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An exclusive retreat set amongst lush tropical gardens on Lamai Beach, **Mercure Koh Samui Beach Resort** is famous for panoramic sea views and endless opportunities for recreation and relaxation. With ample space for all, the beachfront swimming pool is the heart of the resort. Here, you can enjoy a soothing treatment at the massage sala, feast on succulent seafood at NEST Restaurant & Beach Bar, or get lost in a novel under the shade of an umbrella. Spacious standard rooms continue the Thai-style comforts with large balconies, rain showers and oversized beds, while villas add an extra measure of outdoor comfort with sun beds on private terraces.

Perfectly located amidst the soft white-sand beaches and Tiffany Blue lagoon of Kooddoo Island, **Mercure Maldives Kooddoo Resort** delivers a full-service experience in a dream destination at an exceptional value. The highlights, of course, are the Over-Water Villas, many of which offer uninterrupted sunset views for romantic evenings in paradise. Continuing the perched-above-the-sea theme, Vistas Lounge & Bar serves cocktails and tapas, while Alita Restaurant delivers delicious pan-Asian cuisine overlooking the 50-meter swimming pool and lagoon. Also available are a private tennis court, Kids' Club, complimentary snorkelling, sailing and kayaking, and a variety of off-island adventures.

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For more information, visit [mercure.com](https://mercure.com) or [accorhotels.com](https://accorhotels.com).



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MESSAGE FROM THE PRESIDENT



Dear Passengers,

Bangkok Airways is delighted to announce our major achievement in February, as we are the first airline to receive the new Air Operation Certificate (AOC) from the Civil Authority of Thailand (CAAT) according to the standard of International Civil Aviation Organisation (ICAO). Receiving this certificate reflects our airline's highest safety standards in aviation worldwide.

From operating results in the year 2016, we earned a total revenue of 26,765.8 million baht, increasing by 7.5 per cent compared to the previous year – with the net profit of 1,837 million baht and 9.5 per cent growth in the number of passengers. For 2017, we've forecasted that the number of passengers will grow by 12 to 13 per cent, resulting in our plan to expand our network to cover the most destinations throughout the region and facilitate the growing demand.

While we're focusing on operating our business to the best of our ability, corporate social responsibility is also strongly valued as one of Bangkok Airways' core missions. We are constantly determined to provide support to help build a stronger society – starting from communities around our 3 airports: Samui, Trat and Sukhothai. Recently, Trat airport was awarded the EIA Monitoring Award 2016 from the Office of Natural Resources and Environmental Policy and Planning in the excellent class for being an excellent organisation (air transport category) who has followed the environmental policy for 4 years (2008, 2009, 2011 and 2014.)

Have a fantastic and a memorable experience wherever you journey.

สวัสดีครับท่านผู้โดยสาร

เรามีความยินดีเป็นอย่างยิ่ง ที่เมื่อเดือนกุมภาพันธ์ที่ผ่านมา สายการบินบางกอกแอร์เวย์สได้รับใบรับรองผู้ดำเนินการเดินอากาศใหม่ (AOC) ตามมาตรฐานองค์การการบินพลเรือนระหว่างประเทศ หรือ ICAO จากสำนักงานการบินพลเรือนแห่งประเทศไทย (กพท.) เป็นสายการบินแรกของประเทศไทย ซึ่งสะท้อนให้เห็นถึงมาตรฐานความปลอดภัยระดับสากลของสายการบินฯ

สำหรับผลการดำเนินงานธุรกิจในปี 2559 ที่ผ่านมา บริษัทฯ มีรายได้รวมอยู่ที่ 26,765.8 ล้านบาท เพิ่มขึ้นร้อยละ 7.5 เมื่อเทียบกับปี 2558 โดยมีกำไรสุทธิ 1,837 ล้านบาท มีอัตราการเติบโตของรายได้สุทธิปี 2559 อยู่ที่ร้อยละ 9.5 และในปี 2560 นี้ได้วางเป้าหมายอัตราการเติบโตของรายได้สุทธิไว้ที่ร้อยละ 12-13 และมีแผนที่จะขยายโครงข่ายเส้นทางบินให้ครอบคลุมแหล่งท่องเที่ยวยอดนิยมในภูมิภาคฯ มากขึ้นเพื่อตอบสนองความต้องการของผู้โดยสารทุกท่าน

ในส่วนของการพัฒนาโครงการความรับผิดชอบต่อสังคม (CSR) บริษัทฯ ยังคงมุ่งมั่นให้การสนับสนุนและมีส่วนร่วมในโครงการที่มีประโยชน์ต่อสังคมอย่างต่อเนื่อง ซึ่งถือเป็นพันธกิจหลักควบคู่ไปกับการดำเนินธุรกิจ โดยบริษัทฯ จะมุ่งเน้นการสร้าง ความเข้มแข็งให้กับชุมชนรอบสนามบินทั้ง 3 แห่งที่ บริษัทฯ บริหาร คือ สนามบินสมุย สนามบินตราด และสนามบินสุโขทัยเป็นหลัก ล่าสุด สนามบินตราด ได้รับรางวัล EIA Monitoring Awards 2016 ประเภทยอดเยี่ยม จากสำนักงานนโยบายและแผนทรัพยากรธรรมชาติและสิ่งแวดล้อม ซึ่งที่ผ่านมาได้ ได้รับรางวัลประเภทดีเด่นมา 4 ปี คือในปี พ.ศ.2551 2552 2554 และ 2557 อีกด้วย

ผมและพนักงานทุกคนขอให้ทุกท่านมีความสุขในการเดินทาง และได้สัมผัสกับประสบการณ์ใหม่ๆ ที่ประทับใจครับ



  
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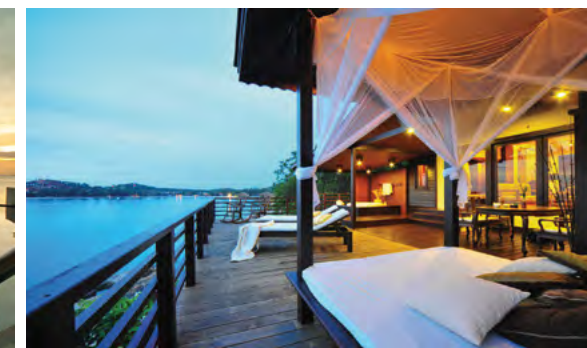
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18 REMEMBRANCES

The Asian region calls on the Gods and offers gratitude, from the observance of Visakha Bucha to the Dragon Boat Festival. One event is a miracle of birth, life and death; the other of a poet's sacrifice.

22 SUNNY PREDICTION

The kiss of summer should leave skin fresh and glowy with a little help from essential products. Our goodies list brightens the mood further with uplifting and citrusy fragrance selections. Breathe in.

24 TROPICAL LABELS

With a focus on freedom of movement and strong tropical prints, our season's brand of comfortable wear gets you going. Your wardrobe will shine, be the colours dark or bright.

26 EASY FRY

Pad Thai is as uncomplicated a recipe to make as it is to eat. With just a few simple steps of cut and prep – salty, sweet, citrusy, spicy can happen.

30 PAVED WITH SILK

The silk weaving industry remains a strong force, although the number of producers have dwindled through the years. We feature those who still stay true to the craft.

34 STRAIGHT UP

A mixologist's repertoire nowadays holds a liquid arsenal of pre-prohibition drinks and vintage cocktails to satisfy Bangkok's ever-sophisticated drinking scene. Drink to your heart's content in the soothing ambience of well-designed spaces to match the mood.

44 GREEN CHOOSING

With one eye on protecting the environment and the other on keeping hotel guests happy, Tongsai Bay hoteliers make being green stylish and appealing.

52 IN FRUITION

Thailand's main fruit provinces produce a smorgasbourg that justifies their name as the Orchard of the East. Our comprehensive guide points out the sweetness of the varieties at the height of summer.

60 ART 'NOUVEAU'

Malaysia's streetscapes become a surprise hit for our writer who finds contemporary street culture as an addendum to historical architecture.

68 IN PURSUIT OF REAL

The town of glorious temples and wild nature yields interesting eats for the locals. A morning walk through the Luang Prabang market shows what real foraging means.

76 EASE ON DOWN THE ROAD

A turn around the bend either meets with a narrow escape or a stunning landscape. For those who dare, do the Zoji-La.

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Penang's Illuminating History





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The breadth of Sukhothai's lasting contribution to Thailand's classical architecture and cultural scene garners another look.



This month's cover:

Drink Tricks for an Old Fashion



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## Techno Hypnotique



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# OVERTURES

ESSENTIAL NOTES TO GUIDE YOUR TRAVELS

## Spotted

Excitement in the Singaporean art scene goes up a few notches as the National Gallery presents a blockbuster show with international artist Yayoi Kusama and her trademark dots.



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©Yayoi Kusama, Courtesy of Ota Fine Arts, Tokyo/Singapore, Victoria Miro, London, David Zwirner, New York





10 MAY 2017  
THROUGHOUT THE REGION  
VISAKHA BUCHA DAY

For devout Buddhists, this is the most important day for visiting the temple, bringing flowers and offerings to meditate and listening to sermons. Visakha Bucha Day in Thailand takes place on the full moon of the sixth lunar month and marks a miraculous day in which Buddha was born, became enlightened, and died. A candlelit procession takes place in the evenings. Usually the devotees will walk three times around the main shrine of the temple, celebrating the triple jewels of Buddhism – the Buddha, his teachings (Dharma), and monkhood (Sangha). During this time, many Buddhists observe the five precepts and usually wear white clothing.

Visakha Bucha Day is not only observed in Thailand, it also takes place in neighbouring countries such as in Laos (Vixakha Bouxa), Malaysia (Hari Wesak), Singapore (Vesak ), Vietnam (Phat Dan) and Cambodia (Visak Bochea).

If you are travelling to these spots, you may find that pubs and bars close on this day and restaurants may not serve alcohol.



13-10 MAY SEP 2017  
VENICE  
STATEMENT PIECES FOR THAI ARTISTS

Joy is great for Thailand as two talented artists exhibit their art installations alongside world renowned international artists from 85 nations at the 57th Venice Biennale in Italy. They are part of the curated work by Yoichi Nakamuta & Stefano Casciani, "Islands in the Stream," a sound, video and object installation with 3 young emerging artists from Asia: Kawita Vatanajyankur and Anon Pairot from Thailand and Yuri Suzuki from Japan. The works will be displayed at Alamak! Pavilion, Arsenal Docks/Castello, Venice (except on Monday). Among the three works chosen to showcase contemporary Asian art are: architectural designer Anon Pairot's "Chiang Rai Ferrari" – a white Ferrari entirely handwoven from rattan in Thailand; Thai-Australian video artist Kawita Vatanajyankur's works which touches on women's roles and equality in society; and Yuri Suzuki's sound art pieces.

[alamakproject.com](http://alamakproject.com), [labiennale.org](http://labiennale.org)



27-28 MAY 2017  
2-4 JUNE 2017  
BANGKOK  
SACRIFICE OF THE ELEPHANT KING



The play, "Sacrifice of Phya Chattan" first performed 12 years ago and has since toured Japan, Denmark and Belgium. Now it returns to its origins at the New Chang Theatre around end of May and early June. Created and performed by Pichet Klunchun, the international award-winning choreographer ('Routes' ECF Princess Margriet Award for Cultural Diversity from the European Cultural Foundation, 'Chevalier of the French Arts and Literature Order' from the French Ministry of Culture, and the 'John D. Rockefeller 3rd Award' by the Asian Cultural Council). The play tells a complex story of the Elephant King named Phya Chattan. The mythical king of the elephants is one of the Buddha's incarnations before he was born as a human being, as told by the Buddhist jataka tales, and who decided to sacrifice his life to end cycles of vengeance.

Pichet's spellbinding solo stage performance has glimpses of Thai traditional dance gestures. As a Thai traditional musical heritage performed with a contemporary setting, the play reveals its dramatic intent and spiritualism, and takes audiences into another imaginative realm.

[facebook.com/Pichet Klunchun Dance Company](https://www.facebook.com/PichetKlunchunDanceCompany)



17-18 JUNE 2017  
SPOTLIGHT THAILAND  
TEE OFF TIME

Golf enthusiasts and fans will look on as Bangkok Airways and the Sports Authority of Thailand (SAT) once again launch one of the country's biggest golf tournaments – the 9th edition of the Queen's Cup Bangkok Airways-SAT Samui Golf Tournament 2017. The Asian Tour is held at the Santiburi Samui Country Club with the Queen's Cup honouring Her Majesty Queen Sirikit. Regarded as an important fixture on the Asian Tour and international golf circuits, the Queen's Cup Golf Tournament is a pinnacle event that brings world-class golf stars to the spectacular sea view golf course on Koh Samui. The invite is on for all to witness favourite golf pros showing their talent and perfect swings. The winner gets the US\$500,000 top prize.



18-29 MAY 2017  
22 JUNE 2017  
HONG KONG  
TONIGHT, TONIGHT

Considered the no. 1 'greatest musical of all time' by The Times in the UK, "West Side Story" is as relevant today as it has ever been. Now the vibrant new production in Hong Kong runs from May to June at the Hong Kong Academy for Performing Arts, Lyric Theatre with a ground-breaking choreography and score. Inspired by Shakespeare's 'Romeo and Juliet,' and set amidst the conflict of teenage gangs in 1950s New York, the play's outstanding international cast should electrify audiences with their passionate and powerful performance. The celebrated original production of West Side Story has played to sold-out houses all over the world – from London to Paris and Sydney to Berlin.

[westsidestory.de](http://westsidestory.de), [hkticketing.com](http://hkticketing.com)

10-3 JUNE SEP 2017  
SINGAPORE  
INFINITE POLKA DOTS

Iconic Japanese artist Yayoi Kusama casts her polka-dot spell with every step towards her trademark dots and pumpkin concepts. In June, Singaporeans and art lovers everywhere will have a chance to see her works up close as the National Gallery Singapore holds a significant retrospective titled "Yayoi Kusama: Life is the Heart of a Rainbow." It will be the first major museum to exhibit the international artist's retrospective work in Southeast Asia. The blockbuster show will feature 120 paintings, sculptures, videos and installations from the 1950s to the present. Among these are artworks that have not been seen for years.

[yayoi-kusama.jp](http://yayoi-kusama.jp), [nationalgallery.sg](http://nationalgallery.sg)





OVERTURES

NEWS AND EVENTS

TODAY  
ON-  
WARDS

SPOTLIGHT  
BANGKOK  
A THAI TALE RETURNS

Get ready to be wowed by Thailand’s novel cultural performance through an exciting immersive experience in “Himmapan Avatar,” based on the story of the legendary forest. The forest now comes alive for the first time, inspired by centuries of Thai literature and folklore. Audiences will be surrounded by the Himmapan Forest and true-to-life creatures, as though they are really on the set with 4D techniques that engage the senses through multimedia, lights, and sounds.

The 70-minute long Himmapan Avatar runs daily on the 4th floor of SHOW DC, RCA, starting today and onwards, at 7:30pm on weekdays (except Tuesday).

[himmapanavatar.com](http://himmapanavatar.com), [showdc.co.th](http://showdc.co.th), +66 (0) 2111 5005, +66 (0) 96 919 5005



5-14  
MAY 2017

SINGAPORE  
SEA, SAND AND THE CINEMA

Ideal for those who want to escape from the heat and huge pile of work, the Sunset Cinema at Tanjong beach could definitely be your cool choice. Bring friends and enjoy a weekend evening at a new open-air cinema on Singapore’s most beautiful beach. The city’s best strip of sand is the perfect place to sit back on your deck chair and soak in a tropical sunset along with an award-winning film. Expect many things to mingle into your treasured tropical evenings – a parade of DJs, bars, food, fun, friends to current films like Arrival, Jackie, Lion, The Founder, A United Kingdom, etc.

Sunset Cinema by Peroni will be open over two consecutive weekends in May. Every ticket includes deck chair seating and use of wireless headphones for you to immerse in the film and allow control of your own volume. The gates open at 5pm and the feature film begins at 7:30pm. Free shuttle buses are available at the end of each film – from Tanjong Beach to HarbourFront MRT at Vivo City. [sunsetcinema.com.sg](http://sunsetcinema.com.sg)



2-4  
JUNE 2017

HONG KONG  
FAST BOATS AND FURIOUS DRUMS

In Hong Kong, this ancient Chinese festival has become one of the world’s greatest get-togethers – the Hong Kong Dragon Boat Festival or Hong Kong International Dragon Boat Races. Every year, boats and cheers draw hundreds of thousands of revellers and spectators to stunning Victoria Harbour. And this year is more special and even bigger. It’s a celebration of the 20th anniversary of the establishment of the Hong Kong Special Administrative Region (HKSAR). Gathering at Central Harbourfront, thousands of rowing athletes will race their hearts out in high energy and speed while the pounding sounds of drummers urge them towards the finish line. Be one with the crowd and experience this spectacular event.

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

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SPOTLIGHT

Fantastically Fresh

Our skin's needs changes from season to season. Once the rains come, these are the very essentials.

**REHYDRATING ROSE FACIAL OIL 30ML FROM NEAL'S YARD REMEDIES** (1,590 Baht)

Replenishing damask rose and plant oils nourish skin and help reduce fine lines.

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A hair and body formula that transforms into a fine and delicately-scented foam that is easy to rinse and makes your skin and hair soft.

**EAU D'ORANGE VERTE SOAP 100G FROM HERMES** (900 Baht)

Refreshing with a harmony of citrus, wood and mint. This luxury soap is a classic fragrance for you!

**BROWN SUGAR EAU DE PARFUM 100ML FROM FRESH** (3,700 Baht)

An effervescent citrus scent sprinkled with light notes of caramel housed in a clean look to make you super fresh.

**UN JARDIN APRÈS LA MOUSSON BODY SHOWER GEL 200ML FROM HERMES** (2,000 Baht)

Capturing nature in a shower! Invigorating scents of ginger, cardamom, coriander, pepper and vetiver will energise you throughout the day.

PHOTO JEERAW BUNPOOK

STYLE SARANYA ARYAKUL

WORDS PASSAKORN HONGTHONG

Beauty Tips!

- 1 Never wear any makeup to bed.
- 2 Cleanse your face thoroughly – morning and night – with a gentle cleanser.
- 3 Rinse well every time you wash your face. Splash, splash, splash!!!
- 4 Use an alcohol-free toner to gently clear away excess oil and smooth skin.
- 5 Moisturise with an oil-free, non-comedogenic moisturiser.



**REJUVENATING MOISTURIZER 50ML FROM ORIGINS** (2,300 Baht)

Clinically proven to instantly boost your skin's moisture reservoir to keep it hydrated and rejuvenated all day.

**SKIN-OPTIMIZING MASKIMIZER MASK PRIMER 95ML FROM ORIGINS** (1,000 Baht)

Great to use with every type of mask except a peel-off, it softens skin and boosts hydration levels.



**GINZING REFRESHING SCRUB CLEANSER 150ML FROM ORIGINS** (1,000 Baht)

Uplifting 100% natural essential oils will perk up skin so you're ready to face the day.

**PURE COLOUR BLUSH FROM ESTEE LAUDER** (1,700 Baht)

A brush of fresh, radiant colour for your cheeks.

**PURE COLOUR ENVY SCULPTING LIPSTICK FROM ESTEE LAUDER** (1,250 Baht)

The staying power of six-hour wear, this lipstick will give your lips the ultimate transformation.



**MÉTÉORITES COMPACT POWDER FROM GUERLAIN** (2,760 Baht)

Giving every woman's skin tone just in the right amount of light and correction.



**PERFECTIONIST WRINKLE LIFTING FIRMING SERUM 50ML FROM ESTEE LAUDER** (4,800 Baht)

Facial contours appear more toned and firmly defined, and your skin will be left smoother, fresher and youthful-looking.



**DRAMATICALLY DIFFERENT MOISTURIZING LOTION FROM CLINIQUE** (1,650 Baht)

All-day hydration leaves skin soft and absolutely radiant.

Glowing Glory

No rainy day can 'dampen' your looks! A lively makeup palette adds a glamorous glow to dewy skin, making sure you're at your most beautiful.

**SMOOTHING & GLOW BOOSTING LIQUID CARE FROM LANCÔME** (3,500 Baht)

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Tel +66 (0) 2610 7753  
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**Origins**  
Main Fl Siam Paragon  
Tel +66 (0) 2610 7763





PHOTOS JEEARAW BUNPOOK

STYLE SARANYA ARIYAKUL

WORDS PASSAKORN HONGTHONG



MAGIC BLEND OF DARK AND LIGHT

This season, the spirit of freedom and an intense love for natural surroundings inspire our men's style. Just pack a bag and grab a fresh get-up with a print of your choice and blend an ensemble with devotion and care.

FOR HIM

- 1 BOTANICAL PRINT PANTS FROM H&M (1,799 Baht)
- 2 DIGITAL RADAR PRINT DOUBLE HANDLE TOTE BAG FROM PRADA (38,000 Baht)
- 3 SAFFIANO LEATHER WALLET WITH INTARSIA DETAILS FROM PRADA (17,000 Baht)
- 4 SOLID NYLON WALLET FROM JACK SPADE (850 Baht)
- 5 TEJAT BLUE FRAME RETRO SUNGLASSES SUNNIES FROM KSUBI@HOUSE OF GLASSES (28,900 Baht)
- 6 MOISTURISING BODY LOTION 200ML FROM HERMES (2,300 Baht)
- 7 BLACK TEA FIRING OVERNIGHT MASK 100ML FROM FRESH (3,700 Baht)
- 8 VITAMIN NECTAR 100ML FROM FRESH (2,700 Baht)
- 9 UMBRIAN CLAY TONER 200ML FROM FRESH (1,400 Baht)
- 10 STRAW HAT FROM H&M (799 Baht)
- 11 ORANGE PRINT TIE FROM JACK SPADE (4,950 Baht)
- 12 CRANE PRINT RESORT SHIRT FROM H&M (999 Baht)

STOCKISTS

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**H&M**  
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**Hermes**  
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1F Central World Atrium Zone  
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3F Central World Eden Zone  
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STOCKISTS

**Emilio Pucci**  
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**Ksubi@House of Glasses**  
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**Kloset**  
3F Siam Centre  
Tel: +66 (0) 2658 1729  
**Marimekko**  
1F Central World Atrium Zone  
Tel: +66 (0) 2252 1625

FOR HER

- 1 MULTI-COLOUR SILK LEAF PRINT SHIRT FROM EMILIO PUCCI (58,200 Baht)
- 2 PRINT COTTON COIN PURSE FROM MARIMEKKO (1,100 Baht)
- 3 LEATHER-TRIMMED PRINTED CANVAS ESPADRILLES FROM EMILIO PUCCI (19,600 Baht)
- 4 NATURAL ARTESIAN WATER FROM FIJI (33 Baht)
- 5 MULTI-COLOUR CALF LEATHER LEAF PRINT CARDHOLDER FROM EMILIO PUCCI (5,900 Baht)
- 6 OLVA MUG FROM MARIMEKKO (990 Baht)
- 7 HARVEST OVERSIZED ROUND FRAMES FROM KAREN WALKER@HOUSE OF GLASSES (14,000 Baht)
- 8 MINI UNIKKO PRINT COTTON TOTE BAG FROM MARIMEKKO (4,900 Baht)
- 9 RESIN EMBROIDERY CRYSTAL EARRINGS FROM KLOSET (6,450 Baht)
- 10 OVERSIZED BEADS WITH PRINT SILK NECKLACE FROM H&M (699 Baht)
- 11 EAU DE NARCISSE BLEU SOAP 100G FROM HERMES (900 Baht)
- 12 FLOWER PRINT COTTON PANTS FROM KLOSET (6,250 Baht)

CLUB TROPICANA

Extend the holiday feeling all-year round with these favoured floral prints. Look wonderfully 'vacationista' the entire season.



# A Street Food Named Delight – Thai Feast of the Senses

Words: **Sarita Urupongsa**

Pad Thai was a cheap and filling option when Thailand faced difficult economic times in the 1930s. Add vegetables, beansprouts and pieces of protein and voilà, one has a nutritious meal.

Pad Thai is a dish that's probably the best representation of Thailand. Known worldwide for its distinctive rich flavours, the stir-fry noodles are served in a perfect feast of colours and bursts of tastes with just one bite. Pad Thai becomes a healthful choice with the accompaniment of crushed peanuts, fresh chives, bean sprouts and a squeeze of lime.



Phukvarun Watchmon, a sous chef at Benjarong restaurant at Dusit Thani Bangkok, shares with us her secret recipe and inspires everyone to try authentic Thai flavours. When trade show Food and Hotel Thailand 2008 held a competition, Chef Phukvarun won the cooking contest for Fusion Free Style. She always strives to learn the culinary art and gain experience in her food adventure. She specialises in combining modern techniques with traditional flavours to create contemporary dishes, yet the results are distinctly Thai at heart.

