Printing Coverage
The Dome at lebua
Thomas and Mathias Sühring
Chef de Cuisine of Mezzaluna, Tower Club at Lebua

Passionate about cuisine from an early age, twin brothers Thomas and Mathias Sühring each gained diverse Michelin-star experience throughout Europe before joining multiple award-winning Mezzaluna, where they have been wowing diners with their modern innovative cuisine. Combining only the best seasonal produce – purchased from local and international growers and artisanal producers – with exciting cooking techniques and extravagantly stylish presentation, the formidable duo ensure guests at Mezzaluna are treated to a very memorable gastronomic experience.

Chefs Thomas and Mathias do their own smoking, pickling, drying, curing, grilling and roasting with homemade herbal oils, vinegars, herb infusions and liquid extracts from fruits and vegetables – components they believe offer significant health benefits. The seasonally-inspired tasting menus (four or seven courses) are re-designed each day, and come with the option of wine pairings. The fact that the top-notch Mezzaluna also offers one-inspiring vistas high up from the 65th floor, well, that’s just a bonus!

www.lebua.com
Brits in Bangkok

Natalie O’Hara
and her family star in a documentary.

Before relocating to Bangkok, my friend Kate told me that her friend James was also flying out. The purpose for his trip was to film and direct a documentary, ‘Brits in Bangkok’, a brand new series for Channel 5 in the UK due to transmit later this year.

‘Shall I pass on your details?’ Would you be in it?’ We joked about it. I said, yes I could be so glad to meet a friend of hers in Bangkok, and make some crazy happenings, then I felt it in the back of my brain while we packed our belongings, hopes and fears for a life far from home. A month into living in Bangkok, James and I exchange emails. He writes: ‘I understand you have just arrived and that might be a great perspective for the programme, seeing how you get to grips with your new life. I think Kate said you had kids – why are you here? How long are you planning to stay? How are you finding it? Would you be up for being filmed? Tell me about you!’

To which I replied that we’re here for an adventure, a change of scene and because of my husband’s job. The duration of our stay is between two and four years provided we all believe ourselves. Also, the political climate back home was a bit, well, grim, so wasn’t that tough a decision to make with regard to the temporary move. I told him how much I love it here and how different our days are, that this move is giving me a break from my last paid work – a demanding management role supporting homeless families – but that I hope to use my skills here once my children are settled. I confess how much I value my independence and not having a job outside of looking after the kids is challenging often I watch the clock, but it is the life we have chosen for now. I say we hope to make it through the first six months, which I’d heard were the toughest, by remaining positive and grateful for the experience.

We arrange to meet and soon we are sitting around our dining table with James – a charming man with a big camera and a warm smile. Despite speaking with a man behind a camera, the conversation flows naturally. Probably because James is a highly skilled, personable, and professional and appears genuinely interested in everything we have to say. He asks me questions and instructs me to answer as though a question hasn’t been asked.

A point I will later demonstrate pushing a pram and buggyboard as we navigate our way to Benjakut Park, stopping for water breaks and complaints from the kids, up and down high curbs built for foods not for runners with prams, under rain swinging wigs I don’t know whether are dangerous, and often choosing to walk in the road rather than the pavement. By the time we reach the supermarket the children are heat exhausted. I have sweat dripping from my hair and feel far removed from the glamour to be had in the mall. I feel like I’m the only new kid on the block struggling with the heat.

James tells me to talk to him not down the ton, which is tricky but once I got started, there’s no holding me. The beat of a month or so of not having any friends to chat to is unleashed. Laughter helps ease any tension as my husband suggests our initial interview footage will soon be replaced by Creature Comforts’ animals. Our children ignore the camera. Patti (aged two) is not interested and Alle is non-plussed. Later when asked what he thinks of Bangkok he will only answer in sentences using the word ‘‘poor’’, it is embarrassing but he is only four!

I’ve never been in a documentary before and I feel exposed and vulnerable. I’m in my mummy costume - a sweat drenched vest, shorts and flip flops, no make-up and frizzy hair. I’ll be rambling on about me and my family unable to edit after those ‘‘cuts’, I shouldn’t have said that, that didn’t come out right (moments) it’s not a reality drama with a stylist – this is veris and all.

