



Shared Tables Food Educational Tour Bangkok Thailand

Sunday 19 July to Tuesday 28 July 2015

Group to meet at Grand Hyatt Erawan Bangkok
5.30pm Sunday 19 July 2015



SHAREDTABLES

Shared Tables is proudly supported by



2.00pm

Check in Grand Hyatt Erawan Hotel Bangkok

Grand Hyatt Erawan Hotel Bangkok

494 Rajdamri Road

Bangkok 10330 Thailand

W: <http://www.bangkok.grand.hyatt.com>

T: +66 2254 1234

F: +66 2254 6243



Towering over central Bangkok, the five star Grand Hyatt Erawan is strategically located on Rajdamri Road in the heart of Bangkok's business and commercial district of Ratchaprasong. The hotel is a 5-minute walk from the historic Erawan Shrine and Central World Department Store. It features an award-winning spa and 13 dining options.



Grand Hyatt Erawan offers an engaging blend of inner-city retreat features with resort-style amenities, traditional Thai hospitality and five star rooms featuring stunning views of the cityscape. These luxurious rooms provide spacious interiors, spacious workspace and a marble bathroom and they come with a coffee maker, a flat-screen TV and **free Wi-Fi access**.

Guests can enjoy active workouts at the gym or take a dip in the outdoor sea-salt pool. 24-hour concierge service means staff can attend to your business and laundry needs.

Dining highlights include Tables Restaurant, the Italian Spasso, Erawan Tea Room, The Dining Room for international buffets, Erawan Bakery and You & Mee casual Asian noodle house. For an enhanced experience of luxury, the hotel also proposes rejuvenating packages at i.sawan Residential Spa & Club. **Shared Tables guests receive a 20% discount of all spa treatments.**

The hotel is 30 minutes from Bangkok International Airport.



5.30pm

Meet at check in reception in foyer at Grand Hyatt Erawan Hotel

6.00pm

Bus transfer to nahm Restaurant

7.00pm

Dinner

nahm Restaurant - Thai

Metropolitan by COMO
27 South Sathorn Road
Tungmahamek Sathorn
Bangkok 10120 Thailand

W: <http://www.comohotels.com/metropolitanbangkok/dining/nahm>

T: +66 02 625 3429

F: +66 02 625 3320



nahm is currently listed at #13 in the 2014 San Pellegrino Top 50 Restaurants in the world and #7 in the 2015 Asia San Pellegrino Top 50 Restaurant. It is also listed at #5 in Bangkok.com 2015 top 20 Restaurants. It has been consistently ranked among the finest restaurants in the world, with a Michelin star chef at the helm, nahm serves Thai cuisine prepared according to ancient recipes with a focus on how the flavours and textures of premium quality ingredients interact together.

Located on the ground floor of Metropolitan Hotel on Sathorn Road, this stunning internationally acclaimed restaurant overlooks the outdoor pool.

Renowned Australian chef David Thompson values the strong, fresh flavours of traditional Thai cuisine, and he delivers surprising tastes and textures in dishes of all varieties, whether savoury or sweet, meat, seafood or vegetable. David believes the traditional Thai meal is an exercise in balance, with the dynamic interplay of hot and sour, sweet and salty.

He uses robustly flavoured ingredients—garlic, shrimp paste, chillies, lemongrass—and melds them together to create a sophisticated, subtle elegance in which every element is in perfect balance. This includes curries, salads, relishes, soups and stir-fries, often featuring traditional ingredients less seen in modern Thai restaurants.

Prior to opening nahm, David established himself with Darley Street Thai in Sydney, a restaurant that debuted in 1991 and was voted 'Best Thai Restaurant' by the Sydney Morning Herald eight years in a row. David followed this up in 1995 with Sailors' Thai in Sydney's Rocks area. nahm London came next, where David secured the first ever Michelin star for Thai cuisine. When not in the kitchen, David is also an author, broadcaster and widely acclaimed expert on Thai cuisine.

