

TOP TABLES

— 2018 —
BANGKOK

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ACQUA PANNA
THE FINE DINING WATERS
S. PELLEGRINO

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BK



BaanIce Restaurant

Authentic Southern Cuisine at BaanIce, a cozy and contemporary style restaurant on Thonglor.

Located right on Thonglor main road between Soi 5 and Soi 7, the interior gave the warm and casual atmosphere with rustic southern charm. Outer garden surrounded by flowers are spacious and great for group dining. Also provide a convenient transportations to the restaurant both by BTS at Thonglor station and by car, free parking are provided for customers as well.

Originated from his grandmother's kitchen 25 years ago, the recipe and way of cooking has been inherit from Nakorn Sri Thammarat Province and retain perfection until now.

The dishes are resolutely Southern Thai, moderately hot and spicy flavor combined to a great variation on the classic dish. As a secret of every Thai dish, Chili paste or Nam Prik Kaeng were delicately made

with authentic method. A natural abundance of herbs, local provisions of coconut cream and the gorgeous blends of turmeric, galangal, garlic, lemongrass and kaffir lime leaves were handed pick and grind into velvety paste to archive the core of southern cuisine, give every dish a unique taste of Thai spices.

Guarantee my many foodies, BaanIce offer nothing but enchanting course of menu. If you want to have the best southern cuisine in town, BaanIce are more than welcome.

For reservations call +66(0) 2381 6441
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Website : baanice.com



BaanIce Restaurant Somerset Sukhumvit Thonglor
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Bangkok 10110

TOP TABLES

— 2018 —
BANGKOK

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Which Bangkok restaurants do the people who know Bangkok's food scene truly rate? Where can you find a fine-dining experience with food that matches the price tag? Where has service that'll treat you like royalty? Which chef's tables will actually leave you feeling satisfied? Those questions and more are answered in Top Tables 2018, BK's annual restaurant awards where every of the 100 entries is selected by a panel of 30 foodies—no buy-ins allowed.

To make sure Top Tables remains Bangkok's most trustworthy dining guide, we personally select each panel member, discount any votes for places they're affiliated with, and guarantee that each choice remains independent from our advertisers (see exactly how Top Tables is made here: goo.gl/KBCmbN).

For the second year, Suhring is on top, which might not come as a surprise to anyone who's eaten there. (Seriously, does that kitchen ever put a foot wrong?) But 2018 also made space for 13 newbies in their first year of business, while 26 names fell out altogether. Weirdly for a city so obsessed with Japanese food, the land of the rising sun was this year's biggest casualty, with nine Nippon all-stars falling by the wayside (sorry, Misaki, Yuutaro, Tempura Kanda: it's nothing personal).

Some more numbers for you: 2018 marks the best year ever for Thai cuisine, with 24 of the restaurants in this year's guide dedicated to local flavors. And we think that's pretty awesome. Top Tables began as a BK cover story in 2007 celebrating Bangkok's poshest fine-dining spots. They were moody steak houses. They were rosewood-clad Italian joints. They were French outposts affiliated with long-won Michelin stars back in Paris. Now, Bangkok's not only got its own Michelin Guide; it's also got a local fine-dining culture to match the best that we can import from abroad.

And if you want proof, just look who's biting at L'Atelier's heels in this year's Top 10.

Symbols

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

Price guide

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

BK • SG

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Top 10

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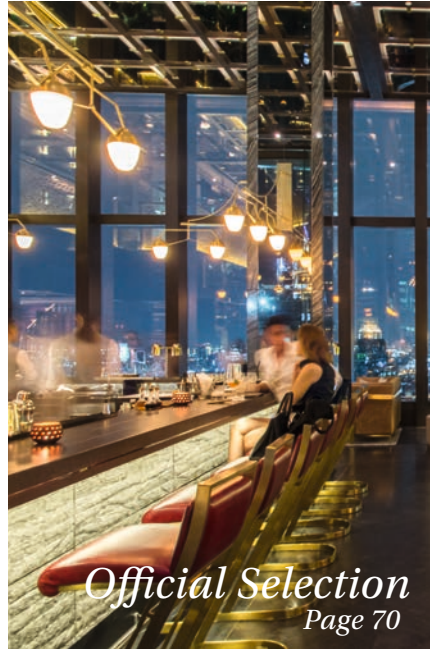
Special Awards

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Sushi Cyu & Carnival, a well-known Japanese restaurant with 10 years of experience, serves tasty Omakase, Kaiseki and Yakini-ku with quality sourced ingredients and affordable price. Having branches in all season place and 8thonglor, now the restaurant is breathing new life at District Central World. Inside, the space is divided into two zones. An Omakase bar can seat up to 15 guest, it's fitted out simply in neutral tones, warm wood accents and blue tiles for a pop of color on the wall. Once the Japanese chef is done making each sushi bite, he will immediately hand it to you, so no second will

be waste and you're sure to get the freshest bite served. There's also table set room for groups, decorated in modern contemporary style with imposing black walls and contemporary décor designed by a Japanese designer. Most sushi ingredients are flown in from Japan, Omakase is available all day there's two courses to choose from: sushi Omakase B1,850++ (for 10 pieces) and 2500++ (for 13 pieces)

Central World 3rd Floor, Atrium Zone
Tel. 065 - 731 - 4844 - 5



1 GERMAN Suhring

10 Yen Akat Soi 3, 02-287-1799. Open daily 5:30pm-9:30pm. 🚗 BBBB

The buzz: Twin German chefs Thomas and Mathias Suhring left Lebu's long-established Mezzaluna, opened a restaurant dedicated to German fine dining on Yen Akat Road, and created a local sensation. No. 1 in Top Tables in its guide debut; and still no. 1 a year later. If you had access to how our panel voted, you'd also see that their win is a walkover.

The food: Dishes such as *brathering hausfrauenart* and *pfannkuchen* are hardly duck confit and spaghetti carbonara in the familiarity stakes. But if the way Suhring renders them is anything to go by, then they should be. (The first, FYI, is a traditional German preparation for herring that the Suhrings serve with stunning simplicity, while the second is a sublime dough filled with truffle cream.) Skip the *a la carte* (*Speisekarte*) and dive straight for one of the tasting menus—*Klassiker* for hits like the upmarket takes on currywurst and pork knuckle, or *Erlebnis* for the chefs' most up-to-date creations.

The vibe: Strikingly homey yet also refined. The setting in a generously portioned mid-century home round the back of Yen Akat Road retains its residential charm (note the warm, accidental details like a printed rendition of the Suhring family farm hanging on the wall), but also adds a striking open kitchen where the brothers work to the constant flicker of open flames. Its position in Michelin and Asia's 50 Best ensures a steady international foodie clientele.



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Today - 31 Dec 18



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2 FRENCH Le Normandie

Mandarin Oriental, 48 Soi Burapa, Charoenkrung Rd., 02-659-0399 or 02-659-9000 ext. 7399. Open Mon-Sat noon-2pm, 7-10pm. BBBB

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

The food: Go for the five or seven-course degustation menu (most diners do) and your lineup for the evening might include sea urchin and potato foam in Champagne sauce (if it doesn't, request it), a fillet of poached Brittany turbot with smoked tea sabayon, and a perfectly pink Bresse pigeon in a decadently rich jus. Leave room for the wonderfully flakey *kouign amann*—Brittany's sinfully sweet answer to the croissant, which at Le Normandie finishes every meal on a sublime note.

The vibe: No local restaurant does old-school glamour as well as Le Normandie. The billowing gold fabrics, the gold upholstered chairs, the gold carpet, the chandeliers—we'd call it tacky if it didn't feel so special. Desserts arrive on an imposing brass trolley and a *maitre'd* regales you the minutiae of every course in a hushed and precise whisper. You can't fake this stuff.



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1 Apr - 30 Nov 18



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the reflexions



3^{FRENCH} L'Atelier de Joel Robuchon

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

The buzz: The arrival of Joel Robuchon in Bangkok is no longer the talk of the town that it once was (spare a moment to think just how far we've come in three years) but the experience at L'Atelier remains nothing short of exceptional thanks to the consistency of Head chef Olivier Limousin.

The food: Not only are the dots of cauliflower cream in your Imperial caviar in lobster jelly as exquisitely realized as at every other L'Atelier in the world, there's also a surprising wholeness to much of L'Atelier's menu. A whole dover sole is pan-fried in butter then plated with nothing more than a wedge of lemon, some beans and a side of mashed potato. A duo of Bresse pigeon and foie gras comes wrapped in rich, glistening pastry. A bowl of snails, wild mushrooms, iberico ham and pine nuts is the sort of thing you'd curl up with in front of a fire in the chilly Normandy countryside.

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



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4^{INDIAN} Gaggan

68/1 Lang Suan Rd., 02-652-1700, 065-229-5511, 063-464-9954. Open Mon-Sat 6-11pm. ☎ 🚗 BBBB

The buzz: Welcome to Asia's most famous restaurant. Gaggan has won Asia's Best Restaurant for three consecutive years (from 2015-17), in addition to picking up two Michelin stars on the guide's debut in Bangkok. And for what? Tasting menus of Indian, Japanese and Thai flavors skewed beyond all recognition into everything from Minion ice pops to lumps of coal.

The food: The 25-course tasting menu is a three-hour event that's half dinner, half TED talk. Some of it is pure spectacle—the dish called “Lick it Up” (truffle, green peas, fenugreek and tomato) arrives to Kiss on full volume—while other parts are a hushed deconstruction of food history. Gaggan's curry, for example, has evolved into raw scallops dressed only in chili oil, curry leaf oil, shallots and a quenelle of cream. Everything save for a couple of courses you eat with your hands. Don't worry, though; among the history lessons and life-of-Gaggan mythmaking there's no shortage of stunning flavors, whether a perfectly executed seekh kebab or a lobster dosa that you eat like a taco.

The vibe: The whitewashed, colonial-style dining rooms (the Gaggan property was once a residential home) are about the only vestige left of the restaurant that Anand opened back in 2010. While there's a certain charm to the balloon-back chairs and white tablecloths, the real action at Gaggan goes down in “The Lab” chef's table, where Gaggan delivers a sermon on the origins and thought process behind every dish.



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Today – 31 Mar 19



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5^{THAI} 80/20

1052-1054 Charoenkrung Soi 26, 099-118-2200. Open Wed-Mon 6pm-midnight. ☎ BBB

The buzz: Last year's hipster underdog (#15 in Top Tables 2017) has made the leap to become Bangkok's most vocal champion of all things local. Canada-trained executive chef Napol Jantraget and his pastry chef wife Saki Hoshino whip up Thai-inflected food that's contemporary in taste and appearance, and yet deeply rooted in age-old techniques.

The food: Using only a minimal number of ingredients in each dish, the kitchen employs traditionally Thai and internationally cribbed fermentation techniques to bring a powerful intensity to proceedings. Snakehead caught from the waterways surrounding Bangkok comes prepared in a green curry made from fish stock and sweet and zesty Isaan mustard green, which has a nasal hit like wasabi. Dehydrated acacia also provides a local stand-in for nori. Dishes are small and elegant—often approaching fine dining in their presentation—though 80/20's total package provides a laidback and also affordable night.

The vibe: Situated at the foot of a busy hostel in the buzzing Charoenkrung neighborhood, 80/20 channels old-school shop-house charm through retro signage, heavy wooden doors and iron grilles. Add in smiling, down-to-earth service, and a cocktail list that packs a decidedly Thai kick, and you've got a meal that's anything but stuffy.



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THE SIAM



6^{THAI} Paste

3/F, Gaysorn Plaza, 999 Phloen Chit Rd., 02-656-1003.
Open daily noon-2:30pm, 6:30-10pm. BTS Chit Lom.
☎ BBBB

The buzz: In order to bring new attention to forgotten Thai recipes, chef couple Jason Bailey and Bee Satongun have combed the old cook-books from King Rama V up until King Rama VII (roughly 1870-1930) and scoured the countryside for just the right ingredients. It's this level of detail, combined with the chefs' own restless creativity, that sets Paste apart from other revivalist kitchens. And the world's taking notice: the restaurant just scored its first Michelin star, while Bee was named the region's best female chef by Asia's 50 Best.

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

The vibe: A walk through Gaysorn's corridors is not the most auspicious start to a meal, but inside the restaurant it's easy to forget you're in a mall. The double-height window panes facing CentralWorld make for an impressive backdrop, while the minimal decor provides a clean slate for the elegance on the plate.





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CHONG NONSI STATION



7^{THAI} Le Du

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

The buzz: Since bursting onto the scene in 2015, chef Thitid “Ton” Tassanakajohn has become synonymous with modern Thai cooking. Follow-up restaurants Baan and Backyard by Baan have since played the comfort-food card, while a stint as judge on *Top Chef Thailand* has reinforced Ton’s reputation for meticulous detail. But it’s back at his original restaurant, with its contemporary reinterpretations of Thai classics, that his creativity comes to the fore.

The food: Across four- or six-course tasting menus, chef Ton applies techniques picked up at Michelin-star restaurants in the U.S. to Thai food, with extra emphasis on seasonality. Local produce, sourced from suppliers nationwide, provides the backbone for dishes like a deconstructed *pad kaprao* made with strips of 30-day dry-aged tenderloin, barley and a sous-vide egg or a hefty river prawn daintily accompanied by pork belly jam. Topping it all off, Ton is also himself a certified sommelier with a taste for organic and boutique outfits.

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





天下一
なぎ屋
焼うどん 焼鳥
Tenkaichi Yakiton Yakitori
NAGIYA
from TOKYO



GRILLED TO PERFECTION

NAGIYA is arguably the most popular venue inside the bustling Nihonmachi Japanese community mall tucked deep inside Phrom Phong's winding sidestreets. Despite its minimal decor, the venue manages to recreate an authentic *izakaya* (Japanese tavern) vibe thanks to the soft light from its hanging lanterns, wood-accented furniture and the savory steam from the *yakitori* (skewered meat) grill. It also makes for an amazing drinking spot where you can knock back pints of draft, but the highlight here remains the *nabemono* (Japanese-style hot pot) which features meticulously-prepared and delicious meatballs and fatty cuts of meat dipped inside a rich and creamy miso broth. Pair up your pint with some yakitori (assisted by subtle charcoal flavor and sweet sauce) to round out the experience.

