The vast remodeling job at the old Queen's Park hotel caters to its Chinese banquet clientele with this luxurious Cantonese space complete with elegant lattice-work and rich vermilion touches. On the menu you'll find traditional Cantonese staples from perfectly crisp duck to steaming dim sum, as well as the occasional contemporary twist.



## Rang Mahal

26/F, Rembrandt Hotel, 19 Sukhumvit Soi 18, 02-261-7100. BTS Asok. Open daily 6pm-midnight; Sun 11am-2:30pm

Known as one of the best Indian places in town, Rang Mahal serves royal cuisine amid decor fit for a maharaja (sculpted columns, upholstered seats, portraits of Mughal emperors). If the lengthy offerings require too much effort to peruse, opt for a set menu, but do make sure it includes the mouth-watering butter chicken. A traditional Indian band keeps you entertained throughout the meal just in case the 26-story views aren't enough.



## Sealini

Hilton Sukhumvit, 11 Sukhumvit Soi 24, 02-620-6666. BTS Phrom Phong. Open daily 6-10:30am, 6-11pm; Sun 12:30-3pm; Mon-Sat noon-2:30pm

The restaurant presents modern Italian cuisine with an international influence—slow-poached scallops with guacamole, fresh basil and cherry vinaigrette, Boston lobster with house-made chitarra pasta, blue crab and tomato sauce—in a rich, gentleman's club-like dining room where a la minute tableside cooking encourages interaction between diners and the kitchen.



## Seasonal Tastes

The Westin Grande Sukhumvit, 29 Sukhumvit Soi 19, 02-207-8000. Open daily 6am-11pm

The open kitchen and live cooking stations lend a fuss-free and interactive vibe as they whip up favorites ranging from pizza to pasta to wok-fried Asian noodles. For something heartier, feast on the carvery's roasts and grills or indulge in a feast of Japanese bites at the sashimi and sushi counter. The space's cream and green decor evokes a natural setting, as does the greenery lining the big bay windows.



## The Service 1921

123-123/1 Charoenprathet Rd., Chiang Mai, 053-253-333. Open daily 11:30am-2:30pm, 6-11pm

The team behind uber-popular Bangkok establishments Charcoal and Above Eleven designed this chic bar in a restored colonial mansion that formerly served as the British Consulate of Chiang Mai. Reimagined as a hidden stronghold of the British government's secret intelligence service, the venue is filled with fictitious spy paraphernalia to go with resident mixologist Dr. X's Asian-inspired cocktails.

# Dining Essentials



## Siam Tea Room

L/F, Marriott Marquis Queen's Park, Sukhumvit Soi 22, 02-059-5999. BTS Phrom Phong. Open daily 7am-11pm

Rows of fresh baked items and take-away tea sets draw guests into this charming Thai cafe and Western bakery straight from the hotel's Thawan Duchanee-crowned lobby. Nostalgic flavors like *yum som chun* combine tangy pomelo, green mango and Thai bitter orange with braised pork belly, while massaman curry with sweet potato provides hearty comfort food. Don't miss the old-school Thai milk tea.



## Somtum Der

5/5 Sala Daeng Rd., 02-632-4499. MRT Si-lom. Open daily 11am-2:30pm, 4:30-10pm

This Isaan restaurant won a Michelin star for its sister venue of the same name in New York. Those familiar with its well-balanced salads will understand why. The kitchen's only compromise to Bangkokians' weaker stomachs is to pasteurize the *pla ra* (fermented fish sauce). Apart from that, you can expect full, well-rounded heat in the dishes that call for it. Don't miss the wonderful pork skewers marinated in coconut milk or deep-fried minced pork balls, either.



## Sky on 20

26/F, Novotel Sukhumvit, 19/9 Sukhumvit Soi 20, 02-009-4999. Open daily 5pm-2am

Sukhumvit's latest rooftop bar sits pretty on the 26th floor of the new Novotel hotel, offering laidback garden vibes and views of both Sirikit Lake and Ben-jasiri Park. The fruity but not-too-sweet cocktails come courtesy of Portuguese bar manager Joao Dos Santos, while to eat you have tapas like spicy piri-piri squid and chicken quesadilla.



## Soba Factory

L/F, Marriott Marquis Queen's Park, Sukhumvit Soi 22, 02-059-5999. BTS Phrom Phong. Open daily 6pm-2am

Around an open kitchen which evokes a Tokyo *izakaya* (Japanese tavern), diners at this laidback bar-and-restaurant get to enjoy freshly grilled skewers of moist chicken meat (*yakitori*) along with perfectly crisp tempura and fresh, wheaty soba noodles—all washed down with whiskey highballs and beer. It all makes for a fun interactive and delicious evening.



## St. Regis Bar

12/F, The St. Regis, 159 Ratchadamri Rd., 02-207-7801. BTS Ratchadamri. Open daily 9-1am

Unimpinged views of the Royal Bangkok Sports club, white-blazered bar-men and deep wingback chairs make this the kind of luxury hotel bar from the movies. As is the way with all St.Regis hotels, bloody Marys play a large part on the menu, but so do the kind of spirit-forward negronis and sazeracs you'd find at a hip craft cocktail joint. Local jazz and blues acts provide a lively dose of color.



## Supanniga Eating Room

28 Sathorn Soi 10, 02-635-0349. BTS Chong Nonsi. Open daily 11:30am-2:30pm, 5:30-11:30pm

One of Bangkok's favorite Thai restaurants has built its reputation on traditional plates bursting with strong, authentic flavors. The energizing decor at this second Sathorn branch plays with the vivid yellow of Supanniga flowers, while other references to Eastern Thai culture abound. Don't miss the *pu jah* (blended crabmeat and pork, seasoned with pepper and steamed inside crab shell) and *moo cha muang* (stewed pork with herbs and cha muang leaves).



