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TOP
TABLES
— 2019 —
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TOP TABLES

2019

BANGKOK

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If this is your first time reading *BK Magazine's* Top Tables, here's what you need to know. This is an independent ranking of Bangkok's 100 best restaurants, as voted by a panel of industry experts with zero interference from sponsors.

Thirty serious foodies sit on the Top Tables panel each year. Over half of them are Thai. Ninety percent are permanently based in Bangkok. From an original list of 200 places, they vote each one out of five stars, in addition to providing us with their personal top 10. From those insights, we keep only the top 100 ranked restaurants, which we call the Official Selection.

Thanks to the panel's effort, we've never felt so confident about our Top Tables ranking, which is why we've added a new system: the TT points. This is not a rating from 1-100 (though we do put the Top 30 in numerical order). Each restaurant's TT point score reflects its average ranking out of five stars, in addition to its number of Top 10 votes. The lowest rated place in the guide has 63 points; the highest has 97. We guess nowhere's perfect, though Sühring comes close.

What else is new for 2019? We've had a complete overhaul of our pricing structure so that now, the maximum BBBB ranking means dinner will cost over B3,000 per head. The good news is that there are still plenty of places listed in Top Tables—which discounts street food and only focuses on fine dining or fine-casual restaurants—where you can have an amazing meal for under B1,000. Just look out for the B-BB rating.

Making the guide easier to use than ever before, we've also listed restaurants by neighborhood, in addition to including a list of Bangkok's best new restaurants that didn't make the Official Selection (see page 101). They may not be Top Tables just yet, but they have serious potential for future years.

Don't agree with our panel? Write to food@asia-city.co.th and tell us why. We'd love to hear from you.

Symbols

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

Price guide

B	Under B500	Price per person reflects a full meal with dessert, drink, charges and tax.
BB	B500-1,000	
BBB	B1,000-2,000	
BBBB	B2,000-3,000	
BBBBB	Over B3,000	



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Thonglor & Ekkamai
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Best of the Rest
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Top 30
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BaanIce Restaurant

Discover authentic Southern Cuisine at Baan Ice, a cozy and contemporary style restaurant on Thonglor.

Located right on the Thonglor main road between Soi 5 and Soi 7, the interior offers a warm and casual atmosphere with rustic southern charm. The spacious outer garden is surrounded by flowers and great for group dining. You will also find convenient transportation to the restaurant both by the BTS (Thonglor station) and by car, thanks to free parking that's provided for customers.

Originating from Chef Ice's grandmother's kitchen 25 years ago, the recipes and way of cooking here has been inherited from Nakorn Si Thammarat Province and retained to perfection until now.

The dishes are resolutely Southern Thai, moderately hot and spicy in flavor, combined to a great variation on classic dishes. The secret to every good Thai dish, the chili paste or Nam Prik Kaeng is delicately

made using authentic methods. A natural abundance of herbs, local provisions of coconut cream and the gorgeous blends of turmeric, galangal, garlic, lemongrass and hand-picked kaffir lime leaves is ground into a velvety paste to achieve the core of southern cuisine and give every dish a unique taste of Thai spices.

We guarantee our foodie visitors, Baan Ice offers nothing but enchanting flavor in every course. If you want to have the best Southern cuisine in town, at Baan Ice you are more than welcome.

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BaanIce Restaurant Somerset Sukhumvit Thonglor
115 Sukhumvit155 (Thonglor) Sukhumvit Road, Klongton Nua Wattana,
Bangkok 10110

TOP
10

97
Points



1

Sühring

German | BBBB | 🚗

10 Yenakat Soi 3, 02-287-1799.
Open daily 5:30-9:30pm;
Sat-Sun 11:30am-12:30pm

The buzz: German twins Thomas and Mathias Sühring redefined the fine-dining landscape with their meticulously presented German tasting menus served amid sophisticated yet inviting environs. The years since Sühring's 2017 debut have only seen it move from strength to strength.

The food: While a la carte remains, most guests—and especially those wanting to experience Thomas and Mathias's cuisine on the chefs' own terms—opt for the "Sühring Erlebnis," a tasting menu of three "Chapters" and over 10 individual courses that play with traditional German comfort food. Whether it's a northern specialty of corned beef, beetroot and pickled herring, or a comic reinterpretation of the classic "currywurst" sausage, immaculate plating finesse and extraordinary produce explain why the brothers picked up two Michelin stars.

The place: Strikingly homey yet also refined. The setting in a generously portioned mid-century home round the back of Yen Akat Road retains its residential charm (note the warm details like a framed rendition of the Sühring family farm hanging on the wall), but also adds a striking open kitchen where the brothers work to the constant flicker of open flames. It's in this back portion of the house that we suggest guests request their seats, though the glass-walled main dining room also has its plentiful charms.

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Today - 31 Jan 20

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TOP
10

95
Points



2

Gaa

International | BBBB | 📞 🚗

68/4, 68/5 Lang Suan Rd.,
091-419-2424. Open Wed-Mon
6-9:30pm

The buzz: India's first woman to win a Michelin star has done so on her own terms and in Bangkok. While Garima Arora's cuisine will hint at her Indian heritage, it's the food cultures of New Nordic kitchens such as Noma (where she used to work) that dictate a totally produce-centric approach, as well as flavor combinations and course hierarchy that fly in the face of classical convention.

The food: The Gaa team wants to challenge what you may think about when something should be sweet, when it should be sharp, when it should have umami. Results include a zingy guava gazpacho, a caramelized milk skin and beef taco, and a vegetarian main of unripe jackfruit that even had Garima's supplier questioning her logic. Invention and tenacity have proven Garima's friends with 10- or 14-course menus that are like nothing else we've experienced.

The place: A bright yellow facade leads to a network of colorful rooms sheathed behind statement windows. Reserve downstairs if you want to take in what's happening in the multicultural kitchen (which stands isolated behind a wall of glass), but the second floor with its aubergine leather banquettes and smooth Scandinavian dining chairs offers the more intimate experience.

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Today - 31 Jan 20

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TOP
10

94
Points



3

Gaggan

International BBBB



68/1 Lang Suan Rd., 02-652-1700.
Open Mon-Sat 6-11pm

The buzz: Is Gaggan Anand Asia's most famous chef? With a Netflix *Chef's Table* special and a string of wins at Asia's 50 Best under his belt, there's no doubt. And for what? Tasting menus that chart around 25 courses of Indian, Japanese, Tibetan and Thai flavors skewed beyond all recognition into everything from Minion ice pops to lumps of coal.

The food: Clear three hours of your schedule, come hungry and don't mind eating with your hands. In the tradition of Japanese omakase, Gaggan has mostly dispensed with the need for cutlery, instead designing his transcendent courses—*momo* dumplings bursting with pork curry, grape juice and garlic; reinvented Indian snacks like *idli* and *murukku*—into individually prepared bites. Theater has always been a part of Gaggan's cuisine, whether its cauliflower ice cream disguised as a stick of white asparagus or (an Instagram star almost as famous as Gaggan himself) "Lick it Up," which arrives to the tune of Kiss and requires guests to literally lick strips of mushroom, pea and shaved truffles off their plate.

The place: Despite the fame, Anand remains a regular master of ceremonies around his 13-seat chef's table (The Lab), displaying a truly inspiring level of energy and love for the task. His team of sommeliers, led by Vladimir Kojic (see page 80), show an equal verve for extolling the virtues of weird and wonderful labels to guests both in The Lab and out in the refined, colonial-style white-washed dining room.

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Today - 31 Dec 19



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TOP
10

94
Points



4 Le Normandie

French | BBBB | 📞 🍷

Mandarin Oriental, 48 Charoenkrung
Soi 40, 02-659-9000 ext. 7390. Open
Mon-Sat noon- 2pm, 7-9pm

The buzz: The original home of Bangkok French fine dining (open for business since 1958) has soared back into every top-tier foodie conversation under chef Arnaud Dunand-Sauthier. Adding legitimacy to what Le Normandie diners already knew, his food won two Michelin stars, two years in a row.

The food: Every great chef needs a dish that defines them. Dunand-Sauthier's signature: his Oscietra caviar with sea urchin and potato (see top left), an elegant soup of rich and salty seafood indulgence. Other courses are equally as subtle, graceful and driven by the best produce at hand. Choose between a tasting menu or concise a la carte of contemporary but unabashedly French courses. Whatever way you go, flawless consistency is guaranteed—as is demanded by the clientele of high-rolling Le Normandie regulars.

The place: No local restaurant does old-school glamour as well as Le Normandie. The billowing gold fabrics, the gold upholstered chairs, the gold carpet, the chandeliers—we'd call it tacky if it didn't feel so special. Crepes Suzette gets flambéed tableside and a maitre'd regales you the minutiae of every course in a hushed and precise whisper. When's the last time you ate somewhere that jackets were "compulsory for gentlemen"?

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Today - 30 Nov 19



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TOP
10

93
Points



5

Bo.lan

Thai | BBBB | 🚗

24 Sukhumvit Soi 53. 02-260-2962,
Open Tue-Sun 6-10:30pm; Sat-Sun
noon-2pm

The buzz: With a new breed of Thai restaurant preaching hyper-regional cuisine and pledging allegiance to all things sustainable, Bo.lan's reputation as a fine-dining trailblazer only continues to grow. For a decade now, Duangporn Songvisava and Dylan Jones (aka "Bo" and "Lan") have challenged diners to question their definition of Thai cuisine. Beyond rare ingredients and reborn recipes, the chefs are also tireless in their pursuit of a zero-carbon footprint. A rogue, anti-establishment attitude only adds credibility to their efforts.

The food: Diners sign up for a degustation menu where all the dishes are served simultaneously in a sharing experience akin to a Thai home-cooked meal, albeit with refined presentation. Bo.lan's menu changes quarterly based on the seasonal produce sourced both from independent farmers and the veggie patch on-site. You're rewarded with richly spiced curries, complex salads and fiery stir-fries that could only be the result of untold hours of research and labor-intensive techniques.

The place: Taking inspiration from classic Thai residences, the interior of this renovated house comes replete with warm wood furnishings, while dark, multi-dimensional oil paintings of old-school Thai kitchens and covers of vintage Thai funk records lend a cool edge. The complete absence of an à la carte menu ensures long, memorable meals.

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Today - 31 Aug 19

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TOP
10

92
Points



6 L'Atelier de Joël Robuchon

French | BBBB | 🍴🍷

5/F, MahaNakhon Cube, 96 Narathiwat Ratchanakarin Rd. 02-001-0698. Open daily 11:30am-2:30pm, 6:30-10:30pm

The buzz: The passing of Joël Robuchon in 2018 drew an outpouring of grief from all over the restaurant world. At the Bangkok outpost, head chef Olivier Limousin continues to treat us to the maestro's exceptionally high and consistent standards for French cooking (and, yes, that mashed potato), while simultaneously leaving his own indelible mark. Not many places in town do fine dining quite like here.

The food: Luxurious ingredients star in Gallic food that's refined without losing its heart. That might mean steak tartare coated in Périgord black truffle shavings on a bed of baby mache leaves; Sologne Imperial caviar in a lobster jelly; or a Challans duck breast and foie gras duo served with Robuchon's super-silky, buttery mashed potatoes. We'd tell you to save room for "your own preference from the dessert trolley," yet that's very hard when confronted with little L'Atelier touches like the bread basket brimming with yeasty temptations.

The vibe: Maitre d' Gianvito Zizzi's lengthy tenure ensures repeat customers are given the welcome they expect at this level, as they take their stools at the glamorous, French interpretation of a sushi-style counter. The ultra high-end vibe begins on entrance as you're greeted by a bucking Thawan Duchanee ink drawing, but once seated things are surprisingly social and informal. For those who prefer privacy, there's more conventional table seating, too, and even a small terrace.



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Shangri-La Hotel, Bangkok

89 Soi Wat Suan Plu, New Road, Bangrak, Bangkok 10500 www.shangri-la.com/bangkok shangrilabkk

TOP
10

91
Points



7

Paste

Thai | BBBB | 🚗

3/F, Gaysorn Village, 999 Phloen Chit Rd., 02-656-1003. Open daily noon-2pm, 6:30-11pm



The buzz: Rather than spend the last two years basking in Paste's international stardom, chef-owners Bee Sotongun and Jason Bailey have been expanding their devoutly authentic approach to southeast Asian cuisine into Laos. Here in Bangkok, their Gaysorn showpiece remains a must-visit ticket for any serious foodie.

The food: Don't expect molecular or fusion flourishes, as Bailey and Sotongun stick to the authentic textures and flavors of Thai cuisine. Across increasingly sophisticated tasting menus, the chefs introduce a plethora of rare herbs and ingredients: from edible hummingbird flowers in your smoky southern yellow curry with red spanner crab, all the way down to salt from Nan province that they say is smoother than sea salt. No longer confined to the history books, these vibrant, complex dishes also manage to offer something new and beautiful.

The place: Minimal creams and a sweeping lattice sculpture make the Paste experience feel equal parts restaurant and five-star spa resort. Planted right amid the malls of Ratchaprasong, Paste's vast windows look out upon Bangkok's answer to Ginza.





A Taste of Home in Bangkok

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3/F CentralWorld, 095-8697396.
Open daily 10am-10pm BTS Chidlom

— AUSTRALIA —

PATISSEZ

THE ORIGINAL FREAKSHAKE

TOP
10

90
Points



8 Eat Me Restaurant

International | BBBB-BBBBB | 📞 🚗

1/6 Soi Phiphat 2, Convent Rd.,
02-238-0931. Open daily 3pm-1am

The buzz: For the best part of a decade this Silom institution has been helmed by American chef Tim Butler, whose creative, flavor-packed dishes across a wide price range have made Eat Me a fixture on regional restaurant lists, seducing diners and reducing critics to incoherent wrecks. This is one slick package that's conducive to good times, with diligent, five-star service to boot.

The food: Descriptors like "bold," "fresh" and "East-meets-West" often ring hollow, but here they're on-point. Butler and co. pull off Thai-but-not-Thai combinations like a black chicken salad that's elevated to new heights by the addition of red papaya, toasted coconut and betel leaf. A starter of mixed clams in a lime broth is another celebration of excellent (and sustainable) produce which also benefits from the genius addition of sour-salty naem sausage. Eat Me's fern-enshrouded outdoor zone is made for after-work drinks, and mixologist Buntanes "Pop" Direkrittikul's complex gastronomy-inspired creations (*larb moo* in a glass, anyone?) contribute to the sense that Eat Me is never standing still.

The place: The two-story restaurant is a cool melange of modernist and natural—part gallery, part sleek lounge bar offering refuge from the disorder of Silom. The boisterous dining room, where you're as likely to rub shoulders with glamorous local socialites as you are with tank-topped Asian tourists, still feels at the center of something important.



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Bangkok Sukhumvit

TOP
10

89
Points



9

Le Du

Thai | BBBB | 🚗 🚲

399/3 Silom Soi 7, 092-919-9969.
Open Mon-Sat 6-11pm

The buzz: It feels like yesterday that chef Thitid “Ton” Tassanakajohn burst onto the scene with his contemporary reinterpretations of Thai classics and expert wine pairings. Five years have brought with them follow-up restaurants (see Baan, page 34), high-profile *Top Chef Thailand* appearances, Michelin acclaim and umpteen business-class flights, but have done nothing to dull chef Ton’s creativity and eye for meticulous detail.

The food: Across four- or six-course tasting menus, diners are served artful dishes that defy the humble origins of *pad kaprao*, *choo chee* curry or *larb*. The transformations come courtesy of Ton’s highwire techniques, but the foundations are set by cream-of-the-crop local produce: squid from Satun province, mountain rice from Pai, ant larvae from the northeast. Desserts like a coconut panna cotta are almost too exquisite to eat. Topping it all off, Ton is also a certified sommelier with a taste for organic and boutique outfits.

The place: All clean lines and white surfaces, Le Du’s original dining room shirks decor trends and lets you focus on your plate, where the sights, smells and flavors form true masterpieces. The second floor, with its bricks and dark lattice-work, allows for a moodier tete-a-tete.

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ANANTARA
SATHORN · BANGKOK
HOTEL

TOP
10

88
Points



10

Sorn

Thai | BBBB | 🚗 🚲

56 Sukhumvit Soi 26, 099-081-1119.
Open Tue-Sun noon-2pm, 6-11pm

The buzz: There are two types of Bangkokians. Those who have dined at Sorn, the 20-seat southern Thai restaurant from Baan Ice founder Supakorn Jongsiri, and those who haven't. Joining Ice is chef Yodkawan U-pumpruk, whose five-course sharing menus are causing a sensation thanks to bold flavors, traditional techniques—fermentation, coconut milk squeezed on-site daily—and a decadent, exclusive dining room.

The food: Five courses take on the customary Thai sharing style. The yellow curry with young mangosteen and gu fish is fresh and fragrant, while the morning glory with coconut rice and baby shrimps is a must-try. The minute attention to detail in each dish is apparent, with the process seeming closer to a construction project than simple cookery—the fish is lightly charcoal-grilled for a touch of smoky flavor, and the soup is stewed for hours with specially selected beef bones, before being combined with grilled vegetables. Does it really need to be this fussy? Perhaps not, but it is this complexity that results in dishes that truly nourish the soul.

The place: The sleek interiors reference Thailand's southern rainforests, with arched-metal works reflective of slender palm blades adorning the windows, and wood accents, earthy tones and lush green plants permeating throughout the various art deco-style dining rooms. The house itself is as old as 90 years and retains much of its original structure.



COOK LIKE A TOP TABLES CHEF WITH EXCEPTIONAL KITCHENWARE FROM J&P JASCO



J&P Jasco is one of Thailand's most reliable kitchen equipment distributors—trusted by national hotel chains, restaurants and hospitality groups. With two locations (one in Bangkok and the other on Chiang Mai's Mahidol Road) stocked to the brim with the world's best equipment and utensils, there is no better place in Thailand to hone your cooking game like a master chef.