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8^{AMERICAN} Upstairs at Mikkeller

26 Ekkamai Soi 10, 091-713-9034. Open Wed-Sat 6-10pm. ☎ BBBB

The buzz: Above a bro-heavy, chug-tastic craft beer bar, Korean-American chef Dan Bark (past employer: Chicago's Alinea) serves tasting menus that take on the most experimental end of fine dining. Perhaps the biggest surprise of all is how fantastically this dichotomy works.

The food: When you see "Longan" on the menu of a restaurant like Upstairs, you can be sure that the dish in question will be anything but that simple. And is so. Longan is turned into ice cream, served with a plum sorbet with mochi and pistachio and coated in toasted rice milk. "Seafood Bisque" sees a local river prawn served with tropical santol fruit, clams, Asian mushrooms, sage and tarragon. Every night, the menu consists of 10 such deceptively simple and fastidiously handled courses.

The vibe: The simplicity behind Upstairs' dining room-slash-kitchen laboratory makes a refreshing change from the bare brick and cuteness, warm lighting plaguing Bangkok dining. Here, things have a serene sophistication—walls are a subtle, cool mint; lighting is bright yet inviting; tables are angled so that diners are not sitting back to back and can see the work taking place in the kitchen. The whole experience is more akin to a chef's table than a regular restaurant (see page 42).



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Today - 28 Feb 19



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9 JAPANESE Sushi Masato

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

The buzz: Masato's arrival in 2016 was greeted by months-long waits for a table, and demand has scarcely quietened down since. The hype is justified. Japan-native Masato Shimizu sits atop Bangkok's increasingly competitive niche for high-quality *omakase*.

The food: From behind a beautiful L-shaped counter, the chef and his cohorts sculpt a meal that's incredibly refined yet dispels the idea of *omakase* as an awkward, drawn-out affair. Across roughly 20 courses, you get sashimi, *nigiri* (fish atop rice) and other pretty little creations which defy the simplicity of their ingredients (delivered daily from Tsukiji Market, naturally). To pick highlights is to do a disservice, but the showmanship is dazzling, from the precision knifework to the use of hot charcoal (taking the place of blowtorch), and the produce exquisite, like a monkfish liver that lives up to its nickname "foie gras of the sea" and a decadent uni sushi that combines both the creamier *murazaki* and stronger *bafun* varieties of sea urchin.

The vibe: You won't see any signage outside beyond a single lantern, no more than 15 inches wide, on which is written two syllables: "su shi." Walk inside and you're all but transported to a back-street Tokyo *sushi-ya*. No embarrassing pauses, here: Masato is warm, conversational and happy to break out a book mid-meal to educate you on a single piece of fish.





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

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



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S. Pellegrino's latest flavor is a perfect match for Bangkok's new wave of experiential dining

When it comes to Bangkok's dining scene, people are more sophisticated than ever. They consider eating as a social and cultural act. The attitudes and approaches to fine dining have also changed over the years, morphing from rigid, formal establishments to more laidback venues with casual vibes. People want experiences. They want food they can share on social platforms. The game has changed.

The answer why is simple: people are more educated than ever before. They are mindful of their choices, well-traveled and independent. This new wave of young diners is confident and optimistic. They search out meaningful experiences and moments that bring value to their lives.

S. Pellegrino is a brand that embodies this outlook. It believes that fine food is a celebration meant to bring the world together—an opportunity to “Enhance Your Moments.” To help drive this home, it's releasing a new signature flavor of water, called Tastefully Italian, which remains loyal to its origins and expresses both the unique taste of the water and the brand's Italian heritage. It's the perfect way to add a bit of flair to each moment.

To stay updated on the campaign, follow **#TastefulMoments**.



10^{THAI} Bo.lan

24 Sukhumvit Soi 53, 02-260-2962. Open Tue-Sun 6pm-1am. BTS Thonglor. ☎️ BBBB

The buzz: Since 2009, chef couple Duangporn Songvisava and Dylan Jones ("Bo" and "Lan") have constantly pushed Thai fine dining to uncompromising extremes through untold hours spent researching royal recipes and tracking down rare ingredients. This year, on top of receiving their maiden Michelin star, the long-time proponents of a zero-carbon footprint have thrown their weight behind a series of initiatives dedicated to spreading the good word on sustainability, most notably the {Re} food forum.

The food: With no a la carte available, groups sign up for a degustation menu where all the dishes are served simultaneously. The sharing experience is akin to a Thai home-cooked meal, but expect something above and beyond your usual comfort food. Bo.lan's menu changes quarterly based on the freshest seasonal produce sourced both from local farmers and the veggie patch on-site. These combine with complex, labor-intensive techniques for aromatic curries, multi-dimensional salads and fiery stir-fries that both tantalize and challenge.

The vibe: Taking inspiration from classic Thai residences, the interior of this renovated house comes replete with warm wood furnishings, while dark, multi-dimensional oil paintings of old-school Thai kitchens and covers of vintage Thai funk records lend a cool edge. The warm, family-friendly ambience doused in natural light becomes dim and intimate come nighttime.



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SPECIAL AWARDS

Best Service
Le Normandie

Mandarin Oriental, 48 Soi Burapha, Charoenkrung Rd., 02-659-0399 or 02-659-9000 ext. 7399. Open Mon-Sat noon-2pm, 7-10pm. 🚗 🚗 🚗 🚗 BBBB

The Mandarin Oriental machine is in its element when it comes to service. From the tailored-and-starched outfits of every waiter (it's hard to count exactly how many) to maitre d' Rahman Bousnina's encyclopedic introduction to each course, Le Normandie's service is on a level that feels archaically perfect—and with a good portion of the front-of-house team having worked there for over two decades, this really is service born from another era. The experience of a Le Normandie waiter rolling the straight-from-desert trolley to your table in order to draw a perfect *fleur de-lis* in your *creme Anglaise* is worth visiting for alone.





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Akira Back, the award-winning Korean-born, American-raised chef has brought his unique style of contemporary Asian cuisine to Thailand for the first time. This modern style of gastronomy is inventive, exciting and vibrant, blending Japanese and Korean elements with international influences.

Time:

Dinner 18.00 – 23.00 hrs

Sunday Lunch 12.00 – 14.30 hrs



ABAR (37th FLOOR)

High above the city streets, ABar transports guests into a bygone era. With classical dark wooden décor, wingback chairs and leather-bound books, this cool sophisticated cocktail bar blends the mystery and magic of Victorian London with the gritty edge of 1930s America.

Time: 19.00 – 1.00 hrs



ABAR ROOFTOP (37th FLOOR)

Perched on top of ABar and hidden away from the world, guests can discover ABar Rooftop – a stylish open-air destination. Featuring one of the largest selections of gins in the city, with more than 50 different varieties including many craft labels, ABar Rooftop serves an extensive range of signature G&Ts and innovative cocktails.

Time: 17.00 – 1.00 hrs

For reservations, please call **02 059 5999** or email: restaurant-reservations.bkkqp@marriotthotels.com

Akira Back

ABAR



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SPECIAL AWARDS

Best Wine List
Gaggan

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

The three sommeliers at Gaggan—one French, one Japanese and one Scottish—have grabbed hold of the wine menu and driven it down a natural, biodynamic route that's as unconventional as Gaggan's dishes. They have a cellar of some 5,000 bottles to play with, and shake up the wine pairing menu on a nightly basis. One course you might get is an Australian Semillon that's been undergoing six months' malolactic conversion in the bottle, while another might spotlight the rustic, cider-like flavors of an orange Chardonnay. If all this sounds like hard work, they'll also offer a more "classic" pairing for those who want it. Gaggan operates a strict no-corkage policy, so don't expect to turn up looking the big shot with a bottle of Petrus.





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SPECIAL AWARDS

Best Young Chef
**Pongcharn “Top”
Russell**

Executive chef at Freebird, 28 Sukhumvit Soi 47, 02-662-4936. Open daily 5:30-11pm; Sat-Sun 11am-3pm. BTS Phrom Phong. 🚗 BBB

At 27 years of age, Top Russell isn't just one of Bangkok's youngest head chefs; he's one of its most exciting. Top is the reason why Freebird's cuisine has moved from clever but challenging to comforting and familiar; why your leafy Phrom Phong brunches now feature the best fries in Bangkok; why Freebird's seafood risotto is alone reason worth booking. A Thai national who lived in the UK for 12 years, Top learned his trade in the London Michelin-starred kitchens of Alexis Gauthier, Jun Tanaka and Pierre Gagnaire. You can taste those foundations in his perfectly seared duck breast with carrot caramel or the lamb ragu pasta, but don't expect high-wire levels of invention. "I want flavors that are approachable," says Top. "No more than three or four ingredients on the plate. That way it's easy to be consistent."



You could refer to Food Exchange as a “World Market” of sorts. Its wide range of cuisine from both Western and Asian cultures make it a go-to spot for all kinds of foodies, but with elegant decor and a respectable collection of wines in the cellar it’s also perfect for a hi-so night out. Cozy up on the comfy sofa under dangling lamps at the indoor area and watch the chef preparing cold cuts and popular dishes like the tender grilled New Zealand lamb rack in the open kitchen, or choose tables at the outdoor balcony with a stunning city view to get into a romantic mood with your dates.



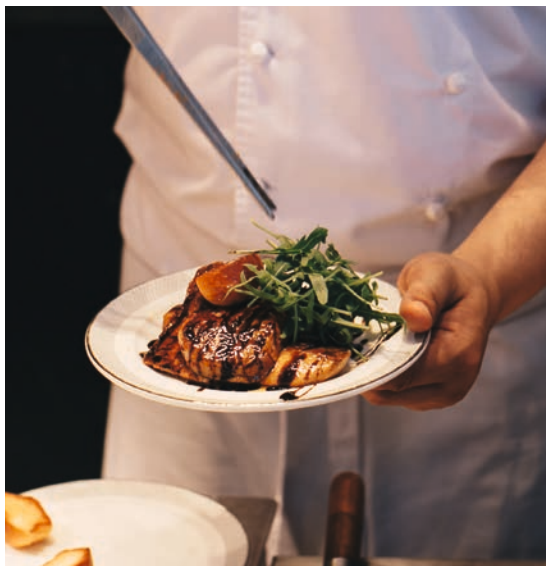
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SPECIAL AWARDS

Best Hotel
Sunday Brunch
The Sukhothai

Colonnade, 13/3 Sathorn Rd., 02-344-8888. Brunch served every Sunday noon-3pm. MRT Lumphini. 🚗 BBBB

Free-flow real Champagne, check; proper pasteurized cheeses, check; an oyster station that gets refilled regularly, check; breads and pastries worthy of the food coma, check; flooded with natural light and views over leafy garden terraces, check. When you go through the five-star Sunday brunch essentials, it's amazing how many places fall short of the mark, but not this one. The Sukhothai was one of Bangkok's first hotels to offer a no-holds-barred Sunday smorgasbords, and to this day remains a hard package to beat. Put it down to the elegant, city-resort setting, or put it down to the succulently pink center of that wagyu prime rib, but this is one of the few hotel brunches that justifies both the calories and the price tag.



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Il Bolognese



A True Taste of Italy

The debate over where to find Bangkok's best slice of pizza will likely never end, but mainstay Italian restaurant **Il Bolognese** makes a good case. Inspired by the laidback eateries found in Bologna, Italy, the restaurant consistently dishes out the kind of humble, rustic food that's made the area famous for so long. This includes the restaurant's delicious slices of "thick on the edge but thin inside" artisanal pizzas.

The homey setting here— a classic trattoria layout, rustically furnished with dark wood with a charcuterie and wood-fired pizza oven in one corner—is perfect for the restaurant's produce- and flavor-driven menu. The backstreets of Sathorn are home to many hidden gems among dining aficionados, and Il Bolognese is usually high on that list. Whether it's the respectable wine list, superb Italian cooking or classic wood-fired pizzas, Il Bolognese has that magic "it" factor that so many other restaurants lack.



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ITALY

SPECIAL AWARDS

Best Chef's Table
Upstairs at Mikkeller

26 Ekkamai Soi 10, 091-713-9034. Open Wed-Sat
6-10pm. 🍷BBB

The cries of "it'll never work" when Korean-American chef Dan Bark decided to serve chef's table-style tasting menus above a beer bar have been well and truly silenced. The flavors are creative but always work. The execution is exceptional. And the setting conjures that chef's table essential of being both convivial and inviting while also serving as a culinary amphitheater for Bark's work. While "table" might not strictly be true—the dining room at Upstairs in fact has five tables—the sense of being invited into the chef's personal space still remains, with the kitchen positioned so there's no separation between staff and diners. And in perhaps the most surprising move of all, here is a fine-dining beer pairing that actually works. Something we're still waiting to encounter elsewhere.





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SPECIAL AWARDS

Best Pastry Chef
**Arisara “Paper”
Chongphanitkul**

Executive chef at Issaya La Patisserie, 5/F, Central Embassy, 1031 Phloen Chit Rd., 02-160-5636. Open daily 10am-10pm. BTS Phloen Chit, BB

Classical French pastry technique meets the flavors of Thailand in chef Paper's delicate jasmine-infused macarons, moist-yet-crumby kaffir lime madeleines, and perfectly light mango-and-pandanus choux buns. After her formal training at France's Gastronomicon pastry school—followed by stints in the kitchens of Sadaharu Aoki and Hugues Pouget in Paris—Paper moved back to Bangkok where she joined prolific chef-restaurateur Ian Kittichai for the opening of Issaya Siamese Club. Since then, she's been making sure our lazy Sunday afternoons in Central Embassy are catered to with gloriously indulgent eclairs (the Thai-style caramelized banana flavor is to die for) and a comforting taste of the tropics. Chef Paper's cooking proves that, in the right hands, cultural culinary- mashups can work superbly.



