BANGKOK BTS/MRT TRAVEL GUIDE
Preface

“Do you want to go out?”
“Have you eaten?”

Thailand is a country full of natural resources as well as has an abundant diversity of food that makes international visitors yell out “Amazing Thailand”. This is especially seen in Bangkok, a major destination for travellers all over the world and a capital city where you can find great cuisine to enjoy 24/7. This city’s also been ranked by CNN as having the best street food in the world.

This guidebook is not only to invite you to go out and eat, but to make you and your family and friends experience the ambience and chill. Instead of going by car or taxi why not travel by the BTS and/or MRT that has numerous lines around the city for you to choose from, reduce the travel time, and have fun travelling to and eating at various eateries full of delectable tasty food along the train lines. Go into the side streets and laneways and search for the variety of main meals, desserts, snacks, or whatever you feel like eating at legendary restaurants or places where you can just chill that aren’t to be missed.

Can you think of how many restaurants have really impressed you for their tasty food that you really want to go there again and again? How many make you feel reenergised every time you go there that you’ll never forget them? We want to have a part in making you remember these places with this guidebook, so when you’re feeling hungry, you can scan the QR Code of the eatery of your choice and travel by the BTS and/or MRT conveniently.

We hope that each of the selected eateries in this guidebook will provide you with the fulfilling happiness that we want you to enjoy.
BTS
Light Green Line (Sukhumvit Line)
CHATUCHAK WEEKEND MARKET

This is the largest outdoor market in Asia. If you’re looking for something, then come here. Saturday-Sunday is bustling with tourists who come to shop, eat local food, and recharge their energy because here has everything from clothing, ornaments, bags, shoes, plants, pets, hip and chic furniture to attractive porcelain. On every Friday evening from midnight till dawn, there’s a special market like a mini Chatuchak that focuses on guaranteed wholesale goods that are in trend. Come and shop to get more bargains at reasonable prices to take home.

SRI LUEANG POCHANA SAPHAN KHWAI
Saliratthawiphak Road, Samsen Nai, Phayathai, Bangkok 10400
Tel. 08 6326 8586
Open daily: 08.00-17.00 Hrs.

SRI LUEANG POCHANA SAPHAN KHWAI
This shop’s nickname is the “Khao Man Kai Giant” because it has a special menu that’s a large dish of Khao Man Kai (Hainanese chicken rice), which is a gimmick to lure customers. Whoever wants to test the size of their stomach, can. This dish is served on a tray comprising 1 steamed chicken and 2 kilogrammes of rice and only a few dishes are sold per day. There are rules for the diners to also have fun: If a person eats 1 plate of rice within 1 hour, they won’t be charged, and the tray will be given as a souvenir. But if all the rice isn’t eaten, diners must pay the usual fee of 550 Baht. Besides Khao Man Kai, there’s also Kuai Tiao Kai Sap (noodles with chopped chicken), Kuai Tiao Mu Tun (noodles with braised pork), Khao Man Kai, or Kao Lao (a noodle soup) that’s always delicious.

THAM MA DA
Come to the only place that has all your needs because “Tham-mada” is a restaurant, café, and shop selling handmade items. Even though it’s a chilled mini shop, the décor’s unusual, but each corner will have handmade products from Thai designers and attractive collectibles that can be bought while waiting to be served with food and beverage. There’s also an outdoor zone for chilling in private like being in a small home garden. The menu has from snacks to full meals. Recommendations include full-flavoured shellfish soup or roasted pork ribs from an ancient recipe and order a drink to go with it to enjoy the good life.

THAM MA DA
Phahon Yothin Soi 5, Samsen Nai, Phayathai, Bangkok 10400
Tel. 08 1804 4759
Open daily : 11.00-19.00 Hrs.
LA VILLA ARI

There’s nothing more convenient than this. The hippest place of the Ari BTS Station that is also a shop, restaurant, and café that fulfills everyone’s needs. If you want to eat international food, Thai food, or bakery, this place has it all. You can select a full meal, snack, or just to meet friends or to chat about work in a chilled atmosphere. It has a large centre full of hi-tech equipment like an iStudio, clothing shop, shoe shop, beauty clinic, as well as supermarket that is packed with numerous goods to choose for those people who don’t want to face traffic jams, travel far, so they come here.

NAI MENG NOODLES

This is a heaven for noodles lovers that shouldn’t be missed. The outstanding point of this shop is the gigantic seasoned Kiao Kung (prawn dumplings). They are placed in a bowl with thin soft glutinous vermicelli noodles flavoured with egg and condiments of the shop’s special recipe. Before eating, make sure you have ordered another bowl. The must-try dishes are Kiao Kung Pu Mu Daeng (dumplings with prawn, crab and roasted red pork) and Bami Kiao Kung Hongte (vermicelli with Emperor prawn dumpling) served full of ingredients. And a dish that you shouldn’t beat is Mu Daeng Yang Fai (flame grilled red pork), a special menu of the shop. There’s also Khao Si Khrong Mu Tun (rice with stewed pork ribs), Khao Kai Tun (rice with steamed chicken), Khao Mu Daeng (rice with roasted red pork), and Khao Mu Krop (rice with crispy pork) that will fill you with a great taste every day.
KAFFEE BY LIBRARY ARI

This is an answer for people who really love a heaven to work or read by the spacious décor. The tall glass doors reaching to the ceiling open to welcome the natural light while at the same time you can watch people walking by. Come to the Ari area, the ‘Kaffee by Library Ari’ has been established from the cooperation of Noble Development Public Company Limited with Library Café that wants people to come to use the benefits of the area by sitting and reading while sipping on a beverage, tea, or coffee, or holding a meeting to discuss work in a warm atmosphere by travelling conveniently and for them to list it as a choice.

SWEET CAFÉ

A sweet place that shouldn’t be missed! Besides the shadiness that you’ll receive when arriving here, the atmosphere of the shop’s environment is full of bushes like walking in a beautiful garden of a friend’s home. It doesn’t matter if you sit in a corner to re-energise, the furniture, tables, and chairs match with every niche topped off with the rich flavour of the tea or coffee that can be enjoyed with various kinds of bakery, which makes a great day for people that like nature where they can chill quite a bit by sitting together for a while. It’s hard to believe that this place exists in Soi Ari.

ONE DEE CAFÉ

‘One Dee’ is a Thai-style café in the Ari area that has converted selected Thai desserts to be tasty ice cream. It doesn’t matter if it’s toddy palm or coconut milk ice cream eaten with sticky rice, or toddy palm cake ice cream and Teh tarik ice cream, and an unexpected taste on the menu is coconut milk with prawn ice cream served like a rainforest in a reasonable sized dish. For those people who want to eat a variety of flavours mixed together, then they should try it. The shop’s focus starts from the idea of producing by searching for quality ingredients to make unique ice cream that is unlike anywhere else.
You don’t have to drive to a coastal province, just take the BTS and get off at Sanam Pao and you can enjoy a spread of fresh seafood. Jae Liap has a great selection on offer to provide happiness and deliciousness to customers. No matter if it’s big chunks of steamed crab meat eaten with tasty seafood sauce, or giant river prawns with a moderately flavoured sauce that is sweet, oily, and aromatic, whoever really wants seafood and can’t wait till the weekend to travel to the provinces, then this shop can help you relieve your hunger from the evening till almost morning. Come and try it!

JAE LIAP
Phahon Yothin Road, Samsen Nai, Phayathai, Bangkok 10400
Tel. 08 4773 3314
Open daily : 17.00-03.00 Hrs.

KUIA TIAO PET 1 POCHANA
Passing the front of Phayathai Hospital 2, then you must stop at the well-known noodles with duck meat shop ‘Kuia Tiao Pet 1 Pochana’ that has a full menu of duck to choose for your satisfaction from the mouth, wing, neck or leg steamed, or there’s a menu of Khao Mu Daeng (rice with roasted red pork) and Bami Mu Daeng (noodles with roasted red pork) that can be eaten with or without soup that’s very delicious. The soft, glutinous noodles have added seasoning full of duck meat, and the soup is simmered perfectly. This makes these mellow-tasting noodles dish a rarity, as the added duck meat is very soft and not sticky like you may think. Once you’ve had it, you’ll want to come back again and again.

KUIA TIAO PET 1 POCHANA
Rumpha Mansion, Phahon Yothin Road, Samsen Nai, Phayathai, Bangkok 10400
Tel. 0 2619 7869
Open daily : 07.00-21.00 Hrs.
KING POWER DOWNTOWN COMPLEX

Wow! With a new look, this place has spectacular décor on every floor in which people know it as ‘King Power Rangnam’. This is a shopping complex with numerous duty-free shops selling cosmetics, perfume, bags, shoes, etc. of world-class brands that will open your mind to only shop. Each section of each floor offers pleasing prices that will call out to your money. Besides duty-free goods, there’s also the Ramayana Restaurant, Aksra Theatre, and hotel. It fulfills all your needs in the centre of the city. You must come to see for yourself.

CAFÉ DE NORASINGHA @ PHAYATHAI PALACE

This example of Thai architecture clearly projects the beauty of Phayathai Palace with its outstanding spire. In the interior, there are attractive fresco paintings and items that many people are familiar with like the Thiap Rot Phra Thinang Building, which is a place for people who love fresh full-flavoured coffee to sit and sip on an aromatic beverage that they yearn for. The atmosphere of the Café de Norasingha is well-worth coming to sit and have a cup and look at the Western-style beauty. In the café, visitors can chill out, chat about work, or just meet in the beauty at any time.

PHRA NAKHON NOODLES

This well-known shop is a landmark for people who love noodles that many people say that if coming to Victory Monument, then you must eat boat noodles at ‘Phra Nakhon Noodles’. From originally being a very compact shop, now it has expanded, and the secret of time has ordered things to be faster, so people can continuously eat. The taste is unique, and the noodles are served in a small bowl that could be vermicelli with or without soup in which noodle lovers can always eat. Once full, they can enjoy a small bowl of sago for dessert as a sweet kind of mouth wash to finish their meal.

MADAME AUNG

This is definitely a place for vegetable lovers and health-conscious people because it is authentic Vietnamese cuisine served with a lot of vegetables. This same shop of ‘Madame Aung’ that pays attention to every step of the cooking process is known as the heaven of people who love Vietnamese food. The first menu that must be tried is Naem Nueang (pork sausage) fully served with side dishes, or if you want to sip on a beverage, then enjoy a drink followed by Vietnamese pizza and fried pork sausage. Everything is guaranteed to be delicious. Just look at the number of customers always going in and out of the shop.
FACTORY COFFEE–BANGKOK

A place for taking photos where you can sip on a coffee is the nice life that you shouldn’t miss at the ‘Factory Coffee-Bangkok’, or as many people know it by the original name of the ‘Factory Café & Brew Bar’. The highlight here, besides the atmosphere, is the décor in the style of a loft that gives a chic and fascinating feeling. The barista knows how to create a great cup of coffee and has been the champ of numerous contests. Whoever wants to try this coffee menu like nowhere else, can ask for recommendations. The barista’s attention and creativity are added to every cup, so you must come and try.

SUAN PAKKAD PALACE

This palace was the residence of Their Royal Highnesses Major General Prince Chumbhot Bongse Paribatra, Krom Muen Nagara Svarag Sakdibinit and Mom Rajawongse Pantip Paribatra. It is open to the general public to see a royal palace even though the owner is still residing there, as they have a love for preserving and collecting art and ancient precious artefacts that have been inherited from the Paribatra Family. It is a national and world treasure. Whoever wants to see these ancient priceless items and the 8 ancient Thai-style houses of value, then come and learn about the stories of this place.

FACTORY COFFEE–BANGKOK

Phayathai Road, Ratchathewi, Bangkok 10400
Tel. 08 0958 8050
Open daily : 08.00-18.00 Hrs.

SUAN PAKKAD PALACE

Si Ayutthaya Road, Phayathai, Ratchathewi, Bangkok 10400
Tel. 02 2246 1775-6, 02 2245 0568
Open daily : 09.00-16.00 Hrs.
PORWA RESTAURANT

Stuck in the Pathumwan Resort project in the Phayathai area, look for ‘Porwa’ that has a menu of Northern dishes for the city people, so you don’t have to travel far. It guarantees genuine Northern fare, as the chef is from the North and cooks everything by hand. No matter if it’s Khao Soi (a rice dish), Tam Makuea Yao (mashed eggplant) eaten with Khai Tom (boiled egg), or Hors D’oeuvres Mueang that has Sai Ua, Naem (Northern sausages), and Khaep Mu (pork rind) with Nam Phrik Num and Nam Phrik Ong (chili dip), the cooked ingredients have come directly from the North. Whoever wants to eat authentic Northern cuisine, then don’t miss this place.

Porwa Restaurant
Soi Pathumwan Resort, Phayathai Road, Phayathai, Ratchathewi, Bangkok 10400
Tel. 06 1464 7917, 08 8268 3286
Open daily (except Wednesday) : 11.00-21.00 Hrs.

THE RABBIT HUB

A co-working space for people who want a change of work environment from the office and want to hear, see and get a new inspiration. This place is where you can meet and discuss about work, study, or arrange a workshop or event simply and conveniently. Only use the BTS and walk a short way to get here. The rooms are divided by size starting with S to XXL according to the number of people that’ll use them. There’s a popcorn machine at the front to buy a snack and a small café where you can order beverages and snacks. You’ll enjoy yourself so much that you won’t want to leave.

The Rabbit Hub
Soi Pathumwan Resort, Phayathai Road, Phayathai, Ratchathewi, Bangkok 10400
Tel. 09 3895 5641
Open Monday-Friday : 09.00-22.00 Hrs.
and Saturday-Sunday : 07.00-22.00 Hrs.
PANTIP PLAZA

This is the largest IT hub in the centre of the city. Whoever wants any kind of product, they can basically find it here. This includes computers, iPads, mobile phones, hard disks, programmes, various games, etc. Just remember to bring your money and look for the IT spec you’re looking for, as you’ll find it to take home immediately. Looking for products, you can compare prices so don’t rush to buy; find what you like and choose at your convenience from one shop to another from the morning till evening. And if hungry, then eat and then shop again.

PANTIP PLAZA
Phetchaburi Road, Ratchathewi, Bangkok 10400
Tel. 0 2254 9797
Open daily : 10.00-21.00 Hrs.

NAI HUAT FISH BALL NOODLES

Open for more than 50 years, this is a place for lovers of noodles with fish balls that are considered excellent. Its highlight is an ancient recipe that has a superb taste with soft noodles. The ingredients don’t need anything extra, as they are delicious. Just order Yentafo, Kao Lao, Kuai Tiao Tom Yam, Kiao Mu, or Kiao Pla, the shop makes it to sell. If coming at midday, there might be a long queue because everyone will want to try to taste it at least once. The fish balls and Kiao Pla are made fresh daily. Tasting is believing, so don’t miss out!

NAI HUAT FISH BALL NOODLES
Soi Phaya Nak, Banthat Thong Road, Ratchathewi, Bangkok 10400
Tel. 0 2216 2997
Open daily (except Sunday) : 09.00-15.00 Hrs.

COCO WALK

Walk just a few steps from the Ratchathewi BTS Station and you’ll find Coco Walk, a hub full of restaurants and shops to chill. Whoever wants to eat with accompanying live music, can choose the shop of their choice. Some shops have a LED TV for you to watch football and connect with friends at the next table. Don’t wait, as it’s suitable for getting together with friends to chat while eating a meal to chill. Come in the middle of the day or early evening, there are shops depending on the style you want – lovely cafés, pubs, chic bars, and music. Whoever has never been here then persuade them to come.

COCO WALK
Phayathai Road, Ratchathewi, Bangkok 10400
SIAM AREA

A prosperous commercial hub that combines modern lifestyle trends and is the location of various shops that is the destination where Thai and international tourists come together. Every square metre in the Siam area from the Chaloem Phao Intersection to the Banthat Thong Intersection is under cover to Saphan Hua Chang. This is the location of Siam Discovery, Siam Centre, Siam Square and Siam Paragon. It has had a charming atmosphere since the past till the present. Many people have praised the Siam area, and it’s become a top popular place of the world.

SIAM AREA
Rama I Road, Wang Mai, Pathumwan, Bangkok 10330
WAT PATHUM WANARAM
RATCHAWORAWIHAN

Originally King Rama IV used this area as a place for relaxation and bestowed the name ‘Pathumwan’ and called the royal residence as Sra Pathum Palace. Also, various species of lotuses were grown here, and the King established Wat Pathum Wanaram as a place of worship for his consort. Presently, this temple is where 3 sacred Buddha images from Lao PDR. are enshrined: Phra Saen, Phra Some, and Phra Sai. It’s a place that Buddhists of all races like to come to make merit and travelling here is very convenient, as it’s centrally located.

LOCATION

WAT PATHUM WANARAM
RATCHAWORAWIHAN
Rama I Road, Pathumwan, Bangkok 10330
Tel. 0 2251 6469
Open daily : 07.00-18.00 Hrs.

SOMTAM NUA

Is a shop selling delicious Somtam (green papaya salad), which is hidden away in a small nook or shop that is hard to find. But, today, this Somtam shop is in a shopping mall set in a comfortable air-conditioned atmosphere. If there’s a queue, you’ll have to wait a while, but many people will wait patiently because of the word of mouth about Somtam Nua. It has various menus like ‘Tam Sua’ in which the ingredients include Khaep Mu (pork rind), Khanom Chin (Chinese noodles), and Mu Yo (pork sausage) are mixed together with shreds of green papaya. It can be eaten with crispy fried chicken, tender beef, etc, that’s very tasty. There’s much more like Miang Lap Thot (spicy minced pork salad), Tom Saep Kraduk Mu On (tender boiled pork bone), and Phat Khanom Chin Krata Ron (pan-fried Chinese noodles). Whoever has never been here, should come ASAP.

