



The Okura Prestige
BANGKOK

Issue: July - September 2025

The SUMMER

collection

Life style | Travel | Culinary

A SEASON IN STYLE:
THE SUMMER COLLECTION



Message from GM

“As the warmth of summer embraces us, it’s a wonderful opportunity to reflect on the vibrant spirit that defines our hotel and to anticipate the delightful experiences that lie ahead. This season, our opulent lobby bursts into life with a magnificent floral display, a truly elegant tribute to the joys of summer. You’ll discover a captivating spectacle, designed to create a beautiful backdrop for your cherished memories. It’s a subtle nod to the vibrancy of the season, inviting you to capture the moment.



At the heart of everything we do lies our unwavering commitment to providing the ‘Best A.C.S.’ – that is the Best Accommodation, the Best Cuisine, and the Best Service. We pour our hearts and souls into creating an atmosphere where you can experience Omotenashi, the renowned art of exquisite traditional Japanese hospitality, while adding the contemporary flair you would expect from a leading hotel in a vibrant city like ours.

We are truly excited to welcome you this summer. May your time with us be filled with joyous moments, refined indulgences, and memories you will treasure long after you have departed.”

Niek Hammer
General Manager

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TSUKIMI 月見

The Lure of the Harvest Moon

'*Tsukimi*,' a term that truly captures the quiet beauty of an autumnal evening. At its very essence, 'Tsukimi' translates quite simply to '**Moon Viewing**.' But in Japan, its true meaning stretches far beyond, hinting at centuries of tradition and from the perfect pairing of two fundamental characters; '*Tsuki*' 月 signifies the 'moon,' it evokes visions of that serene, luminous orb hanging in the night sky. '*Mi*' 見 means 'viewing' or 'seeing.' It implies a pause, a moment of profound appreciation, a thoughtful observation rather than just casual sight.

'*Tsukimi*' as a complex word beautifully encapsulates an entire cultural practice: the cherished tradition of gathering to not just see the moon, but to appreciate its autumnal splendour, often with offerings and quiet contemplation.



GASTRONOMIC CROSSROADS

ARMANI / RISTORANTE
TOKYO

TYO

25 & 26
July 2025
18:00 hrs.



Chef Bruno Hiruma

Meets

E
ELEMENTS
curated by chef kiki

BKK



Scan me



Chef Gerard Villaret

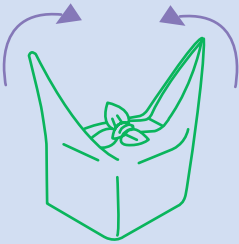
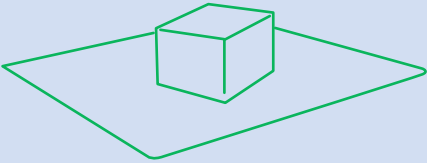
Baht 6,500++ per person
7-Course Dinner



Yotsu Musubi Yotsu Musubi



Furoshiki



MOONIQUE

Mooncake collection



The Okura Prestige
BANGKOK

16 August to 6 October 2025

Exclusive Early-Bird Offer: 1 July to 15 August

Baht 1,288 net for 4-pieces presented in a signature wooden box

Baht 1,688 net for 8-pieces presented in a signature wooden box

- Chanthaburi Monthong Durian with Yolk
- Matcha with Almond White Chocolate
- Bamboo Charcoal Black Sesame with Yolk
 - Coconut with Pandan
- Peach Cheese with Macadamia Nut
 - Custard



"Moonique" Mooncake Collection will be available for pick-up between 1 August to 6 October 2025

For more information Call +66 (0) 2 687 9000, Email: lapatisserie@okurabangkok.com



Japanese Fair
The Okura Prestige Bangkok
'Sense of Japan 2025'

12 - 14 September 2025



Indulge in a sophisticated escape

LAVENDER *dreams* Spa Package

Elevate your well-being with an exquisite journey designed for profound relaxation, The Okura Spa invites you to experience “*Lavender Dreams*,” a sophisticated sojourn into serenity. This exclusive promotion is available from 1 July to 30 September 2025, offering a touch of refined luxury to your week.

