

# Holiday Time

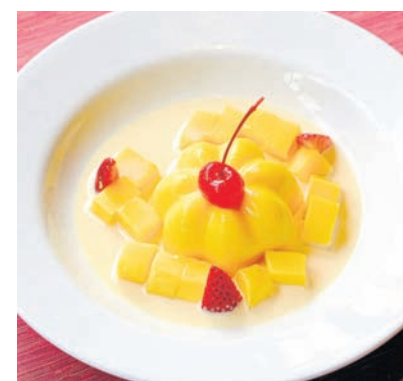
Bangkok Post

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MONDAY, DECEMBER 4, 2017

## A culinary journey at Silk Road

A Chinese restaurant at The Athenee Hotel offers the very best of Cantonese cuisine



### Dine & Wine

DANIEL T. CROSS

Any minute now you might find yourself keeping an eye out for a latter-day incarnation of Marco Polo or some other intrepid connoisseur of oriental culinary delights dropping by for some Cantonese delicacies.

Silk Road at The Athenee Hotel, a Luxury Collection Hotel, Bangkok, on Wireless Road may just have that curious reverie-inducing effect. The restaurant, you see, can spring surprises on you by putting you in a flighty state of mind.

Enscenced on the third floor of the upmarket hotel, Silk Road boasts a modern, appropriately Chinese décor in the Shang-hainese style. Silky greens, full-blooded reds and lambent golds dominate based on the old Chinese belief that these colours promote good health and good luck.

Decorating walls are classical Chinese calligraphy and framed charcoal drawings of intricately costumed ladies, debonair gentlemen and bewhiskered factotums from the Middle Kingdom. Artful penumbra lends the eatery just the right touch of mystique.

Then again, presumably most people don't come here to admire the décor; they come here for the food. And as well they should. Silk Road awaits them with a veritable cornucopia of Cantonese specialties: a seemingly endless variety of tasty dim sum dishes, mouth-watering double-boiled soups, succulent spring rolls and delectable Peking duck pancakes.

You will look for traditional Chinese shark fin soup in vain, though. The restaurant no longer serves it out of environmental considerations — which is just as well.

With all the gastronomic delights of Cantonese cuisine on offer, you may wind up experiencing a titillating gastronomic overload that urges you to order more and more and some more. Loosening your belt repeatedly might well be necessary during lunch or dinner.

Chef Cheng Kam Sing and his team of 13 cooks busy themselves in the kitchen, painstakingly producing dishes with loving care from the finest and freshest ingredients. A native of Guangdong Province in China, Chef Kam honed his culinary skills first at his father's knee then under several celebrated chefs in Hong Kong before relocating to Bangkok, where he has worked at The Athenee Hotel, formerly known as Plaza Athenee Bangkok, for the past 17 years.

It is here that the Chinese chef, an amiable man with a tight-lipped Mona Lisa smile, has earned himself plaudits and plenty of loyal customers among the crème de la crème of Thai society. Kam has hosted and done catering for some of Thailand's most illustrious figures, including members of the country's royal family.

But you don't have to be rich or famous to be treated well at Silk Road. "Each guest is important for us," Chef Kam stresses. "We want them to keep coming back."



Cultivating a discriminating clientele of gourmets and attracting return customers entails more than just setting high standards and keeping them. It also entails always trying to do better. "We can't stay still," the chef says. We always have to improve."

The Bangkok-based chef follows culinary trends in Hong Kong closely and may decide to emulate some of them by tweaking a dish a bit here, adding to another dish a bit there, while always staying true to the essence of traditions. "Making delicious dishes is a daily challenge but it's an achievement too," Chef Kam observes. "We have to impress each dinner with every dish."

He especially prides himself on his double-boiled sliced whelk with Chinese black mushrooms in consommé soup. He

also recommends his trademark fried rice, which he has himself conceived with a delicious blend of salted fish, dried scallops, dried shrimps, diced Hong Kong kale and scrambled eggs.

All dishes arrive with optional seasonings, but the chef had rather you did not use them much. "I prefer customers not to use seasonings with some of the dishes, especially the soups, so that they can better appreciate their intended flavours," Kam explains.

Point taken. A good thing, too, it turns out. The stir-fried prawns with Beijing sauce are sublime. The deep-fried crab claws wrapped in vermicelli are delectable. The steamed minced pork with Chinese wolfberry is a pleasant surprise.