Both branches offer various high-quality kitchen products ranging from smallware, flatware, cutlery, carriers, tabletops, bakeware and cookware—all at extremely competitive prices. One of the highlights is the selection of high-quality kitchen knives—including Jasco's house-made blades—which, aside from hanging beautifully in any kitchen, rival the quality and durability of Japanese- or German-made knives, making you look like a professional whiz in the kitchen as you slice and dice your way to the perfect meal. The best part? They are extremely affordable, starting at B320.

Other than getting your hands dirty in the kitchen, Jasco also has you covered when it comes to accessories. Fancy a cocktail party among friends? Pick up Jasco's copper plated cocktail shakers (240 ml for B280, 360 ml/B350, 480 ml/B380, 600 ml/B420 and 720 ml/B490) to add a bit of panache to your drink game and keep the party going.

Hosting parties and family gatherings is one of the most rewarding things homeowners can do—filled with friends, great food and good times. Let **J&P Jasco** be by your side the whole time. It's your armory, with the right tools for the job and the right time. Whether it's a buffet in need of serving plates or a party in need of a three-tier cake platter, Jasco has your back.

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and 179/10 Mahidol Rd., Chiang Mai. 053-272820

Visit [*https://www.facebook.com/JPJASCO/*](https://www.facebook.com/JPJASCO/) for more information



87
Points

11

80/20

Thai | BBBB | 📞

1052-1054 Charoenkrung Soi 26.
099-118-2200. Open Tue-Sun 6-11pm

2019 saw Charoenkrung's hipster hangout go upscale: kitchen bar seats, tasting menu, wine pairing and craft cocktails. Fermentation remains at the heart of chef Napol Jantraget's nine-course menu, whether it's a sinfully crisp slice of pork belly topped with infused mushroom and served with a fermented chili sauce or a tangy coconut cream with smoked goby fish. Desserts by Japanese pastry chef Saki Hoshino (see page 54) forgo sweetness in favor of sublimely challenging new flavors.

12

Nahm

86
Points

Thai | BBBB | 📞 🚗

Como Metropolitan, 27 Sathorn Rd.
02-625-3388. Open daily 6:30-10:30pm;
Mon-Fri noon-2pm

In the post-David Thompson era, new driving force Pim Techamuanvith ensures this seasonally devout Thai fine-dining pioneer receives just as much superlative praise thanks to its bold, never-compromising flavors. Head chef Suraja "Jan" Ruangnukulkit supports Pim in her pursuit of the ultimate Thai curries, salads, relishes, soups and stir-fries.

Exclusively for Citi credit card members

Get a complimentary extra dish and beverage valued THB 1,200 when spending THB 5,000 or more /sales slip (limit 1 set /card /table /sales slip)

Today - 31 Dec 19





FANTASTIC SUNDAY BRUNCH AT THE OKURA PRESTIGE BANGKOK

Add sparkle to your weekend with the fantastic Sunday Brunch at The Okura Prestige Bangkok. Stylish and informal, Up & Above Restaurant is the place to enjoy a cornucopia of seafood on ice, succulent roast meats from the carvery, delicious home-made pastas, made to order main course choices prepared a la minute, Thai and Japanese creations, and an extensive international buffet with fantastic dessert.

Every Sunday | 12 noon - 3 p.m.
Prices start from Baht 2,800 per person
inclusive of free-flow soft drinks and mocktails.

Prices are subject to 10% service charge and 7% government tax.

For more information and reservations, please contact 02 687 9000
or email upandabove@okurabangkok.com



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BANGKOK

Okura
HOTELS & RESORTS


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OF THE WORLD

TOP
30



85
Points

13

Haoma

International | BBBB-BBBBBB | 📞 🚗

231/3 Sukhumvit Soi 31, 02-258-4744,
092-738-6658. Open Tue-Fri 6-11:30pm;
Sat-Sun 11:30am-2:30pm, 6-11:30pm

This modern two-story wood house with backyard views is the brainchild of two Indian chefs, Deepanker Khosla and Tarun Bhatia, who are both zealots for the farm-to-table and zero-waste approach. Equal parts urban farm and modern fine-dining restaurant, they grow a vast array of edible greens onsite which feature throughout their nine- and 13-course tasting dinners. The humble tomato is elevated in high-wire dishes like the Tomato Mist with whey, Indian barrage, blueberry and celery, though meat-lovers will take comfort in the wagyu short ribs, assisted by glazed eel, smoked eggplant, black garlic, raw mushrooms and buckwheat foam.

Exclusively for Citi credit card members

Get 20% discount on the second 13-course tasting menu when spending via Citi credit cards or get discount THB 500 when spending THB 2,000 more /sales slip
Today - 31 Mar 20



14

Saawaan

84
Points

Thai | BBBB | 📞

39/19 Suanphlu Rd., 02-679-3775.
Open Wed-Sun 6-11pm; Mon 6-11pm

A former Sra Bua understudy (Sujira "Aom" Pongmorn, see page 90) gets backing from one of the most creative restaurateurs in Bangkok (Fred Meyer of Issaya and Namsaah Bottling Trust) and wins a Michelin star in her first year of business. Aom reinvents fermented beef salads, crab fat dips, grilled pork neck and spicy-sour soups as delicate tasting portions that compete with the top tier of Bangkok dining but at a surprisingly low price. Teetotalers will find a local tea pairing, though the wine list and extensive pairing option is also superb.

Exclusively for Citi credit card members

Get a complimentary drink valued up to THB 420 when spending THB 2,000 or more /sales slip for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select (limit 1 drink /person)

Today - 31 Jan 20



JAGOTA



BADOTT



PAGODA
CHINESE RESTAURANT



CANTONESE FARE WITH CONTEMPORARY FLAIR

Pagoda Chinese Restaurant combines classical recipes with innovative cooking techniques, serving authentic Cantonese cuisine with premium ingredients. The pagoda-inspired ceiling and decoration evoke the timeless grace and elegance of the middle kingdom.

OPENING HOURS:

Lunch 11.30 – 14.30 hrs | Dinner 18.00 – 22.00 hrs

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MARRIOTT MARQUIS
BANGKOK
QUEEN'S PARK



84
Points

15

Sushi Masato

Japanese | BBBB | ☎

3/22 Soi Sawasdee 1, Sukhumvit 31,
02-040-0015. Open Tue-Sun 5:30-11:30pm

Bangkok's omakase scene has gone from zero to 100 in just a couple of years, and while many of these hallowed dens of raw fish can seem daunting, that's not the case here. Japan-native Masato Shimizu earned his stripes in New York, and it shows in his warm, conversational demeanor where he'll happily break out a book mid-meal to educate you on the relative merits of *murazaki* or *bafun uni*, or to explain at length his process of charcoal grilling (replacing the blowtorch). You won't want your 20 courses to end.

16

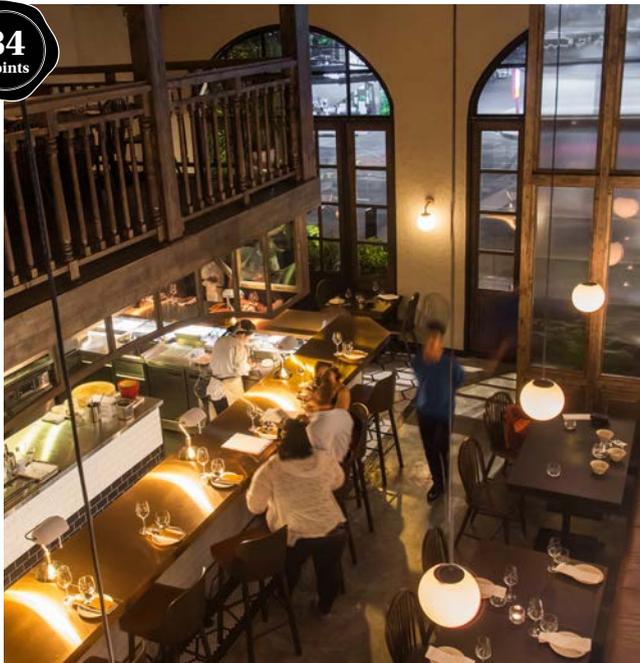
Canvas

84
Points

International | BBBB | 🚗 🚲

113/9-10 Sukhumvit Soi 55 (Thonglor),
099-614-1158. Open Mon-Sun 6-10pm

Chef Riley Sanders manages to do locally sourced and seasonally focused without throwing away the frills and sophistication of fine dining. Everything from the truffle to the cheese to the wagyu beef to the honey comes from Thailand. Sanders' six-to-nine course tasting menus (no a la carte) are best enjoyed around the glistening kitchen bar (see page 97) along with the wine pairing. All this doesn't come cheap, but there are few new restaurants in town that quite match the polished sense of occasion at Canvas—nor the seriously bold and inventive flavors on the plate.





Chef Andrea Buson

FRESH FLAVOURS FROM A LONG-STANDING FAVOURITE.

Bangkok's favourite trattoria – Biscotti at Anantara Siam Bangkok Hotel – has been serving up award-winning contemporary Italian cuisine for almost two decades, from its signature focaccia with mascarpone and truffle oil to homemade osso buco ravioli. Now with Venetian chef Andrea Buson taking the helm, decadent flavours await. Unmissable new dishes include grilled scallops with cream of buffalo mozzarella and a cherry tomato confit – a twist on the traditional caprese, and Chef Andrea's grandmother's risotto of peas, pancetta, seared foie gras and parmesan. Savour the true taste of Venice, only at Biscotti.

Biscotti is listed in The MICHELIN Guide Bangkok 2019, and is open daily for lunch and dinner.

ANANTARA SIAM BANGKOK HOTEL

155 Rajadamri Road, Pathumwan, Bangkok 10330 Thailand
T +66 (0) 2126 8866 Ext. Biscotti | E biscotti.asia@anantara.com

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biscotti


ANANTARA
SIAM · BANGKOK
HOTEL

TOP
30



83
Points

17

Sri Trat

Thai | BB-BBB | 📞 🚗

90 Sukhumvit Soi 33, 02-088-0968.
Open Wed-Sun noon-11pm; Mon noon-11pm; Fri-Sat noon-1am

Luxurious rooms of azure, button-backed leather sofas and louvered wooden panels welcome a buzzy, high-end crowd to dine on recipes drawn from Thailand's eastern provinces: a *chamuang* leaf curry of well-stewed, delicately sour notes, packed with melt-in-the mouth pork; a creamy *lon pu kai dip* made with the sweet flesh of a whole mud crab. The drinks menu steers you in the direction of cocktails with a Thai twist, like the Thai coffee-spiked "O-Liang" with its mix of whiskey, port, apricot brandy and spice.



18

Upstairs at Mikkeller

83
Points

International | BBBB | 📞 🚗

26 Ekamai Soi 10 Yak 2, 091-713-9034.
Open Wed-Sat 6-10pm

There's a serene sophistication to chef Dan Bark's intimately scaled chef's table restaurant above the Danish craft beer bar Mikkeller. While the dining room keeps things Nordically simple—walls are a subtle, cool mint, lighting is bright yet inviting—the 10-course tasting menu bursts with impactful and labor-intense flavors, like the Alaskan crab with fresh cucumber, sweet coconut and citrusy kalamansi, or the rich dark chocolate dessert with hints of orange, walnut and jalapeno. A new pairing with Danish wines also reveals rich and fruity flavors unlike anything else in town.

Exclusively for Citi credit card members

Get a complimentary last bite valued THB 300 when spending via Citi credit card (limit 1 bite /person)

Today - 31 Dec 19



JAGOTA



evian



BADOIT



Mexicano is nothing less than a Bangkok legend. It is the city's original Mexican restaurant and is still providing the best authentic Mexican food for over two decades. Savor the aromas and authentic tastes of Mexican cuisine and a great selection of margaritas and tequilas.

1st floor of the hotel | Tel:02 261 7060 | Email: mexicano@rembrandtbkk.com

Opening hours : Sunday - Thursday : 6 p.m. to midnight,

Friday & Saturday : 6 p.m. to 1 a.m.,

Saturday Brunch and Sunday Brunch : 12 p.m. to 3 p.m.

Live Mexican duo : Daily except Tuesdays

83
Points

19

Baan

Thai | BB-BBB | 📞 🚗

139/5 Wireless Rd., 02-655-8995. Open
Wed-Mon 11:30am-2:30pm, 5:30-10:30pm

Chef Thitid Tassanakajohn (of the one Michelin-star Le Du) retreats from the modernist culinary techniques he learned in New York in favor of homey, everyday Thai meals. Co-run by his younger brother Chairiri, Baan dishes out unpretentious meals which prove chic, high-quality dining can be delivered at pocket-friendly prices—and in a strikingly modern yet inviting space.

Exclusively for Citi credit card members

Get a complimentary Pra Kung valued THB 350 when spending THB 1,500 or more /sales slip (limit 1 dish /card / table /sales slip)

Today - 30 Sep 19



20

Jua

Japanese | BBBB | 📞

83
Points

672/49 Charoenkrung Soi 28, 02-103-6598.
Open Mon-Sat 6pm-midnight; Sun 6-10pm

Nestled deep down a residential Charoenkrung soi, far removed from the Japanese hotbed that is Sukhumvit, this sleek izakaya is providing the fuel for many a big night out. To go with the plentiful sake, shochu and umeshu, chef Chet Adkins deals in Japanese-style grilled skewers that showcase both excellent produce and expert preparation.

Exclusively for Citi credit card members

Get a complimentary mocktail valued up to THB 150 when spending THB 1,000 or more /sales slip (limit 1 glass /card / table /sales slip)

Today - 31 Dec 19





Evian & Badoit, Natural Mineral Waters are an
important ingredient to any meal

TOP
30



82
Points

21

Bunker

Thai

BBBBB



118/2 Soi Sueksa-Wittaya (Sathorn Soi 12),
092-563-9991. Open daily 5:30-midnight

It's transition time for Bunker. As long-time head chef, Filipino-American Arnie Marcella moves on, so does the restaurant. Tim Butler of Eat Me (Top Tables no.8) has designed the new menu of grilled shareables in league with on-site chef Lorin Janita and Nithit "Lenk" Nithikampol. Enjoy the dishes with small-produced biodynamic wines.

Exclusively for Citi credit card members

Get a complimentary dessert of your choice valued THB 450 when spending THB 1,000 or more /sales slip (limit 1 dish /card /table /sales slip)

Today - 31 Aug 19



22

**Mihara
Tofuten**

82
Points

Japanese

BBBBB



159/3 Sathorn Soi 7, 083-655-4245.
Open Wed-Mon 11:30am-1:30pm, 6-9:30pm

Gaggan Anand, four-time winner of Asia's 50 Best Restaurants, partners with Takeshi Fukushima (of La Maison de la Nature Goh in Fukuoka, Japan) to open a fine-dining restaurant dedicated to tofu from Kyushu. The entire experience plays out over 12 courses served around the kitchen counter, kicking off with a shot of tofu milk and a three-tier bento box (creamy yuki tofu, sesame-infused goma tofu and a millefeuille of yuba, or tofu skin) before dishes like ultra-tender Kobe beef rib-eye served suki style and fillets of sticky-sweet kiniki fish topped with a tofu emulsion.

Exclusively for Citi credit card members

Get a complimentary 'Coconut Soymilk Cheesecake' valued THB 500 when spending THB 2,000 or more /sales slip

Today - 31 Jan 20



JAGOTA



BADJOI



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82
Points

23

Appia

Italian | BBB | 📞 🚗

20/4 Sukhumvit Soi 31, 02-261-2056.
Open daily 6pm-10:30pm;
Sun 11:30am-2:30pm

Through a menu that charts in-house rotisserie meats, unctuous stews, Mediterranean seafood and incredible homemade pastas, chef Paolo Vitaletti's home-style interpretation of Italian cuisine is as close as the city comes to true trattoria dining. Rarer, seasonal items come and go to complement the Roman family recipes, but what seemingly never changes is the restaurant's mix of class and casual charm, only heightened by an excellent wine list.

24

Ginza Sushi
Ichi

82
Points

Japanese | BBBBB | 📞 🚗

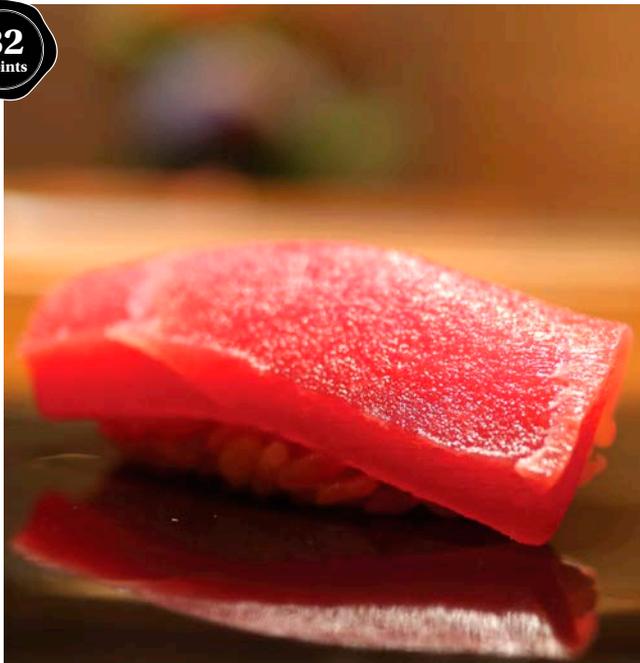
LG/F, Erawan, 494 Phloen Chit Rd., 02-250-0014. Open Tue-Sat noon-2:30pm, 6-11pm;
Sun noon-2:30pm, 6-10pm

Now with its own Michelin star to complement the one at its Tokyo mother branch, Sushi Ichi treats guests to uncompromisingly authentic omakase-style sushi. Artistic, delicious, refined and subtle, the food (flown in daily from Toyosu Market) competes for attention with the very theater of omakase, where chefs in traditional outfits wield elegant knives and scrape fresh wasabi on boards strewn with shagreen.

