

# PRESTIGE

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**WATCH OUT!**  
LOUBOUTIN &  
JAEGER-LECOULTRE

**CULINARY  
PLEASURES**  
DOWN SOUTH

## KRIS, NOP & KORN NARONGDEJ

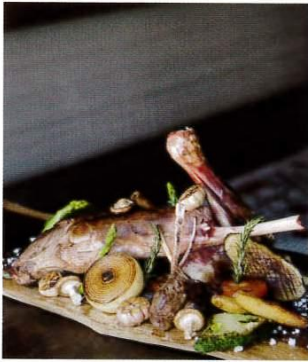
GROOMED FOR SUCCESS

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### SWEET DEAL

As if the **x2 SAMUI**'s beautiful designer villas weren't enough reason to pack your bags and never return to Bangkok, the luxury hotel is now offering unlimited spa treatments for all guests, and an introductory package that includes a daily Champagne breakfast, private pool villa and spa planner. The deal only lasts until the end of the month – you know what to do.



### A LAMB'S TAIL

Australian lamb specialist Peter Atsaros will join **SCARLETT WINE BAR & RESTAURANT** from March 16-18, and has crafted an exciting menu to provide diners with insight, information and a new appreciation of this extremely lean meat. What are we eyeing on the upcoming menu? Grilled lamb chops with crispy polenta and rosemary jus and the roasted lamb saddle stuffed with ricotta and spinach.

### BREAK A LEG

Embedded inside the spectacular and sunny Lofoten archipelago in Norway, the upcoming **LOFOTEN OPERA HOTEL** is shaping up to become one of the world's awe-inspiring resorts. With a design pulled straight from the pages of a sci-fi thriller, the Lofoten Opera Hotel's architecture fuses the property with the surrounding landscape instead of cutting it away. On top of world-class luxury suites, the hotel will feature an amphitheatre, sports facility, and top-of-the-line spa.



### ROLL OUT THE WELCOME MAT

Well-respected Indian fine dining chain **PUNJAB GRILL** has finally landed in Bangkok. The menu is a combination of familiar staples and unique dishes crafted by local head chef Bharath Bhat. The *Tandoori Jheenga* (tiger prawns scented with carom seed and cooked in the tandoori oven) are a must have – we couldn't stop downing them at the launch party.

### ALL DOLLED UP

To celebrate the ancient Hinamatsuri Girl's Festival – a special day in Japan when ornamental dolls are used to decorate lavish red carpets – Chef Shigeru Hagiwara of **YAMAZOTO** at The Okura Prestige Bangkok developed special lunch and dinner menus this month filled with traditional Japanese delicacies. Particularly mouth-watering items include the deep-fried Sakura shrimp and grilled Spanish mackerel with king crab, asparagus and lotus root.