Initially I’m excited. The prospect of an adult company means someone to share my daily travels with and get to have a voice, be heard – this is a gift. However, appearing in the documentary raises hopes and fears. I suffer with anxiety and self-doubt by way of defence as a very stereotypical
I hope none of my tears come to light and I illustrate another aspect to expat life outside the prototypes of stuffy, unapproachable expat ladies who down themselves in gin while following the maid to point out she’s missed a bit before retiring to the lawn for croquet and demanding the roses are painted red. I think it is also ok to hope I land a role in my favourite soap opera ‘Coronation Street’ and that my blog www.lettersfrombangkok.com becomes a book and then a film – one can but dream.

James and his camera accompany me on several trips out. He was born the day we hired domestic help and interviewed us both talking that first awkward dance. I’d never had home help before. When other parents on the school run asked whether I had help I presumed they meant for my crazed mental wellbeing. Five months in and we do have domestic help and I still find it odd and avoid the kitchen at times.

James and crew joined me on supermarket trips as I tried to come to terms with the price of cheese and seek out ten fingers and other home comforts (for the kids, honest). Although shopping is much easier these days, I anticipate it will go to be much cheaper and that we’ll be eating Thai food for every meal by now.

We also visited Talat Chan Floating Market where I sampled my first durian fruit and street food, then had a meltdown and sobbed because I missed my friends and I was feeling isolated and worried. I realise now that a lot of these feelings I articulated to camera were culture shock related.

I took James with me when I visited a women’s refuge outside of town, where a brave woman agreed to be filmed talking to me about her story and the domestic abuse she had endured at the hands of her ex-partner. In my last employment I supported women facing domestic abuse and it helped me see such problems are universal and I could play a supportive role here too. It was wonderful to read an article in Expat Ladies pointing me and other expats in the direction of www.nextfeed.org.

One of our trips out with the camera I visited Wat Phra That in Lop Buri and talked with two compassionate volunteers helping sufferers of HIV/AIDS. I am glad to be able to show the viewers back home that this remarkable place exists and highlight some of the problems the sex industry in Thailand presents. While there were shocking aspects to the visit, the footage should show an amazing, caring place in need of more support and funding. Personally my journey with the temple has only just begun, www.asadtemples.org

Being on and off camera for ‘Brits in Bangkok’ helped me to reflect and soul search.

What began as an opportunity for adventure, evolved into something much more pivotal, helping me question where I fit in and rediscover my identity. James became a friend and therapist – talking to the camera was cathartic and I was very honest about my feelings. If I think about it too much I often get really upset and worry what I’ll be portrayed like.
Printing Coverage
Rajasthan Properties
The room three hours onto
the lake would be
the Indian Mandir and the
Arundhati. Devi Garh by
Lebua dinner was an
extraordinary affair
that had me overwhelmed
and eager for entertain-
ment. There was also a
bevy of rich cultural
experiences.

On the way to the
dinner, we were
waiting in line for my
boarding pass, that I got
immediately after entering
a hotel. While it would
be nice to have been able
to enjoy the view, we were
at the Hill Resort, which
had a great view of the
town.

The room was
perfect for a
lingering look
at the town.
Devi Garh by lebua & lebua Resort

Step away from the main city of Udaipur to enjoy the idyllic Devi Garh palace

By Srijan Galpaly

Rajasthan had a permanently bored expression on his face. His job was to accompany me through the narrow lanes of the Devi Garh village in Udaipur and draw me off as a 13th century Jain temple. And, considering the fact that he had to carry me the 3.2km distance, it was an uphill task. I did enjoy, groundlingly. In retrospect, my ramble back into that day was perhaps the shortest of the times I undertook during my stay in the “Venice of the East” – Udaipur.

An hour and fifteen minutes away from Delhi by car, Lebua’s Devi Garh is a 100-year-old, 14-room, residential estate in Udaipur. It is the site of a festival every year on the 27th of March, which is now a beloved tradition. A fort to its minaret is a charm and the site of the Devi Garh palace, a place that now houses the colors of the Devi Garh palace.

As I climbed the stairs, I stepped into a

A royal odyssey

After leaving the Devi Garh palace, I was puzzled. I asked Raj to show me the Devi Garh palace. He pointed to the nearby restaurant – the Devi Garh palace. I asked him to show me the Devi Garh palace. He pointed to the nearby restaurant – the Devi Garh palace.