Exclusively for Citi credit card members

Get 10% discount when spending THB 10,000 or more /sales slip for lunch or when spending THB 17,000 or more /sales slip for dinner

Today - 31 Dec 19





A JOURNEY OF CULINARY DISCOVERY

Showcasing a modern interpretation with live cooking stations, dedicated to specialities from **Thailand, Southeast Asia, India** and **Italy**, inspired by local flavours for you to connect, explore and be inspired.

Bring your appetite for spectacular buffets on Pan-Asian buffet every Wednesday to Thursday, Friday Seafood Night, Saturday Mediterranean Seafood Night and Sunday Brunch.

Opening hours:

Dinner buffets from 18:30 to 22:30, Sunday Brunch from 12:00 to 15:30

For more information and reservations, please call 02 653 9000 Ext. 355



81
Points

25

El Mercado

French | BBB-BBBB | 📞 🚗

490 Soi Phai Singto, Ratchadaphisek Rd.,
099-0783444. Open Tue-Sat 11am-
midnight; Sun 11-11pm

This deli-slash-bistro may represent the antithesis of Bangkok's current locally-sourced ingredients obsession, but the foodies who swarm its open courtyard don't mind. They come not only for the imported cheese and cold cuts (is there a better selection in town?), but for the well-executed Mediterranean dishes that do justice to their seasonal ingredients. Order from the big chalkboards, where a frequently changing list of specials showcase the best of what's fresh in.

Exclusively for Citi credit card members

Get 5% discount on food only when spending THB 2,000 or more /sales slip or get 7% discount on food only when spending THB 4,000 or more /sales slip

Today - 30 Sep 19

26

Smokin' Pug

81
Points

BBQ | BBB | 📞 🚗

105 Lang Suan Rd., 083-029-7598.
Open Tue-Sat 5-11pm

Bangkok's go-to for a true taste of America's Deep South is packed out night after night with barbecue lovers getting stuck into the smoky, sticky, fall-off-the-bone baby-back pork ribs. All the meat's prepared low 'n' slow in the courtyard's giant smokers, resulting in tender perfection and intense flavor made to be paired with a whiskey sour or three. A move to larger, Langsuan premises has done nothing to distill the raucous and friendly vibe.





THE CHEF'S TABLE

Daily

SEDUCTIVE CULINARY STATEMENT EMBARKS AT PARK SOCIETY.

Seafood sensations, rare steaks and fragrant wines. With our chef-de-cuisine, Chef Joost Bijster, creating for "The Chef's Table Menu", a dazzling new selection of culinary delights featuring underwater delicacies and exquisite cuts. Top it all off with perfect wine pairings, make you wanna come back for the chef's specials

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SOY BANGKOK

TOP
30



81
Points

27

The Dining Room

International | BBBB | 📞 🚗 🚻

106 North Sathorn Rd., 02-344-4025.
Open daily noon-midnight

A new era beckons W hotel's grand old colonial house. Chef Fatih Tutak has returned to his native Turkey, so naturally the restaurant is letting go of his Turkish-inspired tasting menus at the same time. As Bangkok diners await the announcement of who'll take over The Dining Room, its ornate-yet-contemporary surroundings remain open to enjoy traditional Thai dishes and other comfort-food classics drawn from the adjoining Courtyard menu.



28

Baannual

80
Points

Thai | BBB | 📞 🚗 🚻

372 Samsen Soi 2 (Soi Phra Sawat). Open
Wed-Sun noon-2pm, 5-8pm; Sat-Sun 4-9pm

Just two tables set amid decorative flower arrangements, rattan birdcages and a soundtrack of old Thai songs paints a quaint picture of riverside life at one of the hardest restaurants to book in the city. The simple menu spotlights the likes of *moo pad kapi*, stir-fried pork neck with shrimp paste from Chumphon, and *yum dokka-jorn*, a Thai-style cowslip creeper salad with minced pork and shrimp that's made with boiled coconut cream.



JAGOTA





WELCOME TO THE TASTIEST SIZZLING SHOW IN TOWN

Benihana is the place to keep up your friends and family entertained with some flame throwing action. our personal teppanyaki chef delights you with spectacular Japanese dishes steaks and seafood and that amazing flair of culinary theatre it's not just a meal. It's an experience!

For more information and reservations,
Please contact Benihana The Japanese Steakhouse
at 02 718 2000-1 or benihana.vatr@avanihotels.com

Benihana The Japanese Steakhouse at Avani Atrium Bangkok

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Weekend Brunch every Saturday and Sunday
from 12:00 noon-3:00 pm

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1880 New Petchburi Road, Bangkok, Huay Kwang,
Bangkok 10310

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www.benihanathailand.com



AVANI
Atrium Bangkok





80
Points

29

Supanniga

Thai | BB | 🚗

160/11 Sukhumvit Soi 55 (Thonglor),
02-714-7508. Open daily 11:30am-2:30pm,
5:30-11pm. Other branches: Sathorn,
Tha Tien, Supanniga Cruise

Unabashedly traditional flavors, a classy yet casual atmosphere, and prices that don't make the eyes water—you'd be hard pressed to find a more successful combination, as Supanniga's three branches and a dinner cruise attest. Alongside familiar staples, three-generation-old recipes highlight the underappreciated dishes of Thailand's east, like the rich and buttery stewed pork with *chamuang* leaves.

Exclusively for Citi credit card members

Get 10% discount on food only (Tha Tien branch only)
Today - 31 Oct 19



30

Il Fumo

80
Points

Portuguese | BBBBB | 🚗

1098/2 Rama 4 Rd., 02-286-8833.
Open daily 5:30pm-midnight

While you'll still find some of Europe's most-prized beef cuts dry-aging in the showpiece chiller, Il Fumo has moved from upmarket steak-house to purveyor of fine-dining tasting menus. Chef-partner Nelson Amorim brings the food culture of his native Portugal while cooking on open flames using house-made charcoal.



JAGOTA



BADOTT

TABLES GRILL

Chef Hans Zahner, Michelin Star Chef takes you on a journey from Paris to Bangkok, combining French techniques and recipes with worldly flair, rich in flavours prepared with the finest, carefully sourced ingredients.



TABLES
GRILL

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Mezzanine Level

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ADVERTORIAL



25 Degrees Burgers Bar

G/F, Pullman Bangkok Hotel G, 188 Silom Rd., 02-352-4192. Open 24 hours

Not only is this glitzy California-hailing chain open 24 hours, it's one of the few places that lets you create your own burger from an outrageously long list of cheeses, condiments and toppings. One of several gargantuan offerings, The Number One comes tantalizingly layered with caramelized onion, bacon, arugula, gorgonzola and Thousand Island dressing.



Exclusively for Citi credit card members

Get a complimentary classic milkshake valued THB 120 ++ when spending THB 1,000 or more /sales slip
Today - 31 Sep 19

Baan Khanitha

69 South Sathorn Rd. Reservation call center: 063-474-6857. Open Mon 11am-2pm, 4pm-11pm; Tue-Sun 11am-11pm. There are five other branches in Bangkok.

This longstanding staple of Thailand's dining scene first made a name for itself with its legendary location along the Chao Phraya River, and now has several locations in Bangkok. Michelin also gave it props with a "Plate" award for fresh ingredients carefully prepared.



Exclusively for Citi credit card members

Get 10% discount on food only and get a complimentary welcome drink valued THB190 when spending via Citi credit card (limit 1 glass /card /table /sales slip)
Today - 29 Feb 20

Brasserie Cordonnier

33/30 Sukhumvit Soi 11, 02-038-5113. Open daily 6pm-midnight

Step inside this Parisian-style bistro with warm lighting, cozy seating nooks, and quirky displays of shoe-making equipment (cordonnier means "cobbler") to enjoy a near-perfect evening setting. Classic brasserie dishes showcase the best of French flavors like the beef bourguignon, which does justice to its hefty, fork-apart chunks of meat with velvety gravy and fluffy croutons.



Exclusively for Citi credit card members

Get 10% off on food only when spending THB 1,000 or more /sales slip
Today - 31 Dec 19



Café Pla

M/F, Siam Center, Rama I Rd., 02-251-3596. Open daily 10am-10pm

At Cafe Pla, it's all about dishes with a Thai twist, like the Floral Summer Rolls (Vietnamese-style fresh rolls stuffed with grilled pork and edible flowers like butterfly peas) or the fall-off-bone lamb leg in spicy Moroccan-style massaman served with roti. If you are not feeling some curry-based fire, just get the anchan and rose milk tea, which is sweet and creamy from rose syrup and milk.

Exclusively for Citi credit card members

Get 10% discount on food and non-alcoholic beverage when spending THB 1,000 or more /sales slip
Today - 31 Dec 19



El Tapeo

159/10 Sukhumvit Soi 55, 02-052-0656. Open Sun-Thu 11:30am-11pm; Fri-Sat 11:30am-1pm

A shop-house done over with patterned tiles and tasteful Spanish accents, this tapas restaurant lays claim to one of Thonglor's best bang-for-baht nights out. Here, they serve up a menu of Spanish classics, from tostas (open sandwiches) and cold cuts to cazuelas (clay casseroles) and paella, most of which explode with the vitality of good produce.

Exclusively for Citi credit card members

Get a complimentary dessert from selections valued up to THB 220 when spending THB 1,000 or more /sales slip (limit 1 dish /card /table /sales slip)
Today - 31 Oct 19



KIN+HEY by Greyhound Café

KIN+HEY by Greyhound Café, 2/F, Groove @CentralWorld, Rama I Rd., 02-102-7678. Open Sun-Wed 11am-11pm; Thu-Sat 11am-midnight

This traditional-vibe shophouse serves up Thai street food with some stylish twists. The small menu packs spicy Thai-style grilled eggplant with seafood salad and salted egg, and grilled tiger prawn skewers.

Exclusively for Citi credit card members

Get 10% discount on food only for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select.
Today - 31 Dec 19
Get 10% discount on food only for Citi Rewards, Citi Cash Back and Citi Simplicity. Today - 31 Oct 19



The Finest Fare

brought to you by Citi credit cards



La Dotta La Grassa

G/F Sacha's Hotel UNO, Sukhumvit Soi 19, 02-254-9599. Open daily 6:30-10am, 11am-2:30pm, 5:30-11pm. BTS Asok

Compared to its older sister—La Dotta—La Grassa is bigger and a little sassier. With shades of light pink splashed amid royal and aqua blues, the decor has a retro '80s vibe that calls to mind the designs of Milan's Memphis Group—suits both a playful night out or a casual family lunch.



Exclusively for Citi credit card members

Get 10% discount on food and non-alcoholic beverage and get complimentary lemon tart with walnuts valued THB 280 when spending THB 1,000 or more /sales slip (limit 1 dish /card /table /sales slip)

Today - 31 Oct 19

Lola by Cocotte

39 Ekkamai Soi 12, 062-208-8828. Open daily 6-11:45pm

The people behind Phrom Phong's flashy, smash-hit bistro Cocotte bust out Italian dishes with American twists. The Cheeseburger pizza comes topped with ground beef, pickles, burger sauce and a generous drizzle of thick cheese sauce, while the satiating XXL Burger "Say Cheese" offers a 600g waygu patty.



Exclusively for Citi credit card members

Get 10% discount on food only for all Citi card types and get a complimentary drink valued THB 280 when spending via Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select (limit 1 glass /card /table / sales slip)

Today - 15 Feb 20

Pippa

Beach Rd., Soi 3. Mytt Beach Hotel, Pattaya

Pippa is the ultimate getaway rooftop destination in the heart of Pattaya, located on the 19th floor of MYTT Beach Hotel. The relaxing vibes are strong here amidst stunning panoramic views and a fresh ocean breeze. The wide range of flavorful drinks and mouth-watering dishes use both internationally and locally sourced ingredients. It makes for an intimate and friendly setting with a quality selection of music.



Exclusively for Citi credit card members

Get 10% discount on food only

Today - 28 Feb 20



Pizza Massilia

15/1 Soi Ruamrudee, 02-651-5091. Open daily 11:30 am-2:30pm, 5:30pm-11:00pm. Other branch at Sukhumvit 49

This collaboration between a French restaurateur and Italian chef takes an Italy-meets-France approach to pizzas. Both locations pump pizzas out of massive ovens from Italy, and they are delicate and refined affairs that often bear extravagant toppings.

Exclusively for Citi credit card members

Get a complimentary welcome drink and chef's dessert valued THB 700 for Citi ULTIMA, Citi Prestige, Citi Preferred and Citi Select (limit drink 1 glass /person and limit dessert 1 dish /card /table /sales slip)

Today - 31 Dec 19



Via maris

10/15 Convent Rd., 02-236-5558. Open daily 5:30-11pm; Mon-Fri noon-2pm. BTS Sala Daeng

There's only one thing that remains the same at this North-Africa-meets-Mediterranean restaurant as when it traded as Vesper: Sicilian-born head chef Francesco Deiana. Now though he plays with flavors drawn from North Africa, Spain and Southern Italy. The dining room's explosion of colors ensures a fun time.

Exclusively for Citi credit card members

Get 10% discount on food and non-alcoholic beverage and free complimentary Apple & Cinnamon Yogurt Cake valued THB 240 when spending THB 1,000 or more / sales slip (limit 1 dish /card /table /sales slip)

Today - 31 Oct 19



Yoong Khao Hom

G/F, I'm Park, Chula Soi 9, 063-465-6565. Open daily 11am-10:30pm

Koh Samui's two-decade-old Southern dining institution and holder of a Michelin Plate, Yoong Khao Hom, has arrived at I'm Park community mall in Sam Yan, and promises the same tried and trusted family recipes as well as produce flown in from the island. The flavors are definitely at a southern standard of spicy heat. Be sure to try their stir-fried pork with shrimp paste, and pork belly sour soup with sundried salted fish.

Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Dec 19

Charoenkrung & the Riverside



100 Mahaseth

BEST SERVICE

Le Normandie

This makes it a three-year sweep for the Mandarin Oriental's temple to classic French dining and the Top Tables Best Service Award. But how can you be surprised? It takes decades—and a whole lot of stained waistcoats and bowties—to perfect Le Normandie's charmingly antiquated approach to service. From the swoop of the crumber as it brushes across fresh white linen to the hushed tones of the maitre'd, everything here is on another level. In an era of Mason jars and dangling bulbs, it has also never felt more special.

100 Mahaseth

Thai, Isaan | BBB | 📞 🚗

100 Mahaset Rd., 02-235-0023. Open daily 11:30am-11pm

From a warm, rustic space just off Charoenkrung, chefs Chalee Kader (Surface, Holy Moly) and Randy Noprpa (Fillets) reward diners for taking the plunge into the world of local offcuts. Drawn heavily from Isaan and the north, dishes like the beef entrails in spicy soup and charcoal-roasted bone marrow really make you question all the fuss over premium meat—and have you coming back for more.



Exclusively for Citi credit card members

Get a complimentary dish from selection valued up to THB 360 when spending THB 500 or more /sales slip (limit 1 dish /card /table /sales slip)

Today - 29 Feb 20

Ah Yat Abalone Forum

Chinese | BBBB | 📞 🚗

2/F, Ramada Plaza Menam Riverside Hotel, 72/4 Charoenkrung Rd., 02-291-7781. Open daily 11am-2:30pm, 6-10:30pm

Worshippers at the altar of traditional Cantonese cuisine flock here for Hong Kong chef Yeung Koon Yat (of the once-Michelin-starred Forum Restaurant) and his abalone dishes. It is just as prized for its way with dim sum, which draws Bangkok's oldest Thai families in droves.



»

MYSTERY PANELIST SAYS...

"My best dining experience of 2019 was *Le Normandie*. Impeccable service, delicious food and a beautiful view of the city. Very consistent and thorough."

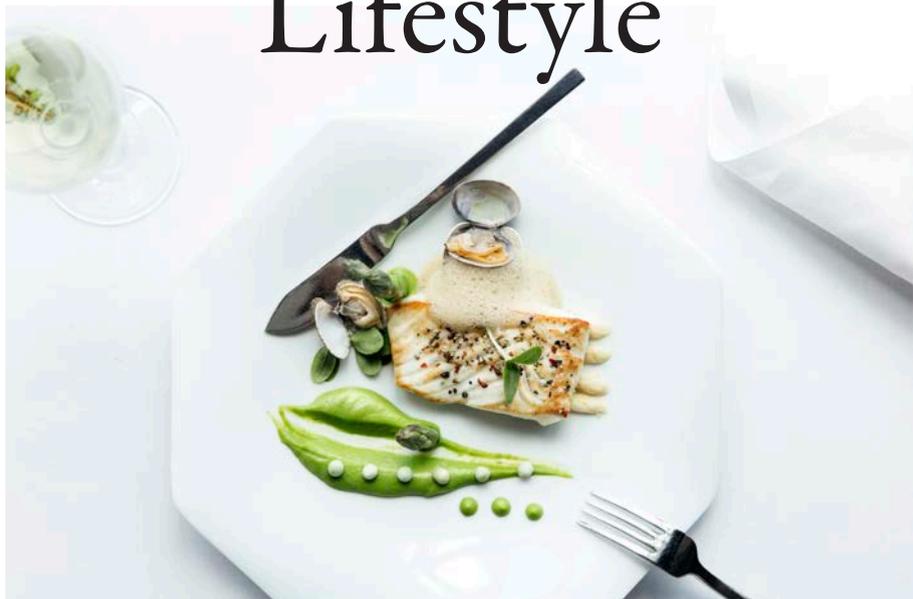


JAGOTA



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**MUST-EAT
DISHES**



Goat Taco at
80/20



Oscieta Caviar with
Sea Urchin and Potato
at Le Normandie



Oxtail and Cassia
Leaf Curry at
100 Mahaseth



Uni, Ikura and Nori
Pasta at Jua



The China House



Mei Jiang

The China House Chinese | BBBB | 📞
Mandarin Oriental, 48 Charoenkrung Soi 40,
02-659-9000 ext. 7390. Open Tue-Sun 11:30am-2:30pm,
6-10:30pm



This beautiful 1930s Shanghai-inspired restaurant stands out with its stylishly romantic vibe. Reminiscent of a scene out of Wong Kar Wai's *In the Mood for Love*, the dining room is all about dark hidden spaces accented by bold splashes of color, but it's the dim sum, Peking duck and nouveau-Chinois specialties that keep the customers coming back.

