

In the city of Bangkok where travelers are already spoiled for choice, The Siam Hotel is set to exceed expectations of even the most jaded jetsetter.

# The Siam Hotel to open this autumn

Scheduled to open this autumn, the Chao Praya riverside property will redefine luxury boutique.

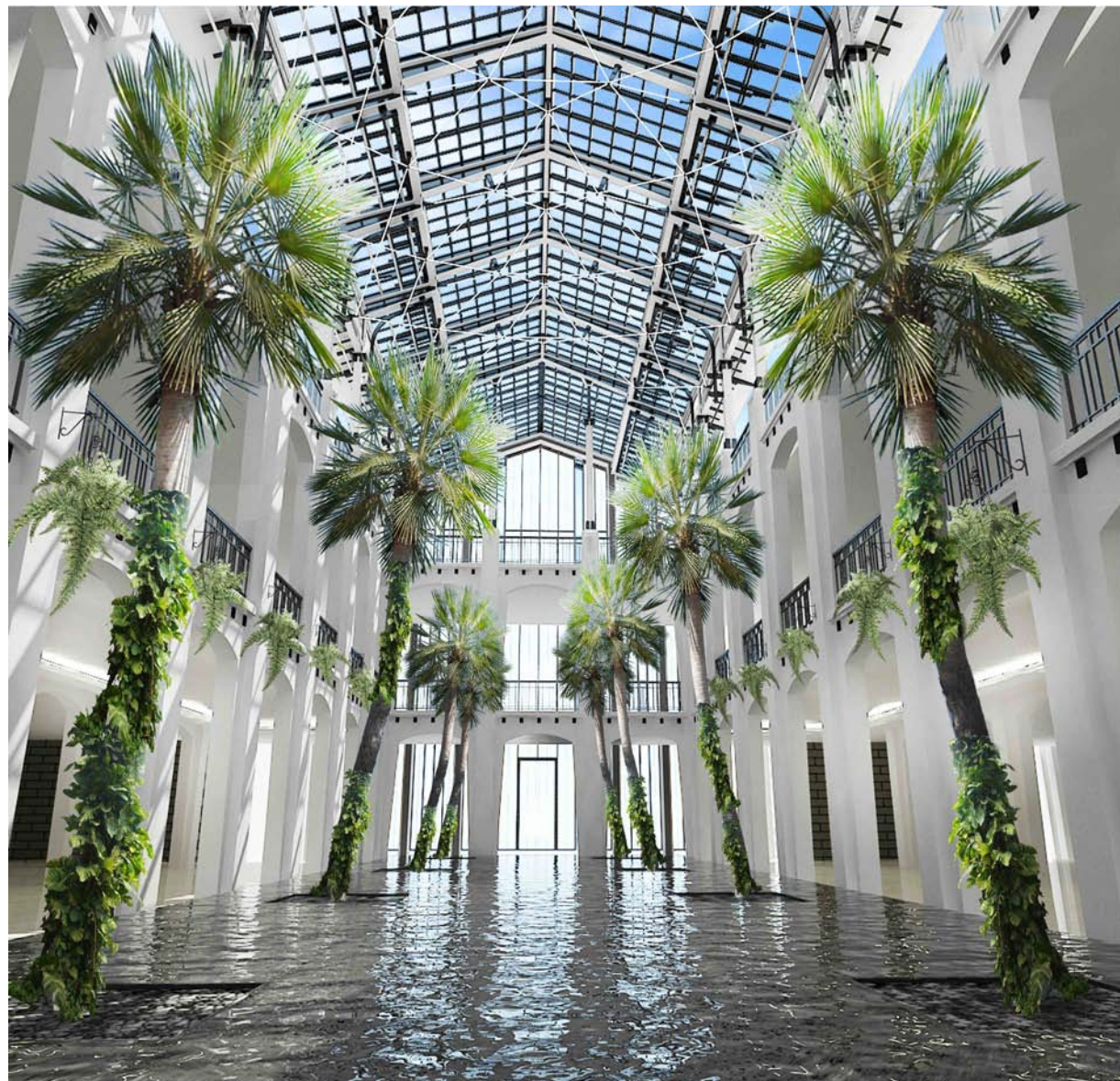
Privately owned and managed by Siam Hotels and Resorts, the 2.8-acre, 39 room retreat will be an all-suite property featuring the Kingdom's most spacious rooms and promises to transport guests to a bygone serenity with contemporary comforts. Nestled among Bangkok's historic palaces, temples and museums - all must-see sights - in the royal Dusit district, The Siam is a smooth 45-minute limousine ride from Suvarnabhumi airport, 20 minutes to the city's main shopping artery at Siam Paragon, and a relaxing 15-minute boat ride to the nearest BTS sky train station at Taksin Bridge.