Pad Thai is also a signature dish for the Dusit Thai Cooking Class at the Dusit Thani hotel in Bangkok and is a favourite recipe to learn. Guests can join a Thai chef de cuisine for an informal hands-on cooking experience where the mouth-watering secrets behind authentic Thai ingredients and cooking tips are unveiled. This class experience also deals with premium ingredients sourced locally and internationally to create a superb taste and enjoyment.

For more information, email: [dtbkdining@dusit.com](mailto:dtbkdining@dusit.com); [dusit.com/dusitthani/bangkok](http://dusit.com/dusitthani/bangkok)



Pad Thai's considered a quick fast-food and equally easy to make at home. Important steps are a hot frying pan or wok and softening the rice noodles beforehand.

### Ingredients

- Tiger prawns 100g
- Dried rice stick noodles 120g
- Pressed bean curd, diced 15g
- Shallots, diced 15g
- Chopped Chinese radish 15g
- Dried shrimp 15g
- Bean sprouts 50g
- Chives (slice into 1 inch or 2cm pieces) 50g
- Crushed peanuts 30g
- Vegetable oil 60g
- 1 egg

### For the sauce

- Palm sugar 20g
- White sugar 10g
- Tamarind pulp, soaked 20g
- Fish sauce 13g
- White vinegar 20g
- Chilli sauce (Sriracha Sauce) 20g

### Cooking instructions for Pad Thai sauce

- Mix all the sauce ingredients in the pot and bring to a boil.
- Reduce the heat and simmer for 3-5 minutes.
- Remove the pot from the stove and set it aside.

### Cooking instructions for Pad Thai

- Heat 3tbsp of oil in a large pan and fry the tiger prawns until cooked. Set aside in a bowl once cooked.
- Crack egg into frying pan and scramble until cooked. Put it separately in another bowl.
- Then add pressed bean curd, shallots, chopped Chinese radish and dried shrimp to pan and fry for another 1 minute.
- Mix rice stick noodles in and fry until the noodles are cooked. Add some stock and check to see if the noodles are soft.
- Add scrambled eggs and tiger prawns. Then, mix in the sauce and fry until the smells turn aromatic.
- Add bean sprouts, sliced chives and crushed roasted peanuts. Mix them together thoroughly with the heat still on.
- Serve the dish with additional bean sprouts, chives and crushed peanuts on the side.

### How to cook a delicious Pad Thai:

- 1 A good start begins with a selection of fresh ingredients. Make sure every ingredient is thoroughly cleaned.
- 2 For the rice-stick noodles, don't boil them in water yet because the noodles will lose their elastic texture. When it comes to frying noodles, saute other ingredients until they are well-cooked as noticed by the fragrant smell before adding the noodles.
- 3 Don't use too much water, pour it in gradually in little amounts while continuing to fry at full heat. Add the sauce when the noodles are cooked to prevent them from getting tough and expanding. Vegetables should be the last thing to be added to preserve their texture, tasty flavours and nice colours.



OVERTURES

ON THE MENU

Pad Thai with Lobster

As a restaurant in a most sought-after location, Mango Tree on the River combines delicious Thai cuisine with a contemporary touch. Mango Tree’s distinctive flavours come from a harmony of fresh herbs, spices and local products. This has contributed to its famous signature dish of Pad Thai with Lobster, with a giant lobster cooked fresh and the best ingredients, along with the artful skills in traditional Thai cuisine. It’s Mango Tree on the River, if you want to satisfy the palate and enjoy the breezy vibe of the Chao Phraya River. [mangotreerestaurants.com/](http://mangotreerestaurants.com/) mangotree, +66 (0) 2110 0820



PAD THAI WITH RIVER KING PRAWN

OSHA Thai Restaurant & Bar Bangkok created a name for itself as a luxurious dining venue with the concept of “the best authentic Thai with a molecular twist.” They put together the best ingredients with a stylish flair and a flavourful taste for an exciting experience to the palate. One of OSHA’s most well-known dishes is Pad Thai with River King Prawn which boasts the traditional methods of cooking and the use of local Thai ingredient like Chaiya salted eggs for the rich, aromatic feature of Pad Thai sauce and the fresh giant king prawn that satisfies one’s appetite. [oshabangkok.com](http://oshabangkok.com), +66 (0) 2256 6555



PAD THAI WITH SHRIMP

This legendary Pad Thai place made its name known since its debut in 1971. As an expert in the art of street Pad Thai, this shophouse eatery manages to whip up a wonderful Pad Thai with flavourful varieties such as Pad Thai flavoured with not only fresh shrimp, but shrimp fat to enhance the taste. Their signature dish features noodles coated with savoury shrimp fat and 2 hearty shrimps. Taste the magic of this simple dish while enjoying the unlimited side vegetables and herbs. [facebook.com/LungpaPadthai](https://www.facebook.com/LungpaPadthai), +66 (0) 2621 0082

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Words: **Sarita Urupongsa**

# THE ILLUSTRIOUS STORY OF THAI SILK

Thai silk’s uniqueness lies in its strength from solid, yet delicate silk threads and vibrant colours with glossy surfaces. Those who have witnessed the fabric’s exquisite allure are inevitably mesmerised by its unforgettable charm.

Thai silk is the portrayal of luxury reserved exclusively in ceremonies such as religious rites and weddings. This splendour requires artisanal skills and expertise while its beauty is conveyed through a sophisticated process and exceptional delicacy beginning from the

stage of colouring, spinning to weaving the threads into marvelous silk.

Looking back, the art of silk weaving belongs to an ancient culture of the Khmer people who migrated to Thailand in the early Rattanakosin era. The significant change of Thai silk, however, took place in 1955 when James Harrison Wilson Thompson or Jim Thompson who was on his journey throughout Thailand for the ideal Thai silk. He visited Baan Krua, a small weaving community of 8 families in Bangkok to buy a piece of sarong. He was immediately impressed by the marvelous silk from the stunning skills of Baan Krua residents.

Time passed, and 8 houses shrank down to only one which still operates as the silk-dyeing and weaving factory. This house belongs to Uncle Ood who has maintained his profession a silk-dyeing artisan during these 62 years.



*Veteran silk-dyeing artisan, Uncle Ood, of Baan Krua community*

“I started when I was 13 years old by copying the adults. I learnt the technique of silk-dyeing for 2 years before beginning my career and setting up my own factory. We imported silk from China and the Northeast of Thailand.



Before, the water did not reach our village yet. I then used water from the canal for silk-dyeing. Other houses would weave their own silk and we gathered them together to sell the products in other provinces.”

“As the Cham community that migrated from Khmer-Vietnam to Thailand during the Thon Buri period, what we had brought along with us was the traditional weaving culture. When Jim Thompson got into the picture, he not only provided the whole community with weaving tasks for sarongs, shoulder cloths and silk to boost our income, but

also helped improve the Thai silk weaving process from production planning to the use of fresh, new colours to expand the Thai silk market.”

Baan Krua community, the pioneer of Thai silk, is recognised as one of the best Thailand destinations for best Thai silk. It is also the true force behind Thai silk’s global reputation. In the late 1950s, producers of the legendary Hollywood masterpiece film Ben-Hur had commissioned Jim Thompson to produce costumes for the movie’s main characters with Thai silk. All the costumes featured in the film were

then woven from the villagers’ artisanal skills despite owning only two silk-dyeing factories.

Uncle Ood has opened his workshop to visitors for more than 15 years. This house means the last lineage preserves and continues the silk weaving and dyeing tradition of Baan Krua, the legendary Thai silk community with the global reputation. As the family’s pillar, Uncle Ood has vowed to introduce outstanding patterns and original exquisite colour shades consistently.

*Baan Krua Thai Silk*  
847/1 Kasemsan 3, Phayathai Road,  
+66 (0) 2215 9864





OVERTURES

ARTS & CULTURAL MATTERS

BANGKOK  
The Community that Jim Built

Jim Thompson is best known for its hand-woven Thai silk and other types of natural fabrics including linen, cotton, wool and nature-rich blends. Jim Thompson’s fabric designs are inspired by the beauty of nature and oriental charm, which has become its worldwide signature. Jim Thompson fabrics often feature attractive, subtle colour combination, a tradition begun by the founder himself in the 1950s and a rare impression to encounter elsewhere. From the determination to cultivate traditional silk-weaving methods, Jim Thompson has become the largest maker of hand-woven fabrics today, with a wide range of silk lifestyle products.

jimthompson.com



SIEM REAP  
FINE ARTISANS FOR ANGKOR

This fine arts and crafts centre boasts the concept “Caring for the Past, Crafting for the Future” with the aim to assist more than 1,300 impoverished young adults in learning and practising various artisanal and handicraft skills to reach their individual expertise. Artworks from this new generation of artists are featured under the brand “Artisans Angkor” in 7 boutiques throughout Siem Reap. Also, customers can experience the alluring ancient Khmer art as demonstrated by Cambodian artisans, with guides who are more than willing to provide knowledge at free of charge. For those with limited time, Artisans Angkor boutique is also open at Siem Reap International Airport.

artisansdangkor.com



MUMBAI  
HOUSE OF NALLI

Nalli has introduced the genuine beauty of silk with 87 years of rich and cultivated heritage. Boasting its premium silk design in exquisite 6 threads, Nalli’s masterpiece products come with vibrant extensive range from traditional silk to lightweight fabrics such as crepe, chiffon and designer saree. Established in 1928 as a small retail shop for silk saree in Chennai operated by Nalli Chinnasami Chetti, Nalli has been a leader in textile and retail business for over 80 years and is passed down to a grandson to operate. Nalli’s exceptional skills and creativity have evolved to become a leading name in the saree design industry with a wide range of alternatives to fulfill a wearer’s outfit needs in various occasions and styles.

nalli.com

QUEEN SIRIKIT INSTITUTE

Arts of the Kingdom Museum Ananta Samagom Throne Hall

The SUPPORT Foundation of Her Majesty Queen Sirikit of Thailand



WOOD CARVING

Wood Carving is an ancient art dating from prehistoric times. Wooden items, with the natural beauty of grain and colour, were fashioned into simple appliances and tools for daily use, as well as ornamentation for temples and other special buildings.

Artisans of the Queen Sirikit Institute carve in two styles: bas-relief on wood panels and three-dimensional works. These range from small dolls of ivory wood and menu covers for royal banquets, to a large intricate wood-carved screen based on the folktale of “Sang Thong” and the mythical Himavan forest.



Queen Sirikit Institute

Opens Tue-Sun from 10:00 - 16:00 hrs.

The SUPPORT Foundation of Her Majesty Queen Sirikit of Thailand  
Arts of the Kingdom Museum Ananta Samagom Throne Hall, Dusit Palace

for GPS: 13.771507, 100.513681

Tel: +66 2283 9411,  
+66 2283 9185

artsofthekingdom.com

QUEEN SIRIKIT MUSEUM OF TEXTILES

The Queen Sirikit Museum of Textiles is housed in a historical building within The Grand Palace. Four galleries highlight the history of Thai Textiles and works produced by members of the SUPPORT Foundation under Her Majesty’s Royal Patronage through modern exhibits, photography and multimedia presentations.

Open daily from 9:00 - 16:30 hrs.  
(last admission at 15:30 hrs.)

Tel : +66 2225 9420

Ratsadakorn-bhibhathana Building, The Grand Palace, Phra Nakhon, Bangkok 10200



www.qsmtthailand.org



A Quest  
for  
**HIDDEN**

Words: Manta Klangboonkrong

Photos: Pakawat Hongcharoen,  
Ekkarat Sukpetch,  
Dolnapa Ram-Indra

SEVEN  
SPIRITS

Inventive and world-class cocktails in Bangkok can now be enjoyed in creatively well-designed and surprising spaces. To imbibe in masterfully-done classics to local drinks, one just has to find the door.





SPEAKEASIES

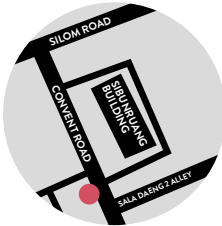
In a metropolis that thrives generously and organically like Bangkok, one can easily hope to be delighted and enthralled with endless choices of virtually everything the capital has to offer. World-class cocktails and award-winning mixologists come to mind.

While Bangkok offers a wide range of dining, shopping and relaxing options, the fast-growing cocktail culture lights up the city’s drinking scene with an abundance of charming and unique standalone cocktail bars, many of which are hidden in plain sight and waiting to be discovered.

Gone are the days when cocktail lovers seek refuge in mundane hotel bars to get a decent drink. Thanks to Bangkok’s multi-cultural vibe and more extensive access to spirits and liquor from all over the world, the cocktail culture finally found firm footing in the city’s food and beverage industry, offering not only high-quality classics but also innovative and creative signature concoctions, catering to local and international palates.

Another factor that plays a major part in Bangkok’s cocktail boom are more savvy, knowledgeable and skilled mixologists. Cocktails have become an art form that takes practice and specific know-how. Cocktail and bartending competitions during the past decade help hone and provide talented bartenders and mixologists to the scene, thus boosting the cocktail culture in Bangkok with unique bars overseen by the independent and creative spirits of men and women.

**HRS**  
Opens daily  
from 6pm.  
**TEL**  
+66 (0) 2235 2777  
**URL**  
vesperbar.co  
**ADDRESS**  
10/15 Convent  
Road, Silom,  
Bangkok 10500



Frequent visitors to Bangkok may be familiar with streets for clubbing and nightlife areas such as Soi Thonglor, Silom Road or even Khao San Road, but these are not where you find Bangkok’s great cocktails. Stray a bit off the beaten track, wander into an unfamiliar neighbourhood and make your own discovery. Your next favourite cocktail might as well come from a small bar behind your hotel!

**VESPER**  
The establishment that started it all is arguably Vesper, whose meticulously curated cocktails established itself in the semi-remote light district on Silom Road. Opened three years ago on Soi Convent and previously occupied by Irish pubs, run-down restaurants and rowdy street food

stalls, sophisticated palates now enjoy Vesper’s cocktails from a drinks repertoire drawn from a bygone era in Europe. Elements of ‘spirit-forward drinks’, top-notch liqueurs and precise bartending techniques refer back to the cocktail nostalgia. It’s probably the cocktail bar graced by the most award-winning mixologists from around the world, including Vesper’s group bar manager Supawit Muttaratana, winner of World Class Thailand and the no.13 best bartender in the world 2012. His award-winning team constantly churns out a series of mind-blowing cocktails promising an all-encompassing journey and gustatory experience. The bar occasionally hosts special nights with guest bartenders from other cocktail-forward countries around the world.



Left  
Supawit, Vesper’s group bar manager, offers drinkers modern cocktails with a twist.

Above  
Winning formula: a well-stocked bar, intimate seating and skilled mixologists.

Below Left  
Enticing names like The White Trumpet Flower can be savoured.

Below Right  
“Making The Kiss”

Far and Bottom Left  
Vesper’s inviting design



KNOW YOUR COCKTAILS

Many cocktails were created centuries ago and are timeless favourites. Here are the classics you can enjoy at most bars.



**MARTINI**  
The elegant Martini is a popular request with gin and dry vermouth defining a True Martini. A dash of bitters and either an olive or lemon twist garnish is a finishing touch.



**OLD-FASHIONED**  
A great way to know your whiskeys. Bartending techniques involve muddling sugar, bitters and a slice of orange with a whiskey of choice.



**MOJITO**  
Originating from Cuba, the true Mojito is a balanced combination of sweetness, refreshing citrus like lime, and mint or peppermint leaves to complement the strong rum presence.



**MARGARITA**  
Everyone knows a Margarita. You can now order it in every flavour and colour, the list is endless. All you need are base ingredients like tequila, lime and triple sec.



**DAIQUIRI**  
A Daiquiri is one of the simplest, most satisfying cocktails around. With a base of white rum, simple syrup and fresh lime juice, one can order them in any flavour — strawberry being a popular one.



**BRANDY**  
A true classic, the Brandy Cocktail is considered one of the original drinks and a good one to know.

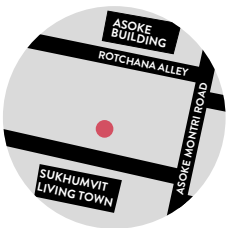


SPEAKEASIES



**Q&A BAR**  
Asoke-Montri Road is known as one of Bangkok’s central business districts. The bustling street becomes quiet at night except at Q&A Bar, nestled in a sub-alley at the end of the street, that lures in cocktail aficionados with their creative “classics with twists”. Amid the calming, dimly-lit and classy decor, the drinks on offer are winners – not so much because of the fancy ingredients, but because they are all well-made and perfectly executed. Expect something familiar, but not quite the same when it comes to cocktails here. At the bar is another competition-winner, Wipop Jinapan, Thailand’s World Class 2011 champion, who delights his patrons with house-made infusions, seasonal ingredients, creative twists and an homage to all-time favourite recipes. Try the classics: Horse’s Neck or a Kangaroo, amongst the many.

**HRS**  
Opens daily from 7pm.  
**TEL**  
+66 (0) 2664 1445  
**URL**  
qnabar.com  
**ADDRESS**  
235/13  
Soi Sukhumvit 21,  
North Kloy Toey,  
Wattana, Bangkok  
10110



**HRS**  
Opens daily from 5:30pm.  
**TEL**  
+66 (0) 2234 7749  
**URL**  
bunkerbkk.com  
**ADDRESS**  
118/2 Soi Suksa (Sathorn 12)  
Bangkok 10500



The bar features a cocktail list created by Diageo World Class 2015 finalist Natakorn Changrew, notably the Bourbon Maple Sour.

**BUNKER**  
Over on nearby Sathorn Road, home to the financial institutions and international conglomerate offices and embassies, there is a small strip on Soi 12 that offers a variety of street-side cafés, restaurants and bars. Recommended for cocktails is Bunker, a grim-looking concrete three-story shop house-turned bar and restaurant at the end of the alley. Along with wines and craft beers is a broad selection of “modern classic” cocktails created with local ingredients and premium spirits. Here’s where you can sip and mingle with Bangkok’s creative crowd at the bar underneath bare concrete beams or for more privacy and indulging in fine American cuisine, head upstairs. The private upper floors are reserved for fine dining. In pleasant weather, the third floor and its outdoor area is an ideal place to enjoy a drink. Even if it’s named after a military shelter, the design speaks more of a warm place to hang.



Opposite Page  
Clockwise from Left  
Bunker’s Hokkaido Martini  
  
The refreshing-sounding Watermelon Smash  
  
Barrel-Aged Boulevardier, rooted in Campari  
  
Amaro Martini can be both bitter and powerful.  
  
This Page  
Q&A’s dark palette offers a cosy mood to enjoy a drink.



SPEAKEASIES



TEENS OF THAILAND

The concept of the bar is gin-focused. The pared-down entrance is almost easy to miss until one sees the name on this transformed shophouse. Owner Niks Anuman-Rajadhon saw a neighbourhood full of spice shops and bustling activities and an important commercial centre, of both the good and bad kind. He felt that gin reflected the heady spice smells and the character of the area. A decent gin and tonic was difficult to find around there, so Niks got inspired to create his bar.

And why the name? Niks explains that “the name came from the group of youngsters he encountered in the area that was glue-addicted.” The cocktail bar engages in outside projects that offer options to the ‘teens’ than just being high on glue and selling themselves. “These guys are the Teens of Thailand that need attention,” he states.

**HRS**  
Opens daily  
from 7pm till 1am.  
**TEL**  
+66 (0) 96 846 0506.  
**URL**  
facebook.com/  
teensofthailand  
**ADDRESS**  
76 Soi Nana (Ram  
Maitri), Maitri Chit,  
Pon Prap, Bangkok  
10100



OTHER OPTIONS

**PRUM PLUM UMESHU  
BAR & BISTRO**  
Soi Sri Bumpen off Rama 4 Road.  
Opens daily from 6pm.  
Call +66 (0) 2249 3146.  
Bangkok's only bar that is  
dedicated to plum wines known  
as umeshu. The simple and  
cosy place offers umeshu from  
Japan and Vietnam and their  
own blend, available per shot,  
together with bottles and tasting  
flights.

**DIM DIM**  
Sukhumvit Soi 31. Opens Monday  
till Saturday from 6.30pm.  
Call +66 (0) 2085 2788  
Hang with the chic crowd in this  
tiny Chinese-themed bar. Have a  
go at Asian-inspired drinks with  
oolong tea, chrysanthemum and  
many other creative house-made  
infusions.

**SMALLS**  
Suan Phlu Soi 1. Opens daily from  
7pm except Tuesday.  
Call +66 (0) 95 585 1398.  
The moody neighbourhood bar  
with a retro feel, featuring trendy  
music, modern art, late night  
dining and no-nonsense pours of  
serious alcohol.

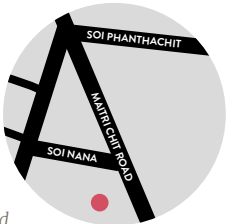
**BRONX LIQUID PARLOUR**  
Thonglor Soi 25. Opens from  
Tuesday till Sunday from 7pm.  
Call +66 (0) 2036 6071.  
Japanese mixologist Hideyuki  
Saito's extensive cocktail menu  
includes signature drinks, classics  
with twists, and house gin and  
tonic, accompanied by New  
Orleans jazz and blues.



TEP BAR

Yaowarat, Bangkok's Chinatown, is renowned for the night food stalls. Linger on after dinner and walk over to the nearby Soi Nana off Maitri Chit Road to indulge in traditional Thai music and cocktails crafted from local spirits and ingredients at Tep Bar. So far the first and only “cultural bar” in the city, this small Chinese shophouse offers all-round sensorial delights, starting from soothing and rare music played by Thai traditional instruments, gourmet Thai dishes and Thai-inspired drinks. Often-overlooked locally made rums, spirits, seasonal fruits, culinary herbs and even flowers are key ingredients in their signature cocktails, while herb-infused whiskies or ya dong can be had in shots, along with pickles to be washed down with fragrant pandanus water.

**HRS**  
Opens daily from  
5pm to midnight  
**TEL**  
+66 (0) 98 467 2944  
**URL**  
facebook.com/  
TEPBARTH  
**ADDRESS**  
69-71 Soi Nana (Ram  
Maitri), Maitri Chit Road  
Pom Prap, Bangkok  
10100



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RESORT  
KOH SAMUI  
THE  
LUXURY  
COLLECTION



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TO RESERVE A TABLE AT KIREE, PLEASE CALL 077 915 555  
EMAIL: RESERVATIONS.VANABELLE@LUXURYCOLLECTION.COM  
OR SCAN THE QR CODE BELOW



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KOH SAMUI, SURAT THANI 84320 THAILAND

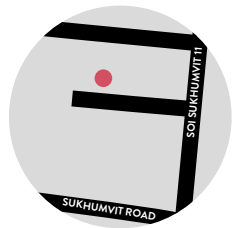
Kiree  
THAILAND  
TATLER  
BEST  
RESTAURANTS  
2017





Keeping itself a secret, Havana Social hides behind a telephone booth and a code is needed to enter.

**HRS**  
Opens daily  
from 6pm  
**TEL**  
+66 (0) 61 450 3750  
**URL**  
facebook.com/  
havasocialbkk/  
**ADDRESS**  
Sukhumvit Soi 11  
Bangkok 10110



**HAVANA SOCIAL**  
If you look hard enough, you might find a slice of Cuba frozen in time right in the heart of Bangkok. Havana Social on Sukhumvit Soi 11 takes you back in time to Cuba in 1940 with pre-revolutionary vintage decor, tasty mojitos, cold beers and upbeat Latin sounds. Party with rebellious souls downstairs, or head to the second floor to the newly opened whisky and cigar lounge. The bar does not have a signage, though, but look in the tiny alley slightly opposite Fraser Suites at the end of Soi 11 where you will spot a vintage public phone booth with the illuminated “telefono” sign. Ring the bar and ask for the password, then punch in the 5-digit code on the phone dialpad to open the door.