Exclusively for Citi credit card members

Lunch: Dim Sum 'all you can eat' including tea at THB 888 net /person on Tuesday - Friday and book a table for 4 persons and pay for 3 persons | Dinner: get 25% discount on food and non-alcoholic beverage on Tuesday - Sunday for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select
Today - 30 Nov 19

Mei Jiang Chinese | BBBB | 📞
G/F, The Peninsula, 333 Charoen Nakorn Rd.,
02-020-2888. Open daily 11:30am-2:30pm, 6-10:30pm



If there was ever a perfect setting for a family celebration, this hotel riverside spot long a favorite of Cantonese food aficionados would be it. Perfectly executed plates of dim sum, lobster dumplings and deep-fried crab claws are must-orders, while floor-to-ceiling bay windows lend views of the riverside garden.

Exclusively for Citi credit card members

For Citi ULTIMA: Get 50% discount for 2 diners | Get 33% discount for 3 diners | Get 25% discount for 4 diners | Get 20% discount for 5 diners | Get 15% discount for 6 diners or more.
For Citi Prestige: Get 30% discount for 2 diners | Get 15% discount for 1 diner and 3 diners or more
Today - 30 Dec 19



CHON

THAI RESTAURANT



Succumb to the allure of the Chao Phraya River, leisurely sipping your favourite cocktail as the sun sets, before savouring the delicately balanced flavours and textures of home-cooked Thai cuisine in Chon's century-old authentic teakwood house.

3/2 Thanon Khao, Vachirapayabal, Dusit, Bangkok 10300, Thailand
T 0 2206 6999 W www.thesiamhotel.com

THE S I A M



**Special
Award**



**BEST
PASTRY CHEF**

Saki Hoshino

Perhaps the most exciting sub-narrative of 80/20's upscale reinvention (see page 26) is Saki Hoshino's deep dive into the world of Thai desserts, yielding deliciously deconstructed results. Armed with an ever-growing knowledge of local fruits, herbs and recipes, the Nagoya-born, Canada-trained pastry chef foregoes outright sweetness in favor of sublimely challenging flavors, often celebrating individual ingredients across a multitude of textures. Roasted pumpkin, compressed pumpkin and pumpkin kombucha appear alongside duck egg custard in an exuberantly plated homage to Isaan's fak thong sangkaya. Hoshino's gift for contrasts is also apparent in the bittersweet chocolate log which pits two types of Malaysian chocolate against jubee and salted egg ice cream. Expect the unexpected!



Sala Rim Naam

Sala Rim Naam

Thai | BBBB-BBBBB | 📞 🚗

Mandarin Oriental, 48 Charoenkrung Soi 40, 02-659-9000 ext 7390. Open Mon-Sun noon-2:30pm, 7-10:30pm



The longtime go-to for Thais with out-of-town guests, this jewel-like pavilion on the river is a showcase for not only some of the city's best Thai cooks, but the country's best classical Thai performers. Expect multi-course "royal Thai" set menus meant to echo the pageantry of the surroundings.

Exclusively for Citi credit card members

Authentic Thai Lunch Buffet: THB 950 net /person or THB 650 net /person for children on Mon-Fri THB 1,150 net /person or THB 800 net /person for children on Sat-Sun.
Thai Set Dinner with Dance Show: THB 2,450 net /person or THB 1,950 net /person for children on Mon-Sun. Book a table for 4 persons and pay for 3 persons for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select only

Today - 30 Nov 19

Shang Palace

Chinese | BBBB | 📞 🚗

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



Head chef Chow Wai Man started out 40 years ago at the Shangri-La Academy in Hong Kong. Specialties in Bangkok 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.

ALSO IN THE NEIGHBORHOOD:

Le Normandie, Top Tables no. 4! See page 12 | 80/20, Top Tables no. 11! See page 26
Jua, Top Tables no. 20! See page 34



TAAN



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TAAN'S

HYPER-LOCAL INNOVATIVE THAI CUISINE

Reconnect with Thailand's independent farmers and their unique ingredients at Bangkok's first Thai rooftop restaurant.

Our ever-changing a la carte and set menus spotlight locally grown seasonal rice, daily-caught fish, homemade seasonings and other high-quality ingredients sourced from top artisans all around the country.

While Chef Monthep Kamolsilp's flavours and ingredients are distinctly Thai, the execution is unlike any Thai food you've tried before.

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BTS - National Stadium



Nana & Asoke



MUST-EAT DISHES



Yum Bai Cha Kram
at **The Local**



Baked Onion and Quail
at **Enoteca Italiana**



Wagyu Bulgogi Tacos
at **Akira Back**



Paneer Tikka
at **Charcoal**



Charcoal Tandoor Grill & Mixology



Enoteca Italiana

Akira Back Fusion | BBBB | 📞 🚗

37/F, Marriott Marquis Queen's Park, 199 Sukhumvit Soi 22, 02-059-5999. Open daily 6-11pm; Sun noon-2:30pm

When eating at the sky-high Bangkok outpost of American-Korean celeb chef Akira Back, make sure you order to share. The menu's designed for it, and doing so means you won't miss out on trying highlights from the umami-rich and crispy-chewy wagyu tacos to the crispy tuna sashimi pizza to the grilled octopus with smoked jalapeno sauce.



Charcoal Tandoor Grill & Mixology

Indian | BBB | 📞 🚗

5/F, Fraser Suites, 38/8 Sukhumvit Soi 11, 02-038-5112. Open daily 6pm-midnight

This sleek and sultry restaurant pairs boldly spiced Indian-style kebabs with creative cocktails. The wonderfully flavorful meat from the tandoor is joined on the menu by other Indian classics like *daal* (stewed lentils) and *phirini* (rice pudding) that are no less authentic.



Exclusively for Citi credit card members

Get 10% discount on food and non-alcoholic beverages when spending THB 1,000 or more /sales slip
Today - 31 Dec 19

Enoteca Italiana Italian | BBBB | 📞 🚗

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

For years, Enoteca has been among the top of Bangkok's Italian restaurant scene for all the right reasons: delicate food bursting with traditional flavors, rustic dining room, huge wine list and personable service. Head chef Stefano Borra (formerly chef-owner of the one-Michelin-starred Ristorante VO) has kept up the reputation for comfortably priced degustation menus that aim for Piedemontese flavors. The huge wine menu spotlights Borolo.



Exclusively for Citi credit card members

Get 10% discount on food only
Today - 31 Dec 19



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Whether you're craving contemporary European flavours or tantalising Asian specialties, InterContinental Bangkok has it all, from brunches to afternoon tea.

ESPRESSO

Our all-day dining takes an innovative approach with an expansive buffet spread, featuring Thai, Mediterranean, Chinese, and Japanese favourites.

FIREPLACE GRILL AND BAR

Enjoy contemporary European cuisine with a selection of grilled meats, succulent seafood, seasonal tasting menus, and a comprehensive wine list.

SUMMER PALACE

Savour Cantonese specialties at an elegant setting with an à la carte option, all-you-can-enjoy dim sum selection and set menus.

THEO MIO

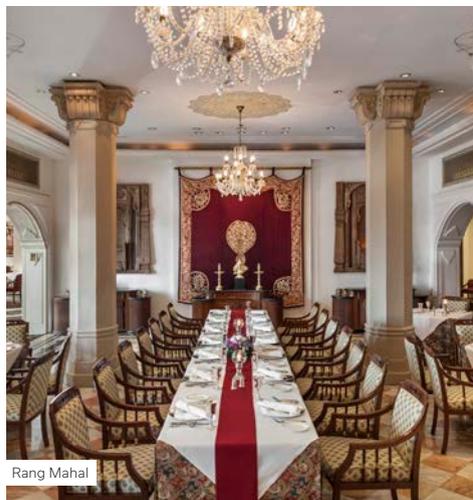
The first overseas venture of Celebrity Chef Theo Randall, Theo Mio serves healthy Italian food using seasonal local ingredients.

For more information or to make a reservation, please call +66 (0) 2656 0444 email: dining@ihgbangkok.com or visit bangkok.intercontinental.com



Live the InterContinental® life


INTERCONTINENTAL
BANGKOK



Rang Mahal

Rang Mahal

Indian | BBB | 📞 🚗

26/F, Rembrandt Hotel & Suites, 19 Sukhumvit Soi 18, 02-261-7050. Open daily 5pm-midnight; Sun noon-3pm



We don't just love Rang Mahal for chef Rajan Misra's (with the restaurant for two decades) rich butter chicken, pillowy naan and other north Indian classics. No other Indian restaurant in Bangkok has the heritage or the views to match this ornately over-the-top hotel institution where the service is always impeccable. Those in the know will always choose the amazing value Sunday brunch.

Exclusively for Citi credit card members

15% discount on a la carte menu and Sunday brunch

Today - 31 Jul 19

Ten-Sui

Japanese | BBBB | 📞 🚗

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



The restaurant's Eastern oasis vibe is echoed in efficiently-crafted dishes that emerge from the kitchen to a roomful of locals and Japanese expats. Of especially good value are the multi-course lunch sets, which, when coupled with the gracious service, help explain why Ten-Sui is consistently packed.

The Local

Thai | BB-BBBB | 📞 🚗

32-32/1 Sukhumvit Soi 23, 02-664-0664. Open daily 11:30am-2:30pm, 5:30-10:30pm



Despite its striking setting—a 100-year-old house that pays homage to Thailand's rich heritage with a faux-museum of antiques and old photos—The Local's menu still manages to take the spotlight. Focusing on hard-to-find Thai court recipes and regional products, authentic Thai flavors burst from century-old recipes like beef in spicy herbal soup and Thai mackerel in coconut milk, all served in a warm and bright dining area.



The Local

ALSO IN THE NEIGHBORHOOD:

El Mercado, Top Tables no. 25! See page 40

Exclusively for Citi credit card members

Get 10% discount on a la carte food menu

Today - 31 Aug 19

**MYSTERY
PANELIST
SAYS...**

“The Local doesn't have the fanciest dining room. It isn't hip or trendy. It is honest family food that isn't afraid to explore new dishes, and it is my first choice for visitors who want to see a lesser known side of Thai cuisine.”



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Phloen Chit

MUST-EAT DISHES



Khai Palo Tom Zaap at Baan



Pomelo Salad of Chargrilled Carabineros at Paste



Lobster and White Asparagus at Savelberg



Red Curry with Grilled Shrimp and Santol at Saneh Jaan



Elements

Artur Steak | BBBB | 📞 🚗

G/F, Bliston Suwan Park Residence, 9 Soi Tonson, Phloen Chit Rd. 02-658-6288, 081-172-7189.

Open daily 11:30am-2pm, 6-10pm



After running some very successful hotel restaurants, Artur Kluczewski packed up all his secrets and opened up his own place. The result is a steakhouse that offers tableside carving, high-end beef and hearty sides, but with a personal touch hotels can't compete with. The meat, too, often outdoes them, thanks to Artur's unerring eye in selecting only the best produce.

Elements International | BBBBB | 📞 🚗

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



The Okura Prestige Bangkok's executive chef Alva Roa worked in tandem with the two Michelin-star Ciel Bleu restaurant at the Okura Amsterdam to reinvent the restaurant's menu last year while holding on to its France-meets-Japan approach to fine dining. Produce from Satsuma beef to Hokkaido scallop get treated with a delicate finesse that really shows off the produce.

Exclusively for Citi credit card members

Get 15% discount for Citi ULTIMA or get 10% discount for Citi Prestige (limit 8 persons /card /table, invalid for group booking and blackout dates are applied)

Today - 20 Dec 19

Gianni Ristorante Italian | BBBB | 📞 🚗

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



Italian fine dining in Bangkok would not be where it is today without Gianni Favro. The longtime chef has delighted local rainmakers and power movers for the past 20 years with Mediterranean-inflected dishes, educating diners on the nuances of Dover sole, burrata and handmade pasta along the way. The refined setting echoes the restaurant's reputation.

»



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JAGOTA



Lenzi Tuscan Kitchen



New York Steakhouse

BRUNCH TIP!



PENTHOUSE GRILL

Amid the walnut veneers and marble panels of the Park Hyatt's top stories, the restaurant's steakhouse roots are not lost during brunch. Giant slabs of Aussie wagyu tomahawk are the star of the occasion, each slice charcoal finished to your choice of done-ness. Elsewhere the kitchen doesn't blind you with choices but focuses on what can be done well: decadent lobster bisque, a la minute steak tartare and a flow of fresh seafood. Thanks to DIY margarita, martini and bloody Mary stands, booze is also a notch above—even if you don't shell out the extra 2.5K for the Billecart-Salmon package.

Lenzi Tuscan Kitchen

Italian | BBBB | 📞 🚗

Ruamrudee Soi 2, Wireless Rd., 02-001-0116.

Open daily 11:45am-2pm, 6-10:30pm

Dark wood and starched tablecloths project an upscale Italian moodiness, but the tone is lightened by the charismatic chef Francesco Lenzi, who works the room offering recommendations and doling out the occasional sample. Cured meats and cheeses from Lenzi's own family farm in Tuscany star alongside creative pasta dishes and wood-fired meats.



Exclusively for Citi credit card members
 Get a complimentary tiramisu for 2 persons valued THB 280 when spending via Citi credit card (limit 1 dish /card /table /sales slip)
 Today - 29 Feb 20

New York Steakhouse

Steak | BBBB | 📞 🚗

2/F, JW Marriott, 4 Sukhumvit Soi 2,

02-656-7700 ext. 4240. Open daily 6-11pm

Onion soup: check. Caesar salad: check. USA prime steak: check, check and check. NY Steakhouse is both old school and superbly satisfying, from the giant headrests on your wingback dining chair to the mirror polish on the tableside salad-mixing bowl. Head chef Kevin B Thomson takes serious pride in maintaining welcoming and flawless standards.



Exclusively for Citi credit card members
 Get 20% discount (blackout dates are applied.)
 1 Apr - 30 Jun 19
 Get 15% discount (blackout dates are applied.)
 1 Jul - 31 Dec 19

»





CAFE CLAIRE

WIRELESS ROAD

Gourmet comfort food served with a streak of sophistication. Featuring a chic, boutique-style atmosphere reminiscent of a Parisian bistro, Café Claire is located in the Oriental Residence Bangkok on Wireless Road.

Chef Eric Weidmann, from the lovely city of Nice in France and a recent winner of the Iron Chef Thailand, has created a carefully selected menu of French classics suited to the city's discerning diners, as well as guests of the Oriental Residence.



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Managed by ONYX Hospitality Group



Pizza Massilia



Saneh Jaan

LUNCH BARGAINS!

Save a fortune with these awesome lunch deals at Phloen Chit's fanciest restaurants.



At **Penthouse Grill**...

B950 gets you the soup of the day plus a starter and main course including steak-frite.



At **Savelberg**...

The B1,650 three-course lunch service includes lobster and quail or North Sea sole.



At **Lenzi**...

Choose between 2-3 courses of classic Italian dishes for just B480 or B520.

Pizza Massilia Italian | BBB | 🚗

15/1 Soi Ruamrudee, Phloen Chit Rd., 02-651-5091.
Open daily 11:30am-2:30pm, 5:30-11pm. Other branch: Sukhumvit Soi 49

Italian chef Luca Appino (La Bottega di Luca) takes an Italy-meets-France approach to pizzas. Pumped out of two massive ovens from Italy, the pizzas here are delicate and refined affairs that often bear extravagant toppings. To that end, try the Mortadella truffle option with organic tomato sauce, fior di latte mozzarella and black truffle sauce.



Exclusively for Citi credit card members

Get a complimentary welcome drink and chef's dessert valued THB 700 for Citi ULTIMA, Citi Prestige, Citi Preferred and Citi Select (limit drink 1 glass /person and limit dessert 1 dish /card /table /sales slip)

Today - 31 Dec 19

Penthouse Grill American | BBBB | 🚗

34-36/F, Park Hyatt, 88 Wireless Rd., 02-011-7480.
Open daily noon-2pm, 6-10:30pm

The multi-story showpiece steakhouse atop the Park Hyatt goes all out. The interior of walnut woods and marble is stunning. The menu of red meat and seafood jumps straight to the premium stuff. The cocktails hit the price-to-quality sweet spot. This is prime date-night material.



Saneh Jaan Thai | BBBB | 🚗

Glasshouse at Sindhorn, 130-132 Wireless Rd., 02-650-9880. Open daily 11:30am-2pm, 6-10pm

Ask locals where they recommend for the pinnacle of Thai dining and they'll likely say here. Old-fashioned *gaeng ranjuan* (a shrimp paste-based soup) and *gai baan kua bai jan* (stir-fried chicken with wild basil) star in a modernist dining room with vaulted ceilings and red design touches.



Exclusively for Citi credit card members

Get a complimentary Thai dessert valued THB 300 when spending via Citi credit card (limit 1 dish /card / table /sales slip)

Today - 30 Dec 19

»



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 hotel
INDIGO
AN IHG® HOTEL
Bangkok Wireless Road

CHAR BANGKOK

VIEW | PRODUCE & SUSTAINABILITY | CHEF NIKOLAS RAMIREZ
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Join us at the top of Hotel Indigo Bangkok Wireless Road for your ideal CHAR experience. CHAR Rooftop Bar has been setting trends for Thailand's cocktail culture since it opened. Come toast a rich history while enjoying breath-taking panoramic views.

Sample a light bite and a few drinks after work or savour a full meal at CHAR Restaurant. Whatever your choice, our culinary team has seasonal offerings to satisfy every craving.

