

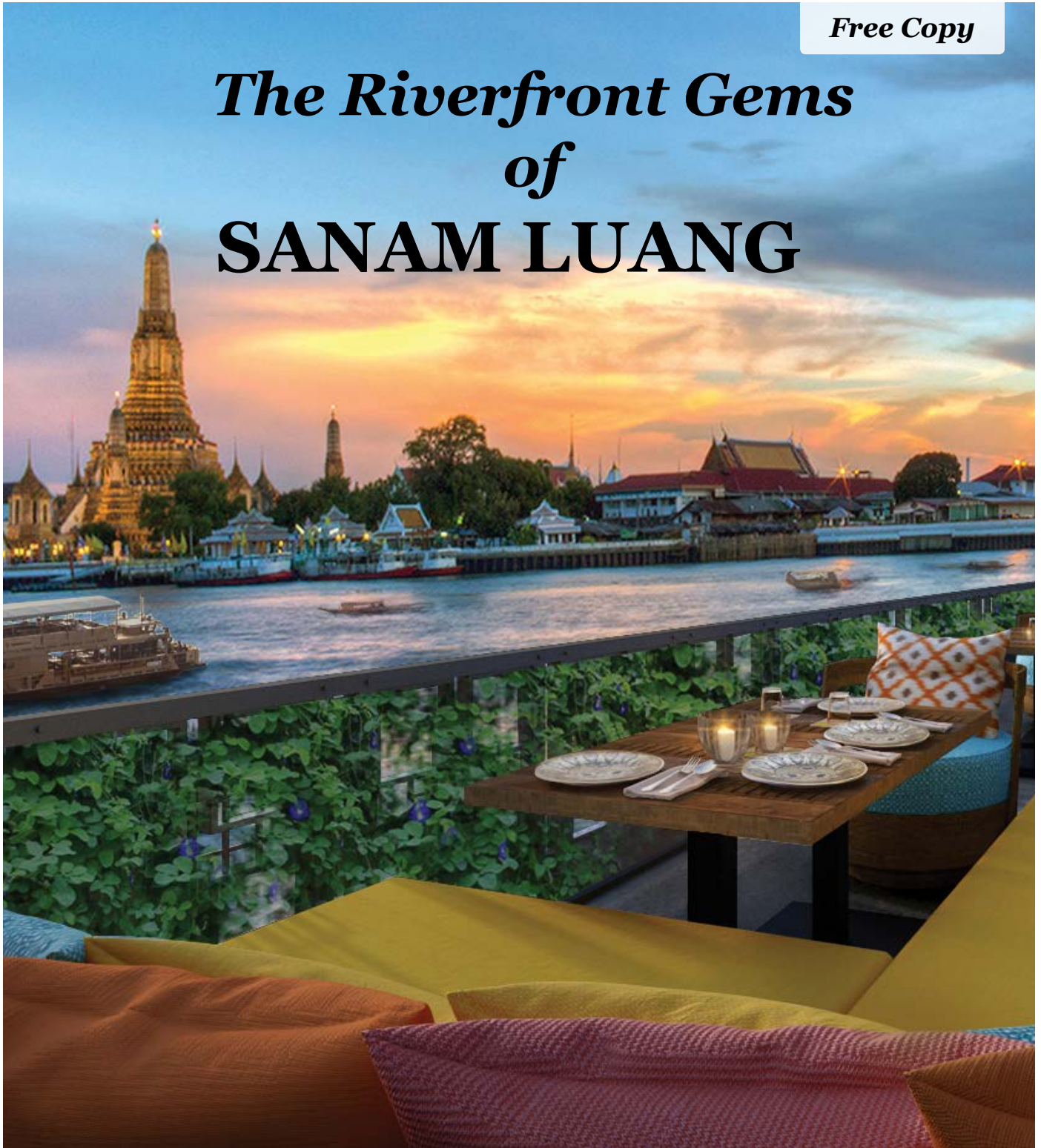
# URBAN AFFAIRS

B A N G K O K

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## *The Riverfront Gems of* **SANAM LUANG**



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Things to be aware of  
before you press accept.

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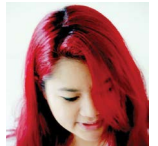
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English born **Christopher Scott Dixon**, based in Bangkok, is an experienced writer and ex-BBC radio reporter/presenter. He has contributed many features to a variety of publications in Thailand and in the UK. He has also written 17 books across different genres and is a qualified teacher.



## Editor's Letter

Last month we witnessed the Royal Cremation ceremony as the nation bid His Majesty the late King Bhumibol Adulyadej a final farewell. Millions of mourners – caught in long queues for hours on end amid the blazing heat and a sporadic downpour – paid their last respects to the late King by placing sandalwood flowers at the replicas of the royal crematorium and other officially designated sites throughout the Kingdom. The mourners were calm and kind to each other. Most looked solemn, many wept, but all were united in grief.

Despite the end of the official mourning period, many are still struggling to cope with the sadness. It is hard to explain the grief some are still experiencing of this loss. Yet, a guiding light can be found in the late king's speeches. King Bhumibol once recalled

in front of an audience what his mother, Princess Srinagarindra, had told him before she passed away: “When I die, do not cry...I don't want you to cry because death is a natural thing. Everyone has to die.”

True to fundamental Buddhist beliefs, His Majesty's remark lies at the heart of the Buddhist teaching of the *ti-lakkhana* or the three marks of existence: *annica* (impermanence), *dukkha* (suffering) and *anatta* (the absence of an abiding self). The phenomenal existence of the human body is bound to change according to the universal states of birth, aging, sickness, and death. Everything that comes into being changes and dissolves, and the cycle begins again. And so, with this in mind, we can try to cope with this grief the Buddhist way by pausing to embrace life which inevitably includes

suffering and death, acknowledge this truth, and then move on, as this, too, shall pass.

Moving on, for this month's edition we welcome two new contributors: Nikki Assavathorn, an expert in relationships and founder of Thailand's top match-making platform MeetNLunch, and Christopher Scott Dixon, an experienced writer, teacher, and one of Bangkok's most expert city-dwellers. Both will bring new angles of life in Bangkok to our readership. We'll also take you back to post-ceremony Sanam Luang for a change of pace, and don't miss our stories about the upcoming festivals of Loy Krathong and Thanksgiving. The issue wraps up with our beauty guru's picks of the best holiday gift sets to get our hands on for our love ones before the festive season begins.