Your 90-minute “*Lavender Dreams*” spa experience begins with a lavish ‘30-minute Lavender Body Exfoliation.’ Our handcrafted lavender salt scrub, a true indulgence, not only bestows your skin with exquisite softness and an enviable glow but also delicately calms the senses, melting away tension and fostering a profound sense of peace. It is the ideal prelude to deep relaxation.

Following this sensory delight, the pinnacle of indulgence awaits with a ‘60-minute Body Massage’ from our curated selection. Choose the signature Okura Gateway, the time-honoured Thai Traditional Massage, the expertly delivered Remedial Massage, or the uniquely tranquil Hot Candle Massage. Each choice promises an unparalleled experience of relief and profound well-being, awakening your senses with every touch.



ER



“Lavender Dreams” Spa Package is priced at Baht 3,800++ per person for a 90-minute treatment, it is a lifestyle statement, a cherished moment of personal luxury.

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




MOONIQUE

Mooncake collection

As the Mid-Autumn Festival approaches, bringing with it a delightful sense of togetherness and tradition, The Okura Prestige Bangkok is thrilled to unveil a truly bespoke offering designed to elevate your celebration: **"Moonique."** This exclusive Mooncake Collection is a symphony of elegant design and unparalleled flavours, perfect for the most sophisticated of gift-givers.



A close-up photograph of a person wearing a deep purple kimono with a wide orange-red sash. They are holding a gift wrapped in white paper featuring a bold, dark blue bamboo leaf pattern. The gift is tied with a decorative knot. The background is softly blurred, focusing attention on the gift and the person's attire.

The Art of Giving

"Moonique" is a magnificent testament to the harmonious blend of traditional mooncake artistry with the refined elegance of Japanese culture. This limited-edition collection is a true celebration of bespoke artistry, where the timeless elegance of Japanese design meets a contemporary, cosmopolitan flair. It is an offering that not only pays homage to The Okura Prestige Bangkok's distinguished heritage but also celebrates the captivating refinement inherent in Japanese design and hospitality.

The very concept of **“Moonique”** – a charming blend of ‘Moon’ and ‘Unique’ – embodies a stylish, trend-forward yet impeccably polished spirit. Each mooncake is a testament to the Okura’s steadfast commitment to bespoke craftsmanship, promising an unparalleled journey of taste and artistry that will resonate with even the most discerning palate.

What makes **“Moonique”** truly special is its inspirational journey. While mooncakes are traditionally rooted in Chinese heritage, this collection draws beautifully from Japan’s ‘Tsukimi,’ or ‘moon viewing’ – a centuries-old custom that reveres the autumn harvest moon with seasonal delicacies and serene rituals. **“Moonique”** thoughtfully reimagines the mooncake as a harmonious bridge between these rich cultures, a shared celebration of autumn’s luminous beauty.

The presentation is, in itself, handcrafted with precision, the mooncake is presented in an exquisitely designed wooden box and thoughtfully enveloped in a luxurious **‘furoshiki’** cloth. It is a heartfelt tribute to traditional Japanese gift-giving, transforming the unboxing into an artful, sensory ceremony. Experience the refined elegance of the **“Moonique”** Mooncake Collection and elevate your Mid-Autumn celebrations with a touch of Japanese-inspired luxury.

Take advantage of our Early-Bird offer between 1 July to 15 August 2025, with a 4-piece box priced at Baht 1,288 net and an 8-piece box at Baht 1,688 net.