กรุงเทพฯ ถือเป็นมหานครที่ไลฟ์สไตล์ของคนเมืองเต็มไปด้วยชีวิตชีวา ทั้งร้านอาหาร ชั้นดี ย่านช้อปปิ้งทุกระดับ และแหล่งสังสรรค์ ผ่อนคลายในเวลาค่ำคืน

หมดยุคที่บาร์ในโรงแรมจะเสิร์ฟแค่ สแตนดาร์ดค็อกเทลที่เกิดจากการผสม เครื่องดื่มแบบที่คุณคุ้นเคยแล้ว ทุกวันนี้ กรุงเทพฯ ปลุกวัฒนธรรมค็อกเทลให้เป็น มากกว่าเครื่องดื่ม ค็อกเทลกลายเป็น เครื่องดื่มไฮไลต์ของค่ำคืนที่เกิดขึ้นจากความคิดสร้างสรรค์ผสมด้วยนวัตกรรมใหม่ๆ อีกเหตุผลที่ทำให้ค็อกเทลเป็น เทรนด์เครื่องดื่มที่มาแรงสุดๆ ในกรุงเทพฯ คือบรรดามิคโซโลจิสต์ หรือผู้เชี่ยวชาญ ด้านเครื่องดื่มที่โด่งดังทั้งในระดับชาติและ ระดับโลก ผู้เป็นดังศิลปินสร้างสรรค์มิติใหม่ ของเครื่องดื่มซึ่งเกิดจากการผสมผสาน องค์ความรู้ เทคนิคการผสมเครื่องดื่มใน แบบเฉพาะตัว และไอเดียสุดสร้างสรรค์ จากวัตถุดิบแปลกใหม่ ทำให้มิคโซโลจิสต์ กลายเป็นขวัญใจชาวเมืองผู้หลงใหลการ ดื่ม สดผลให้เกิดบาร์เก๋ๆ เพื่อนักดื่มเฉพาะ กลุ่มขึ้นในหลายย่านทั่วเมือง

หากคุณอยากลิ้มรสค็อกเทลสุด สร้างสรรค์พร้อมสัมผัสบรรยากาศไม่ซ้ำที่ ไหนๆ ลองตามล่าหาบาร์ที่ซ่อนตัวรอคอย การค้นพบเหล่านี้ดูไหม

**Vesper**

ลิ้มรสกลิ่นอายของวัฒนธรรมค็อกเทล ในอดีตจากฝั่งยุโรป กับเมนูสุดคลาสสิก ผ่านฝีมือของมิคโซโลจิสต์มือรางวัล ระดับประเทศ ทั้งยังมีสเปเชียลไนท์ที่ คุณจะได้ลิ้มลองค็อกเทลจากบาร์เทนเดอร์ รับเชิญจากทั่วโลกล



**Bunker**

ณ ร้านอาหารอเมริกันสุดเก๋ ต้อนรับคุณ ด้วยบาร์สุดสร้างสรรค์ ให้คุณจับจิบค็อกเทล ในแบบโมเดิร์นคลาสสิกที่ปรุงจากวัตถุดิบ ก่อถึงและสุราชั้นสุดพรีเมียม พร้อมกับ คราฟต์เบียร์และไวน์

**Q & A**

นำเมนูค็อกเทลคลาสสิกที่คุณคุ้นเคยมาตี ความใหม่ ให้กลายเป็นค็อกเทลในแบบเฉพาะ ของทางร้าน ปรุงขึ้นจากวัตถุดิบชั้นดีตาม ฤดูกาลและสุราหนักที่ทางร้านทำขึ้นเอง

**Tep Bar**

เกพบาร์พาคุณย้อนไปยังอดีตของไทยที่ รุ่มรวยวัฒนธรรม ผ่านทั้งอาหาร เครื่อง ดื่ม และดนตรีพื้นบ้าน พบค็อกเทล มากมายที่จัดจ้านด้วยรสชาติแบบไทยที่ใช้ ยาตองสมุนไพรเป็นส่วนผสมหลัก และเมนู ค็อกเทลที่เกิดจากการนำผักและผลไม้ ตามฤดูกาลไปดองกับสมุนไพร

**Teens of Thailand**

บาร์จินในบรรยากาศแสงไฟสลัวราวกับ คุณเดินเข้าไปในชั้นหนังสือของห้องกาไว พบ เมนูพิเศษที่เปลี่ยนไปทุกคืน โดยจะเป็นเมนู จินและโกนิกที่ผสมผสานด้วยรสชาติท้อง ถิ่นที่รังสรรค์ให้มีรสชาติอันมีเอกลักษณ์ ชัดเจนในแต่ละแก้ว

**Havana Social**

ย้อนเวลากลับไปยังคิวบาในยุค 40s ยาม ค่ำคืน ที่นี่คุณจะได้ลิ้มรสกับมิคโซโลจิสต์มือรางวัล ที่มาตีความจากเมืองฮาวานา เบียร์เย็นๆ และ ดนตรีละตินที่มีกลิ่นอายสนุกสนานอย่างแรง

**MODERN MIXOLOGY AND TECHNIQUES**



**MINIMAL GARNISH**  
Forget smoke and tiny umbrellas. Garnish nowadays is kept to the utmost essential, with only one or two key ingredients on display, or even none, to showcase magnificent hues.

**INFUSION**  
Herbs, flowers, spices and even meat, are soaked in hard spirits for a certain period of time to extract aromas and mouth feel, giving the cocktails extra depth, a unique kick and a pleasant je ne sais quoi.

**LOCAL INGREDIENTS**  
Reinterpretation in the cocktail world allows mixologists to play around with ingredients, especially when it comes to fresh produce. Savvy, travelling bartenders get creative and incorporate more local fruits and flavours.

**AGEING**  
Cocktails, too, can be improved with age. Sticking spirits in an oak barrel allows them to mellow and mature, while imparting some of the flavour of the wood.

<



# A Large Helping of GREEN

Words like fair trade, carbon footprint and social responsibility circulates in their keen minds. At their eco-luxe spot, our couple show how sustainability is not a deprivation, but an appealing addition.

Photos: Thewin Chanyawong  
Words: Nawarat Acosta





Thanakorn and Saisiri Hoontrakul make it their business to be green in running their hotel and in their lives. How ecocentric do they go? Fah Thai gets a lesson on distilling citronella and more while checking out the lemongrass plants in their hotel organic garden.

They look like the nice couple next door, but to know hoteliers Thanakorn and Saisiri, (Gob and Goya) means respecting their policies on protecting the environment. Friends and family who visit their home in Bangkok know that non-recyclable items like plastic bags cannot make it past their front door. So if you’re gifting food wrapped in plastic, rejection is guaranteed.

Sure, plenty of people profess to the same eco-philosophy to protect the environment. But the dynamic couple immersed into the practice over a decade ago at their eco-luxury property Tongsai Bay in Koh Samui and by natural extension live a life that they believe pays respect to the earth. They go beyond using cotton tote bags and meals in Thai tiffin containers in a cry against unnecessary packaging. Solar panels line their rooftop at home and home-grown herbs have a spot in their living space.

Top  
The waters around Tongsai Bay are calm and secure, no large boats or jetskis ruffle the waters for kayakers.

Top Bottom Right  
Many accommodations provide a shower of sorts for people to clean the sand off their feet. Here, an urn does the job just fine and saves water.

Bottom  
Thoughtful gardening goes to plants at the organic farm in case it might be the final touch to a dish or a cocktail or a sunburn remedy.



While talking about their green philosophy on a hot day in the family-owned hotel, the couple is however the epitome of cool – in appearance, demeanor and thinking. Despite their youthful appearance, they’re veterans in the hospitality business. Gob was 12 years old when his father, the late Akorn Hoontrakul took him to Tongsai Bay for the hotel while Goya had worked on the lush property in Guest Relations.

All this is part and parcel of the deeply-entrenched green philosophy that began at the hotel in Koh Samui. Goya relates that concern for the environment began rather unhappily when a neighbour pointed out that one of their hotel caretakers burnt garbage that created constant air pollution. Dismayed by the

information, the couple did detective work and discovered that a staff member, through good intentions, eliminated rubbish via burning.

This incident lit an altogether different fire in Goya, ‘because burning still left toxins,’ she explains and such concerns sparked ideas of environmental protection and revolutionised their approach to the hotel. Staff education began with classes in sorting recyclables. ‘Then, global warming was not a fully formed concept that was understood. We just knew we had to sustain the environment,’ Goya said.

Now there’s composting of kitchen scraps for fertiliser and responsible disposal of kitchen grease followed. The site horticulturist and gardener creates a cleaning solution by





# INTRODUCING THE MOST STYLISH SUNDAY BRUNCH ON THE ISLAND

Enjoy live jazz, free-flowing beverages and savor a fine selection of international cuisine. Indulge in a spa experience\* or relax on the beach\* while your children have fun learning at the kids club. Our Brunch is just one of the unique dining experiences to be discovered at Four Seasons Koh Samui.

Find out more at:  
[fourseasons.com/kohsamui](https://fourseasons.com/kohsamui)

\*additional charge





“It’s a way of life, to not destroy the environment. It’s a constant thought to make sure habits don’t contribute to waste. So when we buy beverages for friends, we buy them in cans.”



Some guests complain of mosquitoes. “Yet if we fog the property with insecticide, then we’re killing more than just the mosquitoes. There’s a food chain, if we kill mosquitoes then we may kill other creatures so we don’t want to intervene. Our guests have to put up with them,” Goya says with a laugh. She reassures that there are citronella sprays. “We have a new repellent that’s made by community women using local herbs,” she charmingly reassures.

Gob firmly inserts too that “we do not support photo taking with animals like slow lorises or tigers, nor do we encourage people to visit zoos. He’s serious enough to include in their hotel newspaper a firm reminder in an article against taking photos with a gibbon – stating that they are not a souvenir. “This is how animals get poached. We do not support using wild animals as a way to make money. If you are

*Right*  
The profusion of trees ensures a haven for birds of all feathers. A firm policy is in place to not harm any animals.

*Bottom*  
Flowers from the garden serve as decorative touches everywhere – all from the trees on the property.



fermenting lime and oranges in the theory that growing micro-organisms that eat other micro-organisms (EM or effective micro-organisms) results in an efficient cleaning process. As part of growing their own, floral arrangements derive from the hotel organic garden. At the spa, sunburnt guests benefit from aloe vera plants grown in upcycled bathtubs. Samui over the years has seen an overdevelopment in the hospitality arena and it takes a niche market to appreciate the

natural charms of Tongsai Bay set amidst luxurious comfort. Rooms are scattered around a property of 28 and a half acres of verdant overgrowth in plants and constant sounds of birdcall. A large water monitor lizard may slowly stroll by yet most guests are unfazed but fascinated. Guests and staffers mingle like family. In tag team fashion, the husband and wife team tell the story of wanting to protecting animals, not just waste management or energy reduction as key concerns. Gob, polite yet determined stresses that they harm no animal. As we talk, a stray bird enters the coolness in the lobby and crying out as testament.

Another Tongsai Bay executive and long-time friend proudly points out to a bird bible informs guests on some 60 bird species that fly about the area. Gob relates that one time, someone had shot at birds. “We sent a bird to the vet to assess how long it had been dead. Once we knew, we determined the distance and location of where it could have possibly been shot and who lived around the area.” By then, they had a suspect, called a meeting and said they couldn’t work with someone who’s cruel to animals. “Our staff have been asked to be the eyes and ears. It’s been an effective process and we’ve set up policies to protect animals,” he says.



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- KOH SAMUI -

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interested, and want to see them, we can’t help you there. Better go to an elephant sanctuary. At Elephant Nature Park, they let the elephants stay in their natural environment.”

And what do people who know them say about their attitude on sustainability? “They say we’re crazy. Go be an NGO. Or Greenpeace,” they both laugh. “It’s a way of life, to not destroy the environment. It’s a constant thought to make sure habits don’t contribute to waste. So when we buy beverages for friends, we buy them in cans. If we forget our water bottle, we won’t drink. We won’t touch water in plastic bottles.”

They both admit there’s more to be done. “There’s a lot of new sustainable technology but the quandary is choosing viability and cost. At a practical level, the size of the property is a challenge. But we always keep in mind reduction of energy use. Not to mention carbon footprint and fair trade,” Gob asserts.

Tongsai Bay celebrates 30 years as a hotel soon and the story goes that Gob’s father, Khun Akorn, after buying the land, slept in the outdoors for 3 months, envisioning its concept. “There was nothing but a coconut plantation where backpackers hang and my father felt the freedom to just dream and design the hotel. And for a day during our 30th anniversary, that bed will be set outdoors and people can lie on it, out in the open and dream as he did.”

หากมองผิวเผิน กบ ธนกร และ กอหนุ้า สายสิริ ฮุนตระกูล ก็คล้ายกับคู่สามี ภรรยาทั่วไป ทว่าแนวคิดในการรักษา สิ่งแวดล้อมเป็นเรื่องใหญ่ของคนทั้งคู่ คุณจะเห็นเซลล์พลังงานแสงอาทิตย์ ติดตั้งบนหลังคาบ้านของพวกเขาที่ กรุงเทพฯ ในขณะที่ต้นสมุนไพรต่างๆ ปลูกแทรกอยู่ทุกมุมของโรงแรมห้อง ทรายเบย์บนเกาะสมุยที่ทั้งสองเป็น เจ้าของ และหากมีโอกาสมาพักที่นี่ คุณต้องเคารพกฎเหล็กในการรักษา สิ่งแวดล้อมของทั้งสองอย่างเคร่งครัด

แม้ว่าคุณกบและคุณกอหนุ้าจะ อายุไม่มาก แต่ทั้งสองคร่ำหวอดอยู่ใน แวดวงโรงแรมมาอย่างยาวนาน คุณ กบเริ่มเรียนรู้งานโรงแรมจากคุณพ่อ อากร ฮุนตระกูล ตั้งแต่อายุ 12 ปี ส่วนคุณกอหนุ้าเคยทำงานในธุรกิจ อสังหาริมทรัพย์มาก่อน

ย้อนกลับไปเมื่อบ้านใกล้เรือน เคียงมาแล้วว่า พนักงานของโรงแรม เฝายะจนเกิดมลภาวะทางอากาศ ความเอาใจใส่สิ่งแวดล้อมอย่างจริงจัง ของคุณกบและคุณกอหนุ้าจึงเริ่มก่อ ตัวขึ้น จากการอบรมให้นักเรียน รู้เรื่องการคิดแยกขยะ นำอาหารที่ เหลือจากห้องครัวมาทำปุ๋ย ใช้วิธีการ ทำจับน้ำมันที่เหมาะสม และใช้น้ำหมัก จุลินทรีย์กับมะนาวและส้มในการชำระล้างสิ่งสกปรก พืชพรรณหลากหลาย ที่ปลูกภายในโรงแรมต่างถูกนำมาใช้ ประโยชน์ ตั้งแต่ประดับสถานที่ไปจน ถึงบรรจุภาชนะการผิวที่ใหม่ก็รีไซเคิล แด อีกทั้งคุณกบยังมุ่งมั่นในการปกป้อง สัตว์และสิ่งมีชีวิตโดยรอบ ทำให้ผู้มา เยือนสามารถชื่นชมนกที่มีมากกว่า 60 สายพันธุ์ได้ในบริเวณโรงแรม

แถมที่มาพักก็ต้องทรายเบย์จึงได้ สัมผัสกับธรรมชาติที่รายล้อมห้องพัก บนเนื้อที่ 72 ไร่ พึ่งเสียงนกร้อง พร้อมกับพนักงานที่เอาใจใส่ประดุจ สมาชิกในครอบครัว

ยังเป็นอีกหนึ่งปัญหาที่ได้รับการ ร้องเรียนจากผู้เข้าพักอยู่บ่อยครั้ง แต่



การใช้สารเคมีฉีดพ่นเพื่อฆ่ายุงคง ไม่ใช่ทางออกเพราะจะเกิดผลกระทบต่อ อื่นๆ ตามมา โรงแรมจึงได้จัดหา ยา พ่นกันยุงสมุนไพรที่ผลิตโดยกลุ่มแม่ บ้านมาให้ทุกคนใช้อย่างปลอดภัย

แนวคิดเรื่องการรักษาสิ่งแวดล้อม ของคุณกบและคุณกอหนุ้าดูเหมือนจะ สุดโต่ง แต่ทั้งสองคนยืนยันว่าเป็นแค่ แนวคิดในการใช้ชีวิตที่ทั้งสองตั้งใจจะ ดูแลรักษาสิ่งแวดล้อมเท่าที่จะทำได้

โรงแรมต้องทรายเบย์กำลังจะครบ รอบ 30 ปีเร็วๆ นี้ มีเรื่องเล่าว่าหลังจากที่คุณอากร พ้องของคุณกบซื้อ ที่ดินผืนนี้ คุณอากรนอนในที่กลางแจ้งเป็นเวลากว่าสามเดือนเพื่อคิด แผนการสร้างโรงแรมแห่งนี้ จากที่ไม่มี อะไรเลยนอกจากต้นมะพร้าวและนก ก่อเกี่ยวระส่ำระสายเป็

ในวันครบรอบการก่อตั้งโรงแรม คุณกบตั้งใจจะตั้งเตียงไว้กลางแจ้ง เพื่อให้ผู้ที่มาเยี่ยมเยือนนอนลง บนเตียงนี้แล้วคิดสานฝันของตัวเอง... เหมือนอย่างที่คุณกบเคยทำ

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# Summer's Sweet Succulence

**Fruit lovers rejoice when temperatures intensify and Thailand's markets and stands burst with gorgeous harvests. With our comprehensive guide, your feasting on fruits awaits.**

Words: **Marion Bravo-Bhasin**   Photos: **Gyuri Szabo**

**L**ook up and you may see a branch of rambutan hanging in invitation to be eaten. Look again and encounter a fruit stand with the sweetest mangoes of the season. Look ahead and a fruit truck is piled high with durians and mangosteens. Everywhere are the jewels from the fruit orchard. People in Thailand who love their fruits express their joy during this significant fruit season.

A dizzying succession of summer produce means that one can enjoy fruits like the Thai langsat and its twin, the longkong (lanzones). Car caravans come from neighbouring countries so that large families can come to enjoy the fruits. Also, the art and technique of peeling and presentation of a fruit are equally important, not just the taste at peak ripeness.





FRUIT SEASON



Above  
The rambutan’s brilliant red colours change quickly — it’s best to enjoy them in a day or two!

Below  
Longans are also known as ‘dragon eyes’ because of their round shape and dark pit. They’re easy to peel and pop in one’s mouth.

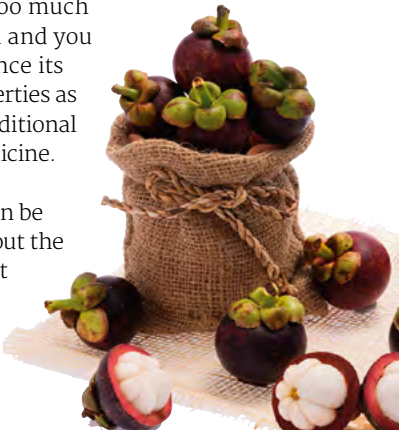
Now in May and June, the pickings are especially abundant. Easing into the peak of the beloved mango or ‘mamuang’ season, other ambrosial ‘stone fruits’ come into the market. Of the tropical ‘stone fruits’ there are many; from the famously fragrant and plump lychee to the mangosteen and rambutan – both with a magnificent exterior contrasting dramatically with the smooth, creamy white flesh (mangosteen) and slightly translucent, sweet and sour oval (rambutan) fruit in the interior. Smaller fruits in the same soapberry family (sapindaceae) include longan, longkong and langsat. Additionally, although not in the same family but with large unedible seeds are the salak or snake fruit, sapodilla and the local plum mango also known as a marian plum, egg plum or ‘maprang’ and its twin ‘mayong-chid’ which is slightly bigger and



The durian’s “prehistoric, impressive size and exterior shields the creamy, complex interior that is either worshipped or abhorred...”

sweeter. Resembling a golden egg with a thin skin, it’s best removed to reveal the firm, sweet fruit similar in taste to the mango but with more juice. Just grab a kilo, sit yourself down and start peeling. Meanwhile, Thai pomelos are easily found in street stalls, grocery stores and worth seeking out on restaurant menus in the extremely tasty pomelo salad (yum som-o). Not anything like a slightly sour grapefruit or juicy, sweet orange, the pomelo is somewhere in between and memorable for its deliciously pleasant citric balance and texture. No list on tropical fruits is complete without the ‘King of Fruits’– the durian. The peak season is April to August but can be found year round in Bangkok. Its prehistoric, impressive size and exterior shields the creamy, complex interior that is either worshipped or abhorred. Native

to Southeast Asia, the durian is extremely popular in the region and festivals are held in its honour, pastries are created to enjoy it and households anxiously await the peak season. It’s no secret that the fruit’s pungent smell prohibits it from being carried on public transport and is the first deterrent for many people. For the adventurous, you will be rewarded with a melody of flavours, creamy texture and complexity not easily found in a single fruit. The flavours linger. Eat too much fresh durian and you will experience its ‘heaty’ properties as known in traditional Chinese medicine. A noticeable warmth can be felt throughout the body and that is why it



Left Pomelos come in two colours: pale yellow or a more rare pink, reddish flesh. Expect the pink ones to be more expensive.





FRUIT SEASON

is often sold next to mangosteens appropriately named, “the Queen of Fruits” for their cooling properties. For the less adventurous, durian ice cream, pastries made with the fruit paste and even the extremely mild durian chips provide various levels of introduction to the ‘King of Fruits’.

The jackfruit, with an equally dramatic prehistoric looking exterior like the durian (green, bumpy yet unprickly shell and varying in size from a large watermelon to a small boulder), is another tropical fruit enjoyed in many forms. Once opened, the interior reveals a treasure chest of golden individual fruits. Jackfruit has a distinctive heady sweat and fruity aroma, usually the first indication that you are near the source. The flesh, fibrous and sweet flesh can be enjoyed raw when perfectly ripe, resembling a delectable macedonia of apples, pineapples, mangoes and bananas. The unripe fruit provides a vegetarian meat substitute and is used to make savoury curries. Even the large seeds are edible and nutritious once roasted, boiled or baked.

Delving even further into the fruits of Thailand, there are a few surprises. The Thai tree berries (makham thet) popular in the Isaan provinces (North Eastern) look beautiful and tempting and resemble a circular blushing tamarind pod. They have



Above  
The form and colour of this Thai tree berry stands out. Its fibrous texture is fluffy and gives a sweet taste when ripe.

Below  
A consolation to the heat of summer is the presence of juicy mangoes and in Thailand, it is usually partnered with coconut sticky rice.

a spongy looking interior and the older the berries, the deeper red they become and consequently, sweeter. Peel off the husk, eat the pulp while removing the seed. Similar to the tree berries is the acidic ‘mayom.’ Locally known as star gooseberries, these small green sour berries are eaten dipped in chilli, salt and sugar. You may find them added to som tum (papaya salad) or even as flavouring to sorbets and local ice cream.

From the more familiar but surprisingly sweet pineapples and mangoes, to the tropical and beautiful rambutan, custard apple (noy-na) and mangosteen and even the controversial durian, Thailand is a fruit garden.



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ALL YOU CAN TOUCH AND EAT

All hail the eastern provinces of Trat, Rayong and Chanthaburi, places actively growing fruits enjoyed by people who come from near and far. Referred to as Thailand's Orchard of the East, these provinces produce a profusion of fruits year-round, which are at their best and plentiful around the end of April to the middle of July.

A popular activity to consider are orchard visits where you can gain knowledge on how the fruits are grown and harvested. Many offer Fruit Buffets with visitors eating as much as possible of the best fruits of the season, sliced, served with refills! Many buffets start at a little more over 100 baht and can cost more depending on the fruit choices. Places to eat as much fruits as you want:

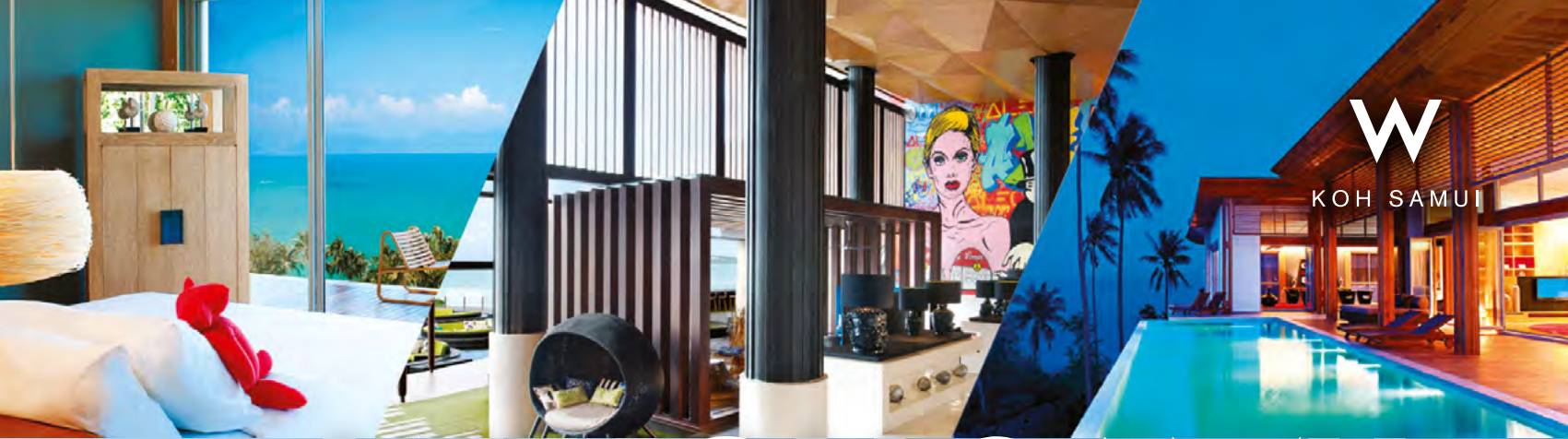
CHANTHABURI  
SAW SUDJAI  
sawsudjai.com  
SUAN BAN RAO  
suanbanrao.com/th

RAYONG  
Several orchard tours are available in Rayong. Among the most famous are:

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+66 (0) 89 936 5933  
suphattraland.com  
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TRAT  
The province celebrates a Fruit Festival in the Khao Saming district, which has the highest concentration of fruit orchards. Here's a chance to try fruits grown in one of Trat's many fruit orchards, and also see many competitions – from fruit-eating, fruit-carving, and parade float competition. Try culinary creations from fruits that are savoury and sweet.

