



The wait is over.

As we draw to a close on the largest renovation in our hotel's 143-year history I am very excited to have the opportunity to share with you our new River Wing, that has been re-designed by renowned international designer Jeffrey Wilkes.

When we started talking to Jeffrey several years ago about this renovation, we asked him to bring the essence of Bangkok, our hotel's history and its stunning location into our rooms, suites and restaurants. And we are delighted to see how he embraced this wish. Hammered brass barges in the rooms and suites, art déco nautical designs in Lord Jim's and special pieces created by local designers all feature in the new River Wing.

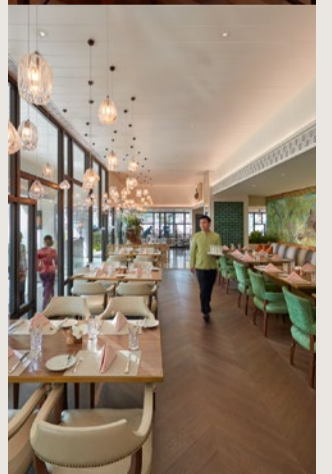
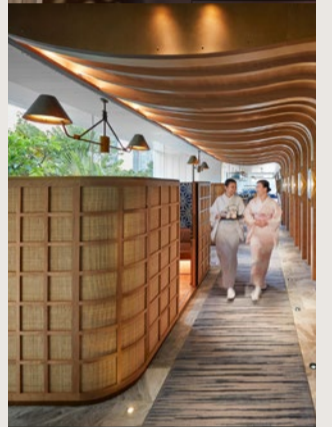
Not only can you now relax in enlarged rooms and suites and in the additional cabanas around our new swimming pools, but you can also choose from 11 outstanding dining venues. We are excited to have welcomed Kinu by Takagi to our collection of restaurants and to learn that Le Normandie retained its two-Michelin-stars, while The Bamboo Bar was voted the Best Bar in Thailand in Asia's 50 Best Bars. Please visit as many of them as you can, as I am sure you won't be disappointed.

I am proud of our Oriental Family, as together we are striving to make Bangkok a happier and healthier place. As you will see we are nearing our goal of becoming 100% free of single-use plastics in all our rooms, from mini-bar products to bathroom amenities and even biodegradable water bottles. We have also introduced a Nordaq water filtration system. We don't want to stop there. We want to try and make the area surrounding our hotel plastic free too by supporting local street vendors and subsidizing their purchase of more sustainable utensils and packaging. Our colleagues have also given more than 6,400 hours back to disadvantaged children and helped to clean up the Chao Phraya River.

We hope that you enjoy your stay with us and if we can do anything to help please just ask us.

Best wishes

Greg Liddell
General Manager





IT'S ALL IN THE DETAILS

Details make a difference in everything we do. Chef Takagi travelled to Ayutthaya, Thailand to source the amazing teakwood used for his table, but he also worked with a young local designer on the shibori textile design showcased in Kinu by Takagi and he spent time exploring local markets to find ingredients for his delicate dishes. He will also be bringing in hand-made tableware from Japan, which are rare and difficult to find.



CHEF TAKAGI KAZUO AT KINU BY TAKAGI – REFINED KAISEKI DINING IN AN INTIMATE SETTING

Kinu by Takagi is the latest addition to Mandarin Oriental, Bangkok's award-winning collection of restaurants. Chef Takagi Kazuo owns the two-Michelin-starred Kyoto Cuisine Takagi and has brought his refined Kyoto-style cuisine, known as 'Kyo-ryori', to the Thai capital for the first time. His composed, delicate and illustrative dishes reflect the seasons and the culture of both Japan and Thailand by integrating a number of local Thai ingredients alongside the finest Japanese produce. This 10-seat restaurant offers Kaiseki, Omakase dining where guests leave themselves in the hands of the chef as he creates a 10-course menu that is seasonal, elegant and artistic. Two seatings are offered nightly. The culinary journey starts with a welcome drink served in a Japanese-style booth, a 'minka', before diners are led to the counter where the true theatre begins. Here they witness the chef, a true master, at work. Guests may also choose to enjoy one of Bangkok's finest sake collections.

