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Royal Barge procession



ONE of the grandest spectacles in the Kingdom of Thailand, the Royal Barge Procession on the Chao Phraya, – the *River of Kings* – is an ancient tradition that was revived by His Majesty King Bhumibol Adulyadej in 1959. This breathtaking water-borne procession is reserved for nationally auspicious occasions and has been held only sixteen times during His Majesty's reign.

HM King Bhumibol is the ninth ruler of the Royal House of Chakri, a dynasty founded in 1782. He is the longest-reigning monarch in Thai history, and has since 1989 been the world's longest reigning incumbent monarch.

To commemorate the auspicious occasion of HM King Bhumibol's 84th birthday on December 5, 2011, the Royal Thai Navy will be organising a Royal Kathin Royal Barge Procession on October 22, 2011 to mark the visit of HM King Bhumibol and members of the royal family to a royal temple to present offerings of saffron *kathin* robes, food and other necessities, to the monks.

The water-borne procession involves barges carrying the deeply revered Buddha image (Phra Buddha Sihing) and the royal family to present robes to the monks at Wat Arun (Temple of Dawn) to mark *Awk Phansa*, the end of the three-month Buddhist rains' retreat in October. During the rainy season, Buddhist monks traditionally return to their temples for what is often called

Buddhist lent.

This annual pilgrimage, which usually takes place during the full moon in October and November, is known as *Tawt Kathin Luang* or the Royal Kathin Ceremony.

The water-borne royal *kathin* procession on October 22 will consist of a flotilla of 52 traditional-style barges arranged in five columns, based on a battle formation from ancient times. This is made up of four major royal barges – *Suphanahongse*, *Narai Song Suban H.M. King Rama IX*, *Anantanagaraj* and *Anekchatbhuchongse*, eight barges with animal figureheads and 40 smaller ceremonial barges. A total of 2,098 navy officers from various units within the Royal Thai Navy will serve as oarsmen.

The royal barges of Thailand are the last of their kind in the world. The last time that a royal barge procession was organized was on June 12, 2006 for the diamond jubilee celebrations to mark the 60th anniversary of HM King Bhumibol's accession to the throne.

Throughout his long reign, HM King Bhumibol has devoted special attention to the preservation of the arts and culture of Thailand. On viewing the ruins of Ayutthaya, His Majesty once remarked: "Ancient ruins always do honour to a nation. Even an old brick from an ancient ruin is worthy of our preservation, for if we do not have Sukhothai, Ayutthaya and Bangkok, then Thai-

land itself does not mean anything."

The barges were badly damaged by allied bombing during World War II. Upon his return to Thailand in December 1951, HM King Bhumibol went to inspect the damage and condition of the barges in their dry dock on Bangkok Noi canal on the west bank of the Chao Phraya. The king was gravely concerned about the extensive deterioration of these historic vessels and commissioned their renovation. The ancient tradition of royal barge processions for nationally auspicious occasions was later revived.

The waterways of Siam have served as highways for Thai people for centuries, and Thai life literally revolved around them. The origins of the royal barge procession date from the reign of King Ramkhamhaeng (reign 1275-1316 AD) in the Sukhothai era (circa 1238-1438). Descriptions of royal *kathin* ceremonies on both land and water have been described as far back as the Ayutthaya era (circa 1351-1767). By the mid-Ayutthaya years, the processions were conducted during the day. By the reign of Rama I (reign 1782-1809) in Bangkok, the rite had been combined with others for waterborne Buddha images.

Event : October 22.
Full dress rehearsal : October 13 & 18.
Contact Tel : +6602-2505500;
Website : www.tat.or.th; Email : info@tat.or.th

Director's Message

SAWATDI KHRAP.

The Amazing Thailand Grand Sale is just over and we hope you had a wonderful time shopping in Thailand. There are more things to come over the next few months until the end of the year.

In October, visitors to Bangkok would get to see the Royal Barge Procession on the Chao Phraya River. On Oct 22, His Majesty King Bhumibol Adulyadej, accompanied by Her Majesty Queen Sirikit and the rest of the royal family would present monk robes in a *kathin* ceremony to Wat Arun. The royal family will arrive by beautiful barges, rowed by members of the Royal Thai Navy. This is only the 17th time since 1959 that the royal barge procession had been held.

Some of you may already be aware that if you have a stopover in Bangkok, specifically the Suvarnabhumi International Airport, and is staying at the Novotel, you are entitled to a flexi meal. Instead of entitlement to just breakfast, depending on the time of your arrival and check-in, you may change it to lunch or dinner.