While you pick and choose from such

fine fares, you can slurp away contentedly from small bowls of thick soup with bamboo pith, dried scallops and egg white or brown soup with Taiwanese bamboo abalone. You can also go all out on the dim sum in true gourmand style by ordering them à la carte or else opting for one of three set menus (for 750 baht each).

By the time desserts arrive in the form of rice dumplings with roasted black sesame filling served with piping-hot ginger soup, you'll be blissfully satiated.

Marco Polo, eat your heart out.

**THE ATHENEH HOTEL,**  
A Luxury Collection Hotel, Bangkok,  
Silk Road, Floor 3., 61 Wireless Road.  
Tel. 02 650 8800.  
[www.theatheneehotel.com](http://www.theatheneehotel.com).

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## CELEBRATE BRILLIANTLY

INDULGE IN THE FINEST FESTIVE DELIGHTS AND INTERNATIONAL FAVORITES AT GOJI KITCHEN + BAR THIS CHRISTMAS!

Featuring all the traditional trimmings; lamb rack, prime ribs, honey glazed ham and roasted turkey. Festive desserts including Yule log, ginger bread and Christmas beverages will also be available. Enjoy the merriest of times with fun festive activities at Goji Kitchen + Bar. It is the season to indulge, after all!

Sunday 24<sup>th</sup> December

CHRISTMAS EVE BRUNCH

11.45 - 14.30 hrs  
THB 1,800++ per person

CHRISTMAS EVE DINNER

18.00 - 22.00 hrs  
THB 2,200++ per person

Monday 25<sup>th</sup> December

CHRISTMAS DAY BRUNCH

11.45 - 14.30 hrs  
THB 2,200++ per person

CHRISTMAS DAY DINNER

18.00 - 22.00 hrs  
THB 1,800++ per person

For more information and reservations, please call +66 (0) 2 059 5999 or email [restaurant-reservations.bkkqp@marriotthotels.com](mailto:restaurant-reservations.bkkqp@marriotthotels.com)



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**MARRIOTT MARQUIS**  
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# A Tale of Tranquility

Reclaiming a sense of calm and balance in a tranquil spot, at The Okura Prestige Bangkok Hotel, is a must before the holiday season swings into motion...

## Health & Beauty

NIKKI BUSUTTLI

**B**angkok life can get quite hectic, with all of its bustle and activity, not to mention the stress of work, taking care of kids or sitting in exhausting traffic after long journeys from out of town. A guaranteed idyllic and tranquil spot, above all of the irresistible craziness of everyday urban life, where balance in the mind, body and soul can be restored, is The Okura Prestige Bangkok Hotel. The Okura Spa sits up on the hotel's 25th floor and provides guests with therapeutic relief.

Forever in tune with the season, The Okura Spa is currently offering a relaxing and aptly named, two-hour treatment called 'Tranquility Within' until the end of the year. This treatment includes a body scrub and body massage. "We take inspiration from the seasons in Japan for our promotions, and choose ingredients and products that reflect the feeling and provide the benefits we wish for our clients," explains Spa Operations Manager Ms. Duangkamol Thuaitongkham.

Autumn in Japan is when the leaves are changing colour and falling. The old leaves need to be shed, to make room for the new ones in the next season. The 'koyo' or maple leaf turns a wonderful orange tone, so Ms. Duangkamol chose an orange cream scrub, to both remove dead skin cells and moisturize simultaneously. To provide the scent and feeling of autumn to winter, she custom-selected an orange and clove essential oil blend, from the Haarn range, for intense well-being and warming relaxation. "It is our pleasure to help give flight to our clients' worries, so they can fly away," says Ms. Duangkamol, with a comforting and reassuring smile.

This all begins on arrival at The Okura Spa. Should you have time to arrive ahead of your appointment, you can make use of the gym and pool, at your leisure. Once welcomed into the spa, you are greeted with caring smiles and a carafe of ice-cold butterfly pea drink, with a butterfly pea ice cube and a cold towel. The entire scene is set for relaxation, and you are about to play the starring role.

If you are lucky enough to have K. Yaa as your therapist, her charm and English language skills are impeccable. Her two-decades of spa therapist skills are clear to see, and she's been at home in The Okura Spa for the last eight months. You are guided through the necessary preparation flawlessly, and invited to take your place on the heated bed.



