

SIAM JOURNEYS



Over the past two decades, Aqua has established itself as an institution, offering an elegant escape, where locals and tourists can drink and dine 'al fresco' at what continues to be one of the city's most popular drinking and dining destinations. After a recent renovation, we are excited to welcome you back once again to our hidden oasis, in the heart of Ratchaprasong.

Unwind by the signature koi pond, amidst tropical flora and fauna, while our team craft creative cocktails and deliver dazzling dishes, complemented by the swinging sounds of New Orleans jazz and R'n'B.

Aqua is open every day from 12pm to midnight.



MOCHA & MUFFINS

Regular visitors to Mocha&Muffins will have no doubt seen many changes to the a la carte menu offerings, over the last few months.

Executive Chef, Jeremy has completely revised the menu, adding more than 30 new breakfast items, including an array of, waffles, pancakes, croissants, along with some amazing sweet and savoury bagels, and many more new burger and sandwich options.

New egg dishes include a Moroccan Shakshuka Tajine, a fluffy omelette with seared foie gras, and Chef's signature Duck Eggs 'a la Coque' served with caviar and French mouillettes, to name but a few...



Sweet and Savoury Bagels

On top of the new menu items, Executive Pastry Chef, Aey, has also created a number of new sweets and treats for Mocha&Muffins, including his signature 'Peanut Butter Crunch' and the fairy-tale like 'Mossy Stone', which wouldn't look out of place in Alice's Wonderland.

Make a beeline for Mocha&Muffins for breakfast and lunch or arrive between 7pm and 9pm to enjoy special discounts during Happy Hour.



THE GRAND STAIRCASE

One of our hotel's most recognizable features and by far, our guests' most popular photo-backdrop is of course, the grand staircase with its jaw-dropping 100sqm mural, made entirely of hand-woven Thai silk and painstakingly painted by hand, by artist Ajarn Paiboon Suvanakudt, widely regarded as Thailand's greatest traditional muralist, of the modern era. The scene depicts the establishment of the new capital city of Bangkok and the beginning of the Chakri dynasty, following the execution of King Taksin during a coup d'etat which brought an end to the Thonburi dynasty, in 1782. The mural's white horse symbolizes royalty and purity, while the elephant signifies warfare, likely due to the ongoing turmoil with the Burmese, which still raged on decades after the sacking of the old capital, Ayuthaya, in 1767.



Khun Phaptawan Suvanakudt

Regretfully, Ajarn Paiboon never got to see the finished masterpiece; he passed away just six months into the project. Fortunately for us, and for all of our guests who love this hotel feature, his daughter Khun Phaptawan, shared the same passion for traditional art (and indeed the same talent) as her father, and committed to finish the job he started.

The entire project, including the staircase mural, the lobby's 19 ceiling panels and the mural in the Grand Ballroom, took the pair 12 months to complete, with the assistance of 27 dedicated apprentices.

SPICE UP YOUR LIFE



Chef Ali's South Indian Crab Curry

While Thai food has long been known for its bold and spicy flavours, when it comes to cooking with spices, no country even comes close to India, where an average of 4.8 million tons of spices are consumed annually.

From June onwards, New Delhi born chef, Ali Haider, is going to start spicing things up with the introduction of a new Indian menu, showcasing a variety of delectable dishes, with a focus on truly authentic flavours.

Asides from the obligatory makhonis, biryanis, tikka and tandoori, there are many mouthwatering dishes which are not to be found on your typical Indian menu – at least not here in Thailand. Dishes like the South Indian Crab Curry, which will have your taste buds, tangoing on your tongue. Chef Ali's dishes will be available at The Lobby, Spice Market and In-Room-Dining.

ERAWAN SHRINE

Anyone heading into town for shopping or sightseeing, would have likely passed by one of Bangkok's most famous cultural landmarks, the Erawan Shrine, on the corner of Ratchadamri and Rama I, just a few hundred metres from our hotel. Every year, millions of people, both locals and tourists, swarm to the shrine to pay their respects.

Often mistakenly referred to as the 'Four Faced Buddha', Lord Brahma, is actually the Hindu god of creation, who along with Lord Vishnu, the preserver and Lord Shiva, the destroyer, make up the Trimurti, the trinity of supreme divinity, in Hindu religion. His four faces represent the virtues of kindness, mercy, sympathy and impartiality. Although Lord Brahma is a Hindu god, it is virtually impossible to find a shrine dedicated to him, in India. However, here in Thailand, a predominantly Buddhist country, nearly every business, shopping mall, hotel (including ours) will have their own shrine within their grounds - this is



The Erawan Shrine

used more as a representation of the Thai animistic belief in guardian spirits, than its actual religious context.

