

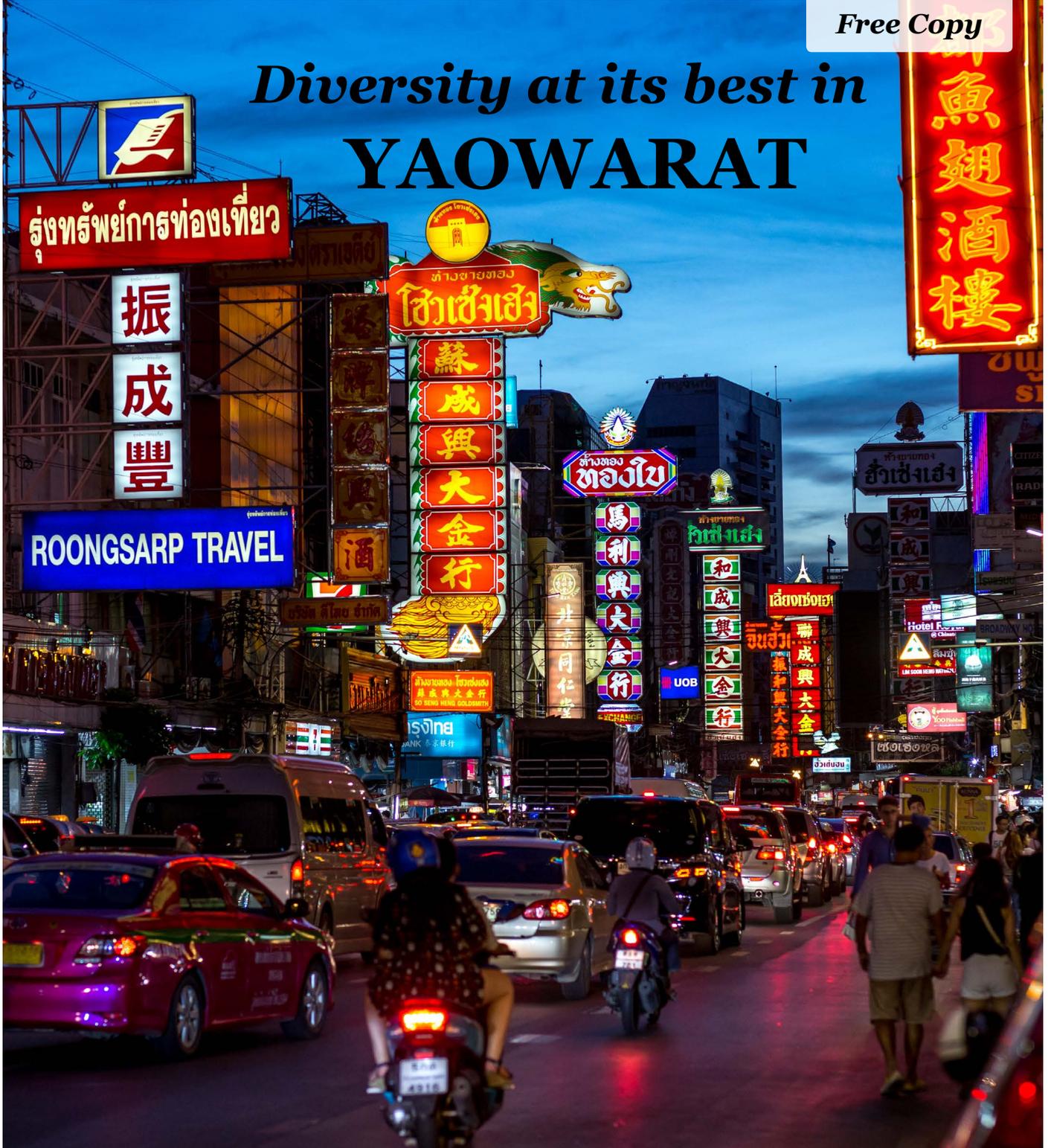


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VOL. 2 | SEPTEMBER 2017 WWW.URBANAFFAIRSMAGAZINE.COM

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PORK SPARE RIBS 2"  
GROUND PORK FILLET  
GROUND PORK MEAT
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CHICKEN WING  
CHICKEN GROUND FILLET  
CHICKEN GROUND MEAT
- **DUCK**  
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DUCK LEG

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## Editor's Letter

Feedback on our first issue was quite positive. We were a little bewildered to see copies of *Urban Affairs* flying off the magazine racks at the rate they were going. That promptly got us into doing the rounds of outlets around the city to top them up again.

Whether people took the magazine home to peruse at their leisure or just use it to cover their heads against the rain (they are quite durable, after all!), we have to admit that we are delighted, humbled and grateful.

We don't mind if our beloved readers reuse the magazine for other purposes as we are true believers in reusing and recycling paper. There were times when I myself came across so many good

stories while helping my parents wrap porcelain in newspaper or wipe the windowpanes with pages ripped from some dog-eared periodicals.

We only hope that they at least spare some time to appreciate our stories and the hard work we've done before using the magazine pages to start a barbecue fire or scoop the next dog poop.

Now for the avid readers, in every issue we will take you to some specific areas within the city and reintroduce some of the top must-sees, dos and eats within these spots.

For this edition, the focus is on Bangkok's Chinatown (Yaowarat). There's also a piece on taking a morning stroll in Thonburi's famed Talad Plu

market. We also present some of the best coffee houses in Bangkok that even coffee snobs would want to add to their caffeine-hit list.

We then take a nostalgia trip to Bangkok's recent past before fast-forwarding to Bangkok's "it" F&B venue, Vogue Lounge.

The issue wraps up with our beauty guru's recommendations on the ultimate under-eye concealers for those addicted to the latest TV series, partying too hard, or staying up late reading our magazine.

If you're in the last group, let us know and we'll send you a few concealer samples as a thank-you for your dedication.

– VT



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PHOTOGRAPHS: TEERAT YAEMGAMLUEA

# Yaowarat

## The Soul of Chinatown

BY DAVE STAMBOULIS

The changes are coming to Yaowarat, Bangkok's Chinatown, so better get there soon. Then again, the opening of the MRT subway line into one of the last vestiges of old Bangkok will probably encourage more of us to make the long journey from places like Thonglor and Ekamai. I don't get there enough, despite my love of the narrow old alleys full of rusted auto parts, funky street eateries, and new retro bars and cafés; it's just too far to deal with the traffic. Yet when I do make the trip, I'm reminded of just why I enjoy Bangkok so much.

Until the MRT heads right into the heart of Charoenkrung, your nearest access point by public transit remains Hualamphong, which you probably want to pay respects to now as well, as Bangkok's main railway station is to be turned into a rail museum, as a new central terminal is being built up at Bang Sue. From here, it's a short walk down to Wat Traimit and the Chinatown Gate, entry into the heart of Yaowarat.

