



THE **BigChilli**

RESTAURANT+DINING UPDATE

For more than 100 years, the bronze statue of Queen Victoria has been a special feature at the British Embassy in Bangkok. Now it's going to become an attraction in a new shopping mall.



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Undignified fate of Queen Victoria statue

For more than 100 years, the bronze statue of Queen Victoria has been a popular feature at the British Embassy in Bangkok. Now it's going to become an attraction in a new shopping mall.

Is that appropriate? Of course not.

Despite valiant efforts by the British Club Bangkok to have the statue of Queen Victoria relocated within its grounds on Silom Road, their pleas have fallen on deaf ears. It will remain in its current location after diplomats vacate the sprawling compound and tropical gardens later this year. The site was sold by the British government in 2018 for 20 billion baht, a record sum for a Foreign Office sale, to the Central Group, which plans to build a retail and commercial complex on the site. The Queen Victoria statue will become a major attraction and retail theme in the shopping mall.

British residents point out that the huge statue, which is inscribed with the words "Erected in loving memory by her subjects in Siam", was paid for by the British community at the beginning of the last century and should not have been included in the sale of the embassy to the Central Group.

The statue was first erected in front of the British Legation in Charoen Krung Road in 1903 and was moved later when the British Embassy relocated to Wireless Road in 1923.

It's not only Brits who are outraged at the decision to leave behind this popular icon, describing it as utterly disgraceful, indefensible and even undignified. Thai people, with their deep respect for royalty, are also upset at the commercialization of a former monarch.

A few years back, the British community was deeply upset when the front of the embassy grounds were sold off to the Central Group to make way for a shopping mall and hotel. They were further outraged when the remainder of this historic compound was then sold to the same company. Now they face another indignity with the loss of the Queen Victoria statue.

One has to wonder whether much thought went into this most recent outrage. It is a decision with so little merit. ***Both seller and buyer of the statue should reconsider their position on this important issue.***

Happily, the War Memorial, another British Embassy landmark that also dates back to 1923, will find a new home at the British Club.



PUBLISHER

Colin Hastings
editorbigchilli@gmail.com

EDITOR

Nina Hastings
ninabigchilli@gmail.com

SALES & MARKETING MANAGER

Rojjana Rungrattwachai
sendtorose@gmail.com

ACCOUNT EXECUTIVES

Thana Pongsakulchoti
thanabigchilli@gmail.com

ACCOUNTING MANAGER

Janjira Silapairson
janbigchilli@gmail.com

ACCOUNTING ASSISTANT

Wijitra Yanghong
ballbigchilli@gmail.com

ART & PRODUCTION

Arthawit Pundrikapa,
Jaran Lakkanawat

PHOTOGRAPHY

JL & AP

CONTRIBUTING WRITERS

Drew McCreddie,
Maxmilian Wechsler
Zoe Evans, Jessica Weber
Ruth Gerson



TheBigChilliMag



thebigchillimagazine

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The BigChilli Co., Ltd. 8/2 FMA Group Building,
5th Floor, Room 501, Convent Road, Silom,
Bangrak, Bangkok 10500.

☎ 02-635-5085, ☎ 081-358-1814

Fax: 02-635-5086

✉ thebigchillimagazine@gmail.com

🌐 thebigchilli.com

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The BigChilli Co., Ltd.
8/2 FMA Group Building,
5 Floor, Room 501,
Convent Road, Silom,
Bangrak, Bangkok, 10500.

FACEBOOK

thebigchillimagazine

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"British Ambassador out of touch"

No loss of prestige because of embassy sale, says British Ambassador



"Judge us instead on what we're doing in Thailand"

Demise of century-old building and compound still angers British community as embassy staff prepare to relocate to an office building on Sathorn Road

By Celia Hastings

Sir: According to the British Ambassador Brian Davidson in the recent interview in The BigChilli (March 2019), the sale of the British Embassy has caused no loss of prestige. Once again a perfect example of how out of touch our diplomats and politicians are with the UK public in general and in this instance the Thai public in particular.

Not only has the British Embassy been the centre of cultural, social and consular life for local UK expats since it was built almost 100 years ago, it has also been a very important symbol to Thais of the importance the UK places in Thailand and Southeast Asia .

The ambassador cites poor wi-fi, air-conditioning, acoustics and the cost of the upkeep of the buildings and gardens as some of the reasons for the move. Surely the cost of all of the aforementioned is pretty inconsequential compared to the ever increasing value of the property and the relative cheapness in Thailand of fixing same.

Unlike the US with its sprawling embassy/residential areas and Japan and Australia with their brand new expanded centrally located embassies, the British Embassy has taken space in a poorly located secondary building hemmed in daily by some of Bangkok's worst traffic and a long sweaty walk from the nearest BTS station.....probably not that important since most of the services any of us local expats are interested in have been outsourced and it is no longer big enough to be a general social centre.

Interesting that the Ambassador is "cool to the notion that prime property is a good long

term investment and that moving out of the embassy doesn't cause any loss of prestige," yet on a personal level he needs to move with his family at our expense to one of Bangkok's most expensive new condominiums which I am sure most of us will never see the inside of.

I am very pleased - and I think it is only appropriate - that the War Memorial is being relocated to the British Club Bangkok, but I find it extremely offensive that "as a concession to the historical importance of the British Embassy" the Central Group is not only building a replica of the ambassador's residence but is also retaining the embassy's iconic statue of Queen Victoria! This statue was donated by the Bangkok British community to the embassy in 1904 and should be relocated to the British Club, where a home has been offered for it next to the War Memorial, instead of it becoming some sort of cheap Chinese tourist attraction.

It is very kind of the ambassador to take the trouble to mention the issue of frozen UK pensions to the next visiting senior government official although I am a little confused that this issue has apparently been caused by there being a reciprocal social security agreement with Thailand. Enquiries direct to the embassy have suggested that no such social security or healthcare agreements exists.



I am very happy that Mr. Davidson and his partner are expecting their third surrogate child in March, especially since he has extended his stay here for another year as he sees it to be his job to make the embassy move as efficient as possible and getting the deal right and getting it done in this year of transition. But I am a little confused on what basis he is taking three months' parental leave. Surely the physical stress of childbirth is not quite the same as a sperm donation! Still, having seen a previous ambassador banning sausages and bacon from the embassy breakfasts nothing surprises me anymore!

There goes my Knighthood.

David Williamson. Bangkok.

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The team behind West One's music for the Coronation, including Mr Somnuek Saeng-arun (second left), Richard Harvey and Karma Studio's Chris Craker (second, right)



West One Music links with top Thai musicians to create music for the King's Coronation

■ ONE of the world's leading music production companies has brought together top musicians from Thailand and the UK to compose a series of unique tracks dedicated to His Majesty King Vajiralongkorn on the occasion of his Coronation on May 4-6, 2019.



This collaboration sees West One Music Group providing nine tracks from its library of more than 50,000 songs, with Thai musicians led by Somnuek Saeng-arun adding traditional instruments like the khim, flute, ranad and drum to create beautiful compositions with a distinctive Thai character. Other participating musicians were Prasarn Wongwirosuk and Lerkiat Mahavinichaimontri.

All nine of these special edition tracks will be donated free of charge to TV channels in Thailand for use in programmes televising the Coronation.

The recordings took place in Thailand last month at the Karma Sound Studios in Bang Saray.

West One Music's co-founder Richard Harvey oversaw the musical sessions and the new arrangements. He was assisted by the group's technical director Chris Brown who worked on the project from the company headquarters in London.

"The aim of this collaboration is provide Thai television stations with world-class music to accompany programmes about the Coronation. There is absolutely zero cost for their use in covering this wonderful event," explained Mr Harvey.

The idea of a musical collaboration originally came the Mass Communications Organization of Thailand (MCOT), one of West One



Music's major clients in the kingdom.

"They inquired whether we were planning anything special to commemorate the Coronation," explained Ms Rossarin Sawasdiraksa, West One Music's PR and Marketing Manager in Thailand. "Our team came up with the idea of inviting Thai musicians to add their musical talents and instruments

to some of the best music from our library.

"The result is a magnificent collection of Western-Thai music that we believe befits this unique occasion which means so much to the Thai people.

"We are extremely proud and honoured to be part of this very special event," added Ms Rossarin.

West One Music is a global music company with a passion for creating music that inspires and brings its clients visuals to life. Born in London in 2002, the company's founding principle was to partner with the finest artists and composers to create music of the highest caliber tailored for media use.

Today it has offices and local production facilities across the globe, a passionate in-house team supporting a hugely diverse creative community and the creative output of the world's media.

From hard-hitting trailer cues to epic sweeping Hollywood scores, West One's A&R teams are constantly scouring the globe for the latest trends, working closely with the music supervision teams to curate the perfect soundtrack to bring their clients' visuals to life.

West One Music Group is deeply engrained in the history of the British music scene and boast connections through its co-founder, Richard Harvey, with Hans Zimmer, John Williams, The Who and many other legendary musicians.

Karma Sound Studios were set up six years ago by top British music industry executive Chris Craker who has made Thailand his second home. The multi-million baht complex, located just south of Pattaya, has become a Mecca for some of the biggest names in the global music industry and a growing list of talented young musicians from Thailand.

For West One Music, contact Ms Rossarin 062 414 4155

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The curious cases of inflight thefts

■ GIVEN the nature of their job to protect and safeguard aircraft passengers, it's not surprising cabin crew are among the most trusted workers anywhere in the world. Although theft from their passengers is extremely rare, it does happen, according to readers of the BigChilli. In one curious case, a senior Thai businessman told us last year that his wife had lost a considerable amount of money while on a flight from the Middle East.

She suspected a member of the cabin crew after noticing him apparently rearranging her bags when the aircraft lights had been dimmed and she was half-asleep. Later, another reader contacted this magazine and also claimed that he had money stolen on a flight from the Middle East to Hong Kong.

Two different airlines, both based in the Middle East, are involved in the passengers' allegations. Sometime later, the Thai lady forwarded us a report from the newspaper Gulf News that an Emirates steward had been accused

of stealing cash from two passengers – not the people mentioned here.

In that case, it was alleged in court that a 37-year-old crew member had stolen Dh9,000 (approx. 72,000 baht) and another \$2,600 (approx. 78,000 baht) from the wallets of two Emirati brothers after they left their seats unattended during a Bangkok-Dubai flight.

The brothers were on board flight EK373 coming from Thailand along with their father and step mother when they claimed the theft took place. They said that their father had been in Thailand for treatment and fell sick on board the flight while returning to Dubai. After checking on their father, they returned to their seats and discovered that their wallets had been opened and the cash stolen.

Airport police were alerted about the incident upon landing. In its report on this incident, Gulf News said that initial police investigations found that an Egyptian flight steward had taken the cash from the wallets, after his fingerprints matched with those lifted from one of the wallets.

Despite police evidence, the

steward denied theft and was subsequently found not guilty by judges in Dubai – “due to a lack of evidence.”

Coincidentally, the Thai lady who lost money on her flight was sent a photo of the same suspect by the airline, and she was able to identify him as the steward who had attended her on route.

The second BigChilli reader was not the only passenger on his flight (not Emirates) to lose money. A Chinese traveler sitting two rows in front also reported cash theft. After the airline in question showed no interest in his case, and even suggested the man could have flushed the money down the toilet, he contacted the police in Hong Kong who told him they received reports of thefts of his nature four or five times a week on Middle East based flights.

“I will never fly on this airline which calls itself five-star again,” he said. The Thai businessman and his wife say they'll choose Asian airlines in the future.

Heard on the Street

All change in Patpong?

■ Two of Bangkok's best known gay areas are apparently heading for the chop, with developers ready to demolish dedicated bars and restaurants on Suriwongse and Silom roads to make way for office and condo projects. Anticipating their closure, some owners have already acquired leases on new premises in Patpong 1 and 2.

Clean break, please

■ A young Thai student was asked what she missed most about Thailand during her first trip to the UK. The reply wasn't what most people would have expected. “Bum washers in toilets,” said the 22-year-old girl. “How do Brits manage without them? I suppose that's why the British sewer system is being blocked by mountains of wet tissues.”



OBIT : Wolfgang Otto Stuetzel

■ FORMER Bangkok resident and one time General Manager of the Royal Bangkok Sports Club Wolfgang Stuetzel passed away recently in Tanjay, Negros Oriental, Philippines. He was 78.

Wolfgang was born in Bangkok during WW2 and held Thai nationality. He was known for his very British accent, love of jokes and a keen squash player.

His sister Ariane Rodel-Stuetzel is often talked about as the reason Pattana school was built as their mother Rosamund was determined that her first born would have a proper English education.

Wolfgang was married to Marie Lourdes (Malu) Navarro-Stuetzel, originally from the Philippines, father of Sabrina Kuschweski and grandfather of Julian. He was known as 'Uncle Tito' to all Stuetzel and Navarro grandchildren.

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CONCERTS IN APRIL



Thundercat

John Mayer

Asia Tour Live in Bangkok 2019
Impact Arena, April 3

thaiticketmajor.com

Thundercat

Live Arena RCA, April 9

Ticketmelon.com

Songkran Music Festival -

DJ Fatboy Slim

Live Park Rama 3, April 13

www.s2ofestival.com/ticket

Wild Nothing

Live Arena RCA, April 17

Ticketmelon.com

Ed Sheeran

Rajamangala National Stadium, April 28

thaiticketmajor.com



DJ Fatboy Slim



Ed Sheeran

Golf

**CAVEMAN CLASSIC
TEES OFF APRIL 6, 2019**

The Beaver is being relaunched this year as The Caveman Classic.

This legendary event goes back 38 years to 1980, when it was known as the Can-Am, and more recently as The Beaver. It's a fun golf weekend, where some 140 golfers converge annually, renewing friendships and making new ones over two days of parties and golf.

The event will be supporting the development of an in-house bakery at a selected orphanage.

Schedule

Friday, April 5, 2019

6:00 PM - 9:00 PM

Welcome / Networking function

Saturday, April 6, 2019

12:00 PM - 5:00 PM

Caveman Classic

Golf Day

6:00 PM - 10:00 PM

Reception Party



**CAVEMAN
CLASSIC**



Premier League Fixtures this month



Tuesday 2 April 2019

02:00 Arsenal v Newcastle

Wednesday 3 April 2019

01:45 Watford v Fulham
Wolves v Man Utd

Thursday 4 April 2019

01:45 Chelsea v Brighton
Man City v Cardiff
Spurs v Crystal Palace

Saturday 6 April 2019

02:00 Southampton v Liverpool
21:00 Bournemouth v Burnley
Huddersfield v Leicester
Newcastle v Crystal Palace

Sunday 7 April 2019

20:05 Everton v Arsenal

Tuesday 9 April 2019

02:00 Chelsea v West Ham

Saturday 13 April 2019

02:00 Leicester v Newcastle
18:30 Spurs v Huddersfield
21:00 Brighton v
Bournemouth
Burnley v Cardiff
Fulham v Everton
Southampton v Wolves
23:30 Man Utd v West Ham

Sunday 14 April 2019

20:05 Crystal Palace v
Man City
22:30 Liverpool v Chelsea

Tuesday 16 April 2019

02:00 Watford v Arsenal

Wednesday 17 April 2019

01:45 Brighton v Cardiff

Saturday 20 April 2019

18:30 Man City v Spurs
21:00 Bournemouth v Fulham
Huddersfield v Watford
West Ham v Leicester
Wolves v Brighton
23:30 Newcastle v
Southampton

Sunday 21 April 2019

19:30 Everton v Man Utd
22:00 Arsenal v Crystal Palace
Cardiff v Liverpool

Tuesday 23 April 2019

02:00 Chelsea v Burnley

Wednesday 24 April 2019

01:45 Spurs v Brighton
Watford v Southampton

Thursday 25 April 2019

01:45 Wolves v Arsenal
02:00 Man Utd v Man City

Saturday 27 April 2019

02:00 Liverpool v Huddersfield
18:30 Spurs v West Ham
21:00 Crystal Palace v Everton
Fulham v Cardiff
Southampton v
Bournemouth
Watford v Wolves
23:30 Brighton v Newcastle

Sunday 28 April 2019

20:05 Burnley v Man City
22:30 Man Utd v Chelsea

Tuesday 30 April 2019

02:00 Leicester v Arsenal

From pioneer filmmaker, high sea adventures and the amazing life and times

By Maxmilian Wechsler

Swedish filmmaker Ola Lennart Holmgren took to the road right out of high school in the early 70s and began working his way around Europe in the travel industry. On the way he met Grete, the Norwegian girl he married and took back to Sweden in 1976. Ola had no training or experience in film production, but after deciding that's what he wanted to do, he was unshakeable in his goal.

With a period of apprenticeship, a little luck and a lot of hard work he made his dream come true: he launched a couple of big-time production companies that attracted top talent in the industry. And he won around 100 awards while compiling a remarkable portfolio of celluloid and digital creations that includes feature films, television series and hundreds of TV commercials.

Along with the success and acclaim, Ola's decision to follow his calling in film also set him on a course for adventure and lots of travel, and through it all Grete has been by his side. In 2008 the couple came to Thailand to retire, but not surprisingly they continue to keep very active. They frequently go on trips around Thailand and Asia with the Siam Society and pursue a variety of interests in the local community.

Background

"After I finished high school in Sweden in 1971, I left the country. I was just 18 years old, but my parents allowed me to go abroad. I wanted to see other countries so I took a job with the Swedish travel agency Club 33, and got a job as a DJ in Romania. Nobody else wanted to go there, and to be honest I didn't like it too much either, but it was my introduction to travel.

"After a while I left the DJ job and worked as a tour guide in Rhodes, Greece, and later Gran Canaria and Ibiza in Spain. That's where I met

Grete. She was working in Ibiza as a tour guide as well. She was looking after older people and I was looking after young people. We tried to mix our activities so we could be together, but this didn't work out so well.

"In the travel business especially at that time – you have to fix any problems that come up. For instance, if there are clients coming and you don't have enough hotel rooms for them, you have to find the rooms one way or another.

"Four and a half years after we met, in 1976, Grete and I were

married. She wanted to go to Sweden because she found a job with Scandinavian Airlines, and of course I followed her. I did my very delayed, one-year mandatory military service, and after that I started trying everything to get in the film business. When you are very young and naïve you think that you can do whatever you want, and in a way this is good because then you learn that there are more opportunities than there are problems. This has been my motivation.

