



Connoisseur August 2024 Highlights

The St. Regis Bangkok invites you to discover the highlights of the month in our August issue of Connoisseur. Enjoy handcrafted experiences designed especially for you at the address where timeless elegance resides.

This August, we hope you will have the opportunity to enjoy Château Croix de Labrie wine dinner at IGNIV Bangkok, 4-Course Narrative of Culinary Set Menus at VIU, new themed “The Classic” Afternoon Tea at The St. Regis Bar and our Signature Snack Set served directly to your room.



Château Croix de Labrie Wine Dinner



August 16, 2024 from 6:00 PM onwards at IGNIV Bangkok

Experience a special five-course wine dinner with wine pairings from Château Croix de Labrie, known for some of the rarest wines of Saint-Émilion, Bordeaux. Enjoy the finest aspects of French winemaking with a sommelier and an ambassador from MrCru who will guide you through each pairing.

THB 5,500++ per person.

◇ Reserve Now



Lunch Break



Monday – Friday from 12:00 PM–3:00 PM at IGNIV Bangkok

Enjoy a fine dining lunch experience with IGNIV Bangkok’s Lunch Break. Indulge in our specially crafted gastronomic set, tailored to fit your schedule. Select your favorites from select highlights of our seasonal menu highlights, including appetizers, mains, and desserts, all within the span of an hour.

From THB 1,500++ per person.

◇ Reserve Now



Summer Menu



Daily from 6:00 PM–11:00 PM at IGNIV Bangkok

Celebrate the sun-drenched months with our Summer Menu, a tribute to the essence of this spirited season, where freshness reigns supreme and flavors burst forth with vibrant intensity. Expect smoky, crisp, light, refreshing, and acidic tastes with fun and comforting food, a harmonization between Swiss flair and local ingredients, just perfect for the summer.

THB 5,500++ per person (19 dishes).

◇ Reserve Now



Weekend Brunch



Saturday – Sunday from 11:00 AM–3:00 PM at IGNIV Bangkok

Meet, mingle, and enjoy a refined interpretation of the Weekend Brunch, presenting the art of sharing with classic Swiss dishes, including a variety of breads, appetizers, classic egg dishes, desserts and pastries. Celebrate Mother’s Day in Thailand with the extended weekend brunch on August 12. All mothers receive a special dessert from IGNIV team.

From THB 3,200++ per person.

◇ Reserve Now



Signature Snack Set

Now until August 11 from 12:00 PM–12:00 AM

Celebrate unity and human achievement with a private dining experience from the comfort of your room or suite. Cheer on your favorite athlete competing in the games as you indulge in a choice of Western or Thai snack set, each featuring four bite-sized savory delights and a dessert dish for two, exquisitely presented on beautiful plates to share.

THB 1,450++ for Western Set and THB 1,100++ for Thai Set.

◇ For more information, please press private dining.



A Narrative of Culinary Set Menus

Daily from 12:00 PM–3:30 PM (Mon-Sat) and 6:00 PM–10:00 PM (Sun-Thu) at VIU

Discover our 4-course set menus, including a Western set menu inspired by the vibrant summer season in Italy, presenting premium ingredients like Wagyu beef, foie gras, and Hokkaido scallops. Drawing from the rich culinary heritage of ancient Thailand, the Thai set menu showcases local wisdom and age-old preservation methods through the finesse of modern culinary techniques, featuring essentials such as sun-dried fish and yellow curry paste.

THB 2,500++ and THB 1,500++ per person for the Western and Thai sets, respectively.

◇ Reserve Now



EPIC Grilled Seafood & BBQ Dinner Buffet

Every Friday and Saturday from 6:00 PM–10:00 PM at VIU

Before the culinary theme changes next month, enjoy this month’s extensive selection of surf and turf at our seasonal EPIC Dinner Buffet featuring an all-you-can-eat seafood extravaganza, including river prawns and tiger prawns, New Zealand mussels, a variety of oysters, and a special serving of Boston lobster per guest. Australian Wagyu beef, BBQ pork ribs, and other prime meats are prepared à la minute on the grill. Guests can also enjoy special à la carte stations, including tartare, homemade pasta, carving, and desserts, further elevate the experience.