If you haven't already been, it's well worth the visit to check out the **Yaowarat Chinatown Heritage Center**, located at Wat Traimit. The small museum has been extremely well

planned, and follows the migration of Chinese immigrants to the present day Thai-Chinese, showing all the hardships that the early migrants had to face, featuring a mix of fascinating old photos with a series of life-size models and replicas.

While the impressive temples and shrines along with all the neon lights at night make for some nifty photos, face it, you've come all this way across town for something else; that being to eat and drink. In terms of unique street eats, the area around Yaowarat is pretty unrivalled. I'm not a supporter of bird's nest and shark fin, so I usually skip all those places, and if I'm in Chinatown early enough, I make a beeline for **Khao Raat Gaeng Jek Pui**. More popularly known as "musical chairs rice and curry", this street stall is some 75 years old, and is tucked into an alleyway against a wall of faded shophouse doors and old posters. The curries served at lunch here are the reason why people line up down the block and deal with the fact that there are no tables to eat at. The stall is known by the musical chairs moniker because there are only stools to sit on, and the minute someone gets up from one, his seat will be immediately snatched by someone else. By late afternoon, almost all the food is sold out.

PHOTOGRAPH: TEERAT YAEMNGAMLUEA



1 The Chinatown Gate 2 Wat Traimit 3 Yaowarat's iconic view

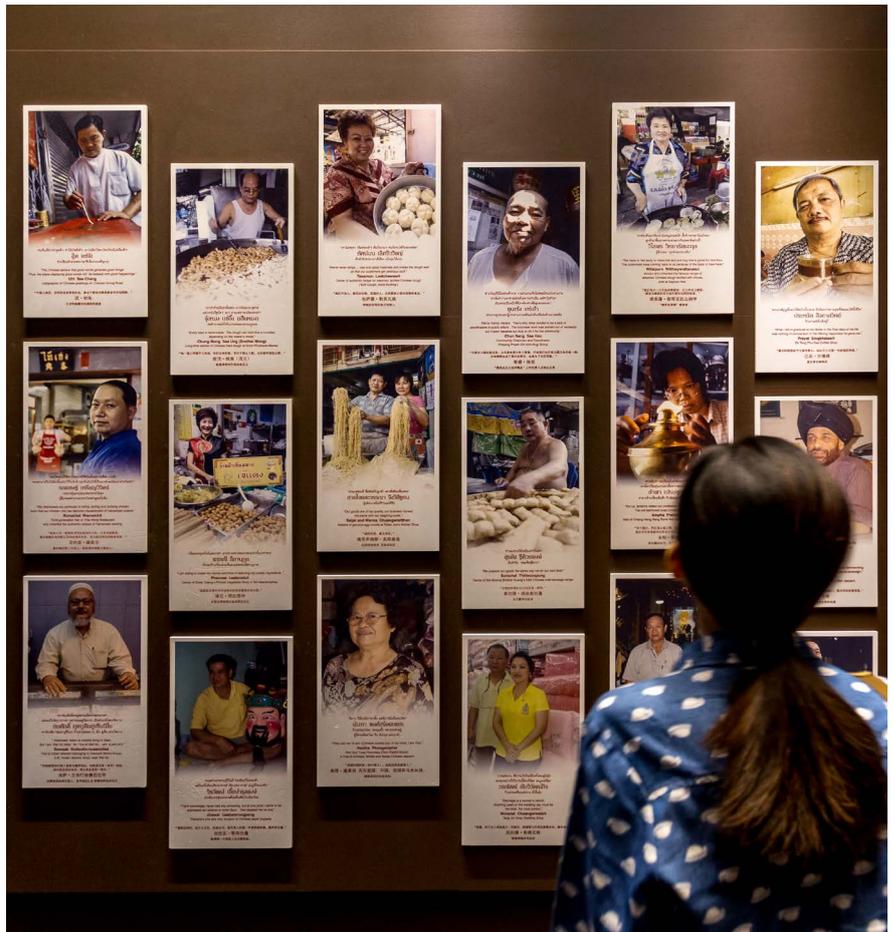
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If you get nixed at Jek Pui, or actually need a real table to sit at, move up a notch and head to **Nai Mong Hoi Tod**, where foodies in search of Bangkok's best fried oyster and mussel crepes flock to indulge in semi-street food nirvana (there is actually a small shop here with a handful of tables). The eatery has received a Shell Suan Shim food award for its oyster crepes, and it really is worth making the trek for. You can choose either regular (which is more like an omelet) or extra crispy.

There are plenty of places to eat seafood around Yaowarat. Longstanding restaurants like Hua Seng Hong, Siang Ping Loh, or Tang Jai Yoo, which Anthony Bourdain and Chef McDang have heaped praise on, packed with families getting their fill of stewed goose feet and entire roast suckling pig. The corner of Yaowarat and Soi Padungdao is the scene of seafood bedlam each evening, as both tourists and locals sit out on the corner at Lek and Rut and T & K, two institutions that serve an array of giant prawns, crab, and fish, at prices that are no longer a bargain. The atmosphere is pretty good here, but if you really want atmosphere, head over to **Faikeaow Yaowarat**, a small street restaurant and site of Chinatown's beset theatrics, other than taking in a Chinese opera performance. Staples here are the usual *tom yum goong*, along with entire sea bass *pla kaprong neung manao*, cooked in a lemon and chili soup base. Yet everyone shows up here for the veggies. *Pak bung fai daeng*, or stir-fried morning glory, is usually cooked very briefly over a very high flame in a wok, to bring out the best taste, and at Faikeaow Yaowarat, the chef has taken this to far new heights. If we were in another country, there is a good chance the place would be closed down and the chef jailed for being a pyromaniac, but here, just off of Yaowarat, every five minutes the guy lights up half the street in a display pretty much on par with the annual Chinese New Year fireworks show.

After all the flame, you'll undoubtedly need some cooling off, so wander over to Soi Nana (no, not the red-light one), a small lane that was formerly full of crumbling shophouses which now is home to a wonderful retro bar scene. The top picks here are **Teens of Thailand**, where thick wooden doors hide a funky speakeasy that is a gin lover's delight. Have a Thai iced tea gin and tonic or one infused with chrysanthemum made by the superb mixologists, and admire the old movie posters on the wall while talking to your new neighbor.

1 - 4 Yaowarat Chinatown Heritage Center



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PHOTOGRAPHS: TEERAT YAEMGAMLUEA

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PHOTOGRAPHS: TEERAT YAEMNGAMLEUA



3



PHOTOGRAPHS: DAVE STAMBOULIS

4

1 Khao Raat Gaeng Jek Pui, “musical chairs rice and curry”  
 2 Faikeaow Yaowarat 3 Tep Bar 4 Teens of Thailand

Just around the corner, there is the hip **Tep Bar**, where they make their own upscale *ya dong* (white spirits), served as a tasting set with three different shots, all accompanied by a group of traditional Thai instrument musicians on weekends. This entire street oozes charm, and is a positive indication of what the future of Yaowarat might look like.

