



SEASON'S BESPOKE

Escapes

**Crafting
a Timeless
Collection of
Taste and Style**

Life style
Travel
Culinary

Oct - Dec 2025



Message from



GM

"It is with the utmost pleasure that I welcome you to the latest edition of our online publication and, more importantly, to The Okura Prestige Bangkok. As the General Manager, I extend my sincerest appreciation for your continuous support and interest in our pursuit of excellence.

Autumn season is a time often associated with beautiful transitions and reflection. Here at The Okura Prestige Bangkok, we embrace this change by renewing our commitment to providing you with an experience that is both memorable and cherished.

At the heart of The Okura Prestige Bangkok experience is the authentic spirit of Japanese hospitality "Omotenashi." This philosophy is our unwavering dedication to meticulous craftsmanship and anticipating your needs before they are even spoken. It is reflected in every aspect of your stay; from the exquisite culinary delights inspired by the changing seasons to rejuvenating spa treatments designed to soothe your body and mind.

We are committed to providing a sanctuary where you can truly unwind and create lasting memories.

This autumn, we are delighted to highlight several special promotions and exceptional seasonal offerings, meticulously crafted to enhance your visit. I would like to encourage you to explore the pages that follow to discover these unique opportunities, all delivered with the quiet elegance and personalised attention that defines the art of Omotenashi.

We look forward to welcoming you to our home away from home, where you can discover the profound and beautiful art of true Japanese hospitality.

Niek Hammer
General Manager

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Omoiyari 思いやり



Omoiyari 思いやり encapsulates a cornerstone of Japanese culture and tradition, it goes far beyond simple 'consideration' or 'thoughtfulness.' It is the profound gesture of empathy, the art of silently anticipating another person's needs and offering quiet kindness without being asked.

Rooted deeply in Japanese tradition, Omoiyari 思いやり suggests putting yourself entirely in another's shoes, offering kindness without being asked or expecting anything in return and acting from genuine care, not mere obligation. Think of it as a subtle, genuine considerate act; a quiet light in a world often busy with words.

It is a concept taught from childhood, to always think of the very best thing to do in any situation for everyone's benefit and simply do it. This is the elegance of Japanese courtesy; an unselfish, deeply human approach of living.

River of Light, River of Dreams

Loy Krathong

at Okura Cruise
5 Nov 2025



Okura Cruise



Baht 5,400++ per person for Teppanyaki dinner experience for adult
Baht 2,700++ per child for Teppanyaki dinner

Baht 4,400++ per person for Kaiseki dinner experience for adult
Baht 2,200++ per child for Kaiseki dinner

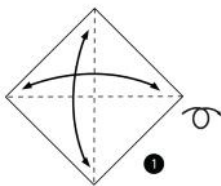


Kaiseki
Book Now

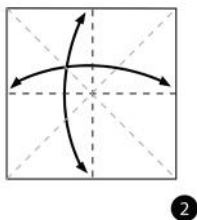


Teppanyaki
Book Now

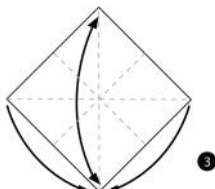
Origami - Christmas tree



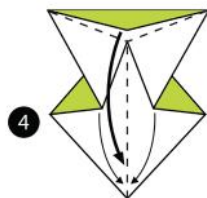
1. Fold and unfold the paper in half diagonally both ways. Then turn the paper over.



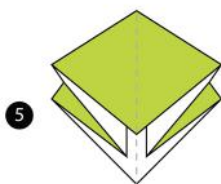
2. Fold and unfold the paper horizontally both ways.



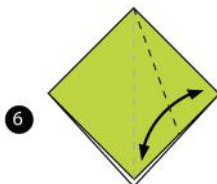
3. Bring the top and side corners down using the existing creases.



4. Press everything flat along the existing creases into a Square Base.



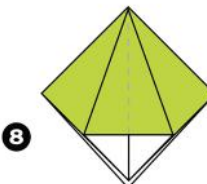
5. The Square Base.



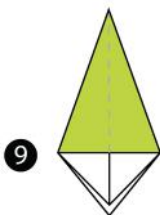
6. Fold the flap on the right over along the dotted line and then unfold it.