Before you know it the rich orange cream scrub is sliding between your toes and fingers filling the air with a warm, zesty scent, instantly elevating your mood and gently accomplishing its full-body task. After half an hour your entire body has been relieved of its dead skin cells and you're in a power shower ensuring it's the last you see of them. Buffed and sloughed you retake your face-down position for 90 minutes of expert, top-to-toe aroma massage. The pace induces ultimate relaxation.

The tranquility within that they reference at The Okura Spa instantly begins to surface, with every long meaningful stroke, coupled with the orange and clove oils. The

effect is of stress-relief, muscular ease and awakening of the senses. The treatment leaves you altogether reenergized. Apparently, clove oil was used in ancient Chinese and Indian cultures, due to its antibacterial properties, and has also been used in other civilisations around the world, to treat such ailments as asthma, headaches and stress. Orange and clove oils have vitamins, such as A and C, and minerals, including potassium, sodium and calcium, aplenty too.

The fragrance alone is enough to ensure you an all-encompassing sense of well-being, but K. Yaa's skilled hands and thoughtful demeanour leave nothing to chance. Once back in the attire you arrived in, you

are led, once again, towards into the spa waiting area, where a hot tea of choice, either ginger or bael fruit, and an assortment of dried papaya, pineapple and the like await. At your own pace, you regain thoughts of the world outside, before you make your way back to reality, albeit a tad reluctantly.

Tranquility Within is available until 31st December 2017, priced at Baht 4,200++ (tax and service charge to be added). From 1st January 2018, spa lovers can expect a brand-new seasonal experience, which will be the 'Smoothie Retreat'. A strawberry scrub and a massage with oils from the tsubaki, or camellia, flower, which

blossoms in wintertime in Japan, will make for a fruity and floral one and a half-hour treatment, to replenish and pamper the skin and soul.

The Okura Spa is open from 10am to 10pm daily, on the 25th floor of The Okura Prestige Bangkok. Conveniently accessible, the hotel has a direct skybridge link from the BTS Skytrain station Ploenchit, into the Park Ventures Ecoplex building, where the hotel is located. Furthermore, guests can reach the hotel by car, as onsite parking and valet services are available at the entrance on Wireless Road.

Of interest to all residents of Thailand, The Okura Spa offers a spa membership,

which includes unlimited use of their 24-hour fitness centre and the cantilevered, infinity-style pool with a view. Full membership programme details can be discovered and are explained in depth by calling 02-687-9090, and full hotel and spa information can be found at [www.okura-bangkok.com](http://www.okura-bangkok.com).

Advance reservations are highly advisable at this popular city retreat. Bookings for The Okura Spa can be made on 02 687 9000 or by emailing [spa@okurabangkok.com](mailto:spa@okurabangkok.com).

**THE OKURA PRESTIGE**  
Park Ventures Ecoplex  
57 Wireless Road, Bangkok.

## Festive Celebration



## Bangkok Baking Company Christmas & New Year hampers 2017

**B**ringing back its luxury festive hampers, in time for the upcoming festive season.

Presented in a limited edition luxury picnic basket, BBCo's hamper is filled with an assortment of sweet and savoury traditional goodies such as Christmas fruit cake, almond cookie, fentimans, macaron, Christmas ginger cookie as well as plenty of other goodies making this the perfect gift for business associates or loved ones.

BBCo's hampers proved to be very popular with customers last year and sold out almost instantly. Don't miss out this festive, you can pre-order yours at Bangkok Baking Company. There are three different hampers can choose from;

**Sweet Delight** (Baht 2,999 net.)  
Almond Cookie (S), Fentimans (125 ml.), Macadamia Cookie (S), Chocolate Candy Fruit Cake (Square), Macaron (8 PCS.), Ronnefeldt Tea Box.

**Artisan Glee** (Baht 3,999 net.)  
Almond Cookie (M), Fruit cake (Square), Cheese Stick Chocolate Candy, Christmas Cookie (Red Bag), Christmas ginger

tree, Macaron (8PCS.), Ronnefeldt Tea (Can), Fentimans (275 ml.).

**The JW's Festive** (Baht 5,999 net.)  
Almond Cookie (M), Macadamia Cookie (M), Fruit cake (1 lb.), Cheese Stick Natural Honey, Ronnefeldt Tea (Can), Assorted Christmas Ginger Cookie (Jar), Macaron (12PCS.), Christmas Cookie (Brown box), Stollen (L), Christmas Ginger Cookie (Bag), Fentimans (275 ml.).

Christmas is a magical time of year when family and friends come together to celebrate and indulge. BBCo's luxurious hampers are filled to the brim with the crème de la crème of BBCo's hamper collections and are the perfect gift.