The Siam was conceived by owner and Thai celebrity, Krissada Sukosol Clapp, together with globally acclaimed architect, interior and landscape designer Bill Bensley, one of Architectural Digest's Top 100 Designers and Most Creative People. The architecture of the Main Residence draws inspiration from Paris' Musée d'Orsay through its white wood and glass façade, which provides plenty of natural light and ventilation.

The overall setting reflects the time of Bangkok's greatest grandeur under King Rama V, progressing into the prolific Art Deco era. Of The Siam, Bensley says, "My studio team has designed some 150 plus hotels and resorts worldwide, and we have received many accolades, but I am most excited about The Siam, as I know it is going to turn heads of the oh-so-competitive hospitality market of tomorrow."

Discerning travelers will be able to choose to stay in one of 16 Siam (standard) or 12 Mae Nam (river view) Suites in the Main Residence or play in one of 10 Private Pool Villas with a Thai, Chinese or Colonial ambience. For an ultimately unique experience, guests can dine or stay in one of four traditional, Thai teak-wood houses brought to Bangkok by Jim Thompson from the ancient capital of Ayutthaya for his socialite friend and fellow antique collector, Connie Mangskau.

These Siamese homes on stilts hosted an array of cosmopolitan characters in their heyday, including Jacqueline Kennedy. Each of these spacious rooms is individually designed with original antiques and artwork from turn of the century Siam.



The Siam President and Owner Kamala Sukosol said, "As a family business, our hotels have personal meaning, and this one tops the list.

After enjoying their respective careers outside the industry, the family members are working together again to build The Siam. For me, this

is the crowning achievement of my 40-year hotel career."

Although very intimate in nature, The Siam will have many gorgeous facilities, including a comprehensive spa and hammam; a period style library; a state of the art screening room; a stylish meeting room; a spacious gym with retro décor; an inspiring outdoor yoga sala; a breezy art gallery under a 14-meter-high glass arcade; a charming antique gift shop; a riverside infinity swimming pool with jacuzzi beds and poolside bar; an authentic Thai restaurant with cooking school in Connie's houses; a lively Deco jazz bar with 24 hour international dining; a tranquil conservatory with roof garden; a private pier with Thai barge and luxury speedboat for chic cruising; a classic coffee house for good measure, and of course, Bensley's sculpted and revered gardens throughout.

## KBG to open in June

June will see the launch of the KU DE TA Beer Garden or KBG for short, at KU DE TA Bali. KBG will be a roof top beer garden serving gourmet burgers, fries and shakes with a Mediterranean influence. Patrons will be able to relax and enjoy the rooftop lounge area, open kitchen and full service bar; which will serve a diverse array of beers, bourbons, and classic cocktails.

The KBG menu will include a selection of gourmet burgers all made with freshly ground Wagyu beef. Look for gourmet burger treats including The Millionaire's with foie gras or The Fish Fillet with fragrant herb encrusted barramundi, sauce gribiche, tarragon and fennel.

Hand cut fries will be a unique treat. As will the old school milkshakes made from KDT's signature ice creams. 'Spiked' shakes will be a KBG specialty, so look out for the



infamous Carlos made from chocolate and dark rum, or The Southern Gentlemen, made from vanilla and bourbon.

Outfitted with local sustainable wood, reinforcing the KDT commitment to renewable comfort, KBG will provide front row seats for some of the most magical sunsets on earth. KBG will open from 5pm until late.



## More than just fine wine

Margaret River, Western Australia, is one of the world's most spectacular and isolated wine regions. Leeuwin Estate, a family owned winery, not only has won international acclaim for its wines - now exported to over 30 countries - but has also created a local and international following for its spectacular alfresco summertime concerts.

The Leeuwin Estate winery incorporates a Gold Plate Award winning restaurant, Art Gallery, and serviced boardroom. Visitors get to tour the winemaking process and sample the wines. Special events, cooking classes and wine dinners are held throughout the year, culminating in the annual series of spectacular summertime alfresco concerts, staged in the grounds of the winery.