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SPECIAL AWARDS

Best Debut Restaurant
Gaa

68/3 Lang Suan Rd., 091-419-2424. Open daily
6-11:30pm. 🍴BBB

When it opened last March, Gaa made headlines as a natural sibling to Gaggan. It was run by his former sous-chef, the Mumbai-born Garima Arora. It sat directly opposite Gaggan. And it too specialized in fine-dining tasting courses that employ high-wire culinary techniques. Since then, Arora has emerged from the master's shadow to walk her own path—one dedicated to indigenous Southeast Asian ingredients that she employs to create dishes that are creative and often rooted in her Indian upbringing. Her stint in the kitchens of new-Nordic pioneer Noma dictates a produce-first approach to 10-14-course tasting menus that, justifiably, are making plenty of other chefs in this town talk.





OMAKASE PERFECTION

Michelin Starred Sushi Zo
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Omakase Course Hours

Tuesday - Sunday

First Session 6.00pm to 8.00pm

(please note a strict ending time during the first session)

Second Session 8.30pm to 10.30pm

(guests are welcome to stay longer during the second session)

SPECIAL AWARDS

*Best Thai Fine Dining
Paste*

3/F, Gaysorn Plaza, 999 Phloen Chit Rd., 02-656-1003.
Open daily noon-2pm, 6:30-11pm. BTS Chit Lom.
🚗 BBBB

Once the underdog of Thai fine dining, caught between the pioneers (Bo.lan) and the Michelin affiliate (Nahm), Paste proved in 2017-18 that it's every bit as relevant as its contemporaries. Michelin star: check. Asia's 50 Best nod: check. And now, it's highest ever position in *BK's Top Tables*, where it sits above every other Thai restaurant that made this year's guide. Chalk it up to chefs Bongkoch "Bee" Satongun and Jason Bailey's creative interpretations of antiquated recipes, about which they are fanatical, as well as a beautifully muted dining space that shuns Thai restaurant clichés. "When we first opened in Sukhumvit Soi 49, we were empty for almost three months," says Bee. "We would turn on some music and still nobody would come, but we just kept going". The fruits of that perseverance have most definitely ripened.





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The inimitable Octo Seafood Bar, a new nightspot that will be instantly recognizable from the giant 9-metre-high octopus which stands guard at the entrance. The aquatic theme continues inside where, split over two floors and a spacious 2,000 square metres, the interior is styled in a unique meeting of '20,000 Leagues Under the Sea' and hip industrial chic.

The owners, who run the hugely successful and similarly seafood-themed Kodang Talay and Happy Fish, have brought a wealth of expertise in seafood and live entertainment to their new venture. Food choices are wide and cover European and Thai cuisines but the highlight for many is certain to be the live seafood menu, which allows diners to choose the freshest ingredients possible, including Canadian lobster, Alaskan King Crab, Oyster that can only be described as divine. Other choices include a Scandinavian-flavoured gravlax salad, a Mediterranean-inspired sea bass with spinach, tomatoes, capers, and lemon butter, and the very Thai selections of barbequed sea bass with a Salt Crust, Charred River Prawns, and Grilled Marsh Clam.

Octobar offers a myriad of jaw-dropping cocktails and mocktail creations inspired by their extremely experienced and dedicated team of bartenders. They also have an extensive range of beers served super chilled thanks to their state of the art 'Glycol Chilling System', so you can beat the Bangkok heat!

With DJs playing only the best house music every night, Octo Seafood Bar is certain to establish itself as a favorite for those who enjoy fine food and drink in a more relaxed and stylish environment.

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ADVERTORIAL

ABAR (37TH FLOOR)

37F, Bangkok Marriott Marquis Queen's Park, 199 Sukhumvit Soi 22 02-059-5999. Open daily 7pm-lam. BTS Phrom Phong

High above the city streets, ABar transports guests into a bygone era. With classical dark wooden decor, wingback chairs and leather-bound books, this cool sophisticated cocktail bar blends the mystery and magic of Victorian London with the gritty edge of 1930s America.



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Today - 30 Dec 18

Another Hound Café

G Floor (North Zone), Siam Paragon, Rama 1 Rd., 02-129-4409/10. Open daily 10am-10pm. BTS Siam

The decor is cool urban minimalist monotone romantic-gothic—with expansive ceilings and generous use of marble. The music is indie electronic pop with a touch of mixed genres and the waiters are decked out in designer threads. All this you might expect. What you might not is for the substance of the food to be as well-executed, but it is.



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Today - 31 Oct 18

Cru Champagne Bar

59/F, Centara Grand & Bangkok Convention Centre at CentralWorld, 999/99 Rama 1 Rd. Open daily 5pm-lam. BTS Siam

Regulars swing by this modern-yet-colorful roof bar to get breathtaking 360-degree views over Bangkok, with G.H. Mumm Champagne or the fruity and flamboyant cocktails perfect for sunset hour. Pull up a cool, pebble-shaped sofa and enjoy your drinks with good-for-sharing comfort food like kurobuta pork belly steamed buns with Korean chilli paste and sweet potato fries with chili dipping sauce.



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Get 15% discount on a la carte menu
Today - 30 Dec 18



Embassy Room

34-36/F, Park Hyatt, 88 Wireless Rd., 02-012-1234. Open daily noon-2pm, 6-10:30pm. BTS Phloen Chit

This international restaurant offers a home-style dining with a variety of dishes generously prepared along with interactive offerings from The Pantry, available for lunch, and a variety of desserts and cheeses for dinner. The menu charts a range of refined dishes crafted from quality ingredients, creating a dining experience similar to a lovely meal with friends and family to your own dinner table.

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Get 50% discount on a la carte dinner menu
Today - 15 Apr 18
Get 25% discount on lunch set and a la carte dinner menu
16 Apr - 30 Jun 18



Haoma

231/3 Sukhumvit Soi 31, 02-258-4744 / 061-460-5441. Open Tue-Sun 6pm-10:30pm. MRT Sukhumvit

This modern two-storey wood house with backyard views is the brainchild of two Indian chefs, Deepanker Khosla and Tarun Bhatia, who are both zealots for the farm-to-table and zero-waste approach. Taste the edible house-grown greens through delicious beetroot puree roots with 90-day-heated black garlic and heirloom carrots. Meat-lovers can also order Thai-wagyu beef assisted by pickled cucumber and pearl onions.

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Today - 28 Feb 19



Lady L

Park of Nai Lert, 4 Phloen Chit Rd., 02-655-4446. Open daily 9am-10pm. BTS Phloen Chit

Step inside this charming glasshouse located in the Park of Nai Lert to discover classic western flavours that resonate with the refined decor of white marble, hand-woven chairs and golden-rimmed shelves. Get started with escargot and continue with a main dish of renowned Beef Wellington, or experience the extensive list of fine teas with sumptuous English scones.

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Today - 31 Dec 18



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ADVERTORIAL

Madison

G/F, Anantara Siam, 155 Ratchadamri Rd., 02-126-8866. Open daily 11:30am-2:30pm, 6:00 pm-10:30pm. BTS Ratchadamri

This steakhouse has weathered the storm of many a culinary fad by sticking to what it does best: simple, honest meat with seamless service in a tasteful, contemporary setting. Diners flock to Madison on Sundays, when it is said to serve the best brunch in town; but weekdays are also popular for the business set lunch.



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Today - 30 Dec 18

Ma Maison

Park of Nai Lert, 4 Soi Somkid, Phloen Chit Rd., 02-655-4773. Open Mon-Fri 11am-2:30 pm, 6pm-10pm, Sat-Sun open all day. BTS Phloen Chit

This intimate home cooked Thai restaurant is surrounded by century-old trees and manicured lawn. Some of the dishes date back to 1920 's with the like of Hor Mok (steamed rice and fish curry in banana leaves) or Massaman curry, creating authentic taste of Thai flavours at its best.



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Today - 31 Dec 18

Pesca Mar & Terra Bistro

39 Ekkamai Soi 12, 063-267-7778. Open daily 11am-3pm, 6pm-midnight. BTS Ekkamai

Cocotte's sister restaurant, Pesca Mar & Terra Bistro, ditches the farmhouse for the Mediterranean seaside, serving up imported seafood alongside hefty slabs of meat within a sprawling blue and white house. The open kitchen bustles with all the action of a fresh seafood market, while there's also a market-esque deli counter and a small wine room.



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

Today - 31 Mar 19



Tsukiji Aozora Sandaime

Compass Skyview Hotel, 12 Sukhumvit Soi 24, 02-011-1102. Open daily 11:30am-2pm, 5:30pm-10pm. BTS Phrom Phong

Pull up at the 12-seat bar to watch the chefs work with a quiet confidence that disguises the sophistication of the sushi, which comes in the form of omakase sets and a la carte pieces served in the more spacious back room—all imported fresh from Tokyo's Tsukiji Fish Market.

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Today - 30 Sep 18

Get 10% discount on food only when spending THB 2,000 or more /sales slip

1 Oct 18 - 28 Feb 19



Sorrento

66 North Sathorn Rd, 02-234-9933, 02-234-9841. Open daily 11:30am-2:30pm, 6pm-11pm

One of Bangkok's oldest and most famous Italian restaurants has had a breath of new life at its Sathorn location, but keeps its patented Italian eatery vibe thanks to some old wooden doors, white table cloths and well-kept garden. The menu focuses on that oh-so-important Italian combination—freshness and simplicity—and it works. Just ask the hordes of moneyed Sathorn expats who eat here.

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Today - 28 Feb 19



SIWILAI CITY CLUB

5/F, Central Embassy, Phloen Chit Rd., 02-160-5631. Open daily 11am-midnight; BTS Phloen Chit

A social club for everyone. The club comprises seven individual sections, each expressing S.C-C's globally grown yet locally rooted food and lifestyle philosophies with its own unique aesthetic, offerings and programming.

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Get 10% discount on food and non-alcoholic beverages

Today - 28 Feb 19



11 ^{INTERNATIONAL} Eat Me

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

The long-established restaurant of chef Tim Butler and founder Darren Hausler makes some of the most creative and flavor-packed dishes in town. Open since 1998, the dining room feels as special as ever, while dishes like the Kumamoto oysters in a Champagne granita or clams in a lime broth with *naem* sausage play with bold flavors while paying total respect to the produce. It's all served up in a manner that's conducive to sharing and good times.

12 ^{THAI} Rarb

49 Phra Athit Rd., 081-406-3773. Open Tue-Sun 5-11pm. BB-BBB

Sporting his iconic beard and golden earrings, chef Van Rohitratana prepares authentic Isaan cuisine that doesn't get bogged down in "concept." The single-page, handwritten menu highlights skewers and other dishes made with secondary cuts of meat—think pig velum (soft palate) that's parboiled in a herb-rice soup or *nam tok gaem moo*, a spicy salad made with pig cheek. For all the talk of offal, Rarb also does delightfully approachable comfort food.



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THE ST REGIS BAR


The Drawing Room

For reservations, please call 66 2207 7777
or email fb.bangkok@stregis.com



13 THAI Nahm

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

The flagship restaurant of Western Thai-food champion David Thompson now stands under the stewardship of new head chef Suraja "Jan" Ruangnukulkit. Jan keeps up Nahm's stellar reputation for sharing, family-style Thai menus that move with local seasons. Dishes constantly adapt as Nahm's chefs come across esoteric new ingredients, whether it's a sour leaf for the coral catfish curry or a wild mushroom to turn into soup.

14 INTERNATIONAL | NEW Gaa

68/4, 68/5 Lang Suan Rd., 091-419-2424. Open daily 6-11:30pm. 🚗 BBBB

The brainchild of chef Garima Arora (Noma-trained and a former sous-chef at Gaggan) offers a trans-Asian culinary journey, applying the finesse and detail of fine dining to street food across 10 or 14 courses. Thai and Indian cultures converge in the poached grouper, wrapped taco-style with caramelized milk skin and *kanom la* (a southern Thai crepe floss dessert), while Japanese touches also abound. The ingredients, however, are 100-percent local, pulled together with an approach that verges on scientific.

Exclusively for Citi credit card members

Get a complimentary Strawberries and Royal Project Sturgeon Caviar with Hor Wor Oil valued THB 700++ when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today – 31 Mar 19



LA CASA
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15 ITALIAN Appia

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

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

16 JAPANESE Ginza Sushi Ichi

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

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



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17 ^{MEDITERRANEAN} El Mercado

490 Soi Phai Singto, Ratchadaphisek Rd., 099-0783444. Open Tue-Thu 9:30am-11:30pm; Fri-Sat 11am-11:30pm. MRT Queen Sirikit National Convention Centre. 🚗 BBBB

Every once in a while, a restaurant concept hits the scene at just the right time. This deli counter-cum-bistro has managed just that, capturing the zeitgeist for fresh, seasonal ingredients cooked well and simply at reasonable prices. Its location—tucked away among a collection of nondescript shophouses—only adds to its allure with foodies who pride themselves on being in-the-know. Such people pack its open courtyard even in the most sweltering heat.

18 ^{INDIAN} Charcoal Tandoor Grill & Mixology

5/E, Fraser Suites, 38/8 Sukhumvit Soi 11, 02-038-5112. Open daily 6pm-midnight. BTS Asok. 🚗 BBB

This sleek and sultry restaurant pairs boldly spiced, Indian-style kebabs with on-theme drinks courtesy of Joseph Boroski. The wonderfully flavorful meat from the tandoor is joined on the menu by other Indian classics like *daal* (stewed lentils) and *phirini* (rice pudding) that are no less authentic. The dining room's dark woods, lattice screens, spice jars and sparse lighting make for a prime pre-drinking package.

Exclusively for Citi credit card members

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Today - 28 Feb 19



FIREPLACE GRILL AND BAR:

Throughout the past 50 years, Fireplace Grill and Bar has earned reputation as Bangkok's pre-eminent restaurant for superior grilled meats, outstanding seafood and exquisite wines. Guests likewise enjoy a refined yet relaxed setting featuring lively open-kitchen design along with stylish bar space for signature cocktails and more.

This year, Fireplace Grill and Bar aims to elevate its reputation even further.

Chef Jean-Marc Banzo A holder of two Michelin Star in France will be working alongside Chef Sebastian Reischer, an Austrian native whose methodical approach and keen eye for detail have greatly enhanced every dish at Fireplace Grill and Bar since his arrival in 2014.