Pre-order yours now, call 02 656 7700 ext. 4170.

Discover the latest promotions and varied choice treats on our Social Media, Facebook: [www.facebook.com/JWMarriottBKK](http://www.facebook.com/JWMarriottBKK), Instagram: [jwmarriottbkk](https://www.instagram.com/jwmarriottbkk), LINE's official account: [@jwmarriottbkk](https://www.line.me/jwmarriottbkk) simply log on to <http://jwmarriottbangkok.com/jwfestive2017/>.



## Festive Celebration

## Festive afternoon tea indulgence at The St. Regis Bangkok

The St. Regis Bangkok presents its annual festive afternoon tea, from 1st December 2017. This unique treat for two or more is available everyday throughout the season, in the St. Regis Bar and in The Lounge.

**T**hroughout the holiday season, The St. Regis Bangkok invites festive indulgence seekers to visit The St. Regis Bar or The Lounge everyday, from 1st December 2017 to 1st January 2018, for a festive afternoon tea for two. With friends, loved ones and colleagues, spend quality time together and enjoy festively themed traditional treats, in unique and delightful bites. The St. Regis Bangkok festive afternoon tea is available from 2.00pm to 5.00pm daily.

The seasonal favourites include open Christmas sandwiches, smoked salmon quiche, sweet and savoury pies, scones, cupcakes, Christmas puddings, fruitcake, stollen, chocolate yule log, eggnog tarts and much more.

The St. Regis Bangkok Festive Afternoon Tea Set for two people costs Baht 2,000++, complete with two glasses of festive cocktail, and a selection of tea and coffee. To upgrade the experience and a little festive fizz, at Baht 2,500++, the festive afternoon tea set includes a bottle of mini Moët, and a selection of tea and coffee.

**THE ST. REGIS BANGKOK**  
159 Rajadamri Road.  
Connect with The St. Regis Bangkok on Facebook, Instagram and Twitter.  
Tel. 02 207 7777.  
Email: [fb.bangkok@stregis.com](mailto:fb.bangkok@stregis.com).  
[www.stregisbangkok.com](http://www.stregisbangkok.com).





# Festive Shopping

## SIAM PIWAT unveils year-end drive

Major retailer aims to consolidate its position as 'thought-leader' in the retail market



**S**iam Piwat Co Ltd. has revealed new business strategies for the festive season and next year.

The owner and operator of Siam Paragon, Siam Center, and Siam Discovery aims to incorporate its "novel experiences that meet the customers' needs" throughout its operations.

"We have invested in new businesses, especially in the retail sector, and introduced new ideas to enhance the performance of the retailers and our business allies, so that we can always offer fresh and exciting experiences," said Mayuree Chaipromprasith, Siam Piwat's senior executive vice president.

"We understand that the life cycle of the retail business has been shortened considerably: some product categories/brands achieve huge popularity for only a limited period of time. Consumers continuously search for newness and the rise of e-commerce and online shopping exacerbate the situation."

Siam Piwat takes all dimensions and details into consideration in developing every project, she added.

All the projects that have been developed over the past three years follow four key strategic goals to ensure long-term success:

- To innovate and stay ahead of others.
- Being customer-centric.
- The Creation of Shared Values.
- Building Partnerships.

"Creating innovations and offering different, exhilarating experiences is always the goal. Each project has its own unique modern lifestyle concept that puts it in a class of its own. In each case, they are the first of their kind in Thailand, or even the world.

"Technology has brought dramatic change in consumer behaviour, most notably higher competition as a result of fast connectivity and accessibility. Long-term consumer behaviour has become much more difficult to predict."

In response, Siam Piwat is prepared for rapid change thanks to cultivating a deep understanding of consumer behavior and needs.

"Now our goal is to not only create brand value for our own lines of business but for our tenants and partners. It means revolutionizing our marketing plan but we are prepared to do that."

Transforming "shared values" into "commercial values" is taken as key to successful brand management, "hence the utmost importance of nurturing bonds and loyalty among customers by being totally relevant to their fast-changing everyday lives."

Meanwhile, Siam Piwat is splashing 400 million baht on its year-end "Siam The Great Celebration" campaign which continues till January 15, 2018.

Besides offering exclusive products and services combined with terrific bargains, the campaign features world-class events never before held in Thailand.