Anantara Siam's shrine is located at the front of the hotel on the corner of Soi Mahatlek Luang 2. Should you wish to pay homage to Lord Brahma, either at Erawan Shrine or here at the hotel, please contact the concierge for advice.

SHOPPING GURU

Anantara Siam is proud to announce that our 'Shopping Guru' is back! Your shopping guru is, in a nutshell, your own personal shopper, whose sole objective is to help you find exactly what you're looking for, at the right price.

Leave the hotel at 9am, and take the BTS to Mo Chit, located just a short walk away from Chatuchak Market, the largest outdoor market in the world. Your Shopping Guru will assist you in negotiating the 15,000 stalls (yes, you read that right!) and helping you 'barter' with the locals to ensure the best price, whether you're looking for souvenirs, clothes, toys, accessories, books, antiques, electronics, furniture.. the list goes on.

When you're ready, head back into the city to 'shop 'til you drop' at luxury malls including Central Embassy, Siam Paragon and/or IconSiam - the choice is yours.



KHUN TONG


Khun Channarong Thiesungneon (Nickname: Tong), joined the company in 1993, as a temporary Banquet attendant when the hotel was still operating under the name The Regent Hotel. After 7 years in the Food and Beverage department, he moved to Front Office as Doorman; a role he has held for more than two decades.

When asked how he stays motivated after all this time, Tong simply replied "I love my job. I love to meet people and make them smile. It's just what I do." He continued, "having worked here for so many years, I know many guests by name and they know me. I've seen their children grow into adults and in some cases, even have children of their own. I feel very proud and lucky to have been a part of that."



"I love to meet people and make them smile. It's just what I do."

Khun Tong is happily married with 1 son, who is currently working abroad in USA. In his spare time, he loves to read and visit national parks and beaches. He is also very passionate about meditation; a skill he acquired during the 4 years he spent as a monk, during his late teens and early twenties.



Ku Nye, which dates back nearly 4000 years, is an ancient Tibetan healing therapy which combines traditional massage and herbal poultices with the atavistic art of sound therapy, delivered through the rich and resonating sounds and vibrations of 'Tibetan Singing Bowls'. As the herbal poultices are placed strategically along the meridian lines, the bronze inverted bells are struck or 'played', allowing the vibrations to penetrate deep into the body, further easing tension and relaxing the mind.

NOS VEMOS @ GUILTY

The most talked-about addition to Bangkok's 'foodie' scene has to be this month's opening of Guilty, where Restaurant Manager, Mark Ugrai, and his team are waiting to welcome you to the city's newest Latin American-inspired drinking-dining den.



Toda La Vida Ceviche

Chef Carlos Rodriguez leads the kitchen team, inspiring culinary creations that deliver papillae-punching Peruvian flavours with Nikkei nuances! Dishes like the Toda la Vida Ceviche, which inflicts an explosion of 'zesty zing' on unprepared palates or the Wagyu tenderloin, grilled to perfection and topped with a fresh and vibrant chimichurri sauce. For those looking for light bites, try the Holy Guacamole, with its spicy chips and creamy dips – could there be a more perfect accompaniment to a few ice cold cervezas..?

Complementing Chef Carlos' fanfare of flavours, our team of master mixologists have curated a list of creative cocktails, exclusive only to Guilty. The Manteca Y Dulce with its toasted marshmallow 'hat' evokes memories of childhood campfires, while too many Cajamarca Flors might have you waking up on the 'Flor'...



Manteca Y Dulce

Take time between chips, dips and sips to peruse coveted artwork from local artist Khun Phannapast Taychamaythakool, (Yoon) renowned for her whimsical art style and for her collaborations with global fashion brand, Gucci.

Guilty will be open for lunch and dinner every Tuesday to Saturday, from June 10th.



EAT, LAUGH & LOVE

Biscotti has been serving up some of Bangkok's finest Italian cuisine for nearly 25 years (Mamma Mia!) and while certain signature items, such as our Focaccia Mascarpone, remain 'firm favourites' for many of our repeat customers, the feedback we have been receiving since the launch of our new menu, and its new dishes, has been hugely overwhelming.