MOONIQUE

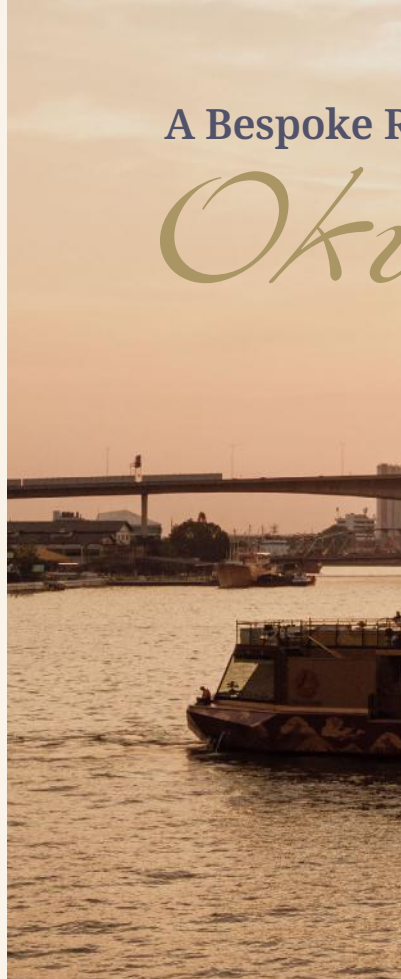
Mooncake collection



The regular price applies from 16 August to 6 October 2025, with a 4-piece box at Baht 1,588 net, an 8-piece box at Baht 1,988 net, and individual mooncakes (without a wooden box) available at Baht 288 net. Pick-up is available from 1 August to 6 October 2025.

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

*T*he Okura Prestige Bangkok is proud to unveil Okura Cruise, setting a new precedent in luxury river experiences. Upon the tranquil waters of the Chao Phraya, discover a dining experience of unparalleled distinction, where the artistry of authentic Japanese cuisine, featuring celebrated Teppanyaki and Kaiseki menus, harmonises with the captivating allure of Bangkok's iconic river. This bespoke experience offers the quintessential venue for special occasions, from intimate gatherings to grand celebrations, all within an ambience of enduring sophistication.



A Bespoke Okura

Embark on a captivating voyage along the storied Chao Phraya River, a waterway steeped in centuries of history and transformation. Departing from the vibrant Asiatique the Riverfront, your journey unfolds amidst a tapestry of iconic landmarks and hidden gems, each whispering tales of Bangkok's rich heritage.

Your passage through the heart of the city reveals a harmonious interplay of ancient grandeur and modern dynamism. Majestic temples, each a testament to exquisite craftsmanship and spiritual devotion, grace the riverbanks. As the sun gracefully descends, the city's illuminations cast a magical glow upon the water, transforming the cityscape into a breathtaking spectacle.

River Dining

ura Cruise



The Chao Phraya, affectionately known as the “**River of Kings,**” has for centuries been the lifeblood of this vibrant metropolis. A vital artery for trade, a crucible of culture, and a muse for countless artists and poets, its tranquil waters offer a profound connection to the city’s enduring spirit.

As you glide along its gentle current, you will gain a deeper appreciation for its rich history and enduring significance.

Your two and half hours journey culminates at the iconic Rama VIII Bridge, a striking architectural masterpiece that offers breathtaking panoramic views of the city skyline. As the vessel gracefully turns, a mesmerising panorama of lights and sounds unfolds, offering a unique perspective of Bangkok’s nocturnal allure.



A Symphony of Senses

Embark on a sensory journey that celebrates the refined artistry of Japanese cuisine. Aboard Okura Cruise, two distinct culinary experiences await, each designed to tantalise the senses and evoke a profound appreciation for culinary craftsmanship:

The image shows the interior of the Okura Cruise restaurant. The space is elegantly furnished with light-colored wooden chairs and tables. Each table is meticulously set with white linens, glassware, and folded red napkins. Small red flower centerpieces are placed on the tables. The background features a large wall with intricate Japanese artwork, possibly a map or a traditional pattern, illuminated with warm light. To the left, a large window offers a view of a city skyline and a body of water. The ceiling is made of dark wood with a grid-like structure. The overall atmosphere is sophisticated and refined.

**Culinary
Artistry Aboard
Okura Cruise**

A Tapestry of
Seasonal Flavours
Seasonal Kaiseki



*I*mmerse yourself in the delicate artistry of Kaiseki, a multi-course tradition that pays homage to the ephemeral beauty of nature's bounty. Our chefs, with a deep understanding of seasonal ingredients, orchestrate a symphony of flavours and textures, presenting each dish as a miniature work of art. From the subtle aromas that first greet the senses to the lingering aftertastes that linger on the palate, each element is meticulously considered.