If you get the urge for a staycation after a long night out, **Shanghai Mansion** is Yaowarat’s latest ode to boutique. The design is Chinese Art Deco, and the hotel resembles something out of 1930s Shanghai. Claw bathtubs and old photos grace the charming rooms, and there is a vintage jazz bar upstairs to add to the mood.

**Yaowarat Chinatown Heritage Center**  
 Wat Traimit, Tel. 02 623 3329

**Khao Raat Gaeng Jek Pui**  
 Corner of Mangkon Rd and Charoen Krung, Tel. 02 222 5229

**Nai Mong Hoi Tod**  
 539 Soi Prapachai, Tel. 089 773 3133

**Faikeaow Yaowarat**  
 Yaowarat Soi 11, Tel. 097 232 8553

**Teens of Thailand**  
 76 Soi Nana, Tel. 081 443 3784

**Tep Bar**  
 69-71 Soi Nana, Tel. 098 467 2944

**Shanghai Mansion**  
 479-481 Yaowarat, Tel. 02 221 2121

# Thonburi at a Gentle Pace

STORY AND PHOTOGRAPHS  
BY NAAM SOMBATANANTAKORN

It is quite normal for people to rise at the crack of dawn to beat Bangkok's notorious traffic. They wake up, go through their morning routine – a quick wash, quick breakfast, and getting the kids ready for the school – and then head off to work as early as 6 a.m. These mundane morning matters are more or less the same everywhere in the world; however, upon closer scrutiny, our lifestyle has been changing rather gradually these past years.

Some years back, I had a chance to witness and experience a much simpler way of life. I guess it was the precursor of what we today call the “slow life” trend. Every day at about 5 a.m. I would see gentle middle-age ladies strolling through the local fresh-produce market to buy their groceries. After the shopping and some idle chit-chat on the day's gossips along the way, they would hurry back home to prepare breakfast and lunch for the rest of the family. These home-made meals would be separated into two portions: one to be offered to Buddhist monks on their morning alms rounds and the other for her family members. In the late afternoon, after all the household chores, they would set off for the market once again to buy more ingredients, this time for dinner. Family members would always be served fresh, home-cooked meals in the comfort of their home.

Those days are gone. Our way of living has changed completely. Now most people have a day job to hold down and hardly cook for themselves any more. As a result, fresh-produce markets are slowly disappearing. In their place are ready-to-eat food markets that have proliferated over the years around the city. A ready-to-eat food market worth exploring is **Talad Plu** (aka Talat Phlu) just over the Chao Phraya river in Thonburi. Talad Plu used to function as a fresh-produce market.

It's best to visit the market in the morning at around 9 a.m. just for a traditional breakfast. You must try *gao laow talad plu* (Talad Plu's beef broth) at this well-known shop of the same name, which has been in business for more than half a century. Its famous beef broth soup comes with a good choice of beef styles: meatballs, sliced beef, braised beef, beef tendon, etc.

Next door is a famous Thai dessert shop called **Je Jeng** that serves a vast array of Thai sweet treats. Walk past the nearby intersection and across the bridge, and you'll find a shop selling *khanom bueang* or Thai crepes on your right. Give it a try – the crepes alone are amazing and worth the trip!



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- 1 Gao Laow Talad Plu serves Thonburi's best beef broth
- 2 A dessert shop selling coconut pancakes
- 3 Khanom bueang or Thai crepes



1

You may need to make some room for other dishes available in the neighborhood as well. There's *poh piah sod* (summer rolls), the famous *khanom gui chai* (Thai fried chive cakes), and many more.

With your stomach full by now, it's best to burn off the calories by taking a leisurely walk to **Wat Nang Nong Worawihan**. Built in the late Ayutthaya period (1351-1767) and one of the oldest temples in the area, the temple underwent extensive renovations at the behest of King Nangklao (Rama III) in 1832. Some of the must-sees in this temple include the principal Buddha statue, Phra Buddha Maha Chakkraphat, and the mural paintings in the ordination hall.

One of the most unique Buddha images of its time, the bronze Buddha image is displayed in a seated posture in full regalia. Much of the design can be attributed to the influence of Sukhothai-era art. The Buddha image's original crown has been removed and placed at the top of the towering stupa, or Phra Prang, of the Temple of Dawn, better known as Wat Arun. This explains the sheer importance of the statue right from the reign of Rama III. The murals capture the scenes from China's best-known martial epic novel *The Three Kingdoms*. Royal artisans created the masterpieces using the black lacquer and gold gilt painting technique. There are 12 parts with 48 pictures narrating the story with the descriptions shown around the ordination hall's terrace that explain the story behind each picture to interested viewers.

Other fascinating artworks include the exquisite mother of pearl inlay on the entrance door of the ordination hall, the wall frames showing the reverse glass painting technique, and paintings of Fu, Lu and Shou, the three Chinese gods of prosperity, status, and longevity.



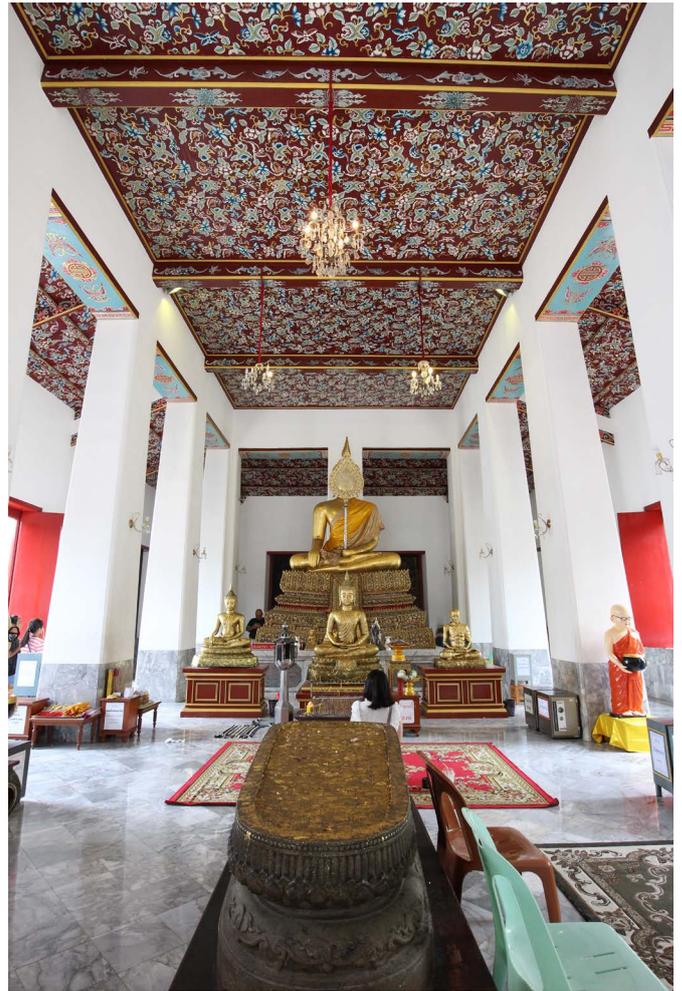
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Another interesting temple just within walking distance along the nearby train tracks is **Wat Ratcha-orasaram** or Wat Ratcha-orot. The name “Ratcha-orot” means a king’s son. The patronage of this temple chiefly came from Prince Chetsadabodin who later became Rama III.