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Savelberg

Savelberg

European | BBBB | 📞 🚗

G/F, Oriental Residence, 110 Wireless Rd., 02-252-8001. Open Mon-Sat noon-2:30pm, 6-9:30pm



Precise. Elegant. French. Henk Savelberg does fine dining in the classic sense of the phrase. Some of your dishes may have a modern flourish—be it shocking orange tableware or neat rows of faux-fish scales atop poached lobster—but the restrained flavor combinations and formal graces are as polished as they come.

Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Dec 19



Sushi Zo

Sushi Zo

Japanese | BBBB | 📞 🚗

G/F, Athenee Tower, 63 Wireless Rd. 064-809-1849. Open Tue-Sun 6-8pm, 8:30-10:30pm



Hokkaido-born head chef Toshi Onishi prepares 18-course omakase dinners that stray from the staunch rules of traditional Edo-style sushi. This means your *shima aji* (striped horse mackerel) nigiri might come marinated in olive oil and topped with Sichuan pepper, or your red snapper cured under a smoke dome.



Yamazato

Yamazato

Japanese | BBBB | 📞 🚗

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



A sushi bar, teppanyaki grill and private dining rooms provide the full force 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 six to eight refined courses spotlighting premium seafood and beef.

Exclusively for Citi credit card members

Get 15% discount on food only for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select card members.

Today - 20 Dec 19

ALSO IN THE NEIGHBORHOOD:
Baan, Top Tables no. 19! See page 34





Signature Sunday Brunch

Every Sunday from 12:30 PM - 3:30 PM at VIU with live music

Delight in a lavish spread, with a wide array of the finest international fare and weekly changing signature highlights, including Singaporean chili lobster claw, Lobster Thermidor, Seared foie gras with port wine reduction, and Wagyu prime rib marble score 4/5.

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159 Rajadamri Road, Bangkok 10330, Thailand stregisbangkok.com



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Phrom Phong



MUST-EAT DISHES



Nawabi Raan at Indus



Tori Paitan Ramen at Mensho Tokyo



Grilled Vegetables at Le Cochon Blanc



Lon Pu Kai at Sri Trat



Cocotte

Cocotte

Western | BBB | 📞 🚗

G/F, 39 Boulevard, Sukhumvit Soi 39, 092-664-6777.

Open daily 11am-2:30pm; Mon-Thu 6-10:30pm;

Fri-Sat 6-10:30pm; Sun 5-11pm

Sukhumvit's rusticated steak and rotisserie meats specialist pairs cosmopolitan lounge bar vibes with the comfort of big portion sharing plates and hearty flavors. Tomahawk steak, burgers, Barbary duck and crispy pig are the orders of the day, as are the cold cuts and cheeses from the restaurant's deli.



Exclusively for Citi credit card members

Get a complimentary drink valued THB 280 for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select and get 10% discount on food only for all Citi card types (limit 1 glass /card /table /sales slip)

Today - 31 Mar 20

Hong Bao

Chinese | BBB | 📞 🚗

104 Sukhumvit Soi 39, 02-662-3565, 092-273-5242.

Open Mon-Fri 11am-2:30pm, 5:30-10pm;

Sat-Sun 10:30am-10pm

The huge crowds that fill this restaurant's bright, light dining space are here for the all-day dim sum presented in a European-style room replete with chandeliers and 18th-century ink drawings. Brisk service and salubrious surroundings complement an endless parade of dumplings, noodles and buns.



JAGOTA





RANG MAHAL
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26th floor of the hotel | Tel: 02 261 7050 | Email: rangmahal@rembrandtbkk.com

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Sunday Brunch : 12 p.m. to 3 p.m.

Live Indian duo : Daily except Mondays

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19 Sukhumvit soi 18, Bangkok.
www.rembrandtbkk.com

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Indus

Indus

Indian | BBB-BBBB | 📞

71 Sukhumvit Soi 26, 02-258-4900.

Open daily 11:30am-2:30pm, 6-10:30pm



From the gorgeous 1960s house and garden to the hyper-vigilant service and rich curries, this restaurant has represented the peak of northern Indian dining in Bangkok for over a decade. If it's a well-executed butter chicken or chicken tandoori you want, this is the place. The 10-course tasting menu takes the cuisine in a more modern, but no less rewarding, direction.

Exclusively for Citi credit card members

Get 15% discount on a la carte menu (food only) from 11:30-14:30

Today - 29 Feb 20



Le Cochon Blanc

Le Cochon Blanc

International | BBBB | 🚗

26 Sukhumvit Soi 33, 02-662-3814.

Open daily 6pm-midnight



The first thing you notice when stepping into the cavernous interior is the gigantic fire pit, usually festooned with a steak or hanging lobster or two. But this is no ordinary barbecue. Seasonal vegetables rule, as does generous but refined plating. Chef Chandler Schultz's live charcoal cooking skills extend to nearly every dish on the menu.

Exclusively for Citi credit card members

Get a complimentary dessert Mango Caloda valued THB 350 when spending THB 2,500 or more /sales slip for 2 persons (limit 1 set /card / table /sales slip)

Today - 29 Feb 20

**MYSTERY
PANELIST
SAYS...**

“My best dinner in the past 12 months was at Sri Trat with about 10 people. We ordered every recommended dish and more. The staff were friendly and witty, while the food was as memorable as the conversation.”



JAGOTA



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Compass Hospitality

thecontinenthotel.com



Mensho Tokyo



Nihon Saiseisakaba



TURNING JAPANESE

PHROM PHONG'S NIPPON LOVE AFFAIR

Some estimates say that, after Brazil, Thailand has the world's largest Japanese population outside of Japan. A walk around the streets of Sukhumvit Soi 31-55 would suggest so, which is awesome news for the neighborhood's restaurant scene. Sultry whiskey dens, smoky izakayas (laws be damned) and omakase sushi counters are not hard to find in these parts, so it's no surprise 40 percent of Phrom Phong's Top Tables nod to the Land of the Rising Sun. *Kampai!*

Mensho Tokyo Japanese | B-BB | 🚗

G/F, RSU Tower, Sukhumvit Soi 31. Open Tue-Sun 11am-3pm, 5-10pm

Tomaharu Shono's Tokyo-to-San Francisco ramen chain elevates the humble soul food beyond the tonkotsu and shio standards. This sleek, monochromatic affair doles out a next-level chicken-based broth furnished with seasonal, local ingredients. The milky-rich tori paitan is a game-changer, topped off with thick-cut chashu pork, two pink, juicy slices of sous-vide duck, and a dollop of tart pickled plum paste.



Nihon Saiseisakaba Japanese | BB | 🚗 🚲

Warehouse 26, Sukhumvit Soi 26, 097-232-4782, 02-070-7676. Open daily 5:30pm-midnight

Following up its 20-plus branches across Asia, this Tokyo-hailing izakaya is all about *motsuyaki*, or Japanese-style nose-to-tail dining. That could mean pork liver topped with sauteed garlic and onion or tender beef tongue, all at prices that will make your wallet sing. More adventurous offerings include grilled pig diaphragm or heart, but the squeamish can opt for chicken meatballs or a chicken teriyaki rice bowl.



Peppina Italian | BBB | 🚗 🚲

27/1 Sukhumvit Soi 33, 02-119-7677. Open Mon-Thu 11:30am-3pm; daily 6pm-midnight; Fri-Sun 11:30am-2:30pm. 6 other branches in Bangkok.

This venture from team Appia remains the go-to for authentic Naples-style pizza, made to stringent Associazione Verace Pizza Napoletana rules. Starring a tangy and pillow-soft crust, only slightly chewy with charred bits from the blazing hot oven, even the simplest pies, like the Marinara with its perfectly acidic San Marzano tomato sauce, shine—though you'd be remiss not to take in a full multi-course feast of pastas and sharing steaks in this warm but well-polished space.





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BANGKOK
QUEEN'S PARK

Special Award



BEST DEBUT RESTAURANT

Sorn

This spot sees Supakorn Jongsiri, the owner of Baan Ice, go back to his southern roots once more, this time in a refined and elegant setting that has set Bangkok tongues blazing (literally). Sourcing ingredients fresh daily from across 14 southern provinces, his approach to cooking focuses on traditional techniques, from charcoal and clay pot cooking, to pressing and squeezing fresh coconut juice. The results have people waiting over two months to try and secure one of 20 seats available in the intimate dining room.



Tsukiji Aozora Sandaime

Philippe Restaurant

French | BBBB-BBBBB | 📞
 20/15-17 Sukhumvit 39, 02-259-4577/8.
 Open Tue-Sun 11:30am-2:30pm, 6:30-10:30pm

63
Points

At this long-established French classic, expect your buttery whole Dover Sole and apple tarte tartin to have been labored over by a chef-owner who's almost always in the kitchen (except when greeting guests post-meal). Go to enjoy the plush, turquoise silk wallpaper and imposing flock curtains, too.

Tsukiji Aozora Sandaime

Japanese | BBBB-BBBBB | 📞
 Compass Skyview Hotel, 12 Sukhumvit Soi 24,
 063-224-1693. Open daily 11:30am-2pm, 5:30-10pm

64
Points

Whether seated in the polished back dining room or at the 12-seat kitchen counter, you'll sense in this Tokyo-born restaurant those little flourishes that make omakase special. The sushi is cut large, pre-slicked in soy sauce and dabbed with freshly grated *hon* wasabi (smooth yet fiery, less nasal than the ready-mix stuff). The earthy-looking rice is loosely compacted, wheathy and seasoned just-so.

Exclusively for Citi credit card members
 Get 10% discount on food only when spending THB 3,000 or more /sales slip
 Today - 31 Dec 19

ALSO IN THE NEIGHBORHOOD:

Sri Trat, *Top Tables no. 17!* See page 32 | Sorn, *Top Tables no. 10!* See page 24 | Haoma, *Top Tables no. 13!* See page 28
 Sushi Masato, *Top Tables no. 15!* See page 30 | Appia, *Top Tables no. 23!* See page 38



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Siam & Chit Lom

Special Award



BEST SUNDAY BRUNCH

Tables Grill

Under chef Hans Zahner, Tables has taken the Bangkok Sunday brunch template and moved it towards something that befits Zahner's French fine dining background. In the words of one Top Tables judge, "It's like being served courses at your table from a real degustation menu—the antithesis of the pig's troughs of pan-seared foie gras." Live stations dot the dining room (a lavishly appointed Pan-Asian interpretation of a steakhouse), creating dishes like Champagne truffle risotto and wagyu striploin with mash so creamy it rivals Robuchon. The house Champagne is Laurent-Perrier but don't forget to have the barman fix you an Old Fashioned as well.



Biscotti



Bull & Bear

Biscotti Italian | BBBB | 🍷 🍴

1/F, Anantara Siam, Rajadamri Rd., 02-126-8866.
Open daily 11:30am-2:30pm, 6-10:30pm

Venetian head chef Andrea Buson steps outside your usual Tuscan and Roman favorites. His green pea risotto bursts with salty strips of pancetta and fresh pea flavor. A slow-cooked octopus tendril showcases Venetian cuisine's seafood roots, plated with chickpea puree and sweet, zesty lemon. Biscotti's after-dark vibe of rich, lacquered woods is as grand as ever.

68 Points

Exclusively for Citi credit card members

Get 50% discount for 2 diners | Get 33% discount for 3 diners | Get 25% discount for 4 diners | Get 15% discount for 5 diners up to maximum of 16 diners | Get 20% discount for single diners for Citi ULTIMA only

Today - 31 Dec 19

Bull & Bear Steak | BBBB | 🍷 🍴

55/F, Waldorf Astoria, 151 Ratchadamri Rd., 02-846-8888.
Open daily 5:30-10:30pm

Center stage in Waldorf Astoria's suite of lavish dining spaces, this red-blooded steakhouse from New York peddles premium-grade beef with all the trimmings. Steaks, seafood towers and other no-nonsense staples arrive from an open kitchen to beautifully appointed dining booths that sit beneath a quilted Thai-pattern ceiling.

67 Points



»



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II

CHEF'S INSPIRATION

▶ Tortellini Della Nonna
with ricotta cheese and
artichokes 430 net

▶ Braised lamb shank
serve with gnocchi

▶ Calzone Napoletano
mascapone cheese, S
Salami Napoli, SN
Red tomato, cau

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TERRAZZA
RESTAURANTE PIZZERIA



MEET THE CHEF

**Rungthiwa
“Fae” Chum-
mongkhon**

Front Room chef de cuisine Fae calls her food “Nordic-Thai.” Fae was born in Chiang Rai, though her chef training is most definitely Nordic. She spent 12 years in Denmark, first in culinary school but later at top Copenhagen kitchens. There’s Noma, of course, but also head chef posts at places like Remouladen, a relaxed spot on Copenhagen’s waterfront. Do not expect to find Front Room’s menu scattered with open-face sandwiches and meatballs (though there are Danish doughnuts as an appetizer). New Nordic is about an ethos, of sourcing locally, respecting seasonality, and introducing diners to new flavor combinations. Try Fae’s Korat beef tartare with over a dozen local herbs and the Nordic-Thai thing starts to make a whole lot of sense.



Jojo

Front Room Thai | BBBB | ☎ 🚗

Waldorf Astoria, 151 Ratchadamri Rd., 02-846-8888.
Open daily 5:30-10:30pm

Unique, daring and challenging, Front Room defies labels. Chiang Rai-born head chef Fae Chummongkhon pulls from her Nordic training to offer tasting menus that also give a nod to her Thai heritage. Some dishes, like an egg yolk and rich mussel veloute, will be familiar, while others—Atlantic salmon with a sweet carrot sauce or toothfish dressed in the salty-bitter tang of sea water—reveal a new way of thinking about flavor.



Jojo Italian | BBBB | ☎ 🚗

The St. Regis, 159 Ratchadamri Rd., 02-207-7777.
Open daily noon-2:30pm, 6-10:30pm

At The St. Regis hotel, Italian fine dining is handled with a respect for the classics. Hearty pastas, crispy-based pizzas and a delicious choice of *carne* share the menu with more creative touches like spaghetti in clarified tomato sauce and *gambas carpaccio* prepared tableside.



Exclusively for Citi credit card members
 For Citi ULTIMA: Get 50% discount for 2 diners | Get 33% discount for 3 diners | Get 25% discount for 4 diners | Get 20% discount for 5 diners (limit up to 10 diners /card /table /sales slip)
 For Citi Prestige: Get 30% discount for 2 diners | Get 25% discount for 3 diners | Get 20% discount for 4 diners | Get 15% discount for 5 diners (limit up to 10 diners /card /table /sales slip)
Today - 31 Dec 19

Menya Itto Japanese | B-BB | 🚗

LG/F, Erawan, 494 Phloen Chit Rd., 02-250-7669. Open Mon-Fri 11:30am-3:30pm, 6-9pm; Sat-Sun 11:30am-9pm

Thanks to a smooth, oil-free seafood and chicken broth that bursts with umami, this Tokyo blow-in has almost singlehandedly broken the stranglehold tonkotsu ramen has held over Bangkokians for so long. Everything here is made with precision (the freshly made noodles in two sizes, the tender, sous-vide toppings) befitting the chic, light-wood surrounds.



LUNCH BARGAINS! Save a fortune with these awesome lunch deals at Siam & Chit Lom’s fanciest restaurants.



At Paste...
For B2,000 per head, the tasting menu is designed for sharing (minimum two people) and charts seven courses of ancient dishes given slightly modern reinventions.



At Ginza Sushi Ichi...
Choose an eight-piece nigiri set at B1,800 or go for the full omakase at B4,000 (a B1,000 saving over dinner).



At Sra Bua...
The “Mini Journey” set lunch costs B1,850 and charts five courses including the signature Maine lobster with red curry sauce.



Lin-Fa



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THE
SUKOSOL
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Tables Grill



Uno Mas



Special Award

STAR SOMMELIER

Vladimir Kojic

Gaggan Anand's long-term sommelier, Vladimir Kojic is making his own name with a new wine bar celebrating the world's most exciting, passionate, inventive and just plain challenging creations—just don't call it "natural." "We prefer low intervention," says Kojic, meaning these fluids taste only of what they've taken from the soil. Pull up a designer couch at Wet to sample grape juice with an awesome back story—Jacques Lassaigne Champagne ("Oh my god, the most creative people working in Champagne"), Sebastian Riffault Sancerre ("The only guy doing it his own way in the Loire Valley")—as well as Gaggan's curries and hits from his past tasting menus.

Sra Bua by Kiin Kiin Thai | BBBBB | 📞

Lobby/F, Siam Kempinski Hotel, 991/9 Rama 1 Rd., 02-162-9000 Ext: 4321. Open daily noon-3pm, 6pm-midnight

Curries turned into ice-cool powder by liquid nitrogen and crab laksa served as a Cornetto are more than just party pieces at this most modern of Thai restaurants. Flavors stick to Thai tradition while wowing with creativity. The vast, double-height dining room is also something to behold.

75
Points

Tables Grill French | BBBBB | 📞

M/F, Grand Hyatt Erawan, 494 Ratchadamri Rd., 02-254-6250. Open daily 6-10pm; Sun 11am-3pm

French-born head chef Hans Zahner (who led the team at Shanghai's Sir Elly's to its first Michelin star) is elevating Grand Hyatt Erawan's steakhouse with Kristal Caviar, jellies, carrot "mille-feuille" and Gillardieu oysters. Choose between a five or seven-course menu of elegant, just-that-little-bit-modern French cuisine, or fall back on the a la carte for USA prime steaks.

