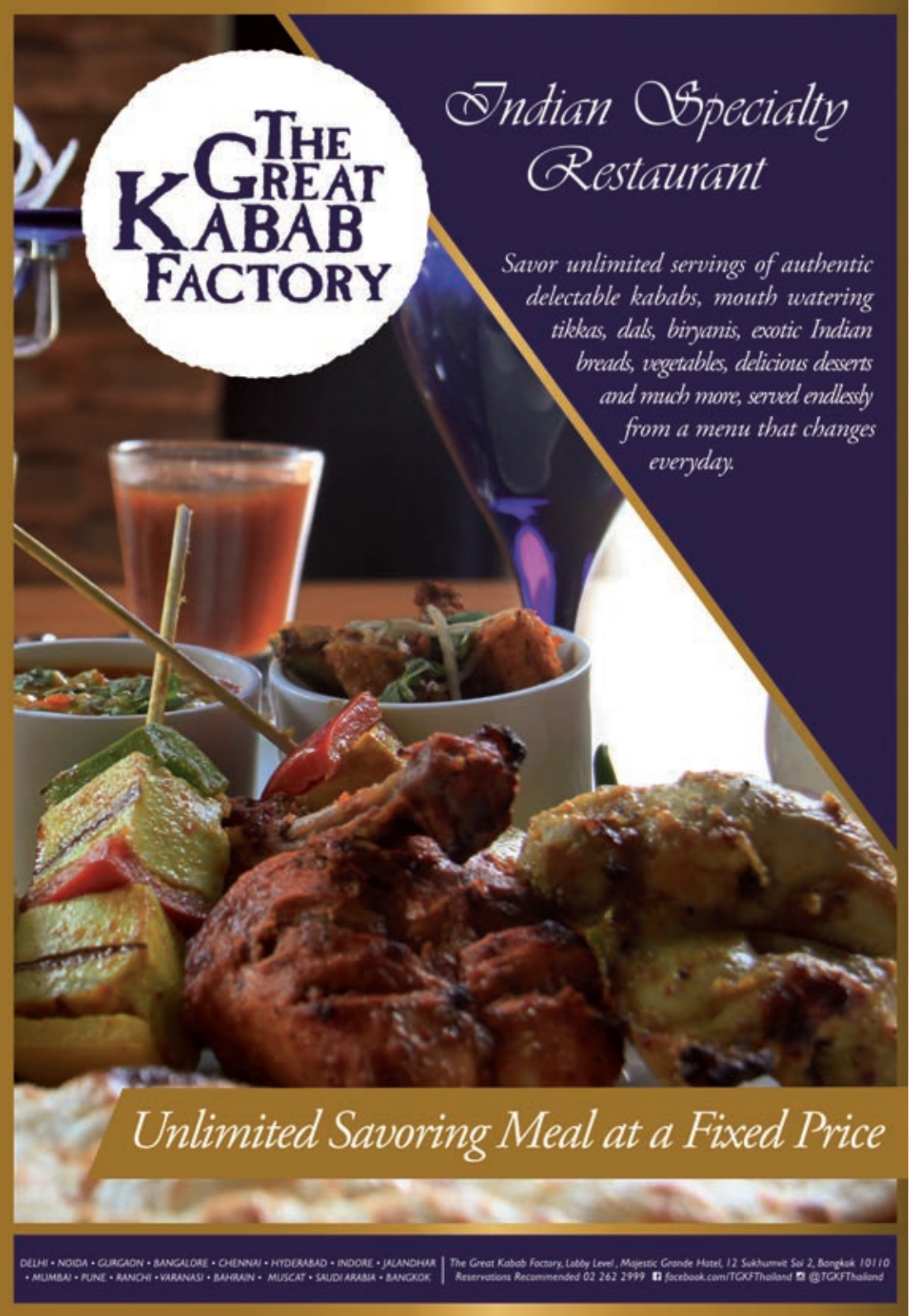


BK

BEST
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Unlimited Savoring Meal at a Fixed Price

Welcome to the first edition of *BK Best Eats* 2014. This is our most democratic guide to food in Bangkok, yet. It celebrates life's guilty pleasures, from ice cream to dim sum and burgers, served at fuss-free venues that let the food do the talking.

Feed Us!

Don't expect anything too fancy. Molecular five-course dinners? Nah, we'll just have the deep-fried chicken wings, thank you. And do expect us to reward convenience. Restaurant chains? Definitely. Isaan food in a mall? Great!

Not only is *BK Best Eats* 2014 packed with casual food that tastes great, but this is the kind of stuff you can afford to eat every day. What? There's nothing wrong with a steady diet of ribs, eggs Benedict and honey toast, is there?

So just relax and follow the guide. This is going to be good.

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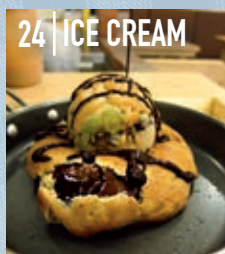
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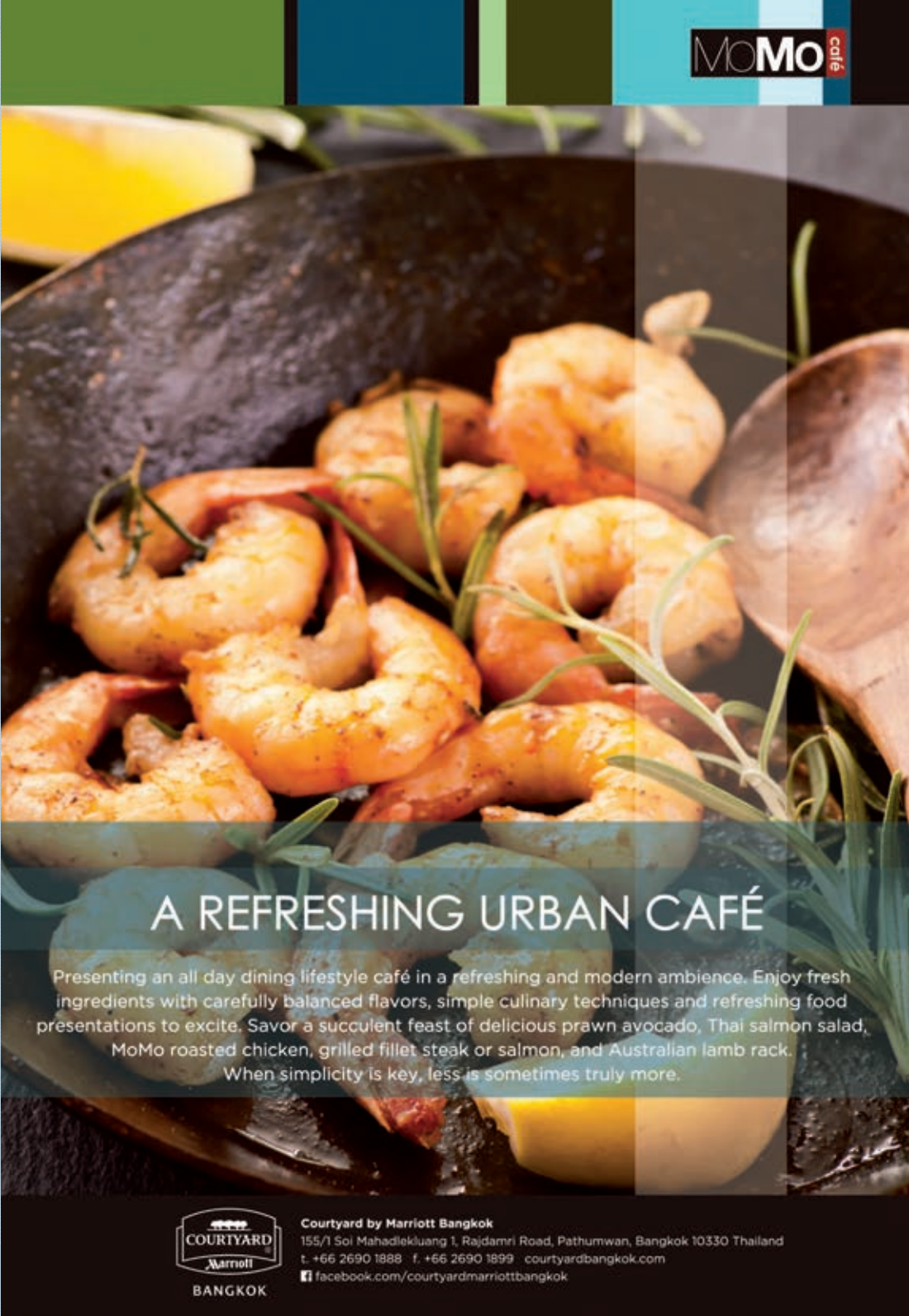


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When simplicity is key, less is sometimes truly more.



