Printing Coverage
lebua Hotels and Resorts
gained acceptance in the cities. However, with acceptance emerge a lot of wannabes who sell anything and everything under the name of Italian. With the intention of breaking the clutter and offering the most authentic Pastas to foodaholics, Chef Om’s Hospitality has conceptualized The Pasta Bowl Company.

Based on the Quick Service Restaurant model, The Pasta Bowl Company has taken it up upon itself to educate customers about the wide variety of pastas, sauces and seasonings that go on a perfect Italian plate. “Pasta is not just spaghetti, white sauce, cheese and some Italian seasonings, there is a lot more to it than just that,” says Ms. Aditi Bichhola, Managing Director of The Pasta Bowl Company. The first module of the outlet is already up and running to some great reception amongst the food-loving audience. The Pasta Bowl Company, that offers classics like Frutti di Mare and Carbonara along with Mixed grills, Desserts and Freshly brewed Coffees are a must try.

Besides the usual Fusilli and Penne available in the market, the restaurant aims at providing the complete Pasta Experience to its customers by offering a huge collection of various kinds of Pasta to those who walk-in. Check out for exotic Pasta varieties like Stuffed Cappelletti, Tortellini Putanesca; Paninis like Parmigiano and Muffaletta Americana. The guests have the freedom to choose every single component of the pasta and create it however they fancy, keeping the young learners in mind, kids specials like Spaghetti Stitched Sausages and Tiramisu is bound to develop love for Italian food in the heart of the youngsters.

The Company is already in the process of expanding and opening more such and varied modules at prime locations in the country.

Lebua Hotels And Resorts
Lebua Hotels and Resorts, a refined luxury brand of hotels and restaurants has been selected as “Thought Leaders Awards for Innovation in Hospitality” by the Stars of the Industry Group, India. The award aims to recognize hotels around the globe that have made their mark in bringing about a change in organizations and society at large.

Mr. Deepak Ohri, Chief Executive Officer of Lebua Hotels and Resorts says, “We are proud that our most discerning hospitality has been realized by this global prestigious accolade. The recognition by the Stars of Industry Group celebrates Lebua’s commitment towards world-class luxury and innovation. We will continue offering our best signature service to cater to our guests’ expectations from around the world.”

The Thought Leaders Awards are international accolades conferred by the Stars of the Industry Group. The Awards programs were created more than 40 years ago to recognize outstanding accomplishments under the banner of Golden Star Awards, National Awards in IT Excellence, Best in Manufacturing Awards, Women Super Achiever Awards, Indira Marketing Excellence Awards and INDI’S Awards. In 2013, the Thought Leaders Awards is in its second year under the banner of Stars of the Industry Group.

Apart from the ultra-luxury properties in Bangkok; Tower Club at Lebua, Lebua at State Tower & The Dome at Lebua and New Zealand; Lake Okareka Lodge by Lebua, Lebua
The sauce was a winner with large chunks of bacon and feta.

The service was warm and welcoming; there was no rush, and the waitstaff was attentive.

The menu was extensive, offering a wide variety of dishes to choose from.

The atmosphere was cozy and inviting, with soft lighting and comfortable seating.

Overall, the experience was delightful and exceeded expectations.

The food was delicious, with a variety of flavors and textures that complemented each other perfectly.

We would highly recommend this restaurant to anyone looking for a memorable dining experience in a warm and welcoming environment.
Printing Coverage
The Dome at lebua
外側はがっしりドーナツ、中身は軽い層を重ねたクロワッサン。ニューヨークで話題の新スイーツ“クロナッツ”が登場するのは朝の6時から11時まで。尚、クロナッツをはじめ様々なアイテムが並ぶ朝食ビュッフェは600++B。

◇予約: 02-624-9555
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拉贾斯坦的林野与宫殿之间