Golfers should take note that the 2011 Asia Pacific Golf Summit would be held in Pattaya at the end of October. Among the speakers who would be attending is former tennis great Jimmy Connors.

Until the end of October, the Hua Hin Marriot would also be providing discounts on rooms when you book one week or earlier in advance.

Cooking enthusiasts can now hop over to Phuket and over a weekend learn Thai culinary art at the Dusit Thani Laguna at less than RM200 per person.

In the next two months, many events are scheduled such as the tennis PTT Thailand Open in Bangkok, the Sakhon Nakhon wax festival, the illuminated boat procession in Nakhon Phanom and many more.

If you seek a different kind of thrill, we would like to announce that a boutique thriller mall called Mansion 7 had opened in the Ratchadaphisek area. It comes with a mysterious Dark Mansion, which is the highlight of the complex – adding another dimension to your shopping thrill.

In Narathiwat, to commemorate HM the King's 84th birthday, an exhibition to showcase the royal projects will be held at the Pikul Thong Development and Study Center in September.

As you can see, we have everything to suit your tastes and fancies – be it shopping, adventure tourism, eco-tourism or golf. Book a date to visit soon. We will always amaze you in Amazing Thailand.

Thank you and see you soon.

MR WIBOON NIMITRWANICH
Director
Malaysia & Brunei



THE Tourism Authority of Thailand (TAT) has approved a strategic plan to drive tourism growth that will take advantage of emerging opportunities in a world of changing demographics and technological innovation.

Governor Mr Suraphon Svatareni said, "Responding to constant and incessant change has become our biggest challenge".

He said the TAT has set a 2012 target of 19.5 million international tourist arrivals, generating approximate revenue of 760 billion Baht (24.85 billion USD) increasing around 9 per cent above 2011. The target for domestic tourism is 93 million trips with revenue of 453 billion Baht.

TAT target 19 million visitors next year

For the year 2012, TAT will still use the successful *Amazing Thailand Always Amazes You* theme, to build up the country's strong brand and positioning as a destination that offers a unique culture, a wide variety of experiences to visitors and to reinforce the many aspects of *Thainess* that are so appealing to visitors from all over the world.

Taking into consideration the underlying conditions and frequent occurrence of global and local crises, six strategies have been identified which are to promote balanced tourism in various dimensions; generate sustainable growth for tourism income; strengthen and sharpen Thailand's brand image; develop tourism in line with a creative economy; develop stronger and more effective partnership networks; and optimise internal management.

Under the broad strategic umbrella, the TAT has identified eight specific marketing opportunities. These are expanding the

high-income market; expanding niche customer-segments; encouraging repeat travellers; attracting new markets; helping potential partners with win-win projects; enhancing use of IT media applications; helping products and services to attract quality tourists; and increasing the capacity of industry stakeholders to deal with change and tap new opportunities.

Some of the specific activities that will be carried out to achieve these plans include expanding niche markets, attracting new markets, using IT media applications, stimulating domestic travel, stimulating intra-regional travel, organising activities to encourage better care and preservation of tourist attractions, and create activities for educational travel.

Mr Suraphon said Thailand continued to have a number of unique selling points in terms of a variety of tourist attractions, as a shopping paradise and for online marketing. These factors will help us to reach our targets.

2011 Asia Pacific Golf Summit

THIS year, the 2011 Asia Pacific Golf Summit will focus on issues designed to ensure that the Asia Pacific does not over-develop too quickly and not pay attention to growing the game of golf and making it more playable and accessible to a larger pool of potential golfers.

The theme for the 2011 Summit is *The Challenge of Change!* with the following event dates:

October 31 – November 2, 2011

2011 Asia Pacific Golf Summit
2011 Golf Course Superintendents
of Asia Summit

November 3 – 4, 2011

2011 PGA Conference of Asia

November 4 – 6, 2011

2011 South East Asia & India
Golf Merchandise Exhibition.

All the events will be staged at the sprawling world-class Pattaya Exhibition And Convention Hall (PEACH). The host for the events will be the luxury 5-star Royal Cliff Hotels Group. The 2011 events are jointly sponsored and supported by the Tourism Authority of Thailand, Thailand Convention and Exhibition Bureau and the Sports Authority of Thailand.

A star-studded cast of international speakers and panelists have confirmed their attendance. One such celebrity is former world number one tennis superstar, Jimmy Connors, who will share a top billing



with golf legend Tony Jacklin; who is also a special celebrity guest speaker at the Summit.