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ISAAN INDOORS



Somtum Der



Kumpoon

Somtum Der

5/5 Sala Daeng Rd., 02-632-4499.
MRT Silom. Open daily 11am-10pm.

Yards from the bustle of Silom Road, Somtum Der brings typical street food into a more upmarket setting. The menu focuses on somtam, a spicy Thai papaya salad, and other classic Northeastern dishes. Not as sweet as Bangkokians usually like their somtam, the flavors here are particularly authentic. Do try the pork skewers marinated in coconut milk and the wonderful deep-fried minced pork balls. Their martinis are also a highlight.

Kumpoon

7/F, CentralWorld, Ratchadamri Rd, 02-646-1044. Open daily 11am-9pm.

This mall-dwelling somtam store tries to create an upcountry ambience with lots of wood, servers clad in *mor hom* shirts and fake trees branching out from the ceiling. Small-portioned food is served in clay pottery while complimentary crisp veggies come in a mortar. The short menu offers a familiar rundown of Isaan's greatest hits from somtam to *larb* and *soup normai* (bamboo shoots salad).

Additional branches: CentralPlaza Pinklao and CentralPlaza Lardprao.

KTC PICK

Kai Yang Sua Yai by Khun MangMoom

KTC PRIVILEGE

10% discount on food only.

Today-Apr 30, 2015



The indoor Isaan restaurant at community mall Piman 49 is a good spot to enjoy fiery Northeastern delights in air-con comfort. This colorful shop-house is a surprisingly pleasant setting for the street-level flavors of its grilled chicken joint. We recommend you just order a whole chicken, along with *nam prik pla ra* (chili paste with fermented fish) and somtum poo (papaya salad with fresh-water crab). Wash it down with ice-cold Singha, fresh fruit juices or wine by the glass. They offer about 15 vegetarian dishes, too.

Piman 49, Sukhumvit Soi 49, 02-662-6428. Open daily 11am-10pm. BTS Phrom Phong.

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Pala Pizza Romana



Limoncello



Peppina

Pala Pizza Romana

Room #1, MRT Sukhumvit Station, Asoke, 02-259-1228-9. MRT Sukhumvit. Open Mon-Sat 10am-midnight; Sun 11am-midnight.

Pala's acclaimed Roman-style pizza has a thick, bread-like crust bursting with flavor. They also do a mean selection of pastas and specials that seem to never repeat themselves, serving up rare ingredients for the Bolognese-weary, such as gnocchi with pumpkin or blue cheese and walnut sauce. As a place to simply grab a slice to go, Pala remains one of our top picks in town—just don't expect a fine-dining ambiance.

Limoncello

Sukhumvit Soi 11, 02-651-0707. Open Mon-Fri noon-2pm, 6p-11pm; Sat-Sun noon-3pm, 5:30-11pm. BTS Asoke/ MRT Sukhumvit

Located in bustling Soi 11 the sister of the esteemed fine-dining Zanotti, Limoncello offers delicious pizza as well as other authentic Italian classics from pasta to dolce. The decor is home-style and the open ovens make the whole place smell delicious. Do leave some space for the panna cotta or just a cup of fresh strawberries and enjoy the kitsch experience of dining on checkered tablecloths under a vaulted ceiling painted with chubby cherubs.

Peppina

27/1 Sukhumvit Soi 31, 02-119-7677. Open Tue-Sun 6:30-11pm.

Wanting to make the most authentic Neapolitan pizza in Bangkok, Chef Paolo Vitaletti (of Appia) ordered his massive pizza oven directly from Italy, along with a Neapolitan baker with five years' experience just to make the dough. The result is simply some of the best Italian pizza in town. But Peppina also serves a variety of fresh salads, specialty cold cuts, and hearty grilled meats.



KTC PICK

Basilico (Ari)

KTC PRIVILEGE

10% discount on food only.

Today-Mar 31, 2015



Set with classical green checked tablecloths and rustic chairs with some modern touches like the half-concave ceiling, Basilico serves great, affordable pizzas. With three branches now open, these thin-crust pies are becoming more accessible. Were you ever to get bored with the 50 different pizza options, from a simple Napoli to a hearty capricciosa, you can always try the pasta, such as the very homemade-tasting lasagna.

34 Phahon Yothin Soi 7 (Ari), 02-619-8188. BTS Ari. Open daily 5:30-11pm



Pizza Mania



Scoози Pizzeria

Pizza Mania

120/3, Sukhumvit Soi 23, 02-261-1212. MRT Sukhumvit. Open daily 11am-11pm.

One of our favorite pizza delivery joints, Pizza Mania is quite moderate on prices, but big on flavors. The doughs and sauces taste very natural and refreshingly devoid of added sugar. They also do a great crust on their pies. Though the toppings may be far from sophisticated Italian stuff (think chewy pepperoni instead), they are very hearty and unpretentious. Pizza Mania don't skimp on the cheese and the seasonings either.

Scoози Pizzeria (Surawong)

Fenix Thonglor Bldg., 174/3 Surawong Rd., 02-234-6999. MRT Sam Yan. Open daily 10:30am-11pm.

Scoози is a veritable pizza empire now, with some 20 locations all over Bangkok. It's all the more remarkable that their pizza continues to taste this authentic. The tartufo, for example, is a signature recipe that takes a classic four-cheese pizza and throws in some mushrooms and truffle oil for added depth. The crusts are satisfyingly thin and crispy, and can even be made with whole-wheat flour.

Additional branches: 21 branches across Bangkok.



Tony Roma's



Bonchon Chicken



Roadhouse Barbecue

Tony Roma's (Paragon)

G/F, Paragon, 999 Rama 1 Rd., 02-610-9310. Siam. Open daily 11am-11pm.

Ribs purists don't have much love in their barbecue sauce-coated hearts for chains. But something has to be said for global brands refining their secret weapon for decades—think Coca-Cola or McDonald's french fries. Tony Roma's ribs combine perfect texture with a well-balanced sauce, particularly if you get the beef ribs. Cheese-topped potato skins and a half-slab of original baby backs are always a safe bet, too.

Additional branches: Terminal 21

KTC PRIVILEGE

For every payment made with KTC Credit Card, you get a B200 cash voucher (usable on your next purchase, the other terms and conditions may vary according to the restaurant.)

Nov 15-Mar 31, 2015

Roadhouse Barbecue

942/1-4 Rama 4 Rd., 02-236-8010. BTS Sala Daeng. Open daily noon-1am.

This spacious, three-story tavern is fully equipped with a grill and two bars, attracting crowds of office workers and expatriates every night with huge steaks, massive platters, giant sandwiches and 26 beer taps with many craft beers including Rogue, Deschutes, Brew Dog and Anderson Valley. The menu features a great variety of American favorites including barbecue ribs, buffalo wings, burgers and steak.



Bourbon Street

Bonchon Chicken (Thonglor)

2/F, Seenspace, Thonglor Soi 13, 02-185-2361. Open daily 11am-11pm; Fri-Sat 11am-midnight.