73
Points

Exclusively for Citi credit card members
For Citi ULTIMA: Get 50% discount for 2 diners | Get 33% discount for 3 diners | Get 25% discount for 4 diners | Get 20% discount for 5 diners | Get 15% discount for 6 diners or more | Get 15% discount on Sunday Brunch and Set Menu. For Citi other card types: Get 15% discount
Today - 30 Dec 19

Uno Mas Spanish | BBBB | 📞

54/F, Centara Grand at CentralWorld, 999/99 Rama 1 Rd., 02-100-6255. Open daily 4pm-1am

Alfresco 54th-story views make a fitting backdrop to laid-back tapas dishes. Treats like Joselito ham, oysters with dried octopus and potato foam, and wild porcini mushroom croquettes preempt hearty sharing plates of suckling pig and steak. Thirsty? There are a whopping 36 wines by the glass.

67
Points

Exclusively for Citi credit card members
Get 15% discount on food only (excluding Dining Deck zone and Champagne brunch)
Today - 30 Dec 19

ALSO IN THE NEIGHBORHOOD:

Gaa, *Top Tables no. 2!* See page 8 | Gaggan, *Top Tables no. 3!* See page 9
Paste, *Top Tables no. 7!* See page 18 | Ginza Sushi Ichi, *Top Tables no. 24!* See page 39
Smokin' Pug, *Top Tables no. 26!* See page 40



JAGOTA



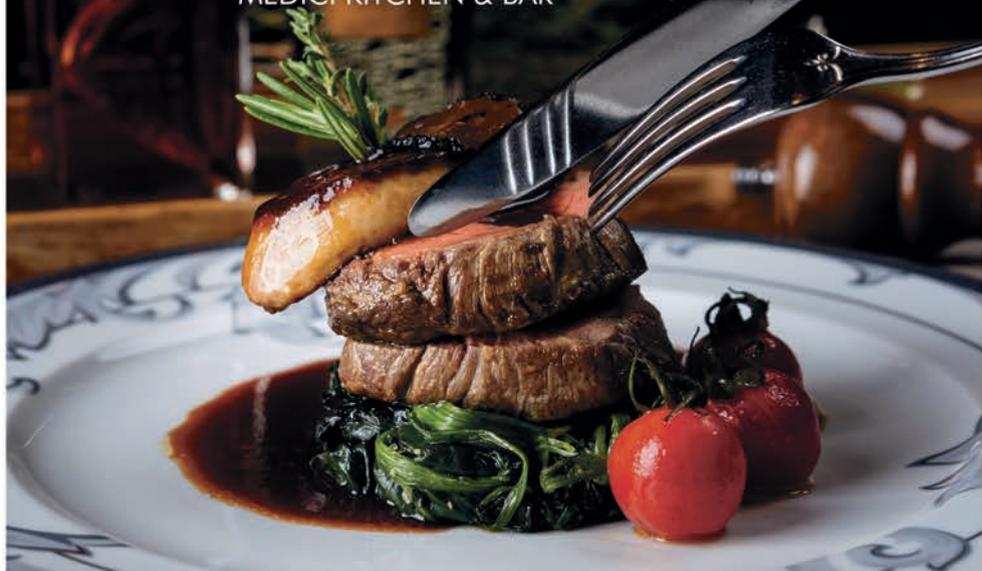
evian



BADOIT

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Silom



Scarlett Wine Bar & Restaurant



Somtum Der

MUST-EAT DISHES



Cheese Soufflé at Indigo



Clams in Lime Broth at Eat Me



Somtam Poo Pla-ra at Somtum Der

Indigo French | BBB-BBBB | 📞

6 Soi Convent, 02-235-3268.
Open daily 11am-11pm

Indigo's wood-raftered dining room sags with marginally -sloshed customers who come for carafes of Cotes du Rhone, terrine de foie gras sliced like it's going out of fashion, and four inch-thick cote de boeuf served with beautifully burnished fries and rich spoonfuls of red wine sauce.



Scarlett Wine Bar & Restaurant

French | BBBB | 📞

37/F, Pullman Hotel G, 188 Silom Rd., 096-860-7990.
Open daily 6pm-1am; Sat-Sun 5pm-1am

Perched 37 floors above Silom, with river views to boot, this wine bistro combines well-executed French comfort food, chargrilled Aussie steaks and a long, long wine list into one sleek yet affordable package. The charcuterie and cheese platters also come highly recommended—just be sure to book well ahead for a spot on the terrace.



Exclusively for Citi credit card members

Get 10% discount on food and non-alcoholic beverages for Citi ULTIMA, Citi Prestige, Citi Premier and Citi Preferred (Sun-Thu)

Today - 31 Sep 19

Somtum Der Isaan | B

5/5 Sala Daeng Rd., 02-632-4499. Open daily 11am-2:30pm, 4:30-10:30pm. Other branch: Thonglor Soi 17

From New York to Tokyo, restaurateur Thanaruek Laoraowirodch has taken true-to-Isaan flavors to the global stage. Back in the colorful Sala Daeng shop-house where it all began, he and chef Kornthanut Thongnum roll out a parade of papaya salads, *laabs* and grilled meats whose execution is a step above their street-side counterparts.



Exclusively for Citi credit card members

Get 10% discount on food only (Thonglor branch only)

Today - 31 Oct 19



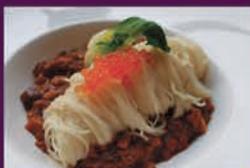
JAGOTA





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YÀO RESTAURANT

Lunch 11:30 am - 2:30 pm
Dinner 6:00 pm - 10:30 pm

YÀO ROOFTOP BAR

5:00 pm - 2:00 am

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Tel +66 (0) 2088 5666

 YAOBANGKOK

 YAOBANGKOK



Special Award



Water Library Chamchuri

LIFETIME ACHIEVEMENT AWARD!

Eat Me

How many Bangkok restaurants that opened 20 years ago still feel fresh, exciting and relevant? Eat Me manages all that and more thanks not only to the hospitality of founder Darren Hausler, but also chef Tim Butler. His cuisine ranges from robust sharing plates to refined celebrations of produce with minimal interference. Perhaps our favorite thing: how accessible it all is. Yes you can drop a lot of money at Eat Me, but you can also visit for a spicy rabbit ragu and a cocktail or two and leave just as satisfied. In a city obsessed with what's new and trending, Eat Me breaks the mould. See page 20.

Water Library Chamchuri

European | BBBB | 📞 🍷

2/F, Chamchuri Square, Rama 4 Rd., 095-085-7777. Open daily 11:30am-2:30pm, 6-10pm

A pioneer on the Bangkok dining scene, Water Library draws on local, seasonal flavors to prepare contemporary European menus to an uncompromising standard. Its glass-walled modernist space is a lesson in "special." The restaurant's founder, Pote Lee, owns a Californian vineyard, and the wine menu here spotlights the best of the region.

73
Points

Exclusively for Citi credit card members
Get 10% discount when spending THB 2,000 or more /sales slip
Today - 31 Dec 19

Zanotti Il Ristorante Italiano

Italian | BBBB | 📞 🍷

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

The grand dame of Bangkok's Italian restaurants draws patrons from around the region for 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.

64
Points

ALSO IN THE NEIGHBORHOOD:

Eat Me, Top Tables no. 8! See page 20



PENTHOUSE BAR+GRILL

JAM ALL NIGHT

PENTHOUSE BARS
LEVEL 35-36

 @Parkhyattbangkok

 PenthouseBarandGrill

 penthousebangkok



JAGOTA

evian

BADJOI

Sathorn



MUST-EAT DISHES



Tofu Dashi with Somen at Mihara Tofuten



River Prawn, Pork Belly Jam and Shrimp Paste at Le Du



Beef Tartare at Ocken



Pizza Margherita at Il Bolognese



Arno's Butcher & Eatery

Steak | BB | 🍴 🚗

2090/2 Narathiwat Soi 20, 02-678-8340.

Open daily 11:30am-10pm

64
Points

When French butcher Arnaud Carre opened his doors he hit upon an unbeatable recipe: well-cooked steaks at reasonable prices. Diners order in the butcher's shop next to the restaurant before they are ushered into a dining room that recalls a makeshift French bistro. You no longer need to wait three weeks for a table, but it is still advisable to book ahead.

Chef Man Chinese | BBBB | 🍴 🚗

3/F, Eastin Grand, 33/1 Sathorn Rd., 02-212-3741,

02-212-3789. Open daily 11am-2:30pm, 6-10pm.

Other branches: Thana City Sports Club, Ratchadamri

72
Points

Book well in advance if you want to join the large Chinese families in enjoying some of the finest Cantonese cuisine and dim sum in Bangkok. Hong Kong-born chef Man Wai Yin's (also behind Chairman and M Krub) Peking duck and oozing lava buns often steal the headlines, but the crisp pork belly and wagyu short ribs are not to be overlooked.

Il Bolognese Italian | BBB | 🍴 🚗

139/3 Sathorn Soi 7, 02-286-8805.

Open daily 11:30am-2:30pm, 5:30-11pm

This downright comforting trattoria looks straight out of an Italian food movie. More important is the pizza pulled from a wood-fired red brick oven: a crust that's wonderfully crisp yet pillowy, moist but burnt in all the right places; the zing of a good tomato base; bountiful toppings. These, without question, are upper-crust pies.

68
Points

»



JAGOTA



BANGKOK'S ULTIMATE IN AL-FRESCO ROOFTOP
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BANGKOK

For more information and reservations

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21/100 South Sathorn Road, Sathorn, Bangkok 10120, Thailand



BARGAIN HUNTING



Saawaan

News-flash: You can eat in Sathorn's best restaurants at bargain prices. We've done the math here and reckon that **Saawaan** (see page 28) has the cheapest Michelin-star tasting menu in Bangkok at B1,950 for 10 courses. But there's more. Every evening, **L'Atelier de Joël Robuchon** (see page 16) offers a limited number of diners its four-course "Discovery Menu" for B1,500, available only through booking platform Tavolos. Our next top tip is an obvious one: lunch. **J'aime's** (see right) set lunch menu offers fantastic value at B1,200 and is available on weekends.



L'Atelier de Joël Robuchon



J'aime by Jean-Michel Lorain

Issaya Siamese Club Thai | BBBB | 🚗

4 Soi Sri Aksorn, Chuaphloeng Rd., 02-672-9040-1.
Open daily 11:30am-2:30pm, 6-10:30pm



Amid the splendor of a beautiful old mansion reinvented with bold colors and wallpapers, chef Ian Kittichai (TV personality, cookbook writer, restaurateur) constructs menus that reinvent Thai classics using premium produce. A whole Maine lobster adds protein to a classic *kapraow* (here made with cumin leaves, not basil), while a condensed presse of crispy-on-the-outside-moist-in-the-middle veal cheek sits in a mild *gaeng kua* (red coconut curry). Its position in Asia's 50 Best Restaurants makes it one of the city's most-checked-in venues.

J'aime by Jean-Michel Lorain

French | BBBBB | 🚗

U Sathorn, 105/1 Sathorn Soi Ngam Duphli,
02-119-4899. Open Wed-Mon noon-2:30pm, 6-10:30pm



The artistic Jean-Michel Lorain of La Cote Saint Jacques in Burgundy chose Bangkok as the setting for this "eclectic fine dining" experience, where top-notch culinary innovation is spearheaded by chef Amerigo Sesti. French classics are achieved while incorporating local ingredients. The dining room, run by Lorain's daughter Marine, emphasizes a "lounge"-style feel.

Exclusively for Citi credit card members

Get 15% discount on food only (except lunch set menu and special menu by Chef Jean-Michel Lorain)

Today - 31 Dec 19

MYSTERY PANELIST SAYS...

"I look for casual experiences that make me feel at home. It's not all fine dining. I love **Il Bolognese's** family service and the atmosphere. It makes me feel like I'm in Italy."





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www.chesa-swiss.com
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JAGOTA





Special Award

BEST YOUNG CHEF

Sujira “Aom” Pongmorn, Saawaan

The buzz around chef Aom began after the first pre-opening dinners at Saawaan in early 2018. As one of our Top Tables panelists put it, “It was deconstructed and reinterpreted but still really Thai—it felt straight away like you were eating at a hit.” Aom’s path to Saawaan’s uncompromisingly thought-through tasting menus comes via some top kitchens. She learned the workings of five-star hotel fine dining at Lord Jim’s before being taught how to reinvent Thai cuisine into liquid nitrogen pellets and syringes of egg noodles at Sra Bua. Aom found her own culinary voice with restaurateurs Adit Vansoh and Fred Meyer, with whom she opened the Baan Padthai noodle shop in her old neighborhood, Charoenkrung, before moving on to Saawaan. Check out no. 14 (page 28) to read about the results.



La Casa Nostra

La Casa Nostra Italian | BBBB | 📞 🚗

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



Come the cooler months, diners flock to the cozy outdoor terrace for the pick of the bottles from the wine cellar and chef Nino Scognamillo’s rustic-yet-refined Italian cuisine. Juicy grilled meats are joined on the menu by “nonna-style” gnocchi and premium produce like Cantabrian anchovies.

Exclusively for Citi credit card members
Get a complimentary Sicilian Cannoli valued THB 290 when spending via Citi credit card (limit 1 dish / card / table / sales slip)
Today - 31 Aug 19

La Scala

Italian | BBBB | 📞 🚗
The Sukhothai, 13/3 Sathorn Rd., 02-344-8888.
Open daily noon-3pm, 6-11pm



Head chef David Tamburini plates up delicious pastas using fresh-from-Italy ingredients (try the Sicilian red prawns and zucchini in a sesame broth) and perfectly roasted *carne*—the lamb saddle with *caci e ova* (a classic egg and cheese sauce) is a must. Amid these sultry and high-end surroundings, the tasting menus also feel right at home.

Le Cabanon

French | BBBB | 📞 🚗
44 Akhan Songkhro Soi 3, 092-568-0444.
Open Thu-Tue 6-11pm, Thu-Mon noon-3pm



From the comforts of an old house down a leafy Narathiwat soi, chef Martine Pailloux scrupulously turns out high-end Mediterranean cuisine that has French expats going gaga. The menu is packed top-to-bottom with premium imported French and Spanish seafood to go into dishes like a classic lobster soup (complete with plump strips of lobster claw).

»





LA CASA NOSTRA

Wine Bar & Italian Restaurant



SATHORN SOI 1/YAEK 2 (SOI GOETHE)

SATHORN / BANGKOK

TEL. 02-287-2402

EMAIL: LACASANOSTRABKK@GMAIL.COM

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JAGOTA



Sathorn



Ocken



Sensi



Sorrento

Ocken International | BBBB | 📞 🚗
 1/F, Bhiraj Tower, 31 South Sathorn Rd.,
 Bangkok, 082-091-6174. Open Tue-Sun
 6pm-midnight; Sat-Sun 10:30am-2:30pm



The same team as Thonglor brunch spot Roast, headed by chef Johnny Liu, here goes in for cross-continental small plates that are built for sharing and unafraid of creative flavor combinations. Highlights on the a la carte menu (separated into five courses) include a butter-aged Angus ribeye and beef tartare with nduja.

Sensi Italian | BBBB-BBBBB | 📞 🚗
 Narathiwat Ratchanakarin 17 Yaek 5,
 02-117-1618, 02-676-4466.
 Open Mon-Sat 5:30pm-midnight



This welcoming Sathorn back-street institution makes the most of its incredible produce. Aside from a la carte, chef Stefano Merlo's tasting menus offer a fun, interactive version of Italian fine dining, pairing dainty creations like a burratta-stuffed tomato caprese salad with heftier meat and pasta plates, including darn-near the best lasagna you're likely to find.

Exclusively for Citi credit card members

Get a complimentary dessert valued THB 340++ when spending via Citi credit card (limit 1 dish /card /table /sales slip, except special events and blackout dates are applied)

Today - 31 Dec 19

Sorrento Italian | BBBB | 📞 🚗
 73 Sathorn Soi 10, 02-234-9933.
 Open Sun-Thu 11am-11pm; Fri-Sat
 11am-midnight



Dating back to the '80s, Sorrento is one of Bangkok's oldest names for Italian food, long before everyone became an expert on authenticity. Saving it from closure, Diageo World Class 2015 winner Pongpak "Ton" Sudthipongse and his partners keep the emphasis on grilled meats and the signature *cacio e pepe* pasta made in a cheese wheel. Reinvented classic cocktails are also well worth your while.

Exclusively for Citi credit card members

Get 10% discount on food only for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred, and Citi Select card members

Today - 31 Dec 19

ALSO IN THE NEIGHBORHOOD:

Sühring, *Top Tables no. 1!* See page 6 | L'Atelier de Joël Robuchon, *Top Tables no. 6!* See page 16 | Le Du, *Top Tables no. 9!* See page 22
 Nahm, *Top Tables no. 12!* See page 26 | Saawaan, *Top Tables no. 14!* See page 28 | Bunker, *Top Tables no. 21!* See page 36 | Mihara Tofuten,
Top Tables no. 22! See page 36 | The Dining Room, *Top Tables no. 27!* See page 42 | Supanniga, *Top Tables no. 29!* See page 44



JAGOTA



evian



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Bang Kapi, Huai Khwang, Bangkok, 10310
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Thonglor & Ekkamai



Special Award



BEST THAI FINE DINING

Bo.lan

Duangporn Songvisava and Dylan Jones prove that greatness doesn't come from compromise.

As Bo.lan reaches its 10th anniversary, its cuisine remains driven by the same principles as when it opened: authenticity, solid research, seasonality, responsibility and, above all, Thainess. The results not only taste sublime but have elevated Thai cuisine on a global level thanks to Bo's Netflix *Chef's Table* special. For our full writeup turn to page 14.



Arroz

Arroz

Spanish | BBB | 📞 🚗

112 Sukhumvit Soi 53, 02-258-7696. Open Sun-Thu 11:30am-10pm; Fri-Sat 11:30am-11pm

Victor Burgos set tongues wagging with a sensationally well-simmered seafood paella, the overwhelming blue-cheese kick of his croquetas, and the rich broth of the *arroz caldoso*. With its terracotta-tiled garden and spacious, Mediterranean-referencing dining room, this is far more than your average tapas bar.