The prince favored Chinese-style art, and therefore combined Thai and Chinese elements in the architecture and interior design of this temple, creating what was considered a “rebellious” break with tradition at the time.

Chinese motifs with Siamese painting techniques adorn the walls and ceiling while the gables of the ordination and principal Buddha image halls are richly decorated with multi-colored, porcelain tiles, a well-known decorative technique from China. The outcome of this rebellious combination impressed many people, including Sir John Crawford, the British ambassador during the reign of Rama II, who praised the temple, in one of his accounts, as the most beautiful in Bangkok.

The gallery at the back of the ordination hall features stone inscriptions of herbal medicine recipes. These stone tablets are about the same age as the stone inscriptions at Wat Pho, which is recognized as a Memory of the World by UNESCO. Behind the gallery is a chapel with a reclining Buddha statue similar to the famous Reclining Buddha at Wat Po, but smaller in size. This perhaps implies that Rama III brought the best of many worlds into his religious project. By the time you walk out of the Reclining Buddha chapel, the sun is probably directly overhead. It’s time to hail a tuk-tuk and head back to Talad Plu for another delicious feast.



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- 1 Some serious food on offer at Talad Plu
- 2 Isan sausages and khanom gui chai or Thai fried chive cakes
- 3 - 4 Chinese motifs using Siamese painting techniques can be found on every corner of Wat Ratcha-orasaram
- 5 Stone inscription of herbal medicine recipes

# Remembering Bangkok of Old

BY J. PAKCHUEN

If you had lived through the 1970s and 1990s in Bangkok, the chances are that you would probably agree that the capital city has changed beyond recognition. Unlike some developed Asian cities, most of the development is concentrated in the capital. Despite fierce, yet futile resistance, the relentless onslaught of urban development rages on even in the city's historic quarters where some of the familiar sights have all but disappeared.

## Changing Surroundings

I remember growing up hearing the sound of banded bullfrogs croaking in the rain. I believed they were croaking for food while some adults said they were crying for love! Their sound was so unique that it chimed in with the patter of rain on the corrugated tin roof. A banded bullfrog is different from a toad with that goeey bumpy skin or a tree frog which is smaller in size. The banded bullfrog, or *ung-ang* in Thai, looks chubbier and cuter with its round tummy and a light brown stripe on either side of its back. The bullfrog population has rapidly dwindled especially over the past 10 years. Now you wouldn't hear or see them as often as before.

I was brought up in a single-family, two-story house that boasted a lovely little garden with evergreen shrubs and a variety of other leafy and flowering plants on the premises. We also had mango trees and coconut palms that would give us fruits all year round. If you had lived in a similar environment, you might have been delighted by the sights and sounds of frogs, birds and squirrels, all unique animals that are not easily found in the modern residential areas of central Bangkok. These days if you have a desperate longing for a return to nature, you may need a drive to the countryside to listen to the cacophony of birdsong, croaking frogs, chirping crickets and humming insects.

## Food and Markets

When I was still young, I remember hearing at nightfall the same old street hawker announcing his arrival in the neighborhood with his delicious Thai

dessert called *pla krim khai tao* served in two earthen pots. One pot had *pla krim*, a dessert made from rice flour, coconut milk and sugar. The dough was fashioned into short strips in the shape of a *pla krim* or talking gourami, a type of small fish. It had a sweet taste and was light brown in color. The other pot had *khai tao*, made from the same ingredients but in white color and in the form of a flattened turtle's egg. The *khai tao* was a tad saltier, contrasting beautifully with the *pla krim*. You can still find the dessert in the same style at some markets.



These old door-to-door dessert sellers along with many other food hawkers roaming *mooban* (housing estates) – the people who regularly serve your meals along with the sweet treats right on your doorstep – have now all but vanished. Apart from this, I remember walking up the street in my neighborhood on weekends to buy food, drinks or cheap clothes at the local *talad-nat* (weekend market). I still remember the sound of country music blasting out from the speakers amid the usual bustle of sellers and buyers haggling and chitchatting while shopping at these outdoor local markets. Small kids were spotted running around, begging their parents to buy them grilled meatballs, cotton candies, and cheap, plastic toys.

These weekend markets' days are numbered amid the proliferation of shopping malls and the vanishing public recreational spaces at many centuries-old communities. Many commercial or residential buildings are popping up like mushrooms at every street corner. A real typical *talad-nat* can only be found a little

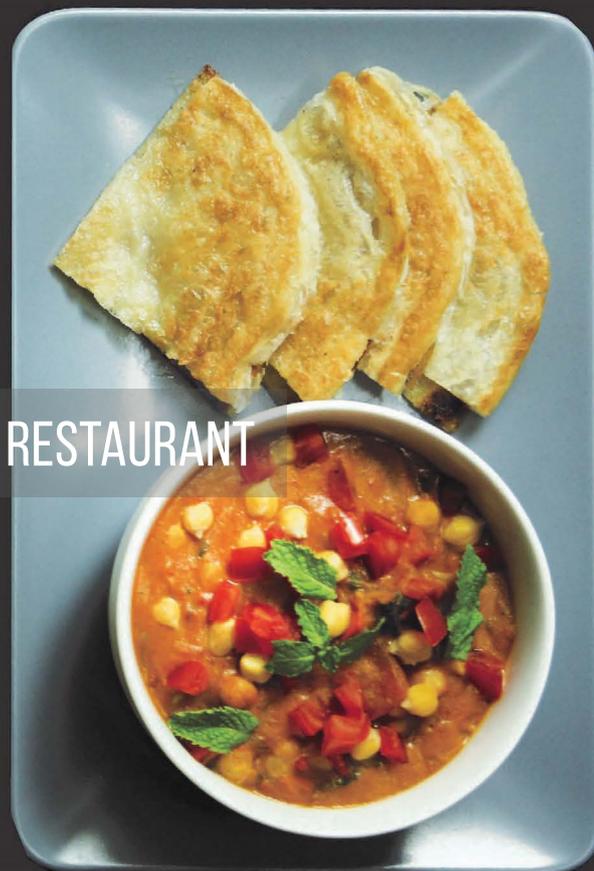
further afield, perhaps in the suburbs or in Bangkok's vicinity.