Bonchon has followings in several major US cities, Seoul and Bangkok. Their concept is simple: fried chicken, Korean-style, complemented by fat-cutting condiments like salads, pickles and booze. The signature chicken lives up to the hype: a crunchy batter on the outside that holds up marvelously against the restrained coating of spicy, not -too-sweet sauce, and moist, tender and flavorful meat.

Additional branches: eight branches across Bangkok.

Bourbon Street

9/39-40 Ekkamai Soi Tana Arcade, 02-381-6801 - 3. BTS Ekkamai. Open daily 7-1am.

Around for years, Bourbon Street is still the only place in town doing Cajun and Creole food. The result? Tables packed with locals and nostalgic Americans, amazed and comforted by Louisiana favorites like blackened catfish, barbecued ribs, crawfish etouffee and jambalaya. The portions are large and affordable, and service is brisk.

The Great American Rib Company

32 Sukhumvit Soi 36, 02-661-3801. BTS Thong Lo. Open daily 11am-11pm.

With checkered tablecloths, big tables flanked with benches and a leafy outdoor location, Great American Rib offers an all-American barbecue atmosphere. (There is also an indoor space.) The Great American BBQ Ribs come with a choice of sides and either Texas jalapeno corn bread or garlic toast. While not fall-off-the-bone tender, they pack a ton of flavor, thanks to the six-hour hickory wood smoking.

Additional branches: Central Embassy and Hua Hin



The Firehouse

The Firehouse

3/26 Sukhumvit Soi 11, 02-651-3643.
BTS Nana. Open daily 11:30am-midnight.

The Firehouse was among the first of a slew of places that began using finer ingredients to elevate the burger beyond a simple fast food snack. The name comes from the owner's passion for fire-related paraphernalia, which is reflected in the décor. The food shows a real attention to detail, too, with a sizeable menu of American-inspired pub grub. Most of their burgers, like the simple but impressive premium burger, use patties made of organic Thai French beef from Pon Yang Kham Cooperative farms.

Escapade Burgers & Shakes

112 Phra Athit Rd., 081-406-3773.
Open Tue-Sun 4-10:30pm.

A collaborative effort between Chef Chalermpon "Van" Rohitratana and mixologist Karn Liangrisuk, runner-up in the 2012 Bacardi bartending contest, Escapade Burgers & Shakes is a miniature gastrobar powerhouse that packs a flavorful punch. The specialty here is beef burgers that regularly rank among Bangkok's best. Be sure to try the decadent smoothie cocktails, too. Filling stuff.



Escapade Burgers & Shakes

Daniel Thaiger

Sukhumvit Soi 38, 084-549-0995.
BTS Thong Lo. Open Tue-Sun
5:30pm-midnight.

The instigator of Bangkok's burger truck trend, Daniel Thaiger serves up hand-crafted burgers like the Thaiger and Mr Steve, which have earned a large fanbase among the American expat community. Find this bright-red truck with its sideways-capped, caricature logo on Sukhumvit Soi 38 or, if you're lucky, at one of their special pop-up nights around town. To be safe, call or check their Facebook page (www.fb.com/DanielThaiger) for location and stock updates.



Chef Bar

Beside Prasarnmint Plaza, Asoke Soi 2, 080-052-7336. MRT Sukhumvit. Open Mon-Fri 5-9:30pm; Sat noon-3pm, 5-9:30pm.

Located near Chokchai Steakhouse, this small, casual dining spot serves a long list of dishes with an emphasis on classic Australian fare. Chef Roland Graham's recommendations include the naturally fed steaks from Tasmania, lamb sausage rolls, homemade beef or veggie pies, and lamb shoulder burger. We're particularly fond of the Robbins Island pasture-fed wagyu burger, topped with wild mushroom ragout and torched goat's cheese.

Orn the Road

Opposite Grass Thonglor, Thonglor Soi 11, 095-628- 0416. Open Tue-Sat 5:30pm-midnight.

This orange four-wheel kitchen serves char-broiled burgers at two different price points depending on the grade of the patty: the regular and the executive. Our fave would have to be the original Bangkok Burger, cooked with spices and Thai herbs, or the Black 'n' Blue with a kick of house-blended cajun spices, topped with grilled onions and blue cheese sauce. The fries are pretty darn good, too, along with their signature dips. Watch out, they can close early if they sell out.

KTC PICK

Burger Factory

KTC PRIVILEGE

10% discount on food with bills of B800 and over.

Today-Mar 3, 2015



The signature Factory Burger, served with caramelized onions, sweet raw onions, and spicy sauce, is the one you need to get your hands on, while we also recommend the meaty barbecue ribs. The selection of wines and beers, from Trappeto to Beerlao, has some solid and affordable finds. The trendy industrial décor with black metal beams is softened by a few upholstered couches.

Ekamai Shopping Mall, Ekamai Soi 10, 02-714-4249/50. Open Sun-Thu 11:30am-11pm; Fri-Sat 11:30am-midnight.



Cherubin Chocolate Cafe

After You (Thonglor)

323/3 Sukhumvit Soi 55 (Thonglor),
02-712-9266. Open daily
10am-midnight.

After You is a phenomenal success. To this day, the dessert café's many locations are often mobbed, with people queuing out front for the super buttery honey toast (picture a giant slab of bread several inches tall) topped with vanilla ice cream and a side of whipped cream. There are equally decadent variations with nutella, strawberries or even cheddar cheese.

Additional branches: La Villa, Paholyothin, Siam Paragon, The Crystal, Central Plaza Ladprao, Int Intersect (Rama 3), Silom Complex, CentralWorld

Cherubin Chocolate Cafe

5/2-3, Sukhumvit Soi 31 (Sawasdee),
02-260-9800. BTS Phrom Phong.
Open Tue-Sun 10:30-7pm.

Tucked a few steps into Sukhumvit 31, Cherubin is a cozy afternoon tea hangout especially for those who are fond of cute little teddy bears and comforting desserts. The extensive list of hot chocolate derivatives and Twinings teas, go perfectly with the flavorful French chocolate cake and warm, unctuous brownies.



After You (Thonglor)



Harrods

Harrods

G/F, Siam Paragon, Rama 1 Rd.,
02-610-9433. Siam. Open daily
10am-10pm.

Luxury British brand Harrods has opened a classic English-style tearoom at Siam Paragon. Drop in for your choice of three high tea sets, which come with treats like scones, éclairs and lemon tarts. You can also order from a range of pastries by reliable suppliers like Le Blanc and Maison Jean Philippe. Of course, there are brunch dishes, too, including the requisite eggs Benedict (served here with turkey), steak and frites, beef wellington and fish and chips.

Additional branches: Central Embassy



Mandarin Oriental Shop (Paragon)

G/F, Siam Paragon, Rama 1 Rd.,
02-610-9845. Siam. Open daily
10am-10pm.

A luxurious twist on an old-style tavern, this modernized colonial-style outpost in Siam Paragon serves afternoon tea to high-class. The chocolate truffles, in-house gelatos, elaborate desserts, and fresh savory delights are either made at the Oriental Hotel's or at the café's open kitchen. Our favorite? The comforting blueberry cheese cake with fresh blueberries and a flawless crust.

Additional branches: Central Chit Lom, The Emporium, Gaysorn, and Mandarin Oriental



Uncle Tetsu

G/F, Siam Paragon, Rama 1 Rd.,
02-235-2221. Siam. Open daily
10am-10pm.

Founded in Fukuoka, Japan, this bakery has been spreading around the globe for over 20 years and makes some of the best Japanese-style cheese-cake you will ever taste. The signature Angel Hat has a cloud-like texture which unfolds into a sugary and tangy burst of flavor. Also try the cocoa-bursting Devil Hat and strawberry flavor—not to be missed.

Additional branches: The Mall Bangkhao

KTC PICK

La Creperie

KTC PRIVILEGE

10% discount on food and beverages.