Chef Nick from Lord Jim's has visited hundreds of suppliers to source his ingredients and even the special tamarind and eucalyptus woods on which he will grill many of his dishes from dry aged Australian Wagyu sirloin steaks to Spanish seabass in roast chicken butter. His salt flakes come from the mountains of Nan Province, while his hand-made plates come from Lampang. There is a story and purpose behind every dish he serves. We have also worked with local suppliers to produce unique offerings in our mini-bars.



NICK GANNAWAY TO LORD JIM'S – BANGKOK'S MEETING PLACE

Chef Nick Gannaway has recently joined us from the stable of acclaimed 8½ Otto e Mezzo de Bombana and prior to that the well-known Noma, Copenhagen and The Bridge Room in Sydney, Australia. As with all great restaurants and chefs, Nick's menu is a conduit for impeccable produce, using only the finest seasonal ingredients from Thailand and abroad. Whether it's sustainably sourced seafood, prime meats or the very best organic fruits and vegetables, the cuisine pays homage to the incredible work of the farmers who produce it. Boasting uninterrupted views of the river, this seafood and prime cut grill is a local institution and one of Bangkok's most beloved meeting places. The sumptuous lunchtime buffet of seafood, roast meats, international dishes and Lord Jim's classics all continue to be offered. By night, Lord Jim's transforms into the city's most stylish brasserie with an à la carte menu of sharing plates, including sustainably sourced fish and prime cuts of meat cooked over the wood-fired grill accompanied by an extensive and interesting format of wines.

CHEF PABLO GICQUEL MOUTH-WATERING DELICIES

Sweet treats have always been symbolic to Mandarin Oriental, Bangkok no more so than through our famed Afternoon Tea sets or at The Mandarin Oriental Shops. We are excited to have recently welcomed Executive Pastry Chef Pablo Gicquel, who joins us from Hôtel Le Crillon in Paris. Chef Pablo got straight to work by embracing the growing global consumer trend toward healthier eating with his creation of a new handcrafted Vegan and Gluten-Free Afternoon Tea, which guests can now enjoy as part of The Authors' Lounge much loved Afternoon Tea offerings.



Jeffrey Wilkes and his team selected over 292 differing silks to decorate our new rooms and suites. They called upon artisans from northern Thailand to create hammered brass barges that hang over the beds. They also designed rugs with fishes woven into them and lamps with frogs peaking out. Teakwood was sourced from northern Thailand, while the hotel's famed Authors' Suites are decorated and styled around literary greats who have stayed at the hotel over the last 143-years.



**FANTASTIC FACTS
DID YOU KNOW ...**

Mandarin Oriental, Bangkok is home to many firsts. Not only was it the first luxury hotel to open in Thailand, but it was also the first hotel to open on Bangkok's riverside, the first to have a hotel spa and the first to have a hotel bar.



Jeffrey Wilkes hand selected more than 10,000 metres of new fabric to use in his designs. His final selection includes 292 differing designs, 189 of which were sourced from Jim Thompson.



2,460 pieces of Bohemian crystals have been used in each of the new giant bells that hang in the hotel's lobby. Each weighs 220kg and they required over 150 hours to assemble.



The Verandah is now home to a stunning 17-metre -long by 2-metre-high artwork. It took two artists more than four months to create this unique piece using traditional temple techniques.



UNFOLDING OF OUR NEW FAN

Commissioning a signature fan for each Mandarin Oriental hotel is a long-established tradition and to celebrate our recent historic renovation we were delighted to collaborate with world-renowned Jim Thompson on the creation of ours.

Displayed in the hotel's famed lobby, the bespoke fan is a visual delight and conveys the essence of the hotel itself while reflecting the spirit of Bangkok. Jim Thompson, fondly known as the 'King of Silk' was joint owner of the iconic hotel between 1946 and 1967 and his eponymous Thai silk company continues his legacy.



Honouring Thai heritage and handicraft through artistic design details on the finest Thai silk which is delicately embellished with hand-embroidered gold thread and mirror-work. The design incorporates the Suphananahong Royal Barge, sacred leaves and elephants – the national symbol of Thailand – as well as patterns found within architectural carvings from The Authors' Lounge, the setting of the original Oriental Hotel during Jim Thompson's era. Traditional Thai lacquer work and gold leaf, a technique used in the creation of Ramayana masks, cover the carefully sourced Chiang Mai bamboo spokes and guard sticks.



