

EXCLUSIVE: WHAT, WHEN, HOW WILL THAILAND'S TOURISM RECOVER

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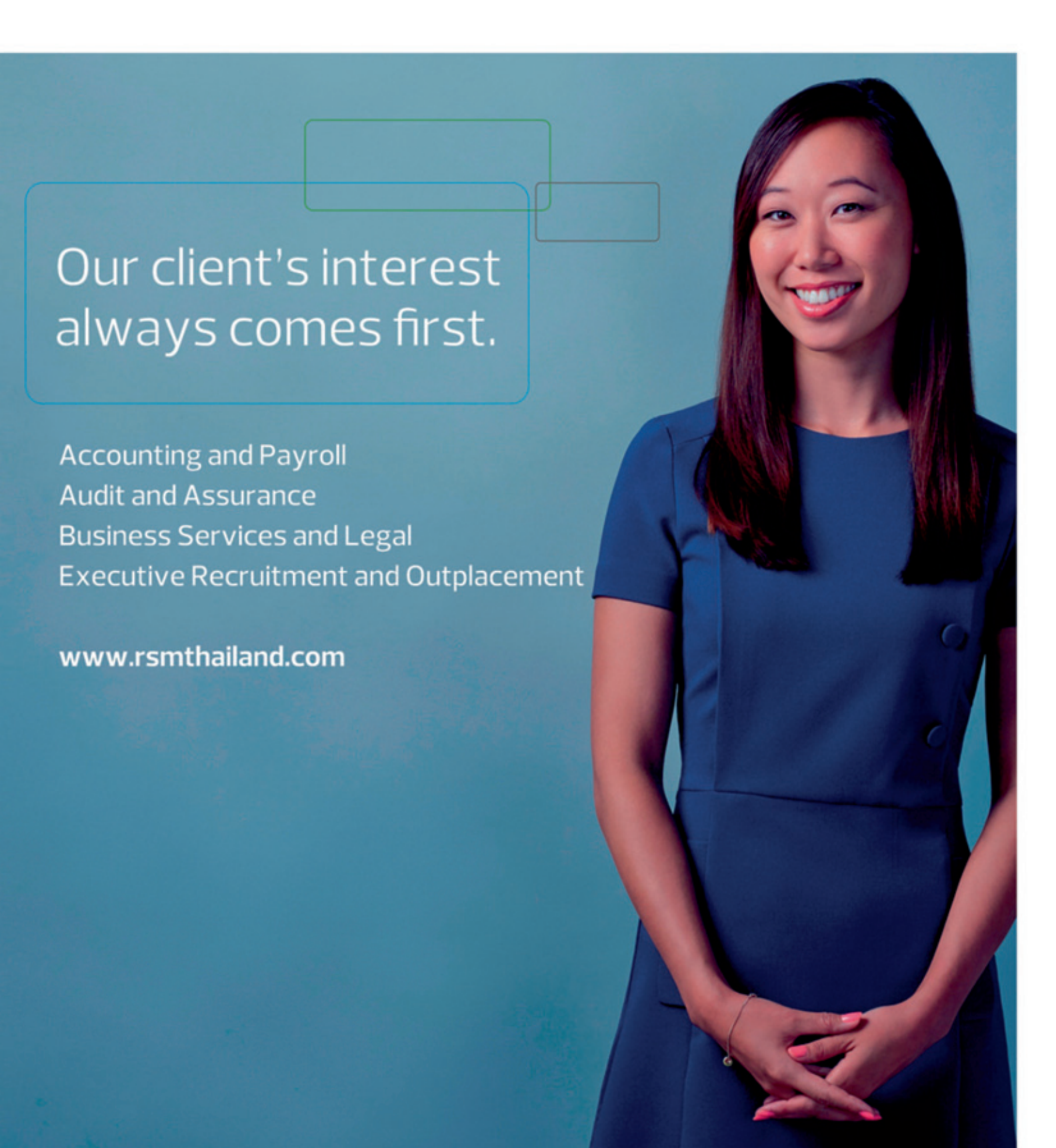
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Angsana Laguna Phuket: Lifestyle hub driving Asia's tourism recovery

Michal Zitek, Area General Manager at Angsana Laguna Phuket

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- The sneaker investment
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Tourists are returning, but not the workers

Thailand is opening up to tourism, at least at the time of writing since there's no telling when governments across the globe may react to another virus scare and suddenly close the gates on international travel. Although it's a mere trickle compared to the 30-plus million people who visited this country as recently as three years ago, these new arrivals and the prospect of more in the near future is galvanizing Thailand's hotel and hospitality industry.

One of their biggest challenges, ironically enough, is a widely reported shortage of workers such as kitchen assistants, waiting staff, cleaners, electricians, plumbers, security personnel, back-of-the-house staff and others involved in menial tasks.

When Covid struck, many hotels in Bangkok quickly dispensed with such employees, sometimes without proper compensation. The majority of the unemployed had no choice but to return to the security of their family homes, usually in Thailand's northeast region.

Now the hotels want them back, but it's becoming increasingly apparent that many are reluctant to return. Memories of the way they were treated at the outbreak of the pandemic are still fresh. So too are the low wages and long hours. The thought of battling Bangkok's traffic and the high cost of living may have had some influence as well. It's also likely that many have started their own business and are enjoying the independence that brings.

The only way forward is for the hotel industry to give serious thought to its workers and their conditions of employment. There's no other choice. Without happy staff, Thailand's world-renowned reputation for great service and exceptional hospitality is under threat.



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TheBigChilliMag



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Angsana Laguna Phuket thrives as an active lifestyle hub as Phuket drives Asia's tourism recovery

By Mark Elliott

The last two years have transformed the global travel and hospitality industry. But as 2021 draws to a close and the world starts moving again, some exciting new trends

are emerging that are likely to shape the future of tourism in the post-pandemic era.

One key movement is the rising popularity of wellness breaks and outdoor activities. After two years of medical emergencies, lockdowns and lifestyle restrictions the world is a more health-conscious place, and guests are seeking new and improved ways to live, work and travel, away from congested cities and traditional mass tourism resorts. Mental and physical wellbeing is all-important

and destinations that can provide it will be at the forefront of the recovery.

Step forward Angsana Laguna Phuket, the five-star resort nestled between languid lagoons and the sparkling sea on Thailand's Andaman coast, which has recently repositioned itself as an eco-friendly haven for active families. Located within Laguna Phuket, the fully-integrated leisure complex that spans 1,000 acres of parkland and beachfront, this attractive resort recently revealed its new "Island within an Island" concept, which showcases and celebrates the calm, clear waters of the lagoons that surround the resort and allows all ages to enjoy all the tropical charms of Phuket in a safe, self-contained destination.





Michal Zitek, Area General Manager at Angsana Laguna Phuket, explained the decision to shift its focus to meet the needs of this emerging market.

“The Island within an Island concept provides a refreshed identity for the resort and allows us to focus on outdoor activities and Phuket’s heritage. Our lagoons were originally tin mines that date back to the 16th century, so we wanted to bring them back into the spotlight. They are the heart and soul of Angsana so we are delighted to let guests learn their backstory, while also allowing families to come together, bond, explore and of course, take part in an amazing array of outdoor activities,” Michal said.

The rise of activity-based tourism in Phuket is not entirely a new trend; for several years the island has strived to position itself as a major hub for sports tourism, and it even hosted the 2014 Asian Beach

Games. This groundwork has helped to drive the post-pandemic recovery in 2021, as Phuket now finds itself in pole position to cater for guests who want to enjoy a safe, tropical beachfront break with plenty of outdoor activities.

Sandbox puts Phuket in pole position

Phuket’s resurgence has also been notable for the proactive stance of tourism authorities, and the cooperative spirit that saw the public and private sectors work together. This popular Thai province was one of the first Southeast Asian destinations to reopen its borders to international arrivals when it launched the “Phuket Sandbox” in July 2021. While inbound numbers were initially slow, causing a cautious reaction from some observers, the island is now reaping the benefits



competitors back, as these are always special occasions in Phuket's sporting calendar."

Another pivotal factor to the success of the Phuket Sandbox was Laguna Phuket itself. Spacious yet self-enclosed, with seven SHA Plus-certified resorts, plenty of outdoor activities, beautiful

of this "first-mover advantage" as it starts to welcomes not only tourists, but also international sporting events.

The AVC 2021 Asian Senior Beach Volleyball Championships was hosted at Angsana Laguna Phuket from 23-27 November, attracting athletes, coaches and officials from 10 countries in Asia Pacific. This was followed by the FIVB Beach Volleyball Under 19 and Under 21 World Championships, which saw 28 male teams and 28 female teams from 48 countries on five continents compete on the island from 6-16 December. Asian Tour golf events are also resuming on Phuket's top courses. These events would not have been possible without the early launch of the Phuket Sandbox, which gave international sporting bodies and organisers the confidence to book ahead and start planning their tournaments.

The success of these sporting events is also expected to start a domino effect, helped by the fact that many of them were televised. Confidence breeds confidence, and promoting Phuket to regional or global TV audiences will put the island front-of-mind for sports fans and event planners.

"It's a great marketing tool for the island," said Michal. "I think humans are very social animals, and while the main desire at present may be for space and seclusion, we also believe there is significant pent-up demand for mass participation events. The popular Laguna Phuket Marathon and Laguna Phuket Triathlon are set to return in 2022 and we can't wait to welcome

beaches and more in a low-density development, this fully-integrated leisure resort even teamed up with Bangkok Hospital Phuket to open a dedicated PCR test centre in its Canal Village. This enabled arriving guests to experience all the tropical charms of Phuket safely, and without the need to disrupt their holiday.

"The Phuket Sandbox is now a successfully proven concept. By keeping everything within the Sandbox, we can allow our guests enjoy carefree active escapes, all in line with the necessary health and safety measures. This has really helped us to bring international tourism and major sporting events back to the country. With the domestic Thai market also now able to freely

travel, the future looks bright for Phuket as we move into the winter high season.

"Further to this we are now seeing additional demand from international meeting and incentive groups who also see the appeal to hold their congress in the open spaces of Laguna and the safe environment of the 1,500sq.m Angsana Convention and Exhibition Space (ACES) which is capable of hosting the most socially distanced of events," Michal added.

Sports, eco adventures set to drive tourism revival

Golf is expected to be an important driver of Phuket's tourism recovery. The island boasts some of Asia's finest courses, including the award-winning 18-hole





Laguna Golf Phuket. The nature of golf, with its wide open spaces and small groups, appears tailor made for this situation. The fact that golf tourists generally stay longer and spend more than regular leisure travellers means that they can contribute significantly to the rebounding visitor economy.

Eco-excursions are also likely to be popular with guests, especially city dwellers who want to escape their urban lives and return to nature. Angsana Laguna Phuket offers the opportunity for kayak-led expeditions of the lagoon's unique biosphere, paddling through small canals and under bridges to view the unspoiled wildlife havens that line the lagoon banks. These ecosystems are home to many native species of flora and fauna, including tropical birds, insects and even larger animals such as water monitors. And of course, the spectacular seascapes of southern Thailand also



provide outstanding opportunities for eco adventures, including diving and snorkelling.

Sports tourism is one of the fastest-growing sectors of the industry. The global market was valued at US\$323.4 billion in 2020 and is projected to reach US\$1.8 trillion by 2030, with a compound annual growth rate (CAGR) of 16.1%¹. This not only delivers benefits for destination economies; it can also contribute to sustainable development. According to the World Tourism Organization, the attributes of sports tourism, which include engagement in physical activity, opportunities for cultural interaction and high development potential, can support the UN's Sustainable Development Goals (SDGs)².

By capitalising on this important sector, Angsana Laguna Phuket is supporting the resurgence of Thailand's tourism industry, enabling the restart of international sporting events, and encouraging a new era of responsible, sustainable and eco-sensitive tourism.

As the world emerges from the shadow of COVID-19, many other Asian islands such as Bali, Langkawi and Phu Quoc, are also now beginning to relax their border restrictions. By being innovative and proactive, Phuket is acting as a beacon of light for other destinations to follow.





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Restaurant News

After the gloom of the past 18 months, Bangkok's restaurant scene is quickly bouncing back with the opening and re-launch of a number of interesting projects.



Savelberg's new location

Savelberg, the popular fine dining European restaurant owned and operated by Chef Henk Savelberg, has settled into its new location in a beautiful architect-designed building in the Yen Akat area of Bangkok.

The restaurant was previously located in the Oriental Residence on Wireless Road.