A French superstar, an Austrian rising star and a stellar fixture on the Bangkok dining scene for 50 years ... all the stars are certainly aligned for a memorable year at Fireplace Grill and Bar.

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



19 JAPANESE Morimoto

4/F, MahaNakhon Cube, 96 Narathiwat Ratchanakarin Rd., 02-060-9099. Open Tue-Sun noon-2:30pm, 6-10:30pm; Fri-Sat 6pm-midnight. BTS Chong Nonsi. 🚗 BBB-BBBB

The Thai outpost of famed "Iron Chef" Masaharu Morimoto of Nobu in New York specializes in the type of fusion-y Japanese cuisine that Morimoto has become world-famous for. A well-heeled coterie of wealthy tourists and expats on expense accounts dine in a soaring Scandinavian-influenced dining room on the signature toro tartare, which comes to the table with nori paste and caviar, hamachi tacos with avocado, and of course, the sushi rolls.

20 SPANISH | NEW Arroz

112 Sukhumvit Soi 53, 02-258-7696. Open daily 5:30-10pm; Sat-Sun 11:30am-2:30pm. BBB

In a year that gave us more Spanish restaurants than the past two decades combined, it's the majestic house-turned-restaurant of chef Victor Burgos that has really set tongues wagging. Put it down to the sensationally well-simmered seafood paella, the overwhelming blue-cheese kick of his croquetas, or the rich broth of the *arroz caldoso*—as well as an excellent list of affordable Spanish wine. With its terracotta-tiled garden and spacious, Mediterranean-referencing dining room, this is far more than your average tapas bar.

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Today - 28 Feb 19

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of day or night,
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21 ^{TURKISH} The Dining Room at The House on Sathorn

106 North Sathorn Rd., 02-344-4025. Open daily 6-10:30pm.
BTS Chong Nonsi. 🚗🚗 BBBB

Head chef Fatih Tutak's grand tasting-menu ambitions take on a cuisine rarely experienced in fine-dining surroundings—Turkey. Tutak may have missed out on Michelin glory, but his inventive cooking moves from produce-driven (four Kyoto tomatoes in parsley granita) to down-to-earth (flavor-packed Turkish eggplant dumplings) to show-stoppingly satisfying (red pigeon in a rich splash of summer berries). The location in a tastefully modernized, colonial-style mansion remains as majestic as the day it opened.



22 ^{AMERICAN} Bunker

118/2 Sathorn Soi 12, 092-563-9991, 02-234-7749. Open daily 5:30pm-12am. BTS Chong Nonsi. 🚗 BBBB

Defying convenient culinary categorization, this stylish eatery hidden behind a Brutalist concrete facade produces season-driven dishes that play with both Western and Southeast Asian flavors. Arnie Marcella, a native New Yorker, drives a kitchen that excels in foodie-wowing ingredients such as scallops with green strawberries and the foie gras dumplings, while drinks are augmented by Wareewan Yodkamol's inventions—reason enough why the city's fashionable still pack the stone-and-copper-touched dining room.

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Today - 31 Dec 18

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Today - 28 Feb 19



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23 THAI Baan

139/5 Wireless Rd., 02-655-8995, 081-432-4050. Open Wed-Mon 11:30am-2:30pm, 5:30-10:30pm. BTS Saphan Taksin.
🚗 BB-BBB

The second restaurant from Le Du's Thitid Tassanakajohn focuses on the sort of home cooking that Thais have traditionally enjoyed at their grandparents' tables. Family recipes are crafted out of traceable ingredients sourced from free-range, organic, chemical-free or sustainable suppliers, resulting in creative renderings of traditional Thai favorites such as *kai palo* (five-spice stewed egg). The surroundings belie the home-inspired dishes, resembling the sleek, minimalist decor of an Aman resort.

24 INTERNATIONAL Water Library Chamchuri

2/E, Chamchuri Square, Rama 4 Rd., 061-852-5411, 095-085-7777. Open daily 11:30am-2:30pm, 6-10pm. BTS Chong Nonsi.
🚗 BB-BBB

Though he keeps a lower profile than many Bangkok chefs, German Mirco Keller remains one of the city's top kitchen hands. At the Water Library flagship, he serves contemporary fine dining with occasional Asian twists: scallop is paired with coriander and coconut; Bresse pigeon comes with eggplant bao; pork belly meets dumplings and ginger. This all coexists with a traditional menu for the less adventurous. Though the restaurant sits at the back of a mall, its vast central water cellar conjures a genuine sense of occasion.



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25 ^{THAI} Bangkok Bold

503 Phra Sumen Rd., 095-696-1946, 098-829-4310. Open daily 9am-10:45pm. BBB

Nestled in the charming Old Town, this cooking school-slash-chef's table adds unique touches to typical Thai comfort dishes, resulting in extraordinary flavors. You must gather a group of 6-10 people in order for the chefs (all of whom come from impeccable Thai cuisine backgrounds, including work at Nahm) to walk you through seven courses showing off sophisticated techniques, as in a *nam prik platoo* (minced mackerel chili paste) for which the mackerel is grilled and stir-fried for extra bite.

26 ^{FRENCH} Savelberg

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

Dutch chef Henk Savelberg's classical Continental cooking and clockwork service have won him a Michelin star both back in his native Amsterdam and now here. Championing the sort of bright, delicate flavors that have fallen out of favor with today's umami-obsessed diners, the kitchen excels in transforming commonplace ingredients such as chicken and cauliflower along with luxe bites like oyster and lobster. The impeccable service and wine list round out the great food.

Exclusively for Citi credit card members

Get a complimentary drink valued from THB 250 when spending via Citi credit cards (limit 1 glass /person)

Today - 31 Dec 18



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27 JAPANESE Umi

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

One of the few omakase specialists with a Thai chef at the helm builds its name on hard-to-source seasonal ingredients, whether it's *nama-sujiko* (fresh salmon roe) or *shinko* (small gizzard shad). Chef Banphot Boonklom and righthand man Chokchai Meemana make their nigiri sushi with two types of rice (seasoned with either white or red vinegar) and prepare delicate appetizers like the grilled saltwater eel with crispy skin and tender meat. While the full omakase experience covers about 20 items, the sub-B3,000 lunch set menus are an accessible alternative.

Other branch: Gaysorn Village.

28 ITALIAN Il Bolognese

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

If there was ever a restaurant that looked as if it came straight out of an Italian food movie, this is it. The hustle of the servers, the wood-fired red brick pizza oven, the parade of well-coiffed waiters are all sure to delight customers, but the main draw is obviously the pizza, made from dough that has rested for 72 hours. Expect a fun night out in a convivial setting punctuated by Italy's greatest culinary hits.

Exclusively for Citi credit card members

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Today - 30 Sep 18



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29 CHINESE Ah Yat Abalone Forum

26/F, Ramada Plaza Menam Riverside Hotel, 72/4 Charoenkrung Rd., 02-291-7781-3. Open daily 11am-3pm, 6-11pm. 🚗 BB-BBBB

Worshippers at the altar of traditional Cantonese cuisine flock to this riverside Bangkok institution for some of the best Chinese-style seafood offerings in the city. Founded by Hong Kong chef Yeung Koon Yat of the once-Michelin-starred Forum Restaurant—dubbed the “King of Abalone” for his succulently tender treatment of the shellfish—the restaurant is just as prized for its way with dim sum, which draws Bangkok’s oldest Thai families in droves.

30 INDIAN Rang Mahal

26/F, Rembrandt Hotel, 19 Sukhumvit Soi 18, 02-261-7100. Open daily 5pm-midnight; Sun 11am-2:30pm. 🚗 BBBB

There’s no way to overstate the satisfaction of booking brunch at this sky-high Indian fine-dining perch. The abundant food spread—sinfully rich curries, perfectly barbecued tandoori meats and pillowy, well-charred breads—tastes as inspired as it always has done, while the ambience is more than a match for it. For the best experience, pick one of the window seats amid Rang Mahal’s decadent blend of OTT plasterwork and regal fabrics.

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Get 50% discount on dim sum (Monday-Saturday) or get 20% discount on dim sum and a la carte menu (Sundays and holidays)

Today - 31 Dec 18



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THAI | **NEW**

100 Mahaseth

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

This partnership between chef Chalee Kader (Surface, Holy Moly) and Randy Noprapa (Fillets) has brought nose-to-tail dining back to Bangkok by serving uncompromised Isaan staples in a space that's right at home on hipster Charoenkrung. Tuck into rice noodles with pig's brain, a beautifully rich *tom kee lek hang wua* (ox tail braised in herb stock and cassia leaves) and some of the best pork crackling we've ever tasted. It all comes served alongside a buzzing, high-society crowd.

Exclusively for Citi credit card members

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

Today - 28 Feb 19



FRENCH

Arno's Butcher & Eatery

2090/2 Narathiwas Soi 20, 02-678-8340. Open daily 11:30am-11pm. ☎BBB-BBBB

When French butcher Arnaud Carre opened his doors in 2015, he hit upon an unbeatable recipe: well-cooked steaks at reasonable prices. Diners' orders are taken in the butcher's shop next to the restaurant before they are ushered into the convivial dining room, which recalls a makeshift provincial French bistro. You no longer need to wait three weeks for a table, but it is still advisable to book ahead for a plate of Arno's hearty Thai-raised, wagyu-crossbred beef.

Other branches: Suan Phlu, Thonglor, Wireless Rd.



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THAI

Baan Ice

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

This standby fave of discerning local gourmands specializes in Southern Thai cuisine, a particular obsession of the Bangkokian foodie with its fiery spices and herbal-inflected flavors. The faux-shophouse interior is nothing to write home about, but the location is in glitzy Thonglor and the kitchen does manage to efficiently churn out crowd-pleasing favorites. The daily crowd comes for traditional Southern ingredients such as *sator* (stinkbean) and *pla sam lee* (black-banded trevally).

THAI

Benjarong

Dusit Thani, 946 Rama 4 Rd., 02-200-9000 ext. 2345. Open daily 6-10pm; Mon-Fri 11:30am-2:30pm. 🚗 BBBB

Lately, reliable five-star hotel dining has fallen out of favor with the type of Bourdain-like foodie intent on ferreting out squalid holes in the wall. But there is always something to be said for an elegant Thai restaurant that turns out carefully-crafted renditions of traditional Thai favorites alongside creatively modern degustation menus featuring seared foie gras with tamarind or basil ice cream with a salty meringue. Not surprisingly, the service, presentation and decor are similarly five star.





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Rang Mahal Rooftop Indian Restaurant

26th floor of Rembrandt Hotel Bangkok, Sukhumvit Soi 18

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INTERNATIONAL | **NEW**

Birds Rotisserie

Soi Amon, Nang Linchi Rd., 095-594-6675. Open Tue-Fri 5:30-10:30pm; Sat-Sun 11:30am-3pm, 5:30-10:30pm. ☎ BB-BBB

Birds does one thing and does it beautifully: chicken. Chef Jeremy Tourret (formerly of El Mercado and L'Appart) is a permanent fixture behind the corrugated iron kitchen bar, where he presides over the roasting of chicken so moist and soft that we had forgotten it could be this good. You'll want the super-tasty—and generous—chicken Caesar salad to go with, as well as one of the best-priced house whites around.



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Today - 28 Feb 19



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Get 10% discount on food, non-alcoholic beverages a la carte menu for Citi Prestige, Citi Preferred and Citi Select card members (blackout dates: 3-9 Sep and festive seasons)

Today - 31 Dec 18

ITALIAN

Biscotti

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

Although a night here is no longer an opportunity to plant yourself in the gossip pages, a dinner in this minimalist, tasteful dining room remains one of the town's best opportunities to sample buzzy Italian cuisine in a five-star hotel setting. New head chef Andrea Buson plays on his Veintian heritage in the octopus with chickpeas, lemon and shellfish mayonnaise. Best of all: prices hover around reasonable.

ITALIAN

La Bottega Di Luca

2/F, Terrace 49, Sukhumvit Soi 49, 02-204-1731. Open Tue-Sun 11:30am-2:30pm; daily 5:30-11pm. ☎ BBBB

Chef Luca Appino's habitual research trips back to his homeland result in some of the best seasonal Italian produce that Bangkok has to offer. These are put to good use in dishes that are refined yet authentic in flavor. Chef Andrea Ortu heads the kitchen these days, wielding his influence in unbelievably creamy and rich risottos, decadent slow-cooked beef and to-die-for lemon curd-stuffed crepes. To drink, the cellar comes equipped with some of the finest Super Tuscans around.



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INTERNATIONAL | NEW

Canvas

113/9-10 Sukhumvit Soi 55 (Thonglor), 099-614-1158. Open Sun-Thu 6pm-midnight; Fri-Sat 6-12:30pm. ☎ BBBB

There is something to be said for understated elegance. At this Thonglor bistro filled with the neighborhood's most beautiful people, the subtlety displayed in the warm, earth-toned surrounds is echoed by chef Riley Sanders' food, served in six-or-nine-course tasting menus. Expect seasonal local ingredients presented in creative ways, eaten with cutlery hidden unobtrusively in a drawer at each seat. Friendly servers only add to the restaurant's relaxed vibe.

ITALIAN

La Casa Nostra

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

A wine cellar that's the envy of the town meets rustic-yet-refined Italian cuisine at this stately old home in Sathorn. Chef Nino Scognamiglio gives nods to his hometown of Sicily in produce-driven dishes that brim with home comforts: best-of-the best imported cold cuts, wholesome pastas and wickedly good grilled meats. It's little wonder a spot on the cozy outdoor terrace (complete with *petanque* court) can be hard to come by.



Exclusively for Citi credit card members

Buy 1 get 1 free for desserts from selection when spending via Citi credit cards

Today - 28 Feb 19



CHINESE

Chef Man

3/F, Eastin Grand Sathorn, 33/1 Sathorn Rd., 02-212-3741, 02-212-3789. Open daily 11am-2:30pm, 6-10pm. ☎ BB-BBBB

Beloved of big-haired aunties, the original opening from Hong Kong-born chef Man Wai Yin (Chairman and M Krub) sets the dim sum bar high. Setting it apart from the big imported chains is interesting Thai touches found in the likes of the Peking duck with slices of ripe mango. The oozing lava buns still can't be beaten.

