



Connoisseur May 2024 Highlights

The St. Regis Bangkok invites you to discover the highlights of the month in our May issue of Connoisseur. Handcrafted experiences, especially for you, here at the address where timeless elegance resides.

This May, we hope you will have the opportunity to enjoy our special collaboration with IGNIV Bangkok and Lae Lay from Phulay Bay, a Ritz-Carlton Reserve, a new themed EPIC Italian dinner buffet, Chocolate Making Class led by Executive Pastry Chef Nuntida, and Lift and Relax at Longevity Hub by Clinique La Prairie, where Marriott Bonvoy members can earn and redeem points. For reservations, please dial '0' or speak to your Butler for assistance.



IGNIV Bangkok x Lae Lay, Phulay Bay, a Ritz-Carlton Reserve



May 2, 2024 | 6:00 PM & 7:30 PM at IGNIV Bangkok

Experience a special one-night culinary collaboration with IGNIV Bangkok's Head Chef David Hartwig and Lae Lay's Executive Chef from Phulay Bay, a Ritz-Carlton Reserve, Christian Herrgesell who was previously the Culinary Director and Executive Chef for a decade at the celebrated Restaurant Tim Raue in Berlin, which ranked in the World's 50 Best List and earned 2 MICHELIN stars.

THB 5,900++ per person.

◇ Reserve Now



Lunch Break



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

Enjoy fine dining lunch experience with IGNIV Bangkok's Lunch. Indulge in our specially crafted set, tailored to fit your schedule. Select your favorites from some options from our seasonal menu, comprising appetizers, mains, and desserts, all within the span of an hour.

From THB 1,700++ per person.

◇ Reserve Now



Spring Menu



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

Celebrate the season of life and flavor and experience the Art of Sharing with the new seasonal menu, where every dish tells a story of renewal and the vibrancy with ingredients from Europe and Thailand, including some of Head Chef David's personal favorites such as: Morels, Tommy Melon, Spring Lamb, Ramps, and more.

THB 5,500++ per person for IGNIV Spring Menu (20 dishes).

◇ Reserve Now



Shareitage Menu



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

Taste the Swiss flavors from the new Swiss Heritage menu, featuring Swiss traditional dishes with a modern twist from Chef David's preferences. Don't miss the secret recipe of David's grandfather, Cheese Fondue; Gruyere; Appenzeller; and Vacherin, as well as other highlights such as Beef Tartare, Smoked Trout with Caviar and more.

THB 7,700++ per person.

◇ Reserve Now



Sunday Brunch



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

Experience a unique Sunday Brunch, presenting classic Swiss dishes in a friendly and relaxed atmosphere. Indulge in a mix of modern and classic Swiss dishes, featuring a variety of breads, appetizers, classic egg dishes, and not-to-be-missed desserts and pastries.

THB 1,900++ per person, excluding beverages.

◇ Reserve Now



Chocolate Making Class

May 29–30, 2024 from 2:00 PM–3:30 PM at The Lounge

Join us for a 90-minute session for an engaging chocolate making class workshop led by our Executive Pastry Chef Nuntida, who is passionate about chocolates. Experience the art and craft of chocolate and delight in a chocolate making session with useful techniques for your own homemade chocolate bars and pralines to take home.

THB 1,600++ per person, including a welcome chocolate drink and a complimentary pastry.

◇ Reserve Now



Van Gogh-Inspired Afternoon Tea Vol.2

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

Indulge in the themed culinary experience in collaboration with The National Gallery, London and ARTiSTORY, highlighting edible masterpieces created by our new Executive Pastry Chef Nuntida and Chef de Cuisine Pongsakorn. Experience the updated menu that brings the Post-Impressionist Dutch painter's art to life. Savories and sweet delicacies are inspired by Vincent van Gogh's masterpieces such as Sunflowers; Long Grass with Butterflies; and A Wheatfield, with Cypresses.

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

◇ Reserve Now



Perfume Cocktails

Daily from 6:00 PM at The St. Regis Bar

Embark on a multi-sensory journey with Perfume Cocktails, crafted with the exquisite Bombay Sapphire gin, and paired with the aromatic world of BOROM perfumes, with cocktails like the "Red Velvet," blending chocolate, praline, and orange notes and "Japanese Cotton," evoking white tea, jasmine, and melon. Guests receive a miniature bottle of BOROM perfume with every Perfume Cocktail, and for a limited time, the exclusive "SILK 26" scent, inspired by the timeless luxury of The St. Regis Bangkok, will be available for purchase.

THB 490++ per glass.

◇ Reserve Now



A Narrative of Culinary Sets

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

Discover the new 4-course quarterly set menus inspired by Chef de Cuisine Pongsakorn's personal journey of discovery and the magic that unfolds when perfect ingredient pairings surprise beyond imagination. Indulge in the Western set menu, which features a choice of Grilled Australian Striploin or Baked Cod Fish, or the Thai set menu with a choice of Pan-Seared Duck Breast or Grilled Seabass in Banana Leaf with Spicy and Sour Sauce for the main course.

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

◇ Reserve Now



Che Buono EPIC Dinner Buffet

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

Indulge in unlimited à la carte dishes, one whole Canadian lobster per person, and all-you-can-eat seafood on ice, featuring river prawns, a selection of fresh oysters and more. Throughout May & June, guests can also enjoy our new Italian corner, showcasing the diverse flavors of Italy's Northern, Central, and Southern culinary regions, where our chefs will be crafting homemade pasta, traditional pizza, and a selection of Italian delights, including Risotto all'Aragosta, Lasagne al Forno made with Wagyu, Al Nero Di Seppia, Peach Panzanella Salad and Tiramisu at live stations.

THB 2,500++ per person.

◇ Reserve Now



Lift and Relax

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

Experience the transformative power of Monopolar RF technology with Thermage FLX, delivering targeted heat deep into the subcutaneous layer to achieve a firmer and more youthful appearance for your face. Plus, enhance your relaxation with a rejuvenating healing massage and access to our vitality pools.

Special THB 99,999 net per person for Thermage FLX 900 shots and a complimentary 60-minute Signature Healing Massage. Marriott Bonvoy members enjoy a Double Point Privilege with every purchase.

◇ For more information, please call 02 207 7779