印度当然是一个充满历史、宗教、艺术和文化的大国，但这次我将为您展示的，却是另一种在云游之上的独特酒店方式。

拉贾斯坦，印度西北部的一个省份，以其独特的文化和历史遗产而闻名。而位于此地的Devri Garh，就是这样一个令人印象深刻的酒店。

Devri Garh酒店坐落在拉贾斯坦的古老宫殿中，以其历史悠久的建筑和现代化的设施而闻名。在这里，您可以体验到印度传统的文化与现代的奢华的完美结合。

酒店的建筑风格融合了传统与现代，让您在享受豪华住宿的同时，还能感受到印度的文化氛围。酒店的每个房间都配备了现代化的设施，确保您在旅行中也能享受到舒适和便利。

值得注意的是，Devri Garh酒店还提供了一系列的娱乐和休闲设施，如游泳池、健身房和 spa 服务等，让您在忙碌的一天后，可以放松身心，享受宁静的时光。

总之，Devri Garh酒店是一个集历史、文化、娱乐和现代设施于一体的酒店，它将让您在拉贾斯坦的旅程中留下美好的回忆。
Online Coverage
Bangkok – The Dome Restaurant at Lebua

For travelers visiting Bangkok Gay Travel Advice recommends: The Dome Restaurant at Lebua via Lebua hotels and resorts

Gay Travel Advice thanks Sara Moran from Spain for sending us this recommendation. She is one of the 50 lucky winners of the Gay Travel Advice/Esponsorama Summer competition.
Visit Jaipur for an Enchanting Experience - By: John Milton

Jaipur, the capital of Indian state of Rajasthan, is one of the most culturally rich cities of the country. Often dubbed as the Pink City of India, Jaipur used to be the stronghold of a clan of rulers, whose series of palaces and three hill forts are the major tourist attractions. The bazaars in Jaipur sell the blue pottery, embroidered leather shoes, silk dye scarves and several other exotic wares. Western Rajasthan is the convenient circuit right in the heart of the Thar desert that has shaped its lifestyle, architecture and history. The architectural planning of Jaipur may seem ancient but its execution was totally modern that can be witness in the City Palace complex that combined all the excellence in Mughal and Rajput architecture. This has led to the creation a new tradition that is widely acknowledged all over North India. In the Mughal tradition, the court of the darbar areas become more open and is characterized by the series of arch pavilions held on the intricacy pillars.

Moreover, the ornamentation has always been the major part of the architectural heritage of the state that became much more splendent. Besides, Jaipur has a wide variety of tourist attractions like Hawa Mahal, Jantar Mantar, Siswan Laj, City Palace, City Museum and more, where you can unfold the history of this city. Jaipur has a lot to offer from festivals, pageants to a wealth of handicrafts, extraordinarily clad people and a royal legacy of opulence. Travellers should also take out the time and go for a walk in the streets of this old city to find the traces from the past, Jaipur is certainly an architectural gem! For providing accommodation to the travelers, more than 350 hotels have been housed in the city. Business class travelers can consider Oberoi Rajvilas, one of the luxurious hotels in Jaipur.

The Rambagh is another lavish hotel that provides spacious and luxuriously designed rooms along with a wide array of services. You can also prefer to stay in Lebua Resort, that work round the clock to cater to your needs as early as possible. People who want to stay in a heritage property can book their rooms in the Kay Chauk Grand Heritage Hotel. It provides fantastic suites and rooms furnished with world class services. The rooms in this hotel overlook the breathtaking view of the surfacing through the Aravali Hills. Some of the other luxury hotels in Jaipur are The Tree House Resort, Le Meridian, ITC Rajputana and Chokhi Dhani.

People who want to spend fortune on accommodation can stay in the budget hotels of the city. These provide comfortable rooms fitted with basic amenities along with other facilities on request. The staff members of such hotels in Jaipur lay effort to fulfill your basic requirements at evident possible. Some of the best places are Hotel Anuraag Villa, Hotel Baba Krishna, Sattara Nivas, Lal Nivas, Hotel Savoy, Hotel Moon Light Palace, Hotel Maya Mansion, the Kaiyara Hotel and Hotel Atithi Palace. You can stay in the hotel that sounds the best to you!
‘Agents will prevail’, WTT&C Summit told

By Ian Taylor | 11 September 2013 at 06:30 GMT

Travel agents received a staunch defence against claims they could not survive at the World Travel and Tourism Council (WTT&C) Asia Summit in Seoul.

BBC presenter and summit moderator Nick Ross suggested repeatedly that agents were a thing of the past.