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FRUIT SEASON



The most common rose apples have a green exterior that’s flushed with pink called Chomphu Phet Samphran while the ruby-red coloured Chomphu Thabthim Chan (above) gives more of a sweet taste with a hint of tartness.

**Top Right**  
Peel the lychee’s dinosaur-like skin and inside is a grape-like texture with a mild floral taste many find heavenly.

**Bottom Right**  
A jackfruit’s versatility means that it can be dried, roasted, added to soups and used in chips, jams, juices and ice cream!

**Below**  
The custard apple reminds some of a hand grenade and has a juicy, rich flavour. The presence of thiamin is meant to be an energy booster.



หนาม แต่ห่อหุ้มผลสีเหลืองอร่ามเนียนนุ่มอยู่ภายใน หากใครไม่หลงใหลในรสชาติและกลิ่นอันเป็นเอกลักษณ์ของทุเรียนก็อาจเบือนหน้าหนีได้ง่ายๆ ตามความเชื่อของแพทย์แผนจีน การรับประทานทุเรียนมากเกินไปอาจทำให้อุณหภูมิในร่างกายสูงกว่าปกติ ทุเรียนจึงมักถูกจัดวางบนแผงผลไม้ใกล้ๆ กับมังคุด หรือ ‘ราชินีแห่งผลไม้’ เนื่องจากมังคุดมีฤทธิ์เย็นซึ่งรับประทานแก้กันได้อย่างดี ทุเรียนยังสามารถนำมาทำเป็นไอศกรีม ทองหวาน หรือแม้กระทั่งทุเรียนทอดที่ใครๆ ตัดใจในความกรอบมัน

ผลไม้อีกชนิดที่มีผลละม้ายทุเรียน แต่หนามไม่คมและมีขนาดเล็กกว่าได้แก่ขนุน ผลไม้ที่ซ่อนสมบัติสีเหลืองอร่ามหอมหวานอยู่ข้างใน ขนุนส่งกลิ่นหอมเฉพาะตัวแม้จะยังไม่ได้แกะเปลือก เมื่อสุกพอถึงขนุนจะให้รสหวานฉ่ำเช่นเดียวกับแอปเปิ้ล สับปะรด มะม่วง และกล้วย ส่วนขนุนดิบ

สามารถนำไปใช้เป็นส่วนประกอบในแกงต่างๆ แทนเนื้อสัตว์ได้ และเมล็ดของมันยังรับประทานได้อย่างเอร็ดอร่อยหากนำไปย่าง ต้ม หรืออบ

ผลไม้ท้องถิ่นดั้งเดิมของอีสาน ได้แก่ มะขามเทศ ภายนอกมีลักษณะเหมือนมะขามแต่มีเปลือกสีเขียวอมชมพูอ่อนนุ่ม ห่อหุ้มผลสีขาวอมชมพู ที่นิ่มราวกับฟองน้ำและมีเมล็ดซ่อนอยู่ภายใน นอกจากนี้บ้านเรายังมีมะยม ผลไม้ลูกเล็กๆ รสเปรี้ยวจัดที่นิยมนำมาจิ้มพริกกับเกลือ บางครั้งนำมาทำเป็นไอศกรีมชอร์เบต หรือแม้แต่มะยมเป็นส่วนผสมซอสเปรี้ยวให้กับเมนูอย่างส้มตำที่เราคุ้นเคยได้อีกด้วย



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Words & Photos: Chalotorn Payomyot

# BREATHING CULTURE ~ & ~ ART

In taking strolls through  
Malaysia's main cities,  
what's discovered are places  
rich in Mughal or colonial  
architecture, traditional  
Peranakan culture and a  
whimsical tableau of wall  
and street art.





**Top**  
A larger-than-life mural depicts familiar scenes dramatically.

**Bottom**  
People queue up for one of the most popular wall art, “Children on a Bicycle.”

**Bottom Right**  
A cat street art and a boy takes a photo are among the playful themes in wall art.



Malaysia as a country shows vast cultural diversity, reflected through a variety of aspects like lifestyle, art, languages, or even architecture. To explore and understand them all, Fah Thai sets out on a fascinating journey on three historical destinations – Penang, Malacca and Kuala Lumpur where a richness in culture and history could be found and learned.

**PENANG**  
Chosen as one of CNN’s 17 best places to visit in 2017, Penang is absolutely a thriving tourist destination that can be reached from Kuala Lumpur by a one-hour flight. George Town, the capital city of the Penang state, is a so-called hipster city where most tourists come for a photo with its street art. It was awarded the title of a UNESCO World Heritage Site in 2008 under the category of cultural heritage.

George Town is obviously gaining popularity given that groups of tourists crowd into a street where art murals can be found. The famous art murals were originally part of the George Town Festival held in 2012. Created by a Lithuanian artist called Ernest Zacharevic – it’s become one of the prominent landmarks of George Town ever since. Now street art in Penang blossoms with works from various artists and marks Penang as an art city.

With quite a lot of people waiting for a photo with the popular “Children on a Bicycle” mural, I decided to find a less crowded street and explore the unique and beautiful architecture instead. To get to know Penang’s historic sites, the best way to do so is by walking since you will find a variety of architectural styles, from 17th century eclectic-styled buildings to 19th century modern styles.

One of the magnificent eclectic style architecture is the Cheong Fatt Tze Mansion or the Blue Mansion, world-famous and constructed by Cheong Fatt Tze, a penniless Chinese immigrant who made a big fortune in Southeast Asia. According to Ben, a well-trained guide, this 19th century building showcases the glory and achievement of Cheong Fatt Tze with its beautifully decorated interiors. But after his death, the mansion fell into a damaged state.



“It had gone through a 6-year intense renovation and everything is kept as original as possible, with the intention to preserve this priceless cultural heritage,” explained Ben. And I have to admit that the renovation really brings back the vibrant life of the mansion once again.

I continued to another important abode, the Penang Peranakan Mansion, where the remarkable green building stands gracefully, attracting visitors to its beauty inside. About a century old, this was once the residence of a Chinese businessman and community leader. Now converted into a museum, it features an impressive array of antiques and collections and offers visitors a peek into the world of the Peranakans, a group of Chinese settlers. They emigrated from China, adopted local customs and created a unique culture of their

own including fashion, cuisine and tradition.

Some of the Eclectic Straits Chinese Peranakan houses are still lining the streets in George Town. Simply walking to witness the unique beauty of the antique houses, it felt like I was travelling back in time. Old and unique shophouses can still be seen across the streets. Their ongoing trade have existed for just as long as the century-old buildings.

Being one of the top street food cities, a visit to Penang will never be completed without such eats! The bustling evening food stalls include a variety of delicious food you would die for, with cheap prices. I suggest not to eat fully at one food hawker stand and spare your stomach for other tasty dishes too. Must-eat local dishes you probably can’t miss include Penang Laksa, Wan Tan Mee, Fried Koay Teow, Cendol, to name but a few.

### FIRST THE STREET ART, THEN COMES THE FOOD

It goes without saying that exploring and sightseeing whets your appetite. Penang is known as a great eating destination and it’s best to check out local favourites, from seared noodle dishes, like char koay teow to hokkien har mee.

#### SISTERS CHAR KOAY TEOW

The CKT, as the dish is affectionately known, is made at one of the oldest shops started by two sisters. A second generation now runs the place, and the signature dish still offers the right balance that makes the seared rice noodles sing with its plump shrimp, Chinese sausages, and crabmeat topping.

Lam Heng Café, 183 MacAlister Road

#### RED HAT LADY

Every place has its famous or infamous personalities. In this case, it’s the Red Hat Lady @ Heng Huat Café on Lorong Selamat, whose owner’s personality rivals her food in popularity. She’s not hard to miss in her red French painter’s hat and usual grumpiness. The drill is to get your table number and leave her to cook her masterpieces.

Heng Huat Café, 108 Lorong Selamat, George Town

#### MAN IN BLACK GOGGLES

If the lines are too long at the Red Hat Lady, consider our man in the goggles. He’s just as popular but offers a shorter wait on most days.

Low Eng Hoo Coffeeshop, 84 Lorong Selamat, George Town



#### ANDREW'S KAMPUNG

Penang’s touristy areas have less and less traditional food but this eatery offers tasty Malay dishes from local recipes. A buffet consists of sizzling chicken and spicy beef noodles that are typical of the area.

Andrew’s Kampung, Batu Ferringhi, and floor Eden Parade, Penang +60124084091



KL MALACCA PENANG

Clockwise from Top Right  
Homes sit with a view of Malacca River.

Villa Sentosa is a living museum with household members who welcome guests and point out family mementos.

Decorated rickshaws carry visitors around town.

Bottom, clockwise Cheng Hook Teng, a Taoist temple, was founded in 1645 with a design rooted in the principles of feng shui.

Christ Church, an Anglican Church from the 18th century, is the oldest functioning Protestant church in the country.

People enjoy the shopping extravaganza that defines Jonker Street.

MALACCA CITY

From the bustling city of George Town, I headed to Malacca city, the historical place which earned the title of World Heritage Site in the same year as George Town. Even though my morning started in Malacca quite early and I wandered around the historic sites, I saw a group of tourists already. This fact alone can confirm the city’s popularity.

Besides, the city shares quite a similar diverse culture with Penang. You can easily spot a Chinese temple located near an Islam mosque while seeing Indian ladies in colourful saris walking around the streets with local Chinese people.

One of the impressive landmarks of the city is Malacca River. Cruising along the river at night is quite a celebrated activity among visitors. However, I opted to explore the dynamic lives of Malacca by foot instead. There is a pathway along the river where you can see the art murals sprawled across the facades or even on the hotel buildings. The murals generally depict the stories of Malay cultures such as traditional dances, food and art.



Searching for Malacca’s art murals requires a meandering walk amidst diversity. The scenery ranges from a Malay village on the riverside, or a Chinese temple near an Islam mosque.

The river path stretches all the way to Morten Village, my next destination. Morten Village is a traditional Malay village situated on the riverside with modern high buildings in its background. It is such a contrasting scene to see where the past meets the modern and how they can live harmoniously together.

This place is preserved as a heritage village of Malay. It is possible to walk around and explore the village where you can find a unique traditional Malay architecture, and local people are still living in it. I stopped at the place called Villa Sentosa. A local told me that it is a kind of living museum where you can enter and see inside a home.

Entering someone’s house without knowing them felt like it might be an awkward experience. Patima, an older lady living in a

1920s house and whose family lived there for generations just simply called me to come inside and shared her warm hospitality. It seemed like she was alone. She kindly showed me around the house and explained the stories behind treasures such as family photographs and wedding clothes.

The picturesque place welcomes visitors free of charge but a donation is encouraged. I spent time inside the house for almost an hour before saying goodbye to the kind lady.

It seems like the traditional Malay village is not that popular among tourists, unlike any other places since I noticed only a handful of visitors here. But I definitely rate this place as one of the highlights of Malacca City apart from other historic attractions such as Jonker Street, Melaka Church, Porta de Santiago, etc.



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## KL MALACCA PENANG

## KUALA LUMPUR

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“เด็กบนจักรยาน”

# OCEAN PIER



Words & Photos: [Phol Wadoo](#)

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# Morning Ritual: LUANG PRABANG'S ~DAILY SEARCH~

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There is no better way to get into the  
skin of Luang Prabang  
food culture than to visit a market  
supplied with nearby foraging.



Hidden away in a narrow passageway, the marketplace buzzes with life...and death, for fresh kill every morning when vegetables, the daily catch and fresh meats are rolled out to sell. For visitors, watching locals bargain over piles of vegetables and animals is an eye-opening experience.

The vendors live along the forest, hills and rivers. Though it's a smaller yield for produce and meats at times, it's guaranteed to be the freshest around. Get the local currency, the Lao kip, ready for any unusual things you want to get. The market's energy buzzes early, even before sunrise.

Vendors offer exotic fruits not typically seen elsewhere in Laos, not to mention the local edible fungi such as the egg mushroom. Other local delicacies include jerky sticks of buffalo skin, wild birds and hornet larvae squirming in containers of hexagonal sockets. Tucked away in the mountainous valley of northern Laos and sitting at the confluence of the Mekong and Khan rivers, Luang Prabang has kitchens that stock items you won't find in gourmet supermarkets, but from a fresher source. Food here comes from the river and the wild, whose communities still rely on these resources just as much as hunting, to gather foodstuff to put a meal on the table. From early morning to midday, vendors offer a plethora of local delicacies. Modest in one way, yet shocking in its authenticity – the market is well stocked. Piles of banana flowers, cowpeas,



– The visual display of colourful spices and vegetables will stop you in your tracks. Green balls of river weed or rock algae are ubiquitous and common in the Luang Prabang food market.

bamboo shoots, wild mushrooms, watercress and balls of river weed dominate the stalls. Squirrels are displayed with their bodies cut open to show the freshness of their entrails. And there's plenty of fish from the Mekong River, some of them as big as a pig. A short walk through Luang Prabang food market takes you back to a time when food didn't come from packs in the supermarket. Along the small alleys, buckets overflow with rice, fresh vegetables, fruits, sheets of river weed, wild mushrooms, Mekong fish and beehives. Here, there is no fancy display. The vendors ply their trade using flimsy plastic bags. However, the visual display of colourful spices and vegetables will stop you in your tracks. Green balls of river weed or rock algae, are ubiquitous and common in the Luang Prabang

food market. The locals make very thin sheets of sun-dried river weed and sprinkle it with tamarind and ginger juices plus sesame and garlic before deep frying them. Nutty and salty, the deep-fried river weed is perfectly paired with diced buffalo-skin and hot sauces. The Luang Prabang food market also offers high doses of discovery. If you look hard enough you will find wasp nests, squirrels, owls, ducks and many other creatures. Some animals are butchered, others are still hopping about. "How much?" asks an elderly Lao woman, as she checks small green frogs bound by rings. "Ten thousand kip (45 baht), granny," the vendor says. Of course, the frogs will end up in a pot of curry. Cooking here is simple and rustic, according to the "Traditional Recipes of Laos," a cookbook with a collection of Luang Prabang royal

## BETWEEN THE MEALS

Luang Prabang is also beautiful, even without its food offerings. While you're waiting for the next meal, feast your eyes and immerse yourself into the former royal capital of Laos. Protected by UNESCO's World Heritage Fund, Luang Prabang is unique in its traditional architecture and Lao urban structures built by the European colonial authorities in the 19th and 20th centuries. Temples and landmarks here are within a walking distance.



**VISITING THE ROYAL PALACE** Showing traditional Lao and French neoclassical architecture, the former Royal Palace was built in 1904 and was home to King Sisavang Vong. The palace is now a museum with some rooms preserved much like they were when the king was captured in 1975. Ho Prabang, a separate outbuilding, houses Pra Bang – the most revered Buddha image.



**WAT XIENG THONG** Luang Prabang's most popular temple is noted for its "sim" or ordination hall. Built in 1560, the hall has roofs sweeping low to the ground. The mosaic, the "Tree of Life" on its exterior wall is stunning.



**A MUSEUM AND ETHNIC DIVERSITY** Visiting the Museum of Traditional Arts & Ethnology Centre is a must, to learn about Lao ethnic diversity through art and costume exhibitions. There's a café and a shop selling handicrafts and postcards.



**THAT MAKMO** Unique by its hemispherical stupa, the temple of That Makmo is one of the oldest temples in Luang Prabang. The temple was used for hiding treasures during the Black Flag raids during the latter half of 19th Century. The temple is worth visiting and seeing the collection of wooden Buddha images.



**OCK POP TOK LIVING CRAFTS CENTRE** Perched over Mekong, this arts and handicraft centre offers top-quality fabrics and riverside café serving drinks and excellent Lao food. As supporters of women's empowerment programmes, fair trade products are available. Among them are high-quality artisan textiles.





The morning market creates a gentle line along quiet streets near the Royal Palace. If one goes before 7am, there's a chance that monks from nearby temples will be walking around collecting alms.

recipes. Once home, for example, 'granny' will make a curry paste from lemongrass, green chillies, diced galangal, shrimp paste, garlic and shallots and when the green frog curry is cooked, she'll add a spoonful of padek, the fermented fish concoction inherent to Lao cuisine, before spicing up the sauce with a handful of aromatic dill. From market to table and back, you could follow your nose to the food stands on the river in search of green frog curry.



For folks with less adventurous taste buds, Luang Prabang also offers a wide range of French cuisine, courtesy of its years as a French protectorate. Along with gunships and rifles, the French also brought baguettes, pâté, coffee and culinary savoir-faire to the old capital.

Within a short walk from the food market is Pracha Niyom coffee stand on the corner of Khem Khong and Kisolat roads. The dark roasted beans spell Paris but the sharp sweet taste of condensed milk is undeniably Luang Prabang. Next to Pracha

Niyom, a local woman offers huge offerings of a pâté-filled baguette.

For the foodies looking for the ultimate link between French cuisine and Lao ingredients, L'Elephant restaurant serves Gallic cuisine in a renovated French colonial building with wooden floors and a tree stencil on the wall inspired by Wat Xieng Thong. Here, pan-fried frog legs are a must. Cooked in the Provençal style, the legs are brimming with garlicky and peppery olive oil – a happy marriage of Lao ingredients and French flair.

PAGES & CHAPTERS



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LUANG PRABANG

เมืองหลวงพระบางตั้งอยู่ในหุบเขาทางตอนเหนือของประเทศลาวซึ่งมีแม่น้ำโขงและแม่น้ำคานไหลมาบรรจบกัน เป็นแหล่งวัตถุดิบอาหารสดใหม่ที่ไม่อาจหาได้ตามซูเปอร์มาร์เก็ต สรรพสิ่งต่างๆ ส่วนมาจากแม่น้ำและป่าอันอุดมสมบูรณ์ตามวิถีทางของธรรมชาติ

ชาวบ้านหลวงพระบางยังคงใช้ชีวิตแบบพื้นบ้านด้วยการล่าสัตว์และเก็บของป่าเพื่อยังชีพ หรือหากมีเหลือก็นำมาค้าขายในตลาดสด

ตั้งแต่เช้าจนสาย ตลาดเช้าหลวงพระบางจะอุดมด้วยอาหารที่ดูเหมือนจะธรรมดา แต่ไม่อาจหาได้จากที่อื่น เช่น หัวปลี หน่อไม้ เห็ดป่า แพงพวย และสาหร่ายแม่น้ำเป็นลูกกลมใหญ่กว่ากำปั้น แม้แต่อาหารพื้นบ้านอย่างกระรอก ตัวอ่อนต่อ รวมไปถึงปลาจากแม่น้ำโขงที่มีขนาดใหญ่เท่ากับหมูตัวหนึ่ง ภาพเหล่านี้ทำให้เราย้อนอดีตกลับสู่วันวาน ในยุคที่อาหารไม่ได้บรรจุอยู่ในหีบห่อพร้อมให้เราจับจ่าย

สีสันของตลาดสดหลวงพระบางสวยงามเกินกว่าจะบรรยาย โดยเฉพาะสำหรับตาที่เห็นแผ่นบาง ประรสด้วย



ช่วย รังผึ้งย่างหาซื้อได้ง่าย ได้ตามข้างทางในตลาดสดหลวงพระบาง

ลำซั้ง ปลาแม่น้ำโขงตัวโตหารับประทานได้ง่ายเพราะหลวงพระบางตั้งอยู่ ณ บริเวณที่แม่น้ำโขงและคานไหลมาบรรจบกัน

ตามเขื่อนนาฬิกาจากขวา หนึ่งคาวอาหารพื้นเมืองที่หลายคนบอกว่าต้องลองสักครั้ง

บาเกิดชิ้นโตที่ผสมรสชาดของทั้งฝรั่งเศสและลาวได้อย่างกลมกลืน

สาหร่ายแม่น้ำเป็นก้อนกลมสีเขียวสด



มะเขม จิง งา และกระเทียม ก่อนนำไปทอดกรอบ ทำให้มีรสชาติเค็มมัน ทานคู่กับหนึ่งคาวจึงและซอสรสเผ็ดได้อย่างอร่อยสุดขีด

กับสีเขียวที่ร้อยเป็นวงราคาเพียง 45 บาท นำไปปรุงตามสูตรอาหารในหนังสือ Traditional Recipes of Laos เริ่มโดยเตรียมเครื่องแกงจากตะไคร้ พริกเขียว ข่า หั่นเต๋า กระเทียม และหัวหอมแดง คั่วกับกะปิที่เตรียมไว้ เติมน้ำมันตามแบบฉบับของอาหารลาวปรุงรสและโรยหน้าด้วยผักชีลาว

วัตถุดิบจากตลาดสู่เมนูอาหารแล้วจึงนำกลับไปขายที่ตลาดอีกทอดหนึ่ง จากนั้นสองเดินตามกลิ่นหอมไป แล้วคุณจะได้พบกับกบขายอยู่ที่ตลาดแห่งเดียวกันนั่นเอง

ห่างจากตลาดสดเพียงเล็กน้อย คือที่ตั้งของร้านอาหารฝรั่งเศสที่หัวมุมถนนแคบๆและถนนทิศตลาด เมล็ดกาแฟที่ลิ้มรสให้กลิ่นอายของกรุงปารีส ผสมผสานกับนมรสหวานเกิดเป็นกาแฟตามแบบฉบับของหลวงพระบาง พร้อมกับร้านขายกาแฟสดไล่ไปเรื่อยๆ

กัน อาหารเหล่านี้ได้รับอิทธิพลมาจากประเทศฝรั่งเศสตั้งแต่ครั้งลาวยังเป็นประเทศอาณานิคม

สำหรับผู้แสวงหาความลงตัวระหว่างอาหารฝรั่งเศสและวัตถุดิบจากลาว ต้องมาที่ร้าน L'Elephant ที่เสิร์ฟอาหารฝรั่งเศสในอาคารพื้นไม้สไตล์โคโลเนียล ตกแต่งด้วยไม้ฉลุลายบนผนัง ซึ่งได้รับแรงบันดาลใจจากวัดเชียงทอง

เมนูขึ้นชื่อของที่นี่คือ ทากบควัสด์ไอโรวองซ์ อบอวลด้วยกลิ่นกระเทียมและพริกไทย คั่วกับน้ำมันมะกอก ที่ผสมผสานสูตรอาหารฝรั่งเศสเข้ากับวัตถุดิบพื้นเมืองลาวได้อย่างลงตัว

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Words & Photos Blaine Harrington III

# DANGEROUS BEAUTY

Is the Zojila mountain pass the world's most terrifying road? Certainly not for the faint-hearted, this harrow rock passage along the Indian National Highway is nine kilometres of perilous curves and spectacular views.

This road from Ladakh to Kashmir lies in the western Himalayas, about 3,500 metres above sea level. Sheep and goats mingle with travellers as a traffic jam caused by a landslide idles trucks along the Zojila.





TOP AND OPPOSITE PAGE  
A nomadic shepherd guides his sheep and goats over the Zojila in Kashmir — in the Jammu and Kashmir state of India. Referred to as the Zoji Pass or simply Zojila, ‘la’ means pass in several Himalayan languages.





GALLERY

The absence of road barriers not only makes this one of the most dangerous passes in the world, but heavy snowfall and extreme winds in the area contribute to the risks too.