– VT

# Exploring Sanam Luang

BY DAVE STAMBOULIS

Chances are thousands of people have visited Sanam Luang these past months, the large public square and park at the north end of the Grand Palace. October saw the final rites for His Majesty the late King Bhumibol Adulyadej, who was cremated here in an ornate royal funeral pyre. A month-long exhibition will then be held throughout November in remembrance of the late and much-loved King at the Royal Crematorium at Sanam Luang in Bangkok.

Sanam Luang, or “royal main ground,” was the name given to the area by King Mongkut (Rama IV) in 1855. Prior to that it was known as Thung Phra Meru, or the “royal cremation ground.” Sanam Luang is also the site of the annual Royal Ploughing Ceremony and Ceremony of Calling the Rain, where the king officially welcomes the rice planting season. With its proximity to the palace, this large park was originally used for rice planting by royalty.

A short walk from Sanam Luang will bring you to some excellent eating and drinking options after your excursion to witness the exhibition. Here are some of the best options to explore.

You get the best of all worlds at Thai eatery **Supanniga Eating Room by Khunyai x Roots Coffee**, which already has several branches in Thonglor and Sathorn, brings its traditional recipe-laden menu to the Chao Phraya River, teaming up with gourmet coffee roasters Roots to create a relaxing riverside eatery and cafe that has the best view of Wat Arun, the iconic Temple of Dawn, which sits just across the water. Supanniga owner Thanaruek Laoraowirodige, who also runs the Michelin-starred Somtum Der in New York City, has lots of recipes here from his grandmother (hence the tag ‘by Khunyai’ which means ‘by grandmother’ in Thai), who hailed from Trat Province on Thailand’s eastern seaboard.

Come here to relax in the afternoon, sipping a smooth arabica mixed with oolong tea and pieces of dried jackfruit, and then move to cocktails (courtesy of the team at Vesper) and the sublime Supanniga food. Make sure to sample the signature *moo chamuang* tender pork stewed with *chamuang* leaves as well as the simple fried cabbage dish, made with a super-premium grade fish sauce from Trat that revolutionizes the dish into one of the best plates you’ll find in the city!



PHOTOGRAPH: DAVE STAMBOULIS





Just a stone's throw from Supanniga, **Sala Rattanakosin Bangkok's Eatery and Rooftop Bar** also offer excellent Wat Arun photo ops. In the downstairs eatery, if you book early enough, you can get an intimate table for two in which both chairs face out the window, right across to the temple; especially romantic as the evening lights come on.

The elegant menu here has some creative fusion dishes such as tikka spiced salmon file, tiger prawns with chorizo, and ahi tuna tartare, and there is plenty of healthy fare as well, with options like roasted quinoa served with feta cheese and black olives. Upstairs on the roof is where you'll find the bar, which not only gazes out on the Temple of Dawn, but also looks behind directly to Wat Pho, giving you the best view all around the neighborhood.

1 View of Wat Arun from Supanniga Eating Room by Khunyai x Roots Coffee

2 Sala Rattanakosin's Eatery section

3 A room with a view at Sala Rattanakosin Bangkok

2



PHOTOGRAPHS: DAVE STAMBOULIS

3





4

If you want something a bit simpler during the day, just near Sanam Luang on Na Phra Lan Road is **Ming Lee**, a simple shophouse Thai-Chinese eatery that has been here for decades.

Filled with 1920s decor, with high ceilings, slow fans, and swinging wood doors to enter, Ming Lee feels like a complete retro time warp. You can lunch on local specialties like ox tongue stew, crab omelets, and pork knuckle soup, all the while taking in the old school decor. It usually closes by six and is so nondescript most of the tourists passing by to visit the Grand Palace across the street don't even know it's there.

Should you decide to have a stay overnight in the area, Sala Rattanakosin has rooms from which you can sit in your bathtub and gaze out at the river and Wat Arun, truly one of the more unique stays in town. And speaking of unique, as well as about royalty, as we have been with Sanam Luang, why not splurge on a night at the **Chakrabongse Villas**.

The Chakrabongse Villas was built in 1908 by His Royal Highness Prince Chakrabongse, and the home was used by the prince to attend ceremonies at the Grand Palace. In 1932, HRH Prince Chula Chakrabongse made it his permanent residence,

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and his daughter then refurbished it, making it a gorgeous intimate lodging. The traditional Thai teak villas built on stilts that came from Ayutthaya, and were transported down the Chao Phraya river back when the residence was built.

There are only a total of seven rooms here, furnished with Chinese antiques and other stately art, and the entire property is completely hidden from public view, tucked behind a large gate with plenty of trees and foliage covering the entry. Guests have beautiful river views and can dine in a private pavilion restaurant which features a rotating daily set menu serving royal Thai cuisine.

**Supanniga Eating Room by Khunyai x  
Roots Coffee**

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**Sala Rattanakosin Bangkok**