Known for his internationally recognized cooking style, and highly rated by his fellow Bangkok chefs, Henk is the only head chef from the Netherlands awarded a Michelin star in five different restaurants. The new Savelberg continues to serve elegant, modern French fare, with a Dutch touch.

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New era on Sathorn for Le Bouchon

After 25 years in Patpong 11, including months of closure due to the Covid restrictions, Chef 'Papa' Serge finally pulled the plug on his restaurant Le Bouchon and is now building a new home in Soi Atthakan Prasit (also known as South Sathorn Soi 1) on the corner of Soi 2 (Soi Nanta), opposite the classy Villa Deva Resort. Famous for its hearty authentic French dishes and especially popular with Bangkok expats diners, the new Le Bouchon is expected to open this coming February.

Wait is over for Fork & Cork

Creative genius David Shrubsole and his partner Nat have finally opened their attractive Fork & Cork restaurant at the Montien Hotel's shopping hall. The venue was about to launch when the government imposed its dining restrictions and the duo decided to shut down for a while. Now it's up and running, and joins David's group of lively entertainment venues, including the newly launched Circle on Silom 4.



Chef Alain Roux at Le Normandie

Among the most notable developments is the arrival of world-acclaimed Alain Roux, a British Michelin starred chef and member of the famous Roux family, who is here to lead and supervise a new era of Le Normandie, the Mandarin Oriental's legendary two Michelin star French restaurant, now in its 64th year.

The Bangkok riverside restaurant, which has been renamed Le Normandie by Alain Roux, re-opened at the beginning of December.

Chef Alain is from The Waterside Inn, one of Britain's leading restaurants and the first outside France to hold three Michelin stars for 25 years.

Tel. +66 (0) 2659 9000 or email mobkk-normandie@mohg.com

One to watch....

Watch out for the new restaurant now being put together by Chef Arnaud Dunan-Sauthier, former longtime head chef at Le Normandie, Mandarin Oriental Bangkok. It will be in the Sathorn area of town. For now, until the new project is launched, Chef Arnaud is operating a pop-up restaurant Thursday to Monday at Gaggan Arnaud on Sukhumvit 31.



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How new start-up app Yindii is reducing food waste in Bangkok and fighting climate change

Restaurants, bakeries, hotels and supermarkets now have a place where they can discount their extra stock at the end of the day



Every day, mountains of unsold food are thrown away by Bangkok restaurants, bakeries, hotels, grocers, cafes and supermarkets. It's not only a terrible waste of valuable nutrition at a time when so many people in today's world are going hungry, but it's also damaging the environment.

What can be done to change this appalling situation?

One very enterprising team based in Bangkok believes they have the answer. It's called Yindii, a start-up delivery service that 'rescues' food before

it's thrown in the trash at the end of the day. It's then repackaged in a 'surprise bag' of high quality goodies that's sold on to customers via an app for up to 70% of the normal price.

Less waste and extra revenue for food sellers – and bargain meals for hungry eaters. It's a win-win situation.

The creative mind behind Yindii is 35-year-old Louis-Alban Batard-Dupre from Paris who landed in Thailand three years ago after a successful career in start-ups in Europe and America. The idea came to him while volunteering for SOS, a food waste rescue charity. It was an experience that crystalized his



thoughts on today's throwaway society and its impact on the environment.

"Around 33% of all food produced worldwide is wasted or lost every day, creating a carbon footprint, and cutting short our lives on this planet," says Louis. "That is close to a billion and a half tons that is never consumed, accounting for 10% of the greenhouse emissions around the globe, four times more pollution than the airline industry. Someone somewhere is losing money, while people elsewhere are starving."

Yindii works in Thailand with more than 150 partners, says Louis, including a number of major hotels like Hyatt Erawan, JW Marriott, Centara Grand, Movenpick, SO/Bangkok and Sofitel Sukhumvit; major supermarkets like Tops and Gourmet market; as well as premium food brands like Mandarin Oriental shop, Landhaus Bakery, Tiengna and Paris Mikki.

When these partners have boxed the surplus food at closing time, they contact Yindii which in turn announces them in its daily 'Happy Hour Deals' via its app.

The actual contents of the 'surprise bag' are only revealed when it is opened. This may sound like something of a gamble but with almost 40,000 Yindii customers since its launch a few months ago, it seems to be paying off.

"Although you can't tell precisely what you're going to get in the bag, the store will indicate whether it contains fruits, vegetables, baked goods, pastries or even a meal," says Louis. "It feels like a surprise gift when you receive the bag!"



There's also no telling in advance what Yindii's partners will be offering in their daily 'Happy Hour' deals." "It changes every day," he says. "What's important is to be sure that,

as a customer, you'll receive perfectly good food. If you're satisfied with the surprise bag, there's a high probability you will come back to this sustainable store"

Customers can collect their Yindii bag from the restaurant or the shop themselves, or arrange to have it delivered.

With certain stores already proving more popular than others, eagle-eyed customers watch out for Yindii's announcements to make sure they are first in the queue to place an order. "You definitely need to fight for some boxes – it can be very competitive," says Louis, adding that the most successful partners are usually bakeries as they give really high value for money as they have no other alternative than throwing it away.

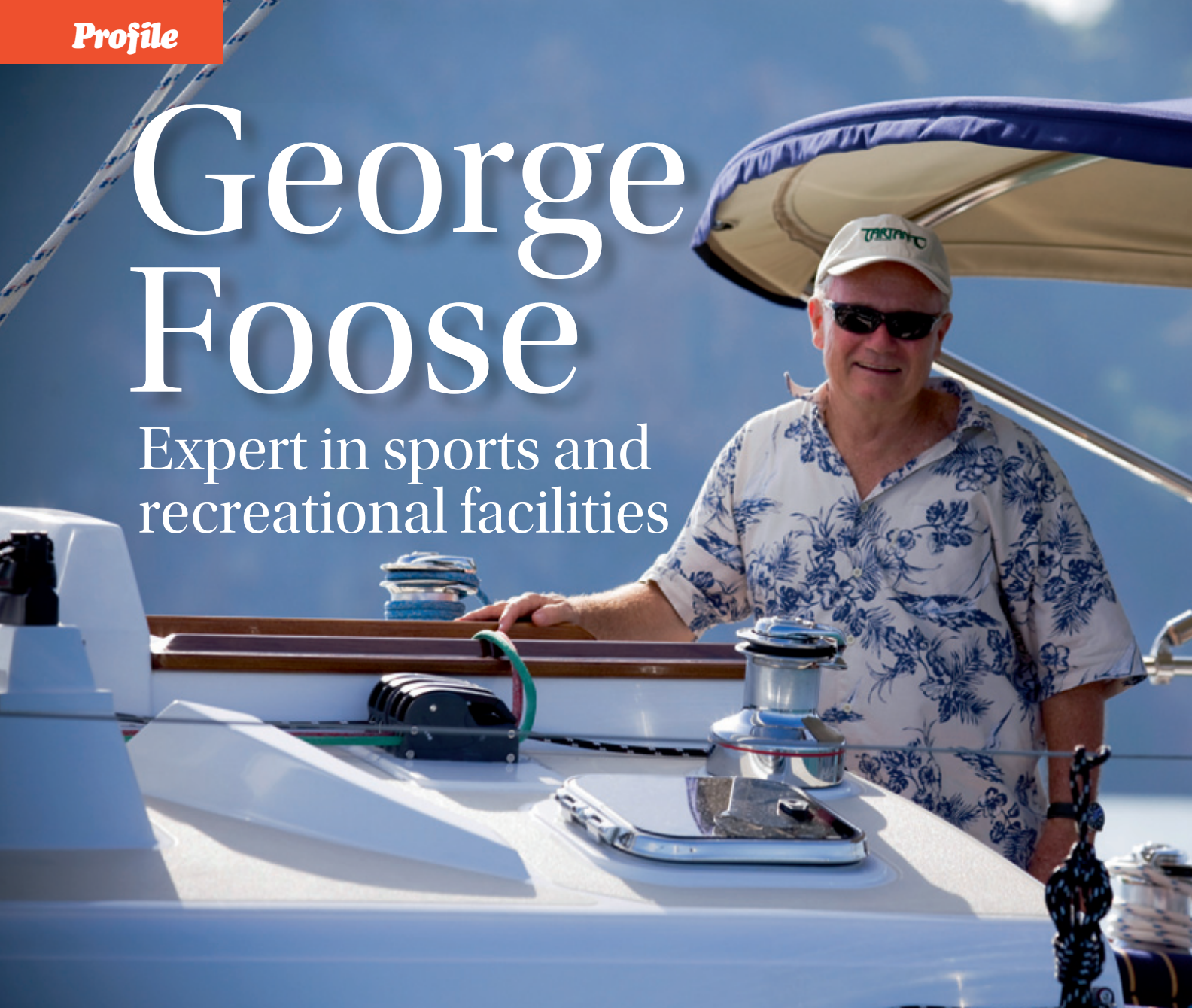
Louis admits that his venture faces a challenge with Thai consumers who view food waste as something dirty, or that leftover food somehow suggests a company is not successful. "We need to change that mentality. Waste is not waste until you waste it" He would also like to see a change in Thailand's food waste laws, emulating countries like France which forbids retailers from throwing away leftover food and forcing them to donate it instead to charities.

It's still early days for Yindii, but Louis believes it can be replicated in other countries. "It has the potential to become one of the world's most successful anti-food waste ventures."

www.yindii.co

George Foose

Expert in sports and recreational facilities



Name /Nickname: No nickname, only George.

Current position and company: Executive Director and co-founder of Sports Engineering And Recreation Asia Ltd.

What is your company involved in, and how long has it been in existence? Sports Engineering And Recreation Asia Ltd (Seara) specializes in the planning, supply, and installation of quality health, sports, and recreation facilities in hospitality, real estate, educational, government, corporate, and consumer markets.

Seara was formed in 1999 in Bangkok and today has eleven offices and ten retail showrooms in seven countries in Indo-China and East Asia as well as five branches in Thailand. The company has four divisions: Commercial Fitness, Consumer or retail fitness, Sports Construction, and Customer Service.

Where do you live? Bangkok Thailand and Bang Saray, south of Pattaya.

Born: 17 July 1948, USA

Family: I have three brothers living in the USA.

Education: Graduate of the University of Notre Dame and the Thunderbird School of Global Ma

First job: Following grad school my first job was with the International Division of Clark Equipment Company.

How long in Thailand: I came to Asia 1986 where I worked for an Australian construction equipment distribution and leasing company in Singapore and Kula Lumpur. In 1988 I decided to go into consumer marketing and joined Club Corporation of Asia, developing city clubs, city athletic clubs, and golf properties. In 1991 I opened a regional office in Bangkok for Club Corp. In 1988 during the Asian financial crises I took a Director of Marketing position at the huge Sutera Harbor golf and Marina, and sports club development in Kota Kinabalu, Sabah East Malaysia.

In late 1999 my partners Patrick Dean and Kenneth Stevens formed Sports Engineering And Recreation

Asia Ltd. Rather than harvest dividends or pay large bonuses once we realized that the business model could succeed we set our operating plan at becoming a regional company headquartered in Bangkok. This month, December 2021, we will move into our new purpose built headquarters facility featuring a new home fitness concept store.

When was the last time you visited the US or travelled outside Thailand? I have not visited the USA or travelled outside of Thailand since September 2019.

Best job you've ever had? Working and shaping the development of Seara.

Low and high points of your life? Lowest - probably my divorce just prior to taking my first job in Asia. The high points in my life are 1. Buying my first sailboat and 2. buying my second sailboat.

Favorite points of discussion? Politics, sailing, wine, and architecture. Strange that women are not in there anymore!

As an overseas American, how do you stay in touch with the news and politics back in the US? I stay in touch on line so I can choose the medium.

Which US media do you ignore, and why? I am not much interested in the mass media which suddenly lost their objectivity and honesty following the election of Donald trump.

Any thoughts on the current USA administration: Let's go Brandon."

Do you think the US is doing a job in SE Asia and its relations with China? I studied foreign policy at Notre Dame. I feel that the US political culture is in such a state of disarray that it no longer has a regional strategy toward S.E. Asia.

How do you see Thailand's recovery post-Covid with regard to business and tourism? As a guest in my home country of Thailand I hope the political culture opens up for more participation from the people and all have equal opportunities for success. Economic optimism will take care of the economy and hopefully avoid oligarchy.