## Festive Celebration

### Festive Hampers at The Okura Prestige Bangkok

**T**his festive seasons at The Okura Prestige Bangkok, we invite you, your family and friends to experience the joys of giving with one of our gourmet festive hampers. Choose from three unique hampers packed with traditional Christmas favourites and a touch of Japanese inspiration. The beautiful custom-made packages are filled with treats such as Okura signature macarons, Christmas stollen, sake, ily coffee, chocolates, Prosecco and more.

Hampers are available at La Patisserie from 15 November 2017 - 15 January 2018 on weekdays from 7 am - 7 pm (pick up on weekends on request).

**THE OKURA PRESTIGE BANGKOK**  
Park Ventures Ecoplex,  
57 Wireless Road, Bangkok.  
Tel. 02 687 9000.  
Email: [lapatisserie@okurabangkok.com](mailto:lapatisserie@okurabangkok.com).

The three exquisite hampers are Okurimono - A Taste of Okura, Baht 2,900, Hoseki - A Sparkling Japanese Christmas, Baht 4,900 and Takara - Okura Christmas Treasure, Baht 7,900.

We offer a complimentary delivery service for Sukhumvit, Silom and Sathorn roads for orders of 20 hampers or more.



### Health & Beauty

## Celebrate with a Silky Skin Spa Package

**S**pa Cenvaree, Centara Grand at Central Plaza Ladprao Bangkok, invites you to pamper your skin healthy and hydrated with our luxurious body spa treatment "Silky Skin Spa Package" blended with rice milk and Riceberry only at Spa Cenvaree at Centara Grand at Central Plaza Ladprao Bangkok. This special spa treatment is created by Ms. Natruja Aramsri, Spa Manager of the hotel. Used in exclusive spa treatments and massage therapies, its organic ingredients will provide a healthy complexion and leave your skin silky-smooth.

The deluxe spa treatment, the two-hour "Silky Skin Spa Package" comprises an 80-minute silky milky body massage; 10-minute nourishing rice milk body mist and a 30-minute skin renewal with Riceberry cream scrub.

This total-immersion spa experience is available from now until 31st January 2018 and is priced at Baht 2,850++.

You will also be able to recreate the experience at home with the gift of a complimentary 1 bottle of Heavenly Vanilla Shea Butter Body Lotion (value Baht 495).

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



**SPA CENVAREE** Centara Grand at Central Plaza Ladprao Bangkok. 1695 Phaholyothin Road. Tel. 02 541-1234 ext. 4292 and 4567. Email: [spacenvareecg@chr.co.th](mailto:spacenvareecg@chr.co.th).

# A NIGHT OF ALL STARS

## NEW YEAR'S EVE

<p><b>VERTIGO</b> 7-COURSE DEGUSTATION MENU inclusive of a welcome glass of champagne THB 23,900 <i>(Children under 12 years of age are not allowed)</i></p> <hr/> <p><b>VERTIGO TOO</b> 5-COURSE SET DINNER THB 6,800 5-COURSE SET DINNER WITH UNLIMITED BEVERAGE PACKAGE THB 9,700 UNLIMITED BEVERAGE PACKAGE THB 3,200 <i>(Children under 20 years of age are not allowed from 10.30pm onward)</i></p> <hr/> <p><b>BAI YUN</b> 7-COURSE SET DINNER* THB 5,600</p> <hr/> <p><b>TAIHEI</b> JAPANESE SET DINNER* THB 4,300</p>	<p><b>SAFFRON</b> 5-COURSE THAI SET DINNER* THB 6,800 5-COURSE THAI SET DINNER WITH PAIRED WINES* THB 8,600</p> <hr/> <p><b>SAFFRON SKY GARDEN</b> UNLIMITED BEVERAGE PACKAGE THB 4,900 <i>(Children under 20 years of age are not allowed)</i></p> <hr/> <p><b>ROMSAI</b> NEW YEAR'S EVE BUFFET* THB 3,900 <i>(Children aged 4-11 pay only 50%)</i></p> <hr/> <p><b>APSARA</b> ROYAL THAI SET DINNER THB 7,800</p>
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\* Special countdown entry fee to Vertigo TOO THB 2,900 or THB 3,900 for Saffron Sky Garden (unlimited beverage package)

**Remark**  
• Prices are in Thai Baht, per person, inclusive of service charge and government tax  
• Dress Code applies; more details will be provided upon confirming your reservation

**BANYAN TREE**  
BANGKOK

For more information and reservations, call +66 2 679 1200 or email to [festive-bangkok@banyantree.com](mailto:festive-bangkok@banyantree.com)