Today-Mar 31, 2015



La Creperie focuses on genuine French crepes. Located deep into Sukhumvit Soi 39, the big bonus here is being able to dine in the large garden that offers a very chill vibe for a lazy day's grazing. Try both the savory and sweet crepes, such as the crepe with ham and cheese or the crepe with banana caramel and fruits, which you can wash down with some Mariage Freres tea or dry French cider.

86 Sukhumvit Soi 39, 02-662-6499.
Open daily 10am-9:30pm. MRT
Petchaburi.

COFFEE SHOPS



Ceresia Coffee Roasters



Casa Lapin x49



Roots



One Ounce for Onion

Ceresia Coffee Roasters

593/29-41 Sukhumvit Soi 33/1, 086-843-8235. BTS Phrom Phong. Open Tue-Sun 8am-6pm.

Owned by a Venezuelan family, Ceresia Coffee Roasters sells single origin and original blended coffee sourced from a variety of farms worldwide, roasted in small batches and rotated seasonally. Nestled in a small, brick and wood dominated venue, try their recommended filter coffee of the day or a flat white along with a slice of carrot cake and freshly baked pastries.

Casa Lapin x49

Opposite Samitivej Hospital, Sukhumvit Soi 49, 081-261-2040. Open daily 8am-5pm.

The Brooklyn-inspired Casa Lapin expanded beyond its rabbit-hole original branch to serve up a good cup of joe in a larger, even more lovely venue. As in the original branch, the real highlight is the coffee—choose from espresso machine, drip or French press, expertly made by Surapan Tanta. Enjoy your cup with bakery treats from Chef Kij Sumritroj, who whips up some scrumptious croissants and pistachio honey cakes.

Additional branches: Sukhumvit 26, Soi Ari

Gallery Drip Coffee

BACC, Rama 1 Rd., 081-989-5244, 081-917-2131. BTS National Stadium. Open Tue-Sun 10am-9pm.

The two photographers behind this joint, Piyachart Trithaworn and Natthiti Ampriwan, take their coffee so seriously that they source and roast the beans themselves. As the name suggests, it's all about the drip brew method here. The menu is short, as the owners are advocates of single-origin beans, sourced from places like Yemen and Kenya. But they're also big believers in empowering their baristas, who we've noticed are really knowledgeable and friendly.

KTC PICK

Buttercup

KTC PRIVILEGE

5% discount on food and beverages.

Today-Feb 28, 2015



This cute and friendly café is a chilled out spot to grab a cup of brewed coffee or tea along with some desserts, most of which incorporate Madagascar vanilla beans and Belgian chocolate. For the best value, order the afternoon tea set, which consists of macarons, light sandwiches, tarts and your choice of teas. For a proper meal, Buttercup also serves pasta, rice dishes and fresh salads.

Amari Residences Bangkok, Petchaburi Soi 47, 02-319-9630. Open daily 9pm-9am.



Gallery Drip Coffee

Roots

Between Sois 15 and 17, Ekkamai Rd., 088-190-5950. Open Sat-Sun noon-6pm.

The coffee-driven sister of popular brunch spot Roast, Roots sources some of the finest local and international coffee beans and roasts them in-house. Take a seat at the rich, dark wood bar to pair an espresso with freshly-made pastries or try the new cold drip. We recommend the fruity Guatemala Finca Belavista French press. Note that Roots is only officially open on weekends, but drop by during the week and you may well find it open.

One Ounce for Onion

19/12 Ekkamai Soi 12, 02-116-6076. Open daily 9am-8pm.

One Ounce for Onion brings together hip multi-brand store Onion and Brave Roasters, who supply coffee to many cafés around town. The raw, industrial décor blends wooden floors, whitewashed brick walls and rusted metal display cases filled with display sunglasses and other accessories. The designated café space keeps to the same ambiance with a blond wood bench and couch piled with oversized cushions for seating.



Tacos & Salsa



La Monita Taqueria



Sunrise Tacos

La Monita Taqueria

Mahatun Plaza Arcade, 888/25-26
Phloen Chit Rd., 02-650-9581. BTS
Phloen Chit. Open daily 11:30am-10pm.

Hands-down the best place to get a super flavorful quesadilla or fish taco. Burritos and the steak torta are also excellent thanks to well-flavored meat, onions, cilantro and a squeeze of lime. You might also want to try the Cuban rice topped with fried egg and the amazing *chorique-so*, a spicy dish made with Mexican chorizo and cheese. The décor isn't much, but you won't care after your third michilada—a concoction of beer, lime juice, salt and chili.

Additional branches: Paragon (Taco Truck)

Tacos & Salsa

49 Sukhumvit Soi 18, 02 663 6366.
Open Mon-Fri 3pm-11am; Sat-Sun
11am-midnight.

Behind the bright pink exterior of this tiny shop-house is a low-key fiesta, with burnt-orange and yellow walls, bright tablecloths and the occasional sombrero. The menu is typical comfort food, with a surprisingly good guacamole; frijoles charras that come with generous helpings of chorizo; tacos; burritos; tamales—the works! And it's always made fresh à-la-minute. With its low-key charm, tasty grub and relaxed service, Tacos & Salsa is suited to a quick in-and-out meal or a long night with friends.

Sunrise Tacos (Sukhumvit Soi 12)

236/3-4 Sukhumvit Rd., 02-229-4851.
BTS Asok. Open daily 24hrs.

Sunrise Tacos has a few branches across town. Though there are now other restaurants doing more purely Mexican food, we'll always have a sweet spot for Sunrise, the first genuinely satisfying Tex-Mex in town. The 24/7 opening hours make it perfect for night crawlers, and Sunrise Tacos mostly remains very solid comfort food. When we're in the mood for a hearty chew we go for *carne asada*, chunks of grilled beef.

Additional branches: Paragon, Silom Soi 4, Terminal 21, and Promenade Mall



KTC Best Eats

Ready to take your meal up a few notches? KTC has partnered with the city's most refined dining establishments for those special moments when casual just won't do.



Bussaracum

Opened in 1982, this was one of the earliest restaurants in Bangkok to serve Thai food with the kind of fine-dining decorum associated with five-star hotels. Bussaracum's authentic cuisine utilizes meticulous carving and folding techniques derived from the royal palace's kitchens. From the long menu of royal Thai delicacies, we suggest you start with some *chor muang* (steamed flower-shaped dumplings, filled with minced chicken), *krathong thong* (crispy rice cup filled with fried shrimp, pork, peas and corn kernels), and *goong som glin* (marinated shrimp seasoned with lime juice, ginger and wrapped with lettuce leaves). The equally elaborate tom yum or massaman with roti are also divine. For a rare and exotic Thai dessert, try *magrood loy geaw* (kaffir lime in syrup with crushed ice) or *kanom ko* (glutinous rice flour stuffed with sweetened coconut in coconut milk).

KTC PRIVILEGE

- 15% discount on à la carte menu and beverages
- 30% discount on "Saeng Wa" Thai set menu

Today- Apr 30, 2015

1 Soi Pramual, Si Wiang Rd.,
02-630-2216-8. Open daily 11am-2pm,
6:30-10:30pm.





Beccofino

In a red and black checked dining room, this wine bar and grill offers genuine Italian cuisine and lots of affordable Italian wines. Sample epicurean treats using fine imported ingredients like pan-fried US scallops with bacon, vegetarian couscous and asparagus mousse, agnolotti filled with braised guinea fowl, parmesan fondue and fresh thyme and pan-ju. They also have a wood-fired pizza oven.

KTC PRIVILEGE

- 15% discount on à la carte menu
- 30% discount for appetizers

Today- Apr 30, 2015

Fifty Fifth Building., 90 Sukhumvit 55 (Thong Lo Soi 2) 0-2714-7763-4. Open daily 11:30am - 2:30pm, 6-10:30pm.



Whale's Belly

This original and elegant dining room is all leather chairs and white tablecloths to go with its gourmet fare. As the name implies, Whale's Belly focuses on seafood, generally presented in a fine French-dining style, but they also do down-to-earth comfort food like the mac & cheese duo of ravioli (herbed chicken stuffing, ricotta, espagnole and parmesan cream sauce).