66
Points

Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Aug 19

Baan Ice

Thai | BB | 📞 🚗

Somerset Building, 115 Sukhumvit Soi 55 (Thonglor), 02-381-6441. Open daily 11am-10pm

Inside tip for anyone who can't get a table at Sorn. Supaksorn Jongsi-ri's other restaurant, Baan Ice, boasts just as much flavor and at wallet-friendly prices. His family has roots in the southern region of Thailand, with recipes drawn from his grandma's cookbook. His *pad satooor kapi goong* (stir-fried prawns with sataw beans) and yellow curry with sea bass and coconut shoots are notable for their uncompromising heat. All this comes in a bistro setting that's polished but relaxed.

79
Points

MYSTERY
PANELIST
SAYS...

"I'd eaten at **Upstairs** once before so knew to expect greatness, but the dinner I had at the end of 2018 was on a whole other level. Chef Dan Bark can produce incredible depths of flavor. Arrive hungry and you won't be disappointed."



JAGOTA





Flavored *with* smoke

At Maki Bar, everything is blazed with firewood

Everything at Maki Bar is geared towards afterwork revitalization, with sommeliers guiding diners through the 300 labels of wine, and fragrant smoke from traditional wood fires permeating the chic industrial interiors—think high ceilings, blond wood furniture, and bare brickwork.

Maki Bar meticulously sources its meat from Japan and US. The signature dish here is the Gibiev Venison From Oita japan (B2,400), which employs the century-old Niigata food storing technique of snow-aging, resulting in a mellow and juicy taste. Another calling card is the Furano Ribeye From Hokkaido (B2,800), cooked medium-pink to perfection and running with succulent juices. To get a more rounded taste of the menu, share the wood-fired grilled beef and meat (B2,090) with friends, where you can sample six different cuts.



Sukhumvit Soi 49/6

☎ 02-392-0491

Mon-Sat 5:30pm-midnight
(Last orders 11:30pm)

Thonglor & Ekkamai

Special
Award



Funky Lam Kitchen



Khua Kling + Pak Sod

BEST CHEF'S TABLE

Canvas

While Canvas offers several intimate table set-ups, make sure you request chef Riley Sanders' polished metal counter-top when making reservations. Otherwise you'll miss out on Sanders' personal introduction to dishes while pondering just how someone runs a professional kitchen so serenely. It helps too that we're huge fans of his food—local wagyu beef in a rich truffle sauce, crispy-skinned duck with strawberry and sesame, toasty rice bread topped with a foam of brown butter—as well as the excellent wine pairing.

Funky Lam Kitchen Asian | BB | 🍷 🚗

The Taste Thonglor, 235 Thonglor Soi 11, 02-050-0469.

Open Wed-Sun 6-11:30pm; Mon 6-11pm

Hand-painted rattan blinds, dashes of neon and flickering film projections lend this Laotian restaurant a vibe that's sultry and clandestine. The food pulls no punches, from the herbaceous, x (papaya salad with tempura soft-shell crab) laced with fermented fish paste—funky, indeed! Punchy Asian-inspired cocktails ensure an intoxicating start of a big night out.

72
Points

Khua Kling + Pak Sod Thai | BB | 🍷 🚗

21/32 Sukhumvit Soi 23, 02-259-5189.

Open daily 11am-10:30pm

The southern restaurant against which all other southern restaurants in Bangkok are measured. The list of must-orders ranges from the crab curry with *kanom jeen* and the braised pork belly in Chinese five spice, to the stink beans with shrimp and namesake *khua kling* (a dry mince pork curry), meaning plentiful dining partners are essential if you're to finish.

71
Points



La Bottega Di Luca



Meatlicious

La Bottega Di Luca

Italian | BBBB | 🍴 🚗

2/F, Terrace 49, Sukhumvit Soi 49, 02-204-1731.

Open Tue-Sun 11:30am-3pm; daily 5:30pm-midnight

Head chef Andrea Ortu's menu brims with serious D.O.P. produce scoured from the lengths of Italy—a rich Sicilian pistachio paste to cut through a plate of Brittany lobster and clam gnocchi, a Pecorino cheese foam atop unctuous lamb fragola. Old classics include founder Luca Apino's black truffle cheese risotto and the buffalo mozzarella caprese salad.

Exclusively for Citi credit card members

Get a complimentary welcome drink and chef's dessert valued THB 800 for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select card members (limit 1 set /card /table /sales slip)

Today - 31 Dec 19



Meatlicious

Steak | BBBB | 🍴 🚗

8 Ekkamai Soi 6, 091-698-6688. Open daily 6pm-midnight

Behind this mid-century, rustic-industrial temple to all-wood-grilled meat stands Gaggan Anand, founder of the three-time Asia's 50 Best-winning Gaggan. The tomahawk puts its now ubiquitous competition to shame thanks to a crisp, pepper-encrusted char and a heart that is deep red. Last orders 10:30pm.



Exclusively for Citi credit card members

Get a complimentary "Burnt Ice Cream" for 2 persons valued THB 390 when spending via Citi credit card

Today - 31 Dec 19

MUST-EAT DISHES



Goong Sator at Sorn



Toasted Rice Bread at Canvas



Clams with Fermented Sausage at Funky Lam



The seasonal yum (salads) at Bo.lan

»



JAGOTA





Roast



Teppen



Umi

ALSO IN THE NEIGHBORHOOD:

Bo.lan, *Top Tables no. 5!* See page 14
 Canvas, *Top Tables no. 16!* See page 30
 Upstairs, *Top Tables no. 18!* See page 32

Roast American | BBB | ☎ 🚗

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



Welcome to Bangkok brunch nirvana. Crisp, rustic fries, tender steaks, fresh salads and eggy breakfast dishes are this Thonglor bistro's stock trade, served amid cool concrete monochromes, subway tiles and smoky orbs of incandescent light. The giant stacks of waffles and serious coffee are great, plus they'll serve you a nice selection of biodynamic/natural wines.

Soul Food Mahanakorn

Thai | BBB | ☎ 🚗

56/10 Sukhumvit Soi 55 (Thonglor),
 02-714-7708. Open daily 5-11pm;
 Sat-Sun 11:30am-3pm



This "Thai-style izakaya" excels in the type of creative spins on traditional street food favorites that set pulses racing. Set on still-buzzy Thonglor, the brainchild of food writer Jarrett Wrisley and wife Candice Lin keeps things fresh with weekly specials, a laid-back vibe and a signature cocktail list brimming with creativity.

Teppen Japanese | BBB | ☎ 🚗

12/2 Sukhumvit Soi 61, 063-205-1889.
 Open Mon-Fri 6pm-midnight; Sat 5pm-
 midnight; Sun 5-11pm. Other branch:
 Sathorn, 02-237-2537



This salaryman stronghold now has branches in Sathorn and Thonglor, but it's the wood-dominated Ekkamai original that continues to offer one of the warmest izakaya experiences in town. Enter the slender house prepared for an intoxicating mix of whiskey highballs, Japanese pub grub done right, and staff just as rowdy as the guests.

Umi Japanese | BBBB | ☎ 🚗

46/4 Sukhumvit Soi 49, 02-662-6661.
 Open Tue-Sun noon-2pm, 6-11pm.
 Other branch: Gaysorn Village



One of the few omakase specialists with a Thai chef at the helm builds its name on hard-to-source seasonal ingredients, whether it's *nama-sujiko* (fresh salmon roe) or *shinko* (small gizzard shad). Chef Banphot Boonklom (Gaysorn branch) and right-hand man Chokchai Meemana (Thonglor) make their nigiri sushi with two types of rice (seasoned with either white or red vinegar) at a classic sushi counter with limited seats.





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Takumi, meaning skillful and clever; is a spirited contemporary Japanese restaurant which highlights the art of cooking and leaves a lasting impression of simplicity and authenticity. There are four private rooms available for a more intimate dining experience as well.

A major highlight of the restaurant signature dishes include Sashimi, Foie Gras and Wagyu Beef aburi sushi, Norwegian Salmon, or Maguro Tuna Sashimi. Set lunch and dinner menus are equally irresistible. A la carte menus offer yet broader selections. Don't miss the Sashimi Hotatae, Unagi Don, Hamachi Teppanyaki, Grilled snow fish with teriyaki sauce and more. Enjoy a wide variety of over a hundred dishes at the lunch and dinner buffet everyday at the Reservations are highly recommended.

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Best of the Rest

MUST-EAT DISHES



Chicken Movie with See-ra-cha Sauce at Bo.lan



Somtam Pu Plara at Phed Phed



Bun Bo Hue at Tonkin Annam

ALSO IN THE NEIGHBORHOOD:

Baannual, *Top Tables* no. 28!
See page 42



Bangkok Bold Kitchen Thai | B-BB | 🚗 🚶

2/F, Riverside Plaza, Charoen Nakorn Rd.,
096-626-4519. Open daily 11:30am-10pm

72
Points

From a reservations-only shop-house in the Old Town to a ritzy riverside mall, Bangkok Bold has retained the robust flavors of chef Chortip “Nhoi” Ouypornchaisakul. Try their stir-fried Thai mackerel with chili pepper, climbing wattle and pork crackling or rice noodles with crab curry.

Err Thai | BBB | 🚶

394/35 Maharaj Rd., 02-622-2292.
Open Tue-Sun 11am-4pm, 5-9pm

70
Points

At this riverside shop-house in the shadow of Wat Po, chef couple Duangporn Songvisava and Dylan Jones of Bo.lan curate down-to-earth street-food favorites and one-plate specials, but with quality ingredients and expert culinary techniques. Ignore the tourists and focus on the simple stir-fries, pickles and sausages with organic rice and careful cooking. A bonus are the cocktails featuring hard-to-find local spirits.

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 signature mocktail valued THB 500++ when spending THB 1,500 or more /sales slip (limit 2 glasses /card /table /sales slip)

Today - 31 Aug 19

Phed Phed Thai, Isaan | B-BB | 🚗 🚶

Phahon Yothin Soi 8, 097-918-1175, 098-263-5715.
Open Mon-Sat 11:30am-8pm

63
Points

Small in size but bursting with heady spices, this Isaan restaurant is a bookings-only affair pretty much any night of the week. The owners draw on their Nakhon Phanom roots in pungent and fiery creations that are not for the faint-hearted. You'll want to call ahead to reserve the *ko moo yang* (grilled pork neck) and *gaeng om* (spicy vegetable soup with pork).

Tonkin Annam Vietnamese | BB | 🚶

69 Maharaj Rd., 093-469-2969. Open Wed-Mon 11am-9:30pm

69
Points

This sleek two-story shop-house near Wat Pho takes a deep-dive into Vietnamese cuisine, serving up lesser-known, region-specific dishes you won't often find in Bangkok. Highlights include the *bun bo Hue*, a noodle soup made to a family recipe that's richer and heavier than pho, or the *banh cuon*, silky rice crepes stuffed with ground pork and plentiful chives.

New Restaurants 2019

In addition
to all the new
openings that
made our
Official
Selection, check
out Bangkok's
best new
restaurants.



The DAG

Unit 5, Warehouse 30,
Charoenkrung Soi 30,
087-363-2629.

Open daily noon-10pm

The Barb guys take over the big open kitchen at Charoenkrung design complex Warehouse 30 to serve a menu of local ingredients that changes every one-to-two weeks at one single, long communal table.



Aesop's

120 Sala Daeng Soi 1/1,
062-567-7751. Open Mon-Sat
5pm-midnight; Sun
noon-11pm

Head to Sala Daeng for hearty Greek classics and an ouzo-fueled party atmosphere.

Exclusively for Citi credit card members

Get 10% discount on food only and get a complimentary smashing plate valued THB 50 when spending via Citi credit card

Today - 30 Sep 19



Ginza Tenharu

3/F, Gaysorn Centre, Gaysorn Village, 999 Phloen Chit Rd., 02-070-0014.

Open Tue-Sat noon-2:30pm, 6-11pm; Sun
noon-2:30pm, 6-10pm

Tempura omakase—a chef's selection of premium deep-fried produce like enomuro Hokkaido scallop and creamy sea urchin served around a sushi-style counter—from the team behind Ginza Sushi Ichi.

Exclusively for Citi credit card members

Get 5% discount when spending THB 7,000 or more /sales slip

Today - 28 Feb 20



Billy's Smokehouse

Mahatun Plaza, 888 23-24
Phloen Chit Rd., 02-651-4398. Open Mon-Sat
11:30am-11pm

The mastermind behind Osito Unique Spanish and La Monita whips out smoked beef brisket and short ribs cooked Texas style, coated only with salt and pepper and smoked for 20 hours using oak wood.



io Osteria

1/F, The Groove @ Central World, Rama 1 Rd., 02-117-3826. Open daily
11am-midnight

Fresh-out-of-the-oven Roman-style pizza and decadent pasta served up in a bustling deli atmosphere.



Cagette

5 Yen Akat Rd., 02-249-1684. Open Tue-Sun
11:30am-10:30pm

Hidden among the branches above Yen Akart, this deli-cum-restaurant offers up a bounty of fresh seafood, stinky cheeses and simple French comfort dishes.



Koi

39/F, Sathorn Square, Narathiw Rd., 080-3535-197, 02-108-2005. Open daily 6 pm-midnight, Mon-Sat 11:30am-2:30pm

The California-born brand boasts a sultry ambience and fusion-y, Japanese comfort food like spicy tuna on crispy rice cakes or wagyu beef with mashed potatoes.

Exclusively for Citi credit card members

Get 10% discount when spending THB 1,000 or more /sales slip for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select or get 5% discount when spending THB 1,000 or more /sales slip for other Citi card types and get a complimentary KOI signature drink valued THB 380 for all card types (limit 1 glass /card /table /sales slip)

Today - 30 Sep 19



New Restaurants 2019



La Lupita

2/F, Revolucion, 50 Sathorn Soi 10, 02-235-4822. Open Tue-Sat 6pm-11pm

Making no concessions to Tex-Mex flavors, Mexican chef Sergio Velazquez rolls out uncompromising flavors in the guac-laden Tacos Suaderos and the Ceviche Acapulco that tastes as if it's been plucked fresh from the Pacific coast.



Nabah Grill & Sky Lounge

16/F, Solitaire Hotel, Sukhumvit Soi 11, 02-081-3815. Open daily 5:30pm-2am

This elegant Mughal-style dining hall spans Indian and Mediterranean cuisine, but the former provides most of the highlights, whether a comforting *rogan josh* (tender lamb stew) or *saag paneer* (cubed cheese in smooth spinach sauce) with some garlic naan bread.



Nonna Nella by Lenzi

G/F, CRC Tower, All Seasons Place, 87/2 Wireless Rd., 02-038-2184. Open daily 11:30am-10pm

Chef Francesco Lenzi's follow-up to Lenzi Tuscan Kitchen does away with the starched tablecloths and goes for wholesome Italian fare: think thin-crust pizza, rich, al dente pastas and classics like pork loin *scallopini*.

Exclusively for Citi credit card members

Get a complimentary panna cotta with strawberry sauce for 2 persons valued THB 200 when spending via Citi credit card (limit 1 dish / card / table / sales slip)

Today - 31 Dec 19



Odtomato

Park 24 Building, 68/1-4 Sukhumvit Soi 24, 094-312-2355, 02-258-5395. Open Mon-Sun 6pm-midnight; Sat-Sun 11am-3pm

Blending Aussie bistro culture with the buzzing vibe of high-end Bangkok, this Phrom Phong venture rolls out hits like Ohira beef Wellington.

Exclusively for Citi credit card members

Get complimentary Ferrero Rocher ice cream valued THB 195 for Citi ULTIMA, Citi Prestige, Citi Premier, Citi Preferred and Citi Select (limit 1 dish / card / table / sales slip)

Today - 28 Feb 20



Primal

Rama 9 Soi 49, 02-046-5332. Open daily 11am-10pm

Rama 9's modern-industrial steakhouse goes where other meat specialists dare not tread.



R.Haan

131 Sukhumvit Soi 53, 02-059-0433. Open daily 6-11pm

The new Thai fine-dining operation from celebrity chef Chumpol Jangprai is all about seasonal ingredients in a traditional setting reminiscent of the early Rattanakosin era.

Exclusively for Citi credit card members

Get complimentary signature mocktail "Sod-Chean" and 1 special dish valued THB 1,024 (limit 1 set / card / table / sales slip)

Today - 31 Dec 19



Ryunabe

71/1 Sathorn Soi 10, 02-635-3673. Open Tue-Sun noon-10pm

Hailing from the snowy fields of Niseko, Hokkaido, Ryunabe offers Cantonese-Japanese hot-pots of seriously premium meats and seafood.



Sonny's

Charoenkrung Soi 47, 086-516-2965. Open Wed-Fri 6-9pm; Sat-Sun noon-3pm, 6-9pm

The unpretentious interiors—checked tablecloths and net curtains—match the gimmick-free, ever-changing chalkboard menu of well-executed and affordable French cuisine.



Sushi Misaki Nobu

M/F, Bandara Suites Silom, Sala Daeng Soi 1, 062-495-2386. Open Tue-Sun 5-10:30pm

Masahiro Misaki teams up with Nobuhiro Nagasaki, with whom he previously worked at Ginza's acclaimed Sushi Tokami, to offer a second branch of Bangkok's Misaki omakase counter.

Exclusively for Citi credit card members

Get a complimentary drink valued THB 200 when spending via Citi credit card (limit 1 glass /card /table /sales slip)

Today - 31 Aug 19



Taan

25/F, Siam @Siam Design Hotel, 865 Rama 1 Rd., 065-328-7374. Open daily 5:30pm-midnight

Perched 25 floors above Siam, this ambitious restaurant looks to squeeze the best out of local produce in familiar Thai recipe with contemporary tweaks.



Table 38

G/F, Ashton Morph 38, 8 Sukhumvit Soi 38, 083-399-9888. Open Tue-Sat 5pm-midnight

Chef Andy Yang, whose Thai restaurant Rhong-Tiam won a Michelin star in New York back in 2009, is behind this very exclusive, very swanky Thai chef's table which whips out flavorful exercises in deconstruction.