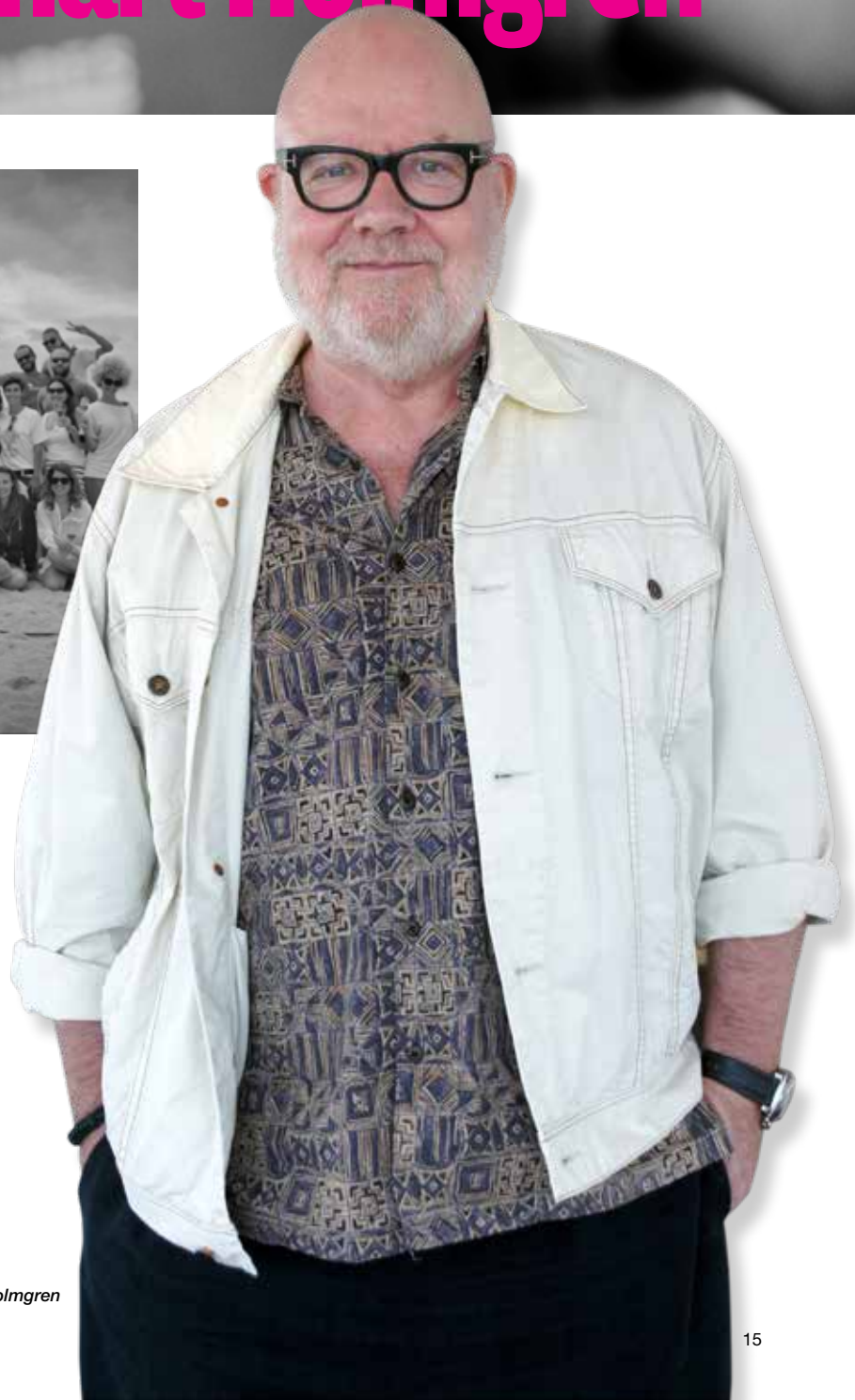
in Sweden and Spain to retirement in Thailand - of **Ola Lennart Holmgren**



“To be honest, when I decided to be a filmmaker I didn’t even know what that meant or what I needed to know. I had a high school education and my grades were very mediocre. I started taking day and evening courses in marketing, economy, design and advertising.

“One day in 1977 one of my teachers who knew my ambition to be a film producer said to me: ‘I know you are looking for job and I know that Sandell Film (a large corporate film production company) are looking for a young,

Ola Lennart Holmgren





hard-working junior assistant who won't ask for too much money.' This was me. The teacher arranged a meeting with the company owner, who was a famous, old school producer who mainly did films for big companies.

"The owner told me I would be on a three-month trial period without pay, and if I was good enough I could stay on. Then he said I would start the next day, which was fine with me. Finally, he told me: 'You will meet a very important client, but you are not allowed to talk, just sit there and if someone ask you something, don't answer. Just say hmmm...' I thought this was all a bit strange, but I realized he had low expectations for me and probably thought the less I did the better. The

last thing the owner told me was not to dress up in a jacket and tie because 'the people you will meet won't like it'.

"I stayed with the company for about a year and a half and tried to learn as much as possible. In 1979 some colleagues and I opened a small production company called Film & Video AB. We wanted to produce our own commercials for TV. At that time Sweden was probably one of a few countries in the world that didn't have commercial television. There were absolutely zero commercials on TV, but everybody was saying and thinking they were going to come soon.

"The company was doing well, working on various productions, but we only lasted about two years. Everyone had different personalities and ideas, and we split in 1980. I started a new company, Mekano Film & Television AB. This time I tried to find people who had similar ideas as mine. I also learned a big lesson: If you don't have enough money to finance your business, you



Many of the people who used to work for me are now famous directors, producers and actors. Some are working in Hollywood, New York or London.

need to have a friendly relationship with the banking industry. I tried to borrow money from several banks with no luck before one lent me the money with the condition that if I couldn't pay the interest the bank was entitled to claim everything I had. I agreed.

"It was perfect timing. The same month I got the loan Sweden finally decided to allow TV advertising. Two new commercial TV stations opened. In a small country like Sweden with just 10 million people, this was very big. We were the first ones set up to take advantage of this big change. We had no competitors, but it wasn't

long before everyone wanted to do commercials for television.

"We grew fast, from 14 to 45 and then 50 employees. It was a fun time and it was hard work. I was using knowledge gained at other companies, like you have to take good care of your staff because this is really your only capital. You have to motivate and treat people well so they feel happy and see a good future in the company. We spent a lot of money training the staff and even sent them abroad.

"Later on we started to produce TV programs, including feature films. It was a good time, but extremely hard work. When you are young it doesn't matter, but today I wouldn't do it. At that time I looked at it all as a challenge. We managed to make a lot of

money and even bought a little island for all the staff. Grete was still working for Scandinavian Airlines, but at the same time she was doing a great deal to support our company.

"I sold the company in 1988 to a big publishing firm. When I discussed their offer with my wife she said I should sell because I was always working and she never saw me. She urged me to take all the money they were offering and do something else. Many of the people who used to work for me are now famous directors, producers and actors. Some are working in Hollywood, New York or London.



Mallorca

After selling the company Ola and Grete went back to Spain. “We had earlier bought a summer house on the small island of Mallorca. It was a nice place and we really like it. We didn’t have plans to work because we knew we had enough money to last a long while. But later on I thought that Mallorca would be a good place to shoot films because there were so many nice locations.

“We also wanted to promote Mallorca as a film destination. We opened a production service that helped companies shoot commercials and feature films in Mallorca. The name of our small adventure was Palma Pictures S.L.

“Grete was a location manager and in charge of government liaison and public relations. I called all my friends in the fairly small international film community to come and shoot with us. They came and they were happy. In the beginning it was slow going,

but business picked up after we were able to establish a good relationship with the local government. You need the support of the police and Guardia Civil and so on. They gave us the go-ahead and sometimes we used them as extras. We had hundreds of them working for us some days. We also got support from local politicians who were very interested in our idea to promote Mallorca as a film destination.

“In 1994, just as we had fixed our new office in Palma de Mallorca, a Swedish producer friend contacted me and asked if we could take care of big production project being done jointly by Italian, German and Swedish television stations. The project was called Vendetta, and it consisted of a full length movie and six 40-minute episodes on the Italian mafia. They had some problems with the real mafia over filming in Sicily.

“I managed to make a deal with the Swedish Film Institute for them to ship over 30% of their film equipment to us, so we could sub-rent it to our

clients at a better rate than they could get in Sweden. It was win/win for both sides. Later we bought the equipment from them.

“We started thinking that we needed a film studio because we lost some jobs with film companies that wanted both location and studio. One famous American actor who had a house in Mallorca also advised us to build our own studio. He said that if we did he would tell his friends and colleagues in Hollywood to come to Mallorca and film with us.

“I ran to the bank again. This time it was a Spanish bank. I told them we wanted to build a film studio. It took a year before they agreed to a loan, and I had to put up our house and other assets as deposit. Then we started to build. It was a very ambitious project, about 4,500 square meters. As the company got bigger and bigger we started to realize that in order to do big films you need to have a fixed, full time crew. So we took on 50 staff full time and we had about 200



freelancers also, so we could line produce both big and small projects at the same time.

“People came from all over the world to work for us. We took the full-time staff on study trips to London, Paris, New York, Madrid, Barcelona and, of course, to Stockholm. We had a restaurant in the studio complex with free lunches and a gym to work out the stress. The Spanish government gave us awards and they were friendly and supportive of our work.

“In the year 2000 the studio was ready. The day after the inauguration party the same famous Hollywood actor called Grete to congratulate her on the completion of the studio, but he also had some bad news. He told her he had changed his mind and didn’t want to bring his friends

to Mallorca. He and his wife wanted to keep Mallorca as their private, secret place to relax. So we learned a lesson about Hollywood celebrities. They are all nice and entertaining but you cannot trust them! However, we managed anyway.

“A week after we opened the studio we were ready to shoot our first big production. It was TV movie produced by BBC called Sword of Honor with Daniel Craig in a major role. It was before he starred in the James Bond films and he wasn’t that well known, but he had a deserved reputation as a very good actor. The filming went well and everyone was happy.”

New adventures

“Grete and I began thinking more and more about what we wanted our future to be like. The first part of our married life was spent mostly in Sweden, the second in Spain, and now we were ready for the ‘third age,’ or ‘la tercera edad’ as they say in Spanish. We were getting older of course, and it seemed like it might be a good idea to take things a bit easier.

“We decided to sell the company and retire in Thailand. We came to Thailand for the first time in the early 1990s on vacation and loved it here.

We dreamed of coming back to stay, and in 2004 we bought into a condo project on Sukhumvit Road.”

In 2005 negotiations began for the sale of Palma Pictures, and in 2006 the deal was done. But Ola wasn’t quite ready for a life of leisure. “I had an exciting project for 2005, a Mekong expedition starting from Saigon and travelling more than 4,500 km on the river up to Jinghong in China, passing through six countries. We had two boats, each with seven people. The journey took five weeks.

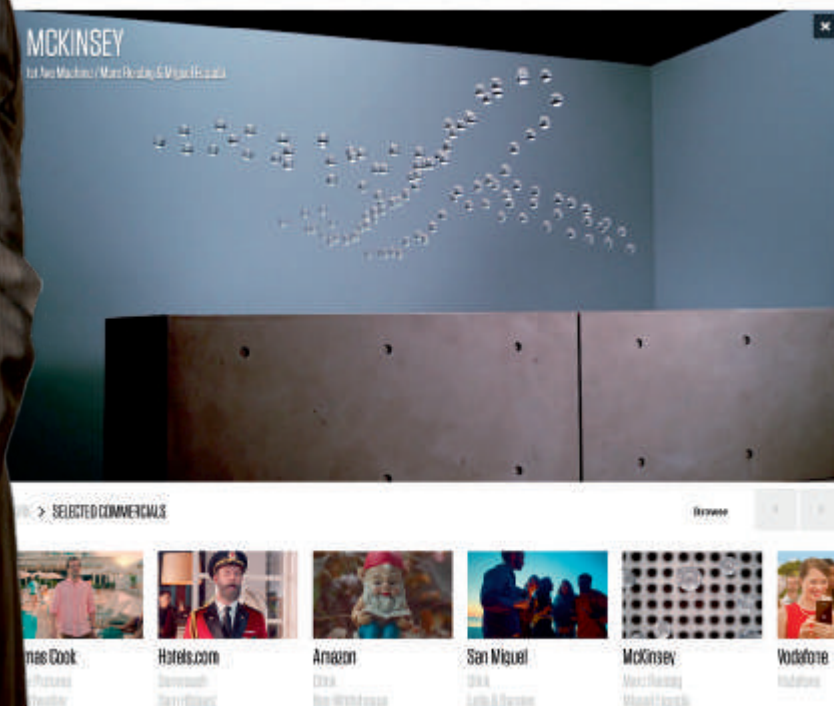
“It was a fantastic trip, organized by a Swiss gentleman named Armin Schoch, a really competent man who has lived in Asia more than 30 years. It took him two years to obtain all the permits. Getting permits from the Chinese was the most difficult. They didn’t like us moving freely through their country.”

They also didn’t like the aim of the expedition. Some German journalists wanted to do a documentary about the dams on the Mekong in China and what effect they have on water levels. They also wanted to film a documentary on poppy cultivation in Myanmar, but that was ultimately cancelled.

“The Swiss guy Armin got permission from the official Myanmar



Daniel Craig



military and also the 'unofficial army' (the armed wing of the ethnic group that controls the region). He said the unofficial army was bigger than the official army, and they sometimes work together. When we finally went ashore ready to film the poppy fields, some armed men came and told us: 'You can film whatever you like, but you cannot take the film with you.'

Ola has good memories of the river trip, but says he wouldn't do it again. "When we came to China we were delayed three days at the border. It was very dangerous during the night. The place was full of bandits who controlled the smuggling. We arrived at the border around 2am and saw about 14 Chinese soldiers with big hats. They were more afraid of us than we were of them. We were all big guys with beards.

"You could see the different cultures between countries from the river. The Cambodians are still afraid, particularly in the rural areas. They were born afraid. The Lao people were quite happy everywhere we went. The Vietnamese are harder to categorize. They show many different ways of thinking. There is a big difference between Ho Chi Minh and Hanoi. These are completely different worlds, but everyone wants to be capitalist in one way or other.

"In 2005 I was also dreaming of another project. We had some money, so I went to Turkey and ordered the construction of a 136-foot classic sailing yacht made of teak wood at a shipyard in Bodrum. It took about three years to build it. We named the beautiful boat the '*Queen Andaman*.' It was ready in 2007 and we sailed with a crew of seven from Turkey to Phuket, arriving there in 2008. At the time my wife was in Bangkok fixing up the condo. When we docked in Phuket there were many big boats around us, and they were all owned by Russians. One guy had three boats.

"Over the next four years we had a fantastic time aboard the yacht, sailing with a seven-man crew on the waters of Thailand, Malaysia, Singapore, Indonesia, Borneo, Andaman Islands and Timor-Leste. We spent a lot of time in the Andaman. In 2012 we sailed back to the Mediterranean for

two years of cruising around Spain, France, Croatia and Montenegro. It was an exciting time.

"It was more difficult sailing back from Thailand to Europe than the voyage from Turkey to Phuket. We needed a military protection aboard while sailing past Somalia. We sold the boat to a happy new owner in 2015, and we were finally ready to make Thailand our home."



The Queen Andaman.

Life in Thailand

"We moved to Thailand because we thought it would be a great place to retire. Grete asked me to promise not to start another film company. I agreed and I have kept my promise. I have had offers to buy companies but I am not interested.

"My wife was ambitious and right away she started to try to learn the Thai language. I am not so good, so I am still thinking about it. We bought a house in Chonburi province in a quiet inland village about 25 kilometers from Pattaya. We also have a condo in Bangkok and are currently building a new condominium in Bang Saen which will be ready soon.

"We don't have any children so we have a lot of time to do the things we want. We are active with the Siam Society and have joined them for many interesting study trips in Asia. We have been with them to

China, Bhutan, Nepal and India. We are frequent guests at the Foreign Correspondent Club seminars and lectures. I am a member of Rotary Bangkok South Club. We try to help with meaningful community services like providing clean drinking water. Grete is an enthusiastic member of National Museum Volunteers.

"We are happy to be in Thailand. You can have a very good life here.

But I must say that something has to be done very quickly about the haze and pollution. It is getting worse and worse and the same is true of the traffic. If they continue to build more and more condos, there's not going to be any open spaces left."

Ola was chairman of the Swedish Commercial Film Association and chairman of the TV Producers Association, and a member of the Swedish Film Institute Advisory Board. Ernst & Young nominated him as entrepreneur of the year 2005. He came in second. Over the years he received around 100 Scandinavian and international awards, many of them from Spanish organizations.

The Spanish government was particularly supportive of his work because he helped to bring the film industry to Mallorca. Many people are still coming to Mallorca to make movies, and this brings a big income for the government and local businesses.

"I made more than 500 TV commercials and was involved in the production of a couple hundred TV programs and series, as well as 25 feature movies. We helped other people. We had the crew, the technique and the expertise. The crew was the soldiers and I was the boss.

"My advice for anyone going into the film business today is to focus on the opportunities rather than the problems. The opportunities are often connected to the problems, but if you look at things in a positive way you can find solutions. I tried to do things other people said were impossible. This means you don't have competition, and it is not so difficult. You can do much more than you think if you are not afraid of your own failure."



Stefan Sanchez: In love with opera

Brought up in a American-Mexican-Welsh family with a love of music, it was almost destined that Stefan would become an opera singer and teacher. His company, The Grand Opera Thailand, is now working on a musical called The Workshop (A Dress Rehearsal for Life) to be performed at the Thailand Cultural Centre next month

Name: Stefan Sanchez.

Nickname: Depends on a few factors. Like who's saying it and why!

Age: Ouch!

Born and brought up: UK, Morocco and Spain. I was a GI brat and my father was in the United States Air Force.

Education: I went to kindergarten in Morocco, US primary grade School in Seville (Spain), primary proper and grammar school in Wembley (England), Escuela Superior de Canto in Madrid and Royal Academy of Music and Guildhall School of Musical and Drama London. I have also learned a great deal from success but far more from the failures that have adorned the path I have been merrily skipping down for the last six decades. Damn gave my age away!

