



Connoisseur September 2024 Highlights

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

This September, we hope you will have the opportunity to savor our new Autumn Menu and Henri Bourgeois Wine Dinner at IGNIV Bangkok, embark on our new culinary journey at VIU Ristorante, and indulge in “The Classic” Afternoon Tea, Negroni Week, and Oktoberfest at The St. Regis Bar.



Autumn Menu



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

Celebrate the last harvest season with the new Autumn Menu, created by our newly appointed Head Chef Arne Riehn. Experience the earthy flavors of European autumn’s rhythm together with locally sourced produce from Thai communities to celebrate the seasonal transitions.

THB 5,500++ per person.

◇ Reserve Now



Henri Bourgeois Wine Dinner



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

Savor a five-course dinner perfectly paired with French wine from Henri Bourgeois, known for the iconic Kimmeridgian soils that impart depth and complexity. Meet Mr. Jean-Marie Bourgeois, the owner, who will share the stories behind their labels.

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 our seasonal menu highlights, including appetizers, mains, and desserts, all within the span of an hour.

From THB 1,500++ per person.

◇ 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, desserts and pastries with a choice of one full-sized main course per diner.

From THB 3,200++ per person.

◇ Reserve Now



The Reintroduction of VIU

September 10 onwards

Embark on a new transformative journey with VIU, the hotel’s signature ristorante, serving exquisite Mediterranean cuisine, drawn from Italian, Spanish, and French culinary traditions and created by the culinary VIU team, led by Executive Sous Chef Matteo Fontana, a seasoned Italian chef with a background in esteemed MICHELIN-starred kitchens. Experience the gastronomic transformation influenced by Southern European spirit through a complete change of service style and ambience, offering a warm, engaging, and relaxed environment.

◇ Reserve Now



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 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

Enjoy the last month of 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 elevating the experience.

THB 2,500++ per person.

◇ Reserve Now



Exquisite Sunday Brunch

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

An exceptional Sunday Brunch experience features 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 Thailand, a variety of cold cuts, including Jamón Ibérico from Los Pedroches, a dessert corner with handcrafted pastries and a Belgian 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

Discover 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, and Tomato and Orange Gazpacho. Classic French desserts are reimagined with innovative twists and highlights such as the delightful Lemon Tart, 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



Negroni Week

September 16–22 from 6:00 PM–12:00 AM at The St. Regis Bar

Explore the rich heritage and versatile expressions of the Negroni at our week-long festival, featuring two specially curated menus. Enjoy traditional and bubbly Negronis on our All-Time Classics menu, or explore unique creations like the herbaceous White Dill Negroni, vibrant Contessa with blueberry gin, and luxurious Truffle Negroni on our exclusive Mixologist’s Choice menu.

THB 400++ per glass.

◇ Reserve Now



Oktoberfest

September 21 – October 2 from 6:00 PM–12:00 AM at The St. Regis Bar

Celebrate Bavarian culture in the spirit of Oktoberfest, and enjoy festive flavors with a platter featuring sizzling grilled pork bratwurst and Nuernberger chicken sausages, freshly baked pretzel bread, deep-fried pork knuckle, and traditional side dishes. Complement your meal with our selection of German beers such as Huber Weisses and Hofbräu with a special offer on bottled beers.

THB 1,499++ per set for two.

◇ Reserve Now



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