HEART OF THE MATTER

One of Mandarin Oriental's guiding principles is 'Acting with Responsibility'. In 2020 we aim to be 100% free of single-use plastics. We have also launched a new initiative to implement biodegradable water bottles, including using a Nordaq water filtration system. This allows the hotel and our guests to refill glass water bottles. Furthermore we have eradicated plastic straws and bathroom products throughout the hotel. And our new swimming pools come equipped with an 'O-Zone purification system'.



Last year 'The Oriental Family' and our lovely guests and neighbours joined hands with the international 'Clean up the World' initiative and we continue to work with local street vendors to ensure that our neighbourhood is the first in Bangkok to become totally plastic-free. We also took time to clean the Chao Phraya River as well as the areas surrounding our hotel.

We were honoured to give more than 6,400 hours back to Bangkok communities, transforming schools and assisting students in their education.





LET'S CELEBRATE

Celebrations are in the air, not only with the re-opening of our River Wing but also with the forthcoming festive season and New Year's Eve, which will usher in 2020 with a spectacular firework display. Glittering lights, seasonal decorations and a magnificent Christmas tree designed by our very own Floral Ambassador adorn the hotel. Celebrate with loved ones and friends by enjoying mouth-watering fare, unique ambiance and our legendary Oriental service in our 11 restaurants and bars. Advance reservations are recommended.

To help you raise a glass to the hotel's new era, we are also excited to welcome a range of new cocktails/mocktails not only at Ciao Terrazza and Terrace Rim Naam on the vibrant riverside but also at The Bamboo Bar, which was recently voted the Best Bar in Thailand in Asia's 50 Best Bars. The Bamboo Bar has also recently welcomed talented jazz vocalist Joie Parris, who will perform nightly from Monday to Saturday, from 9pm to late.



ALMS GIVING TO BUDDHIST MONKS

In Thailand the morning ritual of giving alms to monks, known as "Tak Bart" in Thai, has a long tradition. Buddhist monks seek to limit their own desires, including the preparation or buying of their own food and so each morning they go on a morning walk to receive alms from laypersons. The monks must accept whatever people offer, without expressing individual preference. Alms givers perform their act of generosity without the expectation of receiving anything in return, other than the monks' blessings. This practice has been a part of Thai culture for centuries. Although it persists in cities, it is far more prevalent nowadays in the countryside. Mandarin Oriental, Bangkok invites guests to participate in the "Tak Bart" ritual and enjoy a truly authentic local experience. Simple yet meaningful, the act of giving alms is a heartwarming way to start one's day. The merit-making ritual takes place daily from Monday to Friday at 7am. The cultural journey begins with a boat ride across the River of Kings to the lawn at Terrace Rim Naam, followed by giving alms to monks from a nearby Buddhist temple. The hotel's culinary team will prepare food as offerings with our compliments. Please contact our Concierge team for reservations at least one day in advance.



NATURE'S ALCHEMY BODY SCRUB AND WRAP

Nature has provided all the ingredients to create your signature body scrub and wrap to leave your skin feeling soft and radiant. For centuries, Thai people have used their forests and gardens to provide the ingredients to revitalise, heal and nurture their skin. At The Oriental Spa, we are carrying on this tradition. Guided by your therapist and your skin needs, you will choose from an abundance of herbs, seeds, spices, teas, fresh produce and essential oils to personalise your treatment. Treatment includes: Education on Natural Skin Foods, Body Scrub and/or Wrap, Personalised Recipe, Sample Sachet. For further information or reservations please contact The Oriental Spa.



ARE YOU A FAN OF M.O.?

As a Fan of M.O. you will enjoy the convenience of faster booking, complimentary WiFi, a welcome amenity and exclusive members-only offers from our hotels and partners around the world when you book a qualifying rate.

One of the special members-only offers we are delighted to offer Fans of M.O. is a gorgeous sunset cruise on the legendary Chao Phraya River aboard an elegant and classic Hacker-Craft mahogany boat. The trip takes approximately 45 minutes, departing from the Mandarin Oriental, Bangkok pier and navigating the river until the Temple of Dawn, before heading back to the hotel. Advanced reservations are required.