Family background: Mexican-American father (Granny crossed the Rio Grande), Welsh mother and two brothers – one is a fine artist.

Your profession: Opera singer, voice teacher, opera director and producer.

First job: 'Call me Madame' with Noel Gordon (from TV soap Crossroads) at the Victoria Palace, London. She kept mixing up her lines so I had to learn all the possible combinations in order to answer whatever she threw at me. She had an endearing way of smiling behind her fan just as she lobbed you a wrong one.

Work experience: International opera singer – the youngest soloist at Saddlers Wells Theatre: Artistic

Profile

Stefan Sanchez

Director of European Chamber Opera (midscale global touring company), Holland Park Opera (founded the resident company), London City Opera (ran tours to the USA with Columbia Artists), Opera and Concert Worldwide (tours to Gulf States and South East Asia), Grand Opera Thailand (Thai touring opera company), BYO (Bangkok Youth Opera) for young singers from 12 to 22, The English Theatre in Thailand (specializing in musicals and plays). Organizer and teacher of international opera masterclasses in Europe. And specialist in corporate cohesion (how to get the most value from communication in the work force).

The project you're working on today: Currently a simply wonderful musical called The Workshop (A Dress Rehearsal for Life). It plays at the Thailand Cultural Centre May 18, 19, 29, 30, 31 and June 1st. It stars Pete Pol and Yah Janya. Tickets from Thai Ticket Major.

Your company and what it offers: My Company is called The Grand Opera Thailand, (www.grandoperathailand.com).

It was born out of my desire to teach Thai opera singers at post graduate level and beyond, making it easier for them to enter into the profession or indeed go onto to post graduate studies abroad. We perform in hotels, theatres, country houses, restaurants etc. And work for embassies presenting the songs of their countries.

Where do you live in Thailand? Bangkok.

How long in Thailand? Who's counting – maybe seven year.

What or who prompted your love of opera? My mother, who was Welsh, insisted we three kids sing on long car journeys so we wouldn't try to kill each other. I hated the fact the car journey had to end and wanted to keep going. She then had the bright idea of making us entertain the old folks at Christmas as part of the GI Wives' Club initiative, and finally I had an audience that wasn't made up of my immediate family and I was hooked.

At 15 I attended the Guild Hall School of Music and Drama as a young drama student and as I was walking



up to the attic of the building to train with 'Miss Peggy Bachelor' I noticed singing going on in the other floors. So during a break from being a tree or some other such nonsense we used to do in Peggy's class, I went downstairs knocked on the door of a venerable old professor of singing and said "Please sir, may I have singing lessons"...am very glad to say that approach was quite innocent and totally irresistible!

Were you regarded as an oddity your friends at school because of your love of opera? Once at Scouts we had just finished a jumble sale and the scoutmaster said half-jokingly, who wants this left over songbook by Amy Woodford Finden. Unsurprisingly mine was the only hand that shot up....So I had a great time singing and playing (I played piano from an early age) 'Pale Hands I loved besides the Shalimar' and 'Less than the dust beneath thy Chariot Wheel'. Does that answer your question?

Favorite all-time singers, operas, concerts, musicals: Any singer who moves me emotionally. I love singing Verdi, and practically any good concert. As for musicals, I saw Avenue Q on Broadway a few years ago and spent more time doubled up on the floor laughing than sitting in my seat.

Any singer we should watch out for? I have a new group called SIAM MEN – three incredibly talented guys who sing in English and Thai close harmony. They will be singing



Italy and Spain are historically the most notable for producing the best opera singers. Latin temperament, I guess, and very strong physicality.

as part of a variety programme at the Thailand Cultural Centre March 24 in aid of the Rotary Club of Bangkok South. They are super talented and well worth a listen to!

Which country produces the best opera singers – and why? Italy and Spain are historically the most notable. Latin temperament I guess and very strong physicality.

The best concert you've ever attended: LIVE AID at Wembley Stadium as a guest of George Michael.

Best places in Bangkok to enjoy opera: Thailand Cultural Centre, the music conservatoires and some private houses. There is one

in particular, the Villa at Chom Dong in Hua Hin. The owners, Varapoj and Pasherin Snidvongs, are wonderful patrons of music and regularly programme opera on the lake. The stage is literally on the water and has been reached by boat in some of the best opera scenes. Otherwise there is a walkway...less exciting but drier.

Can you play any musical instruments? I play the piano quite well.

Best singer you've ever worked with? Pass! Don't want to push my luck! Opera singers can be dangerous you know

Your favorite opera moment: My favourite 'nightmare' moment was when I was singing the title role of Rigoletto in Madrid. During one scene I am tricked into holding a





ladder for the courtiers of the Duke of Mantua who are kidnapping my own daughter - only I don't realise it. At the point, when the chorus are meant to give me the ladder, the lead chorister whispers into my ear "You have to pretend cos we've forgotten the ladder." "Where is it?" I whisper back." "It's in the bar, we stopped off for a quick one and left it there!" (translated from the original Spanish).

Do you have 'off days' with your voice and how do you remedy it? Cancel.

Is opera growing in popularity, with particular reference to young people? Here in Thailand it has grown in popularity enormously.

How good is local singing talent? Excellent. My Thai students are eager to learn and without doubt the one major characteristic of almost all of the Thai singers is beauty of tone.

Which institution here is doing the best job in teaching and promoting opera? The big universities that have conservatoires are all doing a splendid job.

Any advice for a would-be opera singer? Get a good teacher!

What's your current state of mind? And health? Normal for an opera singer ...extremely robust.

Your best friend in Thailand: I keep making new ones so I can't really say.

Most interesting person you've ever met: Each person I meet has been an interesting experience ...some very positive and some extremely negative. I think much of my knowledge is a composite of interesting people and the valuable information they either hand to me directly or through my own research into them, dead or alive of course. Periodically I 'taste' my own conclusions via some sagacious pronouncement then realize I need a bit more seasoning and continue learning and refining.

How do you spend your spare time? 55555555! I laugh because right now I don't have any.

Favorite vacation place: Now that I don't live there any more I do love visiting London for a couple of weeks a year.

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Directed by Napier Bayne
Landscape by LAVERN HOOPER
Produced by Stefan Paul Harrison
© Grand Opera Thailand

Your favorite restaurant in Bangkok: Quince on Sukhumvit is one of my favourites. It's a Mediterranean mix of extremely delicious food!

Where would you most like to live (apart from Thailand)? I think I might put my feet up here for a bit.

What's next for you? The Workshop (A Dress Rehearsal for life) at Thailand Cultural Centre, Small Hall, starting May 18.

Tickets from: Thai Ticket Major <http://www.thaiticketmajor.com/performance/workshop-a-new-musical-2019-en.html> (English version)

Any final thoughts? Well, I haven't quite reached the end yet but I do believe as I nearly gasp my last I will think of all the things I have forgotten to do....get up, do them, and only then join the second tenors (baritones) in the celestial choir.

www.grandoperathailand.com

ANAND PANYARACHUN

Thailand's Witness to History

A brilliant new book about the country's two-time former Prime Minister gives the inside story on what really went on behind the scenes during some of the most unforgettable and turbulent episodes in Thailand's recent past

By Colin Hastings



Anand Panyarachun delivering his "Democratic Governance: Striving for Thailand New Normal" keynote address to the Foreign Correspondents' Club of Thailand in March 2016. (Nick Nostitz)



Sodsee and Anand Panyarachun with former US President George H.W. Bush and Thaksin Shinawatra at a dinner in April 1998 at Thaksin's home. (Panyarachun Family Collection)

■ Books written in English about Thailand's recent past that are detailed and reliable are few and far between. This country, it seems, doesn't do history, which is a major disappointment on many levels.

Fortunately, the recent publication of Dominic Faulder's superbly crafted biography of two-time prime minister Anand Panyarachun goes a long way to filling many important gaps in the country's history, from his birth in 1932 onwards. It provides credible answers to many of the questions that still haunt this nation, particularly the violent upheavals of its coup-prone past and how they were resolved. No one in Thailand today has been closer to the events that have shaped the country – and indeed the entire region – than Anand.

Maybe, just maybe, this magnificent endeavour by Faulder will inspire others to tell their stories honestly and openly. Thailand certainly needs greater self-analysis.

Called 'Anand Panyarachun and the Making of Modern Thailand', this monumental 600-page tome is an absolute must for anyone interested in the country's political development and international relations over the past six decades. Driven, naturally enough, from Anand's perspective, the book covers his personal

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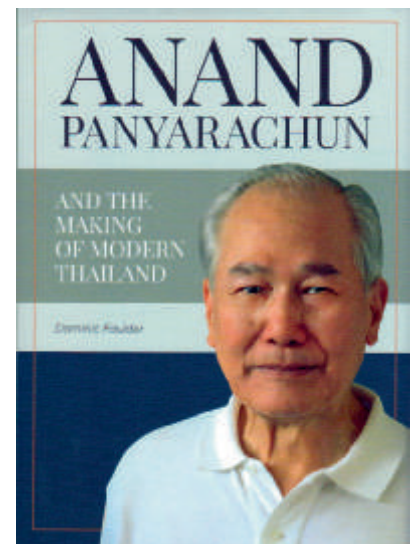
Despite the brevity of both his tenures as prime minister, Anand is credited with a remarkable number of improvements to the Thai economy and life in general, though it is not clear whether they were properly appreciated by Thais themselves.

experiences in all the major events of this period, including Thailand's evolving relationship with China, Vietnam, Cambodia, and the US, the fall of Indochina, the Thammasat massacre in 1976, and the military interventions that led to his rise in national prominence in the early 1990s.

Putting meat on the bones is a long and impressive cast of

heavyweight characters who have played roles in the political, military, diplomatic, business, academic, and media sectors for many decades. Their contribution is in the form of numerous quotes that far exceed those from Anand, and they actually tell the story of the “making of modern Thailand” more effectively than the subject himself. The result is a unique and thoroughly fascinating insight into how this country has evolved.

A British journalist, Faulder has chosen well for his first biography. Anand is a one-off. Born into a



prominent Thai family, educated at two of Britain’s most distinguished institutions – Dulwich College and Cambridge University – his background and long career as an ambassador, permanent secretary of foreign affairs, his rare experience of business and industry, and his appointment, not once but twice, as the country’s prime minister, are unrivalled.

Anand’s international outlook, his honesty and integrity have always resonated with the global community.



Old friends and former prime ministers of Thailand, Anand with Chatichai Choonhavan. (Panyarachun Family Collection)

His popularity while operating at the highest levels of diplomacy in Canada, the US, Germany, and at the United Nations is indisputable. Despite the brevity of both his tenures as prime minister, he is credited with a



Anand’s life wasn’t without the odd setback, most notably the sinister accusations in 1976 of him being a communist sympathizer, which caused him to call an end to a distinguished career as a diplomat.

remarkable number of improvements to the Thai economy and life in general, though it is not clear whether they were properly appreciated by Thais themselves. Nonetheless, his approach to the job most definitely caught the imagination of expatriate businessmen who sincerely believed they were witnessing the dawn of a new age in Thai bureaucracy and style of leadership. Unfortunately, it wasn’t to be so.

Anand’s life wasn’t without the odd setback, most notably the sinister accusations in 1976 of him being a communist sympathizer, which caused him to call an end to a distinguished career as a diplomat. Ironically, the military who wronged him then would later come running to him when they needed a prime minister. Critics have accused him of not being tough enough on the military after the ‘Black May’ violence in 1992, and also of being oblivious to military moves against the unions. It has even been claimed that he lacks ‘Thainess’ – whatever that might be. Being in the spotlight in Thailand is clearly not easy.



Prime Minister Suchinda Kraprayoon with senior members of his cabinet in April 1992. (Warisara Wuthikul - BB)



Prime Minister Anand Panyarachun with army chief General Suchinda Kraprayoon in early 1991. (Panyarachun Family Collection)

The book has many highlights, but the chapter dealing with Black May in 1992 probably heads the field. It is a chilling tale of deep political unrest that rocked the country to its core, resulting in terrible violence that threatened a sustained period of instability. Faulder's riveting description of the dramatic events

that ultimately led to Anand being recalled as PM – a return from the brink of disaster – deserves a book and maybe even a movie of its own.

References to King Bhumibol Adulyadej, with whom Anand evidently enjoyed close but always respectful relations, are included in the narrative. Anand



Anand with his wife Sodsee. (Panyarachun Family Collection)



Anand showing Henry Kissinger, the former US secretary of state, around Ayutthaya in 1998. (Panyarachun Family Collection)

is still always careful not to betray confidences about the regular audiences he was given.

One book review has described Anand as “the best prime minister Thailand never elected”, which is hard to dispute. Anand himself describes his premiership as “one of the greatest accidents in history”, which is also true. He is, without question, one of the giants of Thai history who continues to enjoy enormous respect wherever he goes. Faulder's book, meanwhile, is a magnificent achievement that should fuel much conversation among Thais too often deprived of information about their own history. >>

Author Dominic Faulder on the background of ‘Anand Panyarachun and the Making of Modern Thailand’



Author Dominic Faulder, November 2018. (Marc Laban-Asiaworks)

Is this your first book?

No. It's my first biography with my own byline. I have been involved in several other projects. For example, I co-edited and drafted large chunks of 'King Bhumibol Adulyadej – A Life's Work' (KBA) in 2011, which has sold well and been translated into Thai.

How did your involvement in this project come about?

Anand chaired the KBA advisory board, and at meetings would often make references to his own experiences – for example, what it was like to be in the room with Field Marshal Sarit Thanarat, the prime minister in the early 1960s.

Nicholas Grossman, the editor in chief at Editions Didier Millet, was very intrigued by all this and pushed the idea of a biography with Anand. Anand was frankly not too keen initially, and concerned about who could write it. He asked me how long I had been in Thailand, and I told him 30 years. We had already worked together on KBA, and I think he felt the book would need somebody with a long and balanced view of Thailand.

Did you expect the book to run to well over 500 pages?

It was originally supposed to be 80,000 words, but I soon realized I had bitten off rather more than I bargained for.

When I discovered more about Anand's remarkably long career, which took off in his twenties, I realized that I would have to include a great deal of historical context – a major challenge in this environment.

The book ballooned from a one-year project to six years and 250,000 words, and also became a parallel history.

Why Anand?

For Thais of a certain age, Anand has always been regarded as someone who represents the country well, and they are very proud of that. He's clear-eyed, honest, genuinely selfless – a true patriot without being oblivious to national shortcomings. He is able to say things almost nobody else

can. Millennials know him less well.

He was born in 1932, the year of the revolutionary coup that ended Siam's variant of absolute monarchy. His life bookends the long – some would say doomed – struggle to establish constitutional democracy in Thailand. The late Jim Rooney, a prominent American businessman here for many years, called Anand's premiership a 'Camelot' period. Whether it could have been sustainable had Anand stayed longer as prime minister is hard to say, but Anand himself never tried to stay longer. He actually gave back power twice. Think about that in a Thai context, and it is really quite remarkable.

In your view, what are the book's highlights?

I actually like the way the book changes gear at different points, so I would be careful about declaring my preferences. Portraying the bucolic Bangkok of Anand's childhood and the intrusion of World War II was a challenge. The Cold War and Vietnam War are seldom viewed from a Thai perspective, and I really hope this taster will encourage others to study these periods in more detail. The coup of 1991 that brought Anand to Government House is a pretty astonishing tale, with some very dark threads. The 'Black May' chapter which describes how Anand became prime minister a second



Sulak Sivaraksa, Thailand's foremost social critic, with Anand in late 2017. (Amartya Sen Lecture Series)

time covers some new ground. The mechanisms that came into play at that time have never been well explained.

Any comment about General Suchinda Kraprayoon's disastrous assumption of the premiership in 1992, which led to bloodshed?

You really have to ask, "What was Suchinda thinking?"

Apart from anything, it was a personal disaster that disgraced the military and resulted in its withdrawal from politics for 14 years. The lessons of military political interventions have evidently not been learned, however.

How did you get on with Anand during the writing of the book?

Very well. He has a good sense of humour, and is very open to discussion. There were more than 60 meetings when we would go back and forth, trawling his memory banks.

It was certainly not a standard journalistic exercise or confrontational. I was trying to find things out, not catch him out. There were things he had forgotten over the years, and others that surprised him. For example, he did not know that Lee Kuan Yew, Singapore's prime minister, tried to help him in 1976 when the foreign ministry was being purged after the Thammasat student massacre.

Could a Thai have written this book?

Of course, but perhaps that is the wrong question. A better question might be to ask why more Thais have not been writing books like this. Partly it is to do with literary traditions here, which I discuss on a few occasions. There are also enormous institutional barriers to overcome and myths that need to be dispelled. Thailand, like other countries in Southeast Asia, has a fascinating history, much of it still waiting to be uncovered. I hope I have trapped a little of that in this book, and that it will be a small stepping stone for others.

Anand is known as a straight-talker. Was that an impediment in any way?



One of the greatest accidents in history – Anand's description of his premiership.



Anand with UN Secretary General Kofi Annan, who appointed him to chair a high-level UN panel on global security in 2004. (Panyarachun Family Collection)

Not at all. It's one of his qualities, and refreshing in an environment where too often things are left unsaid. He didn't censor me, but he did counsel me on some treacherous areas. He likes to shake the tree and let the truth drop out. If he was mistaken about something, he would be happy for clarification. He is very easy to get along with in that sense, and also has an immense appetite for work once he gets on board with a project.

So you got on well?

Yes, no problem at all. No arguments, but a few sparks did fly on the KBA project. He was very generous with his time and attention, and never testy about how long the project was taking. I sensed that his interest actually increased as time went by, and as it turned into something far more ambitious than originally envisaged.

Did you imagine the book would take so much time and effort?

The main problem with writing a detailed book is sustaining it. You can't just gorge on the juicy bits. It can be a lonely process, and if it starts to overcome you the best thing is to stand back for a while and then re-engage with the material – the proverbial 'good night's sleep'



Schooldays at Dulwich College, England. (Panyarachun Family Collection)

but a bit longer. Of course, the publisher had plenty of sleepless nights worrying that the project might never be completed. Fortunately, Anand's life is a compelling subject, and this drove the project. How many people have had such interesting and varied experiences?