Dress: Smart Casual – collared shirt

Return Bus Transfer to Grand Hyatt Erawan



11.30am Meet reception for bus transfer to Le Beaulieu

12.30 pm

LUNCH

L'Atelier de Joël Robuchon - French

5th Floor MahaNakhon CUBE
96 Narathiwat Ratchanakharin Rd
Silom Bangrak
W: <http://robuchon-bangkok.com>
T: +66 (0)2 001 0698



L'Atelier de Joël Robuchon is a unique dining concept where chefs experiment and create, working on new ideas and fusing different concepts in front of customers. This presentation immerses guests in a dining experience where guests are part of the action, separated by a counter between kitchen and main dining area.

Chef Robuchon's concept is to create a high level of interaction between chefs and diners, encouraging the chefs to better their craft. The atmosphere of conviviality lets diners relax, be liberated and enjoy, seated around the open kitchen watching as chefs experiment and create, working on new ideas and fusing different concepts in front of them. Likewise, the service, demonstrates an attentive sense of care and warmth.

Joël Robuchon is a French chef and restaurateur. He was titled "Chef of the Century" by the guide Gault Millau in 1989 and also awarded the Meilleur Ouvrier de France (France's Best Craftsman) in cuisine in 1976. He operates a dozen restaurants in Bangkok, Bordeaux, Hong Kong, Las Vegas, London, Macau, Monaco, Paris, Singapore, Taipei, and Tokyo, with a total of 25 Michelin Guide stars among them – the most of any chef in the world.

Dress: Smart Casual – collared shirt

3.30pm Return to Hotel via bus transfer

9.00pm Meet foyer for bus transfer to Eat Me Restaurant & Gallery

9.30pm

DINNER

Eat Me Restaurant & Gallery - Thai

Alley Silom
Bang Rak
Bangkok 10500 Thailand
W: <http://www.eatmerestaurant.com>
T: +66 2 238 0931



Eat Me is currently listed at #25 in the 2015 San Pellegrino top 50 Restaurants in Asia and #7 in the 2015 Bangkok.com top 20 Restaurants. It lives up to its

name by serving mouth-watering modern international food, great drinks and desserts. The restaurant has been wowing the crowds for years which is no mean feat given Bangkok's fickle dining scene and even fickle diners. Things are kept fresh with ever-changing art exhibitions, an inventive menu and a smart casual dress code.



Head chef Tim Butler, who hails from New York, exhibits genuine creativity in the kitchen, fusing influences from around the world. Dishes are characterised by daring flavour combinations, which showcase a kaleidoscope of international ingredients.

Set over two floors with a sleek, muted colour scheme, the restaurant houses a bar and a bamboo-shrouded veranda, which is irresistibly romantic at night when illuminated by flickering candlelight. Friendly staff is further reasons to visit – and help explain why Eat Me is much-loved as a late-night dining destination.

Dress: Smart Casual – collared shirt

12.00am Return transfer to Grand Hyatt Erawan Hotel

Tuesday 21 July

11.30am Meet reception for bus transfer to Savelberg

12.30pm

LUNCH

Savelberg – Classical French

Oriental Residence
110 Wireless Rd
Bangkok Thailand
W: <http://www.savelbergth.com>
T: +66 02 252 8001



Renowned Dutch Chef Henk Savelberg has the distinction of being awarded a Michelin star in four different restaurants across the Netherlands. His eponymous restaurant in Voorburg near The Hague has received the prestigious star ranking every year from 1998 to the present before he made the decision to shut it down.

After closing his one-Michelin-star restaurant at The Hague, chef Henk moved his eponymous brand to Bangkok his first restaurant outside his home country. Henk's food is modern, immaculately styled and with strong French influences. As well as plenty of fine imported ingredients, he also makes a point of using local produce.

Unlike other famous European chefs who have opened restaurants across Asia in name only, he has not only worked closely with local architects and designers to



create one of the finest dining venues in the city, but also dons the toque in the Savelberg Bangkok kitchen.