“

**High points in my life –
buying my first boat and
buying my second boat**



Seara's new purpose built headquarters featuring a home fitness concept



Stunning views of Phnom Penh's Independence Monument from Seara's office in the Cambodian capital



Most memorable person you've met? Father Theodore Hesburgh, President University of Notre Dame.

Person you wish you had never met? The person who convinced us to invest in a club in Bangkok. I would have a bigger boat.

How do you relax / exercise? I relax sailing or wine dinners with friends. I try to get into the gym at home for exercise mostly cardio.

Favorite bars and restaurants? Covid has been going on so long I don't even think about going to bars. As for favorite restaurants in Bangkok: Bourbon Street, No idea, La Bottega di Luca, Davino, Gianni's. In Bang Saray: Bang Saray Beach Club, Pebbles Bar & Grill at the Renaissance Jomtien, T55 New York Grill at the Movenpick, Jomtien, and Relax Bang Saray.

Favorite cuisine: Thai and Italian

Favorite getaway: Sailing to Koh Kood

Favorite countries: Aside from Thailand, I still have an affinity for Malaysia.

If you were Governor of Bangkok, what changes would you make? Ban loud motor bikes and smoky vehicles.

Retire here or the USA? I can't extricate from the responsibilities here, so Thailand

What's next? Try to sail more, relinquish business activities.



Sport and recreational facilities offered by Seara



Life-changing moments in the life of Bangkok's 'accidental butcher' Steve Craig – including the discovery of four siblings he knew nothing about



Australian veteran of Thailand's meat business talks about his career, a recently found New Zealand family and why a series of natural disasters back home is threatening meat supplies

Steve outside his Accidental Butcher shop in Ekkamai



By Colin Hastings

The last two years have been exceptionally busy for Steve Craig, owner of the Accidental Butcher, an independent retail and wholesale meat supplier located in a small side street on Bangkok's Soi Ekamai.

"We grew by 25% in 2020 and maybe even more this year," says Steve, explaining that his company's trend-bucking performance in these Covid times has been due mostly to the fact that people have been eating at home more regularly because of the lockdown.

But while his shop's products have been flying off the shelves in recent times, much to the delight of this veteran butcher, Steve faces a new challenge now affecting his business industry – how to overcome dwindling supplies from Australia, his major source of high quality beef, without unduly compromising the price he charges his growing list of customers.

The shortage is down to a combination of factors, says Steve, including a slew of natural disasters in Australia - drought, fires and a run of cold winters that have resulted in significant losses of meat and dairy cattle, all contributing to an industry downturn and the current worldwide shortage of protein.

The situation in his homeland of Australia has also been exacerbated by politically-contrived Covid controls. "If a single case of Covid was found in a meat plant, the entire place would have to shut down for two weeks," he says.

Clouding the picture further is the escalation in the cost of air and sea freight during the pandemic. "We're now paying four times more for air freight than in pre-Covid days, which means that the cost per kilo of products has increased from one dollar to between four and six dollars.

"It's the same with sea freight, with the cost of a 20-foot frozen container increasing by almost ten times.

"Shippers and freight forwarders are making huge profits – and I don't see their rates ever going back to the pre-Covid days."

Thanks to his long-established industry links, Steve still manages to stock his shop with regular supplies from Australia and New Zealand. As demand for his products has grown, so he has increased shipments from two tons a month to 2.6 tons.



For a small family business with only eleven employees, the Accidental Butcher offers an amazingly comprehensive product range of meat cuts, from highly sought-after Dry Aged Wagyu cote de boeuf, with 7+ marbling, at 5,900 baht per kilo and Robbins Island Wagyu rib eye at 4,950 baht per kilo to more modestly priced Striploin (1,690 b/kg) and Rump Steak (1,500 baht kg) from Cape Grim in Tasmania. Veal is available as Osso Bucco, Schnitzel, Bratwurst sausage and much more.

Lamb from both Australia and New Zealand comes in a wide variety of products, while the chicken and pork are sourced here in Thailand.

Aware of the changing tastes the tastes and demands of his increasingly meat-savvy clientele, Steve only sells beef that's grass-fed, naturally raised and chilled. His free-range lamb comes from fully regenerative farms that do not use pesticides, herbicides or artificial fertilizers.

To assist the growing number of home chefs, he also stocks basic cooking items like duck fat, pork lard, beef tallow and beef boulonguise sauce, along with smoked duck leg, duck confit, chicken liver pate and Iberico chorizo salami from Spain.

Every product is prepared, cut, sealed and packaged in special kitchens behind the shop where certain items are smoked. Walk-in customers are greeted with

“

Drought, fires and a run of cold winters that have caused significant losses of meat and dairy cattle in Australia, all contributing to an industry downturn and the current worldwide shortage of protein



a shop-full selection of meats and poultry laid out in brightly-lit refrigerated display cabinets.

Until Covid, sales of the Accidental Butcher's products were split more or less evenly between its retail and wholesale operations. Today, it's 80% retail and 20% wholesale, the latter reflecting the impact of the pandemic on restaurants, hotels and small resorts. Its customers are increasingly Thai, accounting for up to 65% of all sales as against 35% foreigners.

A PART from a three-year period when he worked in the building industry "earning good money" back in his adopted hometown of Sydney, 55-year-old Steve has spent the best part of the last four decades as a butcher.

After dropping out of college, he initially wanted to become either an engineer or architect. Unable to land an apprenticeship or job, he changed tack and decided to try his chances as a butcher, eventually perfecting his skills in Canberra's famous David Jones department stores. It was in effect an accidental career change, hence the name of his business today.

In 1992, he was about to relocate to Germany to learn the "sausage business" but was sidetracked by a job offer from a joint venture meat company in Singapore. Although that project only lasted six months, Steve ended up staying on the island for the next 17 years, helping to launch the first Carrefour hypermarket in 1997 and then working for another joint venture focused entirely on Australian products.

In 2008, Steve was recruited by Siam Foods in Thailand as its meat buyer. Three years later, he transferred to Makro, then owned by Dutch company SHV prior to its sale to its present owners, the CP Group.

Bored by corporate life, Steve spotted the potential for an independent meat retailer in Bangkok and in the second half of 2012 opened his own venture, The Accidental Butcher.

Three years later, Makro came knocking on his door and asked Steve to rejoin the company to work on production projects. Resigning as a director of the Accidental Butcher and leaving it in the hands of his wife Apple, Steve took up the offer and remained with Makro until earlier this year. Not unexpectedly, he continued to oversee the Accidental Butcher in his free time. "For five years, I worked every evening and every weekend," says Steve.

He put his career on hold in 1989 in order to travel to New Zealand and explore the Maori blood line he inherited from his late mother. "Being a Maori in Australia, the pull of New Zealand is very strong. It's just with you, even though you might have been born in Australia."

What transpired during that trip was life-changing. "I discovered that I had four siblings living in New Zealand whom I knew nothing about. I certainly got the answers I wanted," he recalls with a broad grin. "I was in a place of disbelief."

Steve went on to meet all four of his half-siblings, like him of mixed race, and remains in regular with them to this day. Several have visited Thailand to meet Steve's family - Thai wife Apple and their kids Nathan, 13, and Petra, 11.

With Apple's Thai family of at least 80 people from four generations, plus Steve's own family in Australia as well as his new-found relatives in New Zealand, a gathering of all the clans is likely to be a huge affair.

Although he claims to have retired after leaving Makro earlier this year, that's not entirely accurate.

“

What transpired during that trip was life-changing. "I discovered that I had four siblings living in New Zealand whom I knew nothing about. I certainly got the answers I wanted," he recalls with a broad grin. "I was in a place of disbelief."



"I'm usually at the shop from morning to 7pm, and here at weekends," he says with a smile, clearly still enjoying his work.

THE
BRASS



A NEW BEGINNING FOR BRASSERIE 9

TRIPLE DINING EXPERIENCE
MULTI-AWARD-WINNING INTERNATIONAL CHEF
OVERSEES THE CHANGES

Following a temporary period of closure and re-design, **Brasserie 9 Authentic French Cuisine** is to re-open with a wider choice of dining and facilities. Guests can now select from three distinctive modes of dining, each in its own ambiance and equally true to French tradition.

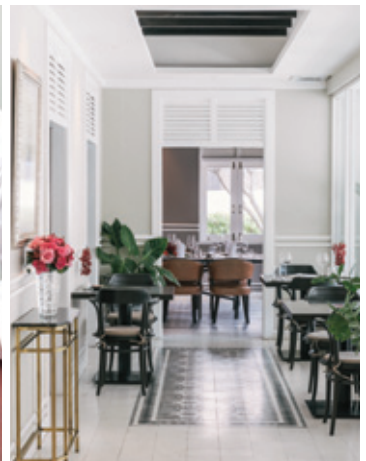
Brasserie 9 Casual Dining provides an array of typical brasserie fare, accommodating up to 70 diners. Exactly as in brasseries throughout France itself, the atmosphere is relaxed and the menu highly affordable. Every dish could be found in a French brasserie, too, and attention to detail in the décor has been scrupulous: each of the rooms is designed to evoke a great French city.

Guests seeking more formal dining will prefer the sound-insulated exclusivity of **Le 9 Fine Dining**, where gourmets can enjoy the greatest classics of French cuisine, prepared with the finest and freshest of ingredients. The menu includes the outstanding signature dishes that have already won acclaim for the venue off Sathorn Soi 6. Places are limited to 22 per sitting and the service is highly personalized.

Both **Le 9 Fine Dining** and **Brasserie 9 Casual Dining** offer an extensive wine list, including some of the finest French, European and New World vintages.

For Bangkokians and visitors who value informality with the best of food and drink, **The Brass** is the fun, welcoming bar, complete with its own “mixologist”, Happy Hour and live sounds. It’s perfect for whatever feels right at the time - a bite, a beverage, or both.

Boutique B9 is **Brasserie 9 Authentic French Cuisine**’s own take-away shop, with a mouthwatering selection of terrines, pâtés, cold-cuts, chasses, superior wines, and home-made sweets and pastries.



Culinary Director **Chef Raphael Kinimo** holds the title **Maitre Cuisinier De France** (MCF, or Master Chef of France), a rare honor in the exclusive gift of the French government. He has already brought French cuisine to many of the greatest cities in Europe, the Middle East and Asia, and most of the restaurants at which he has worked have won awards.

These culminated in 2020 with Five Stars from the prestigious Forbes Travel Guide for the Sofitel Legend Metropole Hotel, Hanoi, whose seven restaurants Chef Raphael supervised.

Prior to the Metropole, he presided as Chef de Cuisine over the opening of the Ritz Carlton in Macau, and was festooned with gold stars. Surveying his plans as the reopening approaches, **Chef Raphael** declares: “The full name of our restaurant is **Brasserie 9 Authentic French Cuisine**. Now, we’re offering authenticity in triplicate.”



For reservation, please contact us at ☎ 02 234 2588, 📍 Sathorn Soi 6
📱 [brasserie9bkk](https://www.brasserie9bkk.com), www.brasserie9.com

How acupuncture saved my life

Exhausted by endless hours in the kitchen, and struggling with personal issues, Bangkok award-winning Chef Davina Pickering found solace through this ancient Chinese medicine

By David James

Years of working in hot kitchens, rarely taking a break, long hours on her feet, eventually caught up with Bangkok-

based British Chef Davina Pickering when she suddenly collapsed half-way through a work shift, totally exhausted.

Taken immediately to Samitivej Hospital, Davina was told by doctors that she needed to be admitted for tests and observation. The diagnosis resulted in needing two blood transfusions due to having dangerously low levels of white blood cells left in the body. Unwisely she insisted on returning to work which then resulted in hitting total exhaustion. A second emergency trip to the hospital ended in more blood transfusions.

When this happened a few years back, Davina realized it was a major wake-up call. At the young age of 35, she was burnt out and drained from all the long hours. "I had worked so hard and sometimes didn't eat for 16 hours. Such was the passion and dedication I put into my job.

"But it allowed me to stop and rethink my life. I had to start looking after myself. I needed to get myself out of a physical and personal toxic situation."

It was only after experiencing a particularly bad bout of sciatica in



her back - a long-term problem related to an accident in her teens - that change actually came. Back in hospital, Davina's physiotherapist suggested she should try acupuncture and introduced her to a specialist of this alternative Chinese medicine.

"I decided to take a leap of faith and had my first treatment. This was a life-changing moment. I was absolutely hooked. Over a course of effective acupuncture sessions, all symptoms – the addictive habits, depression, sciatica, suicidal thoughts, aches, insomnia, the disconnect with myself and the world, were completely eradicated."