Baht 3,900++ per person for Seasonal Kaiseki Experience

A Culinary Performance
of Fire and Flavour
Teppanyaki



*W*itness the captivating spectacle of Teppanyaki, where culinary skill meets theatrical flair. Before your very eyes, our chefs transform the finest ingredients into delectable creations, the rhythmic sizzle and enticing aromas adding to the immersive experience. Indulge in the vibrant flavours of expertly grilled meats, fresh seafood, and crisp vegetables, each bite a testament to the chef's mastery.

Baht 4,900++ per person for Teppanyaki Experience



Okura Cruise



*F*or four consecutive years, The Okura Prestige Bangkok has proudly served as a vibrant gateway to the Land of the Rising Sun. Get ready to immerse yourself in the celebrated “Japanese Fair – Sense of Japan 2025,” an annual event that has become a cornerstone of Bangkok’s cultural calendar. From Friday 12 to Sunday 14 September 2025, the hotel will once again transform into an exquisite tapestry of Japanese culture, art and unparalleled cuisine. This three-day extravaganza offers an even deeper dive into the heart of Japan, providing why it is a must-experience event year after year.

The Fourth Chapter

JAPA

Invites You to Explore the

Unfolds

Japanese Fair

Sense of Japan 2025

Depths of Japanese Culture, Art, and Culinary Excellence

A Journey Through Japan's Finest

"Japanese Fair - Sense of Japan 2025" is meticulously curated to offer an authentic and unforgettable experience, highlighting the very best of Japanese excellence across various selections.



A culinary Odyssey where food lovers are in for an extraordinary treat with exclusive Omakase dining experiences featuring distinguished Japanese masters. Witness the precision of a *"Tempura Omakase with Guest Chef Yoshinobu Yamada,"* celebrated for his delicate balance and perfection in every bite. Indulge in the refined artistry of a *"Sushi Kaiseki Omakase with Guest Chef Ikuma Sato,"* a true artisan renowned for his deep respect for traditional Edo-mae techniques and seasonal sensibility. And discover a sophisticated take on a favourite comfort food with the *"Yakitori Omakase by Guest Chef Yoshinari Takagi,"* elevating grilled skewers into a fine dining sensation.



The indulgence continues with unique afternoon tea experiences that beautifully blend culinary creativity with artistic inspiration. The *"Okura Afternoon Tea Omakase with MiSiS Jewelry Inspired,"* offers a visual and gastronomic delight, where Executive Chef Sebastiaan Hoogewerf translates the whimsical designs of the renowned jewelry brand MiSiS into edible masterpieces.



Cultural and Artistic Immersion

Beyond the exquisite culinary offerings, *“Japanese Fair – Sense of Japan 2025,”* invites you to engage with Japan’s rich cultural heritage. Witness the captivating beauty of live performances that bring centuries-old traditions to life.

On Saturday 13 and Sunday 14 September 2025, the hotel lavish lobby will resonate with the delicate sounds of a traditional *“Shamisen Performance.”* Following this, a mesmerising *“Japanese Calligraphy Demonstration”* will showcase the artistic harmony of brush, ink, and rhythm, offering a glimpse into this profound art form

For four consecutive years, the *“Japanese Fair – Sense of Japan”* has embodied The Okura Prestige Bangkok’s deep Japanese roots, creating luxurious and meaningful experiences for all. This annual event, with its rare appearances by Japan’s most respected culinary masters and moments of elegant cultural immersion, truly promises to be one of Bangkok’s most anticipated and not to be missed event of the season.



Don't miss your chance to experience this enduring celebration of Japanese culture, art, and cuisine. Advance reservations are highly recommended due to limited seating for dining events. For more information or to secure your seat, please call 02 687 9000 or email: fb.concierge@okurabangkok.com



Quiet Rebellion

up & above
RESTAURANT & BAR

Tradition with a twist of pride
Baht 890++ per person for a curated flight of 3-premium whiskey


PRAKAAN
SINGLE MALT WHISKY





Discovering Your Hue

Starting from Baht 490++



SPECTRUM COLLECTION

Celebrate Pride Month with a touch of refined elegance!