According to lifestyleasia.com “As every brush stroke made in a painting or every music note played in a sonata serves a higher purpose, so too does everything that lands on a plate at Savelberg. Each element comes together to complete an edible masterpiece.”

Dress: Smart Casual – collared shirt

3.30pm

Return to Hotel via bus transfer

6.30pm

Meet foyer for short walk to Babette’s The Steakhouse Hotel Muse

7.30pm

DINNER

Babette’s The Steakhouse at Hotel Muse - Steak

Hotel Muse Bangkok Langsuan

55/555 Lang Suan Rd

Bangkok Thailand

W: <http://www.hotelmusebangkok.com>

T: +66 02 630 4000



With the unveiling of Babette’s The Steakhouse earlier this year in February 2015, Hotel Muse Bangkok continues its obsession with all things roaring ‘20s. An intimate 1920s-style eatery serving prime steak in the city against a glittering city backdrop offers a casual yet elegant dining experience for those seeking out the best steak Bangkok has to offer.

New Zealander Chef Michael Owens brings an exacting quality to Babette’s – the finest cuts, the freshest produce, fusion creations that talk for themselves without overcomplicating – and naturally the best steak in Bangkok. Settle in for a sumptuous meal featuring the best Australian steak now on offer in the heart of Bangkok.



10.15pm

ACTIVITY

Drinks – Hotel Muse Rooftop The Speakeasy Bar

Enjoy a night at this award winning Bangkok Rooftop Bar – The Speakeasy – listed at #17 in Bangkok.com Top 20 Bars. Located on the 24th and 25th Floor of the Hotel Muse Bangkok The Speakeasy Rooftop Bar offers an elegant and sophisticated atmosphere at this Bangkok Boutique Hotel, overlooking the city skyline enjoying the panoramic view and the vibe.



The Speakeasy is truly an oasis of modern lounging in Bangkok making it the award winning

Bangkok Rooftop Bar like no other.

Dress: Smart Casual – collared shirt

11.30pm Return short walk to Grand Hyatt Erawan Hotel

Wednesday 22 July

11.30am Meet reception for bus transfer to Issaya Siamese Club Restaurant

12.30pm

LUNCH

Issaya Siamese Club Restaurant - Thai

4 Soi Sri Aksorn

Chua Ploeng Road

Sathorn Bangkok

W: <http://www.issaya.com>

T: + 66 2672 9040-1

Issaya is currently listed at #39 in the 2015 San Pellegrino top 50 Restaurants in Asia & #1 in the 2015 Bangkok.com top 20 Restaurants. The Issaya Siamese Club is the flagship home for internationally renowned

Chef Ian Kittichai and incorporates Chef Kittichai's Thai cuisine and

style in a relaxed atmosphere of dining and lounge with a hip garden party vibe – all in an historical 100-year-old Thai villa and its tropical gardens in central Bangkok.

The garden at Issaya Siamese Club flourishes because of the rainy season, thus the name Issaya (which is an old Thai word for the rainy season) was chosen to pay homage to this beautiful part of nature. Issaya is the ground floor dining outlet that includes both a dining room and large outdoor terrace. The menu features Chef Kittichai's unique signature Thai cuisine of traditional ingredients and flavors with international and progressive cooking methods. Some of Chef's signature dishes, such as Mussuman Curry Lamb Shank (Mussuman Gae) and Jasmine Flower Flan (Kanom Dok Mali), as well as an ever-changing market menu that highlights seasonal specials, direct from the market, are the heart of the menu. Issaya also features Chef's garden where guests can see aromatic Thai herbs grown year-round. Chef Kittichai is a pioneer in farm-to-table dining in Thailand and incorporates his purity and freshness beliefs into Issaya.

Driving through narrow streets of Klong Toey doesn't prepare you for the superb two storey house in a tropical garden peppered with many colorful bean bags where guests can casually enjoy a drink. Before settling down, wander around and discover the house. The ground floor is divided between the indoor dining room and, adjacent to it, a large and pleasant outdoor verandah. Don't forget to walk upstairs to discover several small salons and private dining rooms. With lots of wood and velvet sofas, it does feel like a time jump taking you back a hundred years ago.