Today, eight years later, 44-year-old Davina, has turned her life around and resolved the many issues that she had carried over from her younger days in the UK.

Chef consultancy for a selected few clients became far less demanding. She now had time to focus on her passion for health and wellness.

Having been profoundly moved by the benefits of acupuncture, she decided to study the subject more closely, as an apprentice to a licensed practitioner. Now it forms an essential part of her next project - a "wellness platform" that also features nutritional advice and life coaching. She has plans to launch in Bangkok with the collaboration of other health specialists. It will signal a brand new chapter in her busy and often challenging life.

Born in Middlesex, England to a mother from Finland and British father, Davina originally wanted to be a veterinarian, but she accepted that her scholastic grades would not be high enough for this endeavor. A careers advisor asked what she enjoyed most in life. Davina excitedly exclaimed: "I like to eat!"

"So I took a hospitality management course that enabled me to experience every aspect of the industry. I ended up as a chef.

"London was my home base up until I was 27, and I worked in a number of top restaurants including Michelin-starred Rhodes in the Square as well as hotels like Claridge's and Hilton on the Park, and on assignment for the Sultan of Oman. I also worked in casinos and a cruise ship."

In 2005 Davina moved to Thailand, where her father and stepmother (her parents separated when she was three) had already retired on the island of Ko Samui.

But Davina came here with a different kind of mission in mind. "I was pursuing my passion and love of wellness with a focus on dedicating my life to exploring true health and life balance. I was desperately searching for a solution to bring me to peace with my health. I wanted to treat the root cause of all that I was carrying.

"I truly felt lost on every level, had no sense of direction or control in how I could stop the pattern of dependency that only worked at a surface level.

"I continued to slip into a deep depression. They were



“

Having been profoundly moved by the benefits of acupuncture, she decided to study the subject more closely, as an apprentice to a licensed practitioner.



Davina hard at work during Iron Chef Competition



really tough times. I was a slave to ongoing treatment that created even more issues in my body as I continued to self-medicate to manage my pain. I was struggling on a very deep level with toxic choices.”

Shortly after arriving in Thailand, Davina landed a job with a Belgian chocolate maker as its R&D manager, which she held for several years. She then joined Dean & Deluca as pastry chef. It was during this period that her health began to suffer, and after hospitalization and the introduction to acupuncture, she finally decided to slow down.

Fortunately, Davina was spotted by WWA, a high-end Bangkok fashion store and café to collaborate on a freelance basis as the creative mind behind the brand's menu. This same menu still continues to this day. “It’s the perfect marriage – they make a request and I am allowed as much time as I like to come up with the goods,” she says. “And that can mean as long as three months.”



This arrangement has allowed Davina the opportunity to set up other projects, including educational cooking classes for both children and adults. She also teamed up with Susan Jones to launch the Bangkok Supper Club, an exclusive fine dining chef's table that caught the attention of international media, including a lengthy feature in the New York Times.

A career highlight came in 2018 when Davina won an episode of Iron Chef Thailand.

Until the collaborative Health and Wellness Center gets underway, she is developing this new career and business path by offering a range of services, including Acupuncture administered at a client's home.

Davina explains how Acupuncture helps to eradicate any symptoms that show up in our body: anxiety, insomnia, bi-polar disorder, hair loss, migraine, skin and stomach issues, sciatica and depression to name just a few

For nutrition, she's linked with Metabolic Balance, a German initiative that creates a meal plan supported by the testing of a patient's blood values. A six-month package includes meetings, consultancy, blood tests and a meal plan

For the third element in her Health and Wellness project, Davina trained with Ignite Global, a professional coaching mastery class based here in Thailand, recognized by ICF. This program focuses on a wide range of subjects such as team building, health, wellness and trauma.

But Davina declares it is Acupuncture that occupies her mind nowadays. "It saved my life, so I'm working to do the same for others."



What Is Acupuncture?

Originating in China some 5,000 years ago, it's a system that involves using needles to move the chi through the pathways to the organs. Your chi is your vital life force of energy like 'electricity' you are born with. It's used to alleviate pain & to treat various physical, mental & emotional conditions. It is effective at treating anything in the body that has gone wrong.

What Is Five Element Acupuncture?

Five Element Acupuncture treats the person as a whole entity at an organ level. The practitioner is guided by using the Laws of the Five Elements - Water Wood Fire Earth Metal. We all are born with an association towards one of the 5 elements more than the others. This constitutional factor guides the treatment and allows the practitioner to effect the root cause of the illness and not just temporarily quiet a symptom.

How Does Acupuncture Work?

Acupuncture is a method to access and release blocked chi through the meridian pathways by using a very fine needle which stimulates and moves the chi. This needling process allows the blocked chi to flow again. Once the chi is unblocked then the blood can flow. The blood contains everything the body needs to repair and regenerate any breakdown the body has developed since birth.

The body will make changes on a physical, mental, emotional, spiritual, and sexual level after the needling. All symptoms are simply the way your organ can communicate that it is experiencing a breakdown and needs assistance. The needling process moves the chi and blood to send assistance to the organ in distress.



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Why sneakers may be your best investment

By Colin Hastings

With old trainers being auctioned for almost half a million dollars, it's not surprising that 'sneakerheads' like Bangkok regular Tareq Q are collecting rare Nike sport shoes in their hundreds

Next time you throw away some worn-out sneakers, remember this: A pair of original Nike Moon shoes used in the 1972 US Olympic trials were sold in auction a couple of years ago for the world record sum of US\$437,500 – double the previous highest figure.

Probably costing less than US\$10 when new, this now fairly dilapidated pair of sneakers represents a spectacular investment – and may explain why collecting trainers is such a popular hobby and a lucrative hedge against inflation.

Check out Tareq Q, a self-proclaimed “sneakerhead” from Kuwait who has the biggest sneaker collection in the Middle East.

Bangkok regular Tareq has been building his collection from the age of 12 with a pair of Stealth black Air Jordan 5s, which he bought at the World of Sports store in Singapore and wore until the soles fell off.

Today, he has over 800 pairs of different sneakers stacked high in “the vault” of his home in Kuwait as well as in his family’s London apartment. A few also reside here in Thailand.

To his more than 130,000 followers on Instagram, he’s known as @kickstq and until recently kept his name, age and background a secret. His face was always kept strategically covered in promotional photos to add to the mystery

Thanks to his massive online presence, Tareq has collaborated with some of the world's best known brands including Adidas, D&G, Lacoste, le coq sportif, Levi's, Lexus, Puma, Reebok, Valentino and, of course, Nike. And there's no doubt he's played a part in helping to shape the rapidly changing streetwear fashion and urban culture in the Middle East.

He's even designed his own capsule collection for an LA-based brand called Entity, which features his "favorite go-to outfit"—a white denim jacket, a black tee, black denim and a black baseball cap.

The BigChilli recently sat down with Tareq, who is married to this magazine's Managing Director Angie Hastings and is a frequent visitor to Thailand, to talk about his sneaker collection.

What prompted your initial interest in sneakers?

Getting into basketball prompted my initial interest in sneakers. Michael Jordan was my favourite player growing up. I idolised him and always wanted to own a pair of his signature shoes every time they were released. I've never met him but watched him play live in the 1993 NBA finals. I also got the chance to watch him speak at a Nike event in 2019.

How old were you when you owned your very first pair of sneakers? Do you still have them, or other very early ones?

I must have been seven when I first bought a pair of Reebok Pumps. I had my first pair of Air Jordans when I was nine. I unfortunately don't have any of them anymore.

What inspired you to start a sneaker collection?

Each shoe usually has its own unique story and my love for storytelling added to my urge to keep collecting. Now being a collector is part of my story.

At the peak, how many pairs did you own?

A little over 800 pairs.

Tell us about the really rare sneakers, and how much they're worth. And do you ever dare to wear them outside?

I have a pair of very rare Louis Vuitton x Kanye West sneakers that are worth around \$15K USD. I've worn them twice.

Do you have an original pair of Nike Moon shoes? Unfortunately not.

What's your total sneaker collection worth?

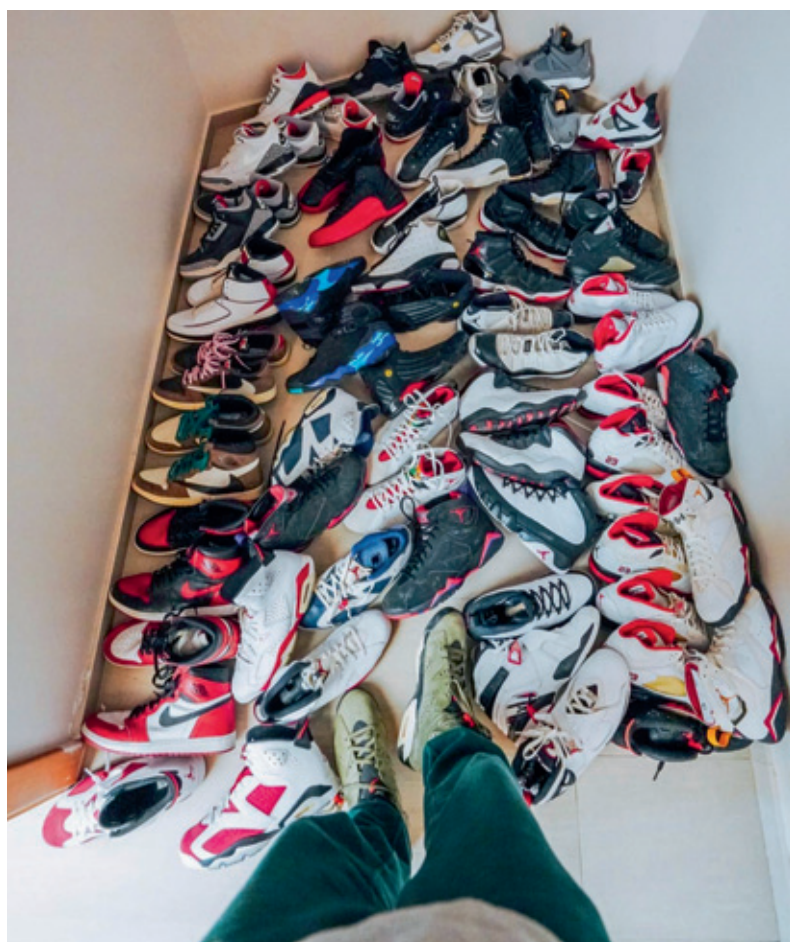
Possibly in the hundreds of thousands. Not too sure.

Your favorites....and why

My favourites would be the Air Jordan 1 'Breds'—the first Air Jordan signature shoe that debuted in 1985. The NBA fined Jordan because the color on the shoe did not match regulation colors assigned to his team. Nike decided to pay the fine and the rest is history...

Are sneakers manufactured to higher standards today than in the past? Or not?

Unfortunately not, with the exception of a lot of the













limited models that are released. I believe the ability to mass produce today plays a part in the drop of quality.

Any special steps for maintaining and storing them?

Some people keep their shoes in plastic zip locked bags to avoid yellowing. There are a lot of cleaning products specifically made for sneakers that prevent them from getting dirty as well.

You must be an expert on sneakers in terms of shape, comfort, design and manufacture....and price. Are they worth it?

I believe they are. It really depends on the brand most of the time.

Which country produces the 'best' sneakers, now and in the past?

Italy usually has the best sneakers in terms of quality material and craftsmanship. Their attention to detail is also great.

Anybody got a bigger collection of sneakers? Have you met them?

Yes, plenty! I've had the chance to meet quite a few people who have a bigger collection than I do.

Any such thing as an international sneaker congress?

Yes, they have a few. There is one called Complexcon that I've attended a few times.

Have you ever been invited to give a speech / talk on sneakers?

Yes, I was lucky enough to speak on a few panels for Nike and Farfetch.

Tell us about the sponsors you attracted because of the collection, and what was expected of you.

Most of the sponsors who approach me rely on my ability to create content for them in the most creative way possible.

Any nicknames for sneaker collectors like yourself?

Many people call me "Kicks". "Kicks" is another word for sneakers.

Tell us a few things we probably don't know about yourself and sneakers.

Not a lot of people know that I don't mind getting my sneakers dirty. Wear your shoes!

What are you eventually going to do with all your sneakers? Give them to a museum?

I hope my son grows up to have the same shoe size as I do! If not, then building a shoe museum would be a great idea.

Please tell us about your new interests in life

I have set up a creative agency based in Kuwait called 'Out of the Box' (OTB) consisting of an international network of artists, photographers, videographers, designers, and musicians; all who are among a group of several other creatives with different disciplines.