The hotel from the outside looks like the quintessential Rajput palace. Even the outside, looks like the quintessential Rajput palace. Even the outside, looks like the quintessential Rajput palace. Even the outside, looks like the quintessential Rajput palace. Even the outside, looks like the quintessential Rajput palace. Even the outside, looks like the quintessential Rajput palace.

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STATE OF GRACE
See Rajasthan in three ways

1. OLD SCHOOL: DEVI GARH BY LEBUA, UDAIPUR
The 18th-century fort palace nestled in the Aravalli Hills is an idyllic spot. Have a royal bath in rose petals and milk, and don’t miss the Rajasthani dining experience at the Durbar Hall, which is accompanied by folk performances. Tel: 029533 269 211

2. NEW WAVE: LEBUA RESORT, JAIPUR
This contemporary design hotel has interiors inspired by the navarana (nine gems) and the Jantar Mantar, the Royal Observatory of Jaipur. Expect bold splashes of colour in your suite and a sharp new take on the modern palace. Tel: 0141 305 0271

3. NATURAL ORDER: LEBUA LODGE, AMER
This luxurious canvas-tented property is a whisper away from the 16th-century Amber Fort. Hop on an elephant and ride through ramports or jump into the pool, surrounded by mountains, to watch the sunset while sipping champagne. Tel: 0141 305 7271

BANDIT QUEEN
They make bed linen you want to sink into. (Not surprising, since some of it takes more than 10 days to create.) And when you’re feeling particularly territorial and need to stake claim to your side of the bed, turn to their monogram service. Sew in your family crest, or simply your initials. In bold, Banditique.in

TURN TABLES
Want to get on a multi-city food trail? Now is a good time to start

Where: Indigo, New Delhi
Why: You love its Mumbai counterpart and you’re a staunch pastafarian.
What: The smoked potato gnocchi with garlic and the smoked artichoke with parmesan. Finish with the chocolate coral vanilla anglaise.
Tel: 011 4023 2222

Where: Konbava, Mumbai
Why: Your craving for kaffir lime (aka konbava) won’t go away.
What: Inspired by Madagascar, the menu has a superb lemongrass and kaffir lime leaf-infused tea. Also try the chicken bouchon, the Creole take on dumplings.
Tel: 098991 32958

Where: Happipola, Bengaluru
Why: You love the Sigur Rós song.
What: An all-day bar with indulgent finger food and comic books, chalkboards to doodle on and beer games. Try their run infused pesto pasta and succulent lamb burgers.
Happipola.com
The Finest and Highest Beyond Expectation

THE EDITOR'S CHOICE ★★★★★

HiClassSociety.com Award : Bangkok's Best Creative Fine Dining 2013

MEZZALUNA

MEZZALUNA, THE DOME @ LE BUA STATE TOWER BANGKOK

December 4th, 2013

Website: http://www.hiclasssociety.com/?p=38271
Article: Mezzaluna / Thailand
Date: December 4, 2013
Bangkok, December 6: Count down to the New Year at Bangkok’s most luxurious hotel, Tower Club at lebua, where an exclusive selection of tantalizing venues will spoil you for choice this New Year’s Eve 2013. Mesdon, Orson, Brewski and Distil. Here, while enjoying a bird’s-eye view of the sky-wide celebratory fireworks, the lucky diners will get to enjoy the finest, 360-degree New Year’s Eve dining experiences.

Let this unforgettable evening begin with a few glasses of complementary Champagne from 7pm to 8pm with CEO Deepak Chote at the Ozone Bar, perched high up on the 46th floor. For guests who have booked at Messdon, Brewski, Orson, and Distil, next comes the spectacular dinner that many have been waiting for since the previous New Year’s Eve.

Messdon, priced at THB 25,599++ per person. Start the year the way you mean to continue at one of Bangkok’s top fine dining restaurants, Messdon. Elegant and romantic, and with food prepared by renowned German-born chefs, Thomas and Mathias Schluger, the restaurant will serve a special nine-course set menu of modern European and innovative cuisine. Guests will be treated to a fabulous special selection of beautiful live quartet music.