## Housing and Local Businesses

Can you imagine life on the canal and buying food and other necessities from boats paddling up and down the stream every day? In my younger days, I lived in a house set by a canal called Klong Sam Re in the Thonburi side of the Chao Phraya river. The *klong*, or canal, ran all the way to the Somdet Phra Chao Taksin area and was about one kilometer from the Wongwian Yai area. My elders told us that when they were young, the water was so clean and clear that they could jump into the water for a swim on a daily basis. Each day several boats plied the canal, selling ready-to-eat food like noodles or fresh produce like fruits. These days, some of the nostalgic sights of Thailand's riverine life such as floating markets and houses built on stilts along the banks of canals are fast disappearing.

However, some well-preserved aging communities continue to thrive along Klong Bangkok Noi as living proof that the locals' way of life and the canal are still closely intertwined. Nowadays most no longer buy their stuff from the supermarket boats. Rather, they prefer to do grocery shopping at a convenience store specially set up within each community along the lines of *show-huay* stores, or mom-and-pop grocery stores of yesteryear. The term "show-huay" is derived from a Hokkien word meaning a small shophouse owned by mostly Chinese merchants. The Chinese in the past lived in rows of multi-storied townhouses where they ran small grocery shops on the first floor. Many of these stores have been replaced by modern convenience stores and supermarkets.

Changes are inevitable and normal. But I don't think it is a bad idea to preserve some of the characteristics of the Bangkok of old while welcoming new ideas. By doing so, we may be able to attract more foreign tourists who will leave our country with wonderful memories of a charming old city blending harmoniously with the modern city skyline.



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PHOTOGRAPH: GALLERY DRIP COFFEE

# The Daily Grind

## Bangkok's Coffee Scene

BY DAVE STAMBOULIS

I remember travelling around Thailand ten years ago, when a wake-up call at an island resort usually involved a watery cup of instant coffee. How the times have changed. Bangkok has led the charge of a revolutionary coffee industry scene, with gourmet roasters, well trained baristas, and exquisite latte art dominating the landscape, much to the delight of java junkies. Here's a look at a few of the top spots and local favorites.

Actually, it isn't true that Thailand was always a coffee wasteland. I've long been a fan of *cafe boran* (which means "ancient coffee" in Thai), the dark and densely sweetened coffee you can buy on the streets, or as served in the Hokkien Chinese cafés found in the south of the country. The coffee is similar to Vietnamese-style coffee, although it isn't long-dripped into a cup, but rather the strong robusta grounds (often mixed with brown rice, soy beans, and even corn!) are put into a sock filter, and then steeped in boiling water. While it certainly isn't Ethiopian single origin, those who like something sweet (and iced in hot weather) will really enjoy it.

If you're touring around Chinatown, then you should by all means drop by **Eiah Sae**, a coffee shop that is some 65 years old and is one of the oldest in Bangkok. Set in a small side street, the café is constantly filled with chain smoking old men, most of whom look as if they have been coming here since Eiah Sae opened. The stained old art deco-styled purple walls were recently repainted lime green, and still feature old paintings of King Bhumibol playing his saxophone. The cafe boran they serve here comes from the owner's great-grandparents' original recipe. It's worth coming in here just for the atmosphere alone.



The coffee culture in Bangkok received a major boost when coffee roasters **Pacamara** came on the scene. Founder Chartree Treelertkul was the only Thai instructor for the SCAA (Specialty Coffee Association of America) at the time, and his coffee shops combined fine techniques and knowledge along with importing some of the world's best beans, as well as then tapping into the burgeoning arabica growing trend in northern Thailand, and eventually stocking his cafés with 70% locally grown beans, supporting local growers.

Today Pacamara has sleek cafés both in Chiang Mai and in Bangkok, and their flagship store in Thonglor 25 is both a café and a coffee academy, known as the Specialty Coffee Lab. They specialize in nitro and cold brew creations, and are at the forefront of Bangkok's coffee industry.

Another must-visit spot for getting your fix of fine brew is **Roots Coffee**. Roots started out as a group of coffee loving friends wanting a coffee-centric space for bean lovers where one could not only drink, but talk trade. Their small shop was only open to the public on the weekends, with the rest

of the week being devoted to barista education classes and refining their superb roasting techniques. They've since opened up to bigger and better things, with several branches, including their flagship spot at TheCommons in Thonglor, where you can try single origin roasts from Ethiopia or South America. Visitors can even kick back along the Chao Phraya and marvel at the views now, with their new operation sharing space with Supanniga (an excellent Thai eatery) at Supanniga Eating Room by Khunyai X Roots Coffee. Don't forget to sample their renowned cold brews. I recently had one that was mixed with chrysanthemum and oolong tea, and had pieces of dried jackfruit added as well, creating an exquisite mélange of flavors.

PHOTOGRAPH: DAVE STAMBOULIS



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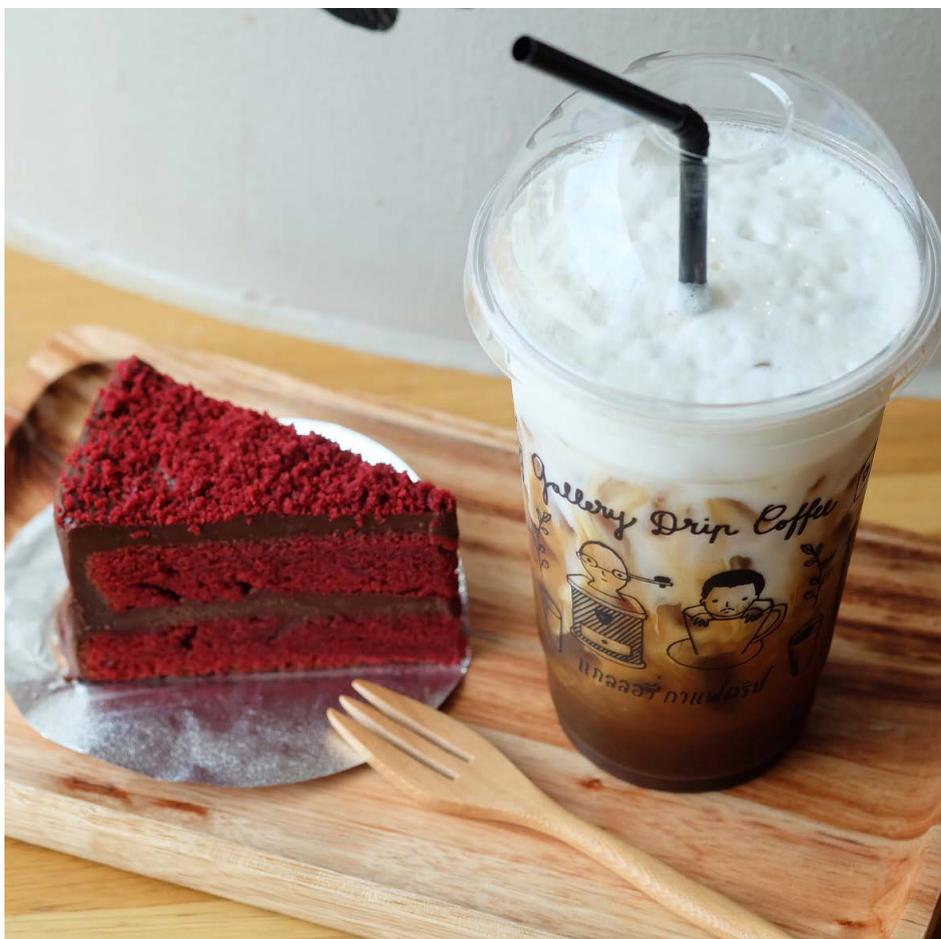
PHOTOGRAPH: ROOTS COFFEE