ABOUT THE PHOTOGRAPHER



Blaine Harrington III is an award-winning travel and location photographer based in Littleton, Colorado, USA and works worldwide. During an 40-year plus career, his work in photography has been published by most major travel, news, business and inflight magazines; as well as in books, and countless media in the United States and internationally. Clients have included the National Geographic Society, Smithsonian, Time Inc. and the New York Times. Harrington has travelled to over seventy countries and is currently on a three-month photo trip around the world. He was named the 2005 and 2006 Travel Photographer of the Year by the Society of American Travel Writers. His stated goal in life: go everywhere, meet everyone, try everything!



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KNOW BEFORE YOU GO

# HAPPENINGS



## Well Served

Let us help you eat out. They can be at humble eateries where queues begin early in the day or high-end restaurants where reservations are required. We tell you who's top chef, what's in a tea house or what's on a fine dining menu and whether to be at ground level or on a rooftop.

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MUMBAI 112 / MALDIVES 113





SPOTLIGHT  
**Opening to Creativity**

Open House is Central Embassy’s iconic creative space in collaboration with celebrated Tokyo design studio Klein Dytham Architecture. As the name suggests, Open House boasts a sense of openness with a vast floor space, high ceilings and an unobstructed view of the city. Its vantage point is its location on the 6th floor of Central Embassy, as well as the stunning interior of organic and man-made elements to symbolise harmony. The community-oriented

space divides into 8 zones: Eating Deck, Eat by the Park, Open House Bookshop by Hardcover, Co-Thinking Space, Art Tower, Design Shop, Open Playground and Diplomat Screens Embassy by AIS, to cover every aspect of life and fulfil the search for inspiration. It is a new co-living space for creators, designers, food lovers and families looking to embrace the aesthetics in life. [centralembassy.com/anchor/open-house](http://centralembassy.com/anchor/open-house), +66 (0) 2119 7777



**BEST IN CHOW**  
For the 3rd year in a row, Gaggan was named the No.1 restaurant in Asia, as announced at the Asia’s 50 Best Restaurants Awards 2017. The progressive Indian restaurant’s impressive win was announced at the annual event sponsored by San Pellegrino and Acqua Panna. A total of 9 restaurants from Thailand make the culinary rankings and among the list are familiar names like Nahm (No.15), Issaya Siamese Club (No.21), Eat Me (No.31) and Bo.Lan (No.19) and new favourites Sühring (No.13), The Dining Room at The House on Sathorn (No.36), Le Du (No.37) and l’Atelier de Joël Robuchon Bangkok (No.40). This year’s list of restaurants came mostly from Thailand, China, Japan and Singapore, and were selected by the region’s most renowned chefs, food critics, and gastronomes. Consultancy firm Deloitte ensured the authenticity of the voting process and results.



**HANSAR**

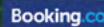
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Bangkok, Cha Am, Khao Yai, Pranburi, Samui



HAPPENINGS

THAILAND 

GAGGAN

Gaggan once again claims the top spot for the 3rd consecutive year with signature dishes like “I Want My Curry” served in a traditional Indian tiffin box. Known as a splendid culinary destination in the heart of Bangkok, Gaggan crafts Indian cuisine in a revamped style which turns the image of traditional Indian street food into unconventional, delicious progressive dishes. Named after the Indian owner and chef who has been living in Thailand for many years, Gaggan aims to put Indian cuisine into one of the world’s top fine dining choices. [eatatgaggan.com](http://eatatgaggan.com); +66 (0) 2652 1700



LE DU

Making its debut in Asia’s 50 Best Restaurants Awards this year, Le Du offers Thai cuisine with an innovative twist. Based on the richness of local Thai ingredients, the restaurant interprets the marvels of authentic Thai food in a contemporary dining experience. Le Du combines the cooking methods inspired by the Thai, Chinese and European culinary arts, and woven together transforms local Thai vegetables into stunning presentations. [facebook.ledubkk.com](https://facebook.ledubkk.com), +66 (0) 92 919 9969



BANGKOK

SPOTLIGHT

To Fly with Ideas

Poised to be the new creative hub on the Thonburi side, Chang Chui sprawls on 11 rai of land and offers space for art exhibitions, movie screenings, plays, music and idea exchanges for art enthusiasts with a museum landmark housed in an airplane. Each of the 18 buildings located within the Chang Chui compound is constructed with discarded materials and represents diverse functions



and stories. What makes Chang Chui stand out from other artistic co-working hubs is that it is a true melting pot of people who play a big part in driving Bangkok’s art scene forward. Teams from the Documentary Club, Seven Spoons and owner of



Fly Now Somchai Songwattana inspired the establishment of Chang Chui, making this creative powerhouse a truly magnificent sanctuary for art-inspiration seekers. [changchuibangkok.com](http://changchuibangkok.com), +66 (0) 81 817 2888



Instant Crystal Vision at Any Distance for Better Life

As a specialist in hand surgery, good and sharp vision is crucial for microsurgery like veins and neuro systems. I often take 12 to 20 hours over an operation, and during the long hours, my eyes and hands have to work in sync. It is undeniable that quality of vision partly determines the accuracy of hand function and in turn determines how successful a surgery is.

In 2001, I started to have a problem focusing on near objects. Although I could still clearly see distant objects, it adversely affected my ability to operate. Later, I was advised to wear progressive lenses but I found that it was difficult for me to focus and they made me feel dizzy. Also, the lenses sometimes distorted my vision, especially at the sides.

It got worse as I grew older. Progressive lenses did not solve the problem. On the contrary, they adversely affected my job and lifestyle. During the past ten years of visual problems, I found that progressive lenses had limitations in terms of effective vision correction. I also don’t think that the lenses were precisely measured according to my eyes. Nor did the lens structure suit my personal visual needs.

Then I discovered ISOPTIK and received very good advice from the specialist, Khun Somboon Numtipjuntacharern aka “Master Bobi”. I underwent an in-depth eye check-up and vision measurements for myopia, astigmatism, presbyopia, and 3D optical measurement. Information about my personal visual needs and lifestyle was meticulously collected. This data helped identify the design and size of the lens that suits me. It was a unique experience. I have never seen this at any other optical centre. I also had the opportunity to try on a range of progressive lenses to find the one that’s best for me. Another important thing is the glasses frame. At ISOPTIK, a 3D system is used for facial analysis and measurement. Then my personal lens and frames data is developed into my own unique Super Individual Progressive Eyeglasses.

After about six weeks, I tried on my new glasses for the first time and I felt amazing! The problems I used to have for ten years were completely resolved. Eyestrain disappeared and I felt more energized for work and other activities in daily life. I feel so happy now.

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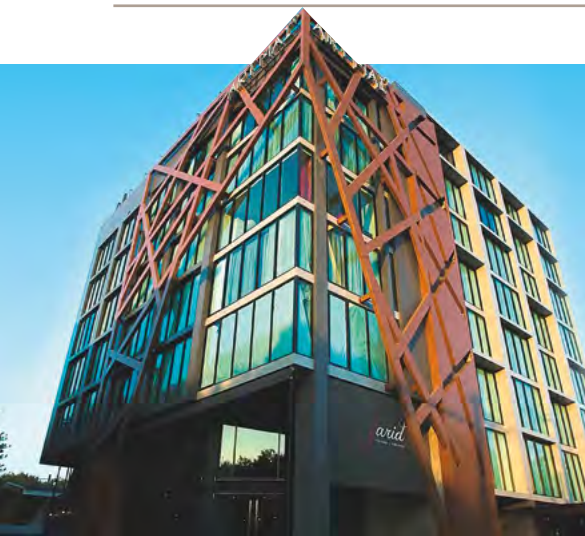
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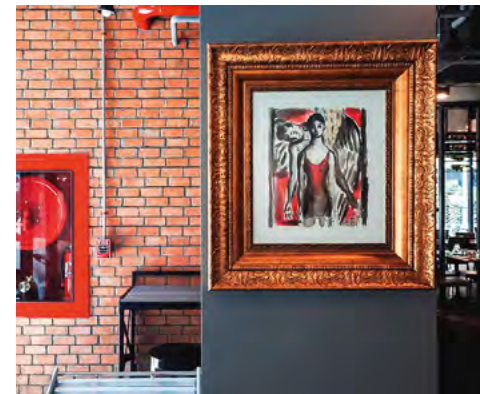




SPOTLIGHT

## Artistic Lodgings

One of the most successful hospitality trends in recent years has been the creation of design and art hotels. This has been successfully realised at the Art Mai Gallery Hotel nestled in downtown Chiang Mai. Exuding a vibrant and sophisticated style, each of the hotel's floors was designed by a different contemporary Thai artist working within a particular art genre such as impressionism, surrealism, abstract art, pop art and even a nude art theme. The ground floor has a gallery displaying original artworks by renowned Thai artists. [artmaigalleryhotel.com](http://artmaigalleryhotel.com)



### ROCKING UP NORTH

The latest Hard Rock Café franchise recently launched in style in Chiang Mai in the middle of the famous tourist spot of the Night Bazaar. Whether clients want to cool down after sightseeing or relax after some marathon shopping, the pub and restaurant offers an ambience that gets visitors away from hustle and bustle of the city. Located on Loi Kroh Road just behind Burger King and opposite the Le Meridien hotel, the Hard Rock Café is a perfect spot to wind down with a signature menu and live music.

With up to 200 seats over the three floors, the Hard Rock Café Chiang Mai is decorated with a signature contemporary design with natural wood elements inspired by the northern city's heritage. It opens from 11am to midnight.



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HAPPENINGS

THAILAND 

CHIANG MAI / LAMPANG

LAMPANG STROLL

A must do in Lampang is walk along the century-old market road known as Kad Kong Ta. Located just near the Ratchapisek Bridge parallel to the Wang River, the path is easily accessible for those staying downtown. The old market street closes to traffic on a weekend and turns into a night market from 5 to 10pm. However, “Kad Kong Ta” is nothing like the famous Chiang Mai’s night bazaar or Khao San Road in Bangkok as the area combines architecture, culture, art, tradition, street food and shopping.



The well-preserved buildings and houses along the road were constructed in a variety of Chinese, European and Shan architectural styles. This area was a trading zone over 100 years ago. Some old buildings have been tastefully renovated into gift shops, café and guest houses.

Not to be missed on the excursion is a visit to “Moung Ngwe Zin” building which was built by a Burmese teak merchant of the same name in 1908. The building is regarded as one of the most beautiful gingerbread houses in Thailand and

won the Outstanding Architectural Conservation Award from the Association of Siamese Architects in 2007. The building now houses an art gallery run by a group called Melann and the café on the ground floor is a pleasant hangout.

On weekdays, when the vibrant market isn’t open, tourists could choose to stroll leisurely along the two-kilometre stretch or bike along the street. If you are a first-time visitor to Lampang, you may try to visit the market on a horse-drawn carriage. Enjoy the local scenery along the way!

SPOTLIGHT

Mecca of Contemporary Art

MAIIAM is fast becoming a household name whether one is an art lover or not. The name plays with the word “mai” as in Chiang Mai province and also means ‘new’ in Thai. The museum opened last July with a big bang, showcasing the first ever retrospective work of Cannes-award winning film director and multi-talented artist Apichatpong “Joe” Weerasethakul. The exhibition entitled “The Serenity of Madness” has travelled to many parts of the world.

Located in the San Kamphaeng district where it is known for handicraft communities and hot springs, the 3,000-sqm converted warehouse museum is worth a visit for every art enthusiast. The building itself is state-of-the-art, and visually striking with its eye-catching glass mosaics. It is the first art piece before your eyes, with a glass reflection that seems to blend in harmony with the green surroundings. [maiiam.com](http://maiiam.com)



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SPOTLIGHT  
**High on a Win**

The signature view, the signature dishes – it’s hard to know what to focus on. But then the tranquil blue waters of Crystal Bay or Silver Beach’s waters calm you and eating becomes a meditative process at The Cliff restaurant. Winner of the Top Choice Restaurant Award for 2017, their signature dishes include their grilled seafood platter presented plateau style. Freshly done on a charcoal grill, the Atlantic lobster, King Crab legs, New Zealand mussels, prawns and other seafood

du jour are accompanied by Spanish rice. Another crowd favourite is the seafood or Frutti di Mare pasta dish, with a light creamy herb sauce that’s perfect for the tropics. From items from the surf to turf items, other house specialties include grilled steaks like an Australian T-bone or the temptingly moist Portuguese Piri Piri Chicken. Portugal, Spain and Italy have served as inspiration for Chef Sergio Martelli’s extensive menu. All dishes are done thoughtfully, with all ingredients cooked right and accordingly. [thecliffsamui.com](http://thecliffsamui.com)



**MAKE IT YOUR OWN**

What’s the joy in life without delicious food? Since you’re holidaying in Samui, it will be the perfect time to learn how to whip up a series of authentic Thai cookery with local chefs – so you can replicate these delights back home. These following cooking classes have garnered favourable reviews including Pai Cooking Class, Ying’s Thai Cooking Home and Lamai Thai Cooking School. You will have a chance to know insightful secrets – from selecting good and fresh ingredients at markets, how to use pestle and mortar, to preparing it like a Thai cook. All of the chefs speak English quite well and they won’t keep Thai culinary methods a secret anymore. [paicookerysamui.com](http://paicookerysamui.com), [thai-cooking-samui.com](http://thai-cooking-samui.com), [lamaithaicookingschool.com](http://lamaithaicookingschool.com)



**SAILING INTO THE BLUE YONDER**

From its birth in 2002, the Samui Regatta has been attracting professional and amateur sailors as well as yacht fanatics from all over the world to this paradise island in the Gulf of Thailand. This year, Samui Regatta 2017 takes place during 20-27 May while the 1st weekend of the race means a comeback of youth sailing classes. Headquartered at the Centara Grand Beach Resort Samui, the regatta is a splendid community event where Samui businesses ranging from resorts, restaurants to bars are ready to deliver their world-class hospitality to the participants and support to Samui Regatta 2017. [samuiregatta.com](http://samuiregatta.com)



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SPOTLIGHT

More Secrets

The Library, a concept hotel on Koh Samui has its legacy of island luxury for almost a decade. This year, it is introducing “Secret Chapters” – the latest hotel addition that serves as a unique alternative to The Library yet still possesses the spirit of the perfectly fabulous hideaway. As the name indicates, the new pool villas are inspired by an intriguing interplay of privacy and mystery, while maintaining effortless beauty in its minimalist design. With its signature luxury and chic simplicity, Secret Chapters promises a relaxing stay that’s mysterious yet opulent – where guests can unwind. Choices of pool villas are designed as 1 bedroom, 2 bedroom layouts, and lastly, The Writer – a room that comes with a private library, a salt water pool and remarkably – an outdoor cinema. [thelibrary.co.th](http://thelibrary.co.th)



A FLAVOURFUL THAI HERITAGE

“Kiree” or mountain in Thai best describes the superb location of this Thai dining gem hidden in Vana Belle, a Luxury Collection resort on a serene cove of Chaweng Noi beach. Boasting the picturesque scenery overlooking the pristine beach of the Gulf of Thailand, the restaurant led by Chef de Cuisine Nattanan Deeruag strives to mix the original flavours of Thai cuisine together with the hot, spicy Southern culinary heritage and a parade of fresh seafood known to be the highlight of Koh Samui. Apart from the word-of-mouth of diners who marvel over Kiree’s unique cuisine, the place has also reached its sumptuous landmark when it was announced as one of Thailand Tatler’s coveted Best Restaurants of 2017, a rare recognition for restaurants on Koh Samui’s dining scene. [vanabellekohsamui.com](http://vanabellekohsamui.com)



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SPOTLIGHT  
**We Gather Here Today...**

Phuket will again play international matchmaker and bring together business operators in the wedding industry from around the world. The Destination Wedding Planners Congress (DWP) meets at the Banyan Tree Laguna Phuket from May 2 to 4. More than 400 delegates from 60 countries will be in Phuket for the major event organised by QNA International and hosted by the Tourism Authority of Thailand.

Benefiting are couples from all over the world who are looking for exclusive and high-end wedding arrangements since Thailand is where luxury wedding planning is in great demand globally. The industry event is relevant in bringing together experts in related fields and finding potential clients.

Against a perfect background of Phuket's sun, sand and sea, the three-day congress offers the most unique destinations, extravagant accommodations, wedding suppliers and creative partners. Expect the presence of wedding couture designers, photography representatives, furniture rentals, jewellery partners, cake designers and hoteliers to share their experience and knowledge with one another and lay the groundwork for many nuptials in the future.  
[destinationweddingcongress.com](http://destinationweddingcongress.com)



**FLOAT ON**

If you want to learn more about sea gypsies, don't miss this rare opportunity during the Loi Ruea Chao Le Festival (literally Floating Boats of the Sea Gypsies). It happens on Lanta Island only twice a year.

Usually held on the full moon night of the sixth and eleventh months of the lunar calendar, the festival this year will fall on May 10 and October 5. A ritual is performed by the sea gypsies on Lanta Island in Krabi province, as well as those living on the seas in Phuket and Satun.

On the night of the festival, the sea gypsies will gather, dance, and sing Rong-ngeng songs (a southern traditional performance) around their beautifully decorated boats, and then float them out into the sea. It is believed that the sea sweeps away bad luck while those participating will receive good luck in return.

If you want to see the behind-the-scenes of the ritual, be on the island two days before the festival. By that time, men begin repairing their shelters in the morning while women start making sweets as offerings to their ancestors. On the morning before the festival, men will go into the forest to cut wood to make their boats and women start to sing and dance around the decorative boats and prepare them to float. The afternoon before the ceremony takes place, there will be a ritual to make sure the boats make it to the sea, instead of returning to the beach.  
[tourismthailand.com](http://tourismthailand.com)



**NATURAL HEALING**

You haven't truly arrived in Phuket if you haven't gone to a spa. And the "sand spa" at Haad Mai Khao is one of a kind. Unlike the original practice that involves immersion in mineral-rich water or seawater, this one instead requires being pampered in a pool of beach sand.

The beach locally known as Haad Mai Khao is home to a mix of delicate, rough and coarse varieties whose unique qualities have turned into quite an advantage. The locals believe the coarser sand in the area has made it possible for healing and drawing out toxins. By being buried in a sand pit at Haad Mai Khao, locals believe the practice could heal joint pain and improve on any form of paralysis, gout, diabetes, or high blood pressure. *Make an appointment with Manote Saithong, Mai Khao village head, at +66 (0) 81 895 4833.*



**A RUN IN PARADISE**

Runners who love the beach, get your gear and 'outfit' ready and mark your calendar for "Run Paradise" at the Laguna Phuket Marathon. Unique for its landscape, the race loop will start at Laguna Phuket and take participants through local villages, pineapple and rubber plantations before taking everyone back to the starting point.

Designed as one of the most family-friendly marathons, the 12th edition of the Laguna Phuket Marathon will be held all weekend. The 2km Kids Run (for children up to 12 years old), the 5km community walk and 10.5km race for novices (for participants aged 13 and up) will be held on Saturday afternoon, while the half marathon (for runners aged 16 and higher) and full marathon (for participants aged 18 onwards) will be on Sunday morning. The 5km community walk welcomes everyone.



The marathon has its own theme song 'Run Paradise,' to encourage the harmony of runners and local communities and welcome guests who are part of the 'good deeds' marathon. Since 2009, part of the proceeds go to the Laguna Phuket Foundation to support the educational and social development of local communities, marine and the natural environment conservation and an emergency relief fund.

It's been over a decade since the marathon began, gaining in popularity and drawing in runners from around the world. Last year, about 6,000 participants from more than 60 countries joined in the race.

*June 3 and 4, [phuketmarathon.com](http://phuketmarathon.com)*







SPOTLIGHT

# Eat and Drive

Located inside the lobby of Siam@Pattaya at Pattaya, the Car Bar offers a unique bar experience you won't forget. Beautifully decorated 'cars' are converted into dining seats and tables according to its car concept. A variety of tasteful cocktails are served and it is possible to sit at the bar to see how the mixologists skillfully create the drinks. There are signature cocktails and delicious small dishes not to be missed, such as vegetable crudité with four types of dips, chicken satay with peanut sauce and grilled toast, among others. The lightness of the interior design also calls out for a fun and energetic ambience. If you're looking for some enjoyment and a stylish place to hang out in Pattaya, this place would definitely be one of the best choices.

[siamatpattaya.com/dining/car-bar](http://siamatpattaya.com/dining/car-bar)



## COME SAIL AWAY

Imagine the spectacular scene of boats dotting the waters as they cruise through the ocean. The wonder of witnessing such an event is possible at the 'Top of the Gulf Regatta,' an annual international sailing event. This year, the event takes place from 4 to 8 May at the Ocean Marina Yacht Club on the shores of Na Jomtien beach in Pattaya. Not only has the event received a strong interest from potentially more than 250 participating boats, a large number of spectators is also expected. Another special aspect for the event is its presence at the largest marina in Southeast Asia, showcasing the attractive design and facilities. It's now a perfect time to experience this vibrant beach town during one of the most celebrated international sailing events.

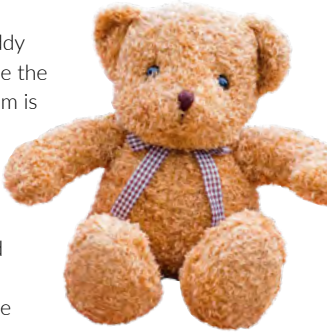
[topofthegulfregatta.com](http://topofthegulfregatta.com)



## BEAR HUGS

Good news for teddy bear lovers because the Teddy Bear Museum is already in Pattaya and welcomes all doll lovers to see its irresistible cuteness. Founded by a young Korean who intends to give happiness to those who visit his museum, the place provides visitors with a variety of themed teddy bear zones. In the Europe zone, you can find a picturesque scene of Europe set up with cute teddy bears. The Dream zone is decorated in a fairy tale world, and for the Inca zone, it features teddy bears showcasing the ancient culture. Each zone is just creatively unique and the enticing part is that dolls are not in a glass showcases. You can touch and even hug the dolls as much as you want. Definitely a perfect spot for photo-taking!

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



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HAPPENINGS

HONG KONG



SPOTLIGHT  
A Station Stop

In the vast concrete buildings of Hong Kong, dwellers seek out comfort zones. One of these places is La Station, a neighbourhood café smack dab in the middle of a busy market, high-rise businesses, and hotels in the Wan Chai district.

What makes it stand out? Unlike other trendy interpretations of cafés, the design at La Station mimics a



Parisian metro stop, complete with subway tiles and ceiling fixtures. One of the 3 founders, Merwann Younes explains that the design indeed is a train station with a Parisian-style curved wall and flip board-like menu. They just opened a pop-up space at the ever-popular Duddell street to ensure a caffeine fix for the Hong Kong crowd.

Their croissants taste like they just came out of the oven, along with their quiche of the day – not to mention well-crafted coffee drinks with a couple of secret signature ones. Always noticeable is the camaraderie of regular customers enjoying their coffee in a busy neighbourhood. *Sunlight Tower, 248 Queen’s Road East, Wan Chai, facebook.com/LaStationCoffee*



OH, TO OWN A WARHOL

If you're in the market to buy works by Andy Warhol or are just a casual art browser, the Phillips auction house holds a public viewing of his black and white photographs from a trip to Asia in 1982. The "Warhol in China" previews take place on May 25 to 28, concluding with an auction on the latter date. The exhibit is presented in collaboration with the Mandarin Oriental Hotel at 5 Connaught Road in the Central district, where Warhol stayed during his visit. The auction is said to feature 'a rare opportunity to collect works by the master of Pop starting at HK\$50,000.'