LOCATION

SOMTAM NUA
Siam Square Soi 5, Rama I Road, Pathumwan, Bangkok 10330
Tel. 0 2251 4880
Open daily : 11.00-21.30 Hrs.

AFTER YOU

Dessert fans all know ‘After You’. It doesn’t matter which branch, there’s always a queue in front of the shop. The bestseller of all time has to be the Honey Toast that is served overflowing with a topping of your choice. Another close seller that was initially introduced is Kakigori, and we recommend Strawberry Cheesecake Kakigori, shaved ice served in a suitable sized bowl with sweet strawberry sauce covering the hidden cheesecake underneath. Dig in and enjoy, and it will disappear fast. There are also beverages and other desserts to choose from.

LOCATION

AFTER YOU
Siam Square Wan, Rama I Road, Pathumwan, Bangkok 10330
Tel. 0 2115 1949
Open daily : 12.00-24.00 Hrs.
This is a major intersection in the city centre where Ploenchit and Ratchadamri Roads meet. There are large hotels, commercial hubs, and renowned department stores; e.g., Gaysorn Village (originally called Gaysorn Plaza), Amarin Plaza, The Mercury Ville, and CentralWorld. It is also the location of 6 shrines together. One of these is Thao Maha Phrom Shrine. Besides this, it’s also the location of various government offices; e.g., Royal Thai Police, Metropolitan Electricity Authority, Royal Bangkok Sports Club, etc. Because of this, the Ratchaprasong Area is always in the mind of people who have been there.
CREPES & CO.

Crepes lovers will be at a loss of words and say ‘WOW’ out loud at every appealing menu of the various crepes that look perfect. The portions will satisfy the demand, and it’s up to you to choose what to eat. There’s the classic crepe that is stuffed with fruit like a fruit salad served with 1 scoop of ice cream. You can increase the sweetness by adding sauce to moisten the crepe as well as divide it as required. Once eaten, diners will blink their eyes. But it’s not only the crepe menu that can do that, there’s also a drinks menu that you should try. This shop has many branches and wherever is the closest, we invite you to come and eat.

THAO MAHA PHROM SHRINE

Erected after the construction of the Erawan Hotel because of the belief that the aforementioned area was sacred, so there must be an appropriate place of worship. The reason why it was called the Thao Maha Phrom Shrine was because the hotel’s name was Erawan, which is the name of the elephant of the God Indra. The original plan was for the Thao Maha Phrom Shrine to be built of cast gold, but because of the limited time, it was made of stucco and covered with gold leaf instead. At present, this place is full of Thai and foreign tourists who come to make merit. There are also cultural dances every day.
EATHAI @CENTRAL EMBASSY

If anyone has stepped inside Central Embassy, then they’ll have seen the pleasing food hub on Level LG inside this department store. The gimmick here is the collection of Thai food shops that are outstandingly great and include the 4 regions. They are divided into 2 zones: the kitchen of the 4 regions comprising numerous shops that represent the tastiness of that region; e.g., Khrua Supanniga, Khun Mor Cuisine, Baan Ice, Le Dalat Deli, as well as the street food zone with renowned shops like Hoi Tod Chaw-Le, Roti Aladdin, and Khanom Bueang Khun Dao. Be sure to enjoy filling your stomach before heading home.

EATHAI @CENTRAL EMBASSY
Level LG, Eathai Zone, Central Embassy, Ploenchit Road, Lumphini,
Pathumwan Bangkok 10330
Tel. 0 2160 5995
Open daily : 10.00-22.00 Hrs.

BAAN GLOM GIG

A 2-storey white house that has opened as a Thai homestyle restaurant with an atmosphere like eating in a close friend’s home. After Sumo Kik-Kiat Kitjaroen officially opened this restaurant in 2009, his fan club and people who like nostalgic Thai cuisine with an intense flavour came here. So, you must come and try the food at least once. The menu starts with a Roti Kaeng Khiao Wan Kai (green curry with chicken and roti), Kaeng Tai Pla Khanom Chin (fish entrails sour soup with Chinese noodles), Chu Chi Pla Salmon, Kung Mae Nam Phao (charred river prawns), En Kaoe Phat Kaphrao (stir-fried Vermicelli with basil), and Pla Samli Yam Mamuang (black-banded trevally with mango salad). Just thinking of the food will make you hurry here to eat.

BAAN GLOM GIG
Soi Ruam Ruedi 1, Ploenchit Road, Lumphini,Pathumwan Bangkok 10330
Tel. 0 2254 4254
Open daily : 11.30-14.30 Hrs. and 18.00-22.00 Hrs.
CAFÉ TARTINE
A French-style café that is located near the Ploenchit BTS Station. This shop has French cuisine and various beverages. The interior is decorated with a contemporary atmosphere suitable for chilling out in the afternoon. The recommended menu is French-style Salmon Steak that has a tender soothing taste, and the salmon is fresh. It’s guaranteed to be very delectable.

CAFÉ TARTINE
Basement, Athenee Residence, Soi Ruam Ruedi, Ploenchit Road, Lumphini, Pathumwan Bangkok 10330
Tel. 0 2168 5464
Open daily: 07.00-20.00 Hrs.

PIZZERIA LIMONCELLO
From a 2-storey house, it was changed to be an Italian restaurant. The lower floor has a counter and a large old pizza oven to show every step of making a pizza starting from dividing the dough, decorating, and putting it into the oven as well as serving to your table. This isn’t only pizza with fresh ingredients from Italy, but every menu is meticulously prepared in all aspects of the cooking. No matter if it’s lasagna, spaghetti, macaroni, or various kinds of pizza with nearly 100 toppings, it’s all worthwhile and suitable for family and friends. Believe us, you won’t be disappointed!

PIZZERIA LIMONCELLO
Sukhumvit Soi 11, Sukhumvit Road, Klong Toei Nuea, Watthana, Bangkok 10110
Tel. 0 2651 0707
Open daily: 12.00-14.00 Hrs. and 18.00-23.00 Hrs.
PRAI RAYA

If you are someone who has been to Phuket and like the taste of the food at Raya, then now you can enjoy the same deliciousness in the city. The atmosphere of this restaurant is a decorated house similar to Raya in Phuket. The walls are glass that you can see the surrounding trees outside. The menu that shouldn’t be missed is Kaeng Nuea Pu Bai Cha Phlu (curried crab meat with betel leaf) with tender crabmeat. The curry is served with vermicelli to be eaten together. Another dish is Mu Hong (pork in gravy) with streaky pork sliced into large pieces that is simmered until seasoned and then served to your table. There’s also Nam Phrik Kung Siap (prawn with chili sauce), Phat Phak Miang Khai (fried vegetables with egg), etc. It’s so delicious, you’ll ask for more.

PRAI RAYA
Sukhumvit Soi 8, Khlong Toei,
Bangkok 10110
Tel. 0 2253 5556, 09 1878 9959
Open daily : 10.30-22.30 Hrs.

AUAN POCHANA

The highlight of this restaurant is finding its location that is difficult. The menu is simple, but the taste is extremely delicious. Nuea Horapha (beef with basil), Mu Horapha (pork with basil), or Khai Yao Ma Horapha Thot Krop (preserved egg with crispy fried basil), if you try it, you’ll be addicted. It uses basil and that is fried till crispy and then is blended with beef, preserved egg, or tender pork and eaten with warm steamed rice. It’s said to be the best. There’s also Tom Yam Het (spicy mushroom soup) that can be eaten with warm omelet, or fried garlic chicken that is fried till crispy and tender on the inside. Whoever likes an intense flavour, then order Somtam (green papaya salad), Lap (minced meat salad) and all kinds of salads to eat together with a soft drink with people who know your taste.

AUAN POCHANA
Sukhumvit Soi 19, Sukhumvit Road,
Khlong Tan Nuea, Watthana,
Bangkok 10110
Tel. 0 2253 5070
Open daily (except Sunday) :
09.00-21.00 Hrs.
TERMINAL 21

No matter how good it is, when you come to shop at a place that’s like visiting various places, just come to the Asok area where it’s been shortened for the world to be together. One minute you’re in Tokyo, then next you’re in London, San Francisco, Hollywood, or Paris. In one day, travel to many countries which is really worthwhile. ‘Terminal 21’ provides a shopping experience like a Market Street that has compiled the atmosphere of every angle of the world for the Thais to be surprised with all kinds of lifestyle of fashion, food, cinema, etc, Just taking the escalator for 36 metres will make you not want to stay home, so come out and learn about the world.

TERMINAL 21
Sukhumvit Soi 19, Sukhumvit Road, Khlong Tan Nuea, Watthana, Bangkok 10110
Tel. 0 2108 0888
Open daily : 10.00-22.00 Hrs.

KAMTHIENG HOUSE MUSEUM

Is an elegant Thai Lanna-style house or as it’s known “Reuan Kalae”. It was first built by the bank of the Ping River by Nang Saed, great-granddaughter of a Prince of Mueang Chae, a Thai Lue from Sipsong Panna. Later, Nang Kimhew Nimmanhaemin, a descendant of the original owner, gave the house to the Siam Society under Royal Patronage to arrange an ethnological museum and preserve Thai Lanna art. Thus, the house was demolished and relocated to its present location. The House has been open to the general public for 50 years, and now the House is now more than 160 years.

KAMTHIENG HOUSE MUSEUM
Asok Montri Road, Khlong Tan Nuea, Watthana, Bangkok 10110
Tel. 0 2661 6470
Open daily (except Sunday, Monday and public holidays) : 09.00-17.00 Hrs.
KUAI TIAO LUK CHIN TAIWAN

Just only the name is unusual, so seeing is believing! Both Thai and foreign customers of this shop will sit daily to wait for a table. The origin of the shop’s name ‘Kuia Tiao Luk Chin Taiwan’ did not come from the menu, but because it’s near a Taiwanese-owned restaurant. So, the customers called it that and the name has stuck. Originally, it only sold noodles with beef and was located at Sukhumvit Soi 15, but when it moved to its present location, the shop increased the ingredients including fish balls, chunks of tofu, and pork balls, which became a secret recipe made especially for casual and regular customers to bring them together.

YONG LEE

A restaurant of an ancient cook’s shop, which is a Chinese shop that sells foreign cuisine but is cooked for the Thai taste. It has been open for more than 70 years and is widely known for the menu in which each dish is not inferior to a restaurant or luxury hotel. No matter if it’s Satu Lin Wua (ox tongue stew), Salad Nuea San (tenderloin salad), pork chops, or Si Khrong Mu Rat Na gravy (pork ribs with gravy), Kung Ten (dancing shrimps), Pu Cha (deep-fried crab meat and minced pork in crab shell), Kha Mu Yat Sai (stuffed pork’s leg) plus more, especially Pu Phat Phong Kari (curried crab) with its tender flavour. Every dish is given full attention from the ingredients and every step of the preparation. It’s said anyone from a child till elderly can eat. Whoever wants to bring their elderly family members to reminiscence, then this shop is very suitable.
THE EMPORIUM
THE EMQUARTIER

This is a commercial area opened to please the people of Sukhumvit, so they don’t have to go into the city with traffic jams and get upset. Just go to The Emporium and try the market that’s full of international and high-end customers. It has everything at this shopping mall. On the opposite side of the road is a new complex, The Emquartier that can welcome the middle class up. It has 3 zones: The Helix for luxury customers; The Glass for the middle class, and The Waterfall, which has the Gourmet Market, cinemas, financial institutions, etc.

BENCHASIRI PARK

Is a green public park of the people of Sukhumvit amidst the concrete jungle that people in the area and nearby come to relax and exercise. It was established in 1992, on the Occasion of the 5th Cycle Birthday Anniversary of Queen Sirikit of King Rama IX. The Park was landscaped by Professor Emeritus Decha Boonkham. It has a sculpture of a coin commemorating Her Majesty’s birthday, a pond in the front, and a fountain in the middle. There’s also a multi-purpose area or Lan Chaloem Phrakiat for organising various events, especially music in winter.
RUNG RUENG PORK NOODLE

Believed to lack preservatives, the highlight of this soup is it’s simmered till being full-flavoured, and the noodles are blanched until soft. Whoever passes through Sukhumvit must stop at this shop, which looks like a normal noodle shop. But TV stars and celebs come here to eat. The minced pork has a tender taste and goes well with the soup as well as Tom Yam. No matter how long it takes, the quality and taste is always the same and even if you order with or without soup, it’s always full of ingredients and noodles. It’s another shop in which if you have foreign friends, you must bring them to try because it’s popular and highly ranked among the Thais.

MAE VAREE SWEET STICKY RICE WITH MANGO

Beautiful golden mango is extremely pleasing to the eye, especially at “Mae Varee”. Whoever passes the entrance of Soi Thong Lo must stop, in particular people who love a hot menu of “Khao Niao Mun Mamuang” (sweet sticky rice with mango). They must come to only this shop. The soft sticky rice is sweet, glutinous, salty and scented by the topping of coconut milk. There’s a choice of “Khao Niao Mun Si Khao” (white sticky rice), “Khao Niao Mun Bai Toei” (pandan sticky rice), “Khao Niao Mun Si Dam” (brown sticky rice), as well as golden peanuts on sale in a can to buy to take home. There are also various kinds of sticky rice; e.g., custard, fish, prawn, etc. to buy and try.
ZAEW NOODLES

This offers excellent Tom Yam noodles. If you don’t drop by this shop, you’ll miss out! Enter Sukhumvit Soi 49 and go about 30 metres; the shop is on the left-hand side and isn’t difficult to find because of the large number of customers queuing up in the front. Zaew Noodles has been open for 35 years with the father, mother and son selling and recommending delicious Tom Yam noodles non-stop. The minced pork is very tender, the fish balls are attractive, and the added vermicelli looks strange. And don’t forget and don’t forget to try the homemade Nam Wun Bai Toei (pandan jelly) that is refreshing and quenches the thirst.

ZAEW NOODLES
Sukhumvit Soi 49, Khlong Tan Nuea, Watthana, Bangkok 10110
Tel. 0 2258 7960
Open daily : 07.30-15.30 Hrs.

BO.LAN

It’s not surprising that in 2017, Bo.lan was one of the restaurants that received a 1 Michelin star. Each dish has passed the inventiveness and creativity of this husband and wife team of Chef Bo and Chef Dylan. It’s chiefly Thai cuisine that’s very tasty with the meticulousness of every step starting from the selection of ingredients. You may have eaten some dishes last month that can still be enjoyed this month but are not the same because the fresh ingredients will depend on the season and intention of the chef. This restaurant’s cuisine is Thai food of 40-50 years ago that many Thais may never have seen. Whoever wants to try Thai food that is unlike anyone else, then Bo.lan is another interesting restaurant to visit.

BO.LAN
Sukhumvit Soi 53, Khlong Tan Nuea, Watthana, Bangkok 10110
Tel. 0 2260 2962
Open daily (except Monday) : Tuesday-Friday 16.00-22.30 Hrs. Saturday-Sunday 12.00-14.30 Hrs. and 16.00-22.30 Hrs.
HOI TOD CHAW-LE

This is a place that shellfish lovers shouldn’t miss, especially the fresh daily oysters and mussels. The crispy deep-fried mussels are the renowned menu of this shop. The hot mussels are served on thinly fried dough sheets with egg as well as fried bean sprouts till cooked and sprinkled with spring onion. They must be eaten with the shop’s chili sauce. This dish is a must-try. Crispy fried oysters and seafood served together with dough with a crispy exterior but soft interior. There’s also seafood Phat Thai and Phat Thai Wun Sen that should be tried for the freshness as well as the numerous shellfish menus. The shop also has a delivery service.

SCIENCE CENTRE FOR EDUCATION
(BANGKOK PLANETARIUM)

If you would like to learn about the stars in depth, then think of the ‘Bangkok Planetarium’, a fully-equipped learning centre for astronomy, science, and geography. It comprises a projection room with surrounding exhibitions with constantly changing themes. In coming here, besides children, you’ll be amazed by the stories of the stars. There’s also stories about the underwater world, nature, and the environment that provides knowledge relating to living organisms around us as well there are fitness facilities available.
BANRIE COFFEE

The origin of this coffee shop started in a petrol station more than 20 years ago. ‘Banrie Coffee’ is a Thai coffee shop for Thais who search for premium coffee, ancient Assam tea, Mulberry green tea, and Red Roselle flower tea that are provided as hot and cold beverages with a total full flavour. The interior of the shop has a yellow tone and in the outdoor area, there’s a feeling of being in a party of a friend’s garden. Listen to enjoyable music, sip on a beverage accompanied by the array of food that includes Thai food, Somtam, Tom Yam, or Japanese pizza for you to choose.

BANRIE COFFEE
Sukhumvit Soi 63, Sukhumvit Road, Phra Khanong Nuea, Watthana, Bangkok 10110
Tel. 0 2391 9784, 0 2391 9785
Open daily 24 Hrs.

SNOW TOWN BANGKOK

Who says that Thailand doesn’t have snow. The Snow Town Bangkok is the first snow theme park in Southeast Asia, which is a new snow town located in the heart of the city that’s really popular with children and adults with the heart of a child. The decoration is a blend of European and Japanese culture. The interior is packed with various zones that offer fun with playing in the snow; e.g., Snow Playground, Snow Restaurant that let’s you enjoy Japanese food like being in Japan, etc. Before leaving, don’t forget to go shopping for souvenirs.