Brewski, priced at THB 27,999++ per person. Celebrate the year’s most important event under the shimmering stars at the alfresco Brewski restaurant. Enter from the stunningly modern Manhattan style bridge, and savour a fabulous eight-course set menu of delectable authentic, yet innovative Asian cuisine from Executive Chef Suree Pang, accompanied by spectacular river and city views from this amazing 81st Floor terace.

Orson, priced at THB 23,999++ per person. Make your New Year’s Eve celebration a sight to remember at the world’s highest alfresco restaurant, Orson on the 83rd Floor. Chef de Cuisine, Cesare Riva will serve up an exclusive New Year’s Eve seven-course set menu of Mediterranean delicacies while you enjoy the best of the live jazz band and marvel at the breathtakingly beautiful unobstructed views of the city and Chao Phraya River.

Distil, priced at THB 17,999++ per person. An alternative venue for this exciting night is the cool and chic Distil, with adjoining open-air terrace on the 44th floor. Bring your friends to Savoy the manila drinks along with a special set menu, marvel at the fantastic views of Bangkok’s colorful skyline and the Chao Phraya River as you enjoy the music played by our International DJ.

Or just raise your glasses and toast the New Year with the sparkling bubbles drink package at Distil, priced at only THB 5,999++ per person, inclusive of two glasses of Champagne.

For more information, please visit http://www.lebua.com or http://www.facebook.com/lebua, or follow lebua hotels on Twitter @lebuahotelsandresorts on Instagram.

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New Year’s Eve Package at Tower Club at lebua / Thailand
Date: December 6, 2013
VIP New Year's with lebua Hotels in Bangkok

From Luxury Trends | Luxury Lifestyle Blog | Latest Fashion Trends
November 22, 2013 - 2:24am

Ring in 2014 feeling like a Hollywood star in Bangkok! The Tower Club at lebua, a luxurious five-star hotel located in the heart of Bangkok, is offering a “New Year Fabulous Fantasy” package you won’t want to miss out on. It’s a one-of-a-kind experience that includes shopping for party clothes with a personal celebrity stylist. […]

Continue reading this article »
Bangkok hotel offering high-end and high-up New Year's specials

By Paul E. Kandarian, Globe Correspondent

If you find yourself in Bangkok over New Year’s (and really, it’s a much warmer choice than icy Boston), the Tower Club at lebua, one of the city’s most luxurious hotels, is offering specialty menus at its restaurants, Mezzaluna, Siroco, Breeze and Distil, all high up in the skyscraper hotel and carrying pretty sky-high prices.

Available for one night only, the menu features things like Japanese Kyushu beef, Petronian Imperial caviar, red king crab from the Okhotsk Sea and New Caledonia Pacific Ocean blue shrimp. The experience starts with free champagne at Flute Bar on the 64th floor, with spectacular views of the Chao Phraya River and city skyline. Prices are $360 per person at Mezzaluna, $593 at Breeze, $839 at Siroco and $678 at Distil.

For reservations and information, call +66-0-2624-9555, email reservations@lebua.com or visit www.lebua.com
and the winner is THAILAND! Thailand again voted most favourite country by Top Indian travel agents

Theodore Kaouzelis - 26 November 2013, 09:26

NEW DELHI - For the third time in a row, Thailand was voted the most ‘favourite country’ by the Indian Readers’ Travel Awards of the Indian edition of Conde Nast Traveller. The prestigious award, which is based on votes cast by readers of India’s leading luxurious travel magazine, was conferred at a glitzy and glamorous ceremony on the lawns of the J W Marriott Hotel in New Delhi on 26 November, 2013. About 300 of India’s leading hotels, travel agents, airlines and luxurious service providers, and other eminent tourism industry personalities were in attendance.

Mr. Sopon Rungpavan, Minister and Deputy Chief Mission of the Thai Embassy, and Mr. Prasert Neprasut, Director of the Tourism Authority of Thailand (TAT) office in New Delhi, accepted the award. Speaking on the occasion, Mr. Sopon thanked the readers, editors and staff of Conde Nast Traveller, India, as well as Indian travelers for their continued kindness of Thailand. He stressed that the political situation in Thailand will not harm the country’s tourism industry, and Indian travelers are always welcome in the kingdom, with its famous Thai hospitality and ensured safety.