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If you're a fan of pour overs, then you should make a visit to the **Gallery Drip Coffee**, also one of the early coffee cafés entries in Bangkok, and still going strong today. Many folks end up coming here just for the excellent location, downstairs in the Bangkok Art and Culture Centre, making it the perfect spot before or after exhibition viewings. The owners here are standing all day, hunched over several drip filters like a pair of mad scientists, pouring the perfect temperature water at the exact right slow speed and angle, all in the name of the perfect cup.

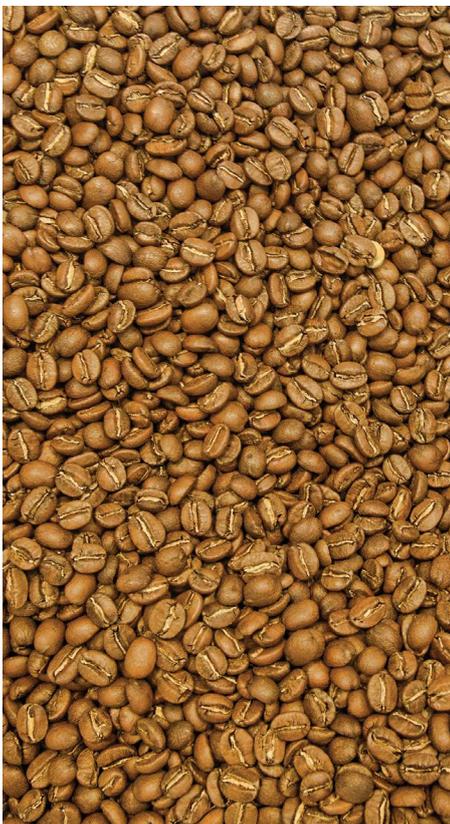
They source the best blends both from Akha harvested slopes up north, as well as exotic beans from around the globe. The owners happen to be artists as well, revealed both in the homey decor of the café, and in the aptly named coffee-table book of photographs they've put together, entitled *In The Name Of Coffee*, on display in the shop.

- 1 Pacamara
- 2 Roots Coffee
- 3 - 4 Gallery Drip Coffee

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PHOTOGRAPHS: DAVE STAMBOULIS

2

For an all-in-the-family coffee experience, head to **Ceresia Roasters**. The small coffee shop hides down at the end of Soi 33/1 in Phrom Phong (they now have a second branch in Sala Daeng) and is all about the beans. There's no Wi-Fi here, and you're not coming to work, but to be a caffeine snob. Owner Bret Asavaroengchai runs the place along with his Venezuelan wife Lucia Aguilar and her sister Marian.

The sisters grew up in a coffee growing family and really know their stuff. Everyone here is happy to talk with you about the latest beans they've sourced, mainly from single-origin farmers around the planet. Beans here are roasted daily in small batches to maintain flavor and you can sit back and marvel over all the high end coffee equipment that furnishes the small café.

It might not yet be Melbourne, Vienna, or San Francisco, but you can certainly be picky these days in Bangkok when it comes to a cup of good Joe. May the buzz be with you.

**Eiah Sae**

101-103 Padsai (off Yaowarat)  
Tel. 02 221 0549

**Pacamara**

66 Thonglor Soi 25  
Tel. 02 048 5900

**Roots Coffee**

TheCommons, Thonglor Soi 17  
Tel. 097 059 4517

**Gallery Drip Coffee**

Bangkok Art and Culture Centre (BACC),  
Ground Floor  
Tel. 081 917 2131

**Ceresia Roasters**

593/29-41 Sukhumvit Soi 33/1  
Tel. 098 251 4327

1 Ceresia Roasters

2 Ceresia Roasters' coffee beans,  
sourced from single-origin farmers

# D.I.Y.

Fresh Delicious Drinks: Anytime. Anywhere.

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- Hassle Free! Just add Mezzo Milk
- Perfect Taste, every time.

## MezzoX D.I.Y. is?

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- Super Easy! No machines required  
Just need Hot Water

## Better than Instant & Bottled Coffee/Tea

- Freshly-Made, using Real Coffee/Tea

## Specially Formulated Mezzo Milk

- Created especially for beverages
- Ingredients proportionally mixed for the perfect taste
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- Create your own recipe, use #mezzomilk to share with the world!

## Anytime, Anywhere.

- At Home, Work, Travel
- Parties, Picnic, Meeting, Seminar
- Refreshing, Easy, Fast ... Anyone can make Delicious Drinks!