SNOW TOWN BANGKOK
5th Floor, Gateway Ekamai, Sukhumvit Road, Phra Khanong, Khlong Toei, Bangkok 10110
Tel. 09 5547 6870
Open daily:
Monday-Thursday : 11.00-22.00 Hrs.
Friday-Sunday and public holidays : 10.00-24.00 Hrs.
(UN) FASHION CAFÉ

Fully vintage, it has an outstanding style with the 2-storey strangely shaped brick building that provides a raw, chic, cool feeling. Walking into the shop, it gives the feeling of being in a dream that’s warm and tasteful. The (UN) FASHION CAFÉ is not only good for its great coffee, but also the bakery that’s incomparable to elsewhere. The menu has tarts, pies, and cheese cake that are so delicious where once you start you can’t stop eating. This café also sells beautifully designed leather at reasonable prices. This is another café in the Ekkamai area that you should try.

(UN) FASHION CAFÉ
Ekkamai Soi 10, Sukhumvit Soi 63,
Khlong Tan Nuea, Watthana,
Bangkok 10110
Tel. 0 2726 9592, 09 4421 2411
Open daily : 10.30-21.00 Hrs.

LI-BRA-RY

The chic name gives something more stylish when seeing it. It was called ‘Li-Bra-Ry in the Forest’ because this branch is part of the Naiipa Art Complex, a co-working space that’s only 100 metres from the Phra Khanong BTS Station. You’ll see a forest in the middle of the city that’s shaded by large old trees in which the building was constructed in beautiful harmony. Here doesn’t have any main dishes but focuses only on beverages, waffles, and croissants. You shouldn’t miss the coffee, especially at this branch that uses Roasters coffee, which guarantees a full-flavoured taste that’s quality in the cup.

LI-BRA-RY
Naiipa Art Complex, Sukhumvit Soi 46,
Phra Khanong, Khlong Toei,
Bangkok 10110
Tel. 08 1639 0802
Open daily : 09.00-20.00 Hrs.
CIELO SKY BAR & RESTAURANT

This is the only place where you’ll be impressed with the food in a very high atmosphere on the rooftop of the 46th floor of the Sky Walk Condominium. The interior is decorated in an elegant, attractive art deco style. From the oval-shaped building, you can see a 360-degree panoramic view of Sukhumvit, and the best time is in the evening when the sun is slowly setting in the horizon. This place invites people who love romance. The cuisine is also delectably attractive. Chef Ping-Surakit Khemkaew nicknamed ‘Chef Krata Lo’ and Chef Tommy-Suwan Seelee have created a most impressive menu for you.

NAI OUAN YENTAFO BATENG SAO CHINGCHA (SUKHUMVIT 79)

Being a shop in the Michelin Guide Bangkok 2018 is unquestionable; however, the Sao Chingcha branch has been open for more than 40 years. No matter what you order, the taste is outstanding including the Yentafo, Bami Mu Daeng (Chinese vermicelli with roasted red pork) that increases its full-flavour by the Bateng pork with its sweet and salty taste. You shouldn’t miss the dish of Luk Chin Kung Thot (fried prawn balls) in which the prawn meat is accentuated and well fried and eaten with plum sauce or have it with lava cheese. It’s so good, it’ll disappear with a blink of the eye. The highlight of the shop is the balls are homemade and freshly made daily. Finally, Nai Ouan has opened this branch near the On Nut BTS Station. Just enter Sukhumvit Soi 79 and walk a short way to reach the shop.
TRICA HOSTEL CAFÉ & BAR

This is an assembly point for backpackers, youth, and workers because it’s convenient to get to from the On Nut BTS Station or about a 10-minute walk. This place is both a hostel and café. The first floor provides beverages and Japanese food, and a place to sit and work, or read with bean bags to chill in comfort. The upper floor is an elegant hostel in the Japanese style in which this old building was renovated to offer private rooms with minimal use of space like being in Japan. Whoever would like to try accommodation like Staycation then come and stay here for the night.

TRICA HOSTEL CAFÉ & BAR
Sukhumvit Soi 77, Sukhumvit Road, Phra Khanong Nuea, Watthana, Bangkok 10110
Tel. 0 2044 2119
Open daily : 08.00-21.00 Hrs.

SIXTY TWO COFFEE

Tat the cat would be happy that this café has a cat hotel. The first floor is a chic café decorated with drawings of dolls and small statuettes of cats calling to customers. The menu has both hot and cold beverages as well as bakery. The second floor is a restaurant in which the recommended dish is Khai Phra Athiit Horapha Mu Sap (egg with basil and minced pork) that’s a bestseller. The added service is the delivery of the deliciousness and the surroundings. The third floor is the cat hotel, which is where cats can stay while the owner is not at home. This is a new interesting choice for cat lovers.

SIXTY TWO COFFEE
Sukhumvit Soi 62 Yaek 1, Bang Chak, Phra Khanong, Bangkok 10260
Tel. 09 5720 0542, 0 2331 1240
Open daily : 08.00-23.00 Hrs.
TENG TAI CHAI HUAT NOODLES

If searching for delectable noodles or Yentafo in this area, then it has to be Teng Tai Chai Huat. Passed down from one generation to another, the main selling points of this shop have been fish balls, Hue Kuai that are prawn balls freshly made daily as well as Chinese dumplings filled with delicious ingredients. Alternatively, you can order fried dumplings to eat together with noodles or Yentafo. The highlight of this shop besides the great taste is the noodles like flat Chinese vermicelli, which are freshly made daily. Whoever wants to try the delectability of these legendary noodles can easily walk a little from the Bang Chak BTS Station (same side as the Shell petrol station) to this shop.

TENG TAI CHAI HUAT NOODLES
Sukhumvit Soi 60/2, Sukhumvit Road, Bang Chak, Phra Khanong, Bangkok 10260
Tel. 0 2311 7195
Open daily (except the 2nd and 4th Tuesday of every month) : 08.00-22.30 Hrs.

BAAN SABIENG

This restaurant offers Thai fusion cuisine that is unlike anywhere else in this area. For the cooking process, raw and quality ingredients are carefully selected for each dish so to produce an excellent taste. It doesn’t matter if it’s Khua Wun Sen Kung Sai Khai (roasted vermicelli with prawns and egg), Kho Mu Khua Khamin (roasted pork neck with turmeric), Chi Chi Mu Shabu (pork Shabu), Khiao Wan Mu Tun (sweet green pork stew), Salad Kai Yang Samunphrai Nam Chim Chiao (grilled chicken salad with herbs and sauce), or you can order a single dish of Khao Kaeng Kari Mu Thot (curried pork with rice) that has Japanese rice with tender meat that lets you enjoy the crispy fried pork. The shop comprises 2 reasonably sized shops, but it’s not uncomfortable nor overcrowded and is ideal for couples or families.

BAAN SABIENG
Sukhumvit Soi 101, Sukhumvit Road, Bang Chak, Phra Khanong, Bangkok 10260
Tel. 0 2741 3506
Open daily (except Sunday) : 11.00-14.30 Hrs. and 16.30-21.00 Hrs.

MU-I BAKERY

The name of the shop is read as "Mu-i", which is the nickname of the owner Khun or Khun Mui, a descendent of the old Chinese restaurant, Hua Seng Hong. With a love for making desserts and graduating from Cordon Bleu, she opened this shop in front of the Hua Seng Hong restaurant. This was the first branch and now there’s another branch at Paradise Park. Mu-i sells bakery and dim sum; such as, Portuguese egg pie, cheesecake, various fruit tarts, and dim sum like Khamom Chip Kung (shrimp dumpling), Ha Kao, Sala Pao (Chinese bun) as well as tea and coffee. The shop’s decorated in a vintage female style.

MU-I BAKERY
Sukhumvit Soi 101, Sukhumvit Road, Bang Chak, Phra Khanong, Bangkok 10260
Tel. 0 2332 1277, 0 2330 8148-9
Open daily : 07.00-21.00 Hrs.
THINK SOCIETY

This is a working space along the Skytrain. From Udom Suk BTS Station, walk a little into Sukhumvit Soi 101/2 and you'll find a new place to sit and work that's suitable with nice tables and chairs. It has an atmosphere like a small office that isn't cluttered. Come and talk about work, sit and make hundreds of creations, think about a contest, prep for an exam, or tutor, the services are waiting here for you to use. There's a large cushion corner for people to chat with pleasure, and for those who want privacy for a meeting, then they can use the meeting room. So, this is another new option to try.

THINK SOCIETY
Sukhumvit Soi 101/2, Bang Na,
Bangkok 10260
Tel. 08 1659 3535
Open daily : 09.00-21.00 Hrs.

THANYA ROAST DUCK 2

If you are at the Udom Suk Market, then walk to the opposite side and you'll find an old roast duck shop that has been open for more than 30 years. From one generation to another, the classic aromatic atmosphere has still been retained and not deteriorated. Whoever likes to eat roast duck shouldn't miss this shop. The duck is filled with the taste of the rich textured meat with a slight sweet honey aroma and is eaten with hot steamed rice topped with soy sauce. Believe us, it'll all be eaten with a blink of the eye. Also, the soup goes down nicely, and you can also try Khao Mu Daeng (rice with roasted red pork)-Mu Krop (crispy pork), Khao Man Kai Ton (Hainanese chicken with rice), and many other menus of your choice.

THANYA ROAST DUCK 2
Sukhumvit Soi 103 (Soi Udom Suk 4),
Udom Suk Road, Bang Na, Bangkok 10260
Tel. 0 2393 7907
Open daily : 06.00-19.30 Hrs.
BANGKOK INTERNATIONAL TRADE AND EXHIBITION CENTRE (BITEC)

Having a large event, then we invite you to come here. Its large spacious area has the capacity for immense numbers of people. There’s an unlimited sized car park, seminar rooms, restaurants, and exhibition halls for organising large events that take up a lot of space. Many people just call it BITEC Bang Na. Even though it’s not in the centre of the city, you can still travel very conveniently. Get off at the Bang Na BTS Station and walk a little. Whichever organisation or company wants to use this venue can do so and can either use the area outdoors or indoors depending on the event.

ROYAL DRAGON RESTAURANT

This restaurant is decorated in for the outstanding ancient Chinese architectural style and size that’s suitable for its area. It was recorded in the Guinness World Records as the world’s largest restaurant in 1992 as well as received certification from the ASEAN Fisheries Federation as the ASEAN seafood restaurant of Thailand in 1993. With this recognition, whoever wants to try tasty cuisine that includes Thai, Chinese, international and seafood that will challenge you to a taste test, then come here where everyone in the family can enjoy happiness.

LAP KHORAT 54

Want Isan food that’s extremely delicious, then this is the shop. It has hot pot, grilled, Lap Koi (spicy minced meat salad), various salads, Somtum (green papaya salad), fried and boiled food. Whatever you want to eat, you can order it. We can say that the taste’s like driving to eat in Khorat. It has a real Isan taste to serve to city people, especially steamed sticky rice with tender beef eaten with Lap Mu and Namtok Mu (2 kinds of spicy minced pork salad), fried chicken, Sai On Thot (fried entrails), or you can order Tom Kha Kai (boiled chicken with galangal with its full-flavour. There’s also a Somtum menu including Tam Sua Pu Pi Pha (green papaya salad with crab and fermented fish), Tam Khao Phat (green papaya salad with corn), etc. Once you see the menu, you’ll want to eat immediately. And the price is friendly on your pocket.
THE ROOM COFFEE

An elegant shop with a friendly owner and the added aromatic fragrance of the coffee that’ll persuade you to enter. In the afternoon, feeling tired after eating a meal, then relax with a coffee. At The Room Coffee, there’s hot and cold Espresso, Cappuccino, Americano, chocolate, green tea, and milk tea to re-energise you before working. The warm atmosphere of the shop has many corners where you can take photographs or sit at the counter bar with the attractive wall drawings or order a beverage and sit at a table.

THE ROOM COFFEE
Mu 4, Thepharak Road, Thepharak, Mueang, Samut Prakan 10270
Tel. 09 4521 8626
Open daily : 07.00-15.00 Hrs.

POMME HEARTY BAKERY & CAFÉ

This is a compact café decorated in a warm loft style that’s pleasing to the eye. Each corner is chic where you can take as many selfies as you like. The recommended menus of this place focus on bakery like New York Cheesecake Blueberry Cheese Pie, which is freshly made daily. Beverages include tea and coffee, but there’s also a salad menu on some days. Whoever passes this shop should stop by, especially anyone travelling by Skytrain. Come out at Exit 3 of the Bearing BTS Station and walk a little to reach the shop.

POMME HEARTY BAKERY & CAFÉ
Sukhumvit Road, Bang Na, Bangkok 10260
Tel. 0 2393 5780
Open daily (except Sunday) : 07.00-18.30 Hrs.
KHANOM CHIN 4 PHAK
(4 REGIONS KHANOM CHIN)

Originally called Yai Joy Khanom Chin in the Aiamcharoen Market, presently, it has moved to opposite Imperial World Samrong and was named Khanom Chin 4 Phak because it has various sauces to choose from of the North, South, and Central Region. It doesn’t matter if it’s with fish balls, chili paste, fish entrails soup, meat balls, crab, Kaeng Khiao Wan Super Kai (green curry with chicken), or Nam Ngiao Kraduk Mu (pork stock soup), don’t be afraid to make your selection together with unlimited vegetable side dishes. With the delicious taste and reasonable price, after eating, don’t forget to take some home for the family.

KHANOM CHIN 4 PHAK
(4 REGIONS KHANOM CHIN)
Opposite Imperial World Samrong, Sukhumvit Road, Samrong Nuea, Mueang, Samut Prakan 10270
Tel. 09 8009 5514
Open daily : 08.00-19.30 Hrs.
**NATIONAL STADIUM**

Many people are familiar with the name Supachalasai Stadium, which was constructed to honour Luang Supachalasai, the first Royal Thai Naval Commander and Director General of the Department of Physical Education, in 1942. However, it had been used as the first sports stadium since 1938. King Rama VIII presided over the opening ceremony of the public male athletics competition at the Stadium, which had moved from Sanam Luang. The Supachalasai Stadium is the main stadium of the National Stadium that has a running track for organizing athletic competitions and also for important sports competitions at the national level.

**BANGKOK ART AND CULTURE CENTRE**

This place exhibits familiar works of art. Whoever likes art won’t be disappointed in coming here. There’s a multi-function room that shows exhibitions on a rotational basis. Inside the 9-storey cylindrical building, each floor is linked together with a tilted walkway, so that visitors can continuously view the artwork. Besides this, there’s also a library, shop, bookshop, restaurant, café, meeting room, as well as an auditorium that has a seating capacity for more than 200 people.

**JIM THOMPSON HOUSE**

Originally, this was a Thai house by the bank of Khlong Saen Sap of Jim Thompson, an American businessman who conducted the silk business in Thailand since 1947 till disappearing in Malaysia in 1967. Many of the households of the nearby Ban Khrua Nuea community are behind the success of the silk business. All that remains is the teak wood Thai house museum that displays numerous art and ancient objects of Southeast Asia. In 1996, it received the Architectural Conservation Award by the Association of Siamese Architects.

**MBK CENTRE**

This was a famous meeting point of the ’90s together with the fountain of the Siam Centre. Many people call it MBK more than ‘Mahboonkrong’, a shopping complex with more than 2,000 shops selling mobile phones, clothing, bags, shoes, fashion accessories, electronic equipment, and cameras with multiple restaurants. Whoever comes here will become addicted to shop because the prices are friendly on the pocket when comparing the prices with other department stores. It’s located in the heart of the city and is easily accessible.
THE COFFEE CLUB

An Aussie café, bar and restaurant that has modern furniture and colourful décor. The simple atmosphere, both outside and inside, is never forgotten by those who want to come and sip on premium coffee. Besides beverages, there’s also bakery, salad, American-style food, and other dishes for you to enjoy. For dessert, there’s delicious cake and bakery to savour including pancake mixed with coconut served together with banana, caramel and syrup. This place has pleasant, comfortable seating and is very spacious that’s pleasing to the eye.

NAMA SUSHI BAR

A Japanese restaurant with a pleasant atmosphere in which each dish is served in a style that many people can eat together. But don’t forget to take a photo and upload on social media – it’s guaranteed to shock. Salmon lovers shouldn’t miss the Salmon Crazy set, or the jumbo eel sushi. We should remind you, don’t order unless you’re hungry because the plate is very large. The menus use premium fresh ingredients at a reasonable price. The restaurant is decorated like a small Japanese-style house and is located next to The Coffee Club.

SOI LALAI SAP

Lalai Sap is the name of Silom Soi 5 and suitable because of the appliances, fashion items, bags, shoes, snacks, fruit, and ready-made food. You can stroll from morning till late afternoon every day and choose to buy with pleasure the imported and local goods that are sold at prices that won’t hurt your pocket. For office workers in the area, there are chic, quality items as well as delicious food. Whoever might get lost, look for the sign for Silom Soi 5 or Soi Surasena, and once you’ve found it then enter. If you don’t take something home, it means you’re hard to please.

Nama Sushi Bar

Soi Mahatlek Luang 3, Lumphini, Pathumwan, Bangkok 10330
Tel. 09 2248 6906
Open daily: 06.00-22.30 Hrs.

Soi Lala Sap

Next to the Bangkok Bank Head Office,
Silom Soi 5, Silom Road, Silom, Bang Rak,
Bangkok 10500
Open daily (except Saturday-Sunday and public holidays): 10.00-16.00 Hrs.