# Hampers full of festive treats

Festive Celebration

At Le Meridien Bangkok



## Holiday Time Fun QUIZ

Bangkok Post

### 2017 Holiday Time Prizes

**Grand Prize**

**THAI Airways International**  
Return Ticket to Vienna  
2 Economy Class Return Tickets  
Value B150,000

**2nd Prize**

**Beko**  
French Door Refrigerator  
27.5 Q, Value B109,990  
and Waschmaschine WMY  
10.55kg, Value B37,990

**3rd Prize**

**Zwilling**  
Demeyere John Pawson Set  
4 pcs, Knives Block Zwilling  
Select RED, and Passion  
Cookware Set, Value B84,800

**Special Prize**

**Celes Beachfront Resort Samui**  
Package 3 days 2 nights in  
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of Breakfast for 2 Value B75,000

Weekly Prizes: Week 1	Weekly Prizes: Week 2	Weekly Prizes: Week 3	Weekly Prizes: Week 4
<p><b>Well Hotel Bangkok Sukhumvit 20</b> A two-night stay for 2 in Executive Suite including breakfast Value B25,658</p> <p><b>Royal Cliff Hotel</b> 1 night for 2 on Mini Suite View Plus including breakfast Value B23,000</p> <p><b>X2 Kui Buri Resort</b> 1 night for 2 in Deluxe pool villa with breakfast and 15% discount on F&amp;B and Spa Value B17,500</p> <p><b>Calvin Klein whirl watch</b> Calvin Klein whirl watch Value B11,500</p> <p><b>Mode Sathorn Hotel</b> Voucher at The Roof@38th bar Value B2,000</p> <p><b>Westin Grande Sukhumvit</b> Voucher for Seafood &amp; Grill Dinner Buffet for 2 Value B3,998</p> <p><b>Bangkok Marriott Marquis Queen's Park Hotel</b> Voucher for Sunday Brunch for 2 Value B2,826</p> <p><b>Pathumwan Princess Hotel</b> Voucher for dinner at Citi Bistro Restaurant Voucher for 2 Value B2,780</p> <p><b>Amara Hotel Bangkok Hotel</b> Voucher for dinner, Weekday Value B2,500</p> <p><b>Ramada Plaza Bangkok Menam Riverside</b> Voucher Buffet Dinner for 2 at The Terrace@72 Restaurant Value B3,294</p> <p><b>Wonderful Pearl Cruise</b> 2 tickets of Wonderful Pearl Dinner Cruise Value B4,000</p> <p><b>Amari Watergate Bangkok</b> Cash voucher at Cafe Claire Value B5,000</p> <p><b>Jim Thompson</b> Cushion cover set (4 cushion covers per set) Value B4,800</p> <p><b>Eastin Grand Sathorn Bangkok</b> Grand Weekend Dinner Buffet at the Glass house Value B3,600</p> <p><b>Radisson Blu Bangkok</b> Dinner Buffet at Twenty-Seven Bites for 2 Value B2,400</p> <p><b>DusitD2 Khao Yai</b> 1 night for 2, not included breakfast Value B2,800</p>	<p><b>Costa Well Resort Pattaya</b> A two-night stay in Deluxe Oceanview Jacuzzi with breakfast for 2, Value B20,810</p> <p><b>X2 River Kwai Resort</b> 1 Night in X Float Cabin (Room with breakfast) Value B17,500</p> <p><b>Centra BY Centara Maris Resort Jomtien</b> 1 night stay in Superior room included breakfast for 2, voucher Cense by SPA Cenvaree for Cense Aromatique 60 minutes and BBQ Seafood Buffet Dinner 2 person excluded beverage for 2 Value at B14,759</p> <p><b>W hotel</b> Voucher for Journey Tasting Menu at The Dining Room for two Value B7,600</p> <p><b>Radisson Blu Hua Hin</b> 1 night stay in Superior Room including breakfast for two Value B8,800</p> <p><b>Ramada Plaza Bangkok Menam Riverside</b> Voucher Buffet Dinner for 2 at The Terrace@72 Restaurant Value B3,294</p> <p><b>Amara Hotel Bangkok</b> Voucher for dinner, weekday Value B2,500</p> <p><b>Wonderful Pearl Cruise</b> 2 tickets of Wonderful Pearl Dinner Cruise Value B4,000</p> <p><b>Amari