## So easy, anyone can do it!



#1 Secure drip bag on plastic cup



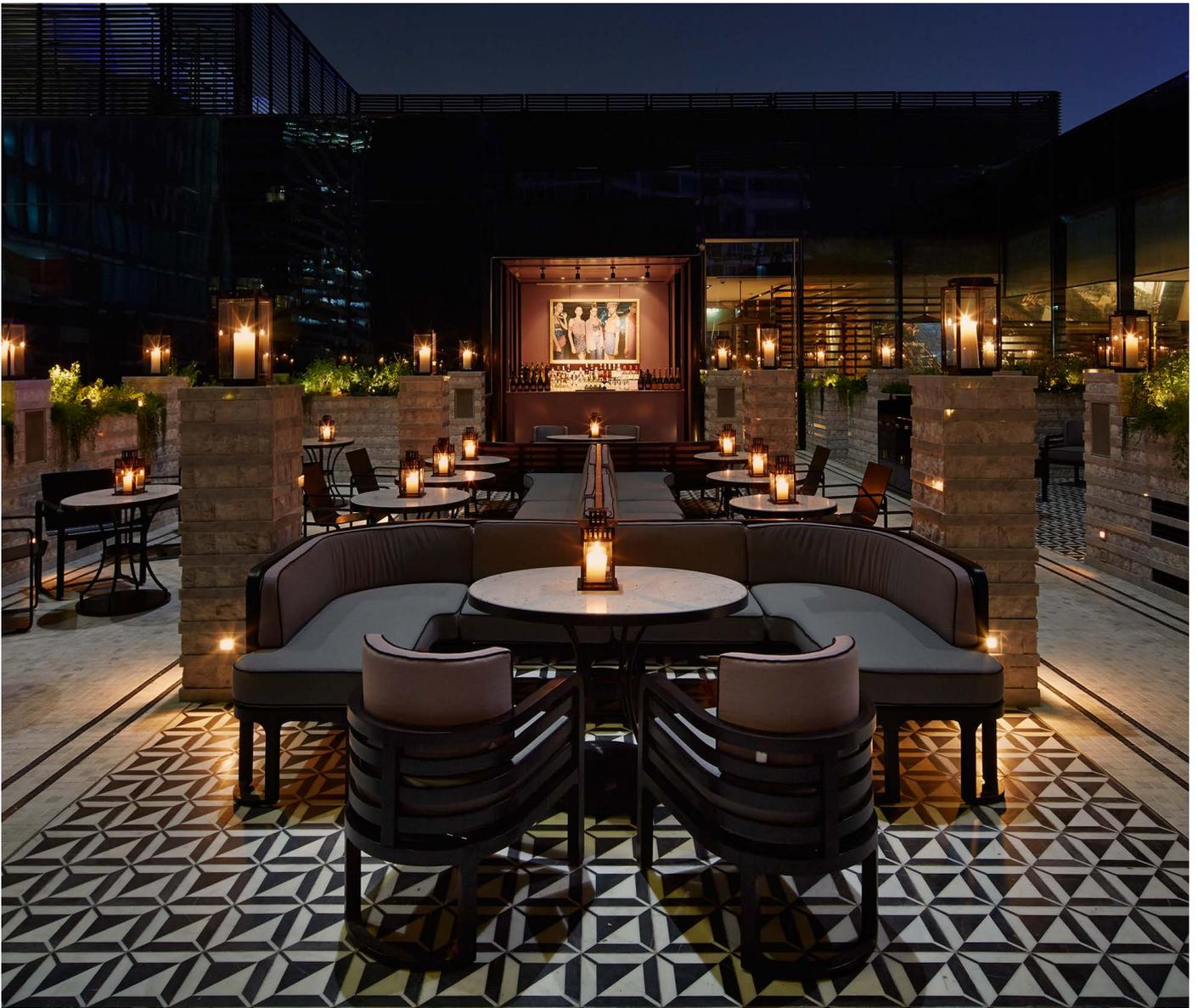
#2 Wet coffee ground with some hot water.



#3 Discard filter bag on plate. Stir to mix coffee with Mezzo Milk.



#4 Fill up the cup with ice cubes.



1



2



3

PHOTOGRAPHS: VOGUE LOUNGE

- 1 Terrace
- 2 Welcome area
- 3 Bar area

# A Lounge in Vogue

BY PLOYLADA SIRACHADAPONG

I was a food critic for a decade before making a career change for a foray into the fashion industry. Even though I am fascinated by fashion and design, the day I had to stop talking about food was a big change for me. Now, after four years of writing about clothes, shoes, jewelry, and skin care products, I am thrilled to finally focus on a genre that combines the best of both worlds – food and fashion.

Let's face it, even if you're not into fashion, it's impossible not to know what *Vogue Magazine* represents. The iconic name portrays glamour, sophistication, and timeless style and now boasts a luxurious F&B venue under the name "Vogue Lounge" where patrons can experience unique culinary creations and cocktails in a lavish yet stylish, fashion-inspired environment. Licensed by Condé Nast International Restaurant, the same company that runs the world-renowned magazine, the venue is located on the sixth floor of MahaNakorn CUBE, Thailand's tallest building and Bangkok's "it" place to be seen at.

Apart from its sumptuous cuisine and classic cocktails, the interior design of Vogue Lounge is simply amazing. It's all thanks to the world-class design studio David Collins Studio, a celebrated name among architecture and interior design circles. The studio is responsible for high-profile projects around the world such as The Collins Room in New York City, high-end Delaire Graff Estate Spa in South Africa, and several other famous hotels, restaurants and bars worldwide. The designer uses his hallmark combination of colors and textures to create sleek and unique touches in his designs.

Vogue Lounge – 515 square meters in size – is well zoned into a 50-seat indoor restaurant and bar while adding another 68 seats in the terrace where guests can fully enjoy the gorgeous views of Bangkok. It is here the design studio was asked to deliver the true brand identity of Vogue and the style it represents.

The team brilliantly portrays this style through a strong palette of black, white, and gold. These carefully selected colors ensure that when daylight floods in through the clear glass mirrors and natural light changes from day to night, the room and furniture surfaces evoke a glamorous feeling for those who are

dining. For an extra touch of relaxation, the aromatic whiff of lavender – wafting through the air from the cushions and seats – creates a relaxed atmosphere throughout.

The lounge steps up its game by using interesting textures within its interior. Right from the moment they step into the bar, guests will be captivated by the smooth Turkish lilac marble counter with a matching polished black counter top which is skillfully placed up front for the bartenders to welcome incoming patrons. The reflection of both polished and patinated metalwork on robust furniture can be found throughout the venue.

Vogue Lounge also provides the perfect touch of calm, soothing mood, using materials such as limed oak wood and displaying carved curvy lines on the side walls. These brilliant touches make the venue a perfect place to showcase what modern art is all about. The place also brings a hint of retro vibe through its mosaic floor, especially at the terrace with its black and white color scheme for graphic art on the floor.

No place is perfect without the right amount of lights in the right settings. Although decorated with velar glass mirrors to allow natural light in, Vogue Lounge enhances soft touches with lamps hanging from the oval carved ceiling. On the terrace, soft, romantic lighting is provided by lamps placed on every table and at every corner.

Vogue Lounge appeals to those who love good food and all kinds of art. Diners are expected to arrive dressed up to the nines to match up with excellent culinary creations by renowned Chef Vincent Thierry. The chef has a real knack for crafting bite-sized portions with elegant presentation.

If you feel like having a sophisticated culinary experience in a fashion-themed atmosphere, Vogue Lounge is the place where you should put on your must-go list.

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## Vogue Lounge

6th Floor, MahaNakorn CUBE

Opening hours: Everyday, from 5 p.m. onwards

Call 02 001 0697 to book in advance.

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# Top Concealers for All-nighters

BY PEKKY THE ANGEL



## Laura Mercier Secret Camouflage

This concealer has been in the market for a while, but it's the one that I truly love. The product has a silky texture that can hide any dark circles or red blemishes. The plus side is that we can mix the color ourselves to match our skin tone.