Introducing The Spectrum Collection: a curated series of six minimalist, jewel-toned cocktails, each a vibrant ode to identity.

Crafted with Japanese-French finesse,; they're stories in a glass.

SCAN ME



LOVE WINS





A Sanctuary of Sophistication

TRANQUIL *Pride*

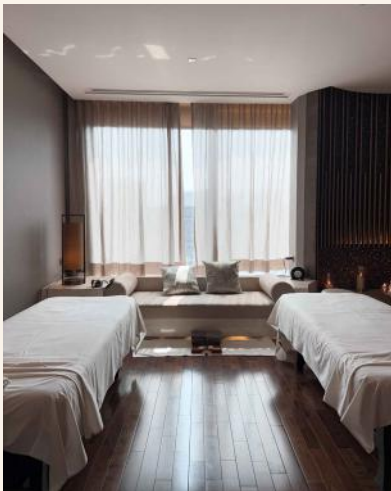
In the electrifying pulse of Bangkok, where contemporary verve harmonises with timeless tradition, The Okura Prestige Bangkok extends a most warm and inclusive invitation. ***"Tranquil Pride,"*** an exclusive room package designed with the discerning couple in mind – those who cherished personalised experiences, an environment of absolute comfort, and a celebration of love in all its beautiful forms. Immerse yourselves in an oasis of calm, where every detail is meticulously arranged for your profound pleasure and unwavering peace of mind. Hence, you can celebrate your journey in serene style, enveloped by our celebrated Japanese hospitality – omotenashi, and the irresistible energy of Bangkok.

Your enchanting two-night journey begins in the elevated luxury of a Prestige Club Room or Suite, granting you the coveted privilege of ***'Club Lounge Access'*** for an effortlessly private and refined experience. Upon your arrival, a delightful ***'Pride-Themed Japanese Dessert'*** awaits – a delicate and artfully crafted confection that promises to tantalise your palate and signify the joyful beginning of your tranquil escape. Raise a toast with exclusive ***'Welcome Drinks'*** at the opulent Up & Above Restaurant and Bar, where the stunning city skyline provides an unforgettable backdrop for creating cherished memories.

Further indulge your senses with a complimentary 60-minute ***'Couple Massage'*** at The Okura Spa. Allow our expert therapists to melt away any worldly tensions, leaving you both feeling utterly revitalised and deeply connected. For the ultimate in private relaxation, immerse yourselves in a ***'Private In-Room Hot-Bath,'*** transforming your personal space into a serene sanctuary for quiet escape or intimate connection. As a beautiful memento of your refined escape, you will receive a ***'Personalised Yukata,'*** elegantly embossed with you and your beloved one's names – a subtle yet incredibly significant reminder of your bespoke and cherished Okura experience. To ensure your departure is as seamless as your arrival, revel in the luxury of a ***'Priority Late Check-Out until 16:00 hrs.'*** allowing for a leisurely morning and a perfectly seamless departure.

"Tranquil Pride" is available for booking from now to 31 July 2025, and for stays between now to 30 September 2025.

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



Whispers of Rain

Your Rainy Season
Escape with

Room package

There's a unique magic to Bangkok during the rainy season. As the city takes on a verdant hue and the soft pitter-patter of drops on the windows, an invitation to slow down, to truly unwind, emerges. The "Whisper of Rain" Room Package is an ode to the tranquil, a cocoon of luxury and refinement designed for those who appreciate life's most tranquil pauses. Imagine being nestled in an elegant hideaway, far from the daily rush, yet perfectly connected. The "Whisper of Rain" Room Package is a chance to embrace a lifestyle of sophisticated calm. Let the whispering rain be the soundtrack to your escape, a gently rhythm encouraging deep relaxation.

Our "Whisper of Rain," offering is a journey to pampered indulgence, with a 15% discount on our Bed & Breakfast, excluding Themed Suites, ensuring your morning begin with effortless pleasure. For those intimate moments, enjoy the pleasure of in-room dining with a 25% discount, allowing you to savour culinary delights in the comfort of your private sanctuary.