But Anteros Asia-Pacific president David Brett (pictured) said, “A lot of people predicted the demise of agents when the internet came along, yet travel agents survived and improved what they do.”

“We provide search tools and an enormous amount of information and we need people who are experts to deliver those services to customers.”

Deepak Ohri, chief executive of Sanghvi-based luxury hotel group Lebua Hotels and Resorts agreed, saying, “So long as agents are conscious of traveler’s behaviour and deliver quality, they will survive.”

“Those who do not survive will not have kept up.”

Economist Adam Sack, president of Tourism Economics – a division of UK-based Oxford Economics – also agreed.

He said, “The travel agency model has evolved – it’s not as big as it was. But that does not mean the whole function has become obsolete.”

JTB Corp president and chief executive Hitomi Yagawa insisted he was confident agents would remain their pace. JTB Corp is Japan’s largest travel agency.

Yagawa pointed out, “We just celebrated 14 years since our foundation.”
BANGKOK LUXE

Sell-out: matters the spouse from the corner of his mouth, though I suspect his eyes are narrowing, I choose to ignore the comment. Instead, I begin to conduct a series of fanciful mental meanders: all Raila and fire, searing flash-lit hunching of objects into silhouette. Yanks searching for passport. Within 15 minutes, I am all packed. Tomorrow, from ‘9th’ I will be off to Bangkok.

Here, now, the most point. Not only will I be ‘off to Bangkok’, which is a bit of a dalphabet muddle for many Australians. I am to be a guest at the hyper-luxurious five-star Tower Club at Lebua, Bangkok’s first all-suite all-suite hotel overlooking the river. Ergo, the song and dance.

I have to admit that in a manner of speaking, the spouse’s accusation has strong basis. Our kind eternal is budget; very budget. Hyatt-Hux, Sustainable, the spouse might add, slipping in his favourite word: That is the subject of our boot on India. The Head and Dust Project, and yet, with full encouragement from my friends in IZ, who are sending the on the tip. I look forward to the luxury hugely.

Day 1

When the plane circles over Bangkok, dusk is suspended luxuriously in the sky, just about to drop. The geometric green fields that one saw minutes ago have way given way to a glittering urban sprawl, dense and massive. Through which I glimpse the body of the river. The Chao Phraya river is the main waterway that winds around the city; the river of kings. It had my amnesia about the view on-amal procedure. A stroke quickly. Someone from Lebua meets me just outside the aerobridge (I know, right?) at Suvarnabhumi airport and whiskers me along so that the proceedings are quick and painless. Not that there ought to be any worry otherwise. It is, I think, impossible to find a nation as polite as that of the Thais.

The journey to the hotel is a discreet black perfectly cooled vehicle. Off the hyper luxurious version (unsustainable) save that allowing voice in my head sounding surprisingly like the spouse, is smooth — and almost over to the time I wipe my face in the fragment cool towels that have been handed and plug the cold water in to hot bodies. Oh, the sweet guilty edge of luxury.

And then there is the room on the 54th floor, perched over the city with its lights and the warm, wet wind that is peculiar to places by the river. The two-bedroom suite has four balconies. (Do note, I have just signed a bond that I am adult enough to handle the balconies and if I am found sprawled downstairs, I have only myself to blame.) All around, the shimmering city wears the deep blue night.

The enchanting view alone dazes us at dinner too. We sit in the plush restaurant of Macau, enjoying a four-course dinner, with the French sommelier hand-picked the wine pairings. Twin chefs Thomas and Mathis Schaffrath offer a rendition of modern European cuisine infused with Asian influences. There is the Hangover. A 10-concoction of green apple juice, rosemary, honey, mustard,kudos, green tea and Chilis. There is amuse-bouche—a delicate slice of crispy banana shell with aromatic herbs, slowly, rice crackers, wasabi and wasabi and wasabi, and then the remaining Dorer is shear perfection. There is a pre-appetizer, and later, a pre-dressed of paina cutta with caviar. And yet, the star of the night is mac, what I eat to cleanse the palate. A honey bread dished especially in a spectacular Ligure olive oil and the chef’s signature chirina butter prepared with sea salt.

Later, when utterly full, I go up to the room, the covers have been turned down. A tiny card nestles among the white sheets, giving out the next day’s weather forecast.