KTC PRIVILEGE

- 10% discount on à la carte menu, with exception on wagyu and lobster dishes.
- 50% discount on truffle soup, 1 privilege/table

Today- Apr 30, 2015

39 Boulevard, Tower A, 41 Sukhumvit Soi 39, 02-160-0333. Open daily 5:30-11pm.





Karatama Robotayaki

Akanoya Robotayaki has been rebranded Karatama Robotayaki and now offers more variety. Instead of purely *robotayaki* (Japanese barbecue), this elegant venue now functions somewhat like a Japanese market. First you choose your ingredients (imported twice a week from Japan) such as *awabi* (Japanese abalone), *kinki* (rockfish), Kagoshima beef and Hokkaido fresh corn. Then you choose your cooking method: grilled, fried or steamed. Don't know where to start? Order the assorted sashimi, Kagoshima beef hot pot or soy sauce-braised rockfish.

KTC PRIVILEGE

- 10% discount on food only

Today- Mar 31, 2015

Piman 49, 46/10 Sukhumvit Soi 49, 02-662-4237. Open daily 6pm-midnight.



Harvey

A very popular spot with the town's movers and shakers, the food encompasses modern interpretations of American, French and Italian cuisine. The upstairs private rooms at Harvey are often fully booked by the rich and famous, and the downstairs dining room and bar is usually buzzing with beautiful people and bossa nova. The trained staff glide between tables in the slightly minimalist glass and concrete dining room. As for the food, billed Californian, it encompasses interpretations of American, French and Italian, including clam chowder, beef cheeks and double chicken consommé.

KTC PRIVILEGE

- 10% discount on à la carte menu

Today- Apr 30, 2015

129 Thonglor Soi 9, 02-712-9911. Open daily 11:30am-2pm, 6:30-11pm.





Torlente

For more than 20 years, Pan Pan on Sukhumvit dished out the kind of Italian food tweaked to Thai palates to make everyone happy. If you're seeking the same nostalgic flavors in the Sathorn area, make your way to Torlente. The dishes such as pizza and spaghetti carbonara are hearty, reasonably priced and comforting. Be sure to also try the delicious homemade ice cream. Staff are courteous and efficient.

KTC PRIVILEGE

- One free bruschetta for bills B900 and above

Today- Apr 30, 2015

1017 Silom Soi 21, 02-237-8900.

Open daily 11am-11pm.



Pimienta Tapas Bar & Restaurant

Looking for a nice Spanish restaurant to chill out by the riverside? Pimienta Tapas Bar & Restaurant is the perfect place for both beautiful river views and great food. The Spanish recipes take into consideration the Thai palate to produce a rather unique menu. Signature dishes include seafood croquettes, pimienta paella and braised duck in sangria. Be sure to also try the in-house sangria and signature cocktails such as the Thai-inspired tom yum.

KTC PRIVILEGE

- 10% discount on food only

Today- Apr 30, 2015

1/F, River City, 23 Trok Rongnamkhaeng, Si Phaya Pier, Yota Rd., 081-990-7799.

Open daily 11am-midnight.



Le Du Wine bar and Restaurant

Le Du is powered by a young Thai chef, Thitid "Ton" Tassanakajohn, who holds a degree from the Culinary Institute of America (CIA) and some experience in Michelin-starred restaurants Eleven Madison Park, The Modern and Jean-Georges. He has returned home to show off his creative cooking, which mixes modern techniques with bold Asian flavors, while the bar side of things is headlined by a strong wine list. The result is both delicious and beautiful, with delicate, artful presentation. The vivid colors and contrasting textures translate into flavorful compositions. The sights, smells and flavors in his food form true masterpieces. In our view, Le Du is currently one of the most exciting kitchens in town.

KTC PRIVILEGE

- 10% discount on food only

Today- Apr 30, 2015

399/3 Silom Soi 7, 092-919-9969.

Open Mon-Fri 11:30am-2:30pm;

Mon-Sat 6-11pm. BTS Chong Nonsi



The Attitude Bistro and Bar

It's always good to hear about more bistro-slash-bars bringing a cool vibe to neighborhoods far removed from Sukhumvit. With its brick walls, bare cement and black hues, the loft-like venue has a lot going for it. The private rooms feature graphic wallpaper with attitude-related quotes, while the outdoor area with live music is a good choice for when the weather is nice. The fusion dishes are inspired by San Francisco food culture so you can expect treats like the grilled tenderloin beef steak with its piquant wasabi sauce. Service is excellent, too, while the booze list throws up some pretty creative cocktails and great wines from France, Chile and California.

KTC PRIVILEGE

- 10% discount on food only

Today- Apr 30, 2015

15/5 Viphavadi 16/4 Soi Chokechai

Ruammit, 02-275-4288. Open daily 5pm-midnight. MRT Chatuchak Park





Buddhi Belly



iBerry



Creamery Boutique Ice Creams

Creamery Boutique Ice Creams

U Center Chula Soi 42, 087-909-8080. MRT Sam Yan. Open daily 11am-9pm.

One of our favorite ice cream spots in town, Creamery serves up frozen delights in a homey setting. The menu offers some pretty weird and wacky ice-cream flavors, like Brit Pop (bacon and eggs), alongside slightly more conventional concoctions, like Bread Toast (toasted bread and vanilla) and the ever-popular Berry Cheesecake (mixed berry and cream cheese). You can also have the ice cream with very hot pan-fried cookie with options like classic, brownie, choc-a-lot and monster matcha lava cookie.

Additional branches: Creamery Open Kitchen

Buddhi Belly (CentralWorld)

7/F, CentralWorld, Rama 1, 02-610-9784. BTS Chit Lom. Open daily 10am-9:30pm.

Buddhi Belly's frozen yogurt is well balanced, with just the right sweetness and acidity, making it a scrumptious and refreshing treat with just a hint of nuttiness. The menu offers over 20 toppings, from tropical fruits and nuts (like mangoes and shaved almonds) to sweeter delights like fudge and sprinkles. There are also cyclical special flavor offerings to look out for, such as strawberry and banana tiramisu.

Additional branches: Siam Paragon

iBerry (J Avenue Thonglor)

G/F, J Avenue Thonglor, Thonglor Soi 15, 02-712-6054. Open daily 9am-11pm

Now with over a dozen branches in Bangkok and other parts of Thailand, iBerry is one of the first to jump start the homemade ice cream craze by making local flavors to suit Thai palates. They feature over 100 flavors but are most popular for the local fruit flavors they introduced like madun, tamarind, santol, gooseberry and lychee. We like them for their overall image and their variety of unique flavors— while the service is prompt, friendly and professional, even for such a busy branch.

Additional branches 15 branches across Thailand.

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Baan Ying Cafe & Meal (Siam Center)

4/F, Siam Center, Rama 1 Rd., 02-658-1533. Siam. Open daily 10am-9pm.

In a bright, modern dining room with well-crafted hardwood furniture and shelves stocked with white crockery for a homey touch, Baan Ying's lengthy menu is supercharged with Thai fusion favorites like spaghetti tom yam while retaining solidly executed standards, from stir fries to yam and tom (Thai salads and soups). The calamari fried with chili and salt is downright addictive, but most teens here opt for the design-your-own-omelet menu.

Additional branches: Siam Kit building, Terminal 21, Mega Bangna, Silom Complex, CentralWorld, and The Promenade.

EAT (Eat All Thai)

2/F, Groove at CentralWorld, Rama 1, 02-251-1230. BTS Siam. Open daily 10am-10pm.

A spinoff from the team behind Supanniga Eating Room (ranked 9th in *BK Magazine's Top Tables* 2014), EAT is going for Thai comfort food. And while Supanniga was focused on the cuisines of Trat and Khon Kaen, EAT integrates other regions with specialties like big, plump Ayutthaya river shrimps and a green curry fried rice with salted eggs from Chaiyai, in Surat Thani. Some of the best (and most affordable) food in all of Groove.