Other top international golf personalities who would be speaking are John Kawaja – Executive Vice President of Taylor Made-Adidas Golf, Ed Le Beau – Founder and President of Heartland Golf Schools (St. Louis, Missouri, Illinois), Terry Anton – President SNAG Golf, Jonathan Scott – Vice President of Agronomic Services and President of Green Golf Consulting, Nicklaus Design. Mizuno's golf club guru, Masao Nagai – Mizuno Golf's Global Director of Research & Development has also confirmed his attendance as speaker for the Summit.

The world-class University of Georgia, a world-leader in the turf grass industry has committed to send out a team of top flight scientists and breeders to speak at the 2011 Golf Course Superintendents of Asia Summit and also to present a major paper at the Summit.

For more information and to register for this event, please visit: www.golfconference.org. For more information on the Royal Cliff Hotels Group and PEACH, please visit www.royalcliff.com and www.peachthailand.com.

Thai youths woo crowd at Penang festival



THE Yala Youth Symphony Orchestra, made up of 170 boys and girls from the ages of 6 to 15 held the crowd spellbound with their performance at the George Town Festival recently.

The youths performed at two locations – the famed Penang Botanical Garden and at the Dewan Seri Pinang. Some 2,000 people turned up to watch the performance at the two locations.

Learn Thai cooking at Dusit Thani Laguna

LEARN Thai culinary art with a professional chef at Dusit Thani Laguna Phuket where Thai Exec Sous Chef Pachon Pakham will guide you through traditional Thai dishes including Som Tum (spicy papaya salad), Tom Yum Goong (spicy prawn soup with lemongrass) and much more.

Additionally, after the completion of the course, participants will enjoy a romantic candlelit dinner at Ruen Thai, Dusit Thani Laguna Phuket.

Course Details:

- A 2-hour class features appetiser/salad, soup, and main dish in total of 4 dishes the guest will experience cooking
- Recipes and a Dusit Thani Laguna Phuket's apron will be given
- Receive an additional certificate for any guest who completes at least 3 courses

Menu for Thai Cooking Class:

Som Tum Thai (Thai papaya salad), Tom Kha

Gai (Galangal flavoured coconut soup with chicken), Kung Hom Sabai (Prawns deep fried wrapped in egg noodles), Gaeng Keow Wan Nuea (Green curry with beef).

Only THB 1,800++ per person/class, minimum 2 guests per class and available at Ruen Thai Restaurant on Tuesday, Thursday and Saturday.

Web site: <http://www.dusit.com/dusit-thani/en/dusit-thani-laguna-phuket-hotel-facilities-a-services/cooking-class.html>

Calendar of Events: September & October

TENNIS PTT THAILAND OPEN

Date : September 24–October 2

Venue : Impact Arena, Muang Thong Thani

See world number 4, Andy Murray, world number 5 Robin Soderling and world number 8 Gael Monfils competing for the \$608,500 prize money at the tournament.

Contact: www.thailandopen.org; www.atptennis.com



PHUKET VEGETARIAN FESTIVAL

Date : October

Venue : Various Chinese shrines, Muang District, Phuket

A tradition of the Thai Chinese in Phuket which involves fasting, meditation and becoming vegetarian to purify the mind and soul. Symbolising the presence of deities throughout the festival are nine lanterns lit up and placed aloft Ko Teng poles. On the sixth day of the festival, there will be religious processions and incredible displays of face and body piercing. On the last day, there will be a *Koi Han* ceremony to exorcise ill fortune and to bid farewell to the deities at night.

Contact: Tel: +6676-212213/211036; Email: tatphuket@tat.or.th

SAKHON NAKHON WAX CASTLE FESTIVAL

Date : October 7–12 (Highlight : October 11)

Venue : Sanam Ming Muang, Suan Somdej, Phra Srinagarindra, Sakhon Nakhon

One of the biggest event organisers at the end of Buddhist Lent, where wax castles are created by artists in the province and take part in the Wax Castle Procession.