These past few sleepless nights have been a marathon of Korean television series. Every addiction has consequences, and now dark circles are pronounced under my eyes telling everyone that I'm not yet ready to return to the real world. Face powder and makeup alone can't hide these dark panda eyes. Thank goodness for under-eye concealers. These are the brands I've used and so far they have worked miracles for me. Each is special in its own way but they are all my top favorites.

## L'Oréal Paris True Match Super - Blendable Concealer

This concealer comes with a brush applicator and a smooth, creamy liquid texture which makes it easy to apply. Those with dry skin will love this product. L'Oréal offers many colors to choose from; get two to mix and match your skin tone.



## Maybelline Instant Age Rewind Concealer

This concealer has been a big hit the world over for many years, and finally introduced in Thailand exclusively at Watsons. It comes with a sponge applicator which is antimicrobial, and is much easier to apply than it looks – just twist the liquid cream into the sponge and apply. The cream is light but conceals perfectly.

## Collection Lasting Perfection Concealer

Collection is a famous brand from the United Kingdom, and this concealer is an all-time bestseller due to its affordable price tag and excellent texture which is easy to apply to disguise marks and skin blemishes. Many colors are available and often on the shop's "buy 1, get 1 free" promotion list.



## Benefit Boi-ing Hydrating Concealer

Benefit has launched several concealers to compete in the market, with Boi-ing Hydrating Concealer topping their list. The lipstick-like tube comes in two layers: the outer layer is a moisturizer that hydrates the dry under-eyes with vitamin E and apple seed extract, while the center concealer provides full coverage that hides dark circles and fine lines leaving a sheer coverage with natural finish.

## Editor's Pick – “New Products”

BY PEKKY THE ANGEL

# Estée Lauder Advanced Night Repair Eye Concentrate Matrix

**E**stée Lauder's newly launched Advanced Night Repair Eye Concentrate Matrix is designed to reduce all key signs of aging around your eyes: lines, wrinkles, puffiness, and under-eye dark circles. According to the brand, every day eyes experience over 10,000 natural micro-movements just by blinking alone, which could equate to walking five miles a day and causes stress and irritation, and contributes to visible aging around the eyes.

This new product, when used day and night with a custom-designed 360° massage applicator, will fortify and rehydrate the eye area with a multi-repair and skin nourishing formula. It is important to pay attention to the eye area early on as it is the first area to show signs of aging. Nourish it now and you can thank me later.



# YSL Beauté All Hours Foundation

**Y**SL Beauté has just introduced “All Hours Foundation”, its first night-proof foundation that stays put 24/7. With a waterproof and transfer-resistant finish, it guarantees a flawless matte face all day and all night long. YSL explains that the oil-free formula keeps the complexion shine-free and with a matte finish, minimizing the appearance of pores and leaving skin looking porcelain smooth.

Special skin conditioning complexes with antioxidant benefits help improve skin texture, while Kombuchka, a fermented black tea extract improves luminosity. Most importantly, an SPF 20 helps to future-proof the skin. YSL offers 22 options of color to choose from for all skin tones.

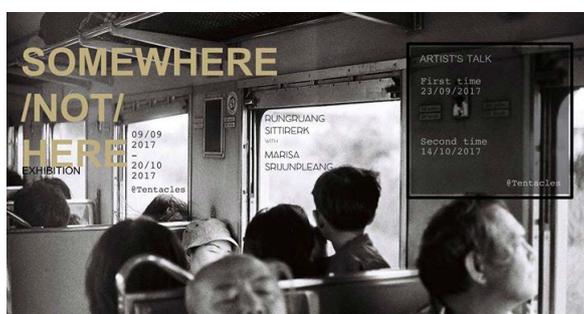


# September



## Art space at TheCommons

TheCommons, the community mall in Thonglor, is supporting local artists by providing a fresh and exciting platform for them to showcase their talents in a fun and engaging way from **Sept 9 to 10**. Meet the artists, join their workshops, and see them working together on a single canvas to create a unique mixed-media masterpiece. For more information, visit [www.thecommonsbkk.com](http://www.thecommonsbkk.com).



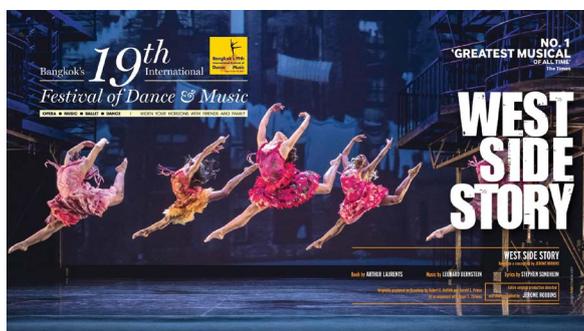
## Artistic observations on 'Somewhere'

Artists Rungruang Sittirek and Marisa Srijunplang are collaborating in an art project called "Somewhere (Not here)" which explores the parallel and relational matters between "rural" and "urban", through direct observation of life, surroundings, and culture. The exhibition runs from **Sept 9 to Oct 20** at the Tentacles Gallery N22. For further details, visit [www.tentaclesgallery.com](http://www.tentaclesgallery.com).



## The Chainsmokers Live in Bangkok

The Chainsmokers are performing a one-off show on **Sept 15** at Impact Challenger Hall 1 (Muang Thong Thani). Joining the American DJ duo onstage is their special guest Nick Martin. The duo – Alex Pall and Drew Taggart – dominated the charts with hit numbers such as like 'Closer', 'Don't Let Me Down', and 'Roses'. Tickets from THB 2,000 are on sale now. To book the tickets or find more information, visit [www.thaiticketmajor.com](http://www.thaiticketmajor.com).



## Flying Superkids, Cinderella and more

The 19th International Festival of Dance & Music is back, bringing a total of 13 best dances, performances, and orchestras to Bangkok from **Sept 11 to Oct 19** at the Thailand Cultural Center.

The line-up is as follows:

- Katya & The Prince of Siam: Sept 11, 7:30 p.m.
- Cinderella: Sept 13, 7:30 p.m.
- Spartacus: Sept 15, 7:30 p.m.
- Le Corsaire: Sept 17, 14:30 p.m.
- Flying Superkids: Sept 19 and 20, 7:30 p.m.
- Torera: Sept 22, 7:30 p.m.
- Carmen: Sept 23, 7:30 p.m.
- Shanghai Philharmonic Orchestra: Sept 24, 14:30 p.m.
- Peter Marvey's Magic Show: Sept 28 & 29, 7:30 p.m.
- Beauty and the Beast: Oct 2, 7:30 p.m.
- West Side Story: Oct 5, 6, 7, 8
- Lithuanian National Symphony Orchestra: Oct 14, 7:30 p.m.
- The Taming of the Shrew: Oct 18 & 19, 7:30 p.m.

Learn more at [www.bangkokfestivals.com](http://www.bangkokfestivals.com).

KH M L N N K

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