Taling Pling



Baan Ying Cafe & Meal

Taling Pling (Silom)

653 Bld. 7, Baan Silom Arcade, Silom Rd., 02-236-4829. BTS Surasak. Open daily 11am-10pm.

Taling Pling is so good at walking that fine flavor line on Thai dishes—not too salty, not too sweet—pleasing its very mixed clientele. Set in a quiet, non-descript soi, its wooden house turns out pleasantly bright and contemporary inside thanks to its vivid colored walls. This place is as close as it comes to a sure bet—a simple meal that gives you little cause to complain and won't cost you the earth.

Additional branches: Sukhumvit 34, Siam Paragon, CentralWorld, Lad Phrao, Rama 3



Greyhound Café



Nara

Greyhound Café (J Avenue)

G/F, J Ave., Thonglor Soi 15, 02-712-6547. Open daily 11am-10pm.

Like its sisters, this branch of Greyhound Café combines urban cool and comforting dishes. Most of all, Greyhound is reliable: same menu, same attentive staff, same reasonable prices and same touches of creativity that don't take you out of your comfort zone. This being Greyhound, and this being Thonglor, it's also a particularly fun spot for people watching.

Additional branches: 8 branches across Bangkok

Nara (CentralWorld)

7/F, CentralWorld, Ratchadamri Rd., 02-613-1658. BTS Chit Lom. Open daily 10am-10pm.

Set on the lively seventh floor of CentralWorld, lofty ceiling with arches and tasteful chandeliers, elegant wicker chairs and plush banquettes, Nara offers accessible Thai comfort classics at a slightly more upscale price. Just like its mother branch in Erawan, the flavors are authentic, if a bit mild. With a fast and efficient kitchen, you won't have to wait long for your meal.

Additional branches: Erawan, Central Embassy

KTC PICK

Steve Café and Cuisine in Town

KTC PRIVILEGE

Complimentary *yum takrai* with bills of B1,000 and over.
Today-Mar 31, 2015



Almost everything about Steve seems tailor-made for visitors—from the name to the riverside vibe. But when it comes to the food, the flavors are actually downright Thai. Located in the small community behind Wat Devarajoonchon, next to Thewet Pier, the venue is a 60-year-old house that's been made bright and bold with a few licks of paint and the addition of some chill wooden furniture. The food is mostly comforting Thai dishes such as the moist and aromatic *kua gling moo*.

16 Soi Rajakru, Phaholyothin Rd., 02-619-9822. Open daily 11:30am-11pm. BTS Phaya Thai.



Chabuton (Siam)

Siam Square, next to Lido Theatre, Rama 1 Rd., 02-635-7930. Siam. Open Mon-Fri 11am-10pm; Sat-Sun 10am-10pm. BTS Siam.

Ramen mogul and the first Michelin-star chef devoted to the Japanese noodles, Yasuji Morizumi now has 12 branches around Bangkok. Expect superior quality from all Chabuton branches, but we particularly like the original at Siam Square. The tonkotsu chashumen has a slightly greasy broth packed with flavor, and the slender in-house noodles have the requisite springy quality, the perfect accompaniment to three slithers of tender rolled-up chashu.

Additional branches: 10 branches across Bangkok

Bankara Ramen (Sukhumvit Soi 39)

The Manor, 32 Sukhumvit Soi 39, 02-622-5162/3. Open daily 11am-11pm.

From the dramatic *kanji* sign to the dark wooden windows, there's no doubting the restaurant's Japanese pedigree even from the outside. This ramen favorite, located on Sukhumvit Soi 39, is known for its fatty tonkotsu broth, served with perfectly al dente noodles and various forms of intensely flavorful slow-cooked chashu. A cholesterol attack, yes, but definitely worth trying. The Kakuni Bankara comes with three-day-braised pork belly. Delicious.

Additional branch: Siam Paragon



Ippudo Ramen



Ramen Kio

Ramen Kio

3/F, Rain Hill, 777 Sukhumvit Soi 47, 02-261-7414. BTS Phrom Phong. Open Mon-Sat 11am-11pm; Sun 11am-10:30pm.

Intense tonkotsu flavor does not need to be greasy, as Osakan Ramen Kio proves with its clean, tasty broth that retains a deep and porky profile. The popular Japanese chain has fully lived up to the hype of its debut a few years ago, and still packs in the crowds. This is ramen as an artform, from the al dente homemade noodles to the melt-in-your-mouth soy-sauce-simmered chashu.

Additional branch: Siam SQ1



Ippudo Ramen

Ramentei (Thaniya)

23/8-9 Soi Thaniya, Silom Rd., 02-234-8082. BTS Sala Daeng. Open daily 11am-midnight.

This bustling ramen shop can get rather wild, when office workers and Japanese salarymen descend for good-value lunch sets. In the evening, it's similarly packed, so this is not the place for a romantic dinner. However, it's perfect for anyone looking for an affordable, filling, delicious meal. One of the best katsu curries in Bangkok, thanks to a thick pork cutlet and rich sauce with big chunks of meat. They also do a mean bowl of ramen.

Additional branches: Surawongse, Sukhumvit 33, Sukhumvit 39, Sukhumvit 49

Ippudo Ramen

3/F, Central Embassy, Ploenchit Rd., 02-160-5672. BTS Phloen Chit. Open daily 10:30am-10pm.

Having spread his empire to more than 120 branches around the world, three-time ramen TV *Champion*-winning Chef Shigeme Kawahara finally made his long-awaited splash in Bangkok at Central Embassy with Ippudo Ramen. Famed for his Hakata-style tonkotsu ramen, Chef Shigeme aims to use the finest local ingredients for a rich broth bursting with intense pork flavor and umami goodness. Served with bouncy in-house ramen and his signature chashu, this is food heaven for Nippon noodle fanatics.

KTC PICK

Yamagoya Ramen (The Up Rama 3)

KTC PRIVILEGE

10% discount on food only

Today-Mar 31, 2015



This Japanese chain serves kyushu-style ramen, meaning noodles topped with an aromatic oil made from charred sesame seeds. The secret is a deliciously thick broth that rivals even the fattiest pork stews (with ten times more salt, too). Added to that succulent soup, the signature Yamagoya Ramen contains toothsome noodles, slices of fatty pork, hard-boiled eggs, chopped green onion, tender bamboo, seaweed and pickled ginger. Starters like gyoza, a plate of succulent dumplings that are pan-fried on one side, or crispy fried chunks of boneless chicken, are a perfect match for beer.

G/F, The Up Community Mall, 54 Phayakkhaphon Alley, Rama 3 Rd., 02-119-4595. Open daily 10:30am-midnight. BTS Chong Nonsi.

DUMPLINGS & DIM SUM



Din Tai Fung



Ting Tai Fu



Paradise Dynasty

Din Tai Fung

7/F, CentralWorld, Rama 1 Rd., 02-646-1282. BTS Chit Lom. Open daily 11am-10pm.

Started over 50 years ago as a cooking oil store in Taiwan, this global chain of restaurants specializes in *xiao long bao* (soup-filled steamed dumplings), *shao mai* and other dumplings. The honed menu, the general appeal of the product (who doesn't like dumplings?) and the quick-service model have made it an instant hit. Also try the dry noodles with pickled mustard and shredded pork and the noodle soup with vegetable pork wonton.

Additional branch: Central Embassy

Paradise Dynasty

4/F, Paragon, 991/1 Rama 1 Rd., 02-129-4411, 082-338-9999. Siam. Open daily 10am-10pm.

The Bangkok branch of this global Singaporean chain is not as swanky as its overseas sisters but remains a solid Chinese restaurant. The sweet-and-sour chicken, French beans in minced pork and jelly fish salad are just delicious. Recommended dishes also include the *xiao long bao* which come in eight flavors, homemade noodles with Szechuan-style beef, and pork dumpling with chili sauce. Prices are decent and service excellent.