Yentafo JC

A noodle shop by the roadside that’s never far from the people. Whoever comes to Silom must come here. The tasty noodles don’t need any added extras. This shop doesn’t have Yentafo Tom Yam or Bami (Chinese vermicelli), but the main highlight is Yentafo served as a full bowl with fish balls, prawn balls, red sauce, and fried garlic with the cooked noodles. If you can’t find the shop, ask someone as many people know it by the nickname of “Yentafo Khot Hot” because the owner likes to speak loudly.

Yentafo JC

Next to the Sibunruang Building,
Soi Sala Daeng 2, Silom, Bang Rak,
Bangkok 10500
Tel. 08 1814 9547, 08 1919 1233
Open daily:
Tuesday-Friday: 06.00-09.30 Hrs. and 10.00-13.30 Hrs.
HOKKAIDO TSUBOHACHI

If your heart isn’t made of steel, could you restrain yourself from this restaurant. The Giant Taraba Steamed Crab, which is steamed crab served with Miso soup with fresh ingredients from Hokkaido. ‘Tsubo Haji’ is the culture of the Izakaya restaurant in Japan. It’s a compilation of authentic food with a mouth-watering taste that makes customers want to come and experience. This restaurant has opened more than 300 branches in Japan in the past 40 years. Whoever wants to try fresh large Hokkaido crab should come here. The menus consist of grilled cuisine and numerous snacks for enjoying with a drink. The prices are reasonable and anyone who hasn’t been here shouldn’t miss out.

HAI SOMTAM CONVENT

This is an Isan restaurant in Soi Convent that’s so appetizing it rocks the soi. Open for more than 20 years, it has had a steady stream of regular and casual customers that have got to know ‘Hai Somtam Convent’. The highlight is ordering the level of spiciness that you want. If you want to eat Somtam Pu Ma (green papaya salad with crab), it’ll have a large crab that will satisfy you, or Somtam Khai Khem (green papaya salad with salted egg) in which the papaya is crispy and mixed with the egg to give an excellent flavour. Or order Kho Mu Yang (grilled pork), Lap Pet (spicy minced duck salad), or Tom Saep Si Khrong Mu (boiled pork ribs) in which the pork is tender served with soup. This place pays careful attention to every step of providing good service. Once you’ve been here you’ll want to come again.

SAMAI SUK POTHANA

A terrific restaurant because it’s easy to find. The front of this place is flanked by noodle and Khao Man Kai (Hainanese chicken with rice) stalls, and it’s been open for more than 30 years. The noodles with fish balls are extremely outstanding in which the restaurant produces themselves using only fish meat without adding flour. You can order Tom Yam with or without soup. Whoever walks past this place around midday will want to eat here, but you might have to wait a little because everyone will want to eat this deliciousness. Whoever wants to try great food at a reasonable price and can queue up to wait, then come here.
THE HOUSE ON SATHORN

A colonial-style building of the reign of King Rama V the Great, its highlight is the elegance of being on Sathon Road. In the past, this place was the residence of Luang Sathorn Rajayukta (Yom Pisolyabutra). Later, it was an embassy before being renovated to be The House on Sathorn, a restaurant and bar which is a part of the W Bangkok Hotel. It’s a preserved building that has maintained its interior decorative beauty. The cuisine and menu are produced by an experienced Turkish chef who creates delectable dishes for everyone to enjoy.

ALPHABET CAFE

A café that has great beverages plus delectable food to enjoy in a very nice ambience. There are Thai dishes like Khao Phat Pla Tu ABCD (fried rice with mackerel), or international menus; such as, Spaghetti with Cream Sauce and Prawn Roe, or American-style food like yummy Mexican Chicken with Salsa. And, of course, don’t forget dessert! This is what this place is renowned for. There’s Roti with Honey or for coffee lovers, they have great quality coffee with beans from Coffee Works that are roasted and blended with milk that’s aromatic, mellow and definitely needs to be experienced.

YENTAFO WAT KAEK

If you come to Wat Kaek, then you must stop by this shop. If you’re wondering if the taste is good or not, just check out the customers that come in and out of the shop all day. It’s an old shop that’s been open for quiet some time. It’s known especially for the fresh fish balls, crispy pork, tofu, and Yentafo sauce, which after adding the full-flavoured soup, you won’t need to add anything else. There’s also appetizing fresh spring rolls, which we recommend trying with the soft dough stuffed with various ingredients with sauce poured over them to increase the taste. Or you can order Khao Kha Mu (rice with pork leg) and mouth-watering Nuea Kha Mu Phalo Num (tender pork leg) in which in this area only this shop has such a variety of delectable dishes.
SRI MAHA UMA DEVI TEMPLE (WAT KAEK)

Thai people call this place 'Wat Kaek', as it's a Hindu temple that was constructed to worship Uma Devi, wife of Shiva. In the interior, there's Ganesh and various gods including Vishnu, Lady Lakshmi, Shiva, Krishna, Kartikeya, and a statue of Uma Devi for people to pay homage and request for a blessing, especially in matters of love and requesting for a child. The architecture is a beautiful mixed ancient Indian style. Some parts of the temple have celebrations relating to Hinduism with large numbers of participants.

SRI MAHA UMA DEVI TEMPLE (WAT KAEK)
Pan Road, Silom, Bang Rak, Bangkok 10500
Tel. 09 7315 9569
Open daily:
Monday-Thursday : 06.00-20.00 Hrs
Friday : 06.00-21.00 Hrs.
and Saturday-Sunday : 06.00-20.30 Hrs.

BAAN SOMTUM

If you want to eat great Somtam (green papaya salad) but don’t want to sit in the heat, nor want to go to a department store, then come here to the Sathon branch of ‘Baan Somtum’. Sit in a spic and span atmosphere in a comfortable air-conditioned room. There are various choices of Somtam including Somtam Khai Khem (green papaya salad with salted egg), Somtam Hoi Nang Rom (green papaya salad with oysters), and definitely don’t miss ‘Somtam Luang Prabang’ (Luang Prabang green papaya salad) that is like large noodles with a sour, sweet, salty, and mouth-watering taste served with Khaep Mu (crispy pork). This isn’t the only menu highlights, there’s also fried, boiled and other salad dishes, Chao Kuai Boran (grass jelly dessert), and coconut ice cream to tempt you.

BAAN SOMTUM
Soi Si Wiang, Pramuan Road, Silom, Bang Rak, Bangkok 10500
Tel. 0 2630 3486, 06 1660 3486
Open daily : 11.00-22.00 Hrs.
BLUE ELEPHANT RESTAURANT

An ancient Thai-style house elegantly decorated in a Thai way. The origin of this renowned restaurant comes from overseas, and it’s been acknowledged as one of Europe’s leading Asian restaurants. The culinary skills have created such an impression among foreigners that now it’s opened a Thai cooking school, which has received a lot of interest. The menu is Royal Thai cuisine, and the ingredients are selected for their quality. Some dishes can only be found at this restaurant, and each dish is attractively arranged with a delectable taste that’s just right for both Thais and foreigners.

BLUE ELEPHANT RESTAURANT
Sathon Tai Road, Yannawa, Sathon, Bangkok 10120
Tel. 0 2673 9353
Open daily : 11.30-14.30 Hrs. and 18.00-22.30 Hrs.

BANGKOK FOLK MUSEUM
Achan Waraporn Surawadi offered this house to be a museum for future generations. You can learn about the way of life of the people in the past. Many people know this place as the Bangkokian Museum, Bang Rak district. The atmosphere is shady from the trees, and there’s an officer to tell interesting and funny titbits about the house. Whoever wants to know about life before and after World War 2 (1937-1957) then you should visit this place. Admission is free.

BANGKOK FOLK MUSEUM
Charoen Krung Soi 43, Si Phraya, Bang Rak, Bangkok 10500
Tel. 0 2233 7027
Open daily (except Monday) : 09.00-16.00 Hrs.

KHAO KHA MU TROK SUNG
This fantastic Khao Kha Mu (pork leg with rice) is legendary, and it’s the only shop that customers will repeatedly come back to. The shop has been passed down from generation to generation that has made Trok Sung become well-known. In front of the shop is a huge pot with tender pork leg, which is the identity. Think of the image of the scooped pork that can be eaten with steamed rice and chewing it in your mouth happily. There’s also Khai Phalo (egg) with pickled vegetables, fresh garlic, and chilli that’s easy to swallow. And of course, there’s the mellow tasty pork leg soup with a pinch of chilli to top it off.

KHAO KHA MU TROK SUNG
Soi Charoen Wiang Charoen Krung Road, Silom, Bang Rak, Bangkok 10500
Tel. 0 2235 4930
Open daily (except Sunday) : 10.30-19.00 Hrs.

SAPAN TAKSIN • BANGKOK
WAREHOUSE 30

This is the latest project of Duangrit Boonnark, who has renovated some warehouses of the 1940s to be a new attractive space of 600 square metres. Warehouses 1 and 2 have been transformed to be the Fab Café that has a covered space. Warehouse 3 is the exhibition space of P. Tendercool; Warehouse 4 has been opened by Duangrit as a clothing shop called Lonely Two-legged Creature; Warehouse 5 is the restaurant zone with numerous renowned brands; Warehouses 6 and 7 are the area of a flea market selling homemade products. Whoever’s never been to the Warehouse 30 Market should hurry.

WAREHOUSE 30
Charoen Krung Road,
Bang Rak, Bangkok 10500
Tel. 08 4364 8289
Open daily : 11.00-20.00 Hrs.

JOK PRINCE

The shop is located in front of the entrance to the Prince Rama’s Cinema opposite Robinson Bang Rak. Ask people around there if they know this place, as it’s famous for the deliciousness for Jok Mu (pork rice soup), Jok Khai Yiao Ma (preserved egg soup), and Jok Chin Guangdong (Chinese soup) in which the taste comes from the quality broken-milled rice that’s boiled till it becomes like a soft fragrant porridge. You can also add tender pork to give it a more delicious taste with a special ingredient of soft-boiled egg or preserved egg. This shop has been Open for more than 50 years and is divided into rounds, but whatever time you come, you might have to wait because we don’t want you to miss out on this legendary taste of Bang Rak.

JOK PRINCE
Charoen Krung Soi 44 (the entrance to Prince Rama’s Cinema), Charoen Krung Road, Silom, Bang Rak, Bangkok 10500
Tel. 08 1916 4390, 0 2234 9407
Open daily : 06.00-13.00 Hrs. and 16.00-22.00 Hrs.

STREET ART, CHAROEN KRUNG AREA

If you’ve never been here before, then watch out as your friends won’t let you join the group. This is because this place is the best chic locale of various teens, hip trend-setters as well as adults’ artworks, so you can walk, chill and take photos of the walls of the old vivacious buildings. The designs of the colourful graffiti are the creative ingenuity of artists from around the world who have entrusted a piece of their work as the ‘Bang Rak Festival’. The fascinating hidden charm of each angle is found in Charoen Krung Soi 32 next to the Central Post Office. Whichever image you like, whatever style, come and take some photos and create your very own profile.

STREET ART, CHAROEN KRUNG AREA
From Saphan Taksin, Charoen Krung Road till Song Wat Road, Bang Rak, Bangkok 10500

PRACHAK

Open since 1909, Prachak has continually developed its service for customers from generation to generation and now the 4th generation is operating this shop. But the recipe and culinary skill will be something you won’t forget. If you ask for great roast duck in the Bang Rak area, then you’ll be recommended ‘Prachak Roast Duck’. The duck is sliced and the more you have, the more delicious the duck. The smell of the charcoal will hit your nose that tells you of the tastiness. There’s also Khao Mu Daeng (rice with roasted red pork), Mu Krop (crispy pork), Khao Chabao (Chinese rice), Bami Pet (duck with noodles), Khanom Chip (Thai sweet), Salapao (Chinese bun) plus more to tempt your taste buds from this legendary shop.

PRACHAK
Charoen Krung Road, Silom, Bang Rak, Bangkok 10500
Tel. 0 2234 3755, 08 3910 1444
Open daily : 08.00-20.30 Hrs.

This is the latest project of Duangrit Boonnark, who has renovated some warehouses of the 1940s to be a new attractive space of 600 square metres. Warehouses 1 and 2 have been transformed to be the Fab Café that has a covered space. Warehouse 3 is the exhibition space of P. Tendercool; Warehouse 4 has been opened by Duangrit as a clothing shop called Lonely Two-legged Creature; Warehouse 5 is the restaurant zone with numerous renowned brands; Warehouses 6 and 7 are the area of a flea market selling homemade products. Whoever’s never been to the Warehouse 30 Market should hurry.

WAREHOUSE 30
Charoen Krung Road,
Bang Rak, Bangkok 10500
Tel. 08 4364 8289
Open daily : 11.00-20.00 Hrs.

JOK PRINCE
Charoen Krung Soi 44 (the entrance to Prince Rama’s Cinema), Charoen Krung Road, Silom, Bang Rak, Bangkok 10500
Tel. 08 1916 4390, 0 2234 9407
Open daily : 06.00-13.00 Hrs. and 16.00-22.00 Hrs.

STREET ART, CHAROEN KRUNG AREA
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PRACHAK
Charoen Krung Road, Silom, Bang Rak, Bangkok 10500
Tel. 0 2234 3755, 08 3910 1444
Open daily : 08.00-20.30 Hrs.
TCDC, CENTRAL POST OFFICE, BANG RAK

The Thailand Creative and Design Centre or TCDC was constructed to be a knowledge centre, as a research source for design and creativity of Thai society. From the Emporium Department Store to being the new home of the Central Post Office, Bang Rak, you can find it at the new look TCDC, a 5-storey building with an area of 9,000 square metres or more than 70% of the Central Post Office. Whoever wants to study, find information about design, be updated on new innovations, then come to TCDC, which is on the left side of the Post Office.

TAKE.A.SHOT

A compact coffee shop that is decorated elegantly that invites you in. Whoever is looking for quality aromatic coffee, then try a hot Expresso from this shop together with some orange cake. The mellow taste of the coffee has attentively passed the selection of the owner. The blend of coffee is really great and has ultimately be welcomed by social groups nearly every day. Whoever wants to follow this can come and experience the simplicity of the shop, listen to light music, and relax like you’re at a friend’s home.

SOMSAK PU OP BRANCH 2

From the deliciousness of the first branch, a second and third branch have been opened, which are the same as the first. To get to this branch, from the Krung Thon Buri BTS Station, walk pass the Bang Chak petrol station for about 50 metres and you’ll see the shop. The signature dish that shouldn’t be missed is Kung Op Wun Sen (prawns baked with vermicelli) in which the prawns are sweet and supple because they’re fresh. Eat with soft vermicelli that is mixed with condiments. Open the lid to enjoy the delectable aroma of the sesame oil floating in the air. There’s also Pu Op Wun Sen (prawns with vermicelli), Hoi Maelong Phu Op (baked mussels), and Pu Khai Op (baked crab eggs) in which the quality ingredients are fresh. Come to this shop whenever you’re free.

SOMSAK PU OP BRANCH 2

Krung Thon Buri Road, Bang Lamphu Lang, Khlong San, Bangkok 10600
Tel. 09 7996 4995
Open daily : 16.00-22.00 Hrs.
PHO MO FAI

A hot pot that you should try at least once that is a Vietnamese-style suki and difficult to find in the Wongwian Yai area. Whoever likes hot pot then come here and maybe you’ll become a regular customer because the soft glutinous noodles go together with this shop’s full-flavoured soup. It’s full of vegetables, tender pork, liver, fermented sesame, beef, Vietnamese pork sausage, and seasoned chicken in a special sauce that helps to bring out the flavour. And don’t forget to take some home as well. For vegetarians, there’s a special menu that’s a hot pot with mushroom soup.

PHO MO FAI
Krung Thon Buri Road, Khlong Ton Sai, Khlong San, Bangkok 10600
Tel. 08 8664 4666
Open daily (except Monday) : 17.00-23.00 Hrs.

BLUESPACE

A coffee shop that’s more than a coffee shop because they define themselves as a co-working space and coffee shop. Besides sitting and sipping on coffee and eating stylish bakery, there’s also food suitable to be a main meal together with great service. There’s the added extra of space for holding a workshop, a meeting room for hire as well as hi-speed Wi-Fi for chatting and sending information. Come and get together for a small group seminar, work, read and prep for an exam. There’s plenty of space in a style that’s decorated like an urban loft that overall looks great.

BLUESPACE
G Floor, Thai Virawat Building, Krung Thon Buri Road, Bang Lamphu Lang, Khlong San, Bangkok 10600
Tel. 09 7018 0788
Open daily : 08.00-22.00 Hrs.

FAT CAT

At the first glance, you’ll see the shop’s name but get closer and you’ll see it’s a café with a fat cat that loves being stroked. But believe us you’ve guessed wrong! Because this is an Asian and Thai-style fusion restaurant. It’s only recently opened in the Thon Buri area and is suitable for enjoying a cool drink to quench the thirst. You can order a main meal or snacks like Tom Yam flavoured fried chicken, Lap Kha Pet Thot (fried duck’s leg salad), Hoi Maelong Phu Chile Khua (roasted Chilean mussels), lemongrass in coconut milk, Si Khrong Mu Daeng (roast red pork ribs), blackfish, Yang Miso (baked miso), plus more but the taste is superb. Whoever’s looking for a place to chill in a nice atmosphere, then come here as another choice.

FAT CAT
In front of The Parkland Grand Taksin, Ratchaphruek Road, Bukkhalo, Thon Buri, Bangkok 10600
Tel. 09 3282 9944
Open daily (except Sunday) : 17.00-23.00 Hrs.