How did you manage to juggle your time with a full-time job?

I managed. There were blockages when I needed to talk to people, or do other work. The book developed at its own pace. In 2015 and 2016, we met only four or five times. In the last year, I saw him 15 times.

Did you have research assistants?

Yes, and excellent translators too. They were essential. For example, finding Anand's speech to parliament after he returned to office took ages. We weren't so lucky with Henry Kissinger's speech when he came here in 1998 at Anand's invitation. Nobody kept a record of his address at an AmCham lunch. Astonishing.

How long did the actual writing take?

I would constantly rewrite and reorder the drafts – as many as 150 for some chapters. Sequencing is very important to ensure the reader does not get lost or baffled by some inclusion in an odd place. Editors, readers, and proof readers were also involved. I was always very interested in what they spotted, didn't understand, or thought was off the mark. Writing is a form of madness – you are constantly talking to yourself. Having others involved in the process is therapeutic.

What was the most interesting period covered by the book?

The years 1975-76 were pivotal for this country in a very important part of the world at the time. The 1991-92 chapters perhaps say more about why Thailand fails and succeeds than any others I can think of.

Other than Anand, who was your best source of information?

I interviewed in different ways over a hundred people – a few of whom asked not to be acknowledged at the front. Every one of them added something to the book. I am not going to tell you who declined to be interviewed, because that is their privilege and they had their own reasons.

Some were simply too old and infirm to be able to help me. This book was never intended to be about attacking others or settling scores. Anand jokes about having made friends over the past twenty years of all his enemies, but he has also simply outlived the vast majority of significant personalities in his life. That is what happens to people

who have meteoric rises early in their careers.

Having written this book, you must be very well informed about Thai history.

At the outset, I suppose my knowledge was slightly better than average, but I actually used to dislike reporting Thailand – I was much more associated with Cambodia and Burma/Myanmar. Working on this project of course made me aware of how much I did not know. I was also concerned that all the material Anand and others around him were carrying might be lost.

How has the book been received, here and overseas?

Nearly four months since the launch and getting on for 60% of the first run has been sold following mainly domestic and regional reviews. Because it goes beyond Anand's life story, I hope it will have a long shelf life as a resource for people who want to know how Thailand was shaped in

the late 20th century. The book should be available on Amazon in April, and it will be interesting to see how it does overseas, particularly in the US where there are such strong connections. The next step would be a paperback edition to chase after the student market and more general readers. Translating this kind of work is a very tough proposition, but I hope it will happen one day.

Dominic Faulder:

Originally from London, Dominic Faulder has been based in Bangkok since the early 1980s and has worked for numerous news organisations and publications. He was a special correspondent with the Hong Kong newsweekly Asiaweek for many years, and had particular involvement in the coverage of Burma/Myanmar and Cambodia in the 1980s and 1990s. He has been an associate editor with the Tokyo-based Nikkei Asian Review since 2014.

Would you do it all over again?

I have no regrets, but I shall look a lot more carefully before I leap if another opportunity arises.

What's next?

I am doing a lot more journalism than editing now for my magazine, the Nikkei Asian Review. It is all quiet on the book front at the moment, but longer term there are three or four interesting topics, all rather different. One is a historical tale from the Vietnam War era; another might best be described as political science fiction, and it goes well beyond Southeast Asia. I have no plans for another biography at present, but if I did one it would involve a team of smart young researchers to help with the heavy lifting. KBA took just eight months to complete with 14 writers, so there is a lesson to be had there.

Writing books – is it lucrative?

No. Terrible!

How do you see Anand now?

Perhaps the question should be how will others see Anand now. He once joked, "I suppose you now know me better than anyone else in the world." That's obviously not true, but I was struck when his daughters told me that they had learned new things about their father's life.

KEY MOMENTS IN THE BOOK: CHAPTER 14 - 'Black May' - the 1992 turbulence that led to Anand's second premiership



Protesters rounded up at dawn corralled outside the Royal hotel, Sanam Luang, during the Black May uprising in Bangkok of 1992. (Dominic Faulder)

■ The May events happened partly because of Anand – in a good way, comments Ammar Siamwalla, one of Thailand's most distinguished economists, as he reflects on the jagged military-civilian divide at that time.

"The military came and made a big song and dance about Chatichai being corrupt. The one thing they did wrong from their point of view was to appoint Anand. I think Anand showed the Thai people – at least the middle classes among the demonstrators in May – that a clean government was possible. When all the shuffling was done, the military wanted to go back to the old style. It was exactly the same type of government that Chatichai left except that it was headed by General Suchinda. That's why the May events happened. People were mad. They had been through the coup and all that, and nothing changed zero."

It is difficult to overstate the sense of foreboding that had remained prior to Anand's second appointment, even with Suchinda gone. There had been killing; the country was rudderless;

“

Black May in 1992 is a chilling tale of deep political unrest that rocked the country to its core, resulting in terrible violence that threatened a sustained period of instability.

there was no break in the clouds. The State Department in Washington had told its diplomats in Bangkok to do the rounds of the political parties and encourage dialogue and democratic solutions. Although there was concern at the embassy that this might appear as undue interference, they had their orders and duly met with leading

politicians Chuan, Banharn, Chatichai, Chavalit, and others. Preachers of democracy always have it far easier than aspiring practitioners.

"It was very depressing," recalls Skip Boyce, the political counsellor at the US embassy who made the political rounds. "Nobody knew what was going to happen." On that pivotal night, when everyone had expected Somboon to be appointed, it was Boyce's job to file the cable to Washington as soon as the proclamation came through. Boyce remembers

tuning into a local television station that opened its nightly news bulletin with a furiously spinning globe. It always made him dizzy. The channel flashed up images of Anand involved in some kind of ceremony. Boyce's initial reaction was irritation: a careless technician must have used an old tape by mistake, he thought. Then there was a shot of Somboon disappearing upstairs at his home, and the realisation of what had actually just transpired dawned on the political counsellor. "How embarrassing was that?" Boyce remembers thinking.

For Arsa Sarasin – Anand's foreign minister in 1991 and again in 1992 – this was the second time he had watched Anand become prime minister on television with no advance warning.

The mood at Thammasat was exceptionally sombre that night. "We had been through a lot, and it was quite painful because of the killing," recalls former student activist Karuna Buakamsri. "I watched Somboon Rahong dressed in white at his house and thought 'I almost got killed, and we end up with this guy.'"



Thirst

Brewski

IF you're into craft beers and ciders sourced from some of the world's best brewers, then Brewski at Radisson Blue Plaza is your heaven on earth. With around 100 different varieties in stock, Brewski is a popular haunt for expats, locals and tourists who really appreciate the unique tastes of these special brews on tap. Located on the hotel's 29th and 30th floors, Brewski is also the highest duplex rooftop craft beer bar in Thailand.

30/f, Radisson Blue Plaza, 486 Sukhumvit Soi 27, Bangkok.

Tel: 02 302 3333.

brewski.bangkok.blu@radisson.com

There's no shortage of great places to visit in Bangkok when you want to quench your thirst. Here we present just some of the venues that are on a mission to serve customers with beers, wines and spirits from around the world



Apoteka

DESIGNED to resemble a 19th century apothecary shop, this favorite bar on Sukhumvit Soi 11 is renowned for the potency of its boozy concoctions – premium 'remedies' with names such as Vaccination, Doctor Cosmo, The Leech, and Cocaine Martini (a legal mix of vodka, Baileys, Kahlua, and Amaretto – just in case you were wondering). An outdoor area and nightly live music are other big draws, just what the doctor ordered.

33/28 Soi Sukhumvit 11, Bangkok 10110. Tel: 061 881 8401.

apotekaso11.com

O'Malley's

AN entirely new and improved menu awaits customers at O'Malley's Irish Pub & Restaurant on Silom Road. Launched after listening to its customers' comments since opening four months ago, the result is confirmation that O'Malley's is not only the friendliest pub in central Bangkok but also the best value. Menu includes all-time Irish favorites, international classics and great Thai food. The three-course Sunday Roast is a bargain at 399 baht for beef and lamb, and 350 baht for chicken. *B/F United Center Building, 323 Silom Road, Bangkok. Tel: 02 234 2875*



Busters



Flann O'Brien

WHEN all Irish themed pubs looked the same, think faux-rustic designs with green walls, Guinness posters and rusty antiques, Flann O'Brien takes its cue from Ireland's contemporary bar-scene and offers a fresh and modern take on the tried-and-tested international Irish pub template. Pop in and enjoy a proper pint of Irish Stout. *IMPACT Challenger Building, Popular 1 Road, Nonthaburi 11120. Tel: 02 833 4288. flann-obriens.com*



Scruffy Murphy's

THE distinctive red-faced pub on Sukhumvit Soi 23, Scruffy Murphy's boasts an authentic pub feeling, with both Irish owners and hands-on management. Nominated for four Irish Pubs Global Awards, this friendly venue is renowned for its vast whiskey selection, lively entertainment, exciting sports and dedicated staff. *10/1 Soi Sukhumvit 23, Bangkok 10110. Tel: 02 661 7417. scruffymurphysbangkok.com*



Brew Beers and Ciders

BEHIND this beer haven small back counter lay more options than we can count. Decorated as a tribute to the monks that brew beer in the monasteries of Belgium, at Brew Beers and Ciders you can find at least 6 out of 11 Trappist beers (beers made by monks) available to try. Want a match made in heaven? A cold one paired with Daniel Thaiger's juicy burgers (arguably some of the best in Bangkok), we promise it won't disappoint. 30 Sukhumvit Soi 11, Bangkok 10110. Tel: 02 255 5532. brewbkk.com



Steakhouse Pub on Thonglor Tenderloins @ Bistro 33

THIS attractive neighbourhood sports bar and steak house is a long-time popular venue with Bangkok's expat community thanks to its reputation for quality dining, including great steaks, home-made burgers, oven-baked pizzas and menu of Thai and international favorites. With 13 flat-screen TVs, it's perfect for catching all the sport. The spacious gardens make it ideal for parties and get-togethers. 22 Soi Sukhumvit 33 (Daeng Udom). Tel: 02 260 3033. www.thebistro33.com



The Australian Pub and BBQ

BANGKOK'S first Aussie pub provides competition to the numerous Irish and Pommie pubs that permeate the city. The Australian Pub and BBQ is a sports pub with live music located on Sukhumvit Soi 11, an entertainment area that needs no introduction. Whether for a date, a match, a night out with friends or a couple of beers before you hit the clubs, the pub guarantees some serious fun. 37 Sukhumvit Soi 11, Bangkok 10110. Tel: 02 651 0800 theaustralianbangkok.com



Huntsman Pub

REMINISCENT of a classic British boozer in design and atmosphere, this popular venue is Bangkok's senior pub, having first opened more than 25 years ago. Unchanged and unchallenged in lower Sukhumvit, the Huntsman is famous for its chilled draught beer, great wine selection, expertly mixed cocktails and authentic pub food along with some great Thai classics. The highly regarded house band keeps everyone well entertained and makes it a friendly, cosy pub that isn't filled with people doing Jager bombs. The Landmark Bangkok Hotel, 138 Sukhumvit Road, Bangkok 10110. Tel: 02 254 0404. landmarkbangkok.com/huntsman-pub



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April 21, 2019
12:00 – 15:00 hrs.

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Mulligans Irish Bar Khaosan Road

OPEN 24 hours a day, seven days a week for the last nine years, Mulligans on Khaosan road is undoubtedly one of the street's most happening pubs. The atmosphere is always bouncing thanks to the popular house bands who play international hits and makes for a banging place to spend a couple of hours getting your booze on. 265 Khaosan Road, Bangkok 10200. Tel: 02 629 2882 facebook.com/mulliganskhaosan



Iron Balls Distillery

THE project of serial bar designer and master distiller Ashley Sutton, the Iron Balls Distillery, along with several other of his madcap establishments, has achieved local fame. The moody bar features a beautiful atmospheric décor and serves up craft cocktails made with their Iron Balls Gin, distilled right next door using freshly cracked coconuts and pineapples with hints of juniper, hillside ginger and lemongrass. Park Lane Ekkamai, G/F, Sukhumvit Soi 63, Bangkok 10110. Tel: 02 714 2269. facebook.com/Ironballsdistillery



Cheap Charlie's

AFTER relocating from their long-standing location on Sukhumvit 11 to On Nut last year, popular expat bar Cheap Charlie's has a reputation for serving up great drinks that are easy on the pocket and that go well with its cool, laid-back atmosphere. This Sukhumvit 50 favourite draws a mix of regulars and wandering tourists alike, and we guarantee there's something for everyone. The Beacon Place, Sukhumvit Soi 50, Bangkok 10110. Tel: 087 096 8444. facebook.com/CheapCharlieBar



Bully's

BULLY'S Sports Bar is a friendly and well-known watering hole set on the main Sukhumvit / Ploenchit road. Established in 2004, the bar has built a loyal following of customers who relish its extensive menu of mainly American favourites made from the freshest ingredients, paired with a generous selection of beers, wines and spirits. Stop by to enjoy sports on the big TV screens or relax on the outside area. 8 Sukhumvit Rd. (between Soi 2 and 4), Bangkok 10110. Tel: 099 616 0008. bullys-bangkok.com

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The M Pub Beers n' Beers

NESTLED on the ground floor of the Ascott Hotel, the M Pub offers a whopping 100 imported beers by the bottle, an extensive international food menu, and a roster of nightly entertainment. Boasting polished wooden floors, blonde-timber furniture and a neck-craning ceiling supported by three illuminated columns, the atmosphere is distinctly modern and draws a crowd that goes beyond the hotel guests.

*Ascott Sathorn, 187 South Sathorn Road, Bangkok 10120.
Tel: 02 676 6676. facebook.com/thempub*



The Royal Oak

OVER 20 years in operation, the Royal Oak is one of Bangkok's longest running pubs, extremely popular with Bangkok's expat crowd who enjoy its menu of British classics and big selection of beers. It's a great place to watch live TV sports or to simply hang out on the open terrace area. Thanks to its friendly atmosphere and traditional English pub feel, people find themselves returning time and again.

*595/10 Sukhumvit 33/1 Alley, Bangkok 10110.
Tel: 02 662 1650. royaloakthailand.com*



Steakhouse Co

This newcomer is covers all options, pub, bar and grill room for some of the best steaks, ribs and burgers in the Silom area. The owners are allowing the restaurant to evolve to suit the wishes of its clientele, who include expats, local businessman and tourists. Some of the seating has been replaced by stools for casual drinking.

Lots of new local and imported beers on tap, long happy hours and big TV screens.

*Steakhouse Co, 9/8 Thanon Patpong 2. Tel: 061 097 8325.
Email: office@thesteakhouseco.com*



Hanrahan's Pub

CONVENIENTLY located in the lively nightlife area of Sukhumvit Soi 4, a short walk from Nana BTS station, Hanrahan's Irish Pub focuses on quality fare as much as it does on its draught selection. Boasts some of the best pub food in Bangkok, including a great breakfast selection and traditional Irish favourites such as Bangers and Mash (380 baht).

*12/1 Sukhumvit Soi 4, Bangkok 10110.
Tel: 02 255 0644. hanrahansbangkok.com*



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B/F, United Center Building, 323 Silom Road, Bangkok 10500
www.omalleysbkk.com



The Kiwi Sports Pub & Grill

THE Kiwi is a classic sports lover heaven. Just about every major game is represented in the bar's events calendar, and its spacious area is dotted with TV screens, so you won't ever feel like you're missing any of the action. Grab a seat and choose from a generous selection of drinks to be paired with traditional pub fare.

4/4-5 Soi Preeda, Soi Sukhumvit 8, Bangkok 10110. Tel: 02 653 3144. thekiwibangkok.com



Robin Hood

LOCATED in a can't-miss-spot in Phrom Phong, The Robin Hood is a rustic style English tavern right in the heart of Sukhumvit. Dressed with wooden floorboards and the classic long bar, this split-level pub attracts a lively mix of regular

international patrons. Stop by after work and watch a game, have some fries or some shepherd's pie, and put off your commute a little longer.

33/1 Sukhumvit Rd, Bangkok 10110. Tel: 02 662 3390. robinhoodbangkok.com



Hooters

WITH three outlets in Bangkok, this famous global franchise has the city well covered. Each stays true to the original concept of a party-like dining experience, plus sport from around the world shown on multiple high definition TVs. Great for a cool beer served by the celebrated Hooters Girls, or as a venue for parties and corporate get-togethers.



Location: Hooters, Four Points by Sheraton, Sukhumvit Soi 15 BTS. Tel: 081 403 8159. Hooters Nana, 4 Sukhumvit 4. Tel. 086 832 4876. Hooters Silom, Thaniya Silom (between Soi 2 and Soi 4). Tel: 098 362 9426 www.hootersasasia.com



The Drunken Leprechaun

SERVING up ice-cold brews on Sukhumvit Soi 15, The Drunken Leprechaun is one of Bangkok's friendliest Irish pubs. The pub takes pride in being the only bar in Bangkok which offers full-time employment to dwarfs. These gregarious hosts are the first to greet you upon arrival and

also the first to sing the praises of the concept, which successfully avoids being derogatory.

Four Points by Sheraton Bangkok, 4,15 Sukhumvit Road, Bangkok 10110. Tel: 02 309 3255. thedrunkenleprechaun.com/en/bangkok

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www.bullys-bangkok.com



Hemingway

COMING SOON, the return of Hemingway (previously known as Hemingway's), the much-loved pub that was demolished two years ago on Sukhumvit Soi 14. An incredible lookalike of the old house has been built a few blocks away on Sukhumvit Soi 11 and is set to become a magnet once again for locals and tourists when it finally opens in the next few weeks.