### Tables Grill

M/F, Grand Hyatt Erawan, 494 Ratchadamri Rd., 02-254-6250. BTS Chit Lom. Open Mon-Sat noon-2:30pm; daily 6:30-10pm; Sun 11am-3pm

Premium steaks, lobster bisque, beef tartare and duck liver terrine populate the menu of this bold steakhouse on the mezzanine floor of Grand Hyatt Erawan hotel. New York-based designer Tony Chi worked with a combination of rich woods, studded leather chairs and open liquor cabinets to create the appropriate after-dark ambience, while tableside cooking and plating provides an element of theater.



### Tenkaichi Yakitori Yakitori Nagiya

1/F, Nihonmachi, 115 Sukhumvit Soi 26, 02-258-2790. BTS Phrom Phong. Open Mon-Fri 5pm-midnight; Sat-Sun 11am-midnight

It can be difficult snagging a table at this Japanese tavern that comes complete with lanterns hanging from ropes, Nippon kitsch plastered all over the bar-kitchen, thunderous bellows from the cooks as patrons come and go, and steam rising from the yakitori grill. The highlights? A two-page menu of sochu and the hearty *nabe*, hot pots that come in a variety of flavors and ingredients.



### Theo Mio

G/F, InterContinental, 973 Phloen Chit Rd., 02-656-0444. BTS Chit Lom. Open Mon-Fri 7:30am-10:30pm; daily 6:30-10:30pm

The first overseas venture of British TV chef Theo Randall (star of BBC *Two's* culinary competition *The Chef's Pratege*), Theo Mio is situated smack bang in the middle of the city's shopping district and employs an airy, casual atmosphere (and picturesque outdoor terrace) that belies the Italian fine-dining menu. Specialities include the *cappelletti* pasta with slow-cooked veal and porcini mushrooms.



### Tiny Cup Cafe

411/2 Thonglor Soi 23, 02-712-5112. Open daily 7am-6pm

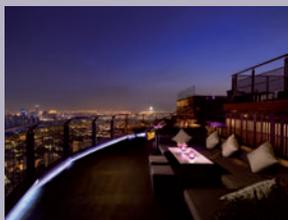
Run by the people behind the cutesy cafe Buttercup, this Thonglor favorite comes with a vintage vibe courtesy of retro knickknacks and wooden furniture covered with patterned cushions. The food highlights breakfast (served all day) and health-conscious favorites. Try the breakfast French toast and acai bowl. Their fresh fruit tarts are also not to be missed.



### Vertigo Too

60/F, Banyan Tree, 100 Sathorn Rd., 02-679-1200. Open daily 5pm-1am

Sixty levels above Sathorn Road, Banyan Tree's Vertigo Too is a tapas-and-cocktail bar where Hawaii-native barman Mitchel Kai has already put his stamp on the regional cocktail competition scene with The Haole—a Bacardi Legacy-winning mix of white rum, white vermouth, lemon juice and pineapple syrup topped with ginger ale. Away from the drinks, expect an eclectic menu filled with both Western and Thai classic dishes, all to be enjoyed alongside the daily live music performances.



### Zoom Sky Bar & Restaurant

40/F, Anantara Sathorn Hotel, 36 Narathiwat Ratchanakarin Rd., 02-210-9000. Open daily 5:30pm-1am

The Anantara Sathorn's 40th floor has a 360-degree cityscape view, complete with a DJ and dance floor and spacious wooden patios. The restaurant serves international cuisine: think crispy wonton with black truffle and ricotta cheese, seared foie gras, roasted tenderloin and a selection of grilled meats and seafood dishes. The drinks menu is vast, offering everything from cocktails to an extensive wine list. Try the Young Coconut Delight: Mekhong, young coconut, pomegranate, lime and mint.

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## FIREPLACE GRILL AND BAR: 50 YEARS OF IMAGINATIVE DINING

*Visit Fireplace Grill and Bar and be part of the venue's 50<sup>th</sup> anniversary celebration. The setting includes a stylish bar space for pre-meal or after-dinner drinks including signature cocktails, while the main dining area's elegant, intimate ambience continues to exemplify Fireplace Grill and Bar's distinguished history.*

*Chef Sebastian Reischer's own imagination as well as his consummate skill likewise delights the senses. His seasonal menus feature culinary classics, grilled delicacies and a selection of the à la carte specialties, all enlivened with a dash of modern gastronomy and cooking techniques that blend distinctive flavors with a lighter, healthier touch. The restaurant's open-kitchen design with center-mounted charcoal grills furthermore allows guests to watch the culinary expertise unfold.*

*For more information or to make a reservation, please call +66 (0) 2656 0444 [dining@ihgbangkok.com](mailto:dining@ihgbangkok.com) or visit [bangkok.intercontinental.com](http://bangkok.intercontinental.com)*

# Attico

*Cucina Italiana*



VENUES

## ATTICO CUCINA ITALIANA



With stunning views of the cityscape at night, the Tuscan-inspired Attico offers rustic Italian comfort food in a sophisticated, warm setting.

Homemade pasta, gnocchi and bread from the kitchen's clay oven.  
A selection of imported cheeses, antipasto and prime meat cuts.  
A cellar filled with rare Tuscan wines, with exclusive wine flights on offer.

Lunch Mon - Sat from 12:00 - 14:30 hrs.

Dinner Daily from 18:00 - 23:00 hrs.



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