Press Clippings

November 2-8, 2013
Printing Coverage
lebua Hotels and Resorts
Chu Kai expands to hoist Asia’s heavy-lifting industry

Best of Thai culture welcomes China at lebua

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PR News

International Awards for lebua

Lebua has recently acquired still further proof of its success on the international hospitality front, when the brand this month received two different awards from Condé Nast Traveler US and Condé Nast Traveller UK.

For lebua at State Tower in Bangkok, we have been ranked a Top 10 Hotel in Thailand by the Condé Nast Traveler (US) ‘Readers’ Choice Awards 2013’, while Devi Garh by lebua, Udaipur, a beautiful palace-turned hotel in India which has been newly added to the lebua management portfolio, has been honored as a Top 10 ‘Overseas Holiday Hotel’ in Asia & India by the Condé Nast Traveller (UK) ‘Readers’ Travel Awards 2013’.

Both awards reflect the high standards of our properties, and affirm that the brand continues to reach new heights in hospitality standards and achievements.

Lebua at State Tower was launched in 2006 and represents the first hotel in the lebua group, while Devi Garh by lebua is one of three new additions to the lebua management portfolio in India, which also includes lebua Resort and lebua Lodge at Amer. lebua Lodge features 40 luxury tents at the side of the historic Amer Fort wall, while lebua Resort, a modern palatial building, sweeps across a huge green landscape, all the more beautiful for its tranquility and birdsong.
Printing Coverage
The Dome at lebua
Such complicated cocktails

BUT RON RAMIREZ'S INVENTIONS FOR DISTIL AT LEBUA ARE SIMPLY ASTONISHING TO TASTE

THE NATION

RON RAMIREZ, the mixologist at lebua, has been busy – really busy. Fans of creative cocktails should be delighted to learn that he has unveiled not just one new cocktail series, but three.

The first series, Aged, is a first for Thailand. It involves two processes – maceration and ageing. “We macerate the fruit by spraying it with homemade jasmine bitters for three days, then add the mixture to a fine bourbon and age it in a French-oak barrel for 50 days,” Ramirez explains, sort of.

It’s a complex process, but the result is simply delicious.

The aged bourbon is used to create three cocktails. A favourite with the ladies is the Vanity, served in a glass made entirely of ice. A lovely, frothy, strawberry colour, the drink features raspberries, lime, egg white and pineapple.

“Our Art series is, as the name suggests, artistic,” Ramirez says. “We call the series our ‘Seven Wonders’ after our seven preparation methods – shaken, muddled, smoked, foamed, macerated, built and stirred. Expression and application, both in the creation of the drink and its appearance, are the focus.”

The something-for-everyone series includes Earl's River, a light cocktail so called after Earl Grey tea, one of its main ingredients, and Heaven's Edge, whose secret spice foam creates a novel finish. The first is a cold-infused vodka elegantly stirred with lemon juice and with Earl Grey leaves wrapped around the dry ice.

Lastly, the G&T series: “Our G&T series represents another first for Bangkok,” the mixologist says. “We’re not only the first to use Bulldog gin from England, which is a premium dry gin, we are also at the forefront of the cold infusion we use in the process.”

When infused with other flavours at such low temperatures, the gin often mistaken for vodka since it’s so smooth. Bulldog is cold-infused for two days with Ramirez’s novel combinations – fruit and roots, nuts and flowers, apples and berries, petals and spices.

Must-tries include the apple and berries G&T, whose sweet, apple-flavoured mixture is both smooth and refreshing.

Distil is known for many items not available anywhere else in Thailand. Havana Club Selección de Maestros Rum, Absolut 100 vodka, L’Or Martell Cognac, Royal Salute 100 cask whisky and Royal Salute 82 Gun Salute whisky are on offer exclusively, as well as GH Mumm Rene Lalou 1999 champagne, Grand Cru and Perrier-Jouët, Blason, Rosé.

Another unique feature of Distil is the Oyster Bar, for which fresh Fins de Claire, Tarbouriech Pink Diamond and Gillardeau oysters are flown in twice weekly from France. Fresh sushi and sashimi are also on the menu.
Media: The Nation / Thailand

Article: New Cocktail Series at Distil, Tower Club at lebua

Page: 14B  Date: November 8, 2013

The G&T mingles Bulldog with petals and spices

along with Iranian caviar such as Almas, Beluga Impérial Huso Huso, Osestra Royal Reserve and Sevuga Royal Reserve.

BE STILL, MY HEART

- Distil is the 64th floor Tower Club at lebua.
- It's open daily from 5pm to 1am.
- For a date at (02) 624-9535 or www.lebua.com/distil.