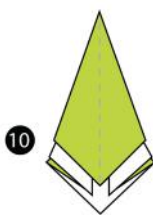
7. Bring the right flap of paper over and Squash Fold it flat.



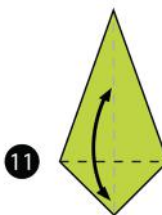
8. Repeat the last two steps on the other 3 flaps.



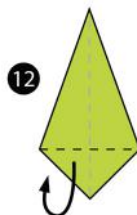
9. If the paper looks like this, fold a flap over to the side and make sure there's an equal number of flaps on each side.



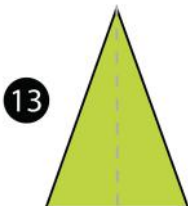
10. The paper should look like this before starting on the next steps.



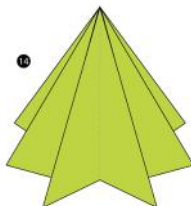
11. Fold the top layer of paper up along the dotted line.



12. Fold that top layer of paper up and inside the model. This is the opposite direction of the fold from the previous step. Then repeat on the other 3 flaps.



13. Open up the flaps into a 3D tree shape.



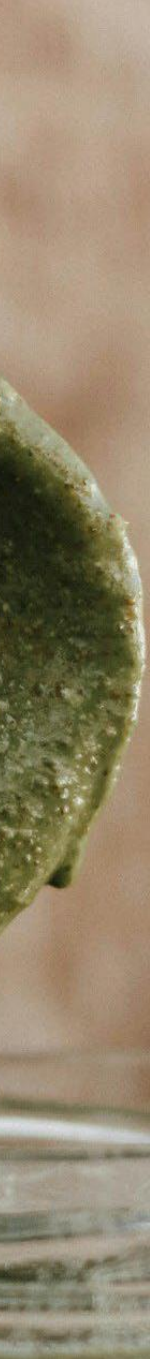
14. The completed Christmas tree.

Origami Christmas tree





Available daily from 10:00 hrs. to 20:00 hrs.
For more information or reservations:
please call +66 (0) 2 687 9000
or email: spa@okurabangkok.com



Step into a sanctuary of serene sophistication at The Okura Spa and experience a bespoke journey crafted to pamper your every sense. From 1 October to 31 December 2025, The Okura Spa invites you to unwind and discover its exquisite new spa package, *"The Matcha Glow,"* a refined ritual inspired by the enchanting world of matcha. It is a moment of serendipity, a chance to reconnect with your most tranquil self.

Your transformative journey begins with a 30-minute *'Matcha Body exfoliation.'* Awaken your radiance with the timeless beauty secret of Matcha Green Tea, a powdered elixir that has long been revered in Japan for its restorative properties. As the delicate grains work their magic, you will feel the day's stresses melt away, leaving your skin incredibly soft, silky, and deep nourished, as if wrapped in a veil of pure, verdant bliss.

The journey continues as you surrender to a blissful body massage. Choose our signature 60-minute *'Body Massage,'* tailored to your preference, culminating in a 90-minute treatment for Baht 3,800++ per person. Or for a truly unparalleled experience, surrender to our 90-minute *'Ta-ke Relief Massage.'* This sublime bamboo massage is designed to melt away deep-seated tension and restore perfect harmony to your body and spirit. This complete ritual is a 120-minute treatment for Baht 4,500++ per person.

"The Matcha Glow" is a ceremonial experience that harmonises the healing touch of nature with the art of relaxation, a promise of inner peace and outer beauty all delivered within the tranquil haven of The Okura Spa.

