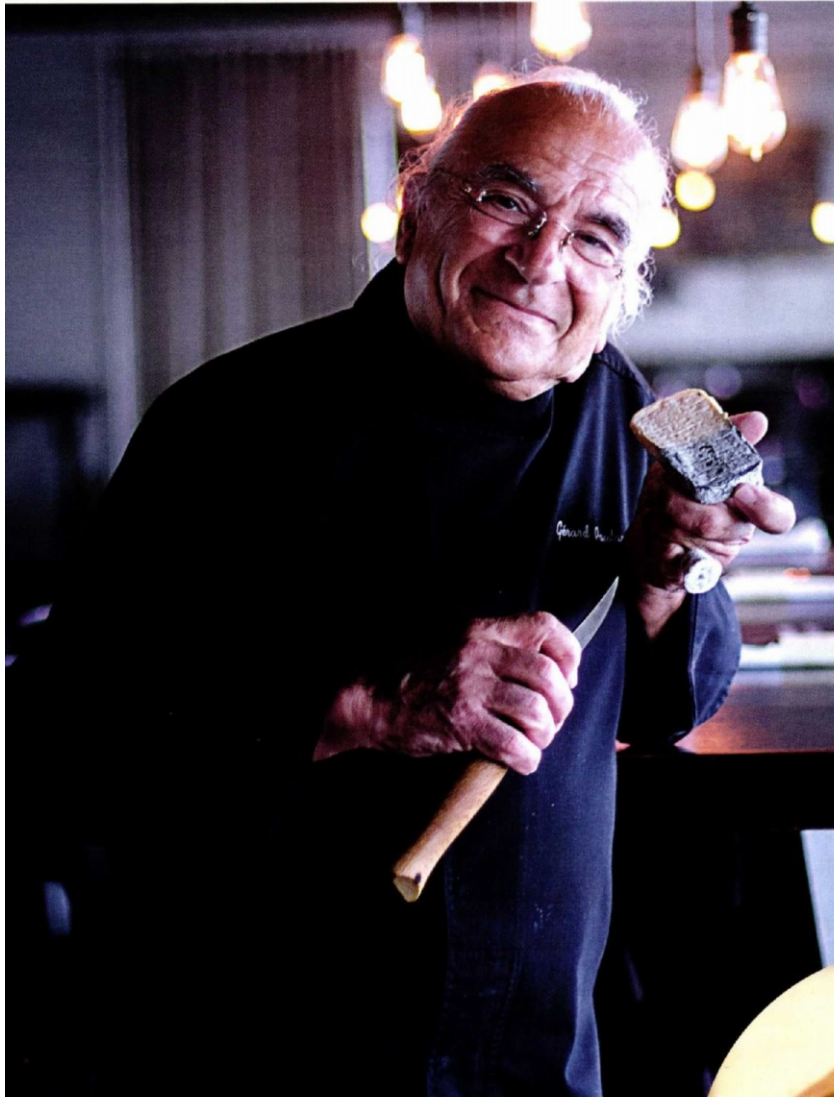


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CONCIERGE | *HOT TICKET*



SAY CHEESE

Have an outstanding personalised experience with the multi-award winning turophile

CHEESE MASTER GERARD POULARD is back at Scarlet wine bar & restaurant at the chic Pullman Bangkok Hotel G. Poulard is an internationally renowned expert in cheese, having gained recognition in over 22 countries and received a clutch of prestigious cheese-related awards such as The Order of Agricultural Merit. By popular demand, he will present his 2017 Collection of Fromages de France—a staggering 100 varieties of French farmed cheese from the best of France's boutique producers—exclusively at Scarlett from May 15-20. Poulard will awaken the senses of each guest by carefully crafting a cheeseboard that matches their taste. For more information and reservations, call 0-2352-4000 or email scarlettbkk@randblanb.com.

Visit thailandtatler.com

SUBTLE FLAVOURS The cheese master Gerard Poulard

RULERS OF THE DEEP

At Renaissance Bangkok Ratchaprasong's Flavors, one can now enjoy a buffet that captures the appetites of all true seafood lovers. Every Friday and Saturday, Flavors is showcasing a vast assortment of fruits of the sea, one that goes beyond the usual seafood staples on ice, including rock lobster, river prawns, scallops, sea snails and so much more. The buffet is priced at 2,100++ baht per person. For more information and reservations call, 0-2125-5010.



SPICE OF LIFE

A restaurant offering authentic tastes of Isan has opened a branch at Central Embassy. The food at Somtamnuua does not deviate from tradition and promises the finest sourced ingredients straight from Isan, all served in a relaxed and homely setting inspired by street food stalls. Special dishes to keep an eye out for include stir-fried rice vermicelli prepared with sweet sausage and moo yor and topped with crispy pork skin, and fried chicken wings served with spicy jaew dipping sauce. For more information call, 0-2160-5909.