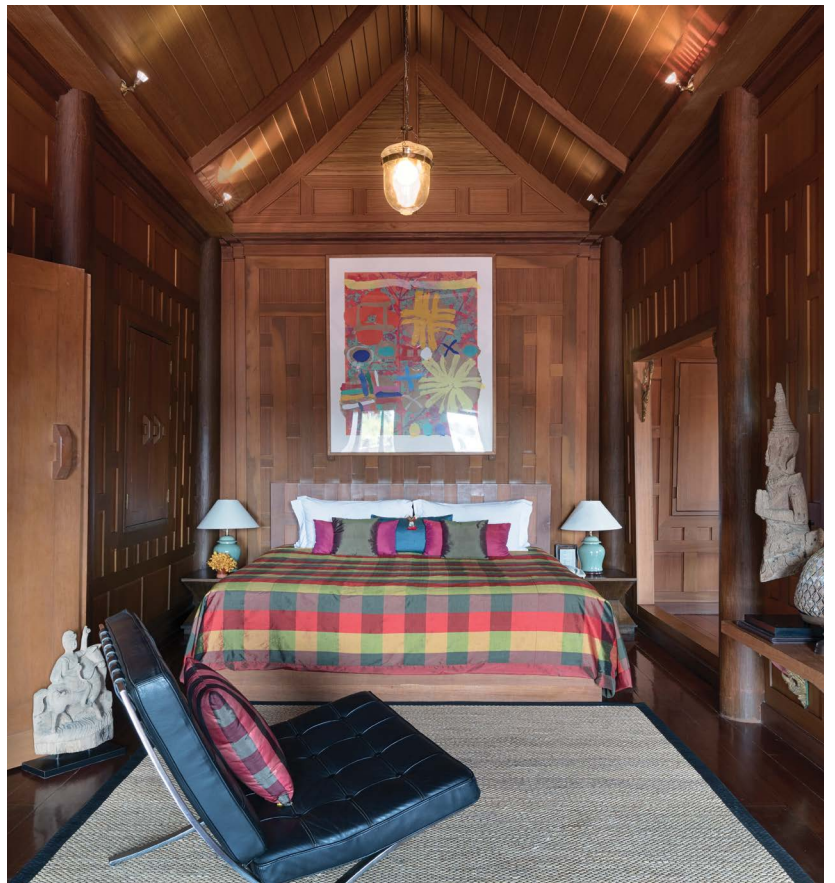
39 Maharaj Rd., Tel. 02 622 1388

**Ming Lee**

30 Na Phra Lan Rd.

**Chakrabongse Villas**

396 /1 Tatien, Maharaj Rd., Tel. 02 222 1290



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4 - 5 Ming Lee

6 - 7 The Chakrabongse Villas



# When One Plus One Equals Zero

## The double-edged sword of online dating

BY NIKKI ASSAVATHORN

In our parents' generation, the only way to meet new people was to approach them face-to-face and strike up a conversation. Growing up, we saw online communications and chat rooms like ICQ and instant messengers starting to emerge, suddenly making the world smaller. Making friends with people from all over the country is suddenly within reach; however, we still tread around it with much caution. The only thing we would have probably dared to give another person over the Internet was our email address.

Today, with the rapid advance of technology, it's easier than ever to "meet" new people. In the context of dating, many singles can turn to a lot of online dating sites and dating apps to introduce themselves to other singles from elsewhere – without having to actually "talk" to them. Now it's all about "swiping". We can e-meet or swipe tens if not hundreds of profiles a night.

Is engaging someone in an actual conversation becoming a thing of the past? Yes – you've heard a lot of stories about couples meeting through online dating or dating apps and that's wonderful. Yet, on the flip side, you've also heard of the horror trends of dating such as catfishing, ghosting, breadcrumbing – and, the latest I've recently heard, submarining.

"Catfishing" is using a fictional persona to lure someone into a relationship; "ghosting" is to suddenly disappear without warning or explanation; "breadcrumbing" is to string someone along who is interested in you until you find someone better; and "submarining" is to resurface into someone's life after you've ghosted them.

Trust me, I hadn't realized what any of these meant until my associates filled me in. So despite being an avid enthusiast of all things tech, I'd still be the first to admit that technology also has made dating more complicated.

The implication is that there has been a major change in our society, or rather an obvious shift in the behavior of the millennials. We judge people based on superficial reasons, we take others for granted and, at times, treat them more like objects simply because we can. After all, it's just another profile, and there are a lot more others waiting in the queue.

Yes, having many options sounds great. But it doesn't make it easier for singles to find love. When we have too many choices, we do not know who to choose from, or who to focus on. And how scary it is to think that it's that easy to miss out on your special someone – since we are bombarded with an abundance of potentials on a daily basis.

What happens when people swipe right on someone ("swipe right" means to consider meeting the person while "swipe left" is the opposite) they have just chatted for a day before deciding to meet up. I have met singles who lined up dates with people they'd met online on the same day. Meet Match #1 for lunch, Match #2 for coffee and Match #3 for drinks! And this scenario is surprisingly common and not at all unique. One of my favorite shows, *Master of None* featured this in one of their episodes: the repeated cycle of online dating which results in diminishing pleasure. Dates are turning into a commodity – and that's the era we are living in right now.

Another change would be the mode of communication. In the past, the main mode of communication for dating was the phone. Now, singles hardly call each other. They would usually only text each other before and after a date. And these WhatsApp chats are actually like "mini dates". In between the online interaction and an offline date, people might end up being ghosted and not even realize why.

Because we don't even have to "talk" to each other in the real sense of the word, it's so easy for singles to pretend to be someone they are not. Imagine how dangerous this can be. We've heard of those criminal cases involving internet romance cons targeting lonely hearts because of how little to none verification is needed to create a dating profile or even a false identity, and how vulnerable singles actually can be. You think you are talking to someone that looks like this, who holds this type of job, and has this type of qualifications – and that person could be someone entirely different. We won't be able to know, of course, until you meet the person face-to-face.

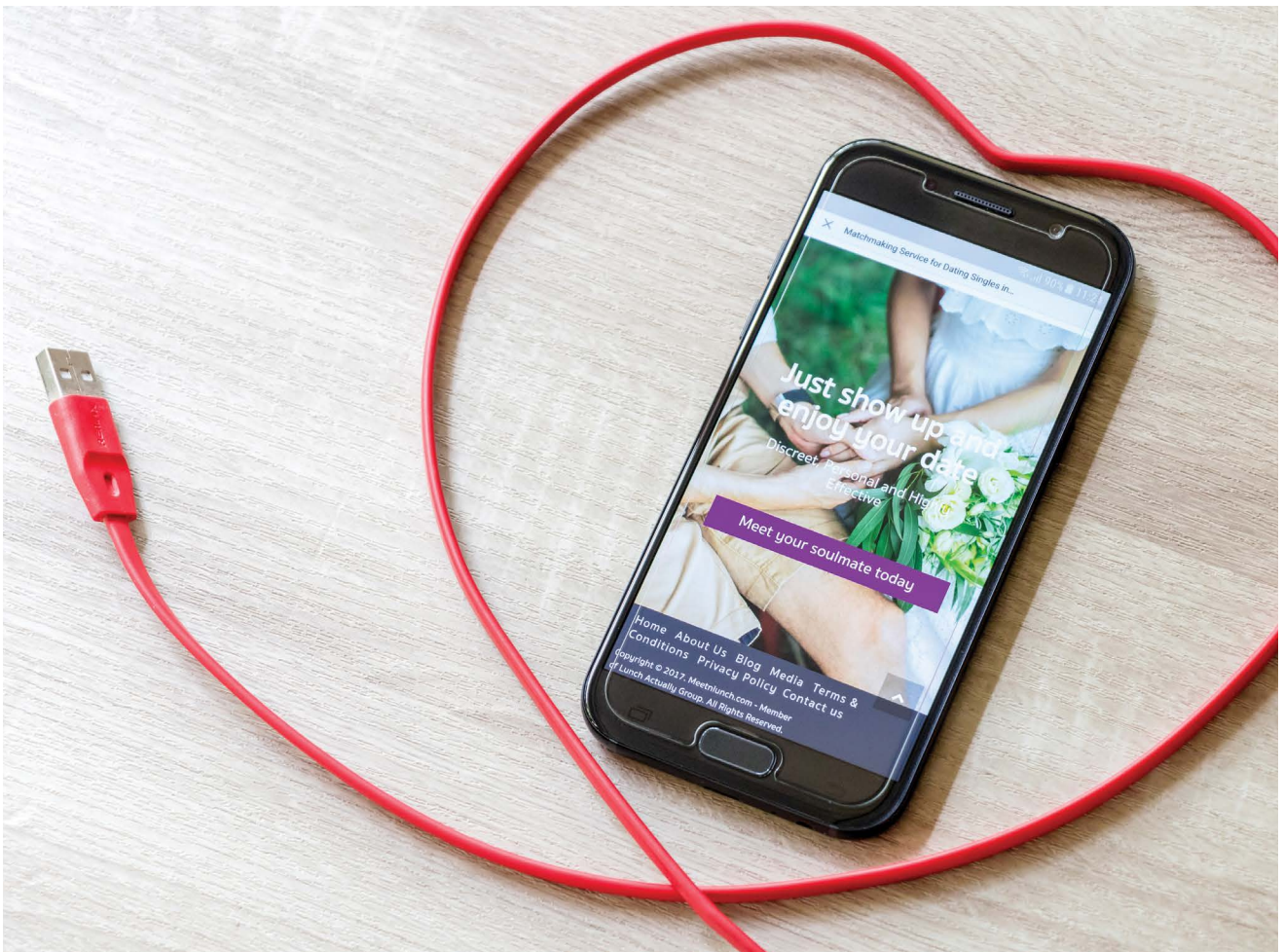
According to a dating survey of 500 singles in Thailand that we recently conducted, almost 40% of them have been matched with fake profiles. The number is even higher in other parts of Asia (as high as 47% in Hong Kong, 60% in Malaysia and 71% in Singapore!).