Dress: Smart Casual – collared shirt



3.30pm Return to Hotel via bus transfer

6.30pm Meet foyer for transfer to Elements Restaurant at The Okura Prestige Bangkok

7.30pm

DINNER

Elements Restaurant – International Cuisine

Park Ventures Ecoplex

57 Wireless Road

Bangkok 10330 Thailand

W: <http://www.okurabangkok.com/dining-en.html#tab-22>

T: + 66 02 687 9001



Elements is listed at #6 on Bangkok.com top 20 Restaurants and is a truly memorable experience. This chic restaurant serves exceptional cuisine sourced from all over the world, in a relaxed atmosphere featuring an open kitchen design and stunning terrace. The result is a world class restaurant that welcomes guests without the pretensions of typical fine dining establishments, and in a city that sometimes values style over substance, Elements is executed perfectly.

Henry Jordan joined The Okura Prestige Bangkok as Chef de Cuisine in November 2013. Henry, a US national, moved to Thailand from The Ocean House in Rhode Island, USA - the only Forbes five star, AAA five diamond hotel in the state and a member of Relais & Chateaux.

For diners who appreciate real gourmet quality, Elements doesn't disappoint. They describe their style as 'modern logical cuisine' which in effect means handpicking the finest ingredients and crafting them into dishes that deliver on taste and are visually stunning. With its connections to Okura Hotels, there is an undercurrent of Japanese flavours (tuna sashimi laid on a crab meat, radish and wasabi base is an obvious example) but really the skilled chefs are given free rein to create imaginative cuisine using modern culinary techniques.

Dress: Smart Casual – collared shirt

11.15pm Return bus transfer to Grand Hyatt Erawan Hotel

11.30am Meet reception for bus transfer to Bo.lan

12.30 pm

LUNCH

Bo.lan - Thai

24 Sukhumvit Soi 53
Bangkok Thailand

W: <http://www.bolan.co.th>

T: +66 2260 2961



Bo.lan is currently listed at #37 in the 2015 San Pellegrino top 50 Restaurants in Asia and listed at #4 in Bangkok.com 2015 top 20 Best Restaurants. The restaurant was founded on the belief that the best Thai restaurants should be found In Thailand. With that in mind the two chefs Duangporn Songvisava and Dylan Jones started Bo.lan.

Bo.lan is a story of east meets west, specifically Thai-born Duangporn Songvisava and Australian-born Dylan Jones, who met at David Thompson's erstwhile London outpost Nahm. Both chefs, the husband-and-wife team now oversees one of the most respected restaurants in Bangkok: locals, expats and tourists come for authentic Thai cooking (it's been given an approving nod by Slow Food Bangkok) that draws influence from the country's fiery street food and home-cooking traditions as well as its more refined palace-style cuisine.

The name Bo.lan comes from Chef Duangporn's nickname Bo and the second half of Dylan's name Lan. It is also a play on the Thai word for vintage or ancient, which sounds the same but is spelt slightly different. Bo.lan prides itself for working closely with local farmers and feels that it has a social responsibility to the local community.

Bo.lan advocates the use of bio diversified produce and this is reflected in the ever-changing menu. Bo.lan is constantly trying to lessen its environmental impact with the goal of achieving a zero carbon restaurant by 2018.

Bo.lan Balance is the chef's interpretation of Thai food by applying the inspiration from different discoveries throughout our contemporary journey, ancient cookbooks & tasty conversations with farmers, artisan producers, fishermen, foraging couples and food related professionals.

"Bo.lan Balance" accentuates the essence of the charm of Thai food. The interplay of the contrast of flavours and texture is naturally complimentary; consequently a holistic balance. A la minute preparation also emphasizes the third element of Thai cuisine that is often overlooked; the aromatic characteristics. The menu will also take you through the culinary culture of Thailand experiencing communal norms through the pleasure of Thai food.