The Old English Pub

A newcomer to Bangkok's pub scene, having opened late last year, this pleasant little venue is especially popular with the local expat crowd. Offers indoor seating and a spacious outdoor terrace that's very popular for people-watching on fashionable Thonglor. Menu includes traditional pub favourites and local dishes. Decent happy hours. Located in the Maze building, with available parking. *Sukhumvit Soi 55, Klongton Nua, Watthana, Bangkok 10110. Tel: 02 392 3361*



Iron Fairies

ONE of Bangkok's quirkiest venues, with its wrought iron stairwell, exposed pipes and deliberate run-down look, Iron Fairies is more of curiosity than a pub. Nevertheless it draws good crowds nightly thanks to live jazz-and-blues performances, beers and cocktails. *394 Thonglor Road, Sukhumvit 55, Bangkok. Tel: 02 714 8875*



Bourbon Street Restaurant & Oyster Bar

WHEN a bar has been open for more than 30 years, you know it must be very good. And so it is with Bourbon Street, owned and run by the indefatigable Doug Harrison since its launch in 1986 – and who can still be found there most days. Renowned for its Cajun Creole cuisine, ribs, steak and fresh oysters. Popular hangout for Americans and other expats.

9/93-40 Sukhumvit 63 (Ekamai), Bangkok. Tel: 02 381 6801 info@bourbonstbkk.com



The Rock Pub

THE Rock Pub is a well-known institution for music fans around the city. The venue has been around for 23 years now and has a reputation for putting on some of the best shows for rockers from all over the world. More than 40 bands have stepped on the pub's stage and over dozens of those went on to earn a name for themselves in Thailand's music industry. *Hollywood Street Building, Phayathai Road, Bangkok 10400. Tel: 099 191 5666 therockpub-bangkok.com*

Smalls

OWNED and managed by David Jacobson, patron of the highly respected and much missed Q Bar, Smalls has grown from a small neighborhood bar into a serious Bangkok nightlife venue offering live music,



great cocktails, rare whiskies and a decent wine list. Set over three floors, including an open terrace at the top, it can be a tight fit on Fridays and Saturdays.

*Smalls. 186/3 Soi Suan Phlu, Soi 1.
Tel: 095 585 1398.*



Oskar

ARGUABLY Bangkok's most consistently popular night venue, French-owned Oskar is actually a restaurant that becomes a lively bar after about 9am, when the DJ



turns up the music volume and the lights dim. Overseeing the excellent cuisine is Chef Julien Lavigne with Michelin experience.

Oskar: 24 Soi Sukhumvit 11, Khwaeng Khlong Toei Nuea, Khet Watthana, Bangkok. Email: info@oskar-bistro.com Tel: 097 289 4410



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Roast

- * Honey Glazed Ham
- * Turkey
- * Lamb
- * Chicken
- * Beef

Stew

- * Beef
- * Lamb

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- * Bolognese
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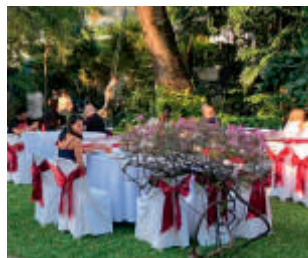




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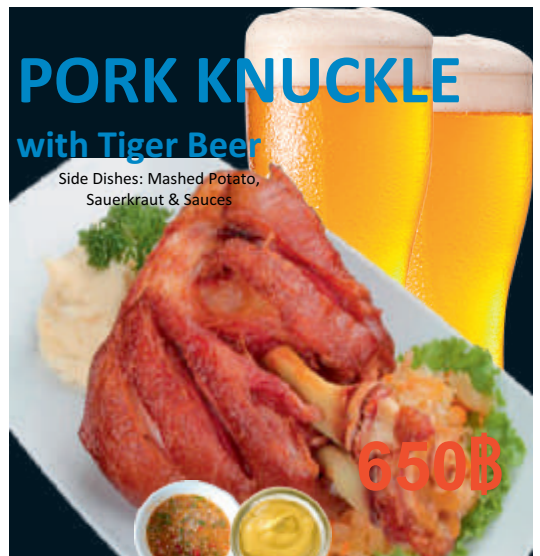
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Danilo Aiassa

Executive Chef



Chef in focus

■ **Danilo Aiassa. Chef at Attico Italian restaurant, Radisson Blu Bangkok**

Born in Carmagnola, Italy, Danilo has extensive experience in Thailand, having worked as Executive Chef at Appia Italian restaurant in Bangkok, and Chef and Owner of L'Ulivo restaurant Bangkok,

Italian Chef at Biscotti Restaurant, Four Seasons Bangkok and Chef at Ciao, Mandarin Oriental Bangkok.

He's also worked at San Domenico Imola (Bo) Italy, Hotel George V in Paris, Au Crocodile in Strasbourg, Hotel Mandarin Oriental Jakarta, and Hotel Mandarin Oriental Hong Kong

For more information, email brewski.bangkok.blu@radisson.com or call +66(0) 2 302 3333.

Why cooking as a career?

I love to cook and I love to eat.

Two biggest influences on your career?

My grandmother and Gianluigi Morini, patron two stars Michelin chef.

Best early kitchen experience?

My first time in the kitchen aged 15.

Worst kitchen experience?

Cooking at home.

Best meal you've ever had?

Every time I try create something new.

What's your cooking philosophy?

Keep it simple and make sure it tastes good.

What's your signature dish?

Homemade pasta.

Favorite cookbook?

Traditional recipes.

Most difficult ingredient to cook with?

Ice - you can't cook it.

How do you keep in touch with latest food trends?

Remember everything - and keep it in mind.

Greatest achievement to date?

Always in a good mood when cooking.

Famous people you've cooked for.

Barbara Streisand, Robert De Niro, George W. Bush, Giovanni Agnelli.

Who would you like to cook for?

My wife and daughter, which I always do anyway.

Utensils you can't do without?

Sharp knife.

Most influential chef?

Valentino Mercatilli, San Domenico. Imola, Italy.

Music you listen to while cooking?

I don't listen to music - I listen to the sound of the frying pan!

Best advice you've ever received?

Lose weight.

What's your favorite dish to cook for yourself?

Bruschetta with fresh tomatoes.

Favorite dish cooked by someone else?

Spaghetti al Pomodoro and basil.

What is next for you?

Have a nice glass of Barolo wine with beef stew.



Atelier's Sunday Brunch, one of Bangkok's great dining experiences

Nothing beats a lazy Sunday, when breakfast becomes lunch and the hours drift by ever so pleasantly in the company of family and friends enjoying great food and happy conversation.

This is the winning formula that's yours every weekend at Atelier restaurant and its amazing Sunday Brunch.

Located on the second floor of Pullman Bangkok Grande Sukhumvit, Atelier offers a truly international buffet selection that really is second to none. And from midday til 4pm, diners

can pick their way slowly through a long list of delectable dishes made from the finest ingredients.

The choice is actually quite stunning. Head for the numerous food stations where fresh seafood like King crabs, shrimps, New Zealand mussels and oysters is served on ice or prepared the way you like it most.



Move on to the grill station for premium beef sirloin, done medium, rare or even medium-rare, together with unlimited foie gras. Popular traditional foods

are in abundance - Dim Sum, Paella, Sushi, Indian curries, Peking duck, Suckling pig and lots, lots more, including vegetarian options.

Atelier also features heaps of scrumptious desserts, such as freshly baked pies and cakes, chocolates of every hue and flavor, along with popular Thai treats and

tropical fruits – and as many of them as you like.

The brunch buffet and free-flow drinks run until 3pm. But if you would like to continue this wonderful culinary extravaganza, Atelier's signature cheese room stays open until 4pm – perfect timing to choose from more than 20 imported cheeses served with homemade bread, crackers and fresh fruits plus a bottle of wine.

Priced at only 1,899++baht per person (including soft drinks), Atelier's Sunday Brunch is more than just a remarkably good value dining occasion, it's also about a well-deserved retreat from the busy world outside and a laid-back, casual and extremely satisfying experience.

Atelier at Pullman Bangkok Grande Sukhumvit, 30 Sukhumvit 21 Asoke Road, Bangkok, 10110.

Tel: 02 204 4071

Pullman Bangkok Grande Sukhumvit features five-star accommodations and services in the heart of Bangkok's Sukhumvit road. The hotel is ideally located near Asoke BTS Skytrain and MRT Sukhumvit underground stations.



Dish of the Month

Spicy Tuna Crispy Rice

Fresh yellow fin tuna mixed with spicy mayonnaise, herbs, fish egg.
Idea : nigiri innovation , tuna made like a tartar on top crispy rice



Yellow Fin Tuna,
Spicy Mayo,
Salmon Roe

Perfect cooked Japanese rice Season with
gruyere cheese & mizukan, deep fried,



Chef in focus

Chef Pat , Executive Chef at MYTT Hotel and PIPPA restaurant.

Take a journey into the culinary world with a variety of cuisines. His extensive experiences came from years of working with the world's top chefs, which he translates into expertise in Western Cuisines. He loves to innovate and elevate Asian tastes, and create distinctive style, marking a new era of cooking. He has a passion for using local products but with international techniques. He believes that the fresher the products and ingredients the better outcome will follow both in taste and textures.

PIPPA Restaurant

Open daily from 4 pm - midnight

19th floor MYTT Hotel, 10 Moo 9 North Pattaya Soi 3, Banglamung District Cholburi 20150, Tel: 038 259 510

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Share great food and good times at Food Exchange

COOL, casual and contemporary is a great way to describe the stylish restaurant 'Food Exchange' at Novotel Bangkok Sukhumvit 4, conveniently located just moments from Nana BTS station. Offering a wide choice of cuisines from around the world in a trendy and relaxed setting with friendly service, the choice of large communal tables for families and groups or quiet alcoves for more intimate or personal meals makes this a destination for all occasions.



The excellent à la carte dinner at Food Exchange is served until 10pm, with fabulous buffets as well at both breakfast and lunch. The bountiful buffet breakfast is a fantastic way to start the day and includes freshly baked croissants and pastries, eggs however you choose, healthy bowls of berries and yoghurt, gourmet toasts, detox drinks, smoothies, and much more. The all-new international lunch buffet includes soups, garden-fresh salads and cold cuts, pasta and pizza, and a changing selection of roasted dishes. For a taste of the exotic you can explore spicy Thai dishes or relish the international cuisine, tuck into seafood marvels or ask the talented chefs to cook up fast

hot wok dishes to order at the open kitchen, then follow up with an array of irresistible desserts.

Food Exchange is open daily for breakfast from 6am to 10.30am on weekdays and from 6am to 11am at weekends. The international lunch buffet is served Monday to Friday from 12pm to 3pm at the outstanding price of 699 baht net per person, which includes free-flow soft drinks, coffee and tea. There's even a special deal for certain credit card holders to get an amazing 50% off!

*Get together with family, friends or colleagues to share great food and good times at Food Exchange.
Tel: 02 080 5323.*

Last month's foodie functions in focus

Scrapbook



3 Michelin Star Centenary Celebration

➔ Millennium Hilton Bangkok invited 3 Michelin starred Chef Jacques Marcon to join the hotel's Executive Chef Shaiful Kassim to create a remarkable centenary celebration for Hilton Hotels with honorary guests and media in attendance.



Premium Single Malt Whisky

OLD Pulteney, the original Maritime Malt and an exceptional single malt Scotch whisky, unveils a new collection of four whiskies reinvigorating the core range while staying true to Old Pulteney's rich heritage and traditions, with a masterclass held by the Pulteney Distillery Manager.



Shanghai Mafia style speakeasy

A hidden speakeasy cocktail bar, Honest Mistake, has opened in Aqua Ari - Saphan Kwai. With Chinese and Western design influences from the 1940s and 1950s, and the décor of Shanghai Mafia/pawn shops/gambling dens, Honest Mistake offers 10 signature cocktails and attractions which include Mahjong table, gambling games without money, a CCTV corner, a Chinese paddle as a prop and a pawn shop entrance.

New on the scene

Hot new restaurants, bars & cafés in Bangkok



‘Home Away from Home’

D’ARK is opening at Iconsiam as a “Home away from Home”, a hang-out place for family and friends who want to enjoy a meal or just a great coffee together. Located in the Veranda zone, D’ARK offers a cosy mixology bar on G Floor, and a specialty coffee and whisky bar on M Floor, both offering amazing views over the river, and the daily music and light show, and a Josper charcoal oven.

Bangkok's Latest Lifestyle and Cultural Hub

SIRI HOUSE at Somkid welcomes Thai city-dwellers to recharge and reconnect through food, art, culture, retail, and learning all in one easily accessible space. Relax at Bimini, sip drip-coffee at Luka, visit memory lane at Olympic Digger, create beautiful bouquets at Heart of SIRI by Heartmade, browse at Booksmith, and dine at Quince with cocktails at Jacqueline. Or just engage in ongoing experiences throughout SIRI HOUSE to help you unwind.



Taiwanese buffet restaurant at Iconsiam

Thailand's CP Foods and Taiwan's HiLai Group have jointly opened "Harbour" on the 6th Floor of Iconsiam, and at 2,000 square metres it is the largest buffet restaurant in Thailand. "Harbour" is recognised as Taiwan's best buffet restaurant offering fresh seafood and 200 international food items including delectable dishes from Taiwan, Japan, China, Thailand, India, the West and Asean, as well as from top desserts from Europe and Japan. It is the venue that can satisfy all palates.

Food & Drink

Bangkok's hottest dining deals and news



Satisfy your summer cravings!

Summertime in style with Blunos Restaurant's exciting new menu, "Happy Food for Happy People" - all about value, hearty fare and classic comfort food including King Crab Mayonnaise, Shellfish Risotto, Pork Loin Chop and Half Garlic Roast Chicken. So spoil yourself at 14th floor, Eastin Grand Hotel Sathorn. And check out the new poolside "hang-out" bar which provides the perfect after dinner spot. Daily from 11am, last order 11:30pm

📍 02 210 8100. www.eastingrandsathorn.com



Pairing Thai Cuisine with Thai Wine

Thara Thong, the renowned riverside restaurant at Royal Orchid Sheraton Hotel & Towers, in collaboration "GranMonte" invites you to take advantage of pairing recommendations such as Syrah Cabernet with fried smoked duck breast or Unwooded Chenin Blanc with spicy salmon tartar. For lovers of stronger wine, we recommend Ploy Siam with Cabernet Sauvignon Syrah or Chom Tara with Durif. GranMonte wines start from 400++ baht per glass or from 1,800++ baht per bottle.

📍 02 266 0123. www.royalorchidsheraton.com



Easter Sunday brunch feast

Welcome Easter at Royal Orchid Sheraton Hotel & Towers with a mouth-watering Sunday Brunch on Sunday 21st April, including an egg hunt for children. Enjoy succulent delights such as lobsters, oysters, Alaska king crabs, special

carvery, freshly made pasta and traditional sweet treats. Available from 11:30am to 3pm, price 2,500 baht net per person. Children 0-9 years old are free of charge, children 10-12 years old half price.

📍 02 266 0123. www.royalorchidsheraton.com



Celebrate with "Khao Chae Chao Wang"

Khao Chae Chao Wang, a traditional summer snack is available at Bangkok Marriott

Marquis Queen's Park throughout April and May. Served with 7 delectable condiments, Sao Hai rice is cooked and infused with aromatic smoke and iced floral water. Savour this unique taste at Siam Tea Room from 11.30am to 5pm at 490++ baht per set or 590++ baht for take-home, or at Goji Kitchen + Bar in the Dinner Buffet and Sunday Brunch.

📍 02 059 5999. restaurant-reservations.bkkqp@marriotthotels.com





Sweet & Savoury Sakura Afternoon Tea

Japan's sakura cherry tree blossoms have inspired the Sakura Afternoon Tea set at Up & Above Bar, The Okura Prestige Bangkok. The set includes savouries like smoked ham and karashi sandwiches plus sweet treats like sakura chocolate praline, rounded off with a refreshing peach sorbet, all with Sakura Mariage Frères tea or fresh-brewed illy coffee. Available daily from 1 April – 30 June, between 2pm and 5pm price 1,290++ baht for 2 persons.

📍 02 687 9000.

upandabove@okurabangkok.com



Royal Thai Summer Menu: Weekend Exclusive

Come enjoy a gastronomic journey at R-HAAN restaurant, which has earned a Michelin star award and wishes to share its authentic Thai cuisine by launching its Royal Thai Summer Menu, bringing together the wisdom of Thai cuisine and Royal Thai recipes for all diners and featuring exquisite dishes served on beautiful hand painted tableware. The Royal Summer Menu: Weekend Exclusive is available from 9 March – 9 May on Saturdays and Sundays from 11.00 -14.30 hrs.

📍 02 059 0433 – 34. www.R-HAAN.com



Firefly Squid and Bamboo Shoot Specials

With the culinary spirit of each season, award-winning Kisso Japanese Restaurant at 8th Floor The Westin Grande Sukhumvit, is focusing on “Hotaru Ika” (firefly squid) and “Takenoko” (bamboo shoots) as its March-April inspiration. Kisso's special menu releases the complex flavours of Hotaru Ika and is complemented with the sweet tender and nutritious bamboo shoots steamed with seasoned rice and Spring mountain vegetables.

📍 02 207 8000

Kisso.Bangkok@Westin.com



Iberian Grand Pilgrimage

UNO MAS's dining deck is ready for an evening of unforgettable Spanish fine-dining with a choice of 6, 8 or 10 dishes on the new menu. Try Palamós squid, zesty Mallorca Paella or melt-in-the-mouth suckling Pyrenees lamb, Denia Pil Pil, 120-Hour Roasted Wagyu - plus dessert and an optional cheese board. Prices start at 2,555++ baht, wine pairing starts at 1,555++ baht. Available now, Tuesday to Saturday from 6pm to 10pm.

📍 02 100 6255. www.unomasbangkok.com





Summer Sea Bass Festival

Lancaster Bangkok presents its European sea bass festival in March and April with Chef Michelle Bravo's innovative different preparations. At Siam Brasserie, the traditional Italian way from 399++ baht. At Lancaster Bar, on skewers served with Thai dips and Cherry Ginger cocktail at 349++ baht per set. At High Bar, the signature avocado sea bass Club Sandwich with a fresh passion fruit smoothie at 359++ baht per set.

📍 02 262 8000. www.lancasterbangkok.com



15 Yourself Rooftop BBQ

Rainforest Rooftop Bar at Mövenpick Hotel Sukhumvit 15 celebrates the tradition of outdoor family barbecues with its "15 Yourself" promotion, which allows guests to meet on the rooftop terrace for a fresh barbecue accompanied by unlimited mezze platters with salad and specially all drinks at only 15 baht per glass for those ordering food! Available from 6-10pm for 777++ baht.