"mangia bene, ridi spesso, ama molto"

Chef de Cuisine, Kevin and Restaurant Manager, Andrea, are not only providing customers with delicious dishes and exceptional service, but they have made it their personal mission to deliver on that quintessential idiom which so perfectly encapsulates the Italians' fervent passion for food and family; 'mangia bene, ridi spesso, ama molto' (Or, 'eat well, laugh often, love much')

So, expect a warm welcome, amazing food, prepared with love and served with gusto. Oh yeah, and wine... don't forget the wine!



About the same time as Nelson was battling it out with Napoleon at Cape Trafalgar, William Truefitt opened his first shop in Mayfair, London, later recognized as not only the 'oldest barbershop in the world', according to the Guinness Book of World Records, but also the finest traditional gentlemen's barber in England, with a clientele that reads like a Who's Who?, including all the British monarchs for the last nine consecutive reigns, Winston Churchill, Oscar Wilde and even Charles Dickens who mentioned the barbershop in his books.

If you have never experienced a 'proper' shave, with its long smooth strokes, and its full soapy lather, then you're missing out; it's a surprisingly sophisticated experience; one that continues to mark Truefitt & Hill as the world's leader in men's grooming.

Located at Anantara Spa. Open 10am to 7pm, every day except Wednesday.

THE KING'S ELEPHANTS

DID YOU KNOW?

In Thai culture, it is widely believed, that the more elephants a king owns, particularly white elephants (actually more of a dull pink), then the more status and power he would enjoy.

This was epitomized in a letter, written in 1861, by King Mongkut (Rama IV) to the US president, after discovering that the president didn't own any elephants.

The Siamese King kindly offered to send some elephants to the White House, to assist during the Civil War - a truly heartfelt gesture and selfless offer; one which Abraham Lincoln politely declined.



A pair of 'white' elephants

THE 'FRENCH 75'



The 'French 75' and below, its namesake



In celebration of 'World Gin Day' on June 11th, we will be showcasing a classic cocktail with a history that goes back more than a century.

As news of World War I spread through Europe in 1914, Parisien bartender Henry Tepe decided to make a 'war' inspired cocktail, and named it 'Soixante-Quinze' (French for seventy-five) stating that it has a 'kick' comparable to that of the 75mm Light Field Gun, the French army's weapon of choice, and arguably the most deadly weapon on the market at that time. It wasn't long before others also started comparing the cocktail's lethal potency to the gun, publishing phrases like 'hits with remarkable precision' and 'the most powerful drink in the world.' (sounds like my kinda cocktail!)

The recipe changed a few times over the next decade or so, but in 1927 (at the height of the US prohibition), Judge Jr. published his own recipe for the 'Soixante-Quinze'; renaming it the 'French 75', which helped popularize the drink even further. Until today, the recipe remains unchanged and interestingly, it is the only classic cocktail that was born in America, during the 'dry period'. The French 75, sees champagne and gin combined with lemon juice and sugar and will be available at Aqua, throughout the month of June.

Quick Tip: In order to maintain a 'balanced' diet, I strongly suggest holding one in each hand...

SUNDAY BRUNCH



Anantara Siam's Sunday Brunch is widely regarded as one of the best in Bangkok and while there are indeed myriad other options across the city, that you could choose, there are many more reasons to pick Anantara Siam. Why? Because we believe that... "brunch is not a meal - it's a weekend way of life"....

Tuck into sumptuous seafood including Alaskan king crab, Phuket lobster and sashimi so fresh, you would swear it's still swimming. Relish in premium meats from the carvery and/or dive into duck pancakes, char siu pork or biryani and curries at our Chinese and Indian 'live' stations.

On top of the incredible array of buffet offerings, a selection of 'must try' a la carte dishes are available to order, including Pan Fried Foie Gras and Lobster Thermidor, to name but a few.

Smoked and cured cold cuts and charcuterie are accompanied by premium soft and hard cheeses (and ideally a nice drop of red), while the dessert station showcases delectable treats that would make even Willy Wonka's head turn, including show-stopping desserts, served tableside.

So, if you're looking for an afternoon of over-indulgence, complemented by exceptional service and live entertainment, join us every Sunday from 12pm to 3.30pm, at Parichat Court.

LOY PELA

VOYAGES



Experience heartfelt hospitality as you cruise down the historic River of Kings.

Loy Pela Voyages Bangkok river cruise offers a unique way to experience the charms of Thailand, which is blessed by abundant nature, food, culture, and history. We invite our guests on a sublime journey through time on our cruises that connect the vibrant modern characteristics of Bangkok with the fascinating rich history of the old capital Ayutthaya.



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