Elevate your well-being with a 30% discount on our exquisite The Okura Spa à la carte treatments. Surrender to skilled hands and let the stresses of the world melt away. As evening descends, the lavish Up & Above Restaurant and Bar beckons. Here, against a backdrop of panoramic city views, enjoy our exclusive 'Buy 1 Get 1 Free' offer on selected beverages. It is the perfect setting to savour delightful drinks and quiet conversation.



ckage



Furthermore, enjoy a 30% discount on laundry services ensures your stay is utterly seamless. This rainy season, don't just weather the storm, luxuriate in its embrace. The Okura Prestige Bangkok invites you to discover your personal haven, where every detail is crafted for your serenity and ultimate relaxation.

"Whisper of Rain" is available for booking from now to 31 July 2025, and for stays between now to 30 September 2025.

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

Room package

*I*n a world that ceaselessly rushes, there is a profound pleasure in the unhurried. For the holidaymaker, the true essence of a holiday lies not just in visiting, but in truly being. Imagine a sanctuary amidst the vibrant pulse of Bangkok, a place where time slows, and every moment is an invitation to simply unwind.

This is the promise of The Okura Prestige Bangkok, and with our *“Stay A Little Longer”* Room Package, we invite you to embrace this philosophy. It is a deliberate choice to immerse yourself in a refined calm, allowing the city’s energy to gently retreat as you step into a world of elegant tranquillity.

Picture yourself waking to soft light, with no immediate agenda other than your own well-being. A leisurely morning, followed by an indulgent afternoon at The Okura Spa, where treatments are designed to restore balance and soothe the soul. With a special 30% off on à la carte spa treatments, these moments of rejuvenation are made even more accessible. And for those who appreciate effortless elegance, a 30% discount on laundry services ensures your wardrobe remains impeccable, allowing you to focus entirely on your personal rejuvenation.

Evenings unfold with a quiet elegance. Whether it’s savouring authentic Japanese artistry at Yamazato, experiencing Michelin-starred excellence at Elements, inspired by Ciel Bleu, or enjoying a lively ambience of Up & Above Restaurant and Bar, your culinary journey is a highlight. A 20% discount on food only at our award-winning restaurants ensures every dining experience is a pleasure, including the unique Okura Cruise for those truly memorable moments.

This experience, available for bookings now for stays until 31 October 2025 when you book a minimum of six-night stay and receive two-night complimentary, is an ode to the holidaymaker who understands that true luxury lies in time – time to reflect, time to relax, and time to simply be.



“Stay A Little Longer” is an invitation to pause, breath, and let the gentle rhythm of refined living guide your Bangkok escape.

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

An invitation to linger with

Stay a little Longer

Room Package





Sense of

A Taste of Tranquil Summer





afternoon tea

Lavender



*E*scape the everyday and surrender to an exquisite afternoon of tranquil indulgence with The Okura Prestige Bangkok's "Sense of Lavender Afternoon Tea." Prepare to be captivated by a lavish and serene culinary journey, priced at Baht 2,200++ per set for two.

Sense of



Lavender
afternoon tea



*I*t is a sophisticated ode to Japan's enchanting summer and the iconic lavender fields of Hokkaido, promising a sweet and unforgettable experience.

Inspired by the breathtaking spectacle of Hokkaido's blooming lavender, our culinary artisans have meticulously crafted a menu that embodies the very essence of a blissful summer's day. Imagine the delicate aroma of lavender filling the air, perfectly complemented by bright, refreshing and invigorating flavours. Each creation is a miniature work of art, presented on a sophisticated multi-tiered white stand, with hues of soft purple, creamy white, and vibrant fruit accents mirroring the very fields that inspired them.

The *"Sense of Lavender Afternoon Tea"* at The Okura Prestige Bangkok transcends the ordinary, inviting you to savour bright, vibrant, and wonderfully refreshing summery dream, presented with the utmost sophistication. It is the perfect opportunity to unwind and indulge in a tranquil escape.