Prawnlicious Salmontastic Buffet

Enhance your enjoyment of Takumi at Swisshotel Bangkok Ratchada's famous à la carte buffet with an add-on of charcoal-grilled, sauce-slathered river prawns and salmon in authentic Japanese flavours and textures, for an additional 150++ baht per person. Buffet basic price 890++ baht per person, available for lunch 11:30am to 2pm and dinner 6pm to 10:30pm

📍 02 694-2222 ext. 1560



Free-Flow Food

Medinii at The Continent Hotel Bangkok announces Free-Flow lunch including freshly produced soup, salad and desserts with pasta or pizza made to order, for 699 baht or 899 baht net per person including a main course. Free-Flow Dining is available during the Sundowner (5:30 - 8:00 pm) or the Twilighter (8:15 - 10:45 pm), starting at 999++ baht per person including an à la carte main course and dessert.

📍 02-686 7000. dining@thecontinenthotel.com



Guest review by

Bangkok
Beefsteak &
Burgundy

Delicious secrets at Chesa

DUE to last-minute confusion in the setting the date of our March lunch, we found ourselves several months ahead of schedule but in very familiar territory.

The Chesa team performed wonders by creating a menu for us within thirty minutes of uncovering the mistake and two days later proceeding to feed 16 gourmards in effortless style.

Thomas and Rene even were able to match the food to the wines instead of in the customary reverse order, starting with Ottosoldi Gavi 2016



(Piedmont), bright yellow colour and flavourful, and tasty "Snacks at the bar", with the prawn served on a spoon attracting the most compliments.

Stuffed Cremini Mushroom with Foie Gras on Port Wine Sauce was the first dish to leave the kitchen; when asked to identify the stuffing we learned it was to a secret recipe. You have to return to enjoy the taste which had prompted the question, food spokesman Alex Fischen was told.

Wine spokesman John Handley was able to be more forthcoming with an excellent presentation of the merits of Tegernseerhof Riesling Steinertal Smaragd 2016 (Austrian) with pale golden colour, and complex nose including apricot and spice. I thought this was the best wine of the day and had been scored 93 by Parker.

There followed Poached Snow Fish Fillet on Green Pea Puree and Noilly Prat Sauce, with John telling us perhaps this was the only bottle remaining in Thailand of the white wine based vermouth, made with two wines which are matured separately

for a year before a secret selection of herbs and spices are macerated for three weeks.

The delicate flavour of the Snow Fish had been carefully preserved. The dish was well matched with Cantina Terlano Chardonnay Classic 2016 (Alto-Adige, Italy) which John deemed his favourite wine of the day.

Next came Spinach Cappuccino Enhanced with Brie Cheese and Bacon Bits; Alex detected



cinnamon in the very tasty dish but this was denied by Chef Rene, who only confessed later that in fact his cooks had enhanced the recipe with that secret addition of their own choosing.

The main course featured Roasted Black Angus Beef Striploin served with Yorkshire Pudding, Gratin Vegetables, and Garlic Mashed Potatoes cooked perfectly to order and an excellent rendition of my school-days Sunday lunch.

It was accompanied by Ghostwriter Bates Ranch 2013 (Santa Cruz, California), surprisingly light on alcohol (ABV: 13.5%) made from 100% Cabernet Sauvignon that had spent 18 months in 25% new French oak and which may

remain drinkable for ten more years. It was a very classic textbook Cabernet with notes of black currants and leafy herbs. Elegant, layered and impeccably balanced, with fine tannin The next wine, Altrovin by Duemani (Merlot - Cabernet Franc) from Tuscany is

a full-bodied red wine with balsamic fragrances,

fruity, quite bitter and characterized by Mediterranean notes. Suckling scored it 93 and most agreed that winemaster Thomas Boedinger had made an excellent, courageous choice.

Some were beginning to wilt, I think, when faced with Mango Mille Feuille accompanied by Raspberry Coulis, another tasty and beautifully presented dish; "a feast for the eyes" said Alex.



Variations of Cheese rounded off the meal and Peter Bourke applied the finishing touch by presenting to us a bottle of Seppelt Para Liqueur Barossa Valley Tawny Port, which Peter had carefully preserved for more than 30 years. It was truly magnificent and glasses were raised to thank Peter for his generosity.

It was fitting therefore that the service team of Chesa who as ever had done a first-class job were presented by Peter with our customary thanks and gratuities.

*Chesa, Sukhumvit Rd, Soi 20, Khlong Toei, Bangkok 10110
Tel: 02 261 6650
www.chesa-swiss.com*

LittleChilli



How Pear, aged just ten, enjoyed success at the London Fashion Show

By Special Correspondent



■ From making an enchanting video giving make-up tips when she was just three years old to participating in the London Fashion Week aged only ten – that's the amazing life story so far of Natthan 'Pear' Sanunrat, an extraordinarily smart little lady from Chantaburi. It's easy to see why the cute four-minute video, which is still available on youtube, has garnered an astonishing seven millions views. It shows an angelic Pear offering advice while carefully rubbing in and dabbing on various cosmetics, totally oblivious of the impact it would have.



For it set her on a path to fame, which continues to this day.

Like many three-year-old girls, Pear was initially inspired after playing make-up games online. She then made the video which caught the eye of her mum, who uploaded it on youtube, and encouraged her daughter's hobby even more.

Dad played a somewhat surprising part too by allowing Pear to use him as a try-out model for her make-up techniques.

Over the years, and after many hours of practice, Pear's parents decided to send their ten-year-old daughter to London to attend a make-up course. She so impressed her teacher that Pear was invited to join her at the London Fashion Week, where she helped to make-up four of the event's top models.

Was she scared that she'd get it wrong? "Yes, at first," remembers Pear. "But the models were so nice and friendly, I didn't have to worry."

Back in Thailand, Pear has become something of a sensation, working as a make-up artist for two of the country's top models, Pearypi and Momay Papearn.

Her career path so far hasn't always been easy, however. Pear almost quit her hobby after facing some



“**Dad played a somewhat surprising part too by allowing Pear to use him as a try-out model for her make-up techniques.**”

nasty social media bullying and only continued after words of support from friends, family and clients.

So, what advice does Pear have about make-up? "It helps your confidence if you're not confident about yourself," she reckons. "But if you are confident about the way you look, you don't need it."

What about the future? "I'm just concentrating on making youtube videos," she says. And with so many followers already, that's hardly surprising.



HYDROCONQUEST TIME!

Longines organised a party at The Cube at The River to launch the new models in their iconic HydroConquest collection, combining technical excellence with suave elegance while preserving the traditional style of diving watches. At the HydroConquest event, Longines also unveiled actor Mario Maurer, one of Thailand’s biggest stars, as the new Friend of the Brand for the first time in Thailand. The event attracted many distinguished guests and celebrities.
www.longines.co.th



FLAGSHIP STORE AND SNEAK PREVIEW

Renowned Thai shoe brand O&B led by CEO, Founder and Lead Designer ‘Ta’ Rarin Thongma hosted a grand party with many celebrities at O&B Flagship Store, 1st Floor The Emporium to celebrate opening its flagship store in Thailand and the launch of its new exclusive collection Ploychava x O&B by renowned fashionista ‘Ploy’ Chavaporn Laohapongchana. Established in 2012, O&B designed a special shoe collection for Miss Universe 2018.
 02 664 8595. www.oandb.store



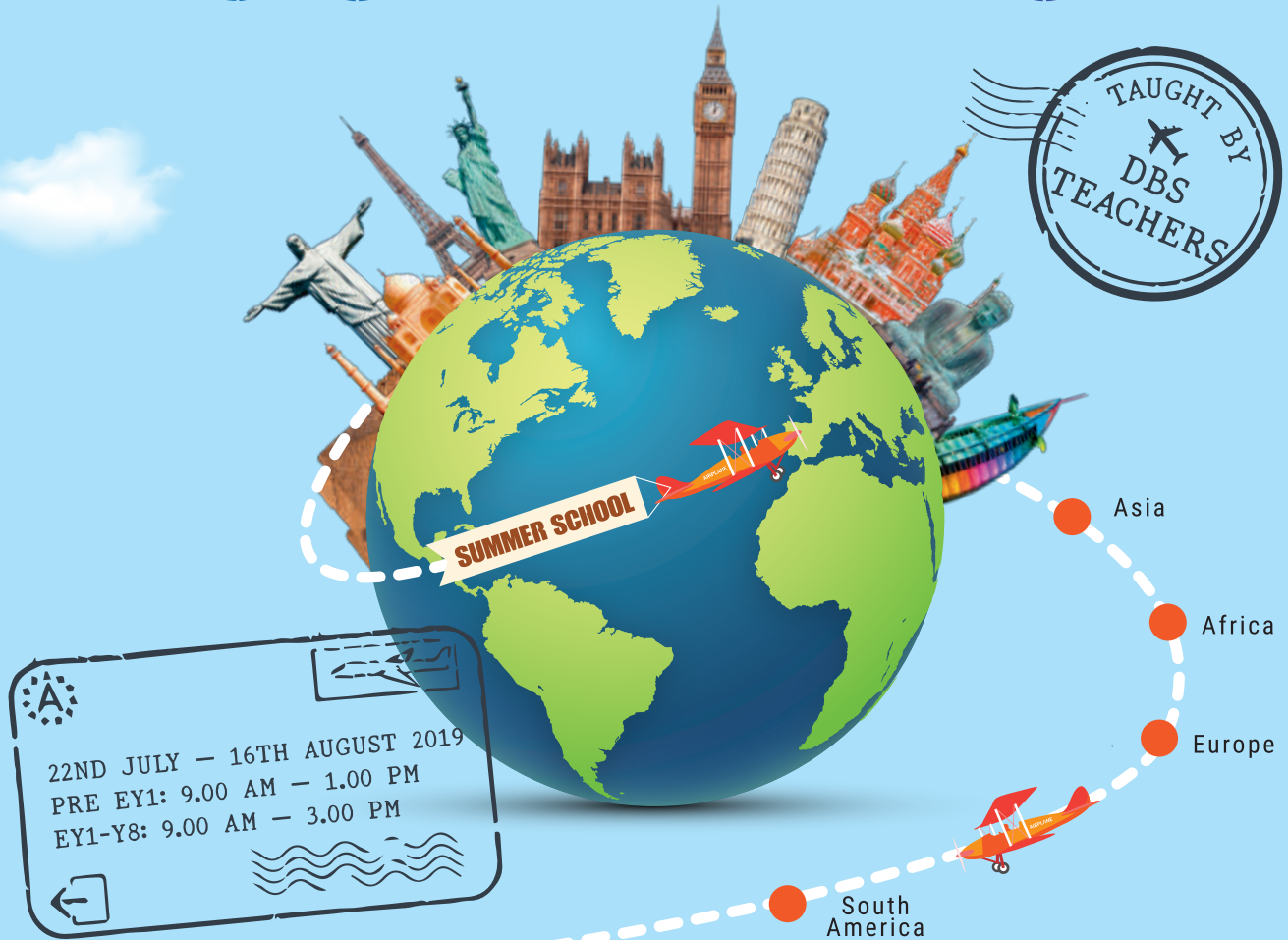
IN TUNE WITH THE LATEST BEAUTY BEATS

Supranee Jantahaipoonkajon, Country Manager of Sephora (Thailand) Ltd, presented SEPHORA Spring Press Day 2019 under the concept “Where Your Beauty Beats” to introduce its latest collection and to unveil new brands which will debut in Thailand. With interactive masterclasses, skincare and hair care tips from leading brands there were also exclusive sessions for Gold Members giving them pre-launch sampling opportunities. Many celebrities joined the event at EmQuartier.
www.sephora.co.th



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Diplomatic footie

There was lots of action at the recent friendly football tournament known as The Diplomatic Cup organised by Embassy of Panama together with WynCoast Industrial Park and Thai Youth Sports. On hand to congratulate the winners was the Ambassador of Panama H.H. Maria Del Carmen Martinez





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His Excellency Héctor Conde Almeida

Cuban Ambassador on a mission of celebration and cooperation

Diplomat: H.E. Héctor Conde Almeida

Cuban Ambassador on a mission of celebration and cooperation

Words **MAXMILIAN WECHSLER**

His Excellency Héctor Conde Almeida, Ambassador of the Republic of Cuba to Thailand and Myanmar, began his term officially in April 2017 and has since become a familiar figure in the Bangkok diplomatic community. His CV clearly shows his excellent professional qualifications, with personal qualities to match. Mr Almeida comes across as a man with a deep knowledge of world affairs who is also very easy to get on with. The charm was on full display at the reception to celebrate the 60th anniversary of the Cuban Revolution held on January 29, 2018. The annual reception has become one of the most anticipated events on the diplomatic calendar.

Around 30 ambassadors and other diplomats joined Thai officials and other distinguished guests in the ballroom of the Arnoma Grand Hotel for a night to remember. The Thai and Cuban national anthems were played and the ambassador gave a short speech. Then a Cuban salsa band began playing and Mr Almeida took the floor with Elena Olivia Conde Picans, his nine-year-old daughter. Guests looked on in amazement as they danced in perfect synchronization. On the 4th floor by the swimming pool, Cuban cigars and rum were on offer.

The Cuban Embassy may not be as imposing as the sprawling diplomatic compounds on Wireless Road, but it has a personal touch that makes it no less impressive. Large photos of former President Fidel Castro, his brother and former President Raúl Castro and current President Miguel Díaz-Canel adorn the walls. Colorful brochures in Spanish and English are available to visitors.

The Ambassador's residence is nearby, situated in a quiet neighborhood off Sukhumvit Road. Some of the photos on these pages were taken there. The ambassador's wife, Thelma Alina Picans Esnard, who also works at the embassy, prepared breakfast for everyone.

Technical background

"Since 1987 I have worked closely with both the Cuban Ministry of Science, Technology and Environment and

the Cuban Ministry of Foreign Affairs on different UN Multilateral Agreements pertaining to environmental, biological and chemical concerns, as well as the peaceful use of nuclear energy. This work involves the UN negotiation processes and implementation procedures," said the Ambassador.

"My first visit to Thailand in July 2012 was to attend two multilateral meetings of the UN Montreal Protocol on Substances that Deplete the Ozone Layer (a protocol to the Vienna Convention for the Protection of the Ozone Layer), at the UNESCAP building in Bangkok.

"I came back to Thailand on February 21, 2017, this second time with my wife and my daughter, as Cuba's Ambassador to the Kingdom of Thailand and non-resident Ambassador to the Republic of the Union of Myanmar. We are all very happy with the assignment. May 15, 2018, marked 60 years of the establishment of diplomatic relations between Thailand and Cuba, and the celebration of this historic landmark adds to our profound feelings of joy and pride to be in this friendly and beautiful country.

"Our two nations enjoy a long history of friendly ties and fruitful bilateral cooperation. The bonds are happily expanding today in the fields of public health, education, science, tourism, culture and sports. Both Thailand and Cuba are great advocates of multilateralism and inter-regional cooperation, and actively promote South-South cooperation and development actions within the framework of the Latin America-East Asia Cooperation Forum (FEALAC).

"This similarity of views and common interests has led to mutual support and collaboration at various multilateral

forums, for example the UN 2030 Agenda for Sustainable Development and its 17 Sustainable Development Goals (SDGs); the Movement of Non-Aligned Countries (NAM) and the Paris Agreement on Climate Change.

“Similar outlooks have also led our countries to place science, technology and innovation at the center of sustainable development strategies. Joint efforts in biotechnological, medical and pharmaceutical applications represent an important contribution to public well-being in both nations and have led to advances in the treatment of cancer, diabetes and autoimmune diseases.

“We are reinforcing efforts to strengthen our bilateral partnership through enhanced interaction between the peoples of both countries. We are also reaching out to the Thai people to better inform them of opportunities and exciting possibilities coming for Cuba in the context of updating the Caribbean archipelago’s economic and social development model.

“In 2018 Cuba welcomed over 4.75 million visitors from all over the world, and there was a significant increase in Thai visitors. Cuba is known for its natural beauty and proud history. In 2019, Cubans celebrate 500 years since the founding of Havana. For anyone who may be thinking of visiting Cuba, this would be a great time to do so. At the age of half a millennium, our capital city is famous for its youthful vibrancy, as well as for its hospitality and historical treasures.”

About Cuba

“In January 1959 the rebel army led by Fidel Castro, Raúl Castro and Che Guevara overthrew the despotic regime of Fulgencio Batista, whose dictatorial government was supported by the US. The revolution put an end to centuries of colonial and neocolonial economic, military and political oppression,” said Mr Almeida.

“Prior to 1959, half of the Cuban population was illiterate or semilliterate and the infant mortality rate was more than 40 deaths per 1,000 live births. Now, thanks to universal and free education and health care, Cuba has reached almost 100% literacy and the infant mortality rate has dropped to around four deaths per 1,000 live births, lower than many developed countries. Life expectancy has risen from 58 years in 1959 to 78.45 years for men and 80.45 years for women today. In 2019, 51% of the state budget in Cuba is dedicated to education, social assistance and health-care services. Cuba has some of the world’s best medical schools, as recognized by the UN.

“Gender inequality was eradicated by the Cuban Revolution. Women’s rights are flourishing in Cuba. In Cuba’s National Assembly, 53.22% of MPs are women – the second highest number in the world, and 48.4% of members of the State Council are women. Women represent 60.5% of all graduates of institutes of higher education in Cuba.

US blockade

“The economic, commercial and financial blockade imposed by the government of the United States of America against Cuba for almost six decades is the most unfair, severe and extended system of unilateral sanctions ever applied against any country. It is also, sadly, famous for its pronounced extra-territorial character.

“The US economic blockade against Cuba constitutes the main obstacle for the development of the Cuban economy to its true potential. It holds back and jeopardizes the implementation of the country’s National Plan for Economic and Social Development and the national implementation of the UN 2030 Agenda and its 17 Sustainable Development Goals. It is the principal hurdle for the development of Cuba’s economic, commercial and financial relations with the world.

“Up until March 2018, the accumulated damage for Cuba from implementation of the blockade is estimated at \$933,678,000,000 American dollars. This is taking into account the depreciation of the dollar as compared to the price of gold on the international market.