Contact: TAT Nakhon Phanom (Tel: 04-2513490-1; www.tourismthailand.org)

THE ILLUMINATED BOAT PROCESSION

Date : October 5–13 (Highlight : October 12)

Venue : Mekong River, Muang District, Nakhon Phanom

The festival was originally aimed at paying respect to the Lord Buddha. A competition of illuminated boat processions is organised to add colour to the event

Contact: TAT Nakhon Phanom (Tel: 04-2513490-1; www.tourismthailand.org); Nakhon Phanom Provincial Administration (Tel: 04-2511287; 04-2511574)

THE END OF BUDDHIST LENT FESTIVAL & NAGA FIREBALL PHENOMENON

Date : October 12–13

Venue : Mekong River, Nong Khai

Participated in the *Tak Bat Thevo* alms-giving activity in the morning of *Ok Phansa Day* (the end of Buddhist Lent), while in the evening see the procession for the Naga, cultural performances, as well as the amazing phenomenon of Naga fireballs

Contact: TAT Udon Thani (Tel: 04-2325406-7; www.tourismthailand.org); Nong Khai Provincial Administration Office (Tel: 04-2420323)

A route to greener fuel

FORESEEING that there would be a need for cleaner fuels in the future, HM King Bhumibol Adulyadej had initiated the palm oil promotion project to extract and refine palm oil for the production of biodiesel.

The operation started as a community-based project at the Pikul Thong Development and Study Center in Narathiwat province, where it had been processing palm oil into many products, including some for consumers.

Originally it promoted palm oil extraction at the household level, but in 2000, when the King recommended that palm oil be used to fuel agricultural machines, it was also used in tractors at the centre. The introduction proved to be successful on all fronts, as biodiesel does not pose an ignition problem, engines do not give off a lot of fumes, the exhaust does not smell bad, and acceleration is normal.

Biodiesel is also compatible with most diesel-fuelled engines without a tune-up. And along with reducing greenhouse gas emissions and air pollution, it makes engines more durable because it better lubricates them.

From September 12-17, the Tourism Authority of Thailand, Narathiwat is organising an exhibition in celebration of the King's 84th birthday on December 5 at the centre.



The exhibition will highlight some of the King's Royal Initiative Projects. Among other things, there would also be an agriculture contest, an OTOP Fair and a local food fair.

Contact: Tel +006673 542345; Email: tatnara@tat.or.th

Mansion 7 boutique thriller mall

MANSION 7 is a lifestyle and shopping entertainment complex based on the concept of a Boutique Thriller Mall. Its mysterious Dark Mansion situated in the Mansion Area is the highlight of the complex for those who crave challenges and excitement.

The 170 million baht project, situated on a 1.12 hectare plot on Ratchadapisek Soi 14 near Huay Kwang intersection, features the three must-haves of any modern lifestyle and shopping complex. They are fashion, food and beverage, and a service zone that challenges and thrills, all of which aims to entertain business people and office workers looking for relaxation with a new and unusual theme.

The complex is divided into three zones:

- **The Garden Area** consists of a fashion and accessories boutique, a nail salon, a bakery and an ice cream shop among others. All the shops are selected especially for the new generation of chic yuppies.
- **The Playground Area** is equipped with challenging games and surrounded by kiosks serving a wide range of foods, such as black rice noodle and kafee boran, traditional Thai-style coffee.



- **The Mansion Area** is the highlight of the complex, the Dark Mansion welcomes thrill seekers into its three storeys full of mysteries. Enter and unlock the mystery hidden deep inside centuries of pain and horror. Fees: 180 baht per person.
Mansion 7 offers the convenience of 300 parking spaces, opens daily from noon to midnight.

Friday and Saturday closing time is at 2am.

Contact information:

Mansion 7 - Boutique Thriller Mall
244/7 Ratchadaphisek Road, Soi 14,
Huay Kwang, Bangkok 10310 Thailand
Tel: +66 (0) 26926311-2

Fax: +66 (0) 26926311-2

Web site: <http://www.themansion7.com>

Special 5-night offer at akyra Chura Samui

AKYRA Chura Samui, has introduced the exclusive Loving Life Five-Night Experience to celebrate its grand opening on the idyllic island of Koh Samui - offering guests the chance to enjoy fun-filled days and nights in paradise.

Between now and September 30, 2011, for just THB28,500 (USD919), guests gets five nights in one of the lifestyle resort's beautifully appointed 70sqm one-bedroom suites that comes complete with king-size bed, spacious separate living and dining areas, oversized circular tub and rain shower.

Round-trip private transfers between Koh Samui Airport and the resort, daily breakfast for two, a sumptuous four-course dinner for two on one evening and a relaxing 60-minute massage treatment per person at Spa IV are also included

in this enticing experience.

