

BRUNCHING IN BANGKOK

Wanderlust presents three tempting options for your Sunday brunch escapades

by Mandy Smith and Shannon Frandsen



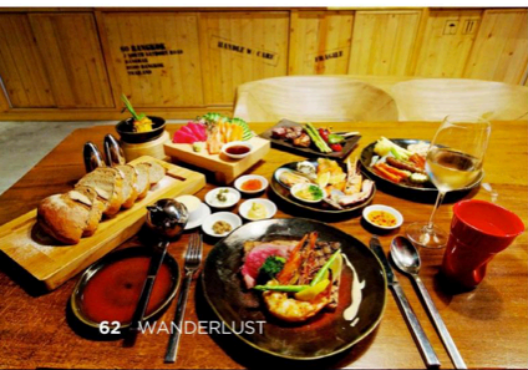
RED OVEN BRUNCH AT SO SOFITEL

So Sofitel's Red Oven Restaurant might just be the most lavish weekend brunch locale in the city, one where tables encircle its signature *Molteni* (red oven) and guests revel in panoramic views of green Lumpini Park.

The sights themselves are enough to feast on, but the focal point of the Red Oven is an abundant buffet, with a varied spread that satisfies palates from the hard-to-please-child all the way to the true gourmet. The restaurant also takes a modern twist on traditional street food by boasting nine live-cooking stations.

Start your brunch with fresh veggies, cold cuts, imported cheeses, olives, hummus and French breads at the organic salad bar, then move on to the sushi and sashimi counter or indulge in oysters, prawns, and Alaskan king crab from the succulent seafood spread.

For hot entrees, visit the carving station for beef and lamb shank, or help yourself to pastas, quiche, pizza, stews and soups, as well as rice dishes, steamed vegetables and grilled fish.



More traditional breakfast fare is available in the form of waffles and crepes. Load up on the accoutrements: syrups, honey, jams, chocolate spreads and the like.

Just be sure to save some space for sweets, because the star of the show is undoubtedly Red Oven's dessert bar. Here, the chocolate fountain mesmerizes children, while miniature desserts tempt the more sophisticated adult palates. Recommend are the tiramisu, lemon meringue tarts, panna cotta and rich bites of dark chocolate brownie. The portions are small (and irresistible), so you'll definitely enjoy more than one.

The homemade ice cream counter is another crowd-pleaser, showcasing berry sorbets and rich, creamy concoctions. Guests can even handcraft frozen treats on a cold-stone slab, where they can add assorted mix-ins for their own custom confections.



After dipping marshmallows in the chocolate fountain, the littlest luncheon attendees can burn off their sugar highs at the restaurant's kids' club. Once the kids are occupied, adults can finish off their afternoons in peace and quiet over a cup of gourmet tea or coffee.

Saturday and Sunday brunches start at noon. Free-flow catered by The Wine Connection allows guests to have their pick of red, white or sparkling wine.

PRICES

Brunch is 1,950++ per person, including juices and hot teas.

Upgrade to 2,350++ for soft drinks and free flow wine.

Children ages 5–12 years eat for half price, and kids under five eat for free.

For more information see www.so-sofitel-bangkok.com.

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UNO MAS AT CENTARA GRAND

Uno Mas offers a not-to-be-missed experience with the delicacies of the Spanish Mediterranean at the new restaurant's monthly Sunday brunch, where both the food and the décor entice Bangkok's most stylish crowd.

At Uno Mas, let city views from the 54th floor and impeccable interior design sweep you off your feet, and then get to work piling up your plate at the sumptuous buffet.

The *marisqueria*, or raw bar, is a gorgeous assortment of fresh seafood including varieties of fresh French oysters, Maine Lobster, Spanish salmon, and king crab. The tapas bar features a range of cured, Spanish cold cuts and everything else you'd expect from a Spanish-style restaurant, including plump olives, savory tapenades and various breads. But there's so much more for you to enjoy, such as Uno Mas's signature dish, *cochinillo* (suckling pig), which is a favorite amongst guests. The food and drink are made all the more pleasurable by the sounds of live guitar music.