I may have painted a very gloomy picture for the singles who are using online dating sites or dating apps, but whether they are the right platform for you to look for a "happily-ever-after" love story really depends on how you use them to your advantage. What I hope you can take away from this is to exert caution when you're navigating your way through the maze of online dating landscape.

Nothing beats face-to-face interaction. I believe that whatever platform you may use, the objective should be to help you get offline as soon as possible to have an actual date. For some of you, here's a crazy thought, the next time you see someone you'd like to get to know better, just walk up to them and say – \*drum rolls\* – "Hello!"



PHOTOGRAPH: TEERARAT YAEMNGAMLUEA





# Sharing Spaces

BY CHRISTOPHER SCOTT DIXON

**H**ome alone, sweating over a hot computer with a poor internet connection is hardly conducive to efficient productivity. Well, fortunately, there is help, as the nature of the work landscape is rapidly changing with an increasing trend for freelancers and small business owners to unite in one venue and share not only space, but advice and resources.

The variety of such locations is growing too from designated areas in shopping malls and some progressive hotels, to a mix of dedicated centers for those who seek collective inspiration, networking opportunities, and yes, a reliable internet service.

Here are just some of the leading providers in what is already a competitive sector:

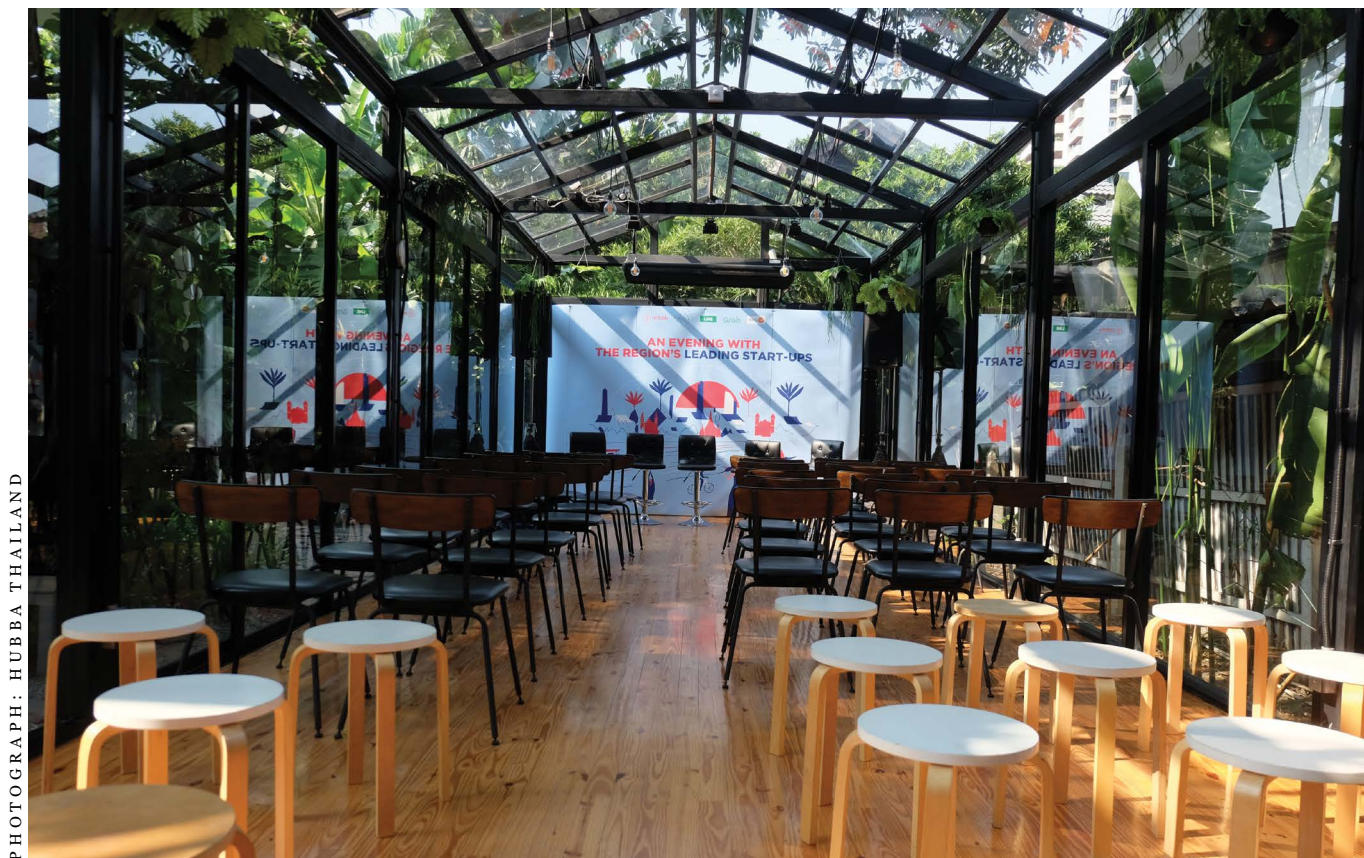
**Hubba Thailand** ([www.hubbathailand.com](http://www.hubbathailand.com)) boasts three locations on Ekamai Soi 4, the fourth floor of Siam Discovery and the third floor of Habito Mall in On Nut. They are all close to the respective BTS stations and give

convenient access. A broad mix of amenities includes hot desks, free beverages and snacks, lockers and shower room.