Other branches: Thana City Sports Club, Ratchadamri

NUVOLA

CAFFÈ MILANESE

ADVERTORIAL



Nuvola Caffè

Tucked inside Thong Lo soi 5, this old-house-turned-bistro seems decorated with Milan on the brain. Each room has been set in different themes, from a vintage-yet-vibrant apartment, a palatial gallery with loads of Renaissance paintings to a stylish brand name showroom. It also holds strong to Italian vibe by serving rustic dishes at competitive prices that will keep you stuffed on lazy Sundays—exactly what we want. Try the sharing portion of stir-fried tiger prawns glazed in garlic-tomato sauce, classic spinach ravioli or fresh baked margherita pizza, which is a can't-miss dish thanks to its flavorful fermented dough with baby mozzarella on top.

Thong Lo Soi 5, 02-712-7817.
Open Tue-Sun 10am-10pm. BTS Thong Lo

Visit <https://www.facebook.com/nuvolacaffebkk>
Line : @nuvolacaffebkk or instagram @nuvolacaffebkk



CHINESE

China House

Mandarin Oriental, 48 Soi Burapa, 02-659-9000 ext. 7390.
Open Tue-Sun 11:30am-2:30pm, 6-10:30pm. 🚗🚗🚗 BBBB

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



BARBECUE | **NEW**

Le Cochon Blanc

26 Sukhumvit Soi 33, 02-662-3814. Open daily 6pm-midnight.
BTS Phrom Phong. 🚗 BB-BBB

The first thing you notice when stepping into the cavernous interior of this barbecue-inspired restaurant is the gigantic fire pit, usually festooned with a steak, rack of ribs, and even a hanging lobster or two. Here, chef Chandler Schultz's macho fire-kissed grilling dominates a menu driven by seasonal produce and artisanal ingredients. The comfortable dining room recalls "Purple Rain"-era Prince, with its black paint, purple accents and whimsical flamingo-print wallpaper.

EUROPEAN

Cocotte

G/F, 39 Boulevard, Sukhumvit Soi 39, 092-664-6777. Open daily 11:30am-2:30pm; Sun-Thu 6-10:30pm; Fri-Sat 5-11pm.
🚗 BBB-BBBB

This popular Sukhumvit eatery could be characterized as a "deluxe rotisserie" specializing in steaks, roast chicken and one of the best cheese and cold-cut platters in town. Meats and vegetables come direct from quality suppliers, and the extensive selection of wines pairs well with the smart, focused menu. Best of all, the setting—open, friendly, stuffed full of both Thai and foreign food lovers—is perfect for large groups and celebrations.



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

Today - 31 Mar 19



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Today - 28 Feb 19

VIETNAMESE

Le Dalat

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

The centuries-old, restored teak house surrounded by verdant greenery sets a very picturesque scene for faithful renditions of royal Vietnamese recipes at this Asoke institution. While the brand can now be found at many of the city's top malls, the flagship restaurant shows no sign of dipping standards, with classic dishes like *chao tom*, *banh cuon*, *bo kho* and *pho* dutifully plated up in a dining room brimming with beautiful antiques.

Other branches: Emporium, EmQuartier

ITALIAN | **NEW**

La Dotta

161/6 Thonglor Soi 9, 02-392-8688. Open daily 11am-2:30pm, 5:30-11pm. BBB

Chic and cheerful in eye-popping aquamarine, this Thonglor pasta house's uncompromising dedication to authenticity is writ large in dishes like the tagliatelle Bolognese. This high-end take on a classic pairs juicy 24-hour-cooked wagyu beef shoulder with ribbons of daily-made pasta that are silky and smooth but firm to the bite. It's not all for carb-lovers—oh, who are we kidding; end your meal in explosive style with a to-die-for Nutella-stuffed *bomboloni* (fried Italian donut).



INTERNATIONAL

Elements

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

Although this fine-dining bigwig hints at the Okura hotel's Japanese origins—your seared scallop comes in a miso consommé, the foie gras is flavored with yuzu gel, and a rich, sweet duck breast is marinated in soy—the techniques on show are classically French and bountifully flavorful. With its sky-high city views, Elements nails both classical refinement and creative flourishes.



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Get 15% discount on food only for Citi ULTIMA and Citi Prestige card members or get 10% discount on food only for Citi Preferred, Citi Select and Citigold card members (limit 8 persons / card / table / sales slip, invalid for group booking and blackout dates are applied)

Today - 30 Dec 18



Hola Spanish Food Restaurant, its open for 6 years in Bangkok, offering Spanish Food, specially Tapas and Paella, also offering Spanish Wines!

There are really very few genuine Spanish restaurants in Bangkok and this one is bringing a fresh atmosphere and really good quality tapas, for their taste and their authenticity.

We are at Eight Thonglor Building at the heart of Thonglor please come and enjoy !!!!

**LG/F, Eight Thonglor,
8 Sukhumvit Soi 55,
Tel: 02-713-8387
Open daily 11am-11pm**



ITALIAN

Enoteca Italiana

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

For years, Enoteca has been among the top of Bangkok's Italian restaurant pile for all the right reasons: delicate food bursting with traditional Italian flavors, rustic dining room, huge wine list and personable service. Head chef Stefano Borra (formerly chef-owner of the one-Michelin-starred Ristorante VO in Italy) has kept up the reputation for comfortably priced Italian degustation menus that go big on meaty and rustic Piedmontese flavors. The huge wine menu spotlights Borrolo, with many of the bottles exclusive to Enoteca.



Exclusively for Citi credit card members

Get 10% discount on food only

Today - 31 Dec 18



Exclusively for Citi credit card members

Get 5% discount on food only when spending THB 1,500 or more /sales slip or get 2 complimentary glasses of signature mocktail valued THB 500++ (limit 2 glasses /card /table / sales slip)

Today - 28 Feb 19

THAI

Err

394/35 Maharaj Rd., 02-622-2291. Open daily 11am-9pm. BBB

At this riverside shop-house in the shadow of Wat Po, chef couple Duangporn Songvisava and Dylan Jones of Bo.lan curate down-to-earth street-food favorites and one-plate specials, but with quality ingredients and expert culinary techniques. Ignore the tourists and focus on the simple stir-fries, pickles and sausages with organic rice and careful cooking. A bonus are the drinks—original cocktails featuring hard-to-find local spirits—and the kitschy, retro '60s and '70s vibe.

JAPANESE

Fillets

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

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



Exclusively for Citi credit card members

Special price THB 2,500++ for omakase lunch course Zusaku (limit 6 seats /day) and get 50% discount for Barachirachi menu when spending via Citi credit cards (limit 1 dish /card /table /sales slip)

Today - 31 Aug 18

Introducing Saffron Sky Garden, our blooming-paradise-in-the-sky

Imagine yourself chilling out 52 floors up amid a nature-centric garden setting, indulging in some of the tastiest tidbits and most intriguing tipple to be found... **welcome to Saffron Sky Garden!**

With a selection of **gotta try craft beers** and irresistible modern **Thai street food creations**, now's the perfect time to put Saffron Sky Garden on your list of preferred social dining spots.

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INTERNATIONAL Freebird

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

It takes some doing to woo Phrom Phong's brunch crowd away from their beloved Quince, but chef Top Russell's Aussie-leaning comfort food has done exactly that. Choose between the chi-chi dining room—all shiny surfaces, fluffy chandeliers and graffiti murals—or the hay bale-riddled garden to enjoy a rich, brothy seafood risotto, slow-cooked eggs with earthy local mushrooms, and some damn fine thick-cut fries.

EUROPEAN

Il Fumo

1098/2 Rama 4 Rd., 02-286-8833, 097-170-6260. Open daily 5:30pm-midnight. MRT Khlong Toei. 🚗 BBB-BBBB

While you'll still find some of Europe's most-prized beef cuts dry-aging in the showpiece chiller, Il Fumo has moved from upmarket steak-house to purveyor of fine-dining tasting menus. Head chef Nelson Amorim brings the food culture of his native Portugal into dishes like *kokotxa* (the fatty underpart of a cod's jaw) in a carbonara sauce, while all the grilling takes place on open flames using house-made charcoal. Being from the Vesper team, the cocktails are exceptional.



ITALIAN

Gianni Ristorante

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

Fine Italian dining in Bangkok would not be where it is today without Gianni Favro. The longtime chef has delighted local rainmakers and power movers for the past 20 years with his Mediterranean-inflected dishes, educating diners on the nuances of Dover sole, burrata and handmade pasta along the way. The sophisticated, refined setting, chock-a-block with artwork and muted earth tones, echoes the restaurant's reputation as a place to make deals.





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CHINESE

Hong Bao

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

The huge crowds of Thai families that fill this restaurant's bright, light dining space every weekend are here for the all-day dim sum and ably executed Cantonese favorites, presented in a European-style room replete with chandeliers and 18th-century ink drawings. Although the brisk service and salubrious surroundings are a draw, the quality food is the real lure: an endless parade of dumplings, noodles and buns that will please even the most persnickety Thai-Chinese grandma.

Other branches: Central Embassy, MBK Center, Thanya Shopping Park.



Exclusively for Citi credit card members

Get 10% discount on food only when spending THB 1,000 or more /sales slip (Mon-Fri) (except public holidays and applicable only at The Rest Area, Sukhumvit 39 and The Crystal Veranda branches)

Today - 31 Dec 18



FRENCH

Indigo

6 Soi Convent, 02-235-3268. Open daily 11:30am-10pm. 🚗 BBB-BBBB

This reliable French standby tucked away in a secluded side-street has been churning out sturdy renditions of French classical favorites for decades. Here, consistency is the name of the game: well-executed plates of bistro favorites such as souffles and salt-baked fish, as well as, of course, steak tartare prepared tableside. The comfortable surroundings set inside a repurposed colonial-style house with a charming courtyard make this restaurant a steady draw for European expats and Francophile Thais.

INDIAN

Indus

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

The stylish eatery set inside a former mansion has long delighted fans of Northern Indian food with its careful versions of some of the subcontinent's most popular dishes: chicken tandoori, *dal*, and the ubiquitous butter chicken among them. But it's the creative tweaks that really shine: the indie vegetable fries, the creamy Tandoori-style broccoli. Combined with the eager-to-please service and beautiful outdoor garden, it's little wonder that a table here is one of the most sought after in town.



Exclusively for Citi credit card members

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

Today - 14 Feb 19



BLEND BISTRO

and Wine Bar

Blend Bistro is an ideal location for anything from a tapas accompanied by a glass of quality wine to a multi-course meal.

A chic, relaxing atmosphere is infused with an extensive wine cellar and an exquisite menu of authentic French & Mediterranean Italian dishes using the finest meat, freshest seafood and seasonal organic produce - All indelibly stamped with owner Laurent Scire's unique style and creativity, ensuring every visit is a delightful experience.

Blend Bistro & Wine Bar, 533 Sukhumvit Road
Information & reservations: Tel. 02 258 8808
Email. info@blend-bistro-bkk.com
www.blend-bistro-bkk.com

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CHEESE FONDUE



CHEESE RACLETTE



FONDUE BOURGUIGNONNE



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Get 15% discount on food only

Today - 28 Feb 19

SPANISH

Islero

Athenee Tower, 63 Wireless Rd., 02-168-8100. Open daily 5-10pm. BTS Phloen Chit. 🚗 BBB

Straddling both sides of the Spanish food divide, this bistro-like eatery on the ground floor of a busy office building offers both cutting-edge culinary techniques—spherical olives, foam cheese—and the hearty peasant food of traditional Spain. Former El Bulli chef de cuisine Eduard Bosch's menu is ably executed by chef-couple Emiliano Alvarellos and Iliana Karagkiozi in a well-appointed dining room that feels comfortable without teetering into pretension.

THAI

Issaya Siamese Club

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

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



FRENCH

J'aime by Jean-Michel Lorain

U Sathorn, Sathorn Soi 1, 02-119-4899. Open Wed-Sun noon-2:30pm, 6-10pm; Mon noon-2:30pm, 6-10pm. 🚗 🚗 🚗 BBB-BBBB

One of the most respected chefs in Europe, the artistic Jean-Michel Lorain of La Cote Saint Jacques in Burgundy chose Bangkok as the setting for this "eclectic fine-dining" experience, where top-notch culinary innovation won it a Michelin star last year. The kitchen, headed by chef Amerigo Sesti, gives French classics some Asian twists, while the dining room, run by Lorain's daughter Marine, emphasizes a "lounge"-style feel accentuated by an unusual "upside down" interior design concept.



Exclusively for Citi credit card members

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

Today - 31 Dec 18



ADVERTORIAL

SHUNBO

The Japanese Hidden Gem You Should Know About

Like some secret society, the entrance of Shunbo is non-descript, while the interior is dark, stark and, most of the time, almost artificially quiet. Don't let this fool you. It's modest-sized menu offers one of Bangkok's best selections of premium Japanese fare. It's izakaya offerings pull in hordes of in-the-know foodies for dishes like its grilled saba (mackerel), oden (stew) or char-grilled ox tongue and black pork spare ribs with black pepper. If there has ever been a hidden gem in Bangkok, this is it.

**33/5 Sukhumvit Soi 11, 02-254-5885.
Open daily 6 pm-midnight. BTS Nana**



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Top Tables Official Selection

JAPANESE

Jidori-Ya Ken

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

With a dab of salt or a slathering of soy sauce, this long-time *yakitori* favorite does things to chicken that are near-on unbelievable. Behind a long kitchen-slash-bar, staff work their magic skewering every possible bit of the bird before grilling it over an open flame. On top of the flavorful fare, Jidori's log cabin charm and extensive sake selection are the makings of a truly exceptional izakaya.



JAPANESE | **NEW**

Jua

672/49 Charoenkrung Soi 28, 061-558-7689. Open Tue-Sun 6pm-midnight. ☎ BBB

Chef Chet Adkins' impeccably prepared izakaya-style skewers celebrate quality charcoal and produce. Luscious banana prawns come grilled to that medium sweet spot on aromatic longan wood and smeared with durian butter, while house-cured bacon-wrapped asparagus brims with the smokiness of tamarind wood. Adkins' business partner, photographer Jason Lang, is an expert on sake and ensures the bar remains well stocked.