Dress: Smart Casual – collared shirt

3.30pm Return to Hotel via bus transfer
6.30pm Meet foyer for bus transfer to Long Table

7.30pm **DINNER**

LONG TABLE

25TH Floor
48 Column Bangkok
Sukhumvit SOI 16
W: www.longtablebangkok.com
T: +66 2 302 2557-9



Long Table is a unique restaurant that will absolutely transform your perception of Thai cuisine. We are proud to be created a restaurant experience that is the first of its kind in the world: based around the awe-inspiring sight of the longest existing restaurant dining table, Long Table will be the world's first "Destination Thai Restaurant".



Since opening our doors we have established Long Table as Bangkok's preeminent Thai restaurant and our unique experience has transformed the perception of the local cuisine for every guest who has dined here.

Based around the awe-inspiring sight of Thailand's longest existing restaurant dining table (25 meters long), even our full name is noteworthy for being long. Our official title is, "The Long Table of Krung Thep Mahanakhon Amon Rattanakosin Mahinthara AyuthayaMahadilok Phop Noppharat Ratchathani Burirom Udomratchaniwet Mahasathan Amon Piman Awatan Sathit Sakkathattiya Witsanukam Prasit".

Dress: Smart Casual – collared shirt

11.15pm Return bus transfer to Grand Hyatt Erawan Hotel

Friday 24 July

11.30am Meet reception for short walk to Gaggan

12.30pm **LUNCH**

Gaggan – Indian

68/1 Soi Langsuan
Ploenchit Road
Lumpini
Bangkok 10330
W: <http://www.eatatgaggan.com>
T: + 66 2652 1700



Gaggan is currently listed at #17 in the 2014 San Pellegrino top 50 Restaurants in the world and has just been announced at #1 in the San Pellegrino top 50 Restaurants in Asia 2015. Gaggan presents Indian food reinvented with modernist techniques.

Bridging the culinary divide between East and West is the mission statement of Kolkata-born chef Gaggan Anand, whose Bangkok restaurant has received widespread acclaim for its singular take on Indian cuisine. Housed in a breathtakingly beautiful Colonial-style house, the restaurant is divided into a series of characterful private dining rooms, which remain faithful to the building's past with cane furniture, ceiling fans and simple white-washed walls.

A Kolkata (formerly Calcutta) native, Gaggan Anand showed his passion for cooking from an early age and to this day presents many of his mother's home style recipes. He worked for the Taj Group at Orient Express and Zodiac Grill and as a young chef of just 22 had the honour of cooking for former US President Bill Clinton. He has also travelled with His Excellency Abdul Kalam, the former President of India, personally taking care of all his culinary needs.

Having achieved all of the goals in India, Gaggan moved to Thailand in 2007. He took the helm at contemporary Indian restaurant Red Bangkok quickly establishing a reputation as a talent to be recognised and food critics were soon heralding his food as revolutionary. He then became chef de cuisine for Bangkok's Lebua Hotels and Resorts however pursuing his dream, he, along with three other friends, decided to create their very own restaurant 'Gaggan'.

At one stage while the restaurant was being renovated, Gaggan left for a once-in-a-lifetime chance – he interned with the research team of Spain's famed El Bulli, under the inspiring Ferran Adrià of Catalonia. Gaggan was the first Indian and just the second Asian ever to enter through the hallowed doors of this extraordinary laboratory. Although he was only able to spend a few short months there, he considers his time at the nirvana of culinary knowledge one of true enlightenment.

Anand's restless creativity and sense of fun has helped Gaggan become one of Asia's most fashionable destination restaurants, loved by celebrities, the Thai royal family and international gastronomes alike. **Dress: Smart Casual – collared shirt**

3.30pm

Short walk to Hotel

6.30pm

Meet foyer for bus transfer to Water Library Chamchuri

7.30pm

DINNER

Water Library Chamchuri - French

Level 2 Chamchuri Square

Bangkok

W: <http://www.waterlibrary.com/chamchuri/en/>

T: +66 2 160 5188

The first Water Library restaurant, Water Library Chamchuri was established in 2009 by a global publisher and local wine



and water importer, Mr. Pote Lee. Notable for its floor-to-ceiling display of water bottles, every detail of this flagship branch is attributed to the refined taste of the founder himself: from design, cuisine to service.