Photos taken by the American artist at the Great Wall show a more

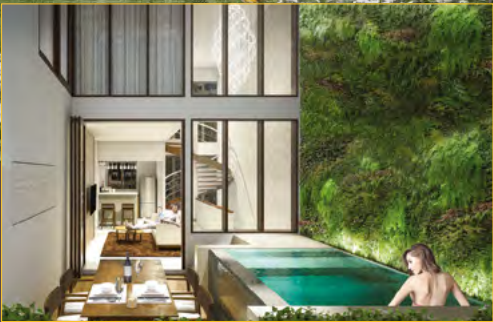
relaxed Warhol. Already we see how the photographs reflect his iconic interpretations, such as that of a banana on a dining table or his series of photos in a frame. Around 45 lots are up for bids. The auction house describes the photographs as Warhol's intimate interpretation and experience of Hong Kong and Mainland China. The auction house states that 'after 35 years, it is an honour to bring this collection back to the region from where it originated.' *For additional information about the exhibition and related events in Hong Kong, visit Mandarin Oriental, Hong Kong to learn more. Auction 28 May 2017 6pm HKTMandarin Oriental*



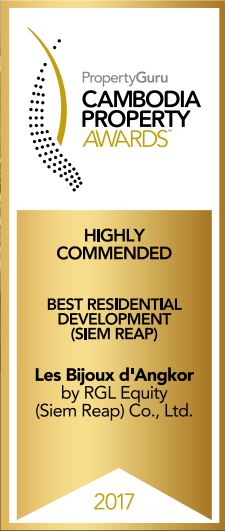
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If you'd like to take a piece of Hong Kong away with you, there's Loveramics, a local lifestyle concept store. The quality ceramics are made with traditional methods but with a modern touch to their designs. The name originated from owner William Lee's passion for ceramics. For mug collectors, the "We Love Mugs" series feature local artists creating designs depicting a wistful Hong Kong skyline along with other major cities. The iconic blue and white Willow collection immortalise the love story in familiar

designs but with more contemporary lines. In the dinnerware set, the salad plates tell the love story with different scenes of the Chinese ill-fated romance. Loveramics also makes kitchen prep tools and home items, and offers workshops to make personal ceramics design a more accessible activity for the public. Lee wanted beautiful and modern tableware as an option to consumer choices that he thought too mainstream or



formal for everyday use. He said, "We felt there were very few modern, affordable ceramics out there and because we couldn't find anything we liked, we decided to make it ourselves!" G/F, 97 Leighton Road, Causeway Bay, [loveramics.com](http://loveramics.com), +852 2915 8018



#### SCRAMBLED BEST

It may give itself an Australian reference, but this place is as local as you can get for a cha chaan teng, or 'tea house.' For a true Hong Kong tradition – the place has been opened for decades – savour morning comfort food or a snack. People queue mid-morning for the local bowl of macaroni soup or what many consider to be the best scrambled eggs around served with thick slices of buttered toast. They're also known for their steamed milk pudding, and proudly display the milk used in making it. While the eggs gleam with richness, you'll also receive brusque service in this very busy place. Grumpy, swift, and abrupt service gives it an added character to this very local experience. And add an order of milk tea. Australia Dairy Company, 47 Parkes Street, opens daily (except Thu) 7:30am – 11pm Nearest Station: Jordan



#### CLIMB EVERY BUN

Trade in the posh skyline of Hong Kong for the more idyllic setting of nearby island Cheung Chau. The annual Cheung Chau Bun Festival is a colourful celebration held normally in May and provides an unusual and fun backdrop for many things bun-related. Hong Kong residents and visitors flock to the small fishing island of Cheung Chau to eat buns and witness man versus bun in a climbing contest. The main highlight here features the island's iconic event, but beaches and short hikes to catch some splendid views would all be in store.



It's a stop less than a 10 minute walk from the Ferry Pier to Pak Tai Temple, the centre of the celebrations during the annual festival. Many signs point the way so you can find it quite easily. It's a beautiful temple, with lavishly decorated exteriors along with stone carvings and colourful sculptures. Just outside the Pak Tai Temple, steamed or sweet or "blessed" buns

cover 18 metre tall bamboo and metal structures. At midnight, on the final night of the festival, in an event known as the Bun Scramble, athletes try their best to climb up the bun towers and gather more buns than their opponents. The Cheung Chau Bun Festival began as a fun and exciting ritual for fishing communities to pray for safety from pirates. May 3

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# HAPPENINGS

SINGAPORE

## SPOTLIGHT

### Ultra Singapore

The wave of ULTRA Music Festival (UMF) hit the shores of Singapore in 2015, when the folks behind UMF decided to find out how hot electronic dance music (EDM) was on the island. A single-stage indoor mini-event, ‘Road to ULTRA Singapore’, was born and the event burnt out of its 11,000 tickets just 21 minutes into early bird sales. The quick ticket sale instantly paved the road for Singapore to go full-scale ULTRA.



This year’s ULTRA Singapore will touch down on the weekend of June 10 and 11. The music festival dedicated to the best of electronic dance music, featuring top-notch electronic, house and techno acts will take place at ULTRA Park, adjacent to the Marina Bay Sands Tower 1.

The festival starts at noon and will run until 10:30pm each day. ULTRA Singapore will feature 3 stages – the Main Stage, the Live Stage, and the Resistance Stage. Singapore was the third country to host an ULTRA Live stage, following ULTRA Music Festival in Miami and ULTRA Korea.

Headliners include EDM behemoths Steve Aoki, Hardwell, Tiesto, Nicky Romeo and Dash Berlin. The line-up includes DJ Don Diablo, techno act Dubfire and Steve Angello. The Resistance and Live stages include sets by KSHMR and Pendulum.

Inside the venue DSLR cameras, other professional recording



equipment, selfie sticks and monopods are strictly prohibited. Camera phones, GoPros and compact cameras are allowed on the festival grounds. [ultrasingapore.com](http://ultrasingapore.com)



## THE GREAT SINGAPORE SALE

There’s no better time to shop than during the Great Singapore Sale – Singapore’s biggest sale of the year. Known to Singaporeans as the GSS, this annual sale season is a true highlight for any shopaholic worth their salt. Even shops in the suburban areas join in and the entire island is transformed into a shopping paradise.

The ten-week event has grown into an eagerly awaited event for both tourists and locals alike. From heartland areas to cultural enclaves and Orchard Road, it is not for the weak-hearted and will not disappoint shopping fiends.

Experience fabulous shopping and enjoy

great deals on just about everything, everywhere – from fashion to watches, jewellery, electronics, toys and more. Even spa treatments, hotel stays and local attractions have their prices dropped all over Singapore. Besides shopping, this is also the perfect time to indulge in other delectable offers and promotions, from dining to beauty and wellness.

Shopping destinations to keep an eye out for include the glitzy Orchard Road belt, with its stellar line-up of designer brands, fast fashion labels and massive malls. Also enjoy Kampong Glam, Chinatown and Little India.

June to August, [yoursingapore.com](http://yoursingapore.com)

## SUPER FLAVOUR

Food lovers will be overjoyed with a variety of food at the annual Savour Food Festival in Singapore. Bring your friends and family to explore the delicious event and make sure to bring a big appetite on a culinary journey best loved by foodies.

Renowned international chefs and Singapore’s favourite local restaurateurs are more than ready to give all food enthusiasts an unmatched gastronomic experience. Big names that have made appearances at Savour include Australia’s Mark



Best, Hong Kong Michelin maestro Alvin Leung and French chef Alain Passard. Local culinary artists include Bjorn Shen of artichoke, a funky Middle Eastern restaurant in the heart of Singapore’s arts district, Malcolm Lee of Candlenut, the world’s first Michelin-starred Peranakan restaurant, and banker and self-taught chef Han Liguang. 12-15 May, [savour.online](http://savour.online)



## DRAGON BOAT FEST

Pounding drumbeats and scrumptious dumplings are the secret formulas that make the Dragon Boat Festival one of the most loved festival in Singapore. The Dragon Boat Festival or Duanwu Festival is a traditional holiday originating in China. The festival is also known as Zhongxiao Festival which literally means Loyalty and Filial Piety festival.

To complete the festive day, people eat zongzi or zhang, the triangular glutinous rice dumplings with a variety of fillings wrapped in bamboo or other flat leaves. 30 May



อูดมเอก



อูดมเอก และ ฟินดิง จำหน่ายผลิตภัณฑ์เครื่องหนังคุณภาพ เช่น หนังจระเข้, หนังปลาคะเรียน, หนังงู, หนังนกกระจอกเทศ ราคาพิเศษ

จำหน่ายที่ ศูนย์การค้าชั้นนำทั่วกรุงเทพฯ, MBK, ต่างจังหวัด หาดพิภยาใต้, หาดจอมเทียน, หาดหัวหิน, หาดชะอำ, ภูเก็ต, หาดป่าตอง, หาดกะตะ, หาดสุรินทร์, เกาะสมุย หาดฉาง, เกาะช้าง หาดทรายขาว, เชียงใหม่ กาดสวนแก้ว, ไบท์นาซาร์, ประจวบฯ, เขื่อนลัด แอร์พอร์ต, อ.ปาย, แปซิฟิคพาร์ค ศรีราชา, แหลมทอง ระยอง, ออริยาพาร์ค ออริยา, เดอะมอลล์ ราชสีมา, อุดรธานี, ขอนแก่น, โรบินสัน ภูเก็ต นครศรีธรรมราช, เซ็นทรัล นครศรีธรรมราช, โลตัส สุราษฎร์ธานี



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SPOTLIGHT

## Towerthon Race, Anyone?

Prepare for one of the most challenging run in the world because KL Tower International Towerthon Challenge is about to challenge all hard-core runners again this year. The event will be held on 14 May 2017 at Menara Tower, one of the iconic landmarks in Kuala Lumpur. This is one of the celebrated running events held annually where approximately 5,000 participants race up the tower stairs to the top with a total of 2,058 steps. If you are physically fit and mentally strong, please feel free to challenge yourself at the 7th tallest building in the world. Prizes will be given to those who are the strongest! But if you're not ready for it yet, it would be more fun just to watch this physically demanding running race instead. [menarakl.com.ky](http://menarakl.com.ky)



ARTISTS' ALLEYS

Meet the new hip and art place of Kuala Lumpur city at Petaling Jaya SS2. There, you will find a lot of creative art murals hidden in the alleyways, waiting to be found. Originally, they were a part of the "Best Nya Malaysia" wall art competition which was organised in the hope to revive commercial retail lanes and attract local artists to participate in the art initiative. Participants were required to submit their artwork concepts. Then the finalists were selected and had to put their works in the chosen lanes within the given time. The best part is that there's even a description accompanying each art mural so that people can understand their concepts. These amazingly wonderful art works are increasingly attracting more visitors, and this commercial area has turned into a new photography spot art lovers should not miss.

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



SPOTLIGHT

## Reach for the Sky

Sky Bar & Restaurant at the top of the Ayarwaddy River View Hotel in Mandalay was once named one of the world's best rooftop bars in Asia by readers of the UK newspaper, The Guardian. Its location close to the bank of Ayarwaddy River is determined as one of the best spots in Mandalay to watch the breathtaking sunset

reflected in the river. As you feast your eyes and soul, choose a favourite cocktail from a selection from more than 50 different types offered. Happy hour starts from 5:30pm to 6:30pm with free-flowing cocktails. After the sunset, you can continue enjoy the fine dining on the rooftop and watch the Myanmar traditional puppet show to perfectly finish off your day in Mandalay.

*Opens daily, +95 2 64945-7*

EASE YOUR DAY AND GET COSY

After its grand opening in March, the Atlas Rooftop Bar & Lounge has swiftly become Yangon's favourite rooftop bar. Located on the 12th floor of the Uniteam Marine Tower on Pan Hlaing Street, this place offers all you need to spend a nice and relaxing evening. You can enjoy the stunning sunset panoramic cityscape of Yangon and a spectacular view of the Shwedagon Pagoda while in a perfect lounging atmosphere. Soft jazz music and cool breezes from the riverside make it a perfect place to hang out and carry on the conversations while sipping cocktails and enjoying the newly created Signature Hot Dog with Truffle Mayonnaise and Celery Leaves and some other small bites. *Opens from 5:30pm - 12:30am (Wed-Sun), +95 9 767 419413*



A GEM OF AN ENVOY

Set amidst old colonial-style buildings on Bo Aung Kyaw Street, one finds The Envoy Restaurant & Bar. It might not look outstanding from the outside but this is a hidden gem in the old town area of Yangon. The small entrance connects you into the roomy two-level space which is well-decorated in a vintage modern style. Gentle evening breezes fan the exquisite outdoors balcony and tasty European and Asian cuisine with a menu of signature cocktails are served by the well-trained staff. The Envoy Restaurant & Bar never fails to fascinate outdoor dining lovers. For those who enjoy music, apart from the house music performed by the city's well-known DJ, live jazz music is also available on Saturdays. Since March, lunch is also available daily from 11am to 3pm. Advance booking is recommended, especially for the outdoor area. *Opens daily from 11:00am - 12:00am, +95 1 380 362*





Ho Chi Minh rooftops will forever be remembered for the iconic images at the end of the Vietnam War. American helicopters frantically evacuated people in the chaotic final days. Before the war’s end, journalists, secret agents and their facilitators hung out at the Rex Hotel rooftop. Four decades later, at a different rooftop, one of the city’s busiest rooftops buzz not with helicopters but with revellers. The Chill Skybar on the top of AB Tower provides hipsters, artists, young entrepreneurs and beautiful people a panoramic view of Ho Chi Minh’s skyline.

Check out the outdoor bar for the view and Ho Chi Minh skyline. The city glows in the dark, as you nurse a drink in hand. As the view is breath-taking with the city lights twinkling below, party-goers are advised to book ahead and dress to impress. 26th Floor AB Tower, District 1, Ho Chi Minh City, [chillsaigon.com](http://chillsaigon.com), +84 93 882 28 38



**OXEN PREDICTION**

Bowls of rice, corn, sesame seeds, beans, grass, water and wine will be offered to sacred oxen at Veal Preahmein Square in Phnom Penh on May 14, as Cambodians break ground on the Royal Ploughing Ceremony. Preah Reach Pithi Chhort Preah Neang Korl, as The Royal Ploughing Ceremony is known in the Khmer language, is traditionally held every year in May to mark the beginning of the agricultural production and rainy season. The Royal Ploughing Ceremony has been observed for many centuries at the initiative of an earlier Khmer king who had

paid great attention to farming conditions of the people. A practice at the end of a symbolic ploughing procession before His Majesty the late King Norodom Sihanouk, the royal oxen were relieved of their harnesses and led to seven golden trays containing rice, corn, sesame seeds, beans, grass, water and wine to feed. Depending on what the oxen eat, soothsayers will make a prediction on whether the coming growing season will be bountiful or not. Visitors can enjoy the ceremony by going to Veal Preahmein Square. The ceremony is also celebrated in Thailand and Laos.

**A BANG FOR RAIN**

The folks in Luang Prabang, the former royal capital of Laos, as well as those in northeastern Thailand, look skyward in May. The riverside town will be celebrating the rocket festival, or Boun Bang Fai, marking the growing season. Held around the May full moon, the annual festival sees locals fire home-made rockets made of bamboo and plastic tubes into the clear blue skies in an homage to the heavens.

The furiously flying rocket, says a Laotian legend, is a reminder to the Rain God that the time has come to deliver downpours to aid the growing season.

A few days before the launch day, the locals leave their routine work behind, and head to the temples for rocket making. Apparently, the folks of Luang Prabang don't need quantum physics to make their rockets fly into the blue sky. Led by local monks, who seem to have the formula, these rural engineers put gunpowder inside a long pipe. The secret lies in how to make the rocket fly high – instead of going backwards. Out there, on the empty rice fields of Luang Prabang, the crowds will gather for the best show in a rocket launch. The smaller rockets shoot upwards in a fancier manner while the large ones look too threateningly big to fly. But looks and a paint job are not the main deal with the “bang fai”. The secret lies in how to make the rockets fly high and in the right direction. The higher the rockets go, say the locals, the more rain will come.



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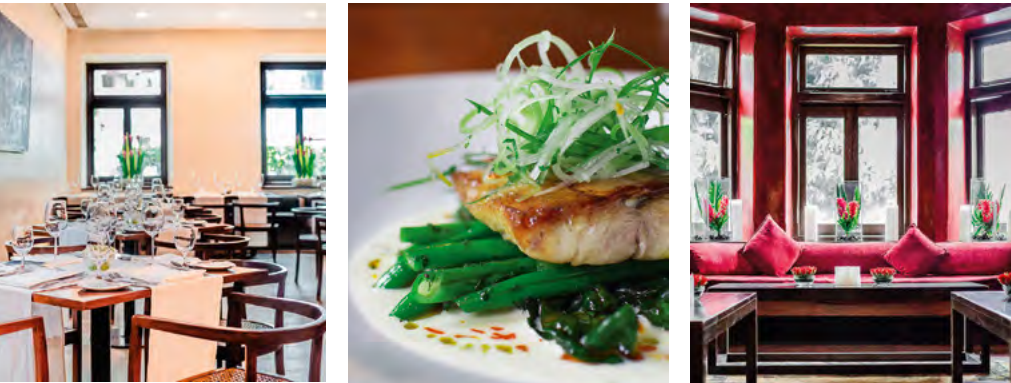
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HAPPENINGS

INDIA



SPOTLIGHT  
To Dine in Indigo

Nestled in a quiet lane of southern Mumbai, Indigo has been long the choice of celebrities, politicians and Mumbai’s bigwigs for almost 20 years. Indigo is a handsome mix of good, old charming colonial bungalow and European cuisine. Back then in 1999 two famous architects, Bijoy and Priya Jain, transformed the old colonial bungalow into a beautiful restaurant. Indigo features gorgeous interiors with big pillar candles lit across the old-fashioned windows. The interiors feature five different dining spaces, each identified by the colour they host. The colours in the three rooms below are yellow, crimson and blue, while the section above features a terrace dining setting adjacent to the private dining room tinted in burgundy with velvet furniture and a private bar for intimate gatherings.  
*4 Mandlik Road, Colaba, Mumbai, email: info@foodindigo.com, +91 22 6636 8981*



MUMBAI

**COUTURE ENSEMBLE**  
Fashion editors, stylists and celebrities (such as Jemima Khan and Naomi Campbell) flock to Ensemble – an extravagant multi-designer showroom – in Mumbai for India’s home-grown fashion and stylish garments. Run and curated by Tarun Tahiliani and Tina Tahiliani Parikh, who are big deals in the fashion circle, Ensemble creates and translates India’s extraordinary and ancient legacy in colour, print, embroidery and weaves them into a modern context. The couture pieces, with glorious details and feel-me fabrics, are a hit with Indian brides and sit alongside clothes by India high-profile fashion designers Manish Malhotra and Monisha Jaising.  
*ensembleindia.com*

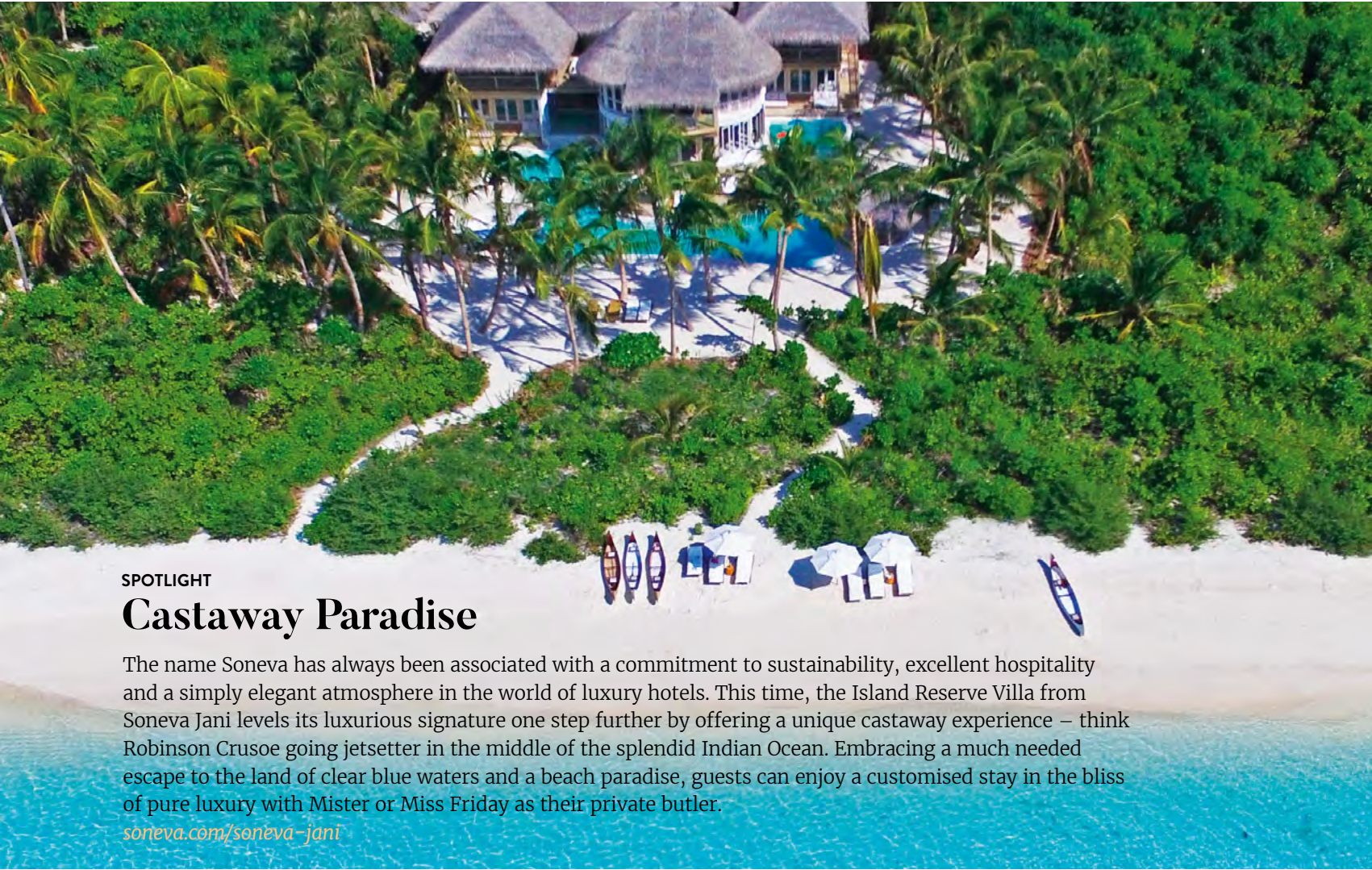


**A LIFESTYLE CARAVAN**  
By popular demand, Designers Caravan – Lifestyle & Wedding Exhibition will be returning for its second edition at JW Marriott Hotel Mumbai on June 9. Designers Caravan is a super setup for all fashionistas and showstoppers. Splurge on the finest ethnic, indo-western wear, jewellery, wedding exclusives, décor and lifestyle products and accessories. Explore and reap some great deals from the city’s most talented exhibitors. You can’t get a better shopping deal for the day.  
*futuristicexpo.com*



HAPPENINGS

MALDIVES



SPOTLIGHT  
Castaway Paradise

The name Soneva has always been associated with a commitment to sustainability, excellent hospitality and a simply elegant atmosphere in the world of luxury hotels. This time, the Island Reserve Villa from Soneva Jani levels its luxurious signature one step further by offering a unique castaway experience – think Robinson Crusoe going jetsetter in the middle of the splendid Indian Ocean. Embracing a much needed escape to the land of clear blue waters and a beach paradise, guests can enjoy a customised stay in the bliss of pure luxury with Mister or Miss Friday as their private butler.  
*soneva.com/soneva-jani*

**LA DOLCE VITA ON THE INDIAN OCEAN**  
As an ideal destination for world class holidays in paradise, the Maldives is never short on luxurious resorts and hotels. Located on the pristine Ookolhufinolhu island, Cocoon Maldives stands out with its blend of sleek and confident Italian design coupled with the feel of holiday bliss. Curated by Daniele Lago of the LAGO design firm, Cocoon Maldives boasts 150 suites and villas surrounded by clear blue waters and unspoiled nature. As a plus, Lago re-interprets the relaxing, carefree vibe of an island paradise as seen in the light colours of the furniture crafted from glass and oak.



At Baglioni Resort Maldives, the resort showcases a paradise with Italian grace. Ninety-six villas complete with facilities and a 24-hour on call staff delivers the best holiday experience ever on idyllic Maagau Island. Surrounded by unspoiled nature and pristine white sand, guests can indulge in cherished solitude while enjoying their stay in this shoes-off, no-rush resort with excellent Italian-style hospitality and superb comfort. *cocoonmaldives.com, baglionihotels.com/category/baglioni-resort-maldives*



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- The 3<sup>rd</sup> Prize** Dusit Thani Krabi  
2 Nights (THB 8,500 / Night)
- The 4<sup>th</sup> Prize** Anantara Lawana Koh Samui  
1 Night (THB 7,500 / Night)
- The 5<sup>th</sup> Prize** Dusit D2 Chiang Mai  
2 Nights (THB 4,500 / Night)



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# CORPORATE

BANGKOK AIRWAYS NEWS 116 / FLYERBONUS 121 / ROUTE MAP 124 / AIRCRAFT INFO 128 / AIRPORT MAP 129





# BANGKOK AIRWAYS ANNOUNCES OPERATING RESULTS 2016 AND BUSINESS OUTLOOK FOR 2017



Mr. Varong Israsena Na Ayudhya, Vice President-Sales (2nd from left), Mr. Puttipong Prasarttong-Osoth, President (3rd from left) and Mr. Prote Setsuwan, Vice President-Marketing (4th from left) proudly announced Bangkok Airways' last year's operating results and this year's business outlook

Bangkok Airways PCL headed by the airline's executives, Mr. Puttipong Prasarttong-Osoth, President, Mr. Prote Setsuwan, Vice President-Marketing, and Mr. Varong Israsena Na Ayudhya, Vice President-Sales, jointly announced the company's operating results of 2016 and business outlook for 2017 at the Grand Ballroom 2, InterContinental Hotel, Bangkok.