The tradition of the Leeuwin Concerts began in 1985 when Leeuwin Estate provided financial support for the London Philharmonic Orchestra's tour to Australia. As part of the visit the Orchestra performed in the unique vineyard setting, launching what was to become an institution - the annual "Leeuwin Concert Series". Described as the most extraor-

inary concerts ever held in Australia, these sellout concerts now enjoy a 27-year history and have featured an eclectic mix of the world's finest musicians and entertainers including international orchestras, Ray Charles, Diana Ross, Shirley Bassey, Tom Jones, Dame Kiri Te Kanawa, k.d lang, Simply Red and Sting. In 2005 following the South East Asian Boxing Day Tsunami Leeuwin Estate was instrumental in staging the Sting Leeuwin Estate Tsunami Benefit Concert which raised \$4.9 million for victims of the disaster.

A highlight in Australia's social and cultural calendar, visitors make the annual pilgrimage to the Leeuwin Estate attired in anything from top hats to t-shirts, to picnic on the sprawling winery lawns. As the sun sets over a majestic backdrop of karri forest and music fills the natural amphitheatre, Leeuwin's famous kookaburras commence their cackling chorus to the amusement of guests and entertainers alike.

Keep an eye on Leeuwin Estates website to find out who will be headlining the concert series for 2012. It is well worth a visit.

## May moments



**A Taste of Shanghai** - Running through May & June, the Teratai Chinese Restaurant at Hotel Borobudur, will be presenting an array of delightful dishes from recently arrived Chef Zhang. Hailing from Shanghai, Chef Yang will be preparing her famous Xiao Long Bao. These handmade dumplings, filled with beef or chicken and wrapped with a rich soup, melt in your mouth. A wide selection of other Shanghaiese favourites will also be on the menu with prices starting from just Rp 26,000++ per dish. If you are a Dim Sum fan then make sure you mark down May 17th as all a la carte Dim Sum items will be reduced by 50% from 09.00 to 15.00 hours.

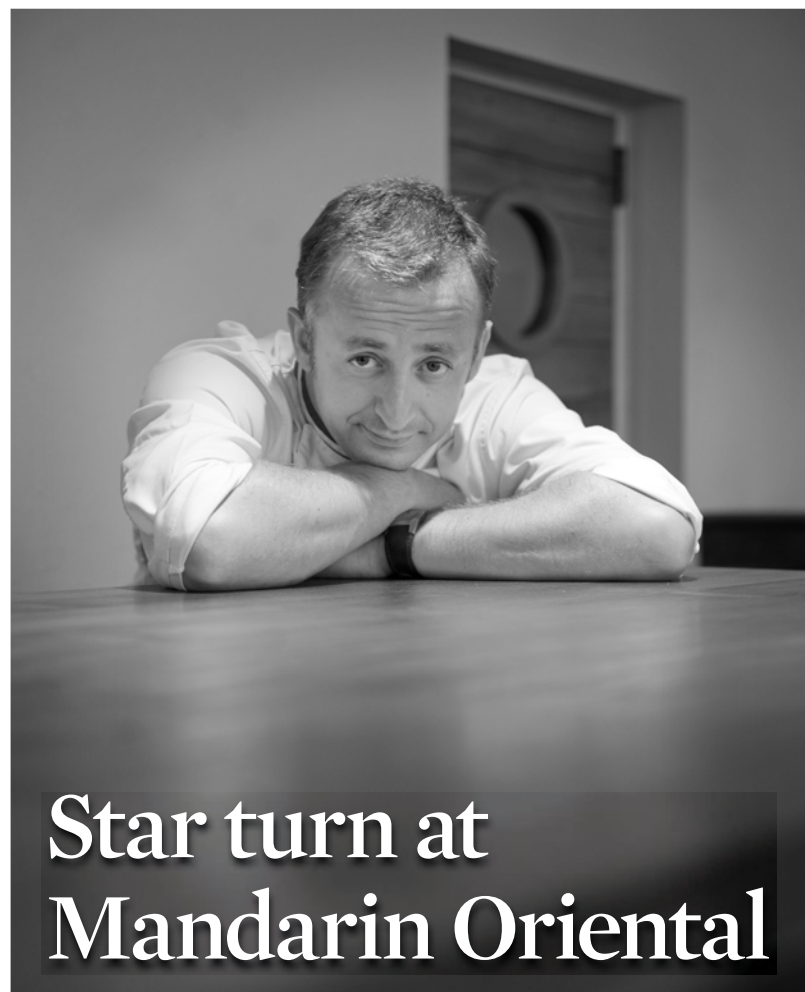
**Churrasqueria at the Steak House** - From May 9-22 The Steak House at the Four Seasons Jakarta will be presenting the exotic Churrasqueria; Brazilian style meat on a skewer. Guests can choose their favorites from a wide selection of meats grilled to perfection by the Chef Emirsyah and his team. Choices will include crispy bacon wrapped chicken, juicy tamarind marinated lamb rump, classic 300 day old Ranger Valley beef with chimichurri sauce, and luscious Hawaiian red salt marinated angus beef. All dishes include the Steak House salad bar, soup and classic condiments. A special Caipirinha cocktail will also be available during the promotion. Prices start from just Rp 198,000++.