OTB's main currency is our ideas along with the





content creation to accompany them. Whether we are in the forefront of the campaign or behind the scenes, companies and institutions have trusted us not only for our unique sense of creative direction but also for our universal message – Social Justice through Art and Creativity.

Inspired by going against the idea of society keeping you in a box to conform, OTB has been able to attract likeminded individuals who have come together as a community and spread positivity all through their own individual stories.

Finally....

In the past, my IG account was heavily focused on fashion and sneakers. Much of my content has changed and now I am more focused on the art world, creating awareness about social injustice, particularly Palestine.

How, when and will tourism return to Thailand?

By Andrew J Wood





Has travel and tourism in Thailand changed? I found myself contemplating the answer as I sat drinking my pint in the Londoner pub in Bangkok with a mate. I'm a Yorkshire lad and having a pint in t'pub is something we do, but this one was special.

With the pandemic, it had been 19 months since my last beer in a Bangkok pub and as I sat there it all seemed so normal, so real as though nothing had passed. As if nothing had changed. But it was most definitely different; the arrival of Covid-19 was an event of such magnitude that no-one was spared.

As I sat sipping my pint my thoughts turned to the future. What lay in store for the industry I had been involved in for more than four decades? In 2019 in a world unaffected by the coronavirus, Thailand had welcomed 39.9 million tourists from across the globe. The industry is now forecasting it will be difficult to reach even six million for 2021. A drop of 85%.

Tourism is a major economic contributor to the Kingdom. Estimates of tourism revenue directly contributing to the GDP, according to Wikipedia, range from one trillion baht (2013) to 2.53 trillion baht (2016), the equivalent of 9% to 17.7% of GDP. And according to the National Economic and Social Development Council (NESDC) in 2019, the tourism sector was projected to grow and in the next ten years would account for 30% of GDP by 2030, up from 20% in 2019.

These forecasts however have been adversely affected by the pandemic, NESDC confirms the actual figures for Thailand's GDP contracted 6.1% in 2020 due to Covid-19.



Tourist Arrivals in Thailand

source: Ministry of Tourism & Sports, Thailand

THAI AIRWAYS

Last month Thai Airways announced they will sell off 42 planes and reduce its workforce by almost one-third as it continues restructuring the business. Piyasvasti Amranand, head of the restructuring efforts, said planes being sold are older, less efficient models and it will return 16 jets to lessors. That will leave Thai Airways with a fleet of 58 planes.

The workforce will be cut from 21,300 to 14,500 by December 2022. The airline is also in talks with the government for an additional 25 billion baht loan. It however remains optimistic, announcing last month during a press conference at London's World Travel Market (WTM) that Thai Airways International and its subsidiary Thai Smile have resumed flights on 36 routes from Bangkok's Suvarnabhumi airport

The airline says the recent increase in routes responds to the Thai government's decision to reopen travel to fully vaccinated travellers from 63 countries since 1 November 2021. No longer the top player in transporting tourists to Thailand, the

national airline
will nevertheless
serve the 36 routes

reinstated for the timetable period
31 October 2021 to 26 March 2022,
including 19 to Asian destinations, nine in
Europe, one in Australia, and 14 domestic
cities served by Thai Smile Airways. Flights
are operating at 50% capacity to meet health
and safety rules.

Research released during London's WTM suggest that the cost of flying is likely to increase. Additionally UK consumers said they are also aware that the twin impact of Covid and Brexit on prices has the potential to impact the affordability of travel, with 70 saying this is a concern for the future.



Lease and hire purchase contracts on 16 aircraft were scrapped and 42 fuel inefficient aircraft are up for sale, 38 operational planes remain, of four rather than nine types. Another 20 A320s continue to operate under the subsidiary low-cost airline, Thai Smile, giving the group 58 aircraft
photo: A brand new A350 back in 2016 / AJWood

International Visitors

The Tourism Authority of Thailand (TAT) forecasts international visits will rise to one million from 1 November 2021 to 31 March 2022. But travel industry executives note that while the new rules might be more user-friendly, the bulk of the arrivals remain in the "essential travel" category.

The risks, uncertainties, and the see-saw swings in regulations and policy will remain a deterrent for genuine leisure tourists.

Speaking to agents and online travel executives here in Bangkok, bookings for real tourists are still very thin on the ground. Most bookings are from returning Thais and expats with jobs here.

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Many of the early Phuket Sandbox arrivals fell into this category, as it was the first opportunity to return to Thailand after waiting-it-out overseas, not being allowed to easily travel to Thailand and thus not able to return to their homes.

During the first three days after the country reopened on the 1st November, the Department of Health said 4,510 travellers entered the country with just six passengers testing positive for Covid-19. Most of the passengers were returning Thais and expat Thailand residents plus travellers from Singapore, Japan, Germany, London, Qatar and China.

TAT's latest press report Thailand Travel Situation stated that from January to September 2021, Thailand welcomed 85,845 international visitors through various entry schemes, such as the Sandbox, Special Tourist Visa (STV), the Thailand Privilege Card and Medical Tourism.

• **Chapter 3**, The Earth We Care, will highlight how nature's chance to revitalise due to the Covid-19 situation has increased ecotourism awareness among the world's travellers and how their behaviour has impacted the environment. In addition, other segments will highlight gastronomy, health and wellness, as well as workcation (allowing people to work remotely and enjoy a vacation).

During WTM, TAT also promoted the country's reopening to international visitors who are fully vaccinated. Welcoming visitors from 63 low risk countries and territories with just one-night at an SHA+ registered hotel while they wait for the Covid-19 test results. In 2022, TAT forecasts tourism will generate 1.589 trillion baht, including 818 billion baht from international tourists and 771 billion baht from domestic tourists.



Visit Thailand Year 2022

Also during London's World Travel Market show TAT launched its Visit Thailand Year 2022 presenting travel experiences under three 'Amazing New Chapters'

• **Chapter 1** will see TAT highlight tourism products and services that will awaken travellers' five senses, such as delicious Thai cuisine and the picturesque natural scenery that can be discovered all throughout the kingdom

• **In Chapter 2**, The One You Love, TAT will focus on specific segments like families, couples, and friends and invite them to create beautiful memories together in Thailand. In particular, Bangkok, Phuket, and Chiang Mai will be promoted as destinations for weddings and honeymooners, with their beautiful beaches, mountain resorts, and vibrant city appeals



TAT's headcount for next year points to a ballpark estimate of 10 million travellers, a fraction of the 40 million who visited Thailand in 2019 photo: Surin Bay/Phuket/AJWood

Travel Trends for 2022

Predicting the future is fraught with difficulties, Covid has taught us to expect the unexpected and here in Thailand to be patient in all things. Generally we escaped the worst and for that we are grateful. At home in the UK they are still dealing with 40k new coronavirus cases every day but are slowly learning to live with the virus.

My sister walks dogs for friends and family and whilst cautious normalcy returns she still advocates



My sister with her dogs in the UK

most strongly that masks must be worn and social distancing practiced when dealing with people. A former senior teacher who taught teachers to teach, she is based in the beautiful village of Cookham in Berkshire. She is out walking her two dogs most days along with other dogs that owners ask to be looked after while they are away. She is happy and puts masks on near people. She has twice battled Covid and is very cautious.

Here in Thailand daily figures are a quarter of those back home. Life here is also slowly returning. People are very keen to have normalcy and our government is very keen to keep figures low. At the time of going to press, Thailand will have administered 93m doses of Covid-19 vaccine, 70% of the population will have received at least 2 doses and third booster shot will also be widely available too.

There is no doubt the world has changed. With conventional travel brought to a standstill in 2020 and 2021, most of us have and will continue to explore locally. Staycations and domestic trips are sure to increase. If getting on a plane is considered risky, people will avoid it, staying instead closer to home.

The variety and scope of staycations will expand and will again be popular throughout 2022. Many of us are eager to travel internationally but will patiently wait until next year and look instead to discover and explore hidden gems nearer to home, they are easy to access, and may not involve air travel, with the added bonus that local domestic trips are on the whole better for the environment. More specialised and certainly more diverse, whether targeted demographically by age, gender or by our special interests and hobbies, all will be catered for

Here are the six major travel trends that we are likely to see in the future:

1. Travel agents and travel professionals will become essential
2. Sustainable tourism will soar
3. Small and local communities will benefit
4. Quality over quantity will be paramount
5. Staying closer to home will become the norm
6. Travelling and planning trips is good for you and aids mental health

We all want to book holidays that have cancellation options without penalties. We don't need the stress and worry and will look for increased flexibility. Thankfully most travel agents, OTAs, airlines, hotels and car hire companies understand this and offer sensible booking conditions and are beginning to offer improved terms and policies.

With 2020 and 2021 travel being decimated by the pandemic - an incredibly tough two years for the global population, I join my travel industry colleagues in their mostly positive assessments and I'm hopeful that the forced rethinking and re-engineering of the whole travel industry will lead to better travel practices in 2022 and beyond.

View from Skål International Thailand

Asked how confident he was that tourism to Thailand will rebound, Wolfgang Grimm, National President Thailand of Skål International, the professional association of the travel and tourism industry here, replied: "International tourism will grow gradually in 2022, people's desire to experience smiling faces, great affordable food and breathtaking cultural and natural landscapes is still there but the process is complex.

"We welcome the Government's efforts opening Thailand but the regulations and software to get a pass are still not user friendly enough".

What are his greatest challenges currently in promoting tourism to Thailand? "There are too many conflicting or imprecise public communications. Vaccination is doing well but not everywhere. We have not reached safe herd immunity levels in some provinces," said President Wolfgang.

"The industry has not used the Covid downtime to focus and install more sustainable tourism products to safeguard the future for our children. For instance, I am based in Krabi and we have many boats using our waterways and trips to the island in a normal year. The Government needs to promote electric marine, river and lake tourism transport," he said.

What will change for tourism around Thailand? "Nothing really will change. Phuket will lead most of the mass tourism and also top quality experiences and



President Wolfgang Grimm Skål International Thailand

get the most TAT attention.

“Pattaya is fighting for survival and PR identity. Hua Hin, Chiang Mai and Samui will continue to attract the quality higher yield markets, both domestic and international. Krabi has great potential for sustainable tourism but needs more of TAT’s support. Also TCEP should encourage and support carbon reduced MICE events in 2022.”

Arriving at the destination is only part of the journey and Thai Airways International (TG) has announced a reduction in its fleet, selling 42 older planes and returning leased aircraft. With this in mind, I asked President Wolfgang how he sees this impacting on tourism to Thailand? “TG has played an important interline role for all international airlines but history proved that their old and new management set-up could not achieve profitability. They need a rich tycoon (hopefully Thai) to take full control and reinvent the airline for the sake of Thailand.”

British Visitors to Thailand

Covid has redrawn the British holidaymakers’ travel map, with flights to many destinations still far off normal levels. Britain’s skies are still significantly clearer than before the pandemic began, with data showing flights out of the country a third below normal despite the relaxation of travel restrictions.

Only a small minority of global destinations are matching levels of

British air traffic from before the pandemic. Flights to Europe have now seen the strongest recovery of all destinations, with air traffic in routes to Spain, Greece and Cyprus most resembling pre-pandemic activity. This normality still eludes flight paths to Asia where flights are below half normal levels – there are now just eight flights a week to Bangkok versus 30 a week at this point in 2019.

Andrew J Wood was born in Yorkshire England, and is a former hotelier, Skalleague and travel writer. Andrew has 48 years of hospitality and travel experience. Educated at Batley Grammar School and a hotel graduate of Napier University, Edinburgh. Andrew started his career in London, working with

various hotels. His first posting overseas was with Hilton International, in Paris, and he later arrived in Asia in 1991 on Bangkok with his appointment as Director of Marketing at the Shangri-La Hotel and has remained in Thailand ever since. Andrew has also worked with the Royal Garden Resort Group now Anantara (Vice President) and the Landmark Group of Hotels (Vice President of Sales and Marketing).

Latterly he has been the General Manager at the Royal Cliff Group of Hotels in Pattaya and the Chaophya Park Hotel Bangkok & Resorts. A past board member and Director of Skål International (SI), a former National President with SI Thailand and a two time past President of the Bangkok Club. Andrew is currently President of Skål Asia. In 2019, Andrew was awarded SKÅL’s highest award the distinction of Membre D’Honneur. He is a regular guest lecturer at various Universities in Asia.