Dedicated to providing guests with the utmost in comfort and sophistication, akyra Chura Samui offers 61 stylish suites and rooms mixing understated luxury with Asian chic.

akyra Chura Samui's lavish Spa IV includes facilities such as his and hers meditation rooms and exclusive amenities, with the resort also offering beachfront Japanese and international dining, free wi-fi throughout, tai chi, yoga and cookery classes, plus a well-stocked library and stylish Galleria boutique.

Loving Life Five-Night Experience:

Prices from THB28,500 (USD919), valid for all stays until September 30, 2011. Rates are based on a total experience for two guests and subject to taxes (8%) and service charge (10%)



Contact information:

akyra Chura Samui

For reservation:

Tel: +66 (0) 2514 8112

Fax: +66 (0) 2539 4373

E-mail: rsvn@theakyra.com

Web site: <http://www.theakyra.com>

New Assistant Director for TAT Kuala Lumpur

SINCE August 1, 2011 the Tourism Authority of Thailand (TAT), Kuala Lumpur Office gets a new Assistant Director – Ms Sudaporn Worapon, replacing Ms Saratwadee Asasupakit, who had returned to Bangkok after her term of office in Malaysia ended.

Ms Sudaporn joined the TAT in 1991 as an Academic Officer, Tourism Academic Documentary Section, Training Division after graduating with a B.A. (History of Arts), Faculty of Archeology, Silpakorn University.

In 1999 she was promoted to Chief, Business Service De-

velopment Section, Service Development Division before being appointed as Chief, Tour Guide Training Section, Training Division two years later.

In 2003, Ms Sudaporn was appointed the Chief, Curriculum Development Section, Tourism Training Network Division, a post she held until her transfer to Kuala Lumpur as Assistant Director.

On this occasion, we would like to wish her predecessor, Ms Saratwadee good luck in her new appointment and welcome Ms Sudaporn to Kuala Lumpur.



Thailand Trade Show at Mid-Valley

FOR the fourth year running the Department of Export Promotion, Thailand (DEP) organised the Thailand Trade Show 2011 (TTS 2011) at the Mid-Valley Exhibition Centre early August.

The TTS 2011 featured a wider variety of products and services, making it a one-stop platform for consumers who are fond of all things Thai, as well as entrepreneurs seeking for mutually beneficial trade and business opportunities.

This annual exhibition is organized by the Office of Commercial Affairs, Kuala Lumpur under the Department of Export Promotion, Ministry of Commerce, Thailand with the support of the Royal Thai Embassy, the Office of Labour Affairs, Tourism Authority of Thailand (TAT) and Thai Airways International.

This year, the TTS 2011 had some 60 exhibitors from all over Thailand, with a diverse range of products and services from various industries, such as food & beverage, textile, apparels & accessories, cosmetics, health care, pharmaceutical, gifts & decoratives, plastic & household consumer products, printing and tourism.

“This trade show is principally aimed to benefit Malaysian entrepreneurs and industrialists



who are eager to explore business opportunities and collaboration with their Thai counterparts,” explains Mrs. Nannatee Wiboonchutikula, the organiser and director of Thai Trade Centre Kuala Lumpur.

Among the highlights of the exhibition were exotic foods, traditional handicrafts, exquisite handmade jewellery and accessories, unique premium gifts, trendy interior decorations, pamper-

ing spa and massage services and luxurious, breath-taking holiday destinations.

Apart from the exhibits, there were several contests, games, activities and stage shows throughout the day to entertain the visitors, including Thai cultural dance shows, artistic umbrella painting, creative fruit carving, traditional Thai dessert making as well as Thai cuisine cooking demonstrations by Thai restaurants in Malaysia.



PENANG: The second biggest MATTA International Fair in the country kicked off on July 22-24 in resounding style at the Penang International Sports Arena.

A total of nine sellers from Bangkok and Krabi represented Thailand at the fair which was a tremendous success.

More than 77,000 people attended the three-day event.



MATTA FAIRS

KUALA LUMPUR: Thailand, represented by more than 19 hoteliers from Bangkok, Koh Samui, Phuket, Trang Nakhon Sri Thammarat and Krabi, took part in the three-day Matta International Travel Fair at the PWTC in mid-August.

The Tourism Authority of Thailand also brought in Thai traditional dancers from Rajabhat University in Nakhon Sri Thammarat to entertain the crowd at the three-day event.



MELAKA: The Tourism Authority of Thailand put up a booth at the Melaka MATTA International Fair, which was held at the Melaka International Trade Centre in Air Keroh.

Some 30,000 people attended the three-day event.



Phi Phi islands come out tops

THE Mu Koh Phi Phi or Phi Phi islands in Krabi came out tops in a Tourism Authority of Thailand survey of the 100 Most Amazing Places in Thailand during a three-month on-line survey.