Mr. Puttipong Prasarttong-Osoth commented that, "In 2016, total revenue of the company was 26,765.8 million baht, increased by 7.5 per cent from the previous year. Net profit before income tax expenses was reported amounting to 2,776.4 million baht. The total number of passengers in 2016 was 5.6 million passengers, increasing by 9.5 per cent from the previous year. In 2017, the number of passengers is expected to grow 12 to 13 per cent. The passenger load factor in 2017 is expected to be at 72 per cent in which passenger load factor in 2016 was at 69 per cent.

As for our 2017 business outlook and direction, we will still focus on expanding our network throughout Asia. We will further utilise our strategic flying hubs which are Bangkok (Suvarnabhumi),

Samui and Chiang Mai by offering new non-stop services from these airports to some high potential destinations in Asia such as Chiang Mai-Vientiane (Lao PDR), Chiang Mai-Bagan (Myanmar), Bangkok-Nakhon Ratchasima, Bangkok-Phu Quoc (Vietnam), however, these routes are still being approved by the local authorities."

Mr. Prote Setsuwan, Vice President-Marketing, revealed in his marketing directions for 2017 that the airline will continue exercising the Sports Marketing strategy in order to strengthen brand awareness with connections to sports fans. The activities include running races, - Bangkok Airways Boutique Series 2017, the golf tournament, - the Queen's Cup Bangkok Airways - SAT Golf Tournament 2017, the cycling race, - the Bangkok Airways Boutique Cycling Tour powered by OCTO to name a few.

Mr. Varong Israsena Na Ayudhya - Vice President-Sales, revealed his 2017 sales plan that Bangkok Airways will concentrate on destinations of Cambodia, Myanmar, Laos and Vietnam and launch special-fare promotions for domestic routes year-round, for examples, the Magical New Year Journey and the Lovely Journey to name a couple.

บริษัท การบินกรุงเทพ จำกัด (มหาชน) หรือ สายการบิน บังคอกแอร์เวย์ส นำโดย นายพุฒิพงศ์ ปราสาททองโอสถ กรรมการผู้อำนวยการใหญ่ นายพรต เสตสุวรรณ รองกรรมการผู้อำนวยการใหญ่ ส่วนการตลาด และ นายวรงค์ อิศรเสนา ณ อยุธยา รองกรรมการผู้อำนวยการใหญ่ ส่วนขาย จัดงานแถลงข่าว "ผลประกอบการปี 2559 และทิศทางธุรกิจปี 2560 ของสายการบินบังคอกแอร์เวย์ส" ณ ห้องแกรนด์บอลรูม 2 โรงแรมอินเตอร์คอนติเนนตัล กรุงเทพฯ

นายพุฒิพงศ์ ปราสาททองโอสถเปิดเผยว่า "ผลการดำเนินงานของบริษัทฯ ในปี 2559 ที่ผ่านมามีรายได้รวมอยู่ที่ 26,765.8 ล้านบาท เพิ่มขึ้นร้อยละ 7.5 เมื่อเทียบกับปี 2558 โดยปี 2559 บริษัทฯ มีกำไรก่อนค่าใช้จ่ายทางภาษีเท่ากับ 2,776.4 ล้านบาท อัตราการเติบโตของรายได้ในปี 2559 อยู่ที่ร้อยละ 9.5 โดยมีจำนวนผู้โดยสารในปี 2559 ทั้งหมด 5.6 ล้านคน คาดว่าในปี 2560 อัตราผู้โดยสารจะเพิ่มขึ้นร้อยละ 12-13

"สำหรับแผนการดำเนินงานธุรกิจปี 2560 นี้ บริษัทฯ จะยังคงเน้นการขยายโครงข่ายเส้นทางการบิน โดยใช้ กรุงเทพฯ (สุวรรณภูมิ) สมุย และเชียงใหม่ เป็นศูนย์กลางทางการบิน เพื่อให้ครอบคลุมเส้นทางการเดินทางไปยังเมืองสำคัญหรือแหล่งท่องเที่ยวยอดนิยมของภูมิภาคเอเชีย โดยมีแผนจะเปิดบินเส้นทางต่างๆ เช่น เชียงใหม่-เวียงจันทน์ (สปป.ลาว) เชียงใหม่-พุกาม (เมียนมาร์) กรุงเทพฯ-นครราชสีมา กรุงเทพฯ-ฟู้โก๊วก (เวียดนาม) (เส้นทางเหล่านี้อยู่ระหว่างการขออนุมัติจากหน่วยงานราชการของแต่ละประเทศ)"

ด้านนายพรต เสตสุวรรณ รองกรรมการผู้อำนวยการใหญ่ ส่วนการตลาด เผยถึงแผนการตลาดปี 2560 ว่า "จะใช้กลยุทธ์สร้างแบรนด์ให้เข้มแข็งและเป็นที่รับรู้มากขึ้นผ่านการจัดกิจกรรมในเชิงกีฬา อาทิ รายการวิ่ง "Bangkok Airways Boutique Series 2017" การแข่งขันกอล์ฟเพื่อช่วยเหลือผู้พิการบางกอกแอร์เวย์ส - เอสเอที สมุย กอล์ฟทัวร์นาเมนต์ 2560 และรายการ "Bangkok Airways Boutique Cycling Tour Powered by OCTO เป็นต้น"

ส่วนแผนการขายปี 2560 นั้น นายวรงค์ อิศรเสนา ณ อยุธยา รองกรรมการผู้อำนวยการใหญ่ส่วนขายเปิดเผยว่า "บางกอกแอร์เวย์ส จะยังคงมุ่งเน้นการกระตุ้นการขายในกลุ่มประเทศกัมพูชา เมียนมาร์ สปป.ลาว และเวียดนาม รวมทั้งออกโปรโมชั่นบัตรโดยสารราคาพิเศษภายในประเทศตลอดปีนี้ อาทิ โปรโมชั่นเที่ยวไปไหนก็ชิล โปรโมชั่นอัศจรรย์ปีใหม่ไปไหนก็แฮปปี้ โปรโมชั่นรักสันใจไปกับ PG เป็นต้น"



## BANGKOK AIRWAYS, THE FIRST AIRLINE IN THAILAND TO RECEIVE THE NEW AIR OPERATION CERTIFICATE (AOC) FROM THE CIVIL AVIATION AUTHORITY OF THAILAND

Bangkok Airways Public Company Limited led by Mr. Puttipong Prasarttong-Osoth, President (2nd from right) receives the new Air Operation Certificate (AOC) from Dr. Chula Sukmanop, Director General of the Civil Aviation Authority of Thailand (2nd from left) at the Vibhavadi Room, Laksi Plaza, Bangkok. The event was attended by many distinguished guests including Mr. Arkhom Termpittayapaisith, Minister of Transport (Centre) and Dr. Prasert Prasarttong-Osoth, Chief Executive Officer of Bangkok Airways (3rd from right) and Mr. Ben Alcott, International Director of the UK Civil Aviation Authority (3rd from left).

Mr. Puttipong Prasarttong-Osoth, President of Bangkok Airways PCL stated, "At Bangkok Airways, safety is the very core of our value offer to our customers, our partners in the industry and our employees. After reviewing and examining our safety standards by the Civil Aviation Authority of Thailand since September 12, 2016, we managed to pass all five steps of inspections and measurements and become the first airline in Thailand to receive this new air operation certificate. Receiving this certificate demonstrates that Bangkok Airways' operational management and control systems are rising up to the highest standards and is internationally recognised - which also aligns with our safety mission - that is to continually maintain world-wide industry international safety standards.

We would also like to express our sincere thanks to all participating parties, especially the Ministry of Transport and the Civil Authority of Thailand who are working very hard in improving the level of Thai aviation safety standards," added Mr. Puttipong.

บริษัท การบินกรุงเทพ จำกัด (มหาชน) หรือ สายการบิน บังคอกแอร์เวย์ส ได้ผ่านขั้นตอนสุดท้ายของการตรวจสอบและได้รับใบรับรองผู้ดำเนินการเดินอากาศใหม่ตามมาตรฐานองค์การการบินพลเรือนระหว่างประเทศ หรือ ICAO จากสำนักงานการบินพลเรือนแห่งประเทศไทย (กพท.) โดยมีนายพุฒิพงศ์ ปราสาททองโอสถ กรรมการผู้อำนวยการใหญ่ (ที่ 2 จากขวา) เข้ารับมอบใบรับรองผู้ดำเนินการเดินอากาศจาก นายจุฬา สุภมานพ ผู้อำนวยการสำนักงานการบินพลเรือนแห่งประเทศไทย (ที่ 2 จากซ้าย) และมีนายอาคม เติมพิทยาไพสิฐ รัฐมนตรีว่าการกระทรวงคมนาคม (กลาง) เข้าร่วมเป็นประธาน และ นายแพทย์ปราเสริฐ ปราสาททองโอสถ ประธานคณะผู้บริหาร สายการบิน บังคอกแอร์เวย์ส (ที่ 3 จากขวา) และ มร. เบ็น อัลค็อก ผู้อำนวยการสำนักงานการบินพลเรือนแห่งประเทศอังกฤษ (ที่ 3 จากซ้าย) ให้เกียรติมาร่วมงาน ณ ห้องวิภาวดี อาคารหลักสี่พลาซ่า กรุงเทพฯ

นายพุฒิพงศ์ ปราสาททองโอสถ กรรมการผู้อำนวยการใหญ่สายการบินบังคอกแอร์เวย์ส กล่าวว่า "ตลอดระยะเวลาในการดำเนินการธุรกิจการบิน บังคอกแอร์เวย์ส มุ่งมั่นที่จะให้บริการโดยคำนึงถึงความปลอดภัยสูงสุดของผู้โดยสาร รวมถึงพนักงานผู้ปฏิบัติงานที่และผู้ที่เกี่ยวข้องในการปฏิบัติการบิน โดยหลังจากที่ กพท. ได้ดำเนินการตรวจประเมินสายการบินฯ ในด้านมาตรฐานความปลอดภัยทางการบินมาตั้งแต่ 12 กันยายน 2559 ทางสายการบินบังคอกแอร์เวย์สและพนักงานผู้ปฏิบัติงานก็ให้ความร่วมมือในการตรวจสอบและแก้ไขในรายละเอียดของการดำเนินงานทุกอย่างเพื่อให้เป็นไปตามมาตรฐานความปลอดภัยทุกประการ จนมาในวันนี้ สายการบินบังคอกแอร์เวย์ส ได้ผ่านการตรวจประเมินครบทุก 5 ขั้นตอนและได้รับใบรับรองผู้ดำเนินการเดินอากาศใหม่ตามมาตรฐานขององค์การการบินพลเรือนระหว่างประเทศ หรือ ICAO เป็นสายการบินแรกในประเทศไทย"

"ทางบริษัทฯ จึงใคร่ขอขอบคุณทุกภาคส่วนที่เกี่ยวข้อง โดยเฉพาะอย่างยิ่ง กระทรวงคมนาคมและสำนักงานการบินพลเรือนแห่งประเทศไทย ที่มีความตั้งใจในสร้างมาตรฐานทางการบินของประเทศไทยเพื่อให้เป็นไปตามมาตรฐานของ ICAO ซึ่งเป็นมาตรฐานระดับสากล และขอบคุณผู้บริหารและพนักงานทุกคนของบริษัทฯ ที่ให้ความร่วมมือในการบริหารงานและปฏิบัติงานตามมาตรฐานความปลอดภัยจนทำให้เราได้รับใบรับรองผู้ดำเนินการเดินอากาศใหม่ตามมาตรฐาน ICAO เป็นสายการบินแรกของประเทศไทย" นายพุฒิพงศ์ กล่าวเสริม







# “BANGKOK AIRWAYS BOUTIQUE SERIES 2017” 6 RUNNING RACES IN 6 BEAUTIFUL DESTINATIONS ACROSS THAILAND

Bangkok Airways Public Company Ltd., in collaboration with Teelakow Company Limited held a press conference for “Bangkok Airways Boutique Series 2017,” the first running event series ever organised by the boutique carrier. The press conference was held at the Crystal Court, Siam Paragon and attended by many distinguished guests including Mr. Kridhakorn Sirabhabhoj, Senior Director – Marketing Communication of Bangkok Airways, Mr. Peeradon Suksawat, Business Development of Teelakow Company Ltd. and Mr. Nat Sakdatorn, well-known singer and actor, to name a few.

Mr. Kridhakorn Sirabhabhoj stated that, “Bangkok Airways has been very active in promoting sports tourism. We see that the tourism category is acknowledged as one of the fastest growing sectors in global travel and the tourism industry, especially running, which is becoming very popular nowadays. Moreover, Thailand itself is becoming more and more runner-friendly and

there are many beautiful spots for races. With that in mind, we have come up with the idea of organising our first-ever running series. We showcase our 6 beautiful destinations that our airline services to, which are Trat (Koh Chang), Samui, Phuket, Chiang Rai, Chiang Mai and Mae Hong Son.”

Bangkok Airways Boutique Series 2017 will consist of 6 running races in 6 different destinations throughout Thailand. The “Ultra Trail Unseen Koh Chang” in Trat province began the series last February 17 to 18. The “Samui Marathon” on Koh Samui, Surat Thani will be on June 25 while the “Phuket Marathon” in Phuket will take place on August 6. The “Chiang Rai Marathon” in Chiang Rai follows on September 24 with the “Lanna Marathon” in Chiang Mai scheduled for November 19, concluding with the “Ultra Trail Panoramic” in Mae Hong Son during December 8 to 10, 2017.

For more information or for an application, please contact the Call Centre at 095 736 3066 or send an email to [info@teelakow.com](mailto:info@teelakow.com)

สายการบินบางกอกแอร์เวย์ส โดยนายฤทธิกร สิริภาพจน์ ผู้อำนวยการอาวุโสส่วนสื่อสารการตลาด และบริษัท ทีละก้าว จำกัด โดยนายพีรพัฒน์ สูงสวัสดิ์ ผู้อำนวยการการแข่งวิ่งร่วมกันจัดงานแถลงข่าวเปิดตัวรายการวิ่ง “Bangkok Airways Boutique Series 2017” ซึ่งเป็นการจัดแข่งขันวิ่งครั้งแรกของสายการบินฯ โดยมีทั้งหมด 6 รายการตลอดปี 2560 พร้อมเปิดตัวแบรนด์แอมบาสเดอร์ของรายการฯ โดยมีนายณัฐ ศักดาทร นักวิ่ง นักแสดงร่วมงาน ณ ลานคริสต์ล คอร์ท ศูนย์การค้าสยามพารากอน

นายฤทธิกร สิริภาพจน์ ผู้อำนวยการอาวุโส ส่วนสื่อสารการตลาด สายการบินบางกอกแอร์เวย์ส กล่าวถึงที่มาของการจัดรายการวิ่ง “Bangkok Airways Boutique Series 2017” ว่า “การท่องเที่ยว



เพื่อการกีฬาเป็นกระแสที่กำลังได้รับความนิยม และบางกอกแอร์เวย์สก็ส่งเสริมการท่องเที่ยวเชิงกีฬา (Sport Tourism) มาโดยตลอด เรามองว่าการวิ่งเป็นกีฬาที่ได้รับความนิยมสูง เดินทางไปเที่ยวไหนก็สามารถทำได้ และเมืองไทยก็มีแหล่งท่องเที่ยวที่สวยงามและมีเสน่ห์เหมาะแก่การวิ่ง รายการวิ่ง “Bangkok Airways Boutique Series 2017” จึงเกิดขึ้นใน 6 เส้นทางบินของสายการบินฯ คือ ตราด (เกาะช้าง) เกาะสมุย ภูเก็ต เชียงราย เชียงใหม่ และแม่ฮ่องสอน โดยเราได้ร่วมมือกับบริษัท ทีละก้าว จำกัด ซึ่งเป็นมืออาชีพในการจัดการแข่งวิ่ง มาช่วยออกแบบรายการ เพื่อให้ไม่เหมือนใครและเป็นธุรกิจแบบฉบับของบางกอกแอร์เวย์ส”

สำหรับโปรแกรมรายการวิ่งทั้ง 6 รายการนั้น ได้เริ่มจากรายการวิ่ง “อัลตรา เทรล อันซีน เกาะช้าง” ที่เกาะช้าง จังหวัดตราด ระหว่างวันที่ 17-18 กุมภาพันธ์ 2560 รายการวิ่ง “สมุยมาราธอน” ที่เกาะสมุย จังหวัดสุราษฎร์ธานีในวันที่ 25 มิถุนายน 2560 รายการวิ่ง “ภูเก็ตมาราธอน” ที่จังหวัดภูเก็ต ในวันที่ 6 สิงหาคม 2560 รายการวิ่ง “เชียงรายมาราธอน” ที่จังหวัดเชียงราย ในวันที่ 24 กันยายน 2560 รายการวิ่ง “ล้านนามาราธอน” ที่จังหวัดเชียงใหม่ในวันที่ 19 พฤศจิกายน 2560 และรายการวิ่ง “อัลตรา เทรล พาโนราฟิก” ที่จังหวัดแม่ฮ่องสอน ระหว่างวันที่ 8-10 ธันวาคม 2560

สำหรับผู้สนใจสามารถสอบถามรายละเอียดเพิ่มเติม หรือสมัครเข้าร่วมรายการที่สนใจได้ที่ Call Centre 095 736 3066 หรืออีเมล [info@teelakow.com](mailto:info@teelakow.com)



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# SONGS FOR OUR FATHER

Mr. Jirapon Hirunrat, Vice President – Network and Fleet Management, Bangkok Airways recently congratulated Mr. Ratchapan Ratchajinda, the lucky FlyerBonus member attending the 6th Chiang Mai Jazz Festival. The event theme was ‘Songs For Our Father’ in remembrance of His Majesty the late King Bhumibol Adulyadej, and was held on January 26, 2017 at the Promenada Resort Mall in Chiang Mai.

คุณจิระพล หิรัญรัตน์ รองกรรมการผู้อำนวยการใหญ่ ส่วนบริหารเครื่องบิน การบิน เป็นตัวแทนสายการบินบางกอกแอร์เวย์ส ร่วมสนับสนุนกิจกรรมมอบรางวัลแด่สมาชิกผู้โชคดี ได้แก่ คุณราชพันธุ์ ราชจินดา ในงาน Chiang Mai Jazz Festival #6 “Songs For Our Father” ณ ศูนย์การค้าพรมเมนาดา ชีออร์ก มอลล์ เชียงใหม่ งานนี้จัดขึ้นสำหรับผู้ที่รักในเสียงดนตรีแจ๊สได้ร่วมกันรำลึกถึงพระอัจฉริยภาพทางดนตรีของพ่อผู้ยิ่งใหญ่ของปวงชนชาวไทย พร้อมเก็บความทรงจำอันน่าประทับใจผ่านบทเพลงในพระราชนิพนธ์และบทเพลงที่ถูกเขียนขึ้นเพื่อเป็นการเกิดพระเกียรติแด่องค์มหาจักรีราชันย์



From left: Mr. Jirapon Hirunrat, Mr. Ratchapan Ratchajinda and Mr. Akarapong Thanakulkit, Festmaster founder & project manager.



From left: Aircraft Maintenance Student, Sattahip College, Mrs. Pattama Weerawanit, Director – Bureau of Policy and Planning, Office of the Vocational Education Commission, Mr. Pawat Lermookda, Deputy Governor of Chon Buri, Mr. Rungraj Rangsiyopas, President of the Thailand Professional Qualification Institute, Mr. Wanit Uamsri, Deputy Secretary-General, Office of the Vocational Education Commission, Mr. Tongsook Chompoonuch, Vice President Maintenance of Bangkok Airways, Mr. Sakchai Teerapateep, Director of Thai-Austrian Technical College, Aircraft Mechanic of Bangkok Airways

Bangkok Airways Vice President Maintenance, Mr. Tongsook Chompoonuch, organised the “Open House Road Show – Central Region” activity as part of the “Excellent Model School” project in support of government policy at the Thai-Austrian Technical College, Sattahip. Honorary guests include Mr. Pawat Lermookda, Deputy Governor of Chon Buri province, Mr. Wanit Uamsri, Deputy Secretary-General, Office of the Vocational Education Commission and Mrs. Pattama Weerawanit, Director – Bureau of Policy and Planning, Office of the Vocational Education Commission.

The activity is the result of an agreement signing between Bangkok Airways and the government on the partnership in the Excellent Model School project last December, which aims to raise the quality of vocational education to compete in the global market. Bangkok Airways has taken part in developing Aircraft Mechanical and Maintenance study programmes together with 3 vocational schools. These include the Thai-Austrian Technical College, Sattahip, Thalang Technical College and Don Muang Technical College.

The Excellent Model School project is a successful collaboration between the government and private sector with the goal to improve and excel in vocational curriculum to meet the industry standards and quality. While the vocational institutes take part in building the vocational knowledge structure, private companies who join the campaign are coordinating with the colleges to strengthen the curriculum guidelines and provide opportunity as trainees and hands-on practice, in order to be ready in the world of work.

# OPEN HOUSE ROAD SHOW FOR THE EXCELLENT MODEL SCHOOL IN THE CENTRAL REGION

บริษัท การบินกรุงเทพ จำกัด (มหาชน) หรือ สายการบินบางกอกแอร์เวย์ส โดย นายทองสุข ชมภูษ รองกรรมการผู้อำนวยการใหญ่ ส่วนซ่อมบำรุง จัดกิจกรรม “Open House Road Show ภาคตะวันออก” ตามโครงการ “Excellent Model School สถานศึกษาต้นแบบทวิภาคีสาขพลังประชาธิรัฐ” ณ วิทยาลัยเทคนิคสัตหีบ จังหวัดชลบุรี โดยมี นายกวัด เลิศมุกดา รองผู้ว่าราชการจังหวัดชลบุรี นายวณิชย์ อ่วมศรี รองเลขาธิการคณะกรรมการอาชีวศึกษา และนางปัทมา วีระวานิช ผู้อำนวยการสำนักนโยบายและแผนการอาชีวศึกษา ร่วมงาน

การจัดกิจกรรมดังกล่าวสืบเนื่องมาจากการที่บริษัทฯ ได้ทำการลงนามความร่วมมือโครงการ Excellent Model School สถานศึกษาต้นแบบทวิภาคีสาขพลังประชาธิรัฐ เมื่อเดือนธันวาคม 2559 ที่ผ่านมา โดยมีวัตถุประสงค์เพื่อยกระดับคุณภาพวิชาชีพสายอาชีวศึกษาให้สามารถแข่งขันในตลาดโลก โดยทางบริษัทฯ ได้ตกลงที่จะให้ความร่วมมือในการพัฒนาหลักสูตรช่างอากาศยานร่วมกับวิทยาลัยอาชีวศึกษา 3 แห่ง คือ วิทยาลัยเทคนิคสัตหีบ วิทยาลัยเทคนิคกลาง และวิทยาลัยเทคนิคดอนเมือง

ทั้งนี้โครงการ Excellent Model School สถานศึกษาต้นแบบทวิภาคีสาขพลังประชาธิรัฐ ถือเป็นการร่วมมือของภาคภาครัฐและภาคเอกชนในการร่วมพัฒนสถานศึกษาอาชีวศึกษาที่มีความโดดเด่น เชี่ยวชาญเป็นเลิศเฉพาะทางที่ได้คุณภาพและมาตรฐาน ภายใต้การจัดการศึกษาที่พัฒนามาจากความร่วมมือในรูปแบบทวิภาคีโดยเน้นให้สถานศึกษาสร้างพื้นฐานด้านวิชาชีพ ส่วนสถานประกอบการให้การสนับสนุน และทำงานร่วมกับสถานศึกษาในการออกแบบหลักสูตรการเรียนการสอนให้ตรงกับความต้องการของตลาดแรงงาน รวมทั้งสนับสนุนการฝึกประสบการณ์และการปฏิบัติงานจริง

# MOUTH-WATERING CULINARY BONUS IN KRABI



FlyerBonus recently brought a programme member and a companion to join in the “Ink Eat All Around”, a one-day, mouth-watering culinary experience in Krabi. The lucky member was chosen from Bangkok Airways’ fan page in February to explore and delight in delicious dishes at 4 renowned eateries in Krabi with food guru, M.L. Pasan Svasti or “Khun Ink”. Bangkok Airways flies from Bangkok to Krabi 3 times a day and FlyerBonus members can earn points from their flights. Sign up for free and immediately enjoy many more benefits at flyerbonus.com

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รายการสะสมคะแนนฟลายเออร์โบนัสสมาชิกผู้โชคดี 1 ท่านพร้อมผู้ติดตามจากกิจกรรมร่วมสนุกในแฟนเพจของสายการบินบางกอกแอร์เวย์ส บินฟรี อัมฟรี ตะลุยชิมเมนูเด็ดจุใจ 1 วันเต็มที 4 ร้านดังของกระบี่ กับ “พีอิงค์” ม.ล. ปาสันต์ สวัสดิวัตน์ในทริป “Ink Eat All Around” สายการบินบางกอกแอร์เวย์สบินตรงสู่กระบี่วันละ 3 เที่ยวบิน โดยท่านสามารถสะสมคะแนนจากเที่ยวบินเพื่อแลรางวัลมากมาย เพียงสมัครสมาชิกฟลายเออร์โบนัสฟรีที่ flyerbonus.com สมาชิกฟลายเออร์โบนัสห้ามพลาดกิจกรรมร่วมสนุกเพื่อร่วมทริปแบบนี้อีกในครั้งหน้า เพียงติดตามแฟนเพจ facebook.com/flybangkokair ของสายการบินบางกอกแอร์เวย์ส



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# FlyerBonus

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2-7 กุมภาพันธ์ 2560

ครั้งหนึ่งในชีวิต กับทริปเอ็กซ์คลูซีฟ...  
by **FlyerBonus**

อีกครั้งกับประสบการณ์สุดพิเศษสำหรับรายการสะสมคะแนนฟลายเออร์โบนิส จากสายการบินบางกอกแอร์เวย์ส ด้วยการนำสมาชิกฟลายเออร์โบนิส ระดับพรีเมียร์บินลัดฟ้าสู่มหานครลอนดอน... เพื่อชมการแข่งขัน Premier League Super Big Match ระหว่างเชลซี และ อาร์เซนอล พร้อมกับสัมผัสบรรยากาศของสนามสนามสแตมฟอร์ดบริดจ์ ของสโมสรเชลซี ในระดับ เอ็กซ์คลูซีฟ/สุดๆ ใน VIP BOX!