Chef de Cuisine Mirco Keller and general manager Oliver Kramny make a formidable team at Water Library's original Chamchuri Square location. On the one hand is a talented young chef who honed his skills at the 2-star Michelin restaurant of Tim Raue in Berlin, while Kramny – who heads up all Water Library's outlets in Bangkok and Yangon – is a well-known personality on Bangkok's upper-crust restaurant scene (he was previously in charge of fine dining and wines at the Mandarin Oriental Bangkok for three years). It's therefore little wonder that Water Library has acquired a loyal following of discerning local and visiting epicureans with a penchant for the sublime.

Built around a show-stopper circular bar, the venue is known for its tall fountain of water bottles, Water Library Chamchuri is like a museum of mineral water. With up to 30 labels of sparkling and stills on display, Water Library Chamchuri is the only branch with a distinct water menu.

Dress: Smart Casual – collared shirt

10.30pm

Bus transfer to Ku De Ta for drinks

ACTIVITY – Drinks at Ku De Ta Club Lounge

Enjoy a complimentary drink at the Ku De Ta Bangkok Club Lounge is a sophisticated nightclub and lounge where the glamorous come to play. You should dress to impress here, whether you intend to shake it on the dance floor or chill in some of the central booths with a few friends and a top-shelf bottle. If it all gets too much, take a breather on the open air terrace with views of central Bangkok.



Return to hotel is at your own expense

11.30am Meet reception for bus transfer to Sra Bua

12.30 pm

LUNCH

Sra Bua - Thai

991 Rama 1 Road
Bangkok Thailand

W: <http://www.kempinski.com/en/bangkok/siam-hotel/dining/restaurants/sra-bua-by-kiin-kiin/>

T: + 66 02 162 9000



Sra Bua is a fine-dining restaurant serving cutting edge Thai cuisine and was listed at #21 in the 2014 San Pellegrino top 50 Restaurants in Asia and listed at #9 in 2015 Bangkok.com top 20 Restaurants. Well-known Thai favourites have been turned inside out, and every dish is a treat for the eyes – as well as the taste buds.

Conceptualised by renowned Henrik Yde Andersen, whose Kiin Kiin restaurant in Copenhagen, Denmark, is currently the only Thai restaurant in the world holding a Michelin star.

Sra Bua by Kiin Kiin offers a modern interpretation of Thai cuisine. Behind beautifully composed food presentation, familiar flavours of traditional dishes are maintained while the chefs push the boundaries of form, texture, and temperature.

Located on the ground floor of the Siam Kempinski Hotel, the restaurant's name means lotus pond and a central feature of the restaurant is an ornate water feature decorated with lily pods and lotus flowers. The most striking feature of the restaurant is a beautifully carved teak roof in the left hand corner of the dining room.

All the food is presented with that extra wow factor, and even dishes that sound traditional on the menu appear at your table in a striking manner. The staff is warm, attentive and knowledgeable about the ingredients and preparation of the food, which is always handy when you can't quite pinpoint the complex blend of spices and flavourings.

Reconstructing Thai dishes in such an unusual way is very daring, but Sra Bua pulls it off in majestic style and a meal here is a treat for any food lover.

Dress: Smart Casual – collared shirt

3.30pm Return to Hotel via bus transfer

6.30pm Meet foyer for transfer to Blue Elephant Cooking School & Restaurant

7.30pm

DINNER & MASTERCLASS

Blue Elephant Cooking School & Restaurant - Thai

233 South Sathorn Road

Yannawa Sathorn

Bangkok 10120

W: <http://www.blueelephant.com/bangkok>

T: +66 2 673 9353-8



Experience the very best in Thai hospitality and cuisine starting with a Masterclass presented by the Blue Elephant Culinary team followed by lunch. With a reputation of authenticity and excellence, Blue Elephant stays true to the culinary culture and influences of Thailand. The restaurant is housed in a century old building, creating a feeling of time travel in addition to the exquisite dining experience that awaits you.