Exclusively for Citi credit card members

Get a complimentary Kushiyaki skewer valued up to THB 159 when spending THB 1,000 or more /sales slip (limit 1 dish /card /table /sales slip)

Today - 28 Feb 19

THAI | **NEW**

Khao

15 Ekkamai Soi 10, 098-829-8878, 02-381-2575. Open daily noon-2:30pm, 6-10:30pm. BTS Ekkamai. ☎ BB-BBBB

Chef Vichit Mukura, who headed the Mandarin Oriental's Sala Rim Naam for 28 years, helms this bright and airy venture complete with chef's table. The traditional Thai dishes use fresh ingredients right out of Vichit's favorite market, Or Tor Kor, resulting in a pomelo and prawn salad that walks the line between sweet and sour, and a holy basil-laced seafood soup rich with umami flavors. A master class in Thai cooking from one of the cuisine's best.





Exclusively for Citi credit card members

Get a complimentary khua kling moo sab valued THB 180 when spending THB 2,000 or more /sales slip or get a complimentary moo hong valued THB 240 when spending THB 3,000 or more /sales slip (limit 1 dish /card /table /sales slip)

Today - 31 Dec 18

ITALIAN

Lenzi Tuscan Kitchen

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

Specializing in the hearty rustic flavors of Northern Italy, this comfortably-appointed restaurant exudes understated luxury. Helmed by the charismatic Francesco Lenzi, the kitchen churns out artisanal cold cuts alongside sausage stews and perfectly-cooked steaks courtesy of a wood-fired oven, all to the delight of an appreciative Thai and expat crowd. The upscale Tuscan theme is echoed by the interior's dark wood, tufted leather seats and ochre walls.



Exclusively for Citi credit card members

Get 10% discount on a la carte food menu

Today - 28 Feb 19

THAI

Khua Kling + Pak Sod

Sukhumvit Soi 53, 02-259-5189. Open daily 11am-10:30pm. ☎️ BB-BBB

Sometimes the very best Thai restaurants are characterized by the number of customers willing to put up with indifferent service and packed tables for great food. Here, this family-run Southern Thai specialist proves this to be true: the boisterous dining room can result in the occasional distracted server and long wait. But the persistent crowds show that the food makes it all worth it, thanks to the kitchen's uncompromisingly volcanic levels of spice and deft cooking of fresh ingredients.

Other branch: Sukhumvit Soi 23



Exclusively for Citi credit card members

Get a complimentary tiramisu for 2 persons valued THB 280 when spending via Citi credit cards (limit 1 dish /card /table / sales slip)

Today - 28 Feb 19

THAI

The Local

32-32/1 Sukhumvit Soi 23, 02-664-0664. Open daily 11:30am-2:30pm, 5:30-10:30pm. BTS Asoke/MRT Sukhumvit. ☎️ BB-BBBB

A new generation of Thai restaurateurs is amping up the local food scene by presenting thoughtful reinterpretations of old classics. Among them is the second-generation owner of Naj, who has combined hard-to-find Thai court recipes with a faux-museum of antiques and old photos showcasing Thailand's rich heritage. The real draw, however, is the century-old recipes like beef in spicy herbal soup and Thai mackerel in coconut milk, served in a 100-year-old house.

Top Tables Official Selection

CHINESE

M Krub

2/F, Mahanakhon Cube, 96 Narathiwat Rd., 02-019-8105.
Open daily 11:30am-3pm, 6-10pm. BTS Chong Nonsi.
🚗🚗🚗🚗 BBBB

This ultra-fine-dining restaurant sees Hong Kong-born chef Man Wai Yin (Chef Man, Chairman) confound the Chinese traditionalists with French plating and culinary techniques. Dining here means booking in advance so the restaurant can ensure every course of your highly seasonal meal (whether Japanese sun-dried abalone, Chinese cabbage consommé or lobster cromesquis) is perfect. Lunch is dedicated to a considerably more affordable take on dim sum.



INTERNATIONAL

Meatlicious

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

Behind this mid-century, rustic-industrial temple to all-wood-grilled meat stands Gaggan Anand, founder of the three-time Asia's 50 Best-winning Gaggan. The tomahawk puts its now ubiquitous competition to shame thanks to a crisp, pepper-encrusted char and a heart that is deep red. You also get a touch of creative fun in dishes like the "foie gras breakfast"—foie gras mousse served like a crème brûlée alongside brioche and cherry compote.



Exclusively for Citi credit card members

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

Today - 31 Dec 18

CHINESE

Mei Jiang

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

If there was ever a perfect setting for a family celebration, this hotel riverside spot long a favorite of Cantonese food aficionados would be it. Floor-to-ceiling bay windows lend views of the riverside garden and, beyond it, the Chao Phraya River. Inside, soothing cream and earth tones play second fiddle to perfectly executed plates of dim sum, lobster dumplings and deep-fried crab claws.





Exclusively for Citi credit card members

Get 10% discount on food only when spending THB 1,000 or more /sales slip (promotion only applicable at F/7, The EmQuartier)

Today - 28 Feb 19

MEXICAN

La Monita

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

Sukhumvit's enduring favorite for an after-work burrito and beer in a familial atmosphere does more than just plain old comfort food. The vivid decor gives every indication of the super-flavorful quesadillas and tacos on offer, bursting with fresh ingredients, powerful sauces and perfectly-seasoned meats. In these capable hands, even the simplest of pleasures—homemade corn tortilla chips, guacamole—are amped up to 11.

Other branches: Siam Paragon, EmQuartier

ASIAN

Namsaah Bottling Trust

401 Silom Soi 7, 02-636-6622. Open daily 5pm-1am. BTS Chong Nonsi. 🚗 BB-BBB

This unusually-named eatery is not a factory, but a stylish restaurant that focuses just as much on its creative cocktails. Part of the burgeoning culinary empire of chef Ian Kittichai, the dining room is set in a shocking-pink century-old house that originally served as the home of an aide-de-camp to the royal court. Fun-loving diners, meanwhile, can expect Pan-Asian tapas.



Exclusively for Citi credit card members

Get a complimentary Kaffir Lime Pie valued THB 280++ when spending THB 2,000 or more /sales slip (limit 1 dish / card /table /sales slip and excluding VAT and service charge)

Today - 31 Jan 19



Exclusively for Citi credit card members

Get 20% discount on a la carte menu for Citi ULTIMA, Citi Prestige, Citi Preferred and Citi Select card members

1 Apr - 30 Jun 18

Get 15% discount on a la carte menu for Citi ULTIMA, Citi Prestige, Citi Preferred and Citi Select card members

Today - 31 Dec 18

AMERICAN

New York Steakhouse

2/F, JW Marriott, 4 Sukhumvit Soi 2, 02-656-7000 ext. 4240. Open daily 6-11pm. BTS Phloen Chit. 🚗 BBBB

The huge handlebar platters, old-school leather chairs and framed pictures of the Manhattan skyline mark all this as Bangkok's quintessential steakhouse. As does the crowd of big-spending executives who head here for prime cuts imported from the premier beef regions of Japan, USA and Australia, live Maine lobster, stiff martinis and the impeccable tableside service that comes with a five-star hotel.

ITALIAN

Opus Wine Bar

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

There is a reason why this stylish restaurant has remained such a consistently popular hotspot for the city's corporate movers and shakers. Owner and wine expert Alex Morabito—formerly of Vino di Zanotti—ensures the house-turned-eatery retains a homey feel with its leather seats and light, glass-fronted facade. The kitchen, too, serves reliably solid traditional Italian cooking. The star of the show, however, is the more than 400 Italian wines.



Exclusively for Citi credit card members

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

Today - 31 Oct 18



SEAFOOD

The Oyster Bar

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

It's easy to forget that this no-frills eatery is one of Bangkok's most beloved places for fresh seafood. Featuring the wares of longtime seafood importer Bill Marinelli, the oyster specialist gets its mollusks twice weekly from North America and changes its menu depending on what's seasonal, so freshness is guaranteed. The staff is knowledgeable and the wine list is well-padded enough to accompany the parade of crab, lobsters, mussels and clams.



AMERICAN | **NEW**

Penthouse Bar + Grill

34-36/F, Park Hyatt, Central Embassy, 88 Wireless Rd., 02-011-7480. Open daily noon-2pm, 6-10:30pm. BTS Phloen Chit. 🚗 BBB-BBBB

All walnut woods, marble and tufted leathers, this restaurant perched atop the Park Hyatt is a fittingly masculine setting for a feast of red meat, from US Prime grass-fed tenderloin up to Japanese Matsunaga A3 wagyu striploin. Seafood, too, covers premium options like Hokkaido scallops and Canadian lobster. The perfectionist steakhouse staples are bettered only by the drinks, which get you sub-Thonglor cocktail lounge prices at a five-star hotel rooftop.



Exclusively for Citi credit card members

Get 20% discount on a la carte food menu for lunch and get 10% discount on a la carte food menu for dinner
Today - 31 Jan 19

ITALIAN

Peppina

27/1 Sukhumvit Soi 33, 02-119-7677. Open Mon-Thu 11:30am-3pm, 6pm-midnight; Fri-Sun 11:30am-2:30pm, 6pm-midnight. BTS Phrom Phong. 🚗 BB-BBBB

The city's most authentic Neapolitan pizza (they've got certification from the Associazione Verace Pizza Napoletana) can now be found at branches from Bangna to Srinakarin. The billowing crusts, charred bases and San Marzano tomato sauce are so good that we're most drawn to the simplest pies, but you'd be remiss not to take in a full multi-course feast of chef Paolo Vi-taletti's pastas and sharing steaks.

Five other branches across Bangkok

THAI | **NEW**

Phed Phed

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

This chic bag showroom turned perpetually-packed Isaan restaurant draws mostly on co-owner Nat-taphong Saehu's Nakhon Phanom roots in made-from-scratch dishes. The heady somtam *pu plara* may not be for the faint-hearted, but it comes topped with plentiful *kratin* beans for a burst of freshness to balance out the fermented fish. Their take on the Isaan staple of *laab moo thod* (herbal minced pork balls) is another spice-laden revelation.



FRENCH

Philippe Restaurant

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

There may be more innovative French restaurants than this favorite of hi-so party types, but few offer such exceptional cooking at the price of Philippe Peretti's seasonal set menus. Expect your roasted quail "supreme" or label Rouge pork belly confit to have been labored over by a chef-owner who's almost always in the kitchen (except for when greeting guests post-meal). Go to enjoy the plush, turquoise silk wall-paper and imposing flock curtains, too.

ITALIAN / FRENCH

Pizza Massilia

15/1 Soi Ruamrudee, Phloen Chit Rd., 02-651-5091. Open daily 5-11:30pm. BTS Phloen Chit. 🚗 BB-BBBB

The baby-blue walls and parquet floors are a kitsch fit for an Italy-meets-France approach to pizzas, served with a side order of Provencal small plates. The simple margherita is essential eating, but Massilia can knock up some fancy specials, too, like the truffle calzone, to go with the occasional reference to the French coastal city of Marseille, as in the tomatoes *farcies* (tomatoes stuffed with sausage on a bed of couscous).

Other branch: Sukhumvit Soi 49



THAI

Prai Raya

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

With the arrival of Phuket's celebrated 21-year-old restaurant, Bangkok's smattering of authentic Southern Thai restaurants got stiff competition. The owner's niece runs things in the big city, and has retained Raya's reputation for full-powered Southern flavors—a *kua kling* (stir-fried minced pork) that grows with a slow burn, a crabmeat yellow curry chockfull of big crabmeat chunks. About the only thing that's not authentic is the Sino-Portuguese pastiche interior.



INTERNATIONAL

Quince

Sukhumvit Soi 45, 02-662-4478. Open daily 11:30am-midnight. BTS Phrom Phong. 🚗 BBB-BBBB

With its cozy garden and sun-dappled dining room, Sukhumvit's organic-sourcing trailblazer is the kind of place that makes you stick around from brunch until late. Rest assured you're in fine company. Spotlighting the very best of produce (vegetables from organic farms in Hua Hin and Laos, wild-caught seafood), the hearty and homey Mediterranean-inspired fare is made for sharing, ideally over wine from the painstakingly put together list of smaller, organic European labels.



Exclusively for Citi credit card members

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

Today - 28 Feb 19



INTERNATIONAL

Roast

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

Six years and a new home atop The Commons later, Bangkok's brunch pioneer remains far more than a nice place to waste an afternoon. Amid cool concrete monochromes and subway tiles, Roast turns out dishes that keep the comfort factor while also delivering in flavor, size and produce—crisp, rustic fries, tender steaks, and egg brunch dishes.

Other branch: EmQuartier

THAI

Sala Rim Naam

Mandarin Oriental, 48 Soi Burapa, Charoenkrung Rd., 02-659-9000 ext 7330. Open Thu-Tue noon-2:30pm, 7-10:30pm. ☎ BBBB

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



Exclusively for Citi credit card members

Special price THB 950 (adult) and THB 650 (children) for Thai buffet lunch on Mon-Fri and special price THB 1,150 (adult), THB 800 (children) for Thai buffet lunch on Sat-Sun and special price THB 2,450 (adult), THB 1,950 (children) for Thai set dinner with dance show and book 4 pay 3 for Citi ULTIMA, Citi Prestige, Citi Preferred and Citi Select card members (limit 12 persons /card /table /sales slip)

1 Apr - 30 Nov 18



THAI

Saneh Jaan

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

Fine Thai dining for Thais is the central premise of this sprawling restaurant that forms part of the Glasshouse@Sindhorn. The mostly-local crowd gets to try out old-fashioned *gaeng ranjuan* (a shrimp paste-based soup) and *gai baan kua baijan* (stir-fried chicken with wild basil) in a modernist dining room with vaulted ceilings and red design touches.