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Bei Otto unveils its new home

The launch of the new Bei Otto, recently relocated to Petchburi Road, was attended by regulars from the popular German restaurant's previous home on Sukhumvit, including former Thai Prime Minister

Chuan Leekpai as well as the ambassadors from German speaking countries, and members of the Cosmopolitan Ladies Bangkok.



Welcome return of Stammtisch

The first 'Stammtisch' networking night held by the German Thai Chamber of Commerce for many months attracted an enthusiastic crowd of members

and friends. The event took place at the Bangkok Marriott Marquis Queen's Park, which put on a great spread of German food, beer and wine.



Food Delite – delivering fresh Italian gourmet groceries to your door





Food Delite is an online Italian gourmet grocery delivery store created by people with over 20 years' experience in the F&B industry in Thailand.

Its aim is to deliver high quality products directly to your doorstep, making your shopping process quick and convenient and ensuring your food satisfaction through a powerful yet simple online grocery platform.

The company delivers premium-quality ingredients all over Thailand; its selection includes various Italian products, from cheese, and cold cuts, to pasta, risotto, extra virgin olive oil, balsamic vinegar and so much more. All portioned and sliced products are prepared fresh upon order received by Food Delite staff. They are not pre packed – to preserve quality and freshness.



Full menu with prices can be found here:
<https://www.fooddelitebkk.com/>

Operation Hours:

- Mon-Fri: 9.00am - 6.00pm
- Orders before Noon: delivery within 5pm
- Orders after Noon: delivery the next working day
- Orders on Saturday and Sunday: delivery on following Monday
- Deliveries outside Bangkok will be arranged on following business day
- Closed on weekends and public holidays

Delivery information:

- FREE DELIVERY with minimum order of B1,000 in the specified highlighted area on our website. Below B1,000, a fee of B100 will be applied.
- Delivery outside highlighted area: a fee of B100 will be applied.
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Yesteryear – Bangkok in 1956: Part Two

‘What Life Was Like When AmCham Thailand Was Born’



David Lyman

The following is the second in a three-part series featuring a presentation by David Lyman, Chairman & Chief Values Officer, Tilleke & Gibbins International Ltd at the American Chamber of Commerce in Thailand's Membership Monthly Luncheon, April 26, 2006



Costume parties

Lifestyle

The world of the 'farangs' of the day in Bangkok revolved around activities loosely bounded by New Road from Sathorn to Siphya Roads, north to Petchburi Road, east to Rajadamri (New Petchburi Road did not exist then) down to Ploenchit, east again on Sukhumvit to about Soi Asoke 19, which was the end of civilization and the beginning of the boondocks all the way to the Cambodian border (in 1949, Sukhumvit Road was only paved to Soi 20; after that it was dirt and gravel), south down Wireless Road, east again on Rama IV Road, into the port in Klong Toey.

Most of these roads were tree-lined with enormous rain trees and were bordered by 'klongs,' most of which were navigable and connected to the Chao Phya River – the Siamese Mother of Waters. These had been the avenues of commerce in the old days. Eventually, all were covered over or filled in to expand

the surface roads to handle the increase of vehicular traffic.

The 'sois' leading off of them were often not paved, just compacted dirt, and in the rainy season very muddy. Then west down Rama IV and New Road to Chinatown, down Yawarat Road, Sampeng Alley, Nakorn Kasem (the Thieves Market where you bought back what was stolen by the 'kamoeyes' the night before) to the Rattanakosin Island/ Rajadamnern Avenue area with the government offices, the courts, two universities and the Grand Palace, the Temple on the Golden Mount and the Dusit Zoo. And, of course, on Rajadamnern Avenue with the Rattanakosin (the 'Rat') and Majestic Hotels and the infamous Cathay Night Club.

The transnational corporations of the day considered Bangkok to be a hardship post with entitlements to extra allowances – no resident dared to disillusion them.



Social life for Americans, Europeans and cultivated foreign-educated Thais centered pretty much on the Royal Bangkok Sports Club with its horse racing, swimming pool, tennis, squash and badminton courts, field sports, golf, card-reading and billiard rooms (for men only) and parties, parties, parties, often in costume. For many years it had been the only place in the city where you could take a hot shower!

“

These were the days before air-conditioning had become commonplace in Bangkok. There were three seasons – cool, rainy and hot – otherwise designated as 'hot, very hot and damn it's hot!'



Ladies in the early 1950s



Outfits typical of the 1940s



The British and Commonwealth citizens and subjects also enjoyed the British Club, still functioning at its original site between Suriwongse and Silom Roads, home for the St. George, St. Andrews, St. David and St. Patrick Societies.

The Bangkok Riding and Polo Club catered to the equestrian set, but horseback-riding for pleasure faded as other forms of entertainment and sports vied for the time of its members. The Royal Turf Club was devoted solely to horse racing and rearing. The shipping industry supported the quaint Mariners Club adjacent to the entrance to the Port of Bangkok, now gone.

Remember that these were the days before air-conditioning had become commonplace in Bangkok. There were three seasons – cool, rainy and hot – otherwise designated as ‘hot, very hot and damn it’s hot!’

Sitting at your desk, sweat would roll down your

arms, back and chest. Everyone had ceiling fans and sometimes heavy rotating floor fans. Aside from a hospital or two, perhaps some diplomatic offices and some movie theaters, the first air-conditioned eatery was the Chez Eve Restaurant, owned by a couple of the Sea Supply men. Decent steaks – but only buffalo meat – no corn-fed American beef was to be seen for many years until during the Vietnam War when it “fell off the back of the truck” (along with booze and cigarettes) on the way to the American military commissary. And no peanut butter and no ice cream – you made your own at home.

Well, until Lou Cykman’s ‘Dairy Bell’ ice cream appeared on the scene, there was one place, Chom Suey Hong on New Road, between the Chez Eve Club just off the foot of Suriwongse Road and my father’s law office above the Bank of America, where you could buy ice cream treats. At night time it converted into a rancorous night club, with beauteous partners

for dancing, of course.

You shopped for foodstuffs at the Silom Store or the Tong Who Store, both on Silom Road. Lots of canned goods, but forget frozen foods. Fresh cheeses and fresh dairy products were difficult to find in Thailand. Fresh fruits, veggies and meats were bought daily at the local fresh food markets.

Fresh eggs were available principally at Robinson's Piano Store on Suriwongse Road – as piano sales were infrequent, the owners' sideline was raising chickens. Foods not put

in the refrigerator (yes, we had them then), were kept in screened cabinets on stilts with each leg in a bowl of water. This served as a moat to prevent ants from climbing up the legs and eating everything. Cockroaches swam or flew across. Pump action flit guns kept the insects at bay – some people as well!

Thai, British, French, Dutch, Japanese and Chinese banks and the Bank of America operated efficiently, so funds were available for lending, if supported by land, personal guarantees and compradors. The Baht, or Tical as it was formerly called, exchange rate for the U.S. Dollar was rock steady for many years at 20:1. "A Tical is a nickel" was a favorite saying.

“
A 4th of July reception was held at the US Ambassador's house and grounds for all Americans in town and foreign dignitaries, including the Russians with whom we were fully engaged in the Cold War



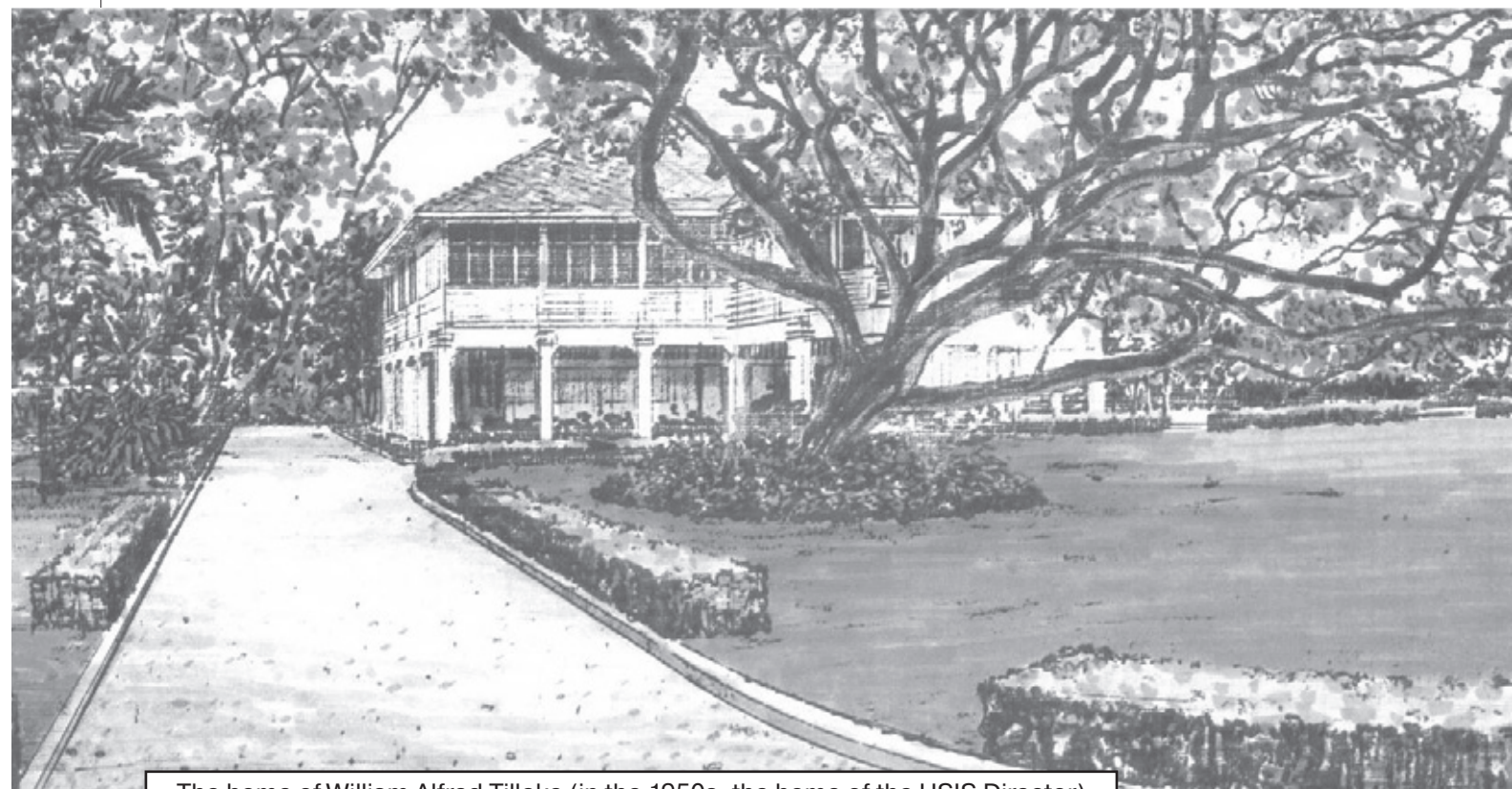
Prices for 1956

House: \$22,000
Average income: \$4,454
Ford car: \$1748-\$3151
Milk: \$.97
Gas: \$.23
Bread \$.18
Postage stamp: \$.03
Chuck Pot Roast: \$.33 lb.
Spareribs: \$.39 lb.
Cabbage: \$.04 lb.
Eggs, doz.: \$.45
Coffee: \$.69 lb.
Carnation Instant Chocolate Drink, 10oz.: \$.33
Rheingold Beer, 6, 12 .oz cans: \$1.20



Bank of America

The 'farang' community comprising many different nationalities and backgrounds was homogenous, cosmopolitan and growing rapidly. In the absence of today's 5-star hotels and the multiplicity of restaurants, most entertaining occurred in homes. Homes were houses; no apartments had been built yet.



The home of William Alfred Tilleke (in the 1950s, the home of the USIS Director)

Houses had decent-sized gardens for tea and garden parties. A house could be rented for US\$100-250 per month. Home furnishings were mostly rattan and wicker couches and chairs with cotton-covered loose cushions. Dining tables and chairs were usually solid teak wood. Dinner parties at home were common and often elaborate affairs on good chinaware and crystal ware – very occasionally black tie with white dinner jackets or ‘Red Sea Rig’ – black tie, tux shirt, cummerbund but absent the jacket – in deference to the heat of the evening. It was all very civilized.

The food was still prepared on charcoal fire stoves in the outside kitchen – no gas or electric stoves then. Naturally, this took a small army of servants to cope and accommodate – a cook and/or No. 1, a food server, wash amah, coolie, gardener(s), gate guard (who mostly slept), and a driver for those with cars. Combined, they cost perhaps US\$200-250 per month plus a 100-kilo bag of rice for everyone.