The menu at Blue Elephant, Bangkok is a palette of traditions and novelties, and delights even the most discriminating palate. Having travelled the world, Khun Nooror Somany Steppe, our star chef and Khun Chang, our corporate chef, use their experiences to take you on a culinary journey, the Thai way.



Dress: Smart Casual

10.15pm

Return transfer to Grand Hyatt Erawan Hotel

Sunday 26 July

***FREE DAY**

Either rest up or if you still have the energy there are literally hundreds of things to do in Bangkok. You could happily fill several weeks in this bustling city and still not see it all! The capital of Thailand has something for everyone, from its temples to its markets and shopping malls, museums, palaces and beautiful architecture so take the chance to explore!

Check out Bangkok.com <http://www.bangkok.com/top10-attractions.htm> for the latest list of attractions and things to do in Bangkok.

**Any activities are at own expense.*

12.00midday Meet reception for short walk to ZUMA at St Regis Hotel

12.30pm

LUNCH

Zuma Japanese Restaurant - Japanese

Ground Floor St Regis Hotel

159 Ratchadamri Road

W: <http://www.Zumarestaurant.com/Zuma-landing/bangkok/en/welcome>

T: +66 2252 4707

Zuma is a beautiful and exquisite Japanese Restaurant designed by Noriyoshi Muramatsu of Studio Glitt Tokyo. It's set on the ground floor of the St Regis, one of the trendiest hotels in Bangkok. Zuma is actually more an Izakaya lounge than a traditional Japanese restaurant and it combines in a very large space several ways of enjoying Japanese cuisine.

The choice of dishes is as vast and varied as you would expect in such a high-end restaurant.

Satoshi Onuki, Zuma Bangkok's head chef, was born in Gumma Prefecture in Japan. After graduating high school, he worked in Japanese restaurants in Tokyo, Roppongi and then at age 26, he moved to London to work at the Michelin-star restaurant - nobu and joined Zuma London as commis thereafter. After six months with the company, Satoshi moved back to Tokyo and continued his passion on the modern-style cooking for three years then received the opportunity to join and assist with the opening of Zuma Hong Kong in 2007.

He worked at Zuma Hong Kong as head sous chef whilst also providing opening support for Zuma Bangkok in 2011 prior to moving to Bangkok to support the culinary team as sous chef in 2012. With his wealth in cooking experience as well as his eagerness to learn, chef Satoshi is currently taking over the leadership of the kitchen team as acting head chef.

Zuma is currently listed at #19 in Bangkok.com Top 20 Restaurants.

Dress: Smart Casual – collared shirt

3.30pm

Return to Hotel (5 min walk)



7.00pm

FAREWELL DINNER

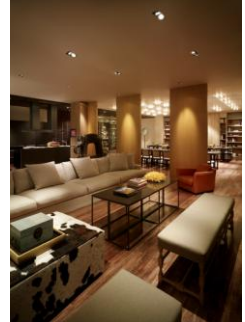
Grand Hyatt Erawan

Enjoy our last night in Bangkok with a progressive dinner at the Grand Hyatt which will showcase – Tables Grill, The Residence and Spasso Restaurant & Bar.

Commence at Tables Grill with canapés and main course. Tables Grill, was designed by the world renowned designer, Tony Chi and located in Grand Hyatt Erawan Bangkok, evokes the nostalgia of Traditional European Cuisine, mainly French inspired, that takes you back to a “Once Upon A Time” experience. Move to the Residence for Dessert and Cheese.

End the night on a high with a complimentary drink at Spasso – Grand Hyatt’s most famous bar. Spasso is an Italian Restaurant which transforms into a high energy fun venue where dynamic music by the International Band and dancing continues till the early hours.

Dress: Smart Casual – collared shirt



Tuesday 28 July

12.00 Midday Check out Hotel

****Please note: This itinerary is subject to change without notice.***