Over in Silom Soi 1 and close to the BTS and MRT stations is **The Work Loft** ([www.theworkloft.com](http://www.theworkloft.com)). There are a number of features including 24/7 access, meeting rooms and different types of passes tailored to individual needs.

Located in the heart of Bangkok's central business district in Asoke with easy access to the BTS and MRT links is **KliqueDesk** ([www.kliquedesk.com](http://www.kliquedesk.com)). The sunshine yellow décor is both appealing and energizing. One of the key aims here is value for money from fully furnished service offices (cool desk) to virtual offices. There is free parking for clients and visitors, option for IT support flexible lease terms and use of a free phone booth.

Last, but not least is **The Hive** ([www.thehive.co.th](http://www.thehive.co.th)) situated on Sukhumvit Soi 49 covers six floors including a rooftop lounge and offers a range of facilities for members such as a spa, library, open plan and private offices.



PHOTOGRAPH: HUBBA THAILAND





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PHOTOGRAPHS: HUBBA THAILAND

1 - 3 Hubba Thailand, Ekamai

3





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PHOTOGRAPHS: THE WORK LOFT

5





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PHOTOGRAPHS: KLIQUEDESK

4 - 5 The Work  
Loft  
6 - 7 KliqueDesk

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# Let It Go, Let It Flow

BY NAAM SOMBATANANTAKORN

Song: “Loy Krathong” (1955)  
Composer: Euaht Suntronsanan  
Lyrics: Kaew Atchariyakul

วันเพ็ญเดือนสิบสอง  
*wan-pen duean sip-sawng*

\* The full moon (of)  
the twelfth month

น้ำขึ้นองเต็มตลิ่ง  
*nam gaw nawng dtem dtaling*  
\* as water fills to the banks.

เราทั้งหลายชายหญิง  
*rao tung-lai chai-ying*  
\* We, all men and women,

สนุกกันจริงวันลอยกระทง  
*sanook gun jing wun loy krathong*  
\* really have a good time (on)  
loy krathong day

ลอย ลอย กระทง  
*loy loy krathong*  
\* Float, float the krathongs

ลอย ลอย กระทง  
*loy loy krathong*  
\* Float, float the krathongs

ลอยกระทงกันแล้ว  
*loy krathong kan laew*  
\* After we’ve floated our krathongs,

ขอเชิญน้องแก้ว  
*khaw choen nawngkaew*  
\* (I) invite (you) my darling

ออกมารำวง  
*awk maa ramwong*  
\* to come out and dance.

รำวงวันลอยกระทง  
*ramwong wan loy krathong*  
\* Dance (on) loy krathong day

รำวงวันลอยกระทง  
*ramwong wan loy krathong*  
\* Dance (on) loy krathong day

บุญจะส่งผลให้เราสุขใจ  
*bun ja song hai rao sukjai*  
\* (Making) merit will give us happiness

บุญจะส่งผลให้เราสุขใจ  
*bun ja song hai rao sukjai*  
\* (Making) merit will give us happiness



Written by the great Thai composer Euaht Suntronsanan, “Loy Krathong” is one of the most remarkable songs sung during the Loy Krathong Festival or what I call the “Let It Go” festival. It is a well-known event, but when it comes to the origin of this festival, no one knows exactly how it came into being.

The Thais show their gratitude toward Ganga Devi (as known as Phra Mae Khongkha), or the goddess of the river, on the full moon evening of the 12th month in the traditional Thai lunar calendar (normally around the first or second week of November) by offering krathongs to her (*loy* means “to float” and *krathong* is a small leaf container). Before the krathong is released into the river, we will pray to Phra Mae Khongkha, thanking her for being a rich source of sustenance and for the water we use in our daily lives. The festival also affords Thais the chance to apologize to the goddess for their affronts such as polluting it. We also pray for her to take our hatred, sorrow, illness, and bad energy away with the current. Sometimes people will put a lock of hair, nail clippings, or some small change in their krathongs as an act of merit-making and to ask for forgiveness.

Conflicting theories and recent revelations have shaped the Thais’ understanding of the origin of the festival. Some believe the festival has its origin in the Sukhothai Era in the 13th century when a court lady named Noppamat floated the first decorated raft and over time the custom evolved into a nationwide festival. Some say it began much later and around the early Rattanakosin (Bangkok) Era. Historians believe the story of Noppamat might have been fabricated in the 19th century. Anyhow, written historical records point to only the practice of *pao tien len faii* or the festival of candles and fireworks in our Kingdom. Originally this event signaled to farmers of the olden days to prepare for the approaching harvesting season.

The way people celebrate the festival is also changing. Normally a krathong is made using a thin slice of a banana tree trunk and decorated with banana leaves, flower petals, candles, and incense sticks. But people in other parts of Thailand approach the festival a bit differently. For example, in the north of the Kingdom, people celebrate the occasion by releasing thousands of lanterns into the heavens instead of the waterborne floats. They call the event Yi Peng instead of Loy Krathong (*yi* means “two” and *peng* means “full moon day”, referring to the full moon day of the second month according to the Lanna lunar calendar). While the folks in the northeastern province of Sakon Nakhon welcome the festival by using banana trunks to replicate towers.

During this nationwide festival, there’s plenty of opportunity to ensure everyone’s enjoyment at several venues throughout the country. These places tend to have a funfair, a Nang Noppamat beauty contest, and lots of music and food. In Bangkok, there’s a lot of interesting places where you can participate in this event, especially at the temples along the Chao Phraya river. One of the most famous funfairs in Bangkok is held annually at Wat Saket (also known as Phu Khao Thong or Golden Mount) where food cart vendors offer various kinds of food and they are all superb. This is a good chance to let go of all the sorrows and worries with the water flow and start life anew.



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# Loving It To Death

BY DAVE STAMBOULIS

With more disposable income, more middle class, and the prevalence of information on the internet, travel has seen a boom in recent years like never before. Yet are we in danger of “loving to death” precisely all those places which we’ve long cherished and made famous for enriching our imaginations and bringing our travel dreams to life?