AROI SUT...SUT BY CHEF AED

Sunshine, wind, or rain, go and find something to eat outside. Whoever lives in the Phetkasem area has probably been to this restaurant. The name of this place guarantees that everything on the menu is absolutely delicious. If you want to eat Somtam (green papaya salad), Tom Yam (spicy soup), Pla Nueng Mana (steamed fish with lemon), and more. There’s a choice of Isan and Thai cuisine with an intense flavour as well as seafood that’s so good you don’t have to drive to a restaurant by the sea. Enjoy all of this with a refreshing cool drink, chat and enjoy that you’ll forget about thinking of going home.

AROI SUT...SUT BY CHEF AED
Taksin-Phetkasem Roads, Bukkhalo, Thon Buri, Bangkok 10600
Tel. 08 3328 4845
Open daily (except Wednesday) : 15.00-24.00 Hrs.
MOUTHWATERING PLACES OF TALAT PHLU

1 SUNEE KHAO MU DAENG

The taste is definitely guaranteed, as this shop has been open for almost 60 years. The rice with red roasted pork is a Chinese recipe originating from Meizhou rearranged to be Thai. The selected pork is tender and not greasy and is fermented and then roasted with charcoal. The crispy pork uses streaky pork that has a lot of meat and not so much fat. The skin’s roasted till becoming very crispy, but the meat is very tender and delicious. The Kun Chiang (Chinese sausage) has a lot of meat with not so much fat and is sliced into thick pieces. The rich gravy is poured over the red pork with fragrant sesame, which is this shop’s identity.

SUNEE KHAO MU DAENG
Talat Phlu Railway Station, Talat Phlu, Thon Buri, Bangkok
Tel. 08 1700 5226, 0 2466 3173
Open daily : 06.00-20.30 Hrs.

2 SARINTHIP KANOMBUEANG THAI SHOP (THAI CREPE)

The crepe of this shop is an ancient Thai recipe that’s been passed down over 4 generations. The dough is thin and crispy and is offset by the fragrance of coconut sugar. Order a large one that includes egg and stuffed with various fillings. If you want it to be sweet, then put in coconut and Foi Thong that this shop makes itself. If wanting a salty taste, then add shrimps or fried coconut with shrimps and coriander root, garlic and pepper sprinkled with spring onion in which the delectable taste comes from the ingredients.

SARINTHIP KANOMBUEANG THAI SHOP
(THAI CREPE)
Under the railway bridge, Talat Phlu
Thon Buri, Bangkok
Tel. 08 4920 3444
Open Tuesday-Friday : 09.00-22.00 Hrs. and Saturday-Sunday : 09.00-23.00 Hrs.

3 KAO LAO NUEA PUEAI

The taste of the beef is really intense, as these noodles with beef use a Chinese herbal formula of this shop at Trok Chanphen. The soup’s really mouthwatering with the pleasant aroma of the spices that gives a natural sweet taste from the streaky beef and the bones that are simmered together. Whoever wants noodles with fresh beef or entrails that are tender, hygienic, and aromatic should definitely come here.

KAO LAO NUEA PUEAI
Thoet Thai Soi 25, Thoet Thai Road, Talat Phlu, Thon Buri, Bangkok
Tel. 0 2891 4042
Open daily : 09.00-18.00 Hrs.
7 MOUTHWATERING PLACES OF TALAT PHLU

4 NI-ANG

This menu of cool dessert comes in various formats including ice cream with egg, shaved ice, as well as fruit juices that you can add toppings of your choice; e.g., Jamba, Jam Mam, Lava, Tsunami, Fuji, Lanla, Khao Fai, Khao Thong, but the most famous and signature of this shop is “Khai Kaeng Ni-Ang”, or coconut ice cream with fresh egg yolk to add flavour. This is like the original coconut ice cream with fresh egg, but what’s added is the topping of the egg yolk. This is absolutely a must-try!

NI-ANG
By the Talat Phlu railway line, Thoet Thai Road, Talat Phlu, Thon Buri, Bangkok
Tel. 08 1920 7802
Open daily : 17.00-02.00 Hrs.

5 CHORLENG

This shop serves soft vermicelli and water mimosa with lots of ingredients. If it’s Mi Phat Krachet Ruam Mitr (vermicelli with fried water mimosa), it will have 7 ingredients like squid, crispy squid, prawns, fermented chicken, fermented pork, egg, and bacon. Most important of all is the delectable taste but spicy till you’re sweating. This excellent secret recipe uses prawn stock or prawn scraps from a stir-fry that creates a tasty flavour from the prawn oil. The spiciness comes from the fresh ground chili together with the chili sauce that makes it hot and spicy just like you’d want it to be.

CHORLENG
By the Talat Phlu railway line, Thoet Thai Road, Talat Phlu, Thon Buri, Bangkok
Tel. 08 1888 1637
Open daily : 16.30-23.00 Hrs.

6 TONG LENG NOODLES

A small vermicelli shop that has been open for more than 60 years that sells Bami Kiao (noodle dumplings), Kuia Tiao Tom Yam (Tom Yam noodles), and Yentafo (noodle soup), but what it’s widely known for and shouldn’t be missed is Sen Bami Khai (egg vermicelli) that are both glutinous and soft, and are made by the shop daily with various other ingredients that will surely surprise you. These include fish balls, prawn balls, ginger, roasted red pork, crispy pork, prawn dumplings, fish dumplings, crispy squid, tofu, and the full-flavoured soup. Without a doubt, this is a place you have to drop in.

TONG LENG NOODLES
Thoet Thai Road, Talat Phlu, Thon Buri, Bangkok
Tel. 08 1489 3480, 0 2466 5168
Open daily : 09.30-24.00 Hrs.

7 MEE KROB JEEN LEE (TEK HENG)

Some people call this place Mi Krop Ro 5, some call it Mee Jeen Lee. The crispy pork recipe of this shop has been passed down for more than 120 years, and once King Rama V the Great stopped here for a meal after which he bestowed the name “Mi Krop Sawoei Suwan” because the crispy pork goes through a meticulous frying process. It includes crab meat, prawns, and vegetables, and has a great sweet and sour taste. The dish is very aromatic from the bitter orange, and crispy vermicelli is also added to the soup seasoned with the crab meat, prawns and egg that’s so mouthwatering and unlike anywhere else.

MEE KROB JEEN LEE (TEK HENG)
Thoet Thai Soi 18, Talat Phlu, Thon Buri, Bangkok
Tel. 0 2466 9037
Open Monday-Friday : 10.00-14.00 Hrs. and 16.00–21.30 Hrs, and Saturday, Sunday and public holidays : 10.00–21.30 Hrs.
A chic café in the Tha Phra area that's decorated elegantly with wooden furniture that gives you a feeling of being close to nature. There are chic niches where you can have fun taking photos, as well as a large selection of beverages and snacks like cake, bakery and Korean fusion food to choose from. You can enjoy relaxing as well as work in comfort.

NO.16 LOVE CAFÉ
Ratchadaphisek Soi 8, Ratchadaphisek Road, Bukkalo, Thon Buri, Bangkok 10600
Tel. 08 1866 6356
Open daily :
Monday-Friday : 07.00-18.00 Hrs.
and Saturday-Sunday : 08.00-19.00 Hrs.

WAT NANG NOODLES SOUP
Open for more than 40 years, this place guarantees that you won’t have any doubts about the tasty deliciousness of the noodles. People on a diet or wanting to lose weight should come here. This place is for those who really love noodles with a choice of noodles with beef or pork or chicken that is so intense, as the meat is so tender it almost dissolves in your mouth. The soup is spicy, and you’ll enjoy sipping on it slowly, and you can also eat the noodles with hot steamed rice. Whatever your choice you won’t be disappointed.

WAT NANG NOODLES SOUP
Wutthakat Road, Bang Kho, Chom Thong, Bangkok 10150
Tel. 09 2597 8737
Open daily : 08.00-21.00 Hrs.

KHAO MU DAENG LANG SUAN
This is the most famous Khao Mu Daeng (rice with roasted red pork) on Wutthakat Road. The cool style of the shop is really liked by the people in the area and casual customers who eventually become regulars. Lovers of Khao Mu Daeng come to this place and get full because the red pork, Kun Chiang (Chinese sausage), and Khai Tom (boiled egg) are served on a platter of steamed rice topped with full-flavoured sauce and coriander. The taste of this plate is really hard to find. Whoever has never been here should definitely come at least once, and don’t forget to take some for the people at home who’ll really love it.

KHAO MU DAENG LANG SUAN
Wutthakat Road, Bang Kho, Chom Thong, Bangkok 10150
Open daily : 09.00-19.00 Hrs.
SAAI PLARA KAEN NOEY

Is the name of this shop that’s a new choice near Siam University for people who like to eat with light background music. There’s a great choice of food including steak, salad, Somtam, hot pot, Thai and Chinese food in which the taste’s incomparable. And an added extra is free rice soup. For anyone who orders steamed rice, don’t forget your mobile phone to take photos because no two plates are the same as there’s an image of a rabbit, dolphin, etc. that are so cute you won’t want to eat it.

SAAI PLARA KAEN NOEY
Pheetkasem Soi 36/1, Bang Wa, Phasi Charoen, Bangkok 10160
Tel. 08 9518 7900
Open daily : 15.00-24.00 Hrs.

BANG PHAI THONG CHICKEN AND RICE

The highlight of this shop is the grain is attractive and not very greasy. The boiled chicken is sliced into nice sized tender aromatic pieces, which will make you want to eat it. And you should try the special version without the skin with sweet soy sauce poured over it to add a savoury flavour. And if you want to spice it up, then add some ginger and some chili. We guarantee its appetizing taste served with pickled gourd soup to nibble on. The aromatic flavour that’s slightly sour blends well together. The front of the shop sells tea and coffee, and inside there’s tea offered. Come here at least once and maybe you’ll want to come again.

BANG PHAI THONG CHICKEN AND RICE
Pheetkasem Soi 25/2, Pheetkasem Road, Pak Klong Phasi Charoen, Phasi Charoen, Bangkok 10160
Tel. 0 2457 1038
Open daily : 07.00-13.00 Hrs.
9 MUST-TRY EATERIES OF YAOWARAT

1 RATNA YU I

This shop’s Ratna, a noodle dish, is unquestionably great, which comes from the selection of quality ingredients. Apart from the fresh noodles that are fried and glutinous, there’s the fragrant soy sauce, crispy tasty young kale, tender pork that’s been fermented, and the heart of this dish is the gravy that has an aromatic mellow taste in the Hong Kong style. It’s so scrumptious you don’t need to add anything.

RATNA YU I
Soi Phadung Dao, Charoen Krung Road, Samphanthawong, Bangkok 10100
Tel. 0 2224 9272
Open daily: 10.00-20.00 Hrs.
(closed Sunday)

2 T & K SEAFOOD

Toi and Kit Seafood or a green shirt seafood restaurant of Yaowarat is very noticeable, as it’s on the footpath and the staff wear a green shirt. Besides charred crab, charred prawns, charred shellfish, or grilled squid that will send a fragrant aroma to invite you to eat, there are the highlighted menus of Tom Yam Kung in a hot pot with its surprisingly spicy sour soup. This is followed by fresh scallops with a tasty sauce, fried rice with crab, Pu Phat Phong Kari (curried fried crab), or Pla Nueng Manao (steamed fish with lemon juice) that’s so easy to enjoy. Whoever wants to eat delectable fresh seafood with enticing sauces should come here.

T & K SEAFOOD
Soi Phadung Dao, Charoen Krung Road, Samphanthawong, Bangkok 10100
Tel. 0 2223 9272
Open daily: 10.00-20.00 Hrs.
(closed Sunday)

3 BEN ODEAN

“Kuai Tiao Phat Ngai Ngao” (crazy fried noodles) is the most well-known dish of this shop. It’s a mixture of large noodles stir-fried in soy sauce with noodles and roast chicken but becomes more outstanding when adding large prawns that are crispy with a special recipe of roasted red pork. The flavour is a little salty and sweet, as well as it’s eaten with a spicy sour sauce. Another dish you have to try is Phat Mi Hong Kong (fried vermicelli) with its soft glutinous noodles that have pieces of roasted red pork and large prawns and absolutely tops off the taste.

BEN ODEAN
Yaowarat Soi 1, Yaowarat Road, Samphanthawong, Bangkok 10100
Tel. 08 1814 7479
Open daily: 10.00-16.00 Hrs.
(closed every second Monday)

4 SWEET TIME

A dessert shop on the footpath that doesn’t have much seating, but lots of people will wait to eat especially the bestsellers of Bu Loi Nom Sot (dumplings in milk), Saku Cantaloupe Nom Sot (sago with cantaloupe in milk), and Thapthim Krop Nom Sot (pomegranate in milk). This is because the milk is cool, and there’s the sweet fragrance with crunchy shaved ice that goes really well with Bua Loi with black sesame or Sago with cantaloupe. Besides this, there are Chinese style desserts; e.g., Tao Thueun Nam Lamyai (longan in syrup), Chao Kuai (grass jelly), Bok Kia, Bua Loi Nga Dam Nam Khing (dumplings with black sesame in ginger juice), Rang Nok Pa Kuia (bird’s nest with gingko), etc. Whoever loves sweet things should come here.

SWEET TIME
Roadside stall opposite the White Orchid Hotel, Talat Noi, Samphanthawong, Bangkok 10100
Tel. 08 6722 2458
Open daily: 18.00-02.00 Hrs.

5 NAI-EK ROLLED NOODLES

A rolled noodles shop that’s been open for a long time. The highlight is the aromatic soup that has a very mellow taste and is not over spicy from the pepper. The noodles are soft but not mushy, and the entrails do not have an odour. There’s also Khao Ka Mu (rice with pork leg), Khao Mu Krop (rice with crispy pork), Kao Lao Lueat Mu (soup with pig’s blood) and various steamed dishes like Soup Yuea Phai Tun Ya Chin (bamboo soup with Chinese herbs), Mara Tun (steamed bitter gourd), etc. Come and try these delicacies.

NAI-EK ROLLED NOODLES
Yaowarat Soi 9, Yaowarat Road, Samphanthawong, Bangkok 10100
Tel. 0 2226 4651
Open daily: 10.00-23.00 Hrs.
6 LOR YAOWARAT

A legendary grocery store of China Town that’s been open for more than 70 years, but after being renovated it’s become a shopping landmark that Thais and foreigners shouldn’t miss when coming to Yaowarat. There’s a great assortment of goods to choose from including strange, imported and new items, and exported goods that are great as a souvenir from Thailand of more than 5,000 items. The brands of this shop are also guaranteed for their quality.

LOR YAOWARAT
Yaowarat Road, Samphanthawong,
Bangkok 10100
Tel. 0 2622 4034
Open daily : 09.00-24.00 Hrs.

7 PA JIN HOI KRANG LUOK

Original outstanding tasty steamed cockles of Yaowarat that have been sold for nearly 40 years together with mussels. They are steamed according to the order, and the skill of steaming is in cooking the shellfish to be just right with a sweet taste and easy for customers to eat. They’re served with 3 different sauces: seafood, 3 flavours and sweet. The price is a little costly but in exchange for the fresh shellfish, who can say “No”.

PA JIN HOI KRANG LUOK
Soi Phadung Dao, Charoen Krung Road,
Samphanthawong, Bangkok 10100
Tel. 08 6111 8835, 08 1795 1839
Open daily : 04.00-19.00 Hrs.

8 TEXAS FRIED OYSTER

One of the oldest fried shellfish shops of China Town, it opened in 1947. The main menu is fried mussels with oysters (with soft dough), oysters (with crispy dough), and various stir-fries. The shellfish is fresh and sweet, and the fried dough is a special recipe. The dip is a specially-made chili sauce that has a full-flavoured taste that goes well with shellfish.

TEXAS FRIED OYSTER
Soi Phadung Dao, Charoen Krung Road,
Samphanthawong, Bangkok 10100
Tel. 0 2221 3050
Open daily : 09.00-18.00 Hrs.

9 IA SAE

A legendary coffee place of Yaowarat of more than 80 years, it has a classic atmosphere where the elderly people of the area come to sip on hot coffee and chill. Another thing, this shop carefully selects, roasts and grinds the coffee itself. The tea is from Indonesia, and you can order one cup after another while enjoying the fragrant aroma floating around the shop. The menu is in Chinese; also, the bread with custard is very tasty as it’s homemade with a sweet and mellow flavour. Order to have with a cool drink to feel refreshed and rejuvenated.

IA SAE
Between Soi Yaowa Phanit and Soi Phadung Dao, Charoen Krung Road,
Samphanthawong, Bangkok 10100
Tel. 0 2221 0549
Open daily : 04.00-19.00 Hrs.
CHAMCHURI SQUARE

This is a complex for working people and students of the Sam Yan area in which Chamchuri has 40 floors of office space, 24 floors of residential space and 4 basement floors. In the future, it’ll be developed to be a knowledge centre. Presently, there are restaurants, beverage shops, a food court, and supermarket, as well as the main office of DTAC. It links to the Sam Yan MRT Station in the basement and is the first building in Thailand to do so. It’s managed by the Property Management Office of Chulalongkorn University.

CHAMCHURI SQUARE
Phayathai Road, Pathumwan,
Bangkok 10330
Tel. 0 2160 5454
Open daily : 10.00-22.00 Hrs.