Watergate Bangkok</b> Cash voucher at Cafe Claire Value B5,000</p> <p><b>Jim Thompson</b> Cushion cover set (4 cushion covers per set) Value B4,800</p> <p><b>Eastin Grand Sathorn Bangkok</b> Grand Weekend Dinner Buffet at the Glass house Value B3,600</p> <p><b>Radisson Blu Bangkok</b> Dinner Buffet at Twenty-Seven Bites for 2 Value B2,400</p> <p><b>DusitD2 Khao Yai</b> 1 night for 2, not included breakfast Value B2,800</p>	<p><b>Celes Beachfront Resort</b> 2 nights for 2 in Deluxe Botanical including breakfast, Value B26,000</p> <p><b>Cape Dara Pattaya</b> 1 Deluxe Room, 1 inclusive offer breakfast for 2 Value B20,000</p> <p><b>Atta Lakeside Resort Suite, Khao Yai</b> 1 night for 2 in One Bedroom Suite including breakfast Value B19,500</p> <p><b>Aleenta Phuket</b> Grand Deluxe Pool Villa, 1 night Value B17,500</p> <p><b>Hua Hin Marriott Resort and Spa</b> 1 night for 2 in Superior including ABF Value B16,500</p> <p><b>W Hotel</b> Voucher for 90-min AWAY Spa treatment Value B9,200</p> <p><b>The Okura Prestige Bangkok</b> Sunday Brunch voucher for 2 persons at Up &amp; Above restaurant Value B5,600</p> <p><b>Amari Watergate Bangkok</b> Sunday Brunch at Amaya Food Gallery Value B6,300</p> <p><b>Ramada Plaza Bangkok Menam Riverside</b> Voucher Buffet Dinner for 2 at The Terrace@72 Restaurant Value B3,294</p> <p><b>Mode Sathorn</b> 1 night for 2 in Deluxe Mode including breakfast Value B8,500</p> <p><b>Wonderful Pearl Cruise</b> 2 tickets of Wonderful Pearl Dinner Cruise Value B4,000</p> <p><b>The Rembrandt Hotel Bangkok</b> 1 voucher of el-brunch from Mexicano Value B1,600</p> <p><b>AVANI Riverside Bangkok Hotel</b> Saturday Seafood Dinner voucher for 2 persons at Skyline Value B2,400</p> <p><b>Radisson Blu Bangkok</b> Voucher for Dim Sum All You Can Eat for 2, Value B2,000</p>	<p><b>Akyra Manor Chiang Mai</b> 1 night for 2 in Deluxe Suite Value B25,000</p> <p><b>Phuket Marriott Resort and Spa, Nai Yang Beach</b> 2 night for 2 in Deluxe Garden View including ABF and round trip airport transfer Value B9,509</p> <p><b>Sofitel Bangkok Sukhumvit</b> 1 night for 2 at the Luxury Room including breakfast Value B17,655</p> <p><b>Kirimaya Golf Resort and Spa Plantation View Room</b> 1 night stay in Plantation View Room including ABF Value B18,000</p> <p><b>Mode Sathorn Hotel</b> 1 night for 2 in Deluxe Mode and voucher of "Pure So Swift Massage 60 minutes" at Borisud Pure Spa Value B10,500</p> <p><b>Akyra Beach Club Phuket</b> 1 night for 2 in Deluxe Suite Value B7,200</p> <p><b>Oriental Residence Bangkok</b> Cash voucher at Cafe Claire Value B5,000</p> <p><b>Centara Grand at Central Ladprao</b> Voucher of F&amp;B all restaurant Value B5,000</p> <p><b>Aleenta Hua Hin</b> 1 night for 2 in Ocean View Residence Value B9,000</p> <p><b>Ramada Plaza Bangkok Menam Riverside</b> Voucher Buffet Dinner for 2 at The Terrace@72 Restaurant Value B3,294</p> <p><b>Pathumwan Princess Hotel</b> Dinner voucher at Citi Bistro Restaurant for 2 Value B2,780</p> <p><b>HARNN</b> The Jasmine Divine Lotus Set Value B3,580</p> <p><b>White Sand Beach Residences &amp; Pool Villa Pattaya</b> 1 night Executive Two Bedroom Value B15,000</p> <p><b>Beko</b> Dry iron SPM 7128P Value B3,990 and vacuum cleaner BKS B1,890</p>

Indulge the spirit of the festive season with inspiring hampers + goodies for your loved ones.