Mixing man Ron Ramirez

Arty cocktails Mangosteen Splash, Hangovertini, Vanilla Sky and Grape Leaf

Distil's cigar terrace
The High Life
Sky Bar, Bangkok

The Dome: Few things beat sitting on the 65th floor of a hotel in the very heart of the city, Lebua Hotels and resorts overlooking the city lights of Bangkok, city and skyline. Check out the four-seasonal and make sure you take the elevator. While you wait, ask for the cities in which South or Irish or any other colorful of design, it’s the only place that you can experience. The view is a perfect Haven is dark and indulgent, but the

Curvy Fizz
Dom Perignon Balloon Venus

The Dome: It was Andy Warhol, and now Dom Perignon has just collaborated with Jeff Koons, one of America’s most influential artists in the world. The limited edition features a series of images that captures the work of contemporary photographers, led by the Cosmos. The series is an exploration of the genres with every joy. The spending, long evening, and time between the courses allow you to express yourself more than you expect — and they are enjoying the moment. The menu is extensive and diverse. We recommend that when you can enjoy a better world, the

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Printing Coverage
Rajasthan Properties
MEDIa: The Man / India
Article: lebua Lodge at Amer, 50 Luxury Must-Haves
Page: 30 Date: September 2013

AURAL FIXATION
Sennheiser Momentum Headphones

THE MIGHTY Sennheiser Momentum headphones might set the trend for luxury audio. This equal piece of art and technology is an upgrade from Sennheiser's earlier Momentum headphones. The over-ear design, with its cushioned memory foam ear pads, is not only comfortable but also stylish. The aluminum housing and the matte finish add to the overall aesthetic appeal. The headphones are also equipped with a built-in microphone and a remote control for easy access to your device's functionality.

IN LUXURIOUS SOLITUDE
LEBUA LODGE JAPUR

The Plaza Lebua Lodge in Japur is the epitome of luxury, offering guests a truly unforgettable experience. From the moment you step into the lobby, you are greeted with opulence and elegance. The rooms are designed to provide maximum comfort and privacy, with marble bathrooms, plush bedding, and state-of-the-art technology. The dining area offers a unique experience, with an incredible view of the Deccan Plateau.

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Online Coverage
China 2020: Experience the Future of Chinese Dining Now

Experience the future of dining in the world’s most populated country now with ‘China 2020,’ an interactive à la carte menu available for one year at the Dome at Lebua’s award-winning Asian restaurant.

As China prospers and grows in sophistication, the trends are all pointing in one direction: towards a greater variety of healthful and medicinal cuisine, better quality ingredients, and a more experiential and experimental attitude to both dining and dining. The Chinese are increasingly moving away from their parents’ home, and buying their own residences closer to cities and work. They are developing a lifestyle of their own, a new way of living and eating, while remembering the healthy traditional excess of the past. Dining out will no longer be the same in China, as expectations and budgets increase, not to mention levels of sophistication.

Lebua’s chefs have been watching these trends, and they’ve used their observations to create an entirely new dining and drinking experience, modeled from their predictions of the look, taste, and feel of Chinese dining in 2020.

Each dish, named DISCOVERY, YOUTH, EXCITEMENT, APPEARANCE and BACK IN TIME, takes you on a journey as you embrace the future of dining.

Enjoy both traditional and modern favorites, with an interactive experience that will see guests mixing their own cocktails and cracking open a box to get to their drinks. The fortune cookie is no longer featured in this menu of the future, but that’s not to say luck is thrown out of the picture altogether. Instead, guests will get to choose their lucky sauce with the role of the dice, to be served with a succulent piece of Omi beef.

In line with the increasingly trendy lifestyle of the Chinese, the drink of choice is the cocktail – with a difference. The drinks, FIRE, AROMA, EXPERIMENT, LIFE and SWEETNESS, are named to promise an experience of taste and enjoyment, all aided by this culinary adventure which is designed to transport the diner straight into the future.
What’s Hot: Bangkok hotel launches new dining menu

By Emily Waterman on 11/4/2013

In Bangkok, Lebua Hotel’s Breeze restaurant unveiled an interactive dining menu entitled “China 2020” last month.

The menu features food and cocktails inspired by China’s latest dining trends and offers an immersive dining experience.

Guests can select between five themed entrees:

• “Discovery,” in which diners break open a block of salt to reveal a box that contains their meal of roast duck with water chestnuts, shiitake mushrooms and Chinese wine
• “Back in Time,” featuring a lamb shank with Chinese cabbage and mushrooms served in a nonya basket
• “Appearance,” featuring eight small dishes made with lobster, foie gras, crab and sea urchin
• “Excitement,” in which guests roll a die to see which of six sauces will accompany their Omi beef
• “Youth,” in which a Chinese-style burger is served with vegetable fries
New Cocktail Series at Distil / Thailand

Date: November 8, 2013

Such complicated cocktails

By: Rosemary Rice

Distil Bangkok’s inventions for Distil at lebua are simply astounding to taste.

Rosemary Rice, the mixing of this unique, bold, bold blend of creative cocktails should be delighted to learn that she was part of the creation of the new cocktail series.

The first series, called “Christie’s,” is a perfect example of this deliciously creative combination of flavors. The mixture of the fruit essence with house-made jam is a perfect way to start the evening and flows through the mix with smoothness and style.

Our second series is the “Shaker Series” with a mix of flavors and aromas that are perfectly balanced. The mix of the mixture is perfectly balanced and flows through the mix with smoothness and style.

The third series is the “Collins Series” with a mix of flavors and aromas that are perfectly balanced. The mix of the mixture is perfectly balanced and flows through the mix with smoothness and style.

Lastly, the “G&T Series” with house-made gin and homemade tonics. The mix of the mixture is perfectly balanced and flows through the mix with smoothness and style.

Unheated with other flavors at such warm temperatures, the gin is ready to drink since it’s so smooth. Enjoy this delightful experience with your friends and family.

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