SOI 6 POCHANA

This is an old shop of the Sam Yan area that people know and is close to Jok Samyan. It’s possible to come here from the morning onwards. The recommended menus are rice with duck dishes, roast duck, Khao Mu Daeng (rice with roast red pork), Mu Krop (crispy pork), dim sum, salapao (Chinese buns), Khamom Chip (a Thai sweet) and Bami Kiao (Chinese noodle dumplings) in which the egg noodles have been specially made for this shop and is the original recipe that’s been passed down over time. They’re not sold in the market and have a soft texture, so should be eaten hot. There’s a great selection of food choices, and it’s a place for people who want to meet to eat and everyone chooses something different and shares together. It’s next to Jok Samyan, so it’s easy to find.

SOI 6 POCHANA
Chula Soi 11, Rama IV Road, Pathumwan,
Bangkok 10330
Tel. 08 1616 0046, 08 6667 8811
Open daily : 08.00-23.00 Hrs.

WAT HUA LAMPHONG

Originally, it was called Wat Wua Lamphong and later King Rama V the Great bestowed its present name after the name of the railway station, as they were 2 kilometres apart. The front of the temple is the office of the Ruamkatanyu Foundation, which is a single storey building that’s open for making merit 24 hours each day. It’s possible to donate coffins for relatives or the poor in which there’s staff on duty to provide assistance and give you a receipt. Then you can write your name as the donor to be put on the coffin. After finishing, you can pay homage at the shrine at the front and then burn the receipt in the pot to finish the ritual.

WAT HUA LAMPHONG
Rama IV Road, Si Phraya, Bang Rak,
Bangkok 10500
Tel. 0 2233 8109
Open daily: 08.00-17.00 Hrs.
(Ruamkatanyu Foundation allows people to make merit 24 hours daily.)

BAAN SAM YAN

It’s a place that you want to come and chill that’s located at the beginning of Si Phraya Road before the traffic lights of Wat Hua Lamphong. This place is very easy to find. It’s decorated with trees that are pleasing to the eye as well as has small bunches of flowers in various niches, a counter, and tables arranged elegantly. This place has beverages of cocoa, chocolate, coffee, and tea that have an exceptional taste that you should come and try. There’s also a breakfast menu served with bread. Whoever likes to bury themselves in a chilled, peaceful atmosphere and sip on a drink should come to this shop. It’s very accessible.

BAAN SAM YAN
Si Phraya Road, Si Phraya, Bang Rak,
Bangkok 10500
Tel. 08 6612 6060
Open daily : 07.00-19.00 Hrs.
JOK SAMYAN

This is a renowned rice soup shop that whoever comes to Sam Yan must come here. If you come in the morning expect to queue up because many people will buy to take home. For the people waiting in the shop, the recommended dish is minced pork that goes well with the Jok Nuea (rice soup with beef) that’s tender with the added extra of the fragrant aroma of the ginger, onion, coriander that are all put in the same bowl. You can eat with Pathongko (fried Chinese dough stick) at the shop on the opposite side of the road or eat it like a children’s dish with egg to give it a delicious taste. This is a legendary shop that has passed down its recipe for more than 60 years. Anyone who’s never eaten here should definitely not miss out.

JOK SAMYAN
Chula Soi 11, Rama IV Road, Wong Mai, Pathumwan, Bangkok 10330
Tel. 0 2216 4809
Open daily : 05.00-09.00 Hrs. and 16.00-20.00 Hrs.

LUMPHINI PARK

In 2025, Lumphini Park will celebrate its 100th anniversary as the first public park in Thailand. Its very shady from the large trees as well as has a pond with a floating island, a clock tower, a Greek-style building, and is where land and marine animals inhabit. The Park is a place for Bangkokians to relax as well as is used as a place for running events, product displays, various OTOP events, etc. It was established during the reign of King Rama VII and was bestowed its name from the birthplace of the Lord Buddha in Nepal. Its landmark is the statue of King Rama VI located at the intersection that can be clearly seen.

LUMPHINI PARK
Withayu Road, Lumphini, Pathumwan, Bangkok 10330
Tel. 0 2252 7006
Open daily : 04.30-21.00 Hrs.
This is a place that the people around Ratchadamri, the King Chulalongkorn Memorial Hospital and the Lumphini Park gang re-energise themselves by shopping for fresh and delicious food to take home or come for breakfast after exercising. Vendors bring various foods and other items to sell at reasonable prices. This market’s easy to find, as it’s directly opposite the Hospital on Ratchadamri Road. After the market was closed for years, it’s now open for shopping where you can walk and chill.

LUMPHINI PARK MORNING MARKET
Ratchadamri Road, Pathumwan, Bangkok 10330
Open daily : 06.00-12.00 Hrs.

POLO FRIED CHICKEN (KAI THOT CHE KI)
Some people call it “Kai Thot Polo’ because the shop is located in Soi Polo directly opposite Lumphini Park. It’s an old shop that has been open since the time of Che Ki but now the children run the business. The rumour about this shop is the fried chicken is not greasy, the meat is tender and not dry, and the skin is crispy. Eat with sprinkled fried garlic as well as sticky rice, tasty Somtam (green papaya salad) either Thai style or with fresh shrimp or crab and fermented fish. There’s also Soup No Mai (bamboo shoots soup), Tom Saep Kraduk Mu (boiled pork bone), Thot Man (fish or prawn cakes), Lap and Namtok (Isan-style salad), Kho Mu Yang (grilled pork), and lots of other Isan dishes, but believe us it’s extremely delicious.

NEIL’S TAVERN
The highlight of this place is the fantastic bakery that’s really delicious and the aromatic full-flavoured coffee with the most creative menu. The name ‘Neil’s Tavern’ was inspired by the name of the first man on the Moon, Neil Armstrong, so there’s no need to explain anything. But we believe that maybe it’s from the coolness of the restaurant that has been down passed over time. The name of this place will stay in the hearts of everyone just like Neil Armstrong. Besides coffee and bakery, there’s also great tender steak that’s waiting for gourmets from all over the country to come and try.

NEIL’S TAVERN
Soi Ruam Rudi, Witthayu Road, Lumphini, Pathumwan, Bangkok 10330
Tel. 0 2256 6874-6
Open daily : 08.30-18.30 Hrs.

POLO FRIED CHICKEN (KAI THOT CHE KI)
Soi Polo near the Lumphini Police Station, Witthayu Road, Lumphini, Pathumwan, Bangkok 10330
Tel. 0 2655 8489, 0 2252 2252
Open daily : 07.00-20.30 Hrs.
3 NVY

Want to eat, arrange a surprise, or have a party, then here’s the deal together with the decorative floral atmosphere and attractive colourful balloons. This place has beautiful niches for taking unlimited photographs. No matter if it’s a chic design that’s been done by hand or a wall painting of flowers, what’s strange is the atmosphere of eating in a pool that can’t be found anywhere else. The food is very creative, and each dish is elegantly decorated that you must take a photo. The owner graduated from Le Cordon Bleu, the UK, so the menu is definitely delectable.

3 NVY
Rama IV Road, Tung Mahamek,
Khlong Toei, Bangkok 10120
Tel. 08 4459 6266, 06 5510 5662
Open daily (except Monday):
11.00-21.30 Hrs. and
Sunday : 09.00-15.30 Hrs.

HENG CHUN SENG

This is a classic noodle with beef shop that definitely shouldn’t be missed. It’s directly opposite the PAT Stadium. The highlight of this shop is the beef hot pot that uses charcoal for cooking, so there’s the smell of charcoal to stimulate you with the stewed beef, entrails, beef balls, morning glory, and bean sprouts to top the soup off. We guarantee you’ll eat non-stop and of course, you can eat with steamed rice, or whoever wants entrails, leg, fresh beef or grilled beef can have it with noodles and fresh ingredients that have a most mouthwatering taste.

HENG CHUN SENG
Sunthon Kosa Road, Khlong Toei,
Bangkok 10110
Tel. 0 2249 2329
Open Monday-Friday : 07.00-20.30 Hrs.
and Saturday-Sunday : 07.00-16.30 Hrs.

THE STATION CAFÉ & MEAL

In the rush hour when the traffic’s jammed, things are down, and you want to eat something, if you travel by MRT, then this problem will be solved when you come out of Exit 3 at the Queen Sirikit National Convention Centre MRT Station. You’ll see a café that you can buy to take away. It offers breakfast, lunch and dinner as well as various beverages including coffee, fruit juices, etc. This place is decorated like a modern-style loft in a black-white tone surrounded by glass. There’s also a rooftop great for conveniently hosting private parties of up to 20 people.

QUEEN SIRIKIT NATIONAL CONVENTION CENTRE

H.M. Queen Sirikit bestowed the name of the Queen Sirikit National Convention Centre after the Centre was constructed to host the 46th World Bank/International Monetary Fund’s Annual Meetings. The design of the Centre was arranged in that it had to be truly Thai. As such, a large number of designers and workers were used in the construction because it had to be completed in time for the meetings that were held on 29 August, 1991. At present, it’s used for various fairs and activities that attract large numbers of people.

QUEEN SIRIKIT NATIONAL CONVENTION CENTRE
Ratchadaphisek Road, Khlong Toei,
Bangkok 10110
Tel. 0 2229 3000
Open daily : 10.00-22.00 Hrs.

THE STATION CAFÉ & MEAL
Ratchadaphisek Road, Khlong Toei,
Bangkok 10110
Tel. 0 2229 3253
Open daily : 07.30-22.00 Hrs.
TERU SUSHI BISTO

A Japanese restaurant that’s been designed in a modern Japanese style, which is directly opposite the Sino-Thai Tower. This place is decorated by using light wood so to match the light that shines into the restaurant with its contemporary environment. On weekdays, you can mingle with office workers that sit and eat comfortably because there’s a large choice on the menu. Also, it doesn’t only sell sushi, but also maki, sashimi, sushi roll, tempura, steak, salad, and udon. Whoever wants to eat Japanese cuisine in a bistro atmosphere then come here. This restaurant also has another branch in Silom.

TERU SUSHI BISTO
Sukhumvit Soi 21, Asok Montri Road, Khlong Toei Nuea, Watthana, Bangkok 10110
Tel. 09 4352 4510
Open daily (except Sunday) : 11.00-14.00 Hrs. and 15.30-21.00 Hrs.

JANN BISTRO

If you are someone who’s enchanted by the taste of Thai and Western cuisine, then come to ‘Jann Bistro’. The owner’s profile is impeccable, as he flew to study at Le Cordon Bleu, San Francisco and is also an heir of the legendary steak restaurant of ‘Neil’s Tavern’. The craftsmanship of the kitchen is definitely not amateurish. The fresh selected ingredients of the bistro are quality, both local and imported. This is so each dish has an impressive taste. The menu includes bakery, pasta, spaghetti, and various kinds of beverages. Whatever you like, come and give it a try.

JANN BISTRO
Floor G, Prime Building, Sukhumvit Soi 21, Khlong Toei Nuea, Watthana, Bangkok 10110
Tel. 0 2260 4391-3
Open daily : 09.00-22.00 Hrs.

NAI HANG PORK BALLS

This is an old steamed pork noodle soup shop of the Asoke area. The specialty of this place is its popularity. Whoever comes here must have the steamed pork that’s just right with its tender soft meat that almost melts in your mouth. The sweet soup is made from pork bone stock with a rich flavour. Whatever you order, it’ll be so outstanding that you won’t need to add anything. The pork balls are full of meat and haven’t been mixed with flour. Put it in your mouth and WOW! There’s also Tom Yam, Yentafo, and noodles with fish. Come to this shop and believe us you’ll walk away full.

NAI HANG PORK BALLS
Sukhumvit Soi 21, Khlong Toei Nuea, Watthana, Bangkok 10110
Tel. 0 2661 6146
Open Monday-Friday : 07.30-18.30 Hrs. and Saturday : 08.00-16.00 Hrs.
SHORI SUSHI HOUSE

This is a premium sushi restaurant in the heart of Asoke that’s becoming popular among different people in the area and nearby. It is known by word of mouth for the quality of the fresh and hygienic ingredients and constant service. Even though this place isn’t too large, customers are continually coming in and out. Whoever wants to be close to the chef and ask tips for cooking Japanese food can reserve a seat at the bar. On auspicious occasions, don’t be surprised if you meet some Thai rock stars who also come here.

SAISHOKU JAPANESE CREATIVE CUISINE

Japanese restaurants exist everywhere. No matter if in or outside the city, you’ll find one. But if you want quality premium Japanese cuisine, then you must add this place to your list. It’s known by the name ‘Saishoku’ Asoke. The menu is typical Japanese food; e.g., rice with sushi and salmon soup with green tea and Miso soup. Or you can order a sashimi set, or a sushi set with various choices. If coming at lunchtime, there may be lots of people because this is an office area, and this restaurant is directly opposite GMM Grammy.

KUPPADELI

If looking for a place for brunch, then it has to be here the child of the shop “Kuppa” of Sukhumvit Soi 16. The shop is decorated in a modern loft style and uses white-brown tones that give it an airy feeling. The kitchen is in the centre of the shop, so you can watch the chef make every step of the meal. Also, the atmosphere is surrounded by shade like relaxing in a friend’s garden. For those who want some private space, then go up to the 2nd floor. The menu comprises light snacks and main meals together with various flavoured beverages, bakery, brownie, plus more along with the great service.
CENTRAL PLAZA GRAND RAMA 9

It’s also known as ‘Central Phra Ram 9’ and is the first branch in Bangkok that used the name ‘Central Plaza’, but inside there’s no Central Department Store only Robinson. This is because this branch is the permanent relocation of Robinson; as such, there is a combination of various shops of Central as well. This includes Robinson, B2S, Tops Market, Office Depot, Supersport, PowerBuy, as well as restaurants, cafes, cinemas, etc. It’s conveniently linked to the Phra Ram 9 MRT Station.

CENTRAL PLAZA GRAND RAMA 9
Rama 9 Road, Huai Khwang,
Bangkok 10310
Tel. 1711
Open daily: 10.00-22.00 Hrs.

ROT FAI MARKET RATCHADA

A night flea market behind the Esplanade Ratchadaphisek that’s full of the bright colours of the numerous stalls, especially at night with hundreds of small lights. The lights of the stalls inside the Market also collide with the colours of the umbrellas, which is a very attractive image. This place is divided into 3 major zones. The first has clothing, glasses, and new and second-hand shoes. The second zone has fashion, art, and miscellaneous and designed items. The last zone consists of restaurants that you can sit and eat or takeaway and eat while shopping.

ROT FAI MARKET RATCHADA
Behind the Esplanade,
Ratchadaphisek Road, Din Daeng,
Bangkok 10400
Tel. 09 2713 5599
Open daily: 17.00-01.00 Hrs.
ZABB ONE

Delectable food can be found everywhere, whoever comes to Ratchada and doesn’t eat Somtam (green papaya salad) at this shop, then it means you haven’t been to Ratchada, especially at midday. The superb Tam Sua that has vermicelli, bean shoots, with pork crackling is really fantastic! Besides this, there’s Lap Kai (spicy minced chicken salad), Yam Hoi Nang Rom (oyster salad), Tom Het Ruam Mitr (boiled mushroom), Kai Yang Khwan Khomong (smoked roasted chicken) that has a pleasing aroma, and of course don’t forget the sticky rice. It’s an Isan restaurant that has been open in Ratchada for more than 30 years. The unlimited deliciousness has come directly from Yasothon, so this is definitely a place that you shouldn’t miss.

ESPLANADE RATCHADAPHISEK

A department store that’s not too big that has a space for organising various arts and cultural events. It also houses the Rachadalai Theatre, Mega Cineplex, and Art in Paradise that has 3D images that you can have lots of fun as they look so real. There are also restaurants, cafes, various banks, a supermarket, and more than 100 shops for you to enjoy shopping.

THON KHAO TOM SI YAEK HUAI KHWANG

Huai Khwang Intersection is the location of various restaurants for night owls, especially Khao Tom (rice soup) in which this shop is the place to come. Whoever walks around that area will bump into the night owls who are also looking for something appetising to eat. Khao Tom Kui Ron (hot rice congee) eaten with Pu Phat Phong Kari (curried crab), Nam Liap Phat Mu Sap (fried minced pork), and Yam Pla Duk Fu (crispy catfish salad). But if you’re still not satisfied, then order a hot pot as well that uses charcoal for cooking. This place has a great selection of food of rice soup and seafood for your choice.
**PET YANG NA THONG**

The highlight of this shop is like the name says ‘roast duck’, which has crispy skin and very tender meat. Order a plate of rice topped with duck with a special recipe sauce. Whoever wants to eat duck then this is definitely a must. There’s also an array of Chinese dishes for you to try like Mu Daeng (red pork) and Mu Krop (crispy pork). This well-known shop is legendary for its delectable tasty food, as confirmed by the people who continually come in and out of this place. This is the guarantee of the food.

**SOMBOON SEAFOOD**

This restaurant’s Pu Phat Phong Kari (curried crab) is legendary, especially among the Chinese people. Imagine the crabs with large claws fried in curry topped with crab eggs. The fragrant mouthwatering taste is mixed with the crab meat. Once you see it you’ll want to eat this first-class dish. There’s also Pla Kraphong Thot Nam Pia (fried sea bass in fish sauce), Kung Op Wun Sen (baked prawns with vermicelli), Yam Hoi Nang Rom (oyster salad), Phat Yot Mara (fried bitter gourd), Tao Hu Song Khrueang (fried tofu with sauce), and O Suan Krata Ron (fried oysters); all of it is great. If you come here, you’ll see customers of various nationalities, especially Chinese that come for the original taste as it has always been.