Discover The Matcha Glow



24 Dec 2025

LUNCH

Yamazato

Christmas Eve Lunch Kaiseki

Baht 1,900++ per person

DINNER

Up & Above Restaurant and Bar

Christmas Eve Dinner Buffet

Baht 3,800++ per person

Baht 1,900++ per child

Yamazato

Christmas Eve Dinner Kaiseki

Baht 4,900++ per person

Christmas Eve Dinner Teppanyaki

Baht 4,900++ per person

Christmas Eve Dinner Sushi Omakase

Baht 6,500++ per person

Elements, inspired by Ciel Bleu

Christmas Eve Journey

Baht 6,500++ per person

25 Dec 2025

LUNCH

Up & Above Restaurant and Bar

Christmas Brunch

Baht 3,800++ per person

Baht 1,900++ per child

Yamazato

Christmas Lunch Kaiseki

Baht 1,900++ per person

DINNER

Yamazato

Christmas Dinner Kaiseki

Baht 4,900++ per person

Christmas Dinner Teppanyaki

Baht 4,900++ per person

Christmas Dinner Sushi Omakase

Baht 6,500++ per person

Elements, inspired by Ciel Bleu

Christmas Journey

Baht 6,500++ per person

31 Dec 2025

LUNCH

Yamazato

New Year's Eve Lunch Kaiseki

Baht 2,200++ per person

DINNER

Up & Above Restaurant and Bar

New Year's Eve Dinner Buffet

Baht 4,500++ per person

Baht 2,250++ per child

Yamazato

New Year's Eve Dinner Kaiseki

Baht 4,900++ per person

New Year's Eve Dinner Teppanyaki

Baht 4,900++ per person

New Year's Eve Dinner Sushi Omakase

Baht 7,500++ per person

Elements, inspired by Ciel Bleu

New Year's Eve Dinner Journey

Baht 9,500++ per person

COUNTDOWN CELEBRATION

Pool Terrace 25 floor

Baht 5,500 net per table

2026

1 Jan 2026

MOCHI CEREMONY

Guests and visitors are invited to join this one-of-a-kind Mochi Rice Cakes ceremony at 16:00 hrs. on 1 January, 2026 at the lavish Grand Ballroom, Floor 3 of The Okura Prestige Bangkok.

LUNCH

Yamazato

Osechi Lunch Gozen

Baht 2,400++ per person

DINNER

Yamazato

New Year Dinner Kaiseki

Baht 4,900++ per person

New Year Dinner Teppanyaki

Baht 4,900++ per person

Elements, inspired by Ciel Bleu

New Year Dinner Journey

Baht 6,500++ per person



The Okura Prestige
BANGKOK

Festive CALENDAR

The Okura Prestige Bangkok is the perfect place to celebrate in style.
Come, find your own holiday magic and discover the wonder that awaits you.



Okura Cruise

Festive CALENDAR Okura Cruise

24^{Dec}
2025

Christmas Eve Dinner Kaiseki

Baht 4,500++ per person

Baht 2,250++ per child

Christmas Eve Dinner Teppanyaki

Baht 5,500++ per person

Baht 2,750++ per child

25^{Dec}
2025

Christmas Dinner Kaiseki

Baht 4,500++ per person

Baht 2,250++ per child

Christmas Dinner Teppanyaki

Baht 5,500++ per person

Baht 2,750++ per child

31^{Dec}
2025

18:15 hrs. to 20:45 hrs.

New Year's Eve Dinner Kaiseki

Baht 5,500++ per person

Baht 2,750++ per child

New Year's Eve Dinner Teppanyaki

Baht 6,500++ per person

Baht 3,250++ per child

21:30 hrs. to 00:30 hrs.

With Fireworks

New Year's Eve Dinner Kaiseki

Baht 13,500++ per person

Baht 6,750++ per child

New Year's Eve Dinner Teppanyaki

Baht 14,500++ per person

Baht 7,250++ per child

Special Feature



The Art of Ikebana on A Plate

Okura Afternoon Tea Omakase

In the world of refined rituals, few traditions are as cherished as afternoon tea. Yet, at The Okura Prestige Bangkok, this time-honoured custom has been elevated to a new and utterly captivating art form. Welcome to the *“Okura Afternoon Tea Omakase,”* a tranquil and exclusive experience where the classic British ceremony meets the sublime artistry of Japanese omakase. Here, the tiered stand is set aside, and in its place, a narrative of flavour unfolds, guided by the masterful hands of the chefs.