Highlights include LM Gourmet Hamper, Afternoon Tea Set, and I-Jud Chocolate Dome + Cookies created by Wasinburee Supanichvoraparch, a talented artist from Ratchaburi, inspired by an iconic sculpture of a playful dog at the entrance of Le Meridien Bangkok.

LM Gourmet Hamper (Baht 4,500 net) including Picnic Ham with Mustard + Pear in Honey Compote, Homemade 52cm Spaghetti + Tomato Sauce, I-Jud Cookie, Ginger Bread and a Bottle of Moet Chandon Brut (200 ml).

LM Christmas Picnic Ham Basket: Baht 2,500 net.  
Afternoon Tea Set: Baht 900 net.

**FESTIVE GOODIES**

- Homemade 52cm Spaghetti + Tomato Sauce: Baht 450 net.
- Christmas Stollen: Baht 450 net.
- Panettone Bread: Baht 450 net.
- Chocolate Crostata: Baht 650 net.
- I-Jud Chocolate Dome: Baht 950 net.
- I-Jud Cookie: Baht 300 net.

Available from now to 31 December 2017 at Latitude 13 (Ground Floor), Le Meridien Bangkok or purchase online via our Online Store at <http://www.lemeridienbangkokpatpong.com/en/store/products>.

**LE MERIDIEN BANGKOK 40/5 Surawong Road.**  
Tel. 02 232 8888 or email: [dining.lmbkk@lemeridien.com](mailto:dining.lmbkk@lemeridien.com).

## BREGUET TRADITION AUTOMATIQUE SECONDE RÉTROGRADE 7097

**Gift Idea**

In 2005, Breguet launched its iconic Tradition collection with the 7027 model, the first timepiece to showcase the mechanisms of the movement on top of the baseplate. Much imitated but never equalled, this collection has since filled out and now welcomes an outstanding new model: the Tradition Automatique Seconde Rétrograde 7097.

The new watch is inspired by the "subscription watches" and recalls the genius of Abraham-Louis Breguet who first produced these one-hand watches in 1796.

The Tradition 7097 pays further tribute to the mechanisms of the "subscription" and tact watches by revealing the bridges, wheels, escapement, barrel and other components of the movement, which are usually hidden beneath the baseplate.

Trim embellishments enhance the visual balance displayed by the symmetrical bridges. The bridges and baseplate are peened according to a decorative technique that requires rare skill and faultless execution to achieve a regular and uniform finish.

The gold winding rotor borrows its style from the movements of the period while a conventional engine-turned hobnail pattern, done by hand, highlights a dial in silvered gold offset at 12 o'clock.

The new model gets its name from the retrograde seconds hand at 10 o'clock, which supplements the hours and minutes shown by Breguet-style open-tipped hands in blued steel.

Nor does the new reference 7097 lag behind when it comes to the latest technology. Its 40mm case houses a movement with an inverted in-line lever escapement with silicon pallets and a silicon Breguet overcoil balance spring that ensure exceptional stability of rate.

The Tradition Automatique Seconde Rétrograde 7097 watch is the result of the technical and aesthetic excellence that Breguet consistently strives for in its modernisation of historical devices.

**Available at Pendulum Siam Paragon & Gaysorn, Cortina Erawan.**

**WEEK 1 : 1-8 December 2017**

- Where can you buy ATTILA? \_\_\_\_\_
- Who is serving fine de claire oyster and baeri royal caviar as part of its 7-course set menu on New Year's Eve? \_\_\_\_\_
- Where can you go for an Aroma Custom Blend Therapy? \_\_\_\_\_

Mr/Mrs/Ms ..... Age .....

Company Name & Position .....

Address .....

ID/Passport No ..... Tel .....

Please fill in the above form and send your entries to Holiday Time Display Section,  
Bangkok Post Public Company Limited, Bangkok Post Building, 3rd Floor, 136 Na Ranong Road, Klung Toey, Bangkok 10110

**Rule & Regulations:**

- Contest period, 1 December 2017 to 31 January 2018
- Weekly prize draw and grand prize draw will be announced on 1 February 2018 in Bangkok Post.
- All questions on winning entries must be answered correctly.
- All decision by Bangkok Post Public Company Limited is final.
- Staff of the Bangkok Post Group, their family members and close relatives are not eligible to join the contest.
- Winners must pay 7% VAT & 5% withholding tax on prizes that exceed B1,000 in value.
- Prizes are subject to change without prior notice.
- Prizes cannot be exchanged for cash.