"Under the leadership of Director-General of TAT, Thailand attracted over 1 million Indian travelers last year," Mr. Sopon said, noting that Indian arrivals have also made strongly this year.

Conde Nast Traveller India readers' travel awards 2013 winners

1. Favourite Country: Thailand
2. Favourite Overseas City: Dubai
3. Favourite Indian City: Mumbai
4. Favourite Indian Leisure Destination: Goa
5. Favourite Emerging Overseas Destination: Malaysia
6. Favourite Emerging Indian Destination: Leh-Ladakh
7. Favourite Overseas Business Hotel: St. Regis Singapore 
8. Favourite Business Hotel In India: The Oberoi, Gurgaon
9. Favourite Overseas Leisure Hotel: The Address Dubai Mall
10. Favourite Leisure Hotel In India: Rambagh Palace
11. Favourite New Overseas Hotel: 10 Singapore - Santosa Cove
12. Favourite New Business Hotel In India: Park Hyatt Chennai
13. Favourite New Leisure Hotel In India: JW Marriott, Chennai
14. Favourite Boutique Hotel In India: Devi Garh by lebua
15. Favourite Hotel Loyalty Programme: Taj Rewards Club, Taj Hotels Resorts and Palaces
16. Favourite Airport: Singapore Changi Airport
17. Favourite Airline Used For Travel Outside India: Emirates
18. Favourite Airline Used For Travel Within India: IndiGo
19. Favourite Cruise Line: Royal Caribbean International
20. Favourite Specialist Tour Operator: Thomas Cook
21. Favourite Online Travel Agent (OTA): Makemytrip.com
22. Favourite Travel App: Tripadvisor
23. Favourite Overseas Hotel Spa: JW Marriott Hotel in India: The Spa by ESPA, The Leela Palace New Delhi
24. Favourite Destination Spa: Serenity Spa, Park Hyatt Goa Resort and Spa

Excellence Awards

Excellence Award for Promoting Cultural Tourism - Founder of the Kochi-Muziris Biennale, Mr Bose Krishnanarayanan and Mr. Riyaz Komu
Excellence Award for Wildlife Conservation - Mr. Valmik Tharar
Incredible India, Etihad and Emirates wins World Travel Award

December 6, 2013

World Travel Awards reveals global winners in Dubai

Incredible India topped the award in the category of World Leading Hotels & Resorts.

The 2013 World Travel Awards Grand Final was hosted at a glittering ceremony at La Cigale Hotel in Dubai, Qatar on 20th November 2013. This award ceremony was joined by many of the most influential leaders in the travel and tourism industry from destinations across the world. The awards are a testimony to the quality of the services these hotels and resorts provide.

Others Stories of this section
- International tourism demand expected to rise to 3.2 billion in 2013
- Aviation Gets a Lead in 2013
- CLEANING AND HYGIENE NEEDS FOR TOURISM
- Tata Hotels On Expansion Spree
- National Tourism Award 2013, Semin and RGCI to Tourist Sites
- QATAR AIRWAYS ADDS FIVE NEW INTERNATIONAL ROUTES
- AN ANCIENT ESCAPE IN KASHMIR
- Enjoy the cuisine of Malaysia
- A Carnival for a Better Tomorrow
- Vietnam: A Hidden Emerald of World
- Orbit Hotels in an innovative move
- New Hotel Tourism Awards Announced
- Jet Airways To Launch New Flights
- UNWTO Launches Global Partnership for the Hotel Industry
- Lebua opens grand hotel in Chennai
- Park Plaza Okhla Dalings' opens in Eastern India
- Courtyard and Marriott organise Passport Trip
- Indian Tourism to Look at further expansion
- IBTMC 2013 Online Diary: A Success
- JCBA Tourism sees on Rooftop Corporate Travel
- Shangri-la Hotel & Resorts hosted ICC Conference 2013 to boost Sri Lanka's tourism industry
- Hyatt Klassik Dubai Experience today at Dubai Mall
- Industry Supplies Leverage On IBTMC and CTW Asia-Pacific For Global Industry and Search
- THE GATEWAY World Krones in Chennai
- Capt. C.P. Krishnan NAAC Confirmed HON. RECEPTION BY FORBES INDIA

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