KTC PRIVILEGE

For every payment made with KTC
10% on food with bills of B1,000 and over.
Today- Apr 30, 2015

Ting Tai Fu (Ramkhamhaeng)

166 Ramkhamhaeng Soi 14, 02-718-8586. Open daily 11am-9:30pm.

Ting Tai Fu does great Shang-hai-inspired comfort food. Other than traditional offerings like *ma poh* tofu and lion head meat balls, Ting Tai Fu makes its dim sum, buns and noodles fresh from scratch. If you love Chinese cuisine, and bear no shame in your enjoyment of greasy food, Ting Tai Fu is a wallet-friendly, epicurean heaven.

Additional branch: Pattanakarn Soi 50



Chef Pom



Chef Man

Chef Pom

622/69-70 Rama 3 Rd., 02-294-3998, 090-971-1193. Open daily 11:30am-2:30pm, 5-10:30pm.

Iron Chef Thanarak Chuto's riverside Chinese cuisine covers dim sum as well as dishes like Hokkaido scallop with garlic, Szechuan sauce and milk, drunken chicken with wasabi and jelly fish, and seared beef tenderloin with onion, kale and Hong Kong red wine sauce. Although Thai, Thanarak has been cooking Cantonese food for more than 30 years in places such as the Shanghai Mansion Hotel in Yaowarat. Take note: they do serve shark fin dishes.

Chef Man

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

Make your reservation early if you want a taste of what is some of the best dim sum in Bangkok. Excellent preparation, fresh ingredients and perfect timing make even the most basic shrimp dumplings exciting. Located in the Eastin Grand Sathorn Hotel, the atmosphere is fairly vibrant thanks to a large open kitchen where a small and frenzied army of cooks prepare the Cantonese dishes.

Additional branch: Soi Sarasin (Ratchadamri)

KTC PICK

Xin Tian Di (Crowne Plaza Bangkok Lumpini Park)

KTC PRIVILEGE

Come-3-pay-2 for all-you-can-eat lunch buffet.

Today-Jan 31, 2015



Xin Tian Di's food is blessed with fresh ingredients, subtle sauces and discreet twists. Service is excellent, with a brigade of wait staffs whisking menus, drinks and dishes back and forth. It's all done with a smile, extremely quickly and, in the captain's case, with a deep understanding of the menu. We recommend going for lunch. Apart from the delicious Peking duck and roasted suckling pigs, you'll be able to enjoy the freshly made dim sum.

22/F, Crowne Plaza Bangkok Lumpini Park, 952 Rama 4 Rd., 02-632-9000. Open daily 11:30 am-2:30pm, 6:00 pm- 10:30 pm. BTS Sala Daeng/ MRT Silom.



Rocket Coffeebar



Roast



Tribeca Restobar

Rocket Coffeebar

149 Sathorn Tai Soi 12, 02-635-0404.
BTS Chong Nonsi. Open daily 7am-11pm.

The Scandinavian-style café is a bright and tasty addition to the Sathorn neighborhood. The kitchen keeps things simple with items like omelets, a polenta roll, homemade granola or in-house gravlax on rye bread. The coffee is great, too, while they also serve 24-hour cold brewed tea and home-infused cocktails. Particularly popular for lunch, whether it's on weekdays or on the weekend, waiting for a table is to be expected.

Additional branch: Central Embassy

Roast

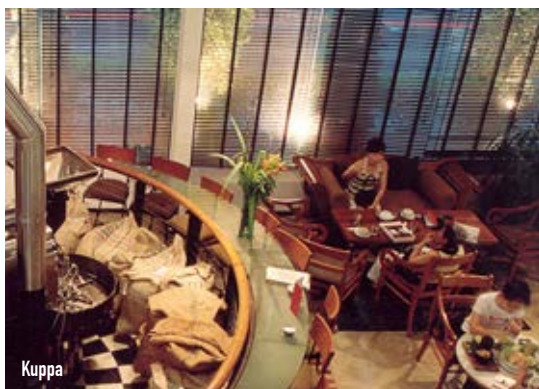
2/F, Seenspace, Thonglor Soi 13, 02-185-2865. Open Mon-Thu 10am-11pm; Fri-Sat 9am-11pm; Sun 9am-10pm.

Roast whips up excellent coffee from beans they roast themselves. Whether you opt for the French press or the drip coffee, the beans are expertly selected, with the owner often taking trips to source new and intriguing varieties. They even have a pairing menu for coffee and dessert, such as a cup of Brazil French press coffee served with a brownie. For something more substantial, come in for brunch dishes like eggs benedict or their famous burger.

Tribeca Restobar

Nihonmura Mall, Thonglor Soi 13, 02-712-9209. Open daily 9am-10pm.

This New York-inspired restaurant does brunch-friendly dishes and comforting basics (like pasta) in a stark yet cozy setting featuring brick and marble touches. The all-day brunch-themed menu consists of everything from eggs benedict with pancakes and the health-minded granola and yogurt parfait to its own version of the Reuben sandwich. Don't skip desserts, particularly the amazing flourless chocolate cake and New York cheesecake.



Chu

Room 204-206, 2/F, Exchange Tower, 388 Sukhumvit Rd., 02-663-4554. BTS Asoke. Open Mon-Fri 7:30am-9pm; Sat-Sun 8am-9pm.

Chu gets its name from its churros, a traditional Spanish fried dough. Order the creamy, velvety, dark hot chocolate—possibly the best in town. The darkest one, made with 75 percent cacao French baking chocolate (as opposed to cacao powder), is wonderfully complex, bitter and creamy. The polished service and a solid brunch menu make Chu a popular lunch destination, too.

Kuppa

39 Sukhumvit Soi 16, 02-663-0450. Open daily 10am-11pm.

Kuppa is better-known as a lunch venue—consistency is key when you're meeting with clients or fellow expat wives. The menu has changed very little over the years: home-style sandwiches served on cutting boards, salads in tall wooden bowls, soups, pizzas, pastas, tarted-up Thai favorites, solid desserts and under-appreciated coffee roasted on premises. Just add cool, polished cement and floor-to-ceiling windows, and you've got one chill spot to lounge on the weekends.

Additional branch: The Pride Asoke Towers

KTC PICK

Trader Vic's

KTC PRIVILEGE

Come-3-pay-2 for all-you-can-eat brunch buffet
Today-Jan 31, 2015



Known for its strong cocktails, the Polynesian inspired Trader Vic's is famous for its Pacific Rim cuisine in addition to a great selection of grilled meat and fish from the only Chinese wood-fired oven. A stunning view of the river is a bonus with their solid choice of foie gras, French oysters, salmon and sushi; and is a great way to feel on vacation without leaving Bangkok.

Anantara Bangkok Riverside Resort & Spa, 257/1-3 Charoenakorn Rd., 02-476-0022. Open daily 6pm-1am; Sun 11:30am-3pm.



Tohkai



Gyu Gyu Tei



King Kong by Nami

King Kong by Nami (Ekkamai)

582/23-24 Sukhumvit Soi 63 (Ekkamai), 02-391-5674. Open daily 11am-11pm.

One of the most popular all-you-can-eat yakinikus in Bangkok, King Kong offers local beef along with juicy pork, poultry and seafood at excellent value—hence the crowds. Eat your fatty beef with garlic fried rice, big prawns and the signature King Kong soup. Desserts and non-alcoholic drinks are included in the buffet.

Additional branches: Langsuan, Town in Town, Silom, and Mengjai

Gyu Gyu Tei (Thonglor)

Seenspace, Thonglor Soi 13, 02-185-2392. Open daily 4pm-midnight.

After spending his late 20s at Jojoen, one of Tokyo's ubiquitous yakiniku institutions, Rak Kriengkrai brings back his butchery expertise along with a great selection of marbled beef, sourced from reputable Japanese purveyors. Offerings at this wallet friendly Japanese barbecue include all-you-can-eat local beef, along with fresh salads. There are four branches around Bangkok, with the one at Seenspace ideally suited to some after-dinner bar-hopping.