**Viña Errazuriz Wine Dinner** - May 25th will see Riva at the Park Lane Hotel Jakarta, host another one of their legendary wine dinners. This time Chef de Cuisine Renaud le Rasle will prepare a 4-course degustation menu that will be accompanied by 5 suburb wines from Viña Errazuriz; which has been producing hi quality Chilean wines for the past 128 years. The menu will feature Nicoise Salad served with the Errazuriz Sauvignon Blanc Estate, 2008; Wood Oven Lamb Rack served with the Errazuriz Merlot Estate, 2008 and the Errazuriz Don Maximiano, Founder's Reserve, 2006; Assorted Cheeses served with the Errazuriz Max Reserva Cabernet Sauvignon, 2009; and Warm Clafoutis served with the Errazuriz Sauvignon Blanc Late Harvest, Casablanca Valley, 2007. This amazing dinner is priced at Rp. 875,000++

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## Star turn at Mandarin Oriental

The food scene in Jakarta just keeps getting better and better. Not least because of our own chefs but also because it is now a hot spot for visiting chefs from Europe - and not just chefs but extremely talented men and women with hard-earned Michelin stars.

The latest to arrive is Fabien Lefebvre who will continue Mandarin Oriental's drive to promote creative and innovative cuisine in the hotel's elegant French restaurant Lyon.

After many years of working with other Michelin-starred chefs, Lefebvre opened his own restaurant, Octopus, in the heart of the town of Beziers in 2005. The restaurant is acclaimed as one of the best in the South of France and continues to garner rave reviews from very respected food journalists.

In 2004, Lefebvre was honored

with the prestigious and coveted award: Un des Meilleur Ouvrier de France ('One of the Best Craftsmen in France') in the culinary category by the French Ministry of Labor. Like the Olympics, this title is only awarded every four years and are held in great esteem by the French people and, indeed, they are recognised globally. To top this, Octopus was awarded its first Michelin star in 2008. Mention of these stars are bandied about with abandon but most people outside the industry do not know how incredibly hard they are to achieve.

Here in Jakarta, Chef Lefebvre will give us a taste of modern French cuisine 'revisited and refined with Mediterranean flavours.' He is true to his own personality in the kitchen with his love of simplicity, both in the choice of ingredients and his



cooking technique.

Some of his award-winning dishes include some extraordinarily inviting things such as gravlax-style marinated salmon served with cucumber, cauliflower marshmallow and caviar. Another is sautéed Wagyu beef with a tarragon sauce and cheminées-style potatoes. He also has a marvelous lineup of delicious sweet things - must try are the simmered fresh raspberries in warm rhubarb juice with Thai rice ice cream.

"Chef Lefebvre's dishes truly represent some of the finest modern cuisine to be found anywhere and Mandarin Oriental, Jakarta is delighted to welcome him to Lyon Restaurant. Following the success of our previous Michelin-starred

chef event, we are excited to continue our presence as Jakarta's finest dining destination," says Florian Pick, Director of Food and Beverage at Mandarin Oriental, Jakarta.

Food enthusiasts can enjoy Chef Lefebvre's exciting menu in Lyon Restaurant with a two-course menu priced at IDR 580,000++ a three-course menu priced at IDR 720,000++ or a six-course degustation menu at IDR 1,300,000++. Mandarin Oriental, Jakarta will also offer a great deal on a business lunch comprising a three-course meal priced at IDR 350,000++.

Chef Lefebvre's will only be in Jakarta from 7 to 9 July so we recommend you book now to avoid missing out.