To experience this captivating offering,
please call +66 (0) 2 687 9000
or email upandabove@okurabangkok.com

A Taste of Tranquil Summer





**THE
ART OF
UNWINDING**

A Bespoke *Gushi journey* at Yamazato

山里
YAMAZATO
JAPANESE FINE DINING

A Bespoke *Gushi journey* at Yamazato

In our bustling lives, finding moments of genuine serenity and refined pleasure can be a true luxury. The Okura Prestige Bangkok invites you to embark on a magnificent journey with an exquisite **"Sushi Kaiseki Omakase"** at Yamazato – a tribute to the revered art of Kaiseki and an absolute dream for any sushi connoisseur.

Nestled within the serene and sophisticated ambiance of Yamazato's dedicated sushi counter, a bespoke experience, meticulously curated to delight and surprise. From the moment you are seated, an air of tranquil anticipation settles, promising an evening of refined indulgence. The **"Sushi Kaiseki Omakase,"** a unique offering of its kind, begins with an exploration of seasonal fresh flavours and the vibrant essence of exquisite hand-made sushi. The artistry is profound, from the perfectly seasoned rice to the pristine cuts of fish, each bit a harmonious symphony of taste and texture.

As the journey unfolds, guests are treated to an exquisite selection of seasonal fresh sashimi, reflecting the day's freshest catch – a celebration of the ocean's bounty at its most pristine. Before the highly anticipated sushi bites, Sushi Master Chef presents a section of expertly pan-fired seasonal Yakimono, a delightful prelude to the main event. A delicate palette cleanser then arrives, a thoughtful interlude to prepare your senses for the next captivating chapter of this culinary narrative.

The **"Sushi Kaiseki Omakase"** journey at Yamazato is an exclusive affair, available daily for dinner at 18:30 hrs. Choose between the Standard Sushi Kaiseki Omakase Experience at Baht 4,900++ per person or elevate your indulgence with the Premium Sushi Kaiseki Omakase Experience at Baht 6,500++ per person. Each option promises an evening of unparalleled gastronomic pleasure, an ode to traditional Japanese culinary excellence with a truly sophisticated touch.



To reserve your bespoke experience,
please call +66 (0) 2 687 9000
or email: yamazato@okurabangkok.com





the
Art
OF SUMMER ON PLATE



*T*his summer, Elements, inspired by Ciel Bleu unveils its new “*Summer Guestronomic Dining Menu*,” available from 18 July 2025. Chef Gerard Villaret Horcajo have orchestrated a unique dining experience, drawing from the sun-kissed vibrancy of summer and has meticulously composed a menu that spotlights seasonal ingredients, transforming them into a harmonious blend of light, vibrant, tangy, fresh and delightfully complex flavours. It’s a true symphony of flavour, where the refined techniques of French cuisine are infused with the elegant delicacy of Japanese flavours.



*A Summer
Guestronomic Dining*

A Summer Guestronomic Dining

Each dish on this menu tells a story of summer. Imagine the crisp, colourful presentation of 'Hiramasa Crudo,' a refreshing interplay of watermelon gazpacho, tomato concasse, and avocado ice cream. Delight in the intricate textures and rich flavours of the 'Homemade Yakisoba Noodles' with Bafun uni, Hojiso, and Myoga. Experience a playful twist with the 'Foie Gras on the Rocks,' harmonised with langoustine, cherry, and white almonds; be captivated by the earthy luxury of 'Stuffed Morels' elevated by Australian winter truffle, tamanegi, and vin jaune sauce. The succulent 'Free Range Corn-Fed Poulet' is beautifully paired with Khao Yai corn, Asari clam, and kare; leading to a perfectly sweet conclusion with our seasonal dessert 'Tonka Bean Cheesecake,' featuring Hokkaido milk, meringue, and pecan miso ice cream. This gastronomy reimagined, where every plate is a canvas and every ingredient a brushstroke.




Elements, inspired by Ciel Bleu provides the perfect stage for any occasion. Whether you're seeking an intimate evening to savour quiet moments, planning a sophisticated celebration, or orchestrating a distinguished group gathering, our refined and elegant atmosphere sets the tone. And for those moments when you desire a more personalised selection, our à la carte menu is thoughtfully available from Wednesday to Friday, complementing our exquisite set offerings.