An excellent choice for chic celebrations, entertaining guests or catching up with friends, Uno Mas

promises a *domingo fabuloso* in a beautiful, intimate atmosphere.

Uno Mas is on the 54th floor of Centara Grand at CentralWorld. Sunday brunch is on the first Sunday of each month, from 11:30–2:30 pm.

PRICES

Prices are 3,555++ per person including the premium beverage package.

For more information or reservations, contact 02-10 0-6255 or diningcgcw@chr.co.th

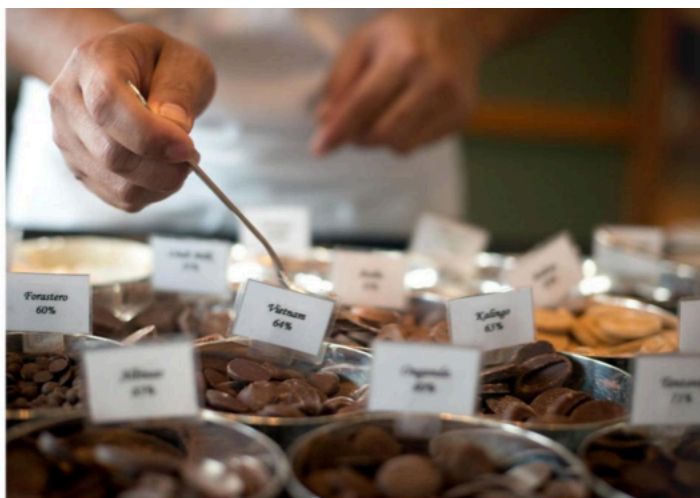


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Food

THE CHOCOLATE BUFFET AT SUKHOTHAI HOTEL

To sum up The Chocolate Buffet with a few words, imagine what Willy Wonka's Factory would look like if it were crossed with Buckingham Palace. Does that sound divine, chocolate lovers? If it does, make a reservation for the first seating at 2:00 p.m., so you can linger all afternoon, indulging in the pomp and circumstance of the Sukhothai Hotel's decadent high tea. A khim musician plays



her instrument in the lobby while you mingle between two adjacent rooms with parallel buffets, one sweet and one savory.

Savory delights include: delicate tea sandwiches, crispy spring rolls, salmon croissants, seared tuna bites, fresh sushi, king prawns, seasonal fruits, exotic olives and nuts.

As for the sweet buffet, the name says it all: "The Chocolate Buffet" contains every conceivable truffle and trifle, equally pleasing in taste and aesthetics. Your sweet seduction includes: éclairs, cakes, pastries, macarons, creme brûlée, fruit tarts and even chocolate fondue (with dark, milk and white chocolate for dipping). You'll find scones with Devonshire cream and strawberry preserves, because, without them, no teatime would be complete.

But the real highlight of the whole experience is the Hot Chocolate Trolley, manned by Swiss pastry chef, Laurent. Laurent handcrafts custom beverages from

an assortment of international co-cos. The collection of chocolate morsels ranges from 100 percent dark cocoa to pure white chocolate and all grades between. Chef Laurent will teach you about the varying flavors of chocolate—robust, mild, acidic, earthy, bitter and sweet—and concoct your cocoa according to your taste. The result is a demitasse cup of rich, hot chocolate that you can top with cream, a swirl of caramel, a dusting of chili or a sprinkle of sea salt to make your mug of hot chocolate truly yours.

PRICES

990++ baht, includes a tea of choice (hot or iced) and access to both buffets. Additional beverages available at an additional cost.

High tea is served during the week, but The Chocolate Buffet is available only Friday — Sunday from 2:00–5:00 p.m.

For more information see www.sukhothai.com

PHOTO: Mandy Smith