I remember going to China’s stunning Juizhaigou National Park in the mid-1990s. It had just been awarded UNESCO Heritage status then, few travelers had heard about it, and given its remote location in the middle of Szechuan Province, not to mention the horrific roads that had to be traversed to get there (there were no superhighways or bullet trains in China in those days), meant that only the intrepid got to witness its colorful lakes, pine forests, and otherworldly beauty. My partner and I had the place to ourselves, camping where we pleased. There were no rules or regulations, similar to countless other tourist darlings around the planet.

In Machu Picchu in the 90s, you didn’t have to join an organized trip or pay big dollars to secure a place in a queue, not to mention sharing a small campsite with some 500 other folks each night. You just stocked your pack with food, rolled up your tent, and hit the trail. Even in the US, 20 years ago you drove into national parks like Bryce Canyon or Arches, paid your entry fees, and got a tent spot on arrival. These days, if you don’t book online a month in advance, it’s pretty much guaranteed the rangers won’t be letting you in, as the campground has been full for weeks.

How do we manage all the people all wanting to see these magnificent places? In the case of some places, the extreme is just to ban people. The Koh Khai islands off of Phuket did just that in 2016, after 60 speedboats and 4,000 tourists per day visiting from Phuket caused incredible damage to coral reefs and the pristine marine environment. The same was done to Koh Tachai, a gorgeous island in the Andaman that received 1,000 plus visitors per day, when it really only could handle under 100.

Given overpopulation and demand, sorry to say, bans are probably a necessary way to go, although it seems that business and commerce override most of these attempts. Any visit to Trip Advisor will show you that thousands upon thousands are landing on Koh Khai these days, with the place overrun by cafes, bars, and about as far from a paradisiacal tropical escape as possible. You most certainly won’t be citing Robinson Crusoe here.

Some places place semi-quotas or permit systems on tourism to try and preserve sites and culture. Bhutan is the most noted country that does this, not allowing any visitors into the kingdom unless they have pre-booked their visit and paid USD 250 per day for their stay. Unfortunately, visits are not limited to any kind of numbers, but just limited to those with money, which is a kind of elitism that I cannot support. The Bhutanese claim they don’t want their country to become another Nepal (essentially full of hippies and backpackers such as those that came in the 1970s), but having lived in Nepal I can say that this is a crass generalization, and that there are plenty

of spots in Nepal, as well as in India’s Sikkim (which basically has the same scenery, culture, religion, and traditions that you find in Bhutan), where one doesn’t have to fork out an extortionate amount of money to have a genuine travel experience.

On Santorini, darling of the Greek islands, they’ve capped cruise ship visitors at 8,000 per day to minimize impact, and the seafront villages comprising Cinque Terre along Italy’s coast have started limiting tourist numbers, selling a finite number of entry tickets for this year’s tourist season. Quotas are one way to try and lessen the environmental footprint, but they also take out the spontaneity of travel, meaning you’ve got to plan months in advance, and even then have no guarantees of getting in.

This doesn’t have to be all bad. Several years ago, I saw photos of The Wave, a wildly colorful sandstone maze canyon in northern Arizona. Photographers and hikers have put this dazzling outdoor gem at the top of their bucket lists and rightly so. While 20 years ago you could just walk in (if you knew how to find it), the massive numbers of visitors generated by the internet generation have forced the Grand Staircase National Monument (who administers to The Wave) to create a lottery permit system, with just 10 permits in advance and 10 permits in person given for each day.

The photos I saw were so inspirational I planned out an entire trip to the US just to go to The Wave. I got neither the online permit, nor did my travel partner or I win the lottery on the two days we showed up in person. I could have considered it a major disappointment, but had to look at the plus side. The Wave had been responsible for my entire visit, and because of this, I ended up going to the Grand Canyon, Zion, Bryce, and a range of other stunning national parks that I probably would not have visited otherwise.

On a recent visit to Angkor Wat, I became so disgusted with all the tour groups, noise, and crowds that I decided to forego my usual sunrise photo spots and head further afield. I went out to Beng Melea, the jungle temple about an hour or two from Siem Reap that sees a fraction of the number of the Angkor visitors. As opposed to the temple areas at Angkor, Beng Melea still allows visitors to clamber inside the ruins, navigating crumbling building blocks and dense foliage in the jungle. I felt like an Indiana Jones explorer, and had all of my escape fantasies fulfilled.

Undoubtedly, more tourists will come to Beng Melea, rules will follow, and eventually it too will become a tourist trap. There are no easy ways out of the conundrums of mass tourism. We all want to go, we all want to see, and this unfortunately leads to more bans, more permits, and more of everything that is the opposite of an adventure. Perhaps we need to look a little further off the map when planning our travels. Not following the guidebooks, the “top 10” lists, or the crowds. We like to plan and be prepared, and surprise no longer seems to be a major human forte. However as renowned American climber, adventurer, and successful outdoor clothing manufacturer Yves Chouinard says, “Adventure starts when everything else goes wrong.”



PHOTOGRAPH: DAVE STAMBOULIS



Antelope Canyon, Arizona, USA

# Deep-Fried Turkey and Grilled Chicken

BY J. PAKCHUEN

For Americans, Thanksgiving is just around the corner and usually celebrated on the fourth Thursday in November. People celebrate Thanksgiving to remember the time when Europeans first came to North America. In 1620, the ship the *Mayflower* arrived, bringing about 150 people who today are called Pilgrims. As they arrived at the beginning of a very hard winter, they could not find enough to eat, and many died. But in the following summer, Native Americans showed them what foods were safe to eat, so that they could save food for the next winter.

The most important part of the celebration is a traditional dinner with foods that come from North America. One thing they cannot dine without is a well-cooked turkey. It is very common for people to roast a whole turkey in an oven, but many families have their own special recipe. The turkey is traditionally filled with stuffing of vegetables, fruits, bread cubes, nuts, salt, pepper, and herbs. The dish is supposed to be shared and savored alongside a variety of side dishes such as homemade gravy, green bean casserole with cream of mushroom and cheddar cheese, sweet potatoes casserole topped with golden-brown marshmallow, fluffy mashed potatoes, and sweet and sour cranberry sauce.

I was lucky to share this special meal with my husband's family during my first trip to the US some years back. That was my first time eating a turkey. When in the kitchen to help them out, I saw something lying in front of me: a crispy-looking golden-brown whole bird that had been deep-fried. It stood out among other dishes including baked sweet corns, bread and butter, cranberry sauce, and ham. The turkey looked so simple, but I knew its gigantic size would surely make the centerpiece of the table.