“The economic blockade policy against our small-island developing nation in the Caribbean has intensified since 2017 and continues to be enforced with rigor. After signs of a better bilateral relationship under President Obama, the current US

administration imposed a serious setback to bilateral relations with its “Presidential Memorandum for National Security on the Tightening of US Policy against Cuba”, issued on June 16, 2017.

“With the stated intention of tightening of the blockade against Cuba, the memorandum’s provisions restrict even further the right of US citizens to travel to Cuba and impose additional obstacles on the limited opportunities for trade and transactions.

“The strengthening of the extra-territorial application of the blockade is another distinct manifestation of this tightening policy, as there is renewed pressure on third countries. This has marked effects on Cuba’s international financial and loan relations. The permanent persecution of Cuban financial transactions and international banking and lending operations with Cuba has intensified on a global scale.

“In March 2019, the US administration further strengthened its economic blockade against Cuba through the gradual activation of Title III of the Helms-Burton Act. This Act was conceived to codify and tighten the economic blockade with the purpose of subverting and overthrowing the Cuban government and imposing a regime to the liking of the US government.

“Since its entry into force in 1996, the Helms-Burton Act has sought to universalize the economic blockade through brutal and

illegal pressures exerted by the United States against third countries, their governments and companies. Title III had been suspended by subsequent US administrations due to universal rejection, but it is being gradually re-activated by the current administration.

“The blockade constitutes a massive, blatant and systematic violation of the human rights of the Cuban people and even qualifies as an act of genocide, under the definition given in the Convention on the Prevention and Punishment of the Crime of Genocide of 1948. It violates the United Nations Charter and international law and constitutes a major obstacle for international cooperation in many areas. This policy of economic aggression corroborates the aim of the US government to destroy the economic, political and social system that has been freely chosen by the Cuban people.

“There have been 27 UN resolutions overwhelmingly adopted by UN General Assembly to put an end, without any conditions, to this illegal practice.

“Despite the very harsh effects of the 60-year-old US economic blockade, Cuba has continuously striven to defend and build a sovereign, independent, socialist, democratic, prosperous and sustainable nation. Nothing will bend the Cuban people from that effort.”





Group photos of all ambassadors who attended the Cuban reception

Message from Ambassador Almeida

On the occasion of 60th anniversary of the Cuban Revolution, Ambassador Almeida wishes to convey this written message:

Sawasdee Khráp!
Dear friends,
Ladies and Gentlemen,

January 1, 2019, marked 60 years of the Cuban Revolution, a historic milestone that put an end to four and a half centuries of colonial and neocolonial oppression in the Caribbean archipelago and established the first socialist country in the Western Hemisphere.

The Cuban Revolution brought independence and dignity to the Caribbean State, eradicated illiteracy, gender and racial discrimination, environmental mismanagement and out-rooted the notion of corrupt puppet governments controlled by foreign powers.

Today, the Cuban Revolution stands firm and proud on its principles of Peace, Social Justice, Anti-imperialism, Internationalism, Solidarity, Multilateralism and Respect for Human Rights and International Law. We are committed to the UN 2030 Sustainable Development Agenda; the Movement of Non-Aligned Countries, the 2015 Paris Agreement on Climate Change and the efforts by the international community to achieving the total elimination of nuclear weapons.

On this special occasion we pay tribute to the historic leader of the Cuban Revolution, Dr Fidel Castro Ruz; to the People of Cuba, who are the main protagonist of the revolutionary process, and to the 50,000 Cuban medical doctors that save lives today in 67 countries around the world. We also honor the legacy of the Apostle of Cuban Independence and Cuban National Hero, José Martí, borne 166 years ago, whose 19th century revolutionary ideas are more valid than ever in today's increasingly unequal world.

On February 24, Cuba adopted a new Constitution which will be a catalyst in the updating process of our economic and social development model. Our new Magna Carta remains a cornerstone in the protection of Human Rights of the Cuban People, which include universal and free-of-charge Health Care services and Education for all Cuban citizens.

Despite a fierce and illegal 60-years-old US blockade against the Caribbean Small Island Developing State, which is the main obstacle for our development as a country and is being strengthened through the Helms-Burton Act, Cuba strives to defend and build a sovereign, independent, socialist, democratic, prosperous and sustainable nation. Nothing will bend the Cuban people in that effort.

Ladies and Gentlemen,

It is with great happiness and honor that Thailand and Cuba are celebrating 60 Years of Diplomatic Relations, marked on May 15, 2018. On this historic occasion, I would like to convey my warmest regards and best wishes to all our Thai and Cuban friends, to the People and the Government of the Kingdom of Thailand. Celebration of this historic landmark in the friendly and beautiful Thailand adds to our profound feelings of joy and pride.

Our two nations enjoy a long-lasting history of friendly ties and fruitful bilateral cooperation, bonds that are happily expanding today in the fields of public health, education, science, tourism, culture and sports. Thai-Cuban friendship and cooperation have been characterized by mutual respect and understanding and a shared vision of peace, prosperity, partnership, and people to people contacts.

Both Thailand and Cuba have placed science, technology and innovation at the center of their sustainable development strategies. Our joint efforts in the area of biotechnological applications represent an important contribution to the well-being of our two Nations and a fruitful initiative within the framework of Thailand's 4.0 Development Plan.

We are reinforcing efforts to strengthen our partnership through enhanced interaction between the Peoples of both countries. We are also reaching out to the Thai people to introduce and better inform them about the opportunities and exciting things about Cuba in the context of the Caribbean archipelago's updating process of its economic and social development model.

Dear friends,

I convey my sincere thanks to the Government and the People of the Kingdom of Thailand for their warm hospitality, support and cooperation to the Cuban Embassy in Bangkok.

I would also like to thank all members of the Cuban community in Thailand for upholding the image of Cuba and for your outstanding contribution to the promotion of friendly ties between our Nations.

In the years ahead, we look forward to further expanding our friendship and developing the bilateral relations between Thailand and Cuba, with special wishes of continued prosperity and happiness for our two Peoples and Nations.

Khob Khun Khráp!



Hotel Nacional de Cuba, Havana



El Capitolio, Havana

“Solidarity and internationalism are two key principles of the Cuban Revolution. Since 1998, 31,000 students from 103 countries have been trained by Cuba’s Latin America School of Medicine. Today, 50,000 Cuban medical doctors save lives in 67 countries around the world.

“This year is truly a year of celebration for Cuba. Besides being the 60th anniversary of our independence, Cubans are marking the 500th anniversary of the foundation of Havana and the 166th birthday of José Martí. Martí is Cuba’s most revered thinker and a national hero. He is also an important figure in Latin American literature. His revolutionary ideas are more relevant than ever in today’s increasingly unequal world.

“The new 2019 Constitution, adopted on February 24 ratifies the socialist character of the Cuban Revolution and guarantees the protection of human rights of the Cuban people.

“The Cuban Revolution was a historic milestone not only in the political and economic fields but also in the scientific and innovation fields. Cuba has been able to develop biotechnology at the level of developed countries.

“In 2015, Cuba became the first country in the world to



Havana

be validated by the World Health Organization (WHO) for having eliminated the transmission of the HIV virus and syphilis from mother to child. Thailand followed as the second country in the world in 2016.

“As Cuba updates its economic and social development model, we are advancing the national implementation of the UN 17 Sustainable Development Goals.”

Personal

“My family and I have great affection for the Kingdom of Thailand because of its rich history and culture; for the courage, industriousness and friendliness of the Thai People; and, of course, Thai food. We also like the climate, which is so similar to Cuba’s tropical environment, and the country’s beautiful beaches and coastal ecosystems. There are so many similarities to the Caribbean here that in many ways the family feels at home.

“I travel often to different provinces in Thailand and also to Myanmar. The family travels back to Cuba once a year for vacations. As for my hobbies I love music, sports, reading, travelling and above all spending time with family.”

CV of H.E. Héctor Conde Almeida

This is an abbreviated CV; the full CV can be viewed at www.thebigchilli.com

Personal data:

- Born: May 1, 1963, in Havana, Cuba.
- Language proficiency: Spanish, English, Russian.
- Marital status: Married with one daughter.

Education:

- **1982-1987:** Graduate degree “Master of Arts in International Law”, awarded by the State University “S. M. Kirov”, Bakú, Azerbaijan.
- **1991-1993:** Certificate from International Atomic Energy Agency (IAEA). Received a fellowship to train on the administration and implementation of IAEA scientific programs and protocols.
- **1995-1996:** Master degree in European Union Law at Carlos III University, Madrid, Spain.
- **1998:** Diploma on Environmental Management, awarded by the Dresden University of Technology, Dresden, Germany.
- **2004:** Diploma on Environmental Management, awarded by the Global Environmental Centre (GEC) and Japan International Cooperation Agency (JICA).
- **2012:** Ninth University of Eastern Finland – UNEP course on multilateral environmental agreements, Grenada.

Professional work history:

- **1987-1995:** International Cooperation Officer at the Cuban Executive Secretariat for Nuclear Affairs.
- **1995-2005:** International Cooperation Officer for international scientific and technical co-operation at the Cuban Ministry of Science, Technology and Environment (CITMA).
- **2005-2006:** Deputy Director of the International Co-operation Department at the Cuban Ministry of Science, Technology and Environment (CITMA).
- **December 2006-December 2011:** First Secretary, Head of the Science, Technology and Environment Office at the Embassy of the Republic of Cuba in the People’s Republic of China.
- **January 2012-August 2016:** Deputy Director, Department of International Relations, Ministry of Science, Technology and Environment (CITMA), Republic of Cuba.
- **February 2017 to present:** Ambassador to the Kingdom of Thailand and the Republic of the Union of Myanmar.



Hertz's comeback kids win 2nd straight SHL title

Down 3-0 late in the second period of the 2018-2019 SHL final, Thai national team star Yean Thanakroekkiat started Hertz's comeback with a blast over TRUE goalkeeper's Lance Parker left shoulder and finished it off by scoring in the overtime shootout capping off a spectacular 4-3 rally to earn Hertz its second straight SHL title.

TRUE jumped out to an early 3-0 lead on goals by Tan Limpinphet, substitute Hideki Nagayama and Kim Lidberg, who played for Hertz last season. Hertz replied with Yean's blast, then came within one late in the second period on a very strange goal when the puck bounced off the top of the TRUE net behind Parker, and then bounced off Parker's back into the net (the goal was credited to Andy Brine).

The momentum shifted Hertz's way at that point and they scored the tying goal when Champ Supadilokluk blasted one past Parker midway through the third period.

The teams then played four minutes of 3-on-3 overtime but the score remained knotted at three. Yean then scored on his shootout chance, leaving Patrick Forstner with

a chance to tie it again and send it to another shootout round. But Hertz keeper Dream Ungkulpattanasuk stopped Forstner as he attempted a deke to the right side of the net, ensuring Hertz's come-from-behind victory.

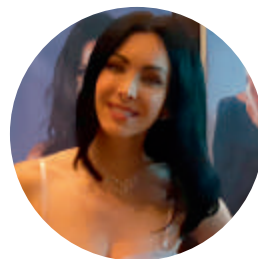
Dream, also a Thai national team player, was the playoff MVP, stealing the thunder from opposing keeper Lance Parker, who last year won MVP honors leading Hertz to its upset victory over AWARE. This year, Dream played in pivotal role in Hertz's semi-final upset over number-one seeded AWARE, who had finished the regular season with a 15-3-0 mark compared to Hertz's 6-12 record.

TRUE themselves put on quite a turnaround as early in the year the team was 0-9 but after picking up Forstner at mid-season their fortunes began to change and they ended up finishing in third place with a 7-10-1 record upsetting the second-seeded Novotel Spitfires (8-6-4) in the other semi-final.

It was the third straight finals appearance for captain Justin St Denis and Hertz, who in their first SHL season were sponsored by Hooters Nana.

Social

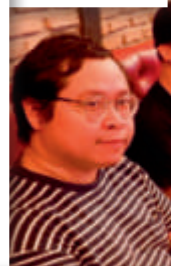
▣ Last month's best events in pictures





Bloggers check out Steakhouse

The Steakhouse Pub-Bar & Grill invited some of Thailand's top food bloggers to check out the venue's cuisine, including its steaks, ribs and burgers. Steakhouse Co is one of the newest restaurants in the Silom area of Bangkok.

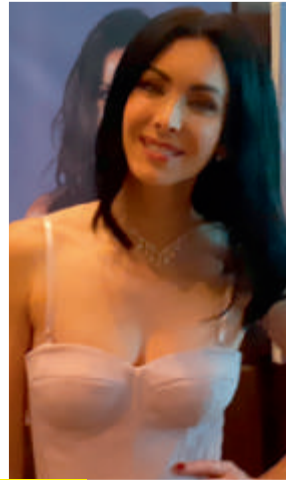




Thailand's winning Campari bartender

Campari Group and Vesper restaurant hosted the Campari Bartender Competition Thailand 2018 'Thank You Party' for Supawit Muttarattana, Bar Manager at Vesper, who became Thailand's first-ever winner of the Campari Bartender Competition ASIA, which was held in Milan, Italy, with more than 350 bartenders competing.





Women empowering each other


Members and guests of Empowered got together for another great event offering good advice with a touch of glamour entitled Women Uplifting Women – It’s Time for Women to Uplift Each Other,” held at Zuma, St Regis Hotel. Founded by Natalie Glebova and Dr Patama Mokaves Dumas, Empowered teaches young people to master an empowering mindset and competent life skills, so they can happily achieve their goals in life.



Jazz at Sala Sudasiri Sobha

The beautiful concert hall Sala Sudasiri Sobha in Ladprao, Bangkok, held another fantastic event featuring modern jazz by African singer Yasmine, her husband the Danish saxophonist Jacob Denisen, Sunny Rattana on piano, Lukasz Kurzydlo (percussion) and Marsh Titiwat Tripob (bass).





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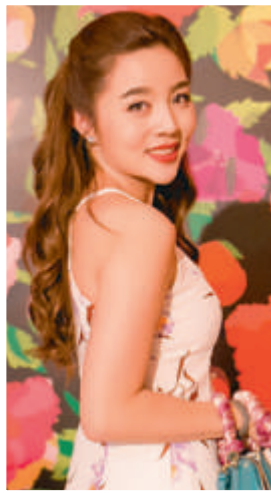
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inspired by her

To celebrate International Women's Day, Hotel Muse Bangkok led by General Manager Mr. Jean-Louis Barc hosted "Inspired By Her", an event to celebrate significant achievements of inspiring and ambitious women and also to showcase the wide variety of entertainment at Medici Kitchen & Bar.



BUY OR SELL A BUSINESS



With nearly 15 years experience in Thailand, we TSBA and our dedicated Business Transfer Specialists provide a professional and personalized service that puts buyers and sellers together. Our centralized database allows us to manage our listings efficiently and accurately. In conjunction with our legal associates we will guide you through every step of the way, from sourcing to completion.

Hostel & Café in central Sukhumvit

Within walking distance to Skytrain and Underground systems. 18 dorms and 5 private rooms which can accommodate total of 78 guests. Café restaurant on ground floor with 50 seats. Rooftop area with 40 seats. Rent for this 4FL triple-shophouse is only 270,000 Baht per month and new lease is available.

Price Reduced: 8,000,000 Baht.
Location: Bangkok, Thailand



Bar & 6-Room Hostel

Popular single shophouse bar and 6-room hostel available in a busy location off Sukhumvit Road. Close to the BTS Skytrain and many popular hotels and restaurants. The rent is only 80,000 Baht per month. Annual profits are approx. 1 Million Baht. The owner is selling due to retirement.

Sale Price: 2,500,000 Baht.
Location: Bangkok, Thailand

Popular Hostel & Café Silom

This 14-room hostel/guesthouse & café is conveniently located in the Silom area, near the famous Jewelry Trade Center & Fashion Factory Outlet. It has great online reviews and a large number of repeat guests. The rent is low at only 110,000 Baht per month and a long lease is available.

Asking Price: 8,900,000 Baht.
Location: Bangkok, Thailand

English Style Pub & Guesthouse

Three shop-house units converted to a pub and restaurant with full kitchen and a 6 room guesthouse upstairs. The business was established 8 years ago and has a regular client base. The restaurant can seat around 80 guests and the rent for this property is only 71,000 Baht per month.

Sale Price: 2,900,000 Baht.
Location: Pattaya, Thailand

35-Room Guesthouse Sukhumvit

Recently built by the landlord, this property is now available for takeover. Conveniently located near the BTS Skytrain on Sukhumvit Road and close to shopping and dining areas. There is also space on the ground floor for a small coffee shop. The rent for this 5 storey property (with elevator) is 450,000 bt/mth. 6 months deposit & lease of 3+3+3 years.

All terms can be negotiated directly with the landlord.

Asking Price: 17,500,000 Baht.
Location: Bangkok, Thailand

Jomtien Condominium Block

The Condominium Block consists of a mix of top quality apartments, studios, 1-bedroom & 2-bedroom units. This freehold property is located near the Jomtien beach, shops, supermarkets, restaurants and other entertainment venues. It has a total of 19 rooms. Parking and access to communal swimming pool is also available.

Sale Price: 55,000,000 Baht.
Location: Pattaya, Thailand

Biz Contacts & Lead Generation

This business has been formed to assist SMEs, startups and international companies in making needed contact. Whether it's service companies, government agencies, or staff needed, they have a database to find what is needed and a country manager in each country will do the work. The founders wish to sell 70% of the shares and keep 30%.

Sale Price: 2,500,000 Baht.
Location: Pattaya, Thailand

Pub & Restaurant in Ekkamai

This restaurant serves a variety of craft beers and a wide array of American comfort food and BBQ. A great place to spend an evening with friends and family. 45 seats and only 60,000 Baht per month rent. There are 2+3 years left on the lease but this can be discussed with the landlord.

Price Reduced: 850,000 Baht.
Location: Bangkok, Thailand

Food Manufacturing/Distribution

This food manufacturing business supplies frozen ready-made meals to supermarkets throughout Thailand and Laos. The business can be operated and run from anywhere within Thailand. This is a great opportunity for anyone looking for a turnkey business.

Sale Price: 1,800,000 Baht.
Location: Chiang Mai, Thailand

Furniture Retail Business

This large showroom & warehouse is situated in an attractive location. The property has a private villa behind the showroom which is included in the low rental fee of only 35,000 Baht per month. A long lease is available. The seller is relocating and is open to negotiations. Viewing is highly recommended.