“Do you really need so many servants?” a young cousin of my family visiting from the U.S. asked rather incredulously. To which my father, chewing on his ever-present cigar, replied, tongue in cheek but with a straight face after counting on his fingers the number of domestic staff in his household, “Well, how can anyone get along with any fewer?”

The Thai elite loved grand balls with live orchestras

“

Just outside the Port of Bangkok at Klong Toey and catering to the merchant seamen and crews of an occasional visiting man-o-war, were the Mosquito Bar and the Venus Room..... they were home to the roughest toughest set of Thai hostesses as I have ever encountered. If there were not at least two brawls a night, involving the patrons too, it was considered a dull evening



Black bow ties and gowns: Freda Ring Lymabn (sitting front)



From left: Lucy Lyman, Albert Lyman, Freda Ring Lyman

(of varying composition and quality), most often held outdoors at the Suan Amphorn Gardens off the Royal Plaza and at the Royal Bangkok Sports Club. Foreigners were often in attendance, sometimes in droves. Everyone dressed for the occasion, thanks to Bangkok's many dressmakers, tailors and shoemakers. There were no social barriers between the Thais and the farangs. It was all a bit exaggerated but that was an age of excess in absence of other entertainment diversions.

These functions were always well attended and lasted into the wee hours of the early morning. They were laughing, happy affairs where scotch, gin, vodka, Mekong and beer flowed freely and were consumed in copious quantities. A couple of hours of sleep and off to the office by 8:30 in the morning.

Few taxis to speak of were available so one got around by your own car or bicycle, bell-clanging trolley/trams, or on the smoke-belching buses – there were 27 independent bus companies in the city with overlapping but not interconnecting routes – or Vespa motor scooters or samlors, the bicycle type, not the motorized ones, and tuk-tuks were not yet invented.

Bangkok's traffic has always been the subject of complaints and consternation. Then as now. The city was just somewhat smaller in those days.

Motor cars were not too numerous, as all had to be imported, but plenty were available for purchase. We owned a number of used cars in succession: a Peugeot 402, several Citroens 11BL, a Desoto, a Dodge, a Humber Hawk and finally a 1963 Cadillac Coupe de Ville. The biggest car in town, outside of the Royal stables, was the American Ambassador's Checker –

like the New York taxicabs of the day, big, heavy and strong (his was black, not yellow, and minus the 'taxi' sign)

To get away from the "hustle and bustle" of Bangkok, one went "upcountry" to Bang Saen, Siracha, Hua Hin or Chiang Mai. Average driving time to each in 1956 was 3 hours, 3 hours, 5-6 hours and perhaps a week, respectively. The trains north and south were faster. Your car needed new shock absorbers after each trip. Pattaya was just emerging as a seaside resort and Phuket was a Malacca Straits mining town.

Thailand was not really a tourist destination yet. In 1956, the city claimed only about 800 or so hotel rooms of so-called international standard. Having seen some of the facilities, I venture that that number was a generous overestimate. Overseas travel by plane meant an hour or so drive alongside rice fields and klongs on a two-lane tree-lined road to Don Muang Airport, 11 miles away, which had just recently been upgraded to have concrete runways and aprons and a proper two-story airport terminal building.

DC 2s, 3s, 4s and 6s were being flown as well as the triple-tailed Lockheed Constellations ('Connies'). Boeing 707s, DC 8s and Convair jets were still three years away from being flown commercially transpacific by Pan Am and TWA.²³ By propeller planes, a flight from Bangkok to the U.S. West Coast could take three days with intermediate stopovers in Manila or Hong Kong, Guam or Wake Island, Honolulu and then San Francisco or Los Angeles.

To Europe – two days with overnights in Athens or Rome. Some commercial planes would not or could not fly at night. That summer of 1956, I returned

Evening attire of the 1950s



from university having completed my Sophomore year and was a 19-year-old NROTC Midshipman 3rd Classman. To get back to Bangkok, I hummed rides on US Navy FLOG Wing air transports via Hawaii and the Philippines.

A 4th of July reception was held at the US Ambassador's house and grounds, still on Wireless Road, for all Americans in town and foreign dignitaries, including the Russians with whom we were fully engaged in the Cold War. After the party, I joined a couple of other guys and went dancing with hostesses at the nightclub atop the Hoi Ten Lao restaurant, nine stories up in Chinatown – then the highest skyscraper in town.

The white dress uniform with brass buttons was quite an attraction to the lovely Thai ladies of the evening, and vice versa. A memorable night it was.

The 4th of July celebrated with a picnic was started in 1950 by the American Ambassador, a tradition still followed today.

From then until 1975, only three more tall buildings were built – the 10-story Tower Wing of the Oriental Hotel, the Dusit Thani Hotel at Saladaeng and the Chokchai Building on Sukhumvit Road. Thereafter, they sprang up like weeds.

I mentioned the Russians as the only place to mingle with them was at such diplomatic events or at the Royal Bangkok Sports Club, their only outlet to the social whirl of Bangkok. There, we played volleyball with them, we all being in our bathing suits – and they were very serious about the sport, as they were about almost everything else. They rarely lost. They



“
Massage parlors, bath houses and short-time/curtain hotels were unknown in 1956 – they awaited the Vietnam War years. However, despite public protestations to the contrary, for several centuries in the provinces as well as in the Green Light areas of the capital, brothels and tea houses abounded

had to report all of their contacts with Americans to their superiors and so did those of the US official community, including me as a visiting Midshipman.

Farangs were still wearing white linen or sharkskin (actually quite a smooth textured fabric) cotton suits in those days. In the absence of air-conditioning, they were much cooler than colored clothes. The ladies wore cotton dresses, except for evenings out when gowns and Thai silk were more the order of the day. Jeans were not socially acceptable. Thai women, then as now, were always elegantly attired, coiffed and bejeweled.

Benny Goodman



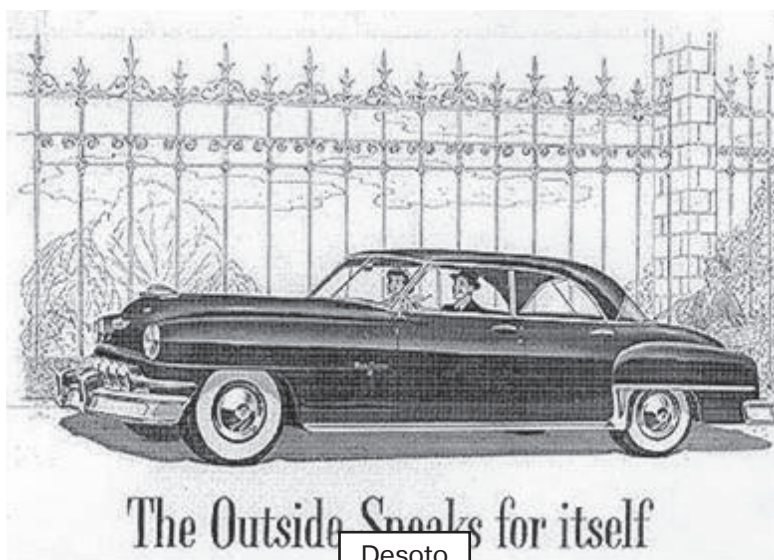
Peugeot 402



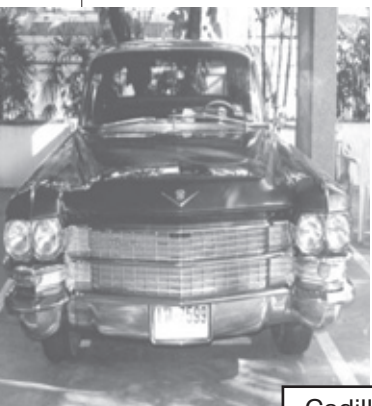
Citroen 11BL



Humber Hawk



Desoto



Cadillac Coupe de Ville



Checker Taxi



and his big band toured Asia, courtesy of the State Department cultural programs, and in late 1956 played for two weeks in Lumpini Park at the U.S. exhibit at the Constitution Fair in Bangkok. The highlight was playing for and with H.M. the King, a very accomplished musician in his own right even then. Opium dens were still legal in 1956 and in some households, more often than not Chinese, smoking opium pipes after dinner was the equivalent of the

British custom of after-dinner cigars and port/brandy. **T**o my father, the opium dens, being quiet, dark and sedate places, were tourist attractions for visitors to see, as was Thai boxing in one of the two stadiums of the day, and horse-racing at the Royal Bangkok Sports Club on weekends.

Down in the area just outside the Port of Bangkok at Klong Toey and catering to the merchant seamen



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and crews of an occasional visiting man-o-war, were the Mosquito Bar and the Venus Room. Introduced to me by my father, they were home to the roughest toughest set of Thai hostesses as I have ever encountered. If there were not at least two brawls a night, involving the patrons too, it was considered a dull evening.

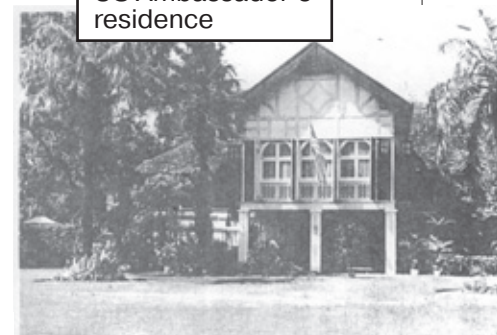
Uptown, in addition to the likes of The Cathay Cabaret, Hoi Tien Lao and Chom Suey Hong, were the Silver Palm (owned by Jorge Orgibet along with Alexander McDonald and Willis H. Bird), Moulin Rouge, Sani Chateau, Salathai Club, Starlight Club, Café de Paris, International Club and the Lido cabarets as well as the venerable Bamboo Bar of the Oriental Hotel for prowling by the more sophisticated salubrious types, or as our British friends would say, "the upper classes".

Whatever, Bangkok's nightlife was wide open, affordable and accommodating to all tastes and pocketbooks. I should add that massage parlors, bath houses and short-time/curtain hotels were unknown in 1956 – they awaited the Vietnam War years. However, despite public protestations to the contrary, for several centuries in the provinces as well as in the Green Light areas of the capital, brothels and tea houses abounded and there was no lack of cabarets and dance halls and girls to go with them.



Midshipman David Lyman
in Bangkok 1956

US Ambassador's
residence



White suits: Mr Samuel Brighthouse
(4th from right), Mr Victor Jacques
(2nd from right)



International quality training for hotel staff here in Thailand



courses can also be tailor-made to suit the needs of an individual customer's preference.

"Professional training is essential for customer satisfaction. Elite hospitality requires sophistication, properly trained staff, and a great team. To achieve this, we provide butler training courses in order to deliver personalized experience to attract loyal customers," explains Piri, who studied butler and house management in the UK and a professional chef course in Florence, Italy.

"In addition to the high-end

businesses mentioned earlier, we also work with the concierges of luxury private residences to provide butler service for their owners.

"Another advantage of our company is that we deliver our butler service training here in Thailand.

Our clients do not need to deal with more expensive overseas trainers.

"What's more, as a Thai company we understand Asian and international culture and provide training in both Thai and English," says Piri.

A graduate of Chulalongkorn University in Bangkok, Piri is very much a hands-on instructor. With her long experience in the airline and hospitality industries, she is relaxed, entertaining and thoroughly professional when teaching young hotel staff.

*For more information, contact
www.firstclassbutler.com
Email : piri.firstclass@gmail.com
Whatsapp : 66816595595*

With Thailand's luxury hotel and hospitality industry in general now in recovery mode, the need for professionally trained staff has never been greater.

But where can they receive that level of training in time to welcome new guests?

'First Class Service Training Company' may well have the answer.

Based in Thailand, owned and operated by Khun Piriyasinee 'Piri' Chulasuwan, a former Flight Purser of Emirates Airlines with more than 20 years' experience working with leading hotels, private aviation companies and wealthy individuals in Dubai, India and Thailand, First Class Service Training Company elevates staff to the highest levels of service and competence.

"Our training is aimed mainly at operational, front-line hotel staff - junior butler to head butler. But our



Festive Celebrations Around Town



Holiday season at Goji Kitchen + Bar, Bangkok Marriott Marquis Queen's Park

International Christmas Eve Feast

(24 December 2021, 17.30 – 22.00 hrs.) THB 2,548++ per person.

Bountiful Christmas Brunch

(25 December 2021, 11.45 – 15.00 hrs.) THB 2,718++ per person.