I've learned that the cooking part is quite easy. You start by rubbing garlic powder, pepper and salt over its skin, and then cook whole in hot oil in a stainless-steel fryer or

large pot. Most big families would buy a turkey that can weigh up to five kilograms which takes quite a while to cook.

That turkey I had for the first time was delicious. It tasted different from chicken with its meat being a bit dryer and it had its own distinctive aroma. On another occasion, I wanted to be a little bit more creative, so apart from the turkey, I also made Thai-style grilled chicken to be served during Thanksgiving. When it comes to poultry, I believe nothing beats grilled chicken wings or thighs served with very spicy and savory somtam and sticky rice.



The chicken dish – based on my mom's original recipe – turned out to impress my American guests who were very open to trying different exotic dishes. Keep in mind the chicken must be marinated overnight with a special homemade sauce made from a mixture of simple Thai ingredients as follows:

## Grilled Chicken ingredients

A pinch of salt  
Lots and lots of crushed garlic,  
3/4 tablespoon black pepper  
1 teaspoon coriander powder  
5 tablespoons soy sauce  
4 tablespoons oyster sauce  
1 tablespoon ketchup  
A little bit of sugar

Chopped parsley or coriander  
Crushed ginger  
Roasted sesame seeds  
A bit of canola or peanut oil

Put the marinated chicken in the fridge overnight for the grilling on the next day. When the aroma from the grill permeates the air, it's time to prepare the Isan (northeastern)-style spicy *nam jim jaew* dip. The ingredients are as below:

## Nam Jim Jaew ingredients

3 tablespoons tamarind juice  
A bit of lime juice  
1 teaspoon sugar  
2 tablespoons soy sauce  
Ground red pepper  
Roasted sticky rice powder or khao kua  
Sliced scallions  
Sliced red onions

Mix these ingredients together and the end result is ready to be served alongside the special juicy, delicious chicken masterpiece. After over an hour of cooking to char the chicken to perfection, everything else should be laid out on the table. The Thai-style seasoned chicken goes well with the spicy dip. I still remember receiving positive feedback from all the guests. The funny thing was that that night this popular dish was not even catered along with sticky rice or papaya salad, but with the mashed potato instead.

In the end, what matters most is not the food itself, but the time spent with your family and love ones. For me, it is also about learning different cultures, and when it comes to food, I'm always open to something new. Nevertheless, I'm sure that once I next return to the Land of Smiles, I would go straight to my favorite Isan restaurant and order a plate of spicy somtam with grilled chicken, sticky rice, and the nam jim jaew dip. But until then, I am happy enough to make do with what normal *farang* cuisine I have – plus a little bit of fish sauce and a spicy dip on the side for good measure.





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1



2



# The Hive

## Working Space for Busy Bees

BY PLOYLADA SRIRACHADAPONG

**A**s a writer, a co-working space is first and foremost my go-to place when I need to get myself in the zone. One of my favorite places is The Hive Thonglor at Piman 49 where I feel inspired to work. Besides being a co-working space, it is also a place where a community of entrepreneurs, digital nomads, and freelancers converge, hang out and socialize.

The Hive was founded by British entrepreneur Constant Tedder who's determined to create a network of co-working spaces across Asia. Traveling members can now use The Hive's facilities at different locations such as in Hong Kong — where it first started, Singapore, and in Thailand.

I am particularly intrigued by how The Hive Thonglor is decorated. Tedder first started The Hive with one question in mind: "Why can't the place you work be as comfortable as your home?" He explained, "As we were designing The Hive, it was important for me to create a place where people can collaborate, socialize, and relax as well as work." With that idea, he turned a five-story shophouse in Hong Kong into a huge modern working space with a coffee shop on the rooftop. The Hive also has its own spa on the first floor where members can relax and get a massage after a long day of work.

The Hive Thonglor follows the same design approach as The Hive Hong Kong, which was designed by the eminent British interior designer James Waterworth. The designer has left his mark on several international hospitality and residential projects such as the renowned Soho Beach House in Miami. His essence of style is distinctively visible throughout The Hive Thonglor's décor.

The space is neatly disported with well-thought-out structures, yet the ambiance is full of aesthetic vibes. The loft-style building comes with a high ceiling which includes an area for a giant projector screen. The high ceiling optimizes the use of natural light by allowing it to enter through the glass mirrors of

the pitch-black window frames. The second- and third-floor areas are skillfully divided into hot desk zones with three difference sizes of meeting rooms available to accommodate five to 20 people.

The interior décor is industrial chic complete with dangling lights and wooden furniture. Yet to ensure a relaxing and lively feel, they've added lots of greenery throughout the space and comfortable and colorful couches and sofas in the common area where members can just sit back and relax. What I personally adore are the telephone booths that allow members some privacy during their calls. The booths are decorated with warm-toned lightings and lined with wood paneling.

The fourth and fifth floors are reserved for private offices with full working facilities. The coffee shop on the rooftop comes with an outdoor balcony. The décor is a contrast between black window frames and white wooden furniture. To add an interesting dimension to the space, the warm halogen glow from the light bulbs — dangling from the dark-toned wooden battens — provides a cozy atmosphere.

The Hive takes relaxation very seriously. Besides the main floors where people can unwind and hang out, a mezzanine floor has been added to serve as a sitting area that occasionally hosts movie nights. "As an entrepreneur myself, I wanted somewhere that provided a more comfortable and positive working environment," Tedder explained.

The Hive isn't just an ordinary co-working space with fast internet and aesthetic interior design, but it is a place where people come to do their creative thinking and increase their work productivity. This is a co-working space where you can truly enjoy work.

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**The Hive Thonglor**  
 46/9 Soi Sukhumvit 49  
 Tel. 02 662 6062  
[www.thehive.co.th](http://www.thehive.co.th)

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1 Co-working space area

2 Spa menu at the Hive Spa



3



4





5



3 Pantry area  
4 Rooftop coffee shop with outdoor balcony  
5 Common area  
6 Booths for private calls

6



# Festive Holiday Sets

BY PEKKY THE ANGEL

The festive holidays are approaching fast and I am getting excited (and a tad anxious) planning ahead to get special presents for my favorite people. The options out there are overwhelming, and the stress of holiday gift shopping can be unbearable. That's why I am grateful for the numerous Holidays Sets on offer. These are my top favorite Holiday Sets: three brands from the western hemisphere, and another two from South Korea. These quick fixes will absolutely delight the people you love and spare you some shopping time and hard-earned budget to be able to pamper yourself, too. After all, you know you deserve it!