More than 3,000 visitors from 68 countries to Thailand were surveyed.

Koh Tao in Surat Thani came in a close second, followed by Pattaya Beach in Chonburi.

To see the complete list of the 100 most amazing places visit <http://www.tatnews.org/others/5531.asp>.

Advance booking to enjoy discounts

HUA HIN Marriott Resort & Spa has launched an offer that rewards guests who book a week in advance. Beginning April 1 till Oct 31, 2011, room reservations made at least seven days ahead of check-in start from THB 3,120++ (about US \$100) per night.

Even those who want to stay just one night are eligible for the *7-Day Advance Purchase Room Rate*, provided guests submit their non-refundable payment in full at the time of booking.

Hua Hin Marriott Resort & Spa is one of the most vener-

able properties in historic Hua Hin and one of 10 posh properties that comprise the exclusive consortium *It's in Hua Hin* (www.itsinhuahin.com).

The seaside resort boasts 219 rooms with private balcony or terrace, seven bars and restaurants and a Mandara Spa that occupies its own island.

For more information about Hua Hin Marriott Resort & Spa or its *7-Day Advance Purchase Room Rate*, call +66 (0) 32 511 881, e-mail: hua hinmarriott@minornet.com or visit www.marriott.com/hhqmc



Spice & Rice halal restaurant



THE Siam City Hotel, Bangkok is pleased to announce that its Thai restaurant, Spice & Rice, is launching a new menu of authentic, innovative and healthy southern specialties that is certified halal.

Housed in the hotel's luxurious Rama V colonial wing beside the lush Garden Pavilion, the refined establishment is a beacon for gourmets far and wide.

The restaurant features such mouth-watering dishes as som tum (shredded green papaya with chillies, roasted peanuts and garlic), tom yam goong (Thailand's famous spicy herb broth with fresh river prawns), kaeng massaman (a southern Thai delicacy; served with chicken, beef or lamb), nam prik goong siab (sun-dried smoked prawns in chilli paste with poached vegetables), kaeng leang (spicy southern Thai curry with sea bass) and phad thai kai hor (fried noodles with prawns, tofu and bean sprouts; wrapped in paper-thin omelette).

The restaurant is also serving a capsule menu of Middle Eastern monthly specials under the banner *A Thousand and One Nights*. Examples include kabab barg (barbecue lamb), kabab joojeh (spring chicken in saffron-tomato broth), maahi



kabab (charcoal-grilled red snapper), gai kor lae (red curry with chicken), pla tod kamin (turmeric and herb fried mullet), khao yum (Thai vegetable and herb salad) and everybody's favourite, tandoori chicken.

For a truly genuine and gourmet dining experience connoisseurs of fine food should not pass up an opportunity to dine at one of Bangkok's most prestigious Thai restaurants. Spice & Rice is open daily for lunch (11:30-14:30) and dinner (18:00-22:30). Bookings for small or large groups can be made by contacting 02-247-0123, ext. 1116.

For further details, please contact Ms Candice Rafferty (Eng) or Mrs Kwanchanok Niruttisaivokul (Thai):

T : +66 (0) 2247-0123

F : +66 (0) 2247-0165

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W : www.siamhotels.com

F : www.facebook.com/siamcity

T : www.twitter.com/siambuzz

Novotel Suvarnabhumi Airport introduces Flexi Meal



FOLLOWING the recently launched 24 Hours Flexi programme which has been a huge success with both business and leisure travelers, the Novotel Suvarnabhumi Airport Bangkok is now going one step further and introducing FLEXI MEAL offer from July 8, 2011 onwards.

"We received fantastic feedback after we launched 24 Hours Flexi we are also offering flexibility in dining preference, according to their time of stay, with no extra charge. This will help guests adjust to jetlag...." says General Manager Christophe Geoffroy.

Room with Breakfast is a standard offering. By simply booking a Room with Breakfast at the Novotel Suvarnabhumi Airport Bangkok, guests can transfer their Breakfast Buffet to Lunch Buffet, Dinner Buffet or Early Bird Breakfast. This allows them to enjoy a meal more suited to the timing of their stay. Both 24 Hours Flex and FLEXI MEAL are applicable to reservations for Room with Breakfast.

For bookings online: www.accor-hotels.com or www.novotelairport-bkk.com. For further information, call +66 (0) 2131 1111 or e-mail toinfo@novotelairportbkk.com.