Additional branches: Ratchada Soi 18, Bangna, Chaeng Wattana

KTC PRIVILEGE

For every payment made with KTC
5% discount on pork and beef items.

Today- Dec 31, 2014 (Applies to Bangna branch only)

Tohkai (Silom)

3/F, Thaniya Plaza, 62/17-18 Soi Thaniya, Silom Rd., 02 664 2880. BTS Sala Daeng. Open daily 11am-10pm.

Around for almost two decades, Tohkai is still going strong with its nine branches in Bangkok. Tohkai caters to both beef enthusiasts and the not-so-picky-but-very-famished. With both an all-you-can-eat and à-la-carte menu, you'll have to make an important choice: stuffing yourself with quality local marbled beef or sampling super high-end beef selections that range from wagyu to US prime cuts. Either way, prices remain very fair.

Additional branches: 12 branches across Thailand

KTC PRIVILEGE

For every payment made with KTC
10% for a-la-carte items only

Today- Dec 31, 2014



Yakiniku Bar



Rengaya

Yakiniku Bar

55, 53 Sukhumvit Rd., 02-259-5781. BTS Thong Lo. Open Mon-Fri 4-11:30pm, Sat-Sun noon-11pm.

A yakiniku spin-off from the popular shabu-shabu chain Akiyoshi, this Japanese barbecue also offers a tasty selection of marbled beef, both from wagyu and local breeds. Real meat lovers, do not hesitate to order the *jyo* tongue *shio*, thinly sliced salted beef tongue that is just perfect for barbecuing. To load up on some carbs, try the Ishi-yaki Bibimbap—the restaurant's take on the famous Korean dish.

Rengaya

2/F, Thaniya Plaza, Silom Rd., 02-231-2140. BTS Sala Daeng. Open daily 11:30am-2pm, 5:30-10pm.

Standing in the Japanese-friendly and very much golf-obsessed Thaniya Plaza, Rengaya is a lot more exciting than it looks. This yakiniku restaurant's tasty yet affordable lunch sets, available from 12-2pm, come with sweet, umami-fueled marinated beef loin, karubi, pork and seafood for you to grill. Accompaniments of rice, miso soup, salad, kimchi, tea or coffee and fruits are included. Evening prices (à la carte) are reasonable, too.

KTC PICK

Uchi Yakiniku

KTC PRIVILEGE

10% discount on à la carte menu only.

Today-Apr 30, 2015



Beef-loving gourmands with style should appreciate this Osaka-influenced yakiniku: cool, modern setting, hip neighborhood and an all-you-can-eat format that lets you can stuff yourself for two-and-a-half hours with fresh beefy goodness at a very decent price. There's also fresh seafood.

52/1 Ari Soi 4, Paholyothin Soi 7, 02-619-5330. Open daily Mon-Fri 11am-2pm; 4-11pm, Sat-Sun 11am-11pm. BTS Ari.

Dining Essentials



MoMo Café

Revamped with a refreshing yet earthy ambiance, Courtyard by Marriott's signature eatery MoMo Café has trimmed down its menu to cover classics such as salmon fillet steak and Australian lamb rack. There are also locally-inspired dishes such as the yum salmon as well as a refreshed Italian wine list. If you're looking for somewhere to relax after a marathon shopping spree in the Ratchaprasong district, then MoMo Café is an excellent bet.

Courtyard by Marriott Bangkok, 155/1 Mahatlek Luang Soi 1, Ratchadamri Rd. 02-690-1888. Open daily 6-1am



Great Kebab Factory

Contemporary and comfortable, The Great Kabab Factory puts the emphasis squarely on its food and quality service. With both all-you-can-eat and à-la-carte formats, you can snack on a few kebabs before moving on to the hearty mains such as *daal*, biryani and curry. Kebab dishes include *galauti* and lamb *burrah*, as well as tandoori broccoli for vegetarians—cooked with the exact same spices you would find in this restaurant's other international branches. With 450 different kebabs on offer, one visit is never enough.

L/F, Majestic Grande Hotel, Sukhumvit Soi 2. 02-262-2999. Open daily 6-11pm.



Wine Republic

Wine Republic Bar & Bistro is a hot spot among hip Thonglorites. It offers a wonderfully relaxing atmosphere along with an al fresco area. The rustic décor and big wooden tables are perfectly matched with the Italian flavors of their extensive menu, itself accompanied by over 170 labels of wine. Imported beer lovers are not left out, with great brews available both in bottles and on tap.

137 Thonglor Soi 10. 02-714-7599. Open Sun-Thu 5:30pm-1am, Fri-Sat 5:30pm-1:30am.



Breizh Crepes

It took forever for Bangkok to finally get a proper French crepes place, a regional specialty that originates from Brittany. Breizh Crepes are really sticking to tradition, using real buckwheat flour in their savory crepes. That doesn't mean they shy away from local ingredients, such as in the tasty fusion Tuk-Tuk (lamb merguez, tomatoes, eggs and emmental cheese). Also, do not miss the sweet crepes—flavorsome without being too sweet.

459/59 Suanplu soi 8. 02-679-3393. Open daily 11am-11pm

Dining Essentials



Seafood Market & Restaurant

Interactive and fun, Seafood Market & Restaurant operates like a market, letting customers pick their own live dinner. After paying for your selection, you can choose your desired cooking and preparation methods, and the rest is all done by a big team of experienced chefs. VIP rooms and ballrooms are also available to meet various requirements.

89, Sukhumvit Soi 24 (Kasame). 022612071-5.
Open daily 11:30am-11:30pm

Buddhi Belly (CentralWorld)

Buddhi Belly's premium frozen yogurt has just the right balance between sweetness and acidity—a refreshing treat with just a hint of nuttiness. The menu offers over 20 toppings from tropical fruits and nuts (like mangoes and shaved almonds) to sweeter delights like fudge and sprinkles. Look out for cyclical special flavor offerings such as strawberry and banana tiramisu.

7/F, CentralWorld, 999/1 Rama 1. 02-610-9784.
Open daily 10am-9:30pm.



Maverick

Maverick is a sexy French restaurant in the heart of Bangkok. Its chef, who has previous experience with the Michelin-star Pourcelet Brothers, whips up delicious, progressive cuisine such as a crab cannelloni on an apple structure with avocado espuma or New Zealand lamb saddle with potato confit and eggplant marmalade. The décor is sophisticated and warm, with the open kitchen lending a casual and energetic touch.

G/F, Ocean Tower II Ground Floor, Asoke [Sukhumvit Soi 21]
Soi 3 [end of Sukhumvit Soi 19]. 02-665-2772.
Open Mon-Sat 5pm-midnight.

Abbot

After the closure of Bed Supperclub, sister company Bed Lifestyle will return with a new restaurant-slash-bar, Abbot, in January 2015. Named after Abbot Kinney Boulevard, a charming bohemian neighborhood in Venice Beach, California, it will comprise a casual bar area with live music on the ground floor, and a more upscale dining venue on the mezzanine. Chef Rene Michelena, once named Best New Chef by Food and Wine Magazine (USA), will combine Californian and Asian cuisines focusing on local seasonal produce prepared with modernist techniques.

Sukhumvit Soi 31. Opening January 2015

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Email: reservation@seafood.co.th

www.seafood.co.th

ABBOT

restaurant & bar

Award winning Chef Rene Michelena invites you to experience the unique flavors of authentic Californian cooking. Enjoy inspiring farm-fresh creations by the Food & Wine Magazine (USA) Top Ten Chef of the Year and James Beard Finalist

Opens January 2015

Abbot Restaurant & Bar, 253/2 Sukhumvit Soi 31 Bangkok 10110
Tel 02 258 6250  facebook.com/AbbotRnB | www.AbbotRnB.com

BUZZ |