**JEERAPON VIETNAMESE**

This is a Vietnamese restaurant that’s part of the history of the Sutthisan area. It’s very suitable for people who love vegetables because this place has loads of vegetable side dishes for you to enjoy with a tasty sauce. There’s a vast assortment of dishes to choose including prawn spring rolls, Khanom Bueang Yuan (stuffed crispy egg crepe), Khanom Pak Mo (a dessert), Kung Phan Oi (prawns wrapped in sugarcane), and you definitely shouldn’t miss the ‘Pho’ (soup) for its slightly sweet taste from the large onions that you can add lemon if you want, or you can order Pho Mu Yo (pork sausage soup). The shop is simply decorated and pleasing to the eye.
EFIN CAFÉ

A coffee shop that is the answer for people looking to chill. Come and experience the fragrant coffee that is hard to find in the Ratchadaphisek area. Many people come for Latte, Mocha, and Americano that can be sweetened with a touch of brown sugar. There are also other beverages for you to enjoy as well as freshen up with the bakery like macarons, New York cheese cake, etc. The menu isn’t extensive, but the atmosphere will invite you to sit and relax all day long. The owner and staff are very friendly, so what more do you need.

EFIN CAFÉ
Ratchadaphisek Soi 28, Ratchadaphisek Road, Samsen Nok, Huai Khwang, Bangkok 10310
Tel. 09 5862 4410
Open daily : 07.30-18.00 Hrs.

SUAN LUM NIGHT BAZAAR RATCHADAPHISEK

A shopping location for the people in the Lat Phrao area. It used to be on Witthayu and Rama IV Roads. After the lease expired, the owner found a new location at the Ratchada-Lat Phrao Intersection, which belongs to the State Railway of Thailand. The Bazaar has been created to be a 24-hour shopping area, especially in the evening till late night when it’s full of tourists. The landmark to look for is the large dinosaur that’s brilliantly lit up and persuades you to come and shop.

SUAN LUM NIGHT BAZAAR RATCHADAPHISEK
Ratchadaphisek Road, Chom Phon, Chatuchak, Bangkok 10900
Tel. 0 2938 1471, 0 2938 1472
Open daily : 16.00-24.00 Hrs.

SOMBUNTHAI

This shop gets a BIG cheer for its hot pot, as the taste is very appetising. The soup has a mellow flavour, and you can have it with meatballs, fresh beef, entrails, and other ingredients. There’s also Kuai Tiao Nuea (noodles with beef) and Kuai Tiao Mu (noodles with pork) for those who love eating thick noodles. This shop is really well-known, and you won’t be disappointed. It’s a 2-storey building in which upstairs has an air-conditioned room with numerous tables. Whoever wants to come here look for Big C Extra Lat Phrao, as the shop is directly opposite.

SOMBUNTHAI
Lat Phrao Soi 12, Lat Phrao, Chatuchak, Bangkok 10900
Tel. 0 2511 1823, 08 1444 1102
Open daily : 09.30-20.00 Hrs.
CENTRAL PLAZA LARDPRAO

A department store in the heart of Lat Phrao in the mind of shoppers. It’s a place that has everything including Thai and international goods; e.g., B2S, PowerBuy, Super-sport, SF Cinemas, offices, Centara Grand at Central Plaza Ladprao Bangkok, Bangkok Convention Centre, Central Plaza Ladprao, and in 2001, it became the first department store in Thailand that received ISO 9001-2000 certification.

WACHIRABENCHATHAT PARK
(STATE RAILWAY PUBLIC PARK)

H.M. King Rama X bestowed the name 'Wachirabenchathat Park' on his 50th birthday anniversary in 2002 to be a public park for relaxation and exercising for the people of Bangkok. It covers an area of 375 rai and includes a botanical garden, a herbal garden, the Railway Museum, a sports centre with a swimming pool, fitness and running track as well as for cyclists to get fit and work out. And many people come to this beautiful place on the weekend to chill.
JJ GREEN

A hip flea market for shoppers that has various handmade and second-hand items including dolls, shoes, bikes, bags, clothes, CDs to auto accessories. If looking for housing decorations that are attractive, trendy, classic, vintage, then you’ve got to come to ‘Jatujak Green’, which is part of the Jatujak Green Community Mall Project. It’s behind the Children’s Discovery Museum. Believe us you’ll shop here for ages and when feeling tired, stop and have a cool drink, eat and just chill at your own leisure.

OR TOR KOR MARKET

CNN has declared this place to be No. 4 of the top 10 best fresh markets of the world. Whoever doesn’t have time or lives faraway but wants to shop for some great items, fresh goods, quality fruits and vegetables, dried products, ready cooked food, now the Market offers a stylish delivery service that will reach you within 3 hours. During the fruit season, this is the only place where it’s guaranteed to reach home still fresh. The full name of Or Tor Kor is the Marketing Organisation for Farmers that helps create value and income for agriculturists.

JJ GREEN

Behind the Children’s Discovery Museum, Kamphaeng Phet 3 Road, Chatuchak, Bangkok 10900
Tel. 09 2461 5951, 08 6567 9959
Open daily (except Monday-Wednesday) : 18.00-01.00 Hrs.

OR TOR KOR MARKET

Phahon Yothin Road, Chatuchak, Bangkok 10900
Tel. 0 2790 4545
Open daily : 06.00-18.00 Hrs.
KUAI CHAP SAM THUM

An original Teochew recipe that has maintained its delicious taste for more than 30 years with the aromatic full-flavoured Phalo soup that will fill your nostrils. Its simmered for hours till finally becoming the enticing Kuai Chap soup with its mellow taste that’s known around Bang Sue. After adding the sticky noodles with the ingredients into a bowl of various pork entrails, boiled egg, crispy fried tofu, pork crackling, and garlic, we can say that once you’ve tried it you won’t want to stop. It’s so delicious you don’t need to add anything and believe us one bowl is not enough.

KUAI CHAP SAM THUM
In front of the Bang Sue Railway Station
Thoet Damri Road, Bang Sue, Bangkok
10800
Tel. 08 5060 8501
Open daily : 10.00-24.00 Hrs.
5 MUST-TRY EATERIES OF TAOPOON

1 KUAI TIAO RUEA ROT THAI SUT BORAN 2519

This noodles shop has been passed down from generation to generation, and it’s very easy to find because it’s in the Taopoon Market. The mouthwatering menu will make you feel hungry, as there’s such a great choice; e.g., Nuea Tun (steamed beef), Mu Tun (steamed pork), Kuia Tiao Rua Sen Lek Kraduk On (small noodles with soft bones), Kao Lao Nuea (noodles with beef), Kao Lao Nuea En Tun (noodles with beef and steamed entrails), Sen Mi Ruam Nuea (vermicelli with beef), and Mama Tap Mok (noodles with liver).

2 JE NONG KHAO NIAO MUN

Khao Niao Mun, a superb classic sweet of the Taopoon Market, is a small vendor with no seating that’s open daily from early morning. The fame of this shop is guaranteed, as it’s appeared in numerous magazines. There’s a selection of white or brown sticky rice with various fillings; e.g., custard, coconut, dried fish, or prawn.

3 TAOPOON STATION COFFEE

A small coffee shop that’s easy to find because it’s by the roadside. You can see it when going up to the MRT. The great menu of this shop is the aromatic full-flavoured coffee like iced Latte, iced Espresso, and Americano. For those people who aren’t coffee drinkers, there’s milk tea, green tea, chocolate, white chocolate, as well various kinds of juices to choose from.

4 AOR PRATHIN ICE CREAM

This shop produces 16 different flavours of coconut ice cream served in a small cute bowl. The price isn’t expensive and starts at 15 Baht per scoop. The signature of this shop is the original coconut ice cream that has a really yummy, fragrant, and sweet taste that’s been guaranteed for 30 years.

5 MAE NIPHA KHANOM WAN

This old sweet and desserts shop moved from the Bang Lamphu Market to its present location. The highly recommended menu is Thapthim Krop (pomegranate in coconut syrup), which is soft on the outside with its beautiful pink colour with the fragrant coconut syrup. There are also the traditional sweets of Thong Yip, Thong Yot, Foi Thong, and Sangkhaya that are also extremely tasty. Whoever’s passing the Market should definitely drop in.
TUK POTCHANA

People returning home late will stop by various shops in the Tao Poon area, so they don’t have to feel hungry when going to sleep. But this shop is easy to get to from the Tao Poon MRT Station, as it’s located by the road. So, it’s suitable for bringing the family or meeting with friends to eat and drink. Its menu is simple like hors d’oeuvres with Yam Kun Chiang (Chinese sausage salad), Yam Pla Salit (snakeskin gourami salad), Pet Phalo (pot-stewed duck), Phat Kaphrao dishes (fried basil), and Super Luk Thung (soup) that can be easily eaten with its great hot and spicy taste. Whoever comes to this area must definitely drop by this shop.

TUK POTCHANA
Pracha Rat Sai 2 Road, Bang Sue, Bangkok 10800
Tel. 0 2585 0230
Open daily : 17.00-03.00 Hrs.

SIAM GYPSY JUNCTION

If you’re someone who’s crazy about vintage things and loves shopping for old items, then this place near the Bang Son MRT Station is for you. Each shop’s decorated in a retro style and sells art, fashionable auto spare parts, zinc toys, second-hand and older home decorations in very good condition, or you can just meet friends to sit and chill with a beverage in a shop with a nice chic atmosphere that’s like from a scene of a classic film of yesteryear.

SIAM GYPSY JUNCTION
By the Bang Son MRT Station, Bangkok-Nonthaburi Road, Bang Sue, Bangkok 10800
Open daily (except Monday-Tuesday) : 17.00-01.00 Hrs.
LAP UDON POCHANA

Anyone passing Bangkok-Nonthaburi Soi 39 will see people queuing in front of this shop. The tasty food is so superb you'll be wanting more. It's been open for a long time and is full of regular and casual customers that come to eat here. Whoever comes shopping at Big C Wong Sawang and wants to eat Isan food late at night can walk a little towards Tao Poon where they'll see 2 shophouses side by side on the main road. The menu's the same as most Isan food shops with Tom Saep (hot and spicy soup), Some Tam (green papaya salad), Yam and Lap (salads), Pla Duk Yang (grilled catfish), Kaeng Om (curry) plus more yummy dishes.

PANG PANG 85 ONGSA

Excellent or not, it has a steady flow of customers because of the bakery's filling. The large long loaf that's fragrant and soft is enjoyed with every bite. Most importantly is the bakery is freshly made from the oven daily. It's delicious and not expensive with various fillings to choose from. But the top hit fillings are bacon and cheese, dried shredded pork with chili paste, dried shredded pork with salted egg, raisins, Foi Thong (Angel hair), mixed fruit, etc. There's also crispy bread with butter and sugar, as well as crispy bread with garlic butter that you'll want to continue eating. Prices start at 35 Baht.

KUI CHAI 7 SI

Whoever's a fan of Kui Chai (a Thai sweet) then here's another shop that you must visit. Besides the soft sticky Kui Chai dough, the size is just right for eating non-stop. The stuffing's the highlight that makes it different from other shops because there are choices of 7 colours with 7 tastes. There's the big original Kui Chai with carrot, taro, yam, pumpkin, bamboo shoots, and purple cabbage. And the sauce is very sweet.

LAP UDON POCHANA
Bangkok-Nonthaburi Soi 39, Bang Sue, Bangkok 10800
Tel. 0 2910 8177, 08 9770 6352
Open daily (except Wednesday) : 10.00-21.15 Hrs.

PANG PANG 85 ONGSA
Nonthaburi Pier, Pracharat Road, Suan Yai, Mueang, Nonthaburi
Tel. 08 3242 8550
Open daily : 07.00-19.30 Hrs.
3 NON TAM LAEK

No matter which dish is delicious, this is a shop without a doubt you shouldn’t miss. There’s Tam Kathon Pu Hoi Nang Rom (santol with crab and oysters), Tam Khao Phot Khai Khem (corn with salted egg), and Tam Pu Plara (crab with fermented fish) in which the taste’s a mixture of spicy, sour, and sweet. The signature dish that you should try is Kao Lao Thale (seafood soup) with oysters, fermented crab, fermented prawns, and tomato-long beans mixed with flavoursome sauce. You’ll enjoy eating this together with Somtam (green papaya salad) on the same plate. Besides this, there’s Kung Op Wun Sen (baked prawns with vermicelli), Pla Thaptim Phao Kluea (charred ruby fish with salt), and crispy golden fried chicken as well.

4 TA NO SUKI

The official name of this shop is ‘Sano Chuan Chim’, which is a small trolley, but the taste’s really outstanding. It’s one of the best shops in the Tha Nam Non Market. Actually, it’s a shop that sells made-to-order food with numerous menus. But the best dish for its mouthwatering taste is Suki Phat Haeng Thale (fried seafood suki) that its wholesome flavour is in the sauce. The savoury flavour is sour, spicy and sweet. Many people who love the food here will ask for a double amount of sauce.

4 SUPER RESTAURANTS OF NONTHABURI PIER

SUTSAEP MUEANG YOT

This is a great Isan restaurant that you definitely should visit and it’s well-known for the appetising taste of the food that’ll make you cry for more topped with the friendly service. Whoever has never been here before better hurry. It’s a shop that the Ministry of Public Health has given 3 stars – delicious taste, hygienically clean and reasonable price. The mouthwatering taste of the food is like from the owner’s birthplace of Yasothon in Northeast Thailand. The name ‘Mueang Yot’ is the original name of Yasothon province. The recommended dishes include Pla Chon Boran Rat Nam Yam Samrot (snake-head fish with 3-flavoured sauce), Phla Kung Tam Thai (prawn salad), and fried chicken. So if you want delicious authentic Isan food, then this is the place.

AMATAROD NOODLES (KO LAI)

Ko Lai Noodles, a well-known name in the area, has been open for decades and passed on its deliciousness from generation to generation. The menu selection ranges from noodles with pork or beef, Tom Yam noodles, Yentafo, Khao Mu Daeng (rice with roasted red pork), Khao Man Kai (Hainanese chicken with rice), and beef and pork satay. Order whatever you feel like, or for those you want something a little heavier, there’s fried fish balls, shrimp spring rolls that are crispy on the outside and soft on the inside, or Thot Man Pla Krai (fried fish cakes). And to finish off, have some dessert of Thap Thim Krop (pomegranate in coconut syrup), Salim (sweet jelly noodles in coconut), and Sala Loi Kaeo (salacca in syrup). It’s not difficult to find this shop, as it’s diagonally opposite the Sri Thanya Hospital.

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MAKUT ROMMAYASARAN PARK

This public park is for the people of Nonthaburi to relax; watch the birds and see the plants as well as families enjoying time together in the fresh air amongst nature. You don’t have to waste time going to the countryside or another country, as travelling here is very easy with the MRT. The Park is very spacious and surrounded by numerous trees, flowers, and a lotus pond with zones for various activities. So, if wanting a place where children can play in a playground, fitness fans want to work out or go jogging, or just sitting relaxing, then come to this park.

NONTHABURI CITY PILLAR SHRINE

From the reign of King Rama IV onwards, Nonthaburi was relocated back to Ban Talat Kwan where the City Pillar Shrine was constructed. It’s highly respected by the people of Nonthaburi province and the neighbouring area. The Nonthaburi City Pillar Shrine is located in the Nonthaburi Civic Centre to provide protection for the province as well as happiness and prosperity for the people. At the entrance, see the statues of small elephants called Kan Kluai and Chaba Kaeo before walking onwards to pay homage at the City Pillar Shrine for auspiciousness.

OWL NIGHT MARKET

The general public call this place the OWL Night Market because if you can’t sleep, then come here to find something to eat and go shopping. Actually, this market’s called Talat Nat Liang Mueang Non and is located on 50 rai. It’s a night flea market full of stalls, restaurants, new and second-hand goods, souvenirs, clothing, plus vintage items and it’s open till very late. Whoever has never been here will see its divided into zones: the night market and takeaway. For those who like tasting food, another place is the Khlong Thom Zone, an area for second-hand goods that you can buy and take home.
VERSAILLES PALACE

An elegant brick building that you must bring the family to or someone you love for a special dinner at least once in your life. It has a spacious area and not overcrowded, but it can welcome up to 1,000 customers. The menu is Cantonese, Thai, and seafood, and the recommended dishes include very large shellfish, crispy Beijing duck, steamed sea bass with lemon, Mu Thot Versailles (fried pork) that shouldn’t be missed because the outside is crispy, and the inside is nice and tender, and Phat Hong Kuai (fried rice with ginkgo) served in crispy fried taro. You definitely have to come to try these menus for yourself.

VERSAILLES PALACE
Rattanathibet Road, Bang Krado, Mueang, Nonthaburi 11110
Tel. 0 2526 9663
Open daily : 11.00-22.00 Hrs.

CASA DE JE T’AIME

Fill up on a delicious charcoal baked pizza menu at Casa de Je t’aime in an extremely comfortable atmosphere. Around the restaurant is decorated to be like a small garden and the interior design emphasises on a white tone that’s pleasing to the eye. The menu that shouldn’t be missed is pizza with various toppings for you to choose including sausage, Hawaiian, tuna, etc. There’s also German pork leg, spaghetti, grilled salmon, steak, stew, plus much more. This is all served attractively and most important of all is the mouthwatering taste that’s definitely worth while coming for.

CASA DE JE T’AIME
Rattanathibet Road, Sai Ma, Mueang, Nonthaburi 11000
Tel. 09 6832 6995
Open daily : 11.00-22.00 Hrs.