Tenshino

Pullman King Power, 8-2 Rangnam Rd., 02-680-9999. Open daily 6-11pm

Serving Japanese food with a French twist, this eclectic space feels like walking into the home from *The Royal Tenenbaums*.



Taan Char-coal Cooking

68/6 Sukhumvit Soi 31, 086-303-1211. Open Mon-Sat 5:30-11pm

A welcoming spot that's devoted to Thai natural charcoal and meat from farms in Korat, Surin and Surat Thani.

Exclusively for Citi credit card members

Get a complimentary dessert valued THB 200 when spending THB 2,000 or more /sales slip (limit 1 dish /card /table /sales slip)

Today - 29 Feb 20



Urbani

39/F, Sathorn Square, 98 North Sathorn, 02-233-1990. Open Mon-Fri 11am-11pm; Sat 6-11pm

This sleek opening from the Umbria-headquartered Urbani Tartufi, which boasts of being the world's number-one truffle dealer, shows how delicious this delicacy really can be.



White Lies

153 Ratchadamri Rd., 065-319-8877. Open Mon-Sat 6:30-10pm

An elegant cream and marble dining room plays host to chef Maurizio Menconi's Italian fine-dining reinterpretation of the Japanese omakase concept.



JAGOTA



Dining Essentials



Amaya Food Gallery

847 Petchburi Road Bangkok, Amari Watergate, Amaya Food Gallery. 02-653-9000.

Indulge in the large selection of Thai and international dishes with Amaya's world-class offerings such as its Friday seafood night, pan-Asian buffet and more. These include a range of fresh-made food at live cooking stations, delicious salads, desserts, stir-fries. There are various themed food specials throughout the year as well.



Akira Back

Akira Back, 37/F, Bangkok Marriott Marquis Queen's Park, 02-059-5999. Open daily 6-11pm; Sun noon-2:30pm

When eating at the sky-high Bangkok outpost of American-Korean celeb chef Akira Back, make sure you order to share. The distinctive "East-meets-West" menu's designed for it. Don't miss highlights like the umami-rich fresh tuna pizza, AB tacos, baked crab hand rolls and 48 hours wagyu short rib.



Baan Ice

Baan Ice, Somerset Building, 115 Sukhumvit Soi 55, 02-381-6441. Open daily 11am-10pm

Inside tip for anyone who can't get a table at Sorn: Supakorn Jongsiri's other restaurant, Baan Ice, boasts just as much flavor and at wallet-friendly prices. His-family has roots in the southern region of Thailand, with recipes drawn from his grandma's cookbook. All this comes in a bistro setting that's polished but relaxed.



Benihana

Avani Atrium Bangkok Hotel, 1880 New Petchaburi Rd., 02-718-2000. Open daily 5:00pm-10:30pm; Sat-Sun (brunch) noon-3:00pm

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. The decor is ideally suited for large parties that sit surrounding the chefs.



Bo.lan

24 Sukhumvit Soi 53, 02-260-2962. Open Tue-Sun 6-10:30pm; Sat-Sun noon-2pm

A champion of sustainable food, Bo.lan has won a Michelin star for two consecutive years. It's headed up by world-famous chef couple Duangporn Songvisava and Dylan Jones. The menu changes quarterly based on the freshness of seasonal produce it sources from its own garden and Thai farms.



Café Claire

Oriental Residence, 110 Wireless Rd., 02-125-9000. Open daily 6am-10:30pm

Right next to the US Embassy's leafy compound, this elevated diner highlights some of the best in cooking, such as a recent showcase of famed Chef Eric Weidmann's winning five-course French tasting menu from Iron Chef Thailand. Highlights include four kinds of oysters and capped with a crispy lava egg to wrap things up.



La Casa Nostra

22 Sathorn Soi 1 Yaek 2 (Goethe),
02-287-2402. Open Mon-Sat
11:30am-2:30pm; Mon-Thu 5:30-
11pm; Fri-Sat 5:30pm-midnight

Taking over a stately old home on Sathorn's tiny Soi Goethe, this Italian restaurant has well-heeled crowds going gaga for its low-key vibe, rustic-yet-refined Italian cuisine, and one of the best wine lists in town. Food takes a comforting route with cold cuts, pastas and grilled meats.



CHAR Bangkok

25-26/F, Hotel Indigo, 81 Wireless Rd.,
02-207-4999. Open daily 6pm-
midnight

Be sure to head to this rooftop bar with an empty stomach because it's not just about the drinks here. CHAR actually takes up the top two stories of the recently opened Hotel Indigo, with a stylish dining room downstairs and the rooftop bar up above that benefits from those amazing views across Wireless Road.



Chesa

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

This venerated-yet-unassuming restaurant could be the culinary equivalent of a Swiss watch: not ostentatious, but filled with delicacy. Besides a laid-back atmosphere in the standalone house, the service here is attentive and zippy. Still, the focus here remains on Swiss specialties like melted raclette cheese with pickles and potatoes.



Chon

The Siam, 3/2 Khao Rd., Bangkok,
02-206-6999. Open daily noon-
11pm

The luxurious Siam Hotel is a destination in itself, and its signature restaurant, Chon, is no less beautiful than the rest of this sprawling, art deco-themed riverside mansion. The food is simple and authentic, with dishes that represent Thailand's various culinary regions, from the curries of Chiang Mai to papaya salads of Isaan.



Club Marriott

02-091-1001,
www.myclubmarriott.com

Club Marriott provides savings off food and beverage of up to 30%, invites to exclusive events, birthday rewards, and favorable accommodation rates. You get these in 16 countries across 17 brands. Spa and fitness lovers can save up to 50% at related hotel venues. On top of all this, members get seven complimentary buffet vouchers (for two people) and fifteen 50% off group dining vouchers.



EMBASSY ROOM

Park Hyatt Bangkok, 9/F, Central Embassy, 88 Wireless Rd., 02-011-7430. Open daily noon-2pm,
6pm-10pm

A modern European restaurant that focuses on simple and delicious dishes through a range of a la carte options and carefully selected tasting menus. Dishes are sourced from local, sustainable and fresh ingredients, including hand-selected seasonal organic produce from around the world.



JAGOTA



Dining Essentials



Front Room

Waldorf Astoria Bangkok (Lower Lobby), 151 Ratchadamri Rd., 02-846-8888. Open daily 5:30-10:30pm

Unique, daring and innovative, Front Room defies labels. Chiang Rai-born head chef Fae Chummongkhon graduated culinary school in Denmark before working the top New Nordic kitchens (Noma included). Waldorf Astoria launched Front Room to introduce Fae's tasting menus that don't just rely on imported expensive ingredients.



Kisso

8/F, The Westin Grande Sukhumvit, 259 Sukhumvit Soi 19, 02-207-8000. Open daily noon-2:30pm, 6-10:30pm

This authentic Japanese restaurant goes above and beyond the typical minimalist aesthetic with its liberal use of weathered copper and leather. On top of getting imported ingredients and materials from Japan, the chef rotates his menus according to seasonality.



HI-SO

29/F, SO Sofitel Bangkok, 2 Sathorn Rd., 02-624-0000. Open daily 5pm-1am

One of Bangkok's premiere rooftop venues and the winner of BK's "Best Rooftop Bar" in the inaugural BAD Awards 2017. HI-SO is home to some of the city's hottest parties, a rotating selection of world-class DJs and access to a decent, mouth-drooling tapas selection as well as being one of the top cocktail spots in town.



Lin-Fa

Sri Ayutthaya Rd., 02-247-0123. Open daily, 11:30am-2:30pm, 6pm-10:30pm

The Sukosol's legendary Chinese venue is as elegant as it gets and has been a beacon for the city's hi-so crowd for years. Drawing on seasonal and local produce, the chefs here whip up classic Chinese dishes that don't stray too far from the fundamentals.



J&P Jasco

1143/1 Srinakarin Rd., 02-7212332.

J&P Jasco is one of Thailand's most reliable kitchen equipment distributors—trusted by national hotel chains, restaurants and hospitality groups. Its two locations (one in Bangkok and the other on Chiang Mai's Mahidol Road) are stocked to the brim with the world's best equipment and utensils.



Madison

G/F, Anantara Siam, 155 Ratchadamri Rd., 0-2126-8866. Open daily 11:30am-2:30pm, 6pm-10:30pm

This steakhouse has remained firm through many culinary fads by sticking to what it does best: quality meat with seamless service in a tasteful, contemporary setting. Discerning diners flock to Madison on Sundays for one of the better bunches in town, but weeknights are also popular for business and family gatherings, thanks to quality imported ingredients and one of the better wine lists in town.



Maki Bar

49/6 Sukhumvit Rd., 02-392-0491.
Open Mon-Sat 5:30pm-midnight

Everything at Maki Bar is geared towards afterwork revitalization, with sommeliers guiding diners through the 300 labels of wine, and fragrant smoke from traditional wood fires permeating the chic industrial interiors. The menu highlights the best cuts of meat money can buy, but keep the cooking and aging techniques on the more traditional end of things.



Market Café

4/F, Hyatt Regency Bangkok Sukhumvit, 1 Sukhumvit Soi 13, 02-098-1234. Open daily 6am-10:30pm

Taking over the full fourth floor of the new Hyatt Regency Bangkok Sukhumvit, Market Café one-ups other hotel Thai restaurants through its menu of regional dishes that don't hold back on fiery flavors. It's all served up in a tasteful blend of dark wood, shimmering copper and decor touches that give nods to traditional kitchenware.



Medici Kitchen & Bar

G/F, 55/555 Soi Langsuan, 02 630 4000. Open daily noon-2:30pm, 6-11pm

Medici fuses the cuisines of Italy's Mediterranean coastline with influences from its neighboring countries to create something they call "inspirational Italian cuisine". Here they have also combined dinner with theater, from rich thematic operatic performances, to special event entertainment. The selection of wines, cocktails and spirits remains as extensive as always.



Medinii

35/F, The Continent Hotel, 413 Sukhumvit Rd., 02-686-7000. Open 5:30pm-11pm

The sleek Italian restaurant atop The Continent hotel has a lot going for it, not least the amazing city views. If you can't get a table beside the floor-to-ceiling windows, then try and grab one of the slouchy sofas for a languorous meal of pastas and other Italian classics—definitely a good choice if you are hankering for some Med flavors.



Mexicano

1/F, Rembrandt Hotel & Suites, 19 Sukhumvit Soi 18, 02-261-7060. Open Sun-Thu 6pm-midnight; Fri-Sat 6pm-1am; Sat-Sun brunch 12pm-3pm

Mexicano is nothing less than a Bangkok legend. It's one of the city's original Mexican restaurants and is still providing some of the best authentic Mexican food in town. Savor the aromas and authentic tastes of Mexican cuisine and a great selection of margaritas and tequilas.



Moon Bar

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

After an extensive renovation, the Banyan Tree's flagship rooftop experience is a thing to behold. Sitting on the 61st floor, Moon Bar boasts some of the best views of Sathorn and even features a modified viewpoint that extends out if you are a sucker for vertigo. Speaking of which, the so-called Moon Walk is connected to Vertigo restaurant, which dishes out some seriously good eats.



JAGOTA



Dining Essentials



Nagiya

Room 105, 1/F, Nihonmachi, 115 Sukhumvit Soi 26, 02-258-2790. Open Mon-Fri 5pm-midnight; Sat-Sun noon-midnight

With Nippon kitsch plastered all over the bar kitchen, this place is filled with an energetic atmosphere from the thunderous bellows from the cooks as patrons come and go. Come to eat their hot pots while enjoying their two-page menu of sochu and the hearty nabe whenever you've got a salary slip.



Pagoda

4/F, Bangkok Marriott Marquis Queen's Park, 199 Sukhumvit Soi 22, 02-059-5999. Open daily 11:30am-2:30pm, 6-10pm

Thanks to a heavy focus on making the most authentic Chinese cuisine possible, the staple Cantonese restaurant at Bangkok Marriott Marquis Queen's Park is one of the best such restaurants in town. Here, they serve up several delicacies, including delectable dim sum, steamed dumplings, spring rolls and pork buns, and golden chicken.



Patissez

3/F CentralWorld, 095-8697396. Open daily 10am-10pm BTS Chidlom

Befitting its worldwide reputation for Freakshakes, this Australian-hailing venue whips up monstrous milkshakes towered with piles of sweet delicacies. Patissez also offers up some of the best, high-calorie fusion dishes for cheat day. On top of all this, they serve some great coffee creations made with locally sourced beans.



Praya Kitchen

3/F, Bangkok Marriott Hotel The Surawongse, 262 Surawong Rd., 02-088-5666. open daily 6-11am, noon-3pm, 6pm-10:30pm

Praya Kitchen is known for its signature whole spit-roast chicken, doused in whiskey and set alight tableside. Other creations include fried oyster fritters with chili sauce and a crabmeat-loaded Southern tumeric curry. The food is served in a vast, open-kitchen space with huge, original art motifs replicated from temple murals.



Rang Mahal

26/F, Rembrandt Hotel & Suites, 19 Sukhumvit Soi 18, 02-261-7050. Open daily 5pm-midnight; Sunday brunch 12pm-3pm

The award-winning Indian restaurant offers one of the best rooftop dining experiences in Bangkok. Amazing Thailand outside, incredible Indian inside, with traditional service and atmosphere as well as stunning views of the city skyline.



Salathip

G/F, Shangri-La Hotel, 89 Soi Wat Suan Plu, 02-236-7777. Open daily 6pm-10:30pm

Enchanting diners with authentic Thai cuisine, Salathip's signature teak pavilions celebrate Thai chic with a dash of drama. Dine under the sky on the romantic riverside terrace adjoining the pool gardens while enjoying live classical Thai music and dance performances.



Sky on 20

26/F Novotel Bangkok Sukhumvit 20, 19/9 Sukhumvit 20, 020-094-999. Open daily 5pm-1am

Sky on 20 offers laidback garden vibes and views of both Sirikit Lake and Benjasiri Park. The cocktails are fruity, but not too sweet, and come at very wallet-friendly prices. There are plenty of snacks, too, like the spicy Spanish chorizo with squid and the parma ham pizza.



Somtum Der

351/2 Sukhumvit Soi 55 (Thonglor) 02-714-7508. Open daily 11am-2:30pm, 4:30-10:30pm

This restaurant brings typical street food into a vibrantly modern shop-house setting. It presents authentic flavors that are not as sweet as Bangkokians usually like. Highlights include the tum sua Sakon Nakhon, which comes with freshwater crab and kratin beans. Drinks like Beer-lao Dark and martinis made with lemongrass-infused vodka are worthy accompaniments.



Sushi Ichizu

Sukhumvit Soi 39, New Petchaburi Rd., 065-738-9999. Open Tue-Sun 5:30pm-10:30am

Reservations here are only available two months ahead as the chef, Toda Riku, who already boasts 12 years' experience in the Edo-style sushi game and once occupied a one-Michelin-starred restaurant in Tokyo, whips up sushi bites in high demand. Here, feast on fresh produce from Toyosu Fish Market during a 16-course omakase dinner.



Tables Grill

M/F, Grand Hyatt Erawan, 494 Ratchadamri Rd., 02-254-6250. daily 6-10pm; Sun 11am-3pm

Chef de Cuisine Hans Zahner uses a wealth of Michelin experience to create seasonal menus that take the best bits from contemporary French cooking while showcasing regional Thai produce, many of which are sourced directly from the Royal Project in Chiang Mai.



Tann

25/F, Siam @ Siam Design Hotel, 865 Rama 1 Rd., 065-328-7374. Open Mon-Fri 12-2:30pm, 6-11pm; Sat-Sun 6-11pm

Perched 25 floors above Siam @ Siam, this ambitious Thai restaurant bills itself as "hyper-local innovative Thai cuisine" in reference to the seasonal ingredients it sources from independent farmers around the country, and the cooks squeeze the best out of local produce without necessarily playing to the recipe rule-book.



Terrazza

8/F, Pathumwan Princess, 02-216-3700. Open daily 6:30-10:30pm

Championing locally sourced produce and a mixture of fine imported ingredients, Terrazza's poolside location and far-reaching Mediterranean menu are unmistakably modern and romantic-feeling. The steadfast Italian dishes and impressive wine list take this beyond simple hotel restaurant fare as well.



JAGOTA



Dining Essentials



Theo Mio

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

The first overseas venture of British TV chef Theo Randall, who starred in BBC Two's culinary competition *The Chef's Protege*, 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.



Viu

12/F The St. Regis Bangkok, 159 Rajadamri, 02-207-7777. Open Mon-Sun 6-11am, 12-3:30pm, 6-11pm

Viu embraces captivating views of the Royal Bangkok Sports Club and city skyline. Enjoy an elegant dining experience that includes lavish menus from live cooking demonstrations by day to a New York bistro inspired menu by night. Its Sunday Brunch is a grand buffet experience, with a luxurious slate of seafood on ice, prime cuts of meat and flavors from around the globe in limitless supply.



Wanghinghoi

Petchaburi Rd., 091-979-6226. Open daily 6:30pm-midnight

This restaurant is tucked in a secret garden dotted with real fireflies. It's only temporary, though, with a planned lifespan of 18 months. They rotate a selection of different menus, all based on seasonal ingredients. Currently, the offering focuses on a "water" theme, as part of the year-long plan for "Earth, Wind, Water, and Fire".



Yamazato

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

The Okura Prestige Bangkok's signature Japanese restaurant located on the 24th floor has a well-deserved international reputation under the guidance of Master Chef Shigeru Hagiwara. The restaurant puts a beautiful focus on the details, from the intricate plates to the carefully selected decor.



Zoom

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

Anantara Bangkok Sathorn's 40th floor venue has 360-degree views. Spacious wooden patios and dim lights bring a sense of intimacy—but a whopping 192 people can sit up here. Food-wise, expect classics that lean towards the French Mediterranean along with a few Asian options.

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