ITALIAN

La Scala

The Sukhothai, 13/3 Sathorn Rd., 02-344-8888. Open daily noon-3pm, 6:30-11:30pm. BTS Chong Nonsi. 🚗🚗🚗🚗 BBBB

Once the definition of posh Italian dining (see Top Tables 2014's Top 10), La Scala now has a new look that's thrust it back into foodie consciousness. Out go bronze and terracotta in favor of light creams with red and black accents that tip a hat to Milan. But it's head chef David Tamburini's delicious pastas using fresh-from-Italy ingredients and perfectly roasted *carne* that really count.



FRENCH

Scarlett Wine Bar & Restaurant

37/E, Pullman Hotel G, 188 Silom Rd., 096-860-7990. Open daily 6pm-1am. BTS Chong Nonsi. 🚗🚗 BBB-BBBB

Not many wine bistros straddle the line between quality and affordability quite so effortlessly. Sweeping, 47th-floor views of lower Silom and the river set the tone for well-executed comfort food, from bang-for-baht pasta dishes up to some of the finest cuts of meat around. Those views call for a big, bold cabernet sauvignon to match.



Exclusively for Citi credit card members

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

Today - 28 Feb 19

ITALIAN

Sensi

Narathiwat Ratchanakarin Soi 17 Yaek 5, 02-117-1618, 02-676-4466. Open Mon-Sat 5:30pm-midnight. BTS Chong Nonsi. 🚗🚗 BBBB

Everything about Sensi is on an exceptional level, from the humble and approachable service to the beautifully plated food with the occasional flourish. Opt for the generous a la carte portions or—and we highly recommend this option—the five-or-eight-course tasting menus. Either way, you'll get to sample some incredible produce.



Exclusively for Citi credit card members

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

Today - 31 Jan 19



INTERNATIONAL

Seven Spoons

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

Every once in a while, one comes across a place that feels more like a home than a restaurant. This welcoming kitchen in the heart of the Old Town is a longtime favorite of the UN types who work nearby, thanks to its tasty, Mediterranean-inspired menu and genuinely caring service. The same care extends to the dishes, made from ingredients that are organic whenever possible, and the cozy, light-filled interiors.

AMERICAN

Smokin' Pug

105 Lang Suan Rd., 083-029-7598. Open Wed-Sun 5-11pm. BTS Chit Lom. ☎ BBB

After moving to bigger, better digs on Lang Suan Road, this still-buzzing smokehouse is finally able to accommodate the barbecue-loving crowds that still throng the dining room night after night. Now also featuring a smoker-accommodating back courtyard, the restaurant continues to delight with faithful odes to Southern American 'cue like fork-tender beef brisket and what may possibly be the best key lime pie in the city.



THAI

Somtum Der

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

Well-executed Isaan food in a more polished setting isn't a groundbreakingly novel idea, but few places do it as well as this friendly eatery in the central business district. Owner Thanaruek Laoraowirodige (also of Supanniga Eating Room) brings the strong, vibrant flavors of his native Khon Kaen to Bangkok with the help of chef Kornthanut Thongnum, resulting in a parade of varied som tam, *laab* and tom *sab* that rival anything to be found on the street.

Other branch: Thonglor Soi 17

THAI

Soul Food Mahanakorn

56/10 Sukhumvit Soi 55 (Thonglor), 02-714-7708. Open daily 11am-10pm. BTS Thonglor. ☎ BBB

Now a veteran of the Bangkok dining scene, this “Thai-style izakaya” excels in the type of creative spins on traditional street food favorites that set expat and tourist pulses racing. Set in a spare, Scandinavian-style two-story shop-house on still-buzzy Thonglor, the brainchild of former food writer Jarrett Wrisley and wife Candice Lin keeps things fresh with weekly specials, a laid-back vibe and a signature cocktail list that remains one of the best in the city.



THAI

Sra Bua by Kiin Kiin

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

Undoubtedly the city's first truly modern Thai restaurant (it opened to huge fanfare in 2010), Sra Bua is still arguably its most advanced. The luxuriously teak-paneled, double-height dining room still packs in a crowd of both locals and tourists. The food, now presided over by Thai head chef Chayawee Sutcharitchan, is also just as show-stopping, characterized by curries turned into ice-cool powder by liquid nitrogen and crab laksa served as a Cornetto.



THAI | **NEW**

Sri Trat

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

Even in its first few months, it was clear this former home-turned-eatery was a rousing success. Featuring delicious-yet-underrated Eastern Thai dishes such as *chamuang* leaf curry and creamy *lon* chili dip, this restaurant has even been known to turn back hungry customers if their reservations are made too late in the day. One look at the high-end crowd thronging the colorful, stylish dining room amply illustrates this restaurant's popularity.



Exclusively for Citi credit card members

Get a complimentary Thai dessert platter valued THB 350 when spending THB 3,000 or more /sales slip for Citi ULTIMA, Citi Prestige and Citi Preferred card members (limit 1 dish /card /table /sales slip)

1 Apr - 30 Sep 18



FRENCH

Surface

107 Sukhumvit Soi 53, 02-258-2858. Open daily 6pm-midnight.
🚗 BBBB

A large part of the success of this classic French specialist lies in its style: a newly renovated glass dining room that lets in views of the lush greenery outside, an echo of the fresh produce on the plate. Chef Chalee Kader sends out the kind of comfort food that appeals to local tastes, reinforced by offerings from their own garden. Little wonder, then, that the young high-society crowd fills the sofas and chairs nightly.

JAPANESE | **NEW**

Sushi Zo

G/F, Athenee Tower, 63 Wireless Rd., 02-656-7700. Open Tue-Sun 6-8pm, 8:30-10:30pm. BTS Phloen Chit. 🚗 BBBB

Arriving in Bangkok by way of the namesake, one-Michelin-starred Sushi Zo in Los Angeles, Hokkaido-born head chef Toshi Onishi prepares 20-course omakase dinners that stray from the staunch rules of traditional Edo-style sushi. This means your *shima aji* (striped horsemackerel) nigiri might come marinated in olive oil and topped with Sichuan pepper, or your red snapper cured under a smoke dome. It all hides inside a barely noticeable sushi counter with space for just 10 guests at a time.



Exclusively for Citi credit card members

Get a complimentary dish valued up to THB 800 when spending via Citi credit cards (limit 1 dish /card /table / sales slip).

Advance reservation and Citi credit card presentation are required prior to services.

Today - 31 Dec 18



Exclusively for Citi credit card members

Get up to 50% discount on food only for 2 persons for dinner and get 15% discount for weekend brunch for Citi ULTIMA

Get 15% discount on food only for dinner and weekend brunch for all card types
(not applicable on special events and promotional offers)

Today - 31 Dec 18

INTERNATIONAL

Tables Grill

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

Book dinner here for upper-crust steakhouse charm, premium seafood, theatrical tableside culinary shows, house-infused cocktails, and the after-dark ambiance of a gentleman's club with oversized mirrors and dark wood paneling. Expect to be seated alongside a clientele of business bigwigs and the occasional general as you tuck into black truffle-flecked Champagne risottos, decadent lobster bisques and premium chunks of meat.

Top Tables Official Selection

JAPANESE

Ten-Sui

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

Japanese food lovers who may be puzzled by the long-standing love for this Asoke-area eatery need only be shown the restaurant's handsome setting and manicured gardens. This Eastern oasis is echoed in the efficiently-crafted dishes that regularly emerge out of a kitchen to a roomful of locals and Japanese expats. Of especially good value for money are the multi-course lunch sets, and, when coupled with the gracious service, help explain why Ten-Sui is consistently packed.



JAPANESE

Teppen

14/2 Sukhumvit Soi 61, 02-714-1412. Open Mon-Sat 6pm-midnight; Sun 5-11pm. BTS Ekkamai. BB-BBB

This wood-dominated izakaya has long been a favorite of beer-swilling salarymen, but it wouldn't have such a devout following without a serious kitchen to fall back on. The menu charts a greatest hits of Japanese pub grub, done right: sashimi, *karaage* (deep-fried chicken), *robatayaki* (charcoal barbecue) and, the highlight, *warayaki*, a method of roasting over highly inflammable straw that results in smoky, delicate flavors.

Other branch: Sathorn Soi 8

VIETNAMESE

Tonkin Annam

69 Maharaj Rd., 093-469-2969. Open Wed-Sun 11am-10pm; Mon 11am-10pm. 🚗 B-BB

Low-key yet stylish, this reinvigorated shop-house in the Old Town serves up dishes from Vietnam's northern and central regions that are bursting with freshness, like the rich and flavorful *bun bo Hue* (a beef noodle dish described as "the new pho") or the beautifully bouncy *cha tom* (shrimp grilled on sugarcane sticks). This is honest food, nicely plated and with no cut corners (that fish sauce; those incredible plates of greens).





Exclusively for Citi credit card members

Get 15% discount on food only

Today - 31 Dec 18

SPANISH

Uno Mas

54/F, Centara Grand at CentralWorld, 999/99 Rama 1 Rd., 02-100-6255. Open Mon-Fri 11:30am-2:30pm, 4pm-1am; Sat-Sun 4pm-1am. BTS Siam/Chit Lom. 🚗 BBB-BBBB

Alfresco 54th-story views complement a fresh, Mediterranean decor that feels anything but stuffy. It's a fitting backdrop for a laid-back yet authentic selection of tapas that spans some 40-odd treats like Joselito ham, live Boston lobster sashimi, oysters, Cochinillo suckling pig and wild porcini mushroom croquettes. Thirsty? There are a whopping 36 wines by the glass.

MEDITERRANEAN | **NEW**

Via Maris

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

There's only one thing that remains the same at this North-Africa-meets-Mediterranean restaurant as when it traded as Vesper: Sicilian-born head chef Francesco Deiana. Now though he plays with flavors drawn from North Africa, Spain and Southern Italy—carrots roasted in cumin and harrisa, lamb shoulder tajine, balls of sumac-spiced crabmeat. The dining room's explosion of turquoise, orange and vibrant tiles ensures a fun time.



JAPANESE

Zuma

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

Japanese izakayas can be fun, but not everyone likes to wander down dark alleyways into musty old rooms in search of their next lemon sawa. Enter this stylish Bangkok outpost of a global high-end chain, housed in the five-star St. Regis hotel in a stunning dining room of granite, wood, iron and glass. Service is appropriately solicitous, the open kitchen appropriately efficient and the contemporary Japanese food (and drink) appropriately delicious enough to warrant the crowd.

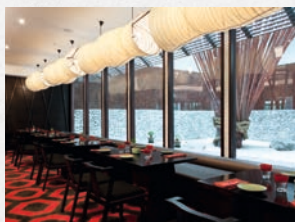
Dining Essentials



Akira Back Restaurant and Bar

This high-profile celebrity restaurant still holds substance. Perched on the 37th floor of the Marriott Marquis Queen's Park, the restaurant's framed on either side by large windows with stunning views of the city nightscape. The menu is a masterclass in fusion cuisine with daring creations like tuna pizza featuring slithery raw slices of the highest quality fish.

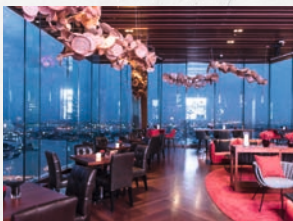
37/F, Bangkok Marriott Marquis Queen's Park, 199 Sukhumvit Soi 22, 02-059-5999. Open daily 6-10:30pm; Sun noon-2:30pm. BTS Asok



Benihana

The pioneering name in Japanese grill-work sold the American market on teppanyaki cuisine. Over 50 years since it first began, the restaurant's high-octane showmanship still has what it takes to entertain, but not at the expense of quality food. Beef is succulent, fish perfectly moist, and the sushi rolls fresh. The seats surrounding the performers-slash-chefs offer an easygoing atmosphere which suits most—from large parties and families to after-work teammates.

Avani Atrium, 1880 New Petchaburi Rd., 02-718-2023. Open daily 6-10:30pm; Sat-Sun noon-3pm



Attitude

Sitting high in the sky 26 stories above the river, this rooftop bar offers all the dazzling views you expect combined with stiff drinks and delicious sharing plates. The tapas on offer here give a nod to traditional Asian flavors and sweet treats. The cocktails are a cut above, too, thanks to the in-house mixologist who slings both classic and signature drinks with respectable finesse.

Avani Riverside, 257 Charoen Nakorn Rd., 02-431-9100. Open daily 5:30pm-1am. MRT Hua Lamphong



Biscotti

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

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



Baan Ice

The Thonglor branch of this long-standing Southern Thai staple boasts sleek decor and blistering cuisine that has made it a local favorite among foodies and in-the-know Thai families. Even though it's planted in one of Bangkok's most competitive dining districts, the kitchen manages to push out immaculate plates to packed dining rooms without missing a step. It seems like every item on the menu is a must-try.

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



Blend Bistro

This eclectic bistro is making noise in Sukhumvit's fiercely competitive dining scene with an exquisite menu of authentic French and Italian Mediterranean style cuisine delivered in a chic, relaxing atmosphere. With an extensive wine list to match the food, you can cozy up with a cocktail or craft beer on the front terrace, or kick back in the elegant dining area for a more relaxed vibe.

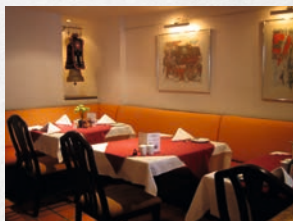
531/533 Sukhumvit Rd., 02-258-8808. Open daily 12:30pm-1am. BTS Asok



Brewski

One of the city's highest beer bars offers 30th-floor views of Sukhumvit. Along with a free and easy party atmosphere, there's an international selection of beers in three glass sizes—100ml for tasting, 250ml (half pint), and 470ml (full pint)—with choices ranging from American craft beers to Belgian classics. There's also a decent selection of ciders and Thai-style bar munchies.

30/F, Radisson Blu Plaza Bangkok
489 Sukhumvit Soi 27, 02-302-3333
Open daily 5pm-1am. BTS Asok



Chesa

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

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



Chon

This riverside mansion-themed restaurant at the luxurious Siam hotel is both beautiful and unique. Step inside this Thai teakwood house, which has been brought down the river from Ayutthaya, for simple and authentic Thai cuisine that delicately balances flavors and uses the finest local produce. Dishes represent Thailand's various culinary regions, from the curries of Chiang Mai to spicy papaya salads of Isaan.