This is not a menu to be chosen, but a curated journey to be savoured. The very essence of omakase; ‘I leave it up to you,’ is honoured as you surrender to a procession of seasonal delights, each one a testament to meticulous craftsmanship and inspired creativity. The setting is one of quiet elegance, a sanctuary of calm that allows you to fully appreciate the delicate dance between tradition and creativity.

The philosophy behind this unique afternoon tea is rooted in an unwavering dedication to seasonality and the finest ingredients available. A delicate dance between the best produce, each creation is a reflection of the moment, honouring the purest and most vibrant flavours. Every element is chosen for its excellence, ensuring a pure and unadulterated expression of taste.

Each piece presented is a bite size, edible sculpture, a testament to the skill and precision of the artisans. The craftsmanship is evident in every detail, and the result is a refined and luxurious tasting experience that is both visually stunning and profoundly delicious. This is afternoon tea as an artistic performance, a moment of fleeting beauty that exists only for you.

To partake in the *“Okura Afternoon Tea Omakase”* at The Okura Prestige Bangkok is to participate in an exclusive unforgettable ritual. It is a moment of pure, tranquil indulgence, a precious interlude in a busy world. This is the one and only afternoon tea of its kind, an experience that is at once a homage to a timeless tradition and a bold step into the future of refined hospitality. It is a celebration of artistry, flavour, and the perfect calm that only a truly exceptional moment can provide.

This bespoke experience is available exclusively on the third weekend of every month, and is priced at Baht 1,950++ per person inclusive of a standard beverage pairing.



This holiday season, The Okura Prestige Bangkok invite you to unwrap the magic with a gift that truly tells a story and expresses heartfelt appreciation. La Pâtisserie's enchanting "**Merrymakers Festive Hamper**" is a celebration of friendships, appreciation, and the pure joy of giving.

The journey begins with the splendid presentation. Each hamper is a testament to Japanese craftsmanship, beautifully presented in a traditionally crafted wooden box that becomes a cherished keepsake. This grand gesture continues with an elegant '**furoshiki**' wrapping, a symbol of care and thoughtfulness that adds a sense of wonder and anticipation to the moment of unboxing.

Unveil a treasure trove of festive delights, a perfect balance of comforting classics and exquisite artistry. Discover the timeless tradition of a '**Christmas Stollen**' and a rich,

A SEASON OF WONDER, UNWRAP
THE MAGIC OF THE SEASON WITH

Merrymakers

FESTIVE HAMPERS

LA PÂTISSERIE
Okura

to the playful sweetness of '**Assorted Chocolate Bon Bon**' and the sophisticated flavour of '**Butterscotch Dip Dark Chocolate**.' The journey is completed with unique Japanese-inspired gems, including the elegant '**Matcha Thai Meringue**,' the soothing '**Kadko Chrysanthemum Cocoa Tea**,' and a premium selection of '**Japanese Mixed Nuts**.'

This season, share a gift that is a complete and joyful experience, a perfect way to honour the relationships that matter most. La Pâtisserie's specially handcrafted '**Merrymakers Festive Hamper**' are available for order and purchase from 15 November 2025 to 15 January 2026, at La Pâtisserie. Each beautifully curated hamper is priced at Baht 4,888 net.

Embrace the spirit of the season with our limited-time early-bird offer, from 15 November to 10 December 2025, secure the '**Merrymakers Festive Hamper**' at a delightful price of Baht 4,200 net. Make your holiday celebrations even more mesmerising with this exclusive offer.



The Okura Prestige
SANDOK

Merrymakers

FESTIVE HAMPERS





For more information; please call +66 (0) 2 687 9000
or email: lapatisserie@okurabangkok.com

UNWRAP

Luxury

Your ultimate festive escape at
The Okura Prestige Bangkok

MERRYMAKERS ROOM PACKAGE



This December, The Okura Prestige Bangkok extends a sophisticated invitation to its *"Merrymakers"* Room Package, promising a festive sojourn steeped in luxurious indulgence and refined elegance. This room package is designed to be your sanctuary, where every detail contributes to a memorable holiday mood and genuine Christmas cheer.