Select your preferred journey: the comprehensive 8-course 'Mizu' experience at Baht 6,400++ per person, the exquisite 6-course 'Chikyu' experience at Baht 4,900++ per person, or the delightful 4-course 'Ku-Ki' experience at Baht 3,700++ per person.



To book your table at this summer's most exciting culinary exhibition, please call +66 (0) 2 687 9000 or email: elements@okurabangkok.com

WHISPERS of LOVE

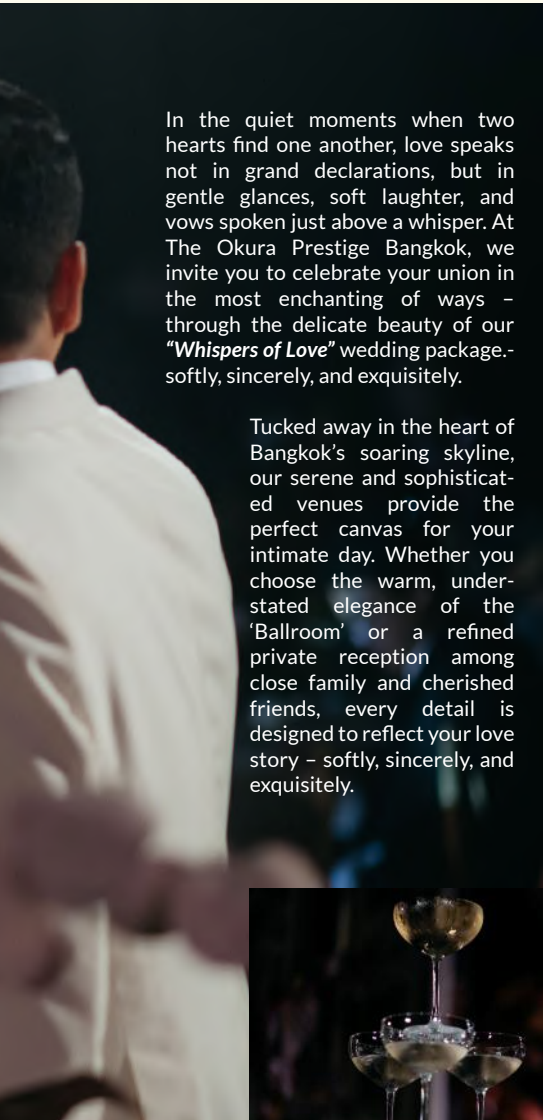


Not all love stories need a stage,
only those who matter most. And a whisper that
says, *forever*.

Because some love stories are made for couples
who believe in meaningful moments over grand
gestures, elegance over excess, and memories
shared quietly yet profoundly.

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

An Intimate Wedding Celebration at The Okura Prestige Bangkok



In the quiet moments when two hearts find one another, love speaks not in grand declarations, but in gentle glances, soft laughter, and vows spoken just above a whisper. At The Okura Prestige Bangkok, we invite you to celebrate your union in the most enchanting of ways – through the delicate beauty of our *“Whispers of Love”* wedding package – softly, sincerely, and exquisitely.

Tucked away in the heart of Bangkok’s soaring skyline, our serene and sophisticated venues provide the perfect canvas for your intimate day. Whether you choose the warm, understated elegance of the ‘Ballroom’ or a refined private reception among close family and cherished friends, every detail is designed to reflect your love story – softly, sincerely, and exquisitely.



“Whispers of Love” is a celebration of closeness. It is made for couples who dream not of grandeur, but of significance – of hands held tightly, promises made quietly, and memories created with meaning and long-lasting. From bespoke floral arrangements to personalised menus, our dedicated wedding specialists will craft every element with care and discretion. And, as a token of celebration, couples who spend Baht 400,000 or more will receive a ‘real wedding cake starting from 15-pounds,’ as sweet and graceful as the wedding day itself.

*Let your love be heard not through
fanfare, but through feeling –
whispered, cherished, and
unforgettable.*