## Merry Clinique

Clinique offers a variety of Holiday Sets, but these are my favorites:



### 1 Even Better Set

Features three nourishing products to correct and replenish the skin for a bright and shinning glow. THB 3,900



### 2 Chubbette Set

These colorful mini lipsticks are fun to use, super-nourishing, and last. THB 980



### 3 Lip Pop Set

Includes lipsticks plus smoothing primer which keeps lips moisturized and true to its color. THB 1,200

## Laura Mercier

Laura Mercier offers high-end holiday collections focused on eye shadows with a wide range of color shades.



### 1 Master Class Color Essentials Collection, 3rd Edition

This limited edition collection features 12 eye colors, three cheek colors, and two tightline cake eyeliners, a longwear crème eye pencil, and two travel eye brushes. With this all-in-one set, what else do you need? THB 4,900



### 2 Exotics Redefined Eye Color Collection

This eye shadow palette features 12 shades from light to dark and warm to cool tones. THB 2,200



### 3 Mod to Modern Caviar Stick Eye Color Collection

The colors of these eye shadow sticks are my favorite. They create a smoky look that lasts. THB 1,400

## The Body Shop

The Body Shop is offering several colorful, limited edition Seasonal Gift Collections, designed by Henry Holland from the House of Holland, with some packaged as a game set for the added excitement of the festive period.



- 1** *House of Holland, Limited Edition, Truth or Dare*  
Four iconic scented shower gels, all packaged in a Truth or Dare game box for a fun sleepover party. THB 690



- 2** *Dial-A-Flavor, Body Butter Collection*  
Signature natural skin care products in a dial game box. THB 1,350



- 3** *Kiss & Tell, Born Lippy Wand*  
Five most popular 10ml lip balms – coming in cute “kiss lip wand” packaging – will definitely melt hearts. THB 1,190

## Innisfree

Innisfree offers a wide choice of super cute DIY Kits. You choose the ones you like, work on decorating the festive presents, and gain bonus points from the one you love. Buy separately for THB 300 per kit, or when buying any Innisfree Green Christmas product, add another THB 60 to receive the DIY Kit. As a plus, a portion of the proceeds will be donated to the World Vision Foundation of Thailand to help fund its “Breakfast for Kids” project.



Innisfree DIY Kits



- 2** *Winter Skincare Puzzle Collection, Holiday Limited Edition* THB 1,210



- 1** *Wish Upon My Rudolph Scented Candle* THB 710



- 3** *Wish Upon My Santa Natural Potpourri* THB 950

## Mille x My Little Pony

This My Little Pony-inspired Holiday New Collection from Mille is too cute! The set features the adorable characters from *My Little Pony* and is definitely a collector's item for the pony fan.



- 1** *My Little Pony Magic Matte 2-Ways Powder Oil Control*  
THB 399



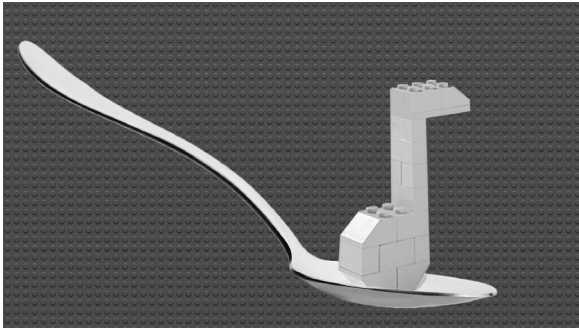
- 2** *My Little Pony Magic Matte Liquid Lip*  
THB 249



- 3** *My Little Pony Magic Matte Blusher*  
THB 299



# November



## Musings on ‘Spoonface Steinberg’

Peel the Limelight and Spark Drama is staging *Spoonface Steinberg*, a play by Lee Hall as part of the 2017 Bangkok Theatre Festival, from **Nov 9 to 12** and from **Nov 16 to 19**, 7:30-8:30 p.m. at Spark Drama on the second floor of the Jasmine City Building (a 5-minute walk from BTS Asoke and MRT Sukhumvit stations).

The play tells the story of an 8-year-old autistic girl nicknamed Spoonface who is dying of cancer. She loves opera and has a flair for numbers but her greatest gift is the purity and clarity she brings to living and, ultimately, dying. The production will be performed in English with Thai subtitles.

Tickets are THB 600 (adults) and THB 500 (students). Get the details at [www.peelthelimeight.com](http://www.peelthelimeight.com).



## ‘Silent Ravage’ at Subhashok

Aof Smith's solo exhibition entitled “Silent Ravage” is running from **Nov 6 to Dec 3** at Subhashok the Arts Centre on Sukhumvit Soi 39. The Bangkok based artist enjoys a growing following among art collectors and ‘lowbrow’ artists in Thailand with his socially conscious pop art greatly influenced by American pop surrealism. Although deceptively cute and playful, his latest series of paintings raises the debate about deliberate cruelty to animals.

In “Silent Ravage”, the artist imagines a world where the animal kingdom joins forces to retaliate against humans. On display is a series of 24 oil and acrylic paintings that show a huge army of furry animals marching on the city as tension builds between the two sides and a head-on confrontation is inevitable.

Find out more at [manager@sac.gallery](mailto:manager@sac.gallery) or call 02 258 5580 ext. 401



## Shugo Tokumaru Live in Bangkok

Japanese singer, songwriter and multi-instrumentalist Shugo Tokumaru is performing live for the first time in Bangkok on **Nov 11** at Play Yard by Studio Bar, Ladprao Soi 8. Known for using over 100 different traditional and non-traditional instruments in his music, Tokumaru released his sixth album *Tbss* in Oct 2016 to critical acclaim. He's credited with creating every aspect of his music by himself.

Tickets are THB 500 (at the door) and THB 400 (advance booking only). Learn more at [seenscenespace@gmail.com](mailto:seenscenespace@gmail.com) or book a ticket at [www.ticketmelon.com](http://www.ticketmelon.com).



## Bangkok 10 km International Run

The Bangkok 10 km International Run is scheduled to take place on **Nov 12**. The run starts and finishes at the UN Building and the route covers a number of old and tree-lined Bangkok streets such as Rajadamnern Nok Avenue. A portion of the proceeds will be donated to UNAIDS and other partner-led initiatives.

Registration fees are as follows: Mini Marathon 10.7 km, THB 400; Fun Run 5.5 km, THB 300; and Mara-Fun for Kids 1 km, free of charge. For more info, check out [www.amazingfield.net](http://www.amazingfield.net) or call 02 277 6670-1.

\*Submit news, updates and press releases to: [info@urbanaffairsmagazine.com](mailto:info@urbanaffairsmagazine.com).



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