Your ultimate escape begins in your chosen haven. Settle into accommodations that define opulence, from the beautifully appointed Deluxe Room to the height of comfort and refinement found within the magnificent Prestige Suite. Each room offers a profound sense of tranquillity, providing the perfect backdrop for your festive repose.

The heart of this joyful celebration lies in the exquisite Christmas culinary journey at our opulent Up & Above Restaurant and Bar. Guests of the *"Merrymakers"* package

are presented with the delightful choice of selecting either the grand, sumptuous *'Christmas Eve Dinner Buffet'* or the delectable *'Christmas Day Brunch.'* This superb dining ensures your festivity is marked by the finest seasonal flavours.

To complement your tranquil stay, mornings begin with a choice designed to delight and nourish the festive soul. Select from either the traditional flair of the Japanese Set Breakfast at Yamazato, or the diverse international selection offered at Up & Above Restaurant and Bar.

The *"Merrymakers"* Room Package is an immersion in the true spirit of Christmas, elevated to a sophisticated celebration.

Available for booking between 1 November to 15 December 2025 and staying period between 20 to 28 December 2025.



Room package



Sparkling Beginnings
Usher in Prosperity with The Okura Prestige Bangkok's

OSHOGATSU CELEBRATION

Oshogatsu Room Package

The season's greetings bring a time of renewal, and The Okura Prestige Bangkok invites you to welcome the New Year with unparalleled elegance and sophistication. The *"Oshogatsu"* Room Package is a luxurious and refined journey, designed to immerse you in the holiday spirit of the traditional Japanese New Year.

Your experience begins in the tranquil ambience of an elegant Deluxe Room, a sanctuary designed for repose and comfort as the year draws to a close. The holiday mood builds towards a spectacular finale; a lavish *'New Year's Eve Dinner Buffet'* at the opulent Up & Above Restaurant and Bar, promising a truly dazzling and celebratory farewell to 2025.

The promise of a prosperous new year is beautifully highlighted on 1 January 2026. Guests are invited to witness the enchanting *'Mochi Ceremony'* in the Grand Ballroom, an age-old tradition that symbolises good luck and renewal. This festivity creates a truly magical experience to start the year.

To conclude the indulgence, your mornings are adorned with a delectable culinary choice. Select between the superb, authentic Japanese Set Breakfast at Yamazato, or an international feast at Up & Above Restaurant and Bar. Embrace the spirit of renewal and make this *"Oshogatsu"* a truly unforgettable experience of sophistication and joy.



Available for booking between 1 November to 20 December 2025, and staying period between 25 December 2025 to 4 January 2026.



The whisper of an exceptional memory has now blossomed into a spectacular reality. Following an overwhelming wave of affection and profound emotional connection sparked by our anniversary creation, The Okura Prestige Bangkok is utterly delighted to present the majestic next chapter in our celebrated afternoon tea tradition with the *“Sense of Matcha Afternoon Tea.”* This creation is a promise kept to our discerning guests, transforming their craving into an exclusive new dimension of indulgence.

Available from 1 October 2025 to 14 January 2026, this offering is a captivating and authentic reflection of our commitment to crafting signature experiences that not only meet expectations but exceed them.

The Quintessential Indulgence

Sense of
Matcha
Afternoon
Tea





Up & Above Restaurant and Bar will transform into a peaceful haven where time seems to slow, allowing for the perfect moment of unwinding and enjoying an afternoon tranquil experience. This new afternoon tea creation is a sophisticated symphony, an ode to the enduring beauty of Japanese culture and its delicate craftsmanship, presented with the quiet sophistication of the English afternoon tea ritual. Our team of chefs, deeply moved by your enthusiasm, have poured their artistry into elevating this truly enchanting experience, ensuring every element evokes a deep sense of calm and pleasure.

This *"Sense of Matcha Afternoon Tea"* is available at
Baht 2,200++ per set of two persons, including your choice
of clear Matcha or a creamy Matcha latte.