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



Da Vinci

With a casual yet modern interior, this Italian restaurant combines homey charm with classic flavors. Take in the breeze and view from its poolside perch while carefully indulging in the bruschetta pomodoro or the fresh ravioli filled with ricotta and parmesan cheese. Those with a bottomless stomach can also enjoy its al fresco brunch buffet every Sunday.

4/F, Rembrandt Hotel, 19 Sukhumvit
Soi 18, 02-261-7100. Open daily noon-
11pm. BTS Asok



Decanter

Decanter claims it has the longest wine list in town, a selection of which you can see in the showcase cellars. Inside, there's a definite 1920s gentlemen's club vibe, with an air of refinement—wood floor, plush carpets, silk-covered walls, velvet high-back chairs—which plays well with the well-heeled wine lovers in tailored jackets and gowns.

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



Err

Two of Bangkok's best culinary minds, chef-couple Duangporn Songvisava and Dylan Jones of Bo.lan, offer something a little more down to earth here. Tucked inside a riverside shop-house under the shadow of Wat Po, the kitschy, retro '60s and '70s vibe make this a smash hit for casual dining. Ignore the tourists and focus on the simple stir-fries.

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

Dining Essentials



Hi-So

This rooftop bar serves up one of Bangkok's most stunning sunset scenes—looking straight over Lumpini Park and into the gleaming skyscrapers of Phloen Chit. Maybe that's why it attracts so many locals. That, or the uber comfy daybeds and Champagne-drinking atmosphere, which combine to make it among the best rooftop venues in town.

29/F, So Sofitel, 2 North Sathorn Rd.,
02-624-0000. Open daily 5pm-1am.
MRT Lumpini



Hola

The dim lighting, bare walls and eclectic collection of European paintings and art help set the mood for the steady stream of Japanese expats and moneyed Thais who eat here. It's not just looks, though. The refreshing range of Marques de Caçeres wines from Spain and homey tapas menu do justice to the region's diverse food and beverage history.

LG/F, Ei8ht, 8 Sukhumvit Soi 55
(Thonglor), 02-713-8387. Open daily
11am-11pm



Kisso

Taking "To Everything A Season" as its guiding principle, Kisso aims to echo the authentic flavors and capture the essence of Japanese winter, spring, summer and fall with rotating seasonal menus. Each meticulously prepared dish is based on the availability of prime ingredients imported ocean- and farm-fresh from Japan several times weekly.

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



La Casa Nostra

Tucked inside a stately home in the bustling Sathorn district, this rustic-yet-refined Italian restaurant dishes out incredible produce-driven dishes that feel plucked from the pastures of Sicily. The menu is brimming with home comforts: unbeatable cold cuts, wholesome pastas and satisfying grilled meats. Bookings here are almost mandatory, but well worth the effort.

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



Loong Fong

This Cantonese restaurant is known for its affordable lunch and dinner buffets and delicious set menu. Expect options like Loong Foong Atlantic lobster with X.O. sauce or steamed scallops and egg white dumplings with bird's nest soup. The warm and welcoming ambience makes for a great place to dine with family, friends, colleagues or loved ones. There are also six private rooms if you are looking for a more intimate dining experience.

Swissotel le Concorde, 204 Rachadapisek
Rd., 02-694-2222 ext.1540. Open daily
11:30am-2:30pm, 6-10:30pm



Mexicano

This Mexican restaurant was one of the first in town, and includes a live band paired with we-aim-to-please hotel service. There are touches of Tex Mex here, but the menu is now firmly "South of the border," meaning Mexican classics (fajitas, espetadas, tacos) and a few South American additions like Peruvian-inspired ceviche salads. The terracotta and stone decor is a cozy backdrop for the regular bands playing Latin sounds.

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



Medinii

This sleek Italian restaurant atop The Continent hotel has a lot going for it, not the least of which the amazing city views. If you can't get a table beside the floor-to-ceiling windows then try and grab one of the slouchy sofas for a langorous meal of pastas and other Italian classics—definitely a good choice if you plan to indulge in the daily free-flow wine, beer and pizza deal.

35/F, The Continent Hotel, 413 Sukhumvit Rd., 02-686-7000. Open daily 6am-midnight. BTS Phrom Phong



Nagiya

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

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



(Not Just) Another Cup

Set in a daytime-friendly dining room, this two-story restaurant on Sathorn Soi 10 offers a homey combination of egg-focused dishes, stunning coffee creations and cold-pressed juices in an airy vibe that should be a hit with anyone. On the menu, guilty-pleasure-comfort-food like pastas, sandwiches, salads and toast pair up with more lightweight brunch fare.

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



Nuvola

Set in a palatial old house decked out with pops of navy and orange, this Thonglor Italian bistro is what lazy Sundays were made for. Dig into one of the freshly baked pizzas—not to be missed thanks to the flavor-packed, overnight-fermented dough and baby mozzarella (called *boccocinini*)—or classic Italian pastas and salads served family style.

Thonglor Soi 5, 02-712-7817. Open Tue-Sun 10am-10pm. BTS Thong Lo



Octo Seafood Bar

This two-story seafood bar combines the look and feel of a yacht, thanks to design flairs like porthole-shaped windows, with clean industrial decor. Though the menu is heavy on seafood, including imported Canadian lobster, oysters and Alaskan King Crab, you'll find some Japanese-inspired dishes alongside a nice collection of imported beers and ice-cold cocktails. A rotating team of house DJs keep the music and vibe upbeat as well.

Sukhumvit Soi 9, 090-959-5969. Open daily 4pm-midnight. BTS Nana



Pagoda Chinese Restaurant

An upscale Chinese restaurant serving Cantonese cuisine that manages to stay innovative while also embracing age-old cooking techniques—think classic chicken beggar and stick rice with crab. The pagoda-inspired ceiling and colorful lacquered tiles evoke the timeless grace and elegance of the Middle Kingdom.

4/F, Marriott Marquis, 199 Sukhumvit Soi 22, 02-059-5555. Open daily 11:30am-2:30pm, 6-10pm. BTS Phrom Phong

Dining Essentials



Pirate Saloon

This pirate-inspired bar boasts an industrial chic look with dark brown wood furnishings, a huge ocean mural and a massive ship hanging from the ceiling. Expect European comfort dishes, like parma ham pizza—assisted by four types of cheese and truffle oil—and prawns with avocado salad. But the highlight remains its flamboyant cocktails, featuring generous glugs of tequila mixed with Mexican spices.

Pirate Arena, Thonglor Soi 13, 083-639-9919. Open daily 6pm-2am. BTS Thong Lo



Sky on 20

Sitting gracefully on the 26th floor of Novotel Bangkok Sukhumvit 20, this rooftop bar offers relaxing vibes coupled with views of Sirikit Lake and Benjasiri Park. The drink menu is vast, with fruity cocktails designed by a bar team boasting impressive international experience. Sink into a circular couch under fairy-lights and trees while sampling tapas plates like Spanish chorizo with squid to the sounds of easy-listening electro house.

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



Rang Mahal

Despite the many fine-dining Indian players in town, most don't quite come close to the regal charms of one of Bangkok's original curry masters. Highlights include the succulent barbecued tandoori meats and pillowy, masterfully baked breads. The Sunday brunch remains one of Bangkok's must-do experiences, and a traditional Indian band keeps you entertained throughout the meal just in case the 26-story views aren't enough.

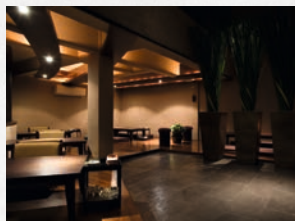
26/F, Rembrandt Hotel, 19 Sukhumvit Soi 18, 02-261-7100. Open daily 6pm-midnight; Sun 11am-2:30pm. BTS Asok



Somtum Der

Now with venues from New York to Tokyo, this somtam-focused restaurant brings the all-favorite street food into a modern shop-house setting. The salads here stay true to its spicy roots with no compromise to the sweeter flavors Bangkokians cherish. Pair these somtam dishes with more mellow plates, like the juicy pork skewers marinated in coconut milk or deep fried minced pork balls—in case you have a weaker stomach.

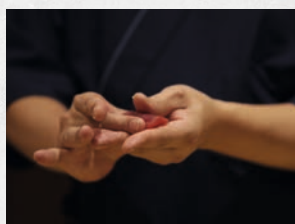
5/5 Sala Daeng Rd., 02-632-4499. Open daily 11am-2:30pm, 4:30-10pm. BTS Sala Daeng



Shunbo

The nearly all-Japanese clientele here matches the pure Japanese minimalist decor. Their not here for the wallpaper, though. The simple dishes are brilliantly prepared in sometimes unexpected ways. The speciality here is *sumibiyaki* (charcoal-grilled food) but there is a wider selection of small items that could classify the venue as an izakaya.

33/5 Sukhumvit Soi 11, 02-254-5885. Open daily 6pm-midnight. BTS Nana



Sushi CYU

Despite opening several branches across Bangkok, this Japanese sushi specialist remains packed with foodies looking to snag some exceptional omakase dinners. Up to 15 people can fit at the sleek omakase counter, watching the chefs slice and dice fresh sushi bites right before their eyes. Most of the ingredients here are flown in from Japan. The interior, too, was designed by a Japanese designer.

3rd Floor, Atrium Zone, CentralWorld, 02-252-1855, 065-731-4844-5. Open 10am-10pm. BTS Siam



Sushi Ichizu

Reservations here are only available two months ahead as chef Toda Riku, who already boasts 12 years' experience in the Edo-style sushi game and once occupied a one-Michelin-starred restaurant in Tokyo, whips up sushi bites in high demand. Feast on fresh produce from Tsukiji Market during a 20-course omakase dinner, with highlights including steamed abalone with abalone liver sauce, tasty Ankimo biscuits and seriously in-demand uni from Hokkaido.

Sukhumvit Soi 39, New Petchaburi Rd., 063-738-9999. Open Tue-Sun 5:30pm-10:30am. MRT Phetchaburi



Taste

Located right on the banks of the beautiful Chao Phraya River, this relaxing and breezy restaurant offers reprieve from smoldering Bangkok temperatures. The family-friendly all-you-can-eat brunch menu spans Thai and international favorites during the day, and transforms into a barbecue feast in the evening. There's also heaps of fresh fruit, seafood and carving stations throughout.

ibis Bangkok Riverside, 27 Charoen Nakhon Soi 17, 02-805-9888. Open Tue-Fri 6-9:30pm; Sat 11:30am-2pm, 6-9:30pm; Sun 6-9:30pm



Sushi Zo

The one-Michelin-starred Sushi Zo in Los Angeles helped to make this restaurant known throughout the world. In Bangkok, chef Toshi Onishi, who worked at the original, prepares 20-course omakase dinners that aren't afraid to step outside traditional Edo techniques. This means you can expect dishes like mackerel nigiri marinated in olive oil and topped with Sichuan pepper. If you are lucky enough to get a table here, you'll be one of only 12 at a time.

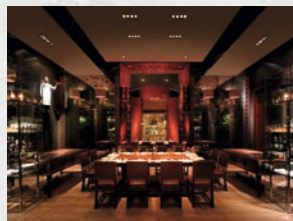
G/F, Athenee Tower, 63 Wireless Rd., 02-168-8490. Open Tue-Sun 6-8pm, 8:30-10:30pm. BTS Phloen Chit



The Dining Room at The House on Sathorn

Even in fine-dining circles it's hard to find an offering similar to chef Faith Tatak's Turkish-inspired tasting menu. The cooking here ranges from produce-driven creative plates to down-to-earth, rustic Turkish staples and show-stopping highlight dishes. The colonial-style house the restaurant calls home is still one of Bangkok's showpiece venues.

106 Sathorn Rd., 02-344-4025. Open daily 6pm-10:30pm. BTS Chong Nonsi



Tables Grill

The tableside theatrics of this long-standing fine-dining staple are as good as ever, as is its classic European dishes and upper-crust steakhouse charm. The decor gives a hint of gentleman's club with the antique mirror and dark wood paneling from renowned designer Tony Chi. There's a reason Bangkok's business bigwigs often eat here.

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



The Reflexions

The Reflexions presents a new way of tasting modern French cuisine. Michelin-experienced chef Roxanne Lange creates dishes that appeal to both the eye and the palate. Focusing on awesome produce, flavors and textures are extraordinary. With its high-flying collage of monochrome joie-de-vivre prints, a blue back-lit cocktail bar and culinary theater kitchen, the restaurant is at once edgy and elegant.

3/F, The Athenee Hotel, a Luxury Collection Hotel, 61 Wireless Rd., 02-650-8800. Open Tue-Fri 12-2pm; Tue-Sat 6-10:30pm; Sat brunch 12-3pm. BTS Phloen Chit

Dining Essentials



Theo Mio

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

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



Trader Vic's

Known for its Mai Tai cocktails and Pacific Rim cuisine, the Polynesian-inspired restaurant also has a good selection of grilled meats and fish, plus foie gras and French oysters. A stunning view of the river is a bonus, as are taro chips and barbecued spareribs in the restaurant's classic barbecue sauce. It all makes for a perfect place to spend your Sunday without leaving Bangkok for the vacation vibe.

Anantara Bangkok Riverside Resort,
257/1-3 Charoen Nakhon Rd., 02-476-
0022 ext. 1416. Open Mon-Sat 6pm-1am;
Sun 11:30am-3pm. MRT Hua Lamphong



Vertigo Too

Perched high atop Sathorn's Banyan Tree Hotel, this slick, high-end cocktail and tapas bar exudes an exclusive and intimate ambience thanks to its high arched ceiling, dotted light fixtures and cozy seating nooks. The drinks are among the city's best, and the bar team is more than willing to whip up personalized creations at the drop of a hat. The solid food menu makes this more than just drinks territory, too.

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



Yamazato

Split into a sushi bar, teppanyaki grill, private dining rooms and beautifully elegant dining hall, this is where you'll find the full experience of Japanese "haute cuisine." The chefs are not the only things imported from Japan; pretty much everything from the fish to the tableware is too. Dinner hours shine a spotlight on 6-8 refined courses available in choices like sushi and wagyu tobyanaki, among others.

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

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