Sale Price: 9,800,000 Baht.
(inventory will be calculated at cost price)
Location: Hua Hin, Thailand

Sprayfoam Company

This business provides roof & wall insulation by spraying poly urethane foam. The best choice for water proofing and heat insulation. The company has a lot of repeat customers like contractors and developers. The seller is selling due to relocation to his home country. The business was established in 2008.

Annual Net Profits are around 2 million baht.
Sale Price: 3,500,000 Baht.
Location: Cha-Am, Thailand

Technology Company

This successful tech products company supplies certain applications for use on mobile phones and other devices to various communication services such as the popular Line Application. The company has a successful track record from its start-up in 2007. The owners can give interested buyers a full presentation on products and a clear accounting of profits which are steadily rising every month.

Sale Price: 80,000,000 Baht.
Location: Bangkok, Thailand

Large Pub & Bar on Beach Road

Large international pub in prominent location on Beach Road Pattaya, near Walking Street. Successfully and profitably operated by the same owner for 19 Years with a very large established customer base. A rarely available Business & Investment Opportunity with an attractive ROI of approx. 30% per annum. 300 m2 over 2 Fl. = 50,000 Baht per month.

Sale Price: 3,800,000 Baht.
Location: Pattaya, Thailand



Sports Diner and

Live Entertainment Venue

This business has gained a reputation for serving some of the best Gourmet Burgers in Chiang Mai if not the whole of Thailand. Well thought out décor and numerous TV's streaming sports.

Sale Price: 2,900,000 Baht.
Location: Chiang Mai, Thailand

Live Escape Game

This business is a Live Escape Room Game located close to Ekkamai BTS Skytrain Station. This flagship store is ready for a franchise model for joint venture partners or by owner. Friendly staff, successful social media marketing strategy and all permits and licenses under Amity Treaty is ready to go.

Sale Price: 6,500,000 Baht.
Location: Bangkok, Thailand

Luxury Wedding Dress Business

Wedding dress shop and e-commerce store stocking 8 imported brands from around the world, plus 5 imported lingerie brands and 1 imported swimwear brand. Two rooms above the boutique shop are rented out which offsets the rent for the shop to zero baht per month. Viewing is highly recommended.

Sale Price: 14,900,000 Baht.
Location: Phuket, Thailand

Magazine Publication

This well established business caters to many high-end clients and produces various types of magazine publications in accordance with the requirements of the clients. The business has good revenues and profits but also has huge potential to expand.

Sale Price: 41,000,000 Baht.
Location: Bangkok, Thailand

Organic Jewellery Wholesaler

Popular business that has been established for more than a decade. Located on the world famous Khaosarn Road. 120 SqM over 2 floors with a monthly rent of 80,000 baht. 60,000 baht payroll for 4 staff.

Large inventory included in the sale price. Security deposit of 500,000 baht also incl. Owner has other business interests.

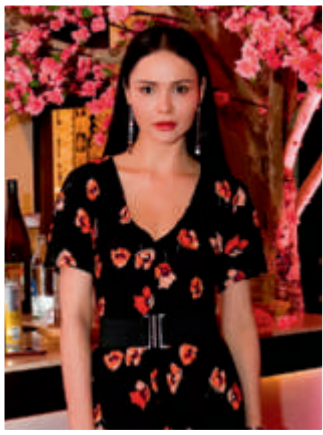
Sale Price: 4,000,000 Baht.
Location: Bangkok, Thailand

www.ThaiBusinessAdvisors.com

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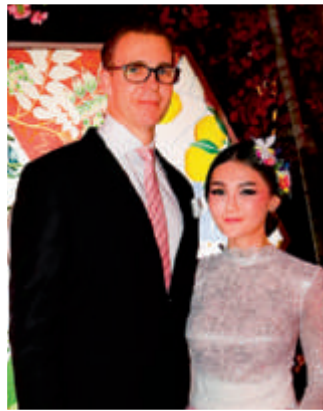
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Roku Gin at Aqua Bar

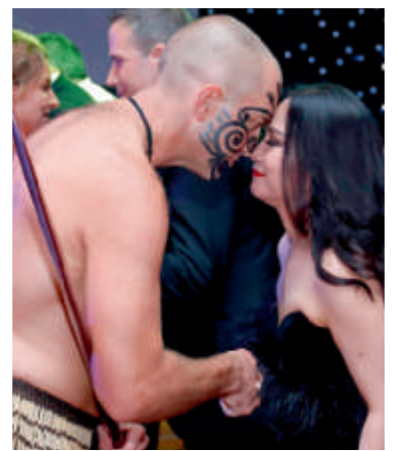
Anantara Siam Bangkok collaborated with Independent Wine and Spirit (IWS) Thailand recently to host the Sakura Garden in Bangkok by Roku Gin at the hotel's Aqua Bar, which featured specialist bartenders preparing four signature cocktails using Roku Gin.





Great Kiwi celebration

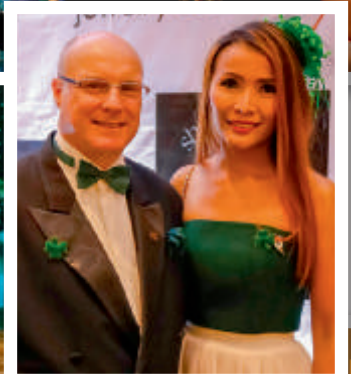
One of the year's most popular events, the New Zealand Ball, drew a sell-out crowd to the host venue, the Amari Watergate Bangkok. Arranged by the New Zealand Society Thailand and The New Zealand-Thai Chamber of Commerce, the 'Remarka Ball' featured great music, drinks, music, dancing and traditional Maori performances.





Irish ball marks St Patrick's

To be sure, the St. Patrick's 2019 Emerald Gate Ball at the Amari Watergate was a huge success for the many who attended this popular event and enjoyed an evening of 'craic' including traditional Irish food, drinks, music and dancing.





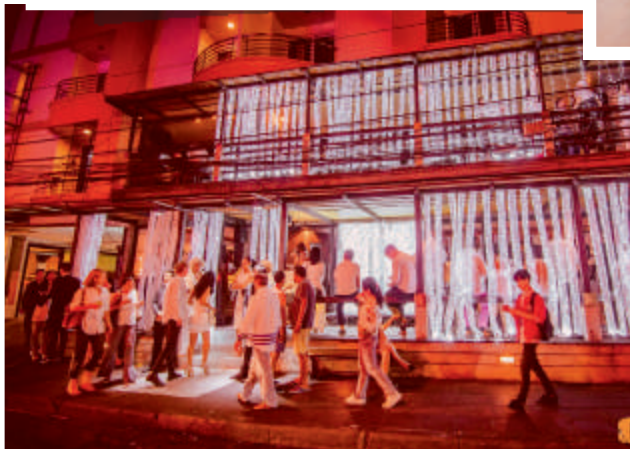
SEEN launched at Avani

Avani Hotels & Resorts launched its newest rooftop destination, SEEN Restaurant & Bar, the culinary brainchild of Portuguese chefpreneur, Olivier da Costa, following the success of the first two SEEN locations in Sao Paulo and Lisbon. The rooftop restaurant, lounge and garden incorporate a series of indoor and outdoor spaces at Avani+ Riverside Bangkok Hotel.



International Women's Club

Rani Narula (seated front row 6th from left), President of the International Women's Club of Thailand (IWC), hosted a Diplomatic Coffee Morning in honour of lady Ambassadors, spouses of Ambassadors and representatives from more than 20 embassies as well as Honorary Consuls to Thailand at Sheraton Grande Sukhumvit Hotel recently. The annual get-together, one of IWC's highpoint events, was also well attended by the Club's Past Presidents and members.



Oskar's White Party

Oskar Bistro on Sukhumvit 11 celebrated its 8th anniversary with a glamorous 'White Party' for all its regulars and friends. Drinks, food and conversation all flowed until late.





BACARDÍ Legacy Cocktail Challenge

The BACARDÍ Legacy South-East Asia 2019 Cocktail Competition was hosted in the Mandarin Oriental Hotel Bangkok, with 5 winning bartenders from SE Asia presenting to industry experts their original Legacy cocktail creations, competing for two spots at the Finals in Amsterdam in May.





Saint Patrick's Day Celebrations

St. Patrick's Day was celebrated by Bangkok's Irish community and friends at the Surasak Ballroom, Eastin Grand Hotel Sathorn Bangkok, beginning with an event hosted by the Ambassador of Ireland to the Kingdom of Thailand, H.E. Mr. Joseph Anthony Cotter joined by fellow Ambassadors from numerous countries as well as an EU delegation. H.E. Mr. Patrick O'Donovan, Minister of State for Public Procurement, Open Government and eGovernment of Ireland was a guest of honour.





New BMW Records

BMW Group Thailand is celebrating 20% year-on-year growth in deliveries and retaining the top spot across BMW's global network for the second consecutive year. The new arrivals for 2019 include the all-new BMW 3 Series, the classical BMW Z4 roadster, the special MINI Cooper S Hatch 60 Years Edition, and the comfortable new BMW C 400 GT.



Creativity and Innovation

Mrs. Chadatip Chutrakul, Chief Executive Officer of Siam Piwat Co Ltd which owns and operates Siam Paragon, Siam Center, Siam Discovery, and is joint venture partner in ICONSIAM, announced its commitment to be a leader in Creative Economy and take Thailand on to the world stage with its projects and through its key strategies for the next five years, as well as noting the doubling of its revenue since 2014.

Storyboard Design Contest

Mr. Hitoshi Yokohama, Chairman and Chief Executive Officer, EASY BUY PCL hosted a press conference for Umay+ Money Fitness, a storyboard design contest for a short film encouraging financial saving. Director and producer Miss Koy Ratchawin Wongviriya also joined the conference.



Exclusive Stay with Golf Package

For a great place to take a break and show off your golf swing, try “Room & Golf Package”, a 2 days/1 night promotion at Kantary Hotel Kabinburi. Priced at 3,400 baht net (Monday-Thursday) or 4,400 baht net (Friday-Sunday, public holidays) for a Studio Suite for 2 people including breakfast and complimentary green fees (18 holes) for 2 rounds (1 round/day) nearby. Available from now until 31st December. Terms and Conditions apply.

037-282-699 www.kantarycollection.com

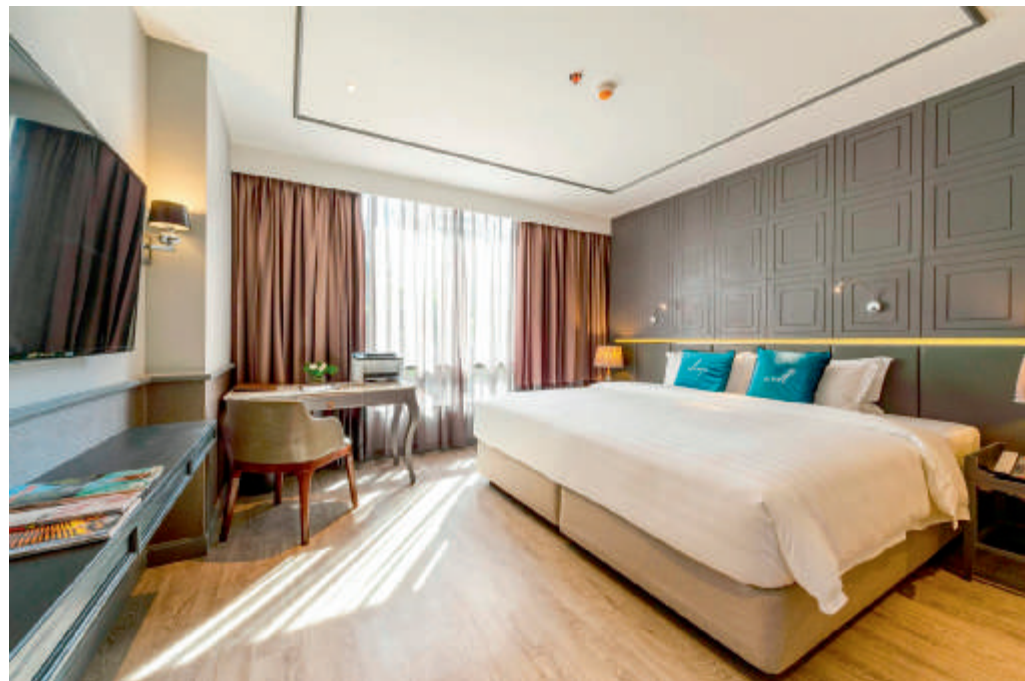
MATES' RATES
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Tropical Paradise Package

Renaissance Koh Samui Resort & Spa announces exclusive rates in Koh Samui for bookings of two consecutive nights with breakfast, a complimentary Aroma Therapy Massage, an afternoon tea set for 2 persons, shuttle to Chaweng Beach and late check out until 2pm. Until 31st August, Garden Pool Villa at 6,900+++ baht, Panoramic Ocean Suite at 8,900+++ baht, Beachfront Pool Villa at 11,900+++ baht and Beachfront Family Suite at 24,000+++ baht. Terms and conditions apply.

Tel: 067 742 9300
renaissancekohsamui.com , promotional code 'HLI'



Breakfast on the House

Breakfast for two is included at Well Hotel Bangkok Sukhumvit 20 for booking and staying in Executive Suite or Executive Room from now until 30 June, plus free in-room minibar, Tuk Tuk shuttle to BTS/MRT, exercise bike, yoga, Pilates, daily exercise class including Muay Thai Cardio and Wifi. Rates per night start from 3,442++ baht for Executive Room and 4,045++ baht for Executive Suite.

Tel: 02 127 5995 www.wellhotelbangkok.com



St. Patrick's Day Parade
Centara Grand Mirage Beach Resort Pattaya, led by General Manager Denis Thouvard and the hotel staff, received the winner's trophy for the best decorated float of the Harry Potter themed St Patrick's Day parade from His Excellency Tony Cotter, Irish Ambassador.





► Stay cool in the heat of April

Khao Chae, as prepared by Chef Kittisak at Radius Restaurant Cape Dara Resort Pattaya, consists of many traditional condiments including fried shrimp paste balls, stuffed bell peppers with minced shrimp, sweetened shredded fish, stuffed shallots with ground catfish, crispy beef or pork threads and more. Served with exquisitely steamed jasmine rice infused with chilled jasmine water, and served for lunch during April for 350++ baht per set/person.

Tel: 038 933888 or @capedara



▲ Snap up some Giant Lobster

Throughout March and April, Horizon Rooftop Restaurant & Bar, Hilton Pattaya invites you to experience fresh and succulent Giant Lobster while enjoying a stunning view of Pattaya Bay. Giant Lobster Thermidor is served with 3 dipping sauces and a choice of your favourite side dish including Spaghetti Aglio e Olio with Truffle, Sauté Heirloom Potato with Chimichurri Sauce, or Grilled Pear with Fennel Salad. Priced at 3,250 baht nett per set. Open daily for dinner at 6pm – 11pm.

Tel: (0)38-253-000 bkkhp.pattaya.horizon@hilton.com



► Seasonal Treats

As a seasonal treat, sample Khao Chae, chilled rice that is uniquely eaten with iced water and the scent of jasmine flowers to complement. Likewise Khao Niao Mamuang, the kingdom's most celebrated dessert, with the mango's sweetness perfectly complementing sticky rice blended with coconut milk and palm sugar. Available daily from 11am at The Restaurant, Dusit Thani Hua Hin from 12th-15th April, for just 190++ baht per set.

Tel: 063 252 0009 www.dusit.com



▲ Hua Hin Marriott wins G-Green

Hua Hin Marriott Resort & Spa has won the G-Green (Silver) Award 2018, organised by the Ministry of Natural Resources and Environment, for implementing environmentally sustainable practices including replacing plastic straws, using eco-friendly products, watering with recycled water, adopting energy-saving systems, and regularly cleaning the beach in front of the hotel. The award was presented by Mr Ratchada Suriyakul Na Ayutthaya at the Rama Gardens Hotel Bangkok.

Tel: (0) 81 644 9606 variya.l@marriott.com



We Own Hip Hop

Sugar Club Phuket, the fresh international-standard Hip Hop venue in Phuket, held an official Grand Opening with a focus on featuring local artists together with international superstars and #1 Thai Hip Hop crew, Thaitanium, and our troupe of glamorous Sugar dancers supported by our 3 resident rappers, and DJs Kaze & Tracks.





Cape & Kantary Thank You

Wiwat Tangjitkobboon, corporate group director of Cape & Kantary Hotels, and the executive management team hosted the Annual Thank You Party 2019 themed "Under the Sea". The party was held at Kantary Bay Hotel, Rayong and was attended by many important clients and eminent guests.



AVANI+

Samui

Tropical Island Escape

Avani+ Samui is designed as a seaside hideaway, ideal for couples or families.

Steps away from a beautiful bay, guests can choose from 25 rooms, 27 private pool villas, or six beachfront pool villas, with nature-inspired interiors and ample natural lighting.

Indulge with distinctive dining at Essence restaurant overlooking the sea and signature spa experiences at Avani Spa tailored especially to you or enjoy beach activities include beach yoga, stand-up paddle-boarding, or just floating in the pool with a cool drink.

Incredible locations for personalised events, from a fun family outing by the pool to a romantic beach wedding.

Newly opened in December 2018

**Book now for special opening rate at
www.avanihotels.com/samui**

Avani+ Samui
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Beam Reach

'Loosen everything up a little ... PLEASE!'

'Beam Reach', a term meaning sailing with the wind at right angles to the boat, but, we see it as more than this. Nothing is more satisfying than to see children filled with happiness. A spectacular hide-away, stunning clubhouse, accommodation facilities, excellent restaurant, bar and seafront pool. Royal Varuna Yacht Club membership offers international level sailing training and a wide variety of boats for hire, giving members and their children a chance to discover happiness in a natural and safe environment.

Rediscover your inner child and reach for that beaming smile with family and friends. Where else?

Royal Varuna Yacht Club
Thailand's premier sailing community

12°55.065'N 100°51.430'E

FOR FURTHER INFORMATION, CALL +66 038 250 116
WWW.VARUNA.ORG
WWW.FACEBOOK.COM/ROYALVARUNAYACHTCLUB