THB 2,500++ per person.

◇ Reserve Now



Exquisite Sunday Brunch

Every Sunday from 12:30 PM–3:30 PM at VIU

Celebrate the weekend with an exceptional Sunday Brunch experience featuring unlimited Boston lobsters, Alaskan king crabs, fresh seafood on ice, authentic Thai dishes, live pasta station, as well as a wide range of Western & Asian specialties, imported European premium cheeses and local cheeses from Chiang Rai and Nakorn Pathom, a variety of cold cuts including Jamón Ibérico from Los Pedroches, a dessert corner with handcrafted pastries and a Belgium chocolate fountain.

THB 3,200++ per person.

add THB 1,800++ for free-flow wine, or THB 3,500++ for free-flow Champagne.

◇ Reserve Now



The Classic Afternoon Tea

Daily from 1:00 PM–5:00 PM at The St. Regis Bar

Rediscover the origins of the exquisite Afternoon Tea signature ritual that pays homage to traditional recipes and ingredients, with refined savory classics including Ginger Marinated Salmon, Pumpkin Choux filled with a rich foie gras mousse, and Tomato and Orange Gazpacho. Classic French desserts are reimagined with innovative twists and highlights such as the delightful Lemon Tart, Apple Tatin, a Citrus Fraisier Cake, and a Paris Brest. Complete your experience with orange scones, served with fruit jams, cream cheese, and whipped cream.

THB 2,500++ per set for 2 persons, including coffee or tea.

◇ Reserve Now



Mother’s Day Mimosa Cake

August 5 – 12, 2024 from 7:00 AM–8:00 PM at The Lounge

Celebrate Mother’s Day in Thailand with the exquisite Mimosa Cake, a traditional Italian dessert reimagined with Thai influences. This delightful creation features sponge cake delicately soaked in jasmine syrup and filled with raspberry jam, symbolizing pure maternal love with a nod to Thai floral traditions.

THB 250++ for mini Mimosa Cake and THB 1,000++ for 1-pound Mimosa Cake.

◇ Reserve Now



Exquisite Mooncakes

Daily until September 17, 2024 from 7:00 AM–8:00 PM at The Lounge

Honor tradition and celebrate unity this Mid-Autumn Festival with Exquisite Mooncakes, inspired by the peacock, an emblem of beauty, prosperity, and nobility in Chinese culture. Four specially crafted flavors, each infused with cultural significance and auspicious meanings, include Durian with a Single Egg Yolk, Lotus Seed with a Single Egg Yolk, Red Bean with a Single Egg Yolk, and Green Tea with Pistachios.

THB 1,988 net per box of four mooncakes,

with early bird offer of THB 1,688 net per box for orders placed before August 15.

◇ For more information, please call 02 207 7820 or 02 207 7813



Refresh & Recharge

Daily from 10:00 AM–10:00 PM at Longevity Hub by Clinique La Prairie

Dive into the world of tropical oasis with an exquisite scrub to cleanse and nourish your skin, complemented with a soothing massage using herbal compresses to alleviate muscle pain, leaving you feeling refreshed and rejuvenated. The experience includes a 30-minute Tropical Body Scrub and a 90-minute Relaxing Massage with Herbal Compress.

THB 6,800 net per person (from THB 12,476).

◇ For more information, please call 02 207 7779



Sculpting Treat

Daily from 10:00 AM–10:00 PM at Longevity Hub by Clinique La Prairie

Achieve fat loss and build muscles with Emsculpt, or boost collagen and tighten your skin with Exilis. Visit Longevity Hub to receive a complimentary consultation with the doctor to choose the ideal sculpting treatment for you.

THB 9,999 net per area (from THB 15,000).

◇ For more information, please call 02 207 7779