• เทียวแบบฟินๆ ในลอนดอนกับฟลายเออร์โบนิส จากบางกอกแอร์เวย์ส



• คุณบุญจันทร์ ศิริรัตน์ ผู้จัดการงานสร้างสรรค์และภาพลักษณ์องค์กร พาสมาชิกระดับพรีเมียร์เยี่ยมชมสถานที่ท่องเที่ยวต่างๆ ที่ลอนดอน

นอกจากนั้นยังเปิดประสบการณ์สุดพิเศษด้วยการท่องเที่ยวชมมหานครลอนดอน... ที่เต็มไปด้วยสีสันของสถานที่ท่องเที่ยวระดับโลก... และชิมเมนูเด็ดจากร้านเด็ดร้านดัง ซุปสกุกับแหล่งช้อปปิ้งชื่อดัง เอ็กซ์คลูซีฟทั้งทริป ทั้งหมดนี้เป็นสิทธิพิเศษที่สายการบินบางกอกแอร์เวย์ส พร้อมจัดเตรียมมอบให้กับสมาชิก ระดับพรีเมียร์ของรายการสะสมคะแนนฟลายเออร์โบนิสคนสำคัญ...



BICESTER VILLAGE OUTLET

Jamie's Italian Restaurant

Royal China Restaurant

Burger & Lobster Restaurant

Gold Mine Restaurant

Le Pain Quotidien Restaurant

LANCASTER HOTEL, LONDON

OXFORD STREET

STAMFORD BRIDGE STADIUM

LONDON BRIDGE

TOWER OF LONDON

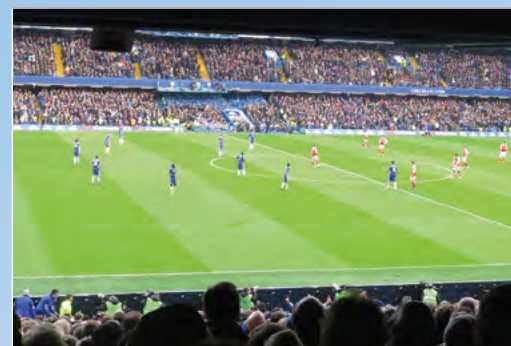
BIG BEN



• ชิมเมนูเด็ดๆ จากร้านดังๆ ในลอนดอนทั้ง Burger & Lobster, Royal China Restaurant, Jamie's Italian Restaurant, The Dickens Inn Restaurant, Le Pain Quotidien Restaurant และ Gold Mine Restaurant



• สมาชิกระดับพรีเมียร์ ทิวชมภายในสนามและห้องต่างๆ ของสโมสรเชลซี



• แมชต์สุดมันส์ เชลซี - อาร์เซนอล



• เซียร์บอลแบบเอ็กซ์คลูซีฟ กับเมนูอาหารและเครื่องดื่มมากมาย พร้อมการบริการส่วนตัวในห้อง VIP BOX!



• มุมขายของที่ระลึกที่แฟนบอลทุกคนไม่ควรพลาด



ชมคลิปทริปสุดเอ็กซ์คลูซีฟ

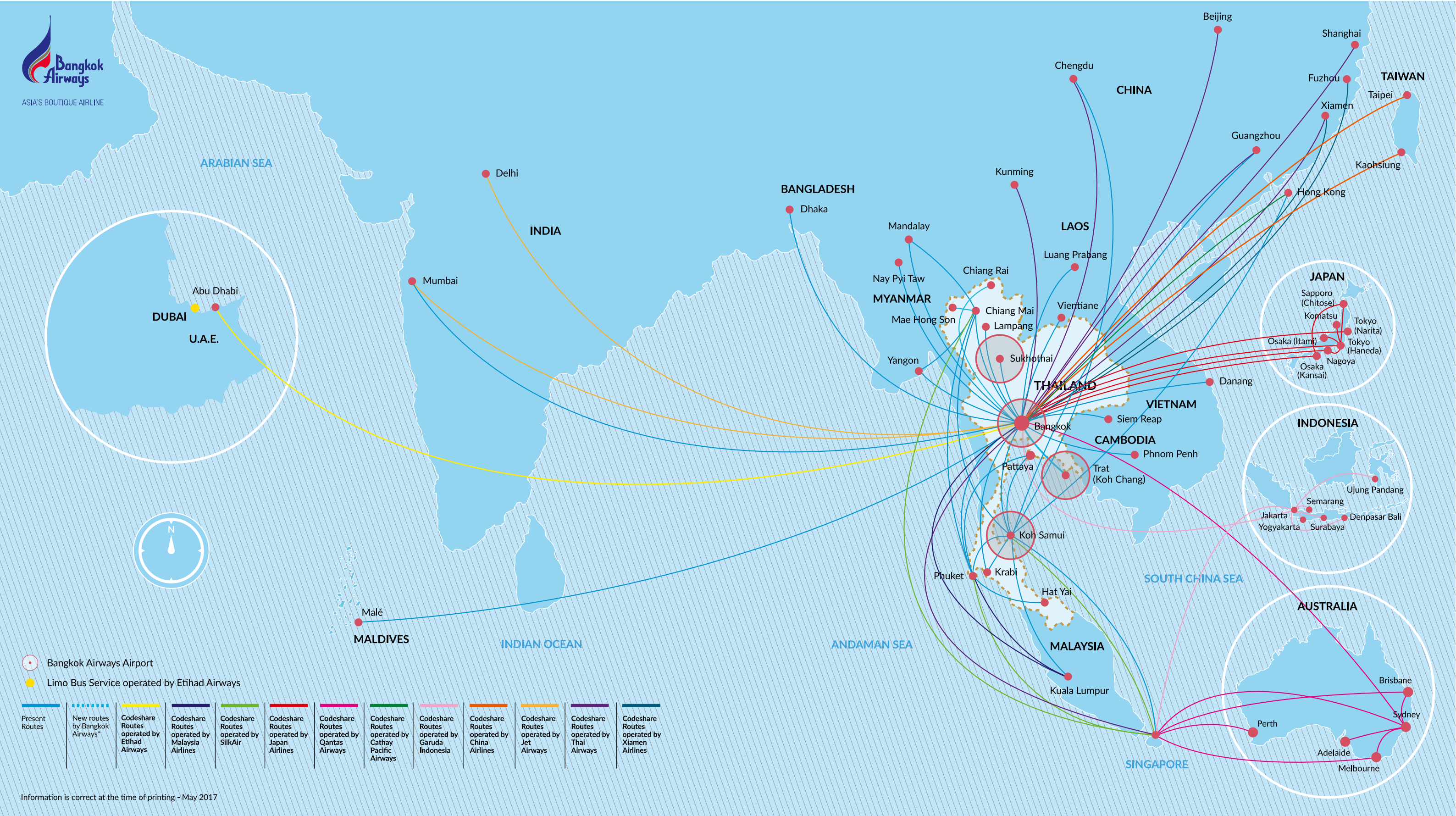


สมาชิกฟลายเออร์โบนิสบินกับบางกอกแอร์เวย์สแล้ว อย่าลืมร่วมสนุก ลุ้น 2 สิทธิ์ร่วมทริปชมฟุตบอลใน VIP Box ที่ สนามสแตมฟอร์ดบริดจ์ ของเชลซี ซุปและชิมเมนูเด็ด เพียงส่ง SMS ร่วมสนุก ตั้งแต่วันนี้ ถึง 31 ส.ค. 60 เท่านั้น



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Upgrade +  
Guaranteed late check-out



• LAMPANG •

Get **10% OFF**



• LUANG PRABANG •

Get **10% OFF**



Get **15% OFF**



Get **30% OFF**



• PHUKET •

Get **Complimentary**   
1 Free Trial Yoga Class



Get **20% OFF**



Get **50% OFF**



• SAMUI •

Get **Complimentary**   
1 Free Trial Yoga Class  
@Absolute Sanctuary



• SUKHOTHAI •

Get **10% OFF**



@LAOS

• YANGON •

Get **Complimentary**

1 glass of draught beer



1 piece of chicken +  
1 glass of Coca-Cola



Get **5% OFF**   
+ 1 glass of Coca-Cola



Get **10% OFF**   
+ 1 glass of Coca-Cola



Get **10% OFF**



Get **50% OFF**



• YANGON •

Get **10% OFF**



Get **15% OFF - 20% OFF**



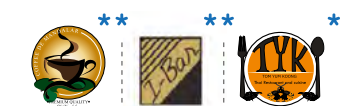
• MANDALAY •

Get **Complimentary**

1 piece of chicken +  
1 glass of Coca-Cola



Get **10% OFF**



\*\*Now - 31 Aug 2017

@CAMBODIA

Now - 31 Oct 2017

• PHNOM PENH •

Get **Complimentary**

1 green fee for  
premiere passenger only



Free oral examination and  
consultation by dentist



Get **10% OFF**



Get **15% OFF**



Get **20% OFF**



Get **25% OFF**



• SIEM REAP •

Get **Complimentary**   
1 drink (aperitif)



Get **10% OFF** + sample beer



Get **10% OFF**



Get **25% OFF**



: Accommodation : Café & Restaurant : Department Store : Golf Club : Health : Spa

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CORPORATE

AIRCRAFT INFO

AIRBUS A319

**NUMBER OF FLEET :** 12

**NUMBER OF DUAL CLASS :** 4 (Business & Economy)

**PASSENGER CAPACITY :** 12 seats & 108 seats

**NUMBER OF SINGLE CLASS :** 4/4 (Economy)

**ENGINE :** IAE V2500

**PASSENGER CAPACITY :** 138/144 seats

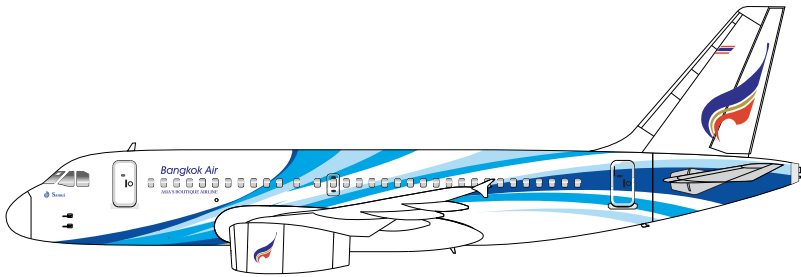
**LENGTH :** 33.84 m

**WINGSPAN :** 34.1 m

**HEIGHT :** 12.17 m

**CRUISING SPEED :** 920 km/h

**MAX OPERATIONAL ALTITUDE :** 39,800 ft



AIRBUS A320

**NUMBER OF FLEET :** 9

**LENGTH :** 37.57 m

**WINGSPAN :** 34.1 m

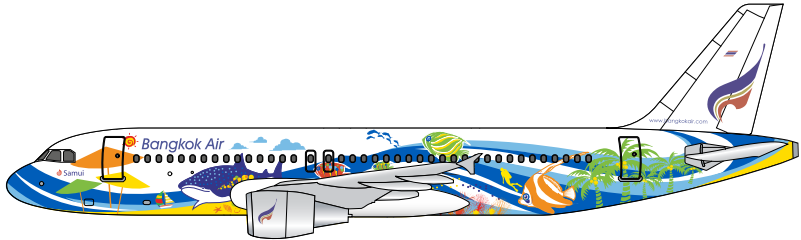
**HEIGHT :** 12.17 m

**ENGINE :** IAE V2500

**CRUISING SPEED :** 870 km/h

**MAX OPERATIONAL ALTITUDE :** 39,800 ft

**PASSENGER CAPACITY :** 162 seats



ATR 72-500

**NUMBER OF FLEET :** 6

**LENGTH :** 27.17 m

**WINGSPAN :** 27.06 m

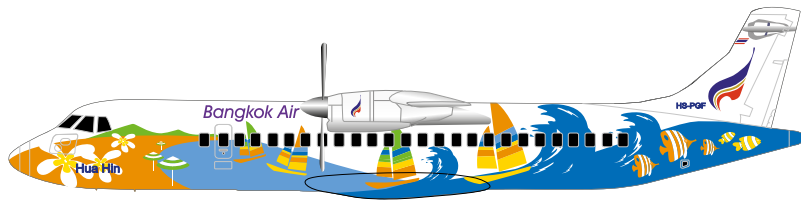
**HEIGHT :** 7.65 m

**ENGINE :** 2 x 2,750 hp Pratt & Whitney Canada PW127F

**CRUISING SPEED :** 509 km/h

**MAX OPERATIONAL ALTITUDE :** 25,000 ft

**PASSENGER CAPACITY :** 70 seats



ATR 72-600 NEW

**NUMBER OF FLEET :** 9

**LENGTH :** 27.166 m

**WINGSPAN :** 27.050 m

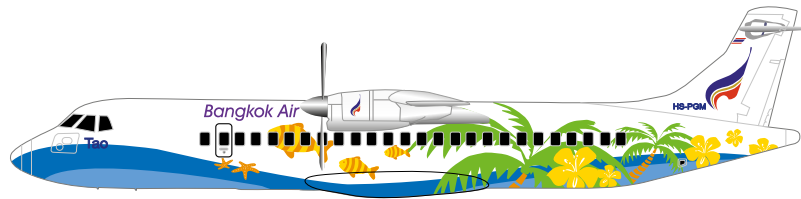
**HEIGHT :** 7.72 m

**ENGINE :** 2 x 2,750 hp Pratt & Whitney Canada PW127M

**CRUISING SPEED :** 509 km/h

**MAX OPERATIONAL ALTITUDE :** 25,000 ft

**PASSENGER CAPACITY :** 70 seats



OUR SCHEDULE FLIGHTS AND FREQUENCY DOMESTIC FLIGHTS

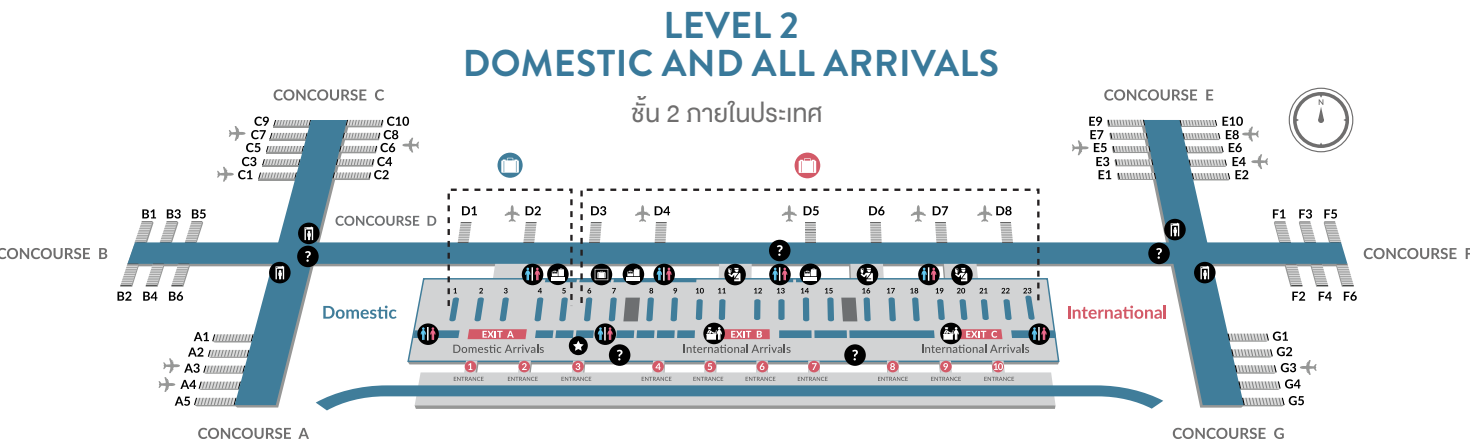
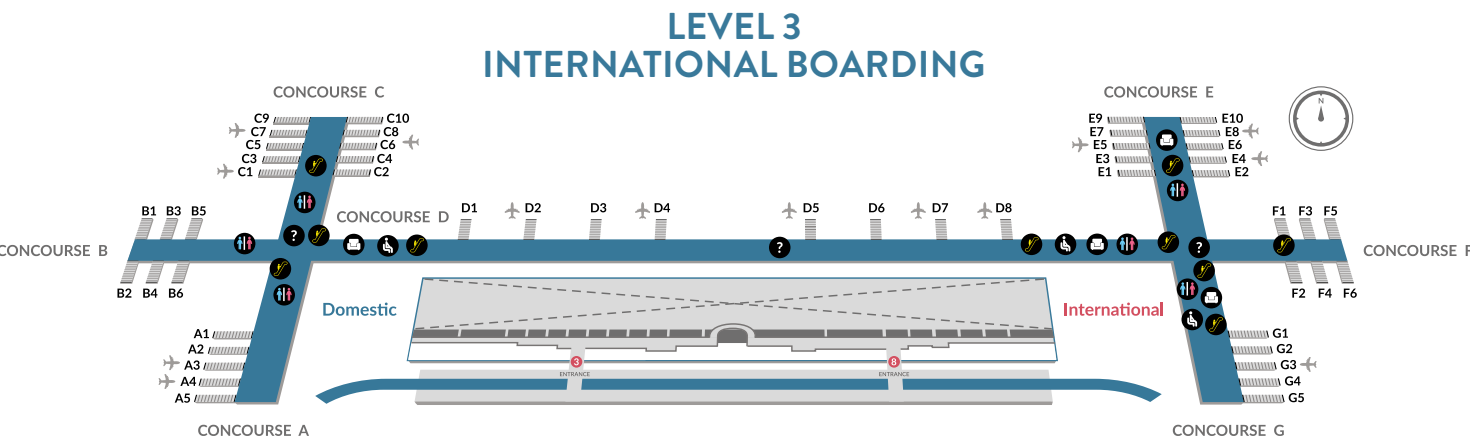
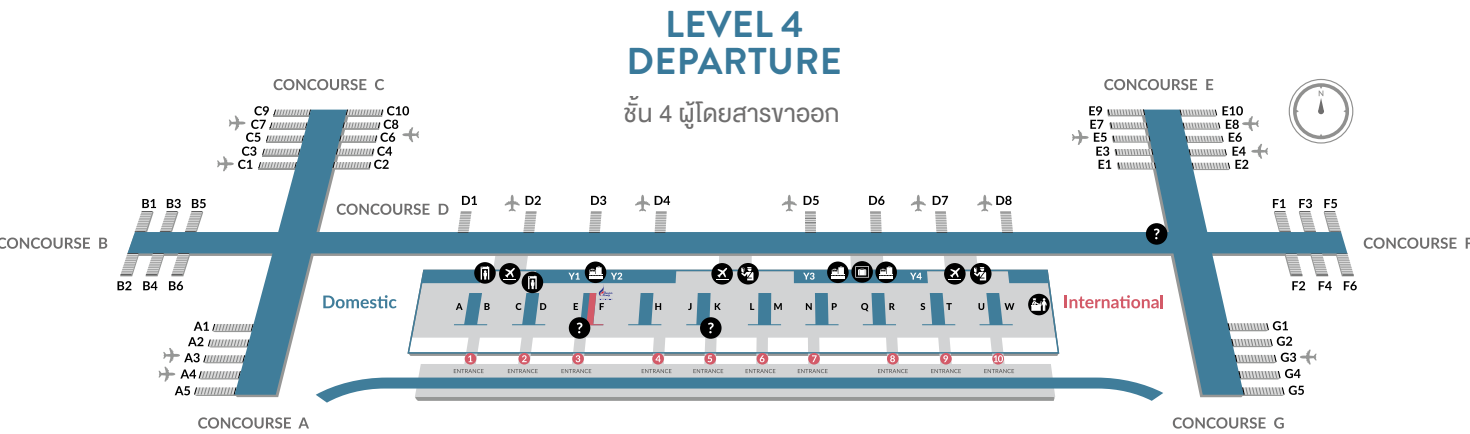
Bangkok, Koh Samui, Phuket and Chiang Mai :	
Numerous flights every day from a variety of destinations	
Chiang Mai :	1 flight per day from Phuket ;
	1 flight per day from Samui
Chiang Rai :	3 flights per day from Bangkok
Hat Yai :	2 flights per day from Phuket
Koh Chang/Trat :	3 flights per day from Bangkok
Krabi :	3 flights per day from Bangkok ;
	1 flight per day from Koh Samui
Lampang :	3 flights per day from Bangkok
Mae Hong Son :	2 flights per day from Chiang Mai
Pattaya :	1 flight per day from Phuket ;
	1 flight per day from Koh Samui
Sukhothai :	3 flights per day from Bangkok

INTERNATIONAL FLIGHTS

Chengdu :	4 flights per week from Samui
Danang :	1 flight per day from Bangkok
Dhaka :	1 flight per day from Bangkok
Guangzhou :	1 flight per day from Samui
Hong Kong :	2 flights per day from Koh Samui
Kuala Lumpur :	1 flight per day from Koh Samui
Luang Prabang :	2 flights per day from Bangkok
Malé :	1 flight per day from Bangkok
Mandalay :	1 flight per day from Bangkok ;
	1 flight per day from Chiang Mai
Mumbai :	1 flight per day from Bangkok
Nay Pyi Taw :	6 flights per week from Bangkok
Phnom Penh :	6 flights per day from Bangkok
Siem Reap :	5 flights per day from Bangkok
Singapore :	2 flights per day from Koh Samui
Vientiane :	2 flights per day from Bangkok
Yangon :	4 flights per day from Bangkok ;
	1 flight per day from Chiang Mai

AIRPORT MAP

BANGKOK AIRWAYS AT SUVARNABHUMI AIRPORT, BANGKOK



Domestic Baggage Claim

International Baggage Claim

Airport Information

Customs

Meeting Point

Toilet

Oversize Baggage Claim

Left Baggage

Immigration

Security Screening

Waiting Area

Airline Lounge

Departures





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Magnificent ruins and classical architecture from the 13th and 14th century continue to make Sukhothai (Rising of Happiness) one of the most visited ancient ruin sites in Thailand. The relaxed atmosphere, friendliness, and plentiful accommodations and transport guarantee that the former capital is worth repeated visits.

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- New Multi-Functionalized SBR ยืดอายุการใช้งานยาวนานขึ้น
- Heat Resistant Polymer ช่วยดูแลรักษาสิ่งแวดล้อม และประหยัดน้ำมัน

SINCERA  
SN832 i

- แข็งแกร่ง ทนทาน อายุการใช้งานยาวนานขึ้น
- รูปลักษณ์ดูเหมือนใหม่เสมอ แม้ใช้งานมานานแล้วก็ตาม
- เหมาะสำหรับรถขนาดกลางและขนาดเล็ก



ZIEX  
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