RUEN CHAOPRAYA BY SUSHI SIAM

A half Thai-Japanese restaurant by the Chao Phraya River. If coming in the evening, you’ll experience a great dining atmosphere. For those of you who have watched the Thai drama ‘Buphae San Niwat’ and if you want to eat grilled prawns, then here has grilled river prawns and tiger prawns that are fresh, clean, with lots of meat, and grilled just right by adding a little seafood sauce. It’s so tasty you’ll forget to breathe, or you can add some steamed rice with the prawns and mix it together and if you want, you can add some sauce as well to give a great taste. As for the Japanese food, all the ingredients are fresh, so just try a sushi and sashimi set and you’ll know what we’re talking about.

RUEN CHAOPRAYA BY SUSHI SIAM
Soi Ban Sai Ma, Sai Ma, Mueang, Nonthaburi 11000
Tel. 0 2921 8577
Open daily : 11.00-22.30 Hrs.
MARIA PIZZERIA

A restaurant with a great atmosphere decorated in a modern white style that’s pleasing to the eye. It comprises 2 very spacious floors and has received awards for quality from various organisations. The restaurant offers Thai, Chinese, Vietnamese, vegetarian, and Italian cuisine, and what shouldn’t be missed is the fired oven pizza that’s especially made with a true Italian recipe that has a selection of toppings for you to choose. The restaurant makes its own pizza base that’s crispy and once you’ve tried it, you’ll want to come back for more. Besides the recommended menu, there’s also Naem Nueang (fried pork sausage), chicken with cashew nuts, shark fin soup with steamed crab meat, sea asparagus with Chinese kale, vegetable spring rolls, and much more for you to try.

NONG KHAI PASU

A listed Vietnamese restaurant in the heart of people who are passionate and want to eat Naem Nueang (fried pork sausage), Kung Phan Oi (fried shrimp with sugar cane), Pak Mo Yuan (grilled pork wrapped in wild betel leaf), plus more. More importantly, there are numerous branches and no matter which one you visit, they all have scrumptious food. For the Ratchaphruk branch, there’s a spacious area where you can sit comfortably in an air-conditioned room. Also, there’s not only outstanding Vietnamese food, you can try Som Tam Nong Khai which is very tasty.

WAT LENG NOEI YI 2

The original name of this temple was Wat Borom Ratcha Kanchanaphisek Anuson in which a group of Chinese monks helped to build Wat Chaloem Phra Kiat on the Auspicious Occasion of the Fiftieth Anniversary (Golden Jubilee) Celebration of His Majesty’s Accession to the Throne. This temple is also known for its beautiful architecture. People from all over will come to make merit, especially during Chinese New Year.

EST.1920 BURGER & BEER

A quality homemade burger place that’s decorated in the style of a mini mall with a blending of wood and steel. The not-to-be-missed recommended menu is Caesar’s salad served with a special salad dressing, corn-mushroom soup, spinach and cheese spring rolls, spaghetti, and of course the highlight of burgers that the owner has created a special appetising recipe. They’re jam packed with ingredients including pork, tomato, vegetables, cheese, and pineapple. This is known as another shop that’s a favourite among burger lovers. And most important of all is the reasonable price that won’t hurt your pocket.
CENTRAL PLAZA WESTGATE

With a spectacular grand opening in late 2015, this was the first time in Thailand that there was a fantastic Tree of Life fountain beyond one’s imagination with the miraculous combination of water and light. It’s 7 storeys high and has provided pleasure to customers since the store opened. There’s also the outstanding highlight of Doraemon Comic World that has come from Japan for fans to be smothered in happiness with this popular marvellous cartoon world. This plaza also has entertainment, shops, various brand-name goods, etc. like other branches of Central.

CENTRAL PLAZA WESTGATE
Sao Thong Hin, Bang Yai, Nonthaburi 11140
Tel. 0 2102 7999
Open Monday-Thursday : 10.00-21.00 Hrs.
Friday-Sunday and public holidays : 10.00-22.00 Hrs.

BANG YAI CENTRAL MARKET

Whatever it is you want, then head for here – the Bang Yai Central Market, Nonthaburi. You can walk around to buy a vast selection of goods. Starting from the left is the wholesale market that sells from 01.00-05.00 Hrs. Restauranteurs usually buy and sell goods during this time. As for the market on the right side, it’s open all day with seafood, meats, aquatic animals, vegetables, fruit, etc., that the vendors sell by getting their products directly from farmers from all regions of the country. If you want to buy anything, order it from the vendors, pay in advance and when they have it, you can go to collect from them.

BANG YAI CENTRAL MARKET
Sao Thong Hin, Bang Yai, Nonthaburi 11140
Tel. 0 2903 2535-6
Open daily : 24 hours.
CAFÉ DE FIN

A small café that many people find eye-catching for its loft style that’s decorated with glass. The surrounding area is full of refreshing green gardens. The signature menus are Freezze Coffee that’s frozen coffee together with warm milk poured on the coffee, Cafe de Fin Macchiato in which the coffee is separated by the milk and is a special recipe of this café, and All Day All Night for lovers of hot full-flavoured coffee that’s served with 3 shots of coffee with frothed milk. This is definitely a place you will visit again and again.

CAFÉ DE FIN
Ban Bua Thong Soi 1,
Kanchanaphisek Road, Bang Rak Phathana,
Bang Bua Thong, Nonthaburi 11110
Tel. 06 2941 6915
Open daily : 09.00-19.00 Hrs.
20 NOT-TO-BE MISSED SPOTS ALONG THE CHAO PHRAYA RIVER
1  SATHON
ASIATIQUE THE RIVERFRONT

Want to shop, eat, and just chill out with a breathtaking panoramic view of the Chao Phraya River, then come to Asiatique that has everything in one place. From fashion, chic ideas, decor items, places for great photo shots, and numerous restaurants, or have a change of atmosphere with a buffet dinner aboard a Chinese junk on the Vertical Cruise. Be amazed with the colourful lights of the night on both banks of the River, as well as enjoy Thai cultural performances. Besides all of this, there are fantastic extravaganza shows and on important occasions, there’ll be fun events that Thais and foreigners alike will enjoy.

ASIATIQUE THE RIVERFRONT
Charoen Krung Road, Wat Phraya Krai, Bang Kho Laem, Bangkok 10120
Tel. 0 2108 4488
Open daily : 07.00-24.00 Hrs.

2  ORIENTAL
OLD CUSTOMS HOUSE AND BANG RAK FIRE STATION

This is a fantastic location for taking photos. So, if coming to the Oriental Pier, you must take a shot of the old building with the Neo-Palladian architecture that’s more than 100 years old. It was designed by an Italian architect to be the office for receiving goods tax and was called “Rong Phasi Roi Chak Sam” (the Customs Department of that time). It was also once a dance hall for foreigners, as well as the venue for special occasions during the reign of King Rama V the Great. Later, it became the Bang Rak Fire Station, but now it’s under the care of the Treasury Department.

OLD CUSTOMS HOUSE AND BANG RAK FIRE STATION
Charoen Krung Soi 36, Charoen Krung Road, Bang Rak, Bangkok 10500
Tel. 08 0721 9194
Open daily : 08.00-18.00 Hrs.

3  SI PHRAYA
TALAT KHLONG SAN

Once getting off the boat, you’ll immediately see places for shopping like the Khlong San Plaza that has clothing, shoes, bags, and various accessories. And of course, there’s lots of food for you to enjoy. But what you shouldn’t miss is the Bua Loi Khai Khem (dumplings with salted egg) and Io Kuai or samosa that’s crispy and filled with cabbage, bamboo shoots, and taro. This is a renowned shop of the Khlong San Pier. Walk a little and you’ll reach The Jam Factory, a place for chilling out that’s great for sipping on a coffee, reading, enjoying art, buying chic crafts, or just eating delectable Thai cuisine at The Never Ending Summer restaurant, which is said to have the best environment in the area.

TALAT KHLONG SAN
Khlong Ton Sai, Khlong San, Bangkok 10600
Open daily : 05.00-22.00 Hrs.

4  SI PHRAYA
RIVER CITY

This is the first large shopping complex on the bank of the Chao Phraya River that’s been open for 35 years. It’s near numerous leading 5-star hotels and is a major shopping location with restaurants and a pier. Visitors can travel either by road or boat to reach here. It has a vast assortment of goods e.g., silk, handicrafts, leather, jewellery, etc.

RIVER CITY
Si Phraya Pier, Yotha Road, Talat Noi, Samphanthawong, Bangkok 10100
Tel. 0 2237 0078
Open daily : 10.00-23.00 Hrs.
This interesting landmark by the Chao Phraya River is located directly opposite the Yaowarat-Talat Noi area. It dates back 167 years and in the past was a “Huai Jung Lhong” or a steamboat port and old warehouse of the Wanglee Family. It was the largest pier during the reign of King Rama IV, and at present, has been brought back to life again as a Thai-Chinese cultural tourism attraction. You can come to see, eat, shop and share beautiful photographs together. It also has an area for organising outdoor events, performances, and activities. There are also shops selling crafts and lifestyle goods, as well as famous restaurants like Nai Hang, Rong Si, Plearnwan Panich, and Lom Choi waiting to serve you.

WANGLEE LHONG 1919

This church was established during the reign of King Rama V the Great. The outstanding highlight of this Roman Catholic church is its elegance and it’s been registered as a historic site. It has a statue of the rosary and the body of Jesus Christ that’s a highlight of great importance. The entrance into this church is the location of the first office of the Siam Commercial Bank, Talat Noi Branch. It’s a building that’s 110 years old and has its own style of beauty of Western beaux-art integrated with Neo-classic architecture ... you’re guaranteed to take some great photographs.

HOLY ROSARY CHURCH
Charoen Krung Soi 24, Talat Noi, Samphanthawong, Bangkok 10100
Tel. 0 2266 4849
Open daily : 08.00-18.00 Hrs.

RATCHAWONGSE SAMPHENG, PAHURAT

Whenever coming to this area, you’ll always get a bustling feeling. Walking all day, you’ll never feel bored because Sampheng and Phahurat are old commercial areas in the heart of the city. Today, they’re still popular among Thais and foreigners. There’s an assortment of wholesale and retail items for you to choose from at amazing reasonable prices. Whoever comes here will definitely not go home empty handed. Besides this, in the small alleyways from Sampheng to Phahurat, there’s also a variety of appetising food to tempt you, as well as many ancient temples and shrines that you can stop by to make merit.

SAMPHENG, PAHURAT
Chakkrawat Road, Samphanthawong, Bangkok 10100
Open daily : 07.00-18.00 Hrs.

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SAMPHENG, PAHURAT
Chakkrawat Road, Samphanthawong, Bangkok 10100
Open daily : 07.00-18.00 Hrs.
9 THA TIAN
WAT ARUN RATCHAWARARAM RATCHAWARAMAHAWIHAN (TEMPLE OF DAWN)

Is an ancient temple built in the Ayutthaya Era, and originally it was called “Wat Ma-kok” then changed to be “Wat Chaeng”. It is known by Thais and foreigners for the beautiful large prang that’s the highest in Thailand. The temple’s located by the bank of the Chao Phraya River and is one of the most popular places for taking photographs, as tourists can climb up to see the view from the top. Besides this, in the interior of Wat Arun, there are numerous important religious sites, but what’s most interesting of all is the giant guardian statues at the entrance to the ubosoth. There’s a legend that the giants of Wat Chaeng fought with those of Wat Pho, which has today become a belief of Tha Tian.

10 THA TIAN
MUSEUM SIAM

This is another museum that you shouldn’t miss because it’s a historical learning centre that is full of fun, as it uses modern media and technology with rotating exhibitions and associated activities. There are a total of 14 rooms with permanent exhibitions relating to various aspects of being Thai. Highlights include 108 Thai beliefs plus a DIY workshop, a studio for taking photos in which you can choose the costume and accessories to wear. Besides this, there are games, AR technology, lectures, and 3D hydraulic module technology that help to make the exhibitions be more colourful and interesting.
20 NOT-TO-BE MISSED SPOTS ALONG THE CHAO PHRAYA RIVER

13 WANG LANG
When feeling hungry, then come to Wang Lang to recharge your batteries because there’s lots of food including main meals and desserts. Some shops have become legendary to the Wang Lang area; e.g., soft bread at the Wang Lang Bakery, fresh sushi and Tako Yaki at Orathai Sushi, éclair filled with fresh milk and Khanom Khrok (Thai dessert) at Nai Pha, Tam That Saep (various green papaya salad dishes) at Somtam Yupin, as well as Mu Thot Khao Wang (fried pork) that’s sweet, salty and tenderly delicious. Once full, stroll along to shop for second-hand goods or go to make merit at Wat Rakhang, or visit the museum at Siriraj Hospital.

14 THON BURI RAILWAY STATION
SIRIRAJ BIMUKSTHAN MUSEUM
Is situated behind Siriraj Hospital and originally, it was part of the Thon Buri Railway Station. The Museum has some interesting presentations using modern techniques and divided into various rooms. In particular, there’s a historical display of the area of Wang Lang and way of life of the Bangkok Noi community. Besides this, you can see a replica of an operating room of yesteryear, an ophthalmological room, as well as the Watthana Dispensary that has compiled Thai herbs plus numerous other related exhibitions well worth seeing. Guaranteed that you’ll enjoy this place and take home knowledge that you didn’t know beforehand with you as well.

15 PHRA PINKLAO
THE NATIONAL MUSEUM OF ROYAL BARGES
Originally, it was the dock or Royal Barge Shed and was elevated to be a museum that houses the various royal barges that are used in the Royal Barge Procession. As such, they have a lot of historical importance and extremely beautiful that are the work of skilled artisans. They have a lot of value for their artwork and are used in various royal ceremonies up till the present time. Besides being a dock, it also has exhibitions of ancient art objects and items used in the Royal Barge Procession; e.g., the Ganesh throne, Butsabok throne, etc.

16 PHRA ATHIT
SANTI CHAI PRAKAN PUBLIC PARK
Besides being a green space by the Chao Phraya River that’s great for relaxing or exercising in a nice riverine atmosphere, this park has places of historical importance like Pom Phra Sumen that was built in the reign of King Rama I the Great and is 1 of only 2 forts of Phra Nakhon that still remain, the Santichai Prakan Pavilion that was constructed to celebrate King Rama IX’s 72nd birthday on 5 December, 1999, as well as the descendants of the last Lamphu tree, which is where the name of Bang Lamphu is derived from.
17 **PHRA ATHIT PIPIT BANGLAMPHU**

It’s a learning centre about the people of Bang Lamphu that’s exhibited through digital technology. The museum’s building is a 2-storey wooden L shape by Khlong Bang Lamphu. The interior has permanent exhibitions that tell the story of Bang Lamphu; e.g., well-known delicious eateries, ways of life of various communities, a Likay theatre, cinema, and renowned shops in the past. This is regarded as a fun-filled modern museum that provides knowledge and has signs in Braille for visually impaired people as well as narrations in 7 languages.

**PHRA ATHIT PIPIT BANGLAMPHU**
Phra Sumen Road, Chana Songkhram, Phra Nakhon, Bangkok 10200
Tel. 0 2281 9828
Open daily (except Monday) : 10.00-18.00 Hrs.

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18 **THA CHANG COIN MUSEUM**

This is a cultural tourism attraction and historical, cultural and socio-economic learning centre of Thailand from various periods. The coins tell stories that have been used as the medium for conducting trade and business. Also, this is a hub for coin enthusiasts and interested people to come and study as well as exchange information about coins.

**COIN MUSEUM**
Na Phra Lan Road, Phra Borom Maha Ratchawang, Phra Nakhon, Bangkok 10200
Tel. 02 623 5500
Open daily : 08.30-16.00 Hrs.

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19 **THEWET THEWET MARKET**

This is one of the oldest parts of Bangkok that is a collection of numerous well-known restaurants and dessert shops. Eating places you shouldn’t miss is Khao Mu Daeng Nai Kew (rice with roasted red pork), Chiffon Bakery (chiffon), Lung Samai Khanom Pia Krim Khai Tao (Thai desserts), Phat Thai Che Noi (Thai fried noodles), Je Hiang Kuai Tiao Pet (noodles with duck), Su-wimon Khao Mok Kai (Muslim yellow rice with chicken), Kuk Chom (spaghetti with prawn Roe), etc. Besides that, there’s the fresh food market and plant market by Khlong Padung Krung Kasem where you can chill and shop. Also, the area has some temples of importance; e.g., Wat Intharawihan or Wat Luangpho To, Wat Thewarat Kunchon Worawihan, and Wat Noranath Suntharikaram where you can go to make merit. This area is also the location of Thewet Palace and Devavesm Palace, which were built during the reign of King Rama V the Great and are renowned in the Thewet area.

**THEWET MARKET**
Krng Kasem Road, Dusit, Bangkok 10300
Open daily : 05.00-19.00 Hrs.

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20 **NONTHABURI MUSEUM OF NONTHABURI**

Whoever comes to eat tasty food at the Nonthaburi Pier Market must also visit the Old City Hall. At present, it has been opened as a museum that tells stories about Nonthaburi; e.g., the Hall of Fame that presents the history of important figures that established the fame of Nonthaburi, the exhibition hall with pottery, especially from Ko Kret that is renowned in Nonthaburi, and there’s also numerous other forms of knowledge relating to this province in the Museum.

**MUSEUM OF NONTHABURI**
The Old City Hall, Nonthaburi Pier, Suan Yai, Mueang, Nonthaburi 11000
Tel. 08 5984 4465
Open daily : Tuesday-Friday: 09.00-17.00 Hrs.
Saturday-Sunday and public holidays : 10.00-18.00 Hrs. (except Monday).