The Final Feast of the Year

(31 December 2021, 17.30 – 22.00 hrs.) THB 2,548++ per person.

New Year's Day Lazy Brunch

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'Christmas Park & New Year Park' at Central Embassy

Enjoy the magical atmosphere of a wonderful park to celebrate Christmas and New Year until 9 Jan 2022.

Highlights include a gigantic Christmas tree designed by Klein Dytham architecture, a leading Japanese design firm, and the transformation of the ground floor into on 18 Dec '21 when Central Embassy will transform the ground floor atrium space into a large Christmas garden complete with an Infinity Forest from 18 December, 2021.

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www.centralembassy.com



Chatuchak Café buffet specials

Asian tastes meet Western flavors at Chatuchak Café, Centara Grand Central Plaza Ladprao – with seafood on ice, sashimi, sushi, cheese and cold cuts, grilled station, carving station, huge selection of dessert and more.

- Saturday lunch 12.00 – 15.00 hrs, priced at THB 890++

- Saturday dinner 17.00 – 22.30 hrs, priced at THB 1,290++

- Sunday brunch 12.00 – 15.00 hrs, priced at THB 1,290++

- Free flow soft drinks, coffee and tea at just THB 149++

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LINE: <https://lin.ee/obNXXln>



Thursday's 'Lamboholic Buffet' at Ventisi

Ventisi restaurant at Centara Grand at CentralWorld has created a themed dinner buffet of Lamboholic 'Australian Lamb' along with Italian and Thai inspired live cooking stations for only THB 1,590++ per person. Every Thursday from 18:00 to 22:00 hrs.

Dishes include Merguez salad, Lamb Massaman, Roasted leg of lamb, Shish kebabs, Lamb Pad Krapao and fried egg, Lamb chop with rosemary sauce, Lamb roulade stuffed dry fruit, Minted lamb meatball and Lamb cannelloni.

Tel. 02 100 6255 or email diningcgcw@chr.co.th.



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Date: 24 - 25 December 2021

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Ms. Jigger – Dec 24 Five-course Italian Dinner THB4,100; Dec 31 Five-course Italian THB 4,700

Stock.Room – Dec 24 Dinner Buffet THB 2,950; Dec 25 Brunch Buffet THB 2,600; Dec 31 Dinner Buffet THB 4,350; Jan 1 Brunch Buffet THB 4,100

Bar. Yard – Dec 31 Countdown Entry fee THB 500, Packages for 4 people THB 7,000, 12,000 and 17,500

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Email: kimptonmaalaibangkok@ihg.com



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Zing's hampers come packed full of delicious goodies – all of which you can eat or drink!

Coming in three different sizes from THB 2,500++ to THB 6,200++, Zing's hampers include a range of teas, juices, chocolates, jams, cakes, dried fruits, wines, liquor and other gourmet treats.

Order your hamper from Zing Bakery at Centara Grand at CentralWorld from 1st December until 25th December 2021 by calling 0-2100-1234 ext. 6485

www.centarahotelsresorts.com/centaragrand/cgcw



Magical Moments at Siam Kempinski

Michelin-star chef Henrik Yde-Andersen, in collaboration with head chef Chayawee Suthcharitchan, is preparing:

Christmas Eve Dinner on Friday, 24 December 2021 – 8-course dinner journey at THB 4,800++ per person and 8-course dinner journey with a welcome glass of champagne and wine pairing at THB 7,500++ per person
Christmas Day Lunch on Saturday, 25 December 2021 – 6-course lunch journey at THB 3,000++ per person and 6-course lunch journey with wine pairing at THB 5,000++ per person

New Year's Eve Dinner on Friday, 31 December 2021 – 10-course set dinner with a glass of champagne for the countdown for the New Year toast at THB 5,200++ per person and 10-course set dinner with wine pairings and a glass of champagne for the countdown for the New Year toast at THB 8,250++ per person

Visit kempinski.com/en/bangkok/siam-hotel/restaurants-and-bars/festive-season2021/

Tel. +66 02 162 9000 or email dining.siambangkok@kempinski.com

Capella Bangkok

Phra Nakhon and Côte restaurants will stage Christmas Eve dinners and Christmas Day lunches accompanied by a live band, special gifts and a visit from Santa Claus.

Phra Nakhon: Christmas Eve -Thai Set Family Style Dinner.

Adult: THB 7,000.- net

Free flow Champagne: THB 3,600.- net. Free flow Red,

White, Sparkling and Cocktails: THB 1,800.- net

Christmas Day - Seafood

Lunch. THB 4,500.-

Côte by Mauro Colagreco: Christmas Eve Dinner THB 9,500.- net

Wine pairing: THB 4,500.- net (includes special chocolate box)

Christmas Lunch

Festive Carte Blanche: THB 8,100.- net

Wine pairing: THB 4,000.- net (includes special chocolate box)

New Year's Eve Dinner at Phra Nakhon

Premium seafood, caviar, black truffle and prime cuts to ring in the New Year.

Adult: THB 16,000.- net

(Includes welcome glass of Champagne, New Year party pack and access to the party at Courtyard)

Free flow wine & Champagne: THB 6,000.- net

New Year's Day Seafood Lunch at Phra Nakhon. Adult: THB 4,500.- net

Free flow Champagne: THB 3,600.- net

Free flow Red, White and Sparkling Wine: THB 1,800.- net

New Year's Eve Gala Dinner at Côte by Mauro Colagreco THB 16,000.-

(Includes welcome glass of Champagne, New Year party pack and access to the party at Courtyard)

Wine pairing: THB 6,000.-

Tel. +66 2 098 3888

Email: info.bangkok@capellahotels.com



Hyatt Regency Bangkok festive magic

Celebrate the upcoming season with a sumptuous brunch, gourmet dinner feast or an exciting rooftop party with live entertainment to ring in New Year 2022 in style.

Date: 24 - 25 & 31 December 2021.

Call 02 098 1234

For reservation, [bangkoksukhumvit.regency\(at\)hyatt.com](mailto:bangkoksukhumvit.regency(at)hyatt.com) or call +66 2098 1234.



Buffet at The Glass House, Eastin Grand Hotel Sathorn Bangkok

Choose between our International Buffet Lunch available every Friday & Saturday (THB 900 net person) and our Grand Weekend Buffet available every Friday & Saturday night and Sunday lunch (THB 1,800 net per person).

Tel. 02 210 8100 or email gh@eastingrandsathorn.com



Sofitel Bangkok Sukhumvit New Year delights

New Year's Eve at Belga Rooftop Bar & Brasserie
B4,000.00 – B5,000.00 net

Ring in the New Year at Bangkok's best rooftop bar – Belga. Enjoy festive specials, heady concoctions, and an extensive selection of Belgian beers, premium wines and champagne.

Entertainment: DJ Nana & DJ Lisa

Restaurant & Garden Terrace: Minimum spend – THB 4,000 net. per person Terrace: Minimum spend – THB 5,000 net. per person a la carte Menu

Tel. 02 126 9999
H5213@sofitel.com

The Sukhothai Bangkok Festive Celebrations

Enjoy a wide selection of festive dining options at the No.1 Hotel in Bangkok voted by Condé Nast Traveler's 2021 Readers' Choice Award.

**Early Bird Booking*

Enjoy 10% discount (food only) when you confirm your reservation by 10 December 2021.

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New Year's Eve Staycation

Toast the arrival of 2022 at Sheraton Hua Hin Resort & Spa. Book a special New Year's Eve Staycation with exclusive privileges and complimentary countdown dinner party at sea-breezy Oceanfront lawn leading up to sparkling midnight fireworks filling the sky.

GARDEN ROOM

THB 9,500 Net



เราเที่ยวด้วยกัน

THB **6,500** Net

LAGOON VIEW

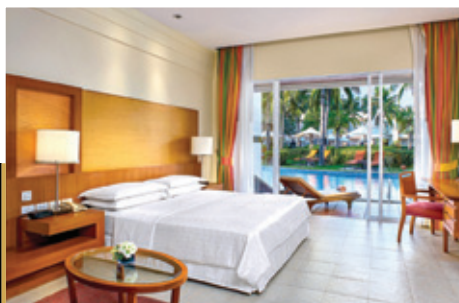
THB 10,500 Net

THB **7,500** Net

LAGOON ACCESS

THB 11,500 Net

THB **8,500** Net



Free! Breakfast
for 2 persons



New Year's Eve Dinner
for 2 persons






Welcome Bottle of
Selected House Wine

BOOK BY: Now – 20th December, 2021 | **STAYING DATE:** 31st December, 2021

This promotion is applicable to Marriott Bonvoy™ loyalty program.

*Terms and conditions apply.

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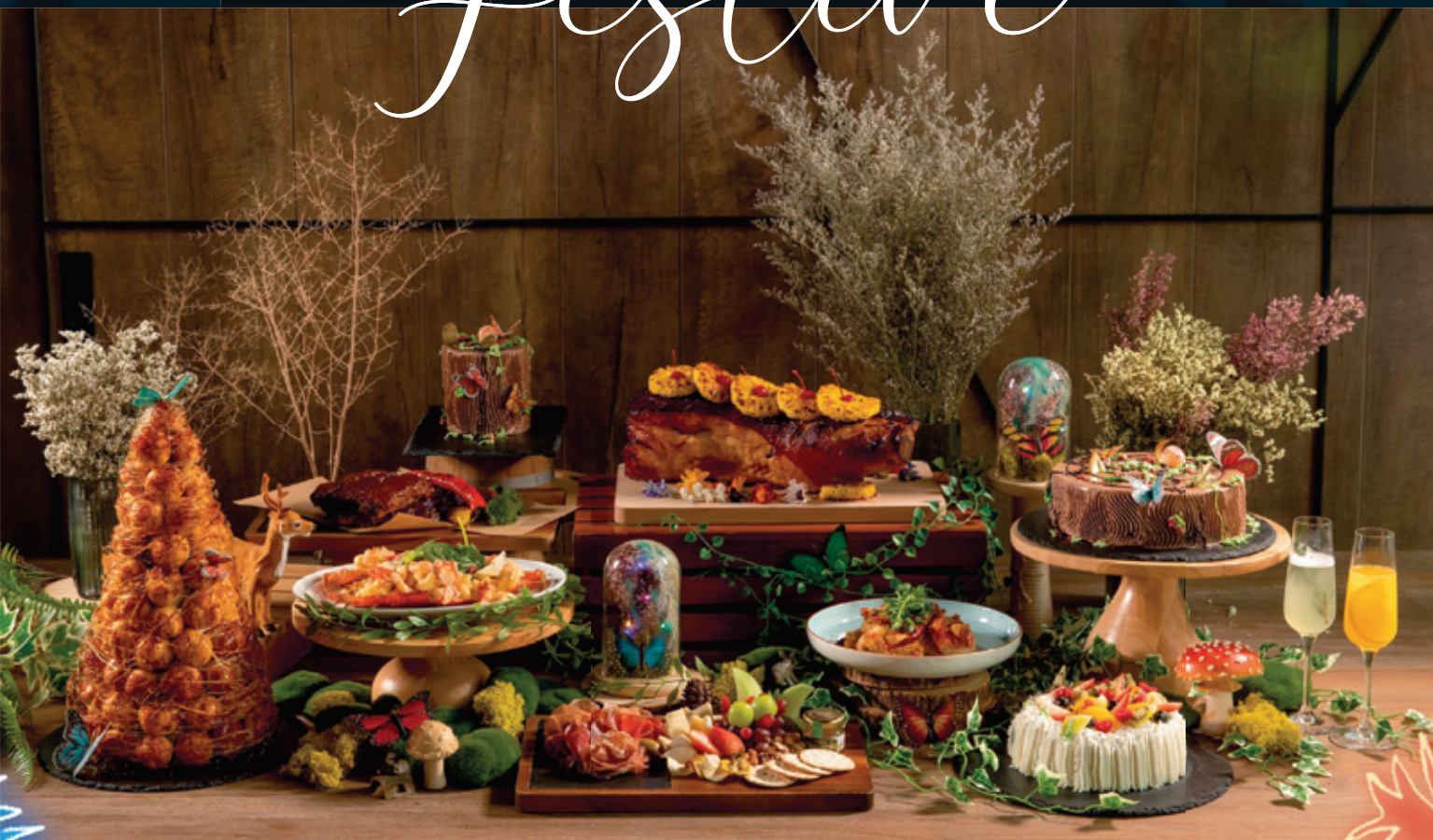
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**24 - 25 DECEMBER 2021 &
31 DECEMBER 2021 - 1 JANUARY 2022**

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