To secure your serene escape and unparalleled indulgence, please call
+66 (0) 2 687 9000 or email: upandabove@okurabangkok.com

Matcha Afternoon Tea





Okura Cruise

A TASTE OF HOKKAIDO

Otaru Masazushi

14-16 November 2025

Baht 6,900++ per person
exclusive of beverage

**Limited seat only*

Kenishi Koshikawa
Head Chef at Otaru Masazushi Buzo

Takayuki Nakamura

 **Sun Bridge**
株式会社 サン・ブリッジ



Scan me



Step into the serene world of Yamazato, The Okura Prestige Bangkok's acclaimed signature Japanese restaurant, and prepare for a dining experience that transcends the ordinary. Here amidst an atmosphere of refined elegance and understated luxury, we invite you to partake in the cherished tradition of "*Seasonal Kaiseki*."

'*Kaiseki*,' the haute cuisine of Japan, is a meticulously choreographed culinary journey. It represents the pinnacle of Japanese artistry, a profound expression of seasonality; '*Shun*,' where every ingredient is chosen at its absolute peak of flavour. At Yamazato, our Master Chef Shigeru Hagiwara embodies this philosophy, presenting a succession of small, exquisite dishes that capture the very essence of the current season. This is where Japanese craftsmanship meets culinary precision. Every element on the plate, from the delicate arrangement of sashimi to the perfectly simmered morsel of meat, is a testament to years of rigorous training and an unwavering commitment to beauty. The presentation is as vital as the taste, it is a visual haiku, designed to evoke the peace and harmony of nature.

To dine at Yamazato is to engage with a cultural legacy. It is to appreciate the precision, the grace, and the deep respect for nature that define true Japanese gastronomy.

We warmly invite you to reserve your table and experience the current '*Seasonal Kaiseki*' masterpiece. Discover the exquisite flavours that await you.

An Ode to Seasonality

Discover Yamazato's Exquisite Kaiseki



山里

YAMAZATO
JAPANESE FINE DINING





A CLUB SHOW

15.11.2

Haikal Johari



Baht 6,900
for 9-Cou



JAGOTA

Gerard Villaret



CULINARY OKUNIN

25

0++ per person

se

Tiago Cardoso



Scan me





An Autumnal Sonata

A Grand Gastronomic Narrative Unfolding



As the leaves turn and the air grows crisp, a new chapter in culinary artistry has been unveiled at Elements, inspired by Ciel Bleu. This season, Chef Gerard Villaret Horcajo invites connoisseurs on an intimate and evocative *"Autumn Guestronomic Dining Journey,"* a celebration of nature's bounty and a testament to the quiet artistry of haute cuisine. This menu is a fluid symphony of flavour and feeling that resonates long after the final course.

The experience begins with a delicate overture of oceanic notes, a symphony of pristine flavours designed to awaken the palate. This is followed by a journey into rich, comforting textures and complex, layered profiles that speak of autumnal indulgence, all while maintaining a graceful balance. Each course is a considered composition, a thoughtful progression that builds on the last, guiding you through a series of captivating moments.



Autumn Guestronomic Dining Journey

The menu gracefully transitions into its heart, presenting you with a choice between two magnificent main courses. Both options are an opulent tribute to the season's finest produce, offering robust, satisfying flavours that anchor the culinary narrative. One option promises a tender, earthy experience steeped in tradition, while the other offers a bolder, more assertive profile, a testament to the chef's creative daring.

This journey concludes in a crescendo of sweet sophistication. The desserts are a beautiful study in contrasts, offering a choice between comforting nostalgia, loving reimagined, and a light bright expression of autumn's final harvest. In addition to the tasting journey, a bespoke à la carte menu is available between Wednesday to Friday, allowing guests to curate their own experience.

The *"Autumn Guestronomic Dining Journey"* is an indelible dining experience, an exploration of mood and a homage to the season. It is available in three tasting menu selections to suite every preference; features the 7-course *'Mizu'* experience priced at Baht 6,400++ per person; and the 6-course *'Chikyu'* experience priced at Baht 4,900++ per person and the 4-course *'Ku-Ki'* experience priced at Baht 3,700++ per person.

For more information and reservations please call +66 (0) 2 687 9000 or email: elements@okurabangkok.com



The Okura Prestige
B A N G K O K

Okura
HOTELS & RESORTS

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THE LEADING HOTELS
OF THE WORLD