

The
**LUXURY
OF
PAUSE**

Issue: Jul - Sep 26



The Okura Prestige
BANGKOK

Life style | Travel | Culinary





Message from GM

If there is one thing that modern life constantly asks of us, it is to move faster. We rush from one commitment to the next, our minds often living a few steps ahead of where our feet actually stand. This is why, we wanted to create something truly special for you, a gentle reminder that it is not only okay to slow down, but that doing so is perhaps the greatest luxury of all.

To pause isn't about wasting time, it's about giving yourself a moment to notice the beauty, the harmony, and the small joys that are already right in front of you!

When you flip through these pages, I hope you don't just see a collection of hotel offerings, but rather an open invitation. Our culinary teams have poured their hearts into creating delicate mindful seasonal menus, and our wellness team has crafted rituals meant to feel like a warm embrace for the spirit. Every detail has been touched by someone who genuinely cares about your well-being.

Whether you are dropping by for a quiet afternoon tea to escape the city's bustle, sharing a peaceful meal with people you love, or staying with us for a complete reset, please know that our home is yours. Take your time, exhale, and enjoy the beauty of the present moment.

With warmest regards,

Niek Hammer
General Manager

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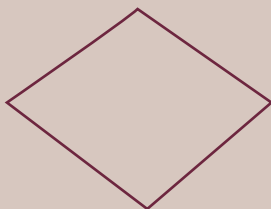
月見
TSUKIMI
Moon-Viewing

There is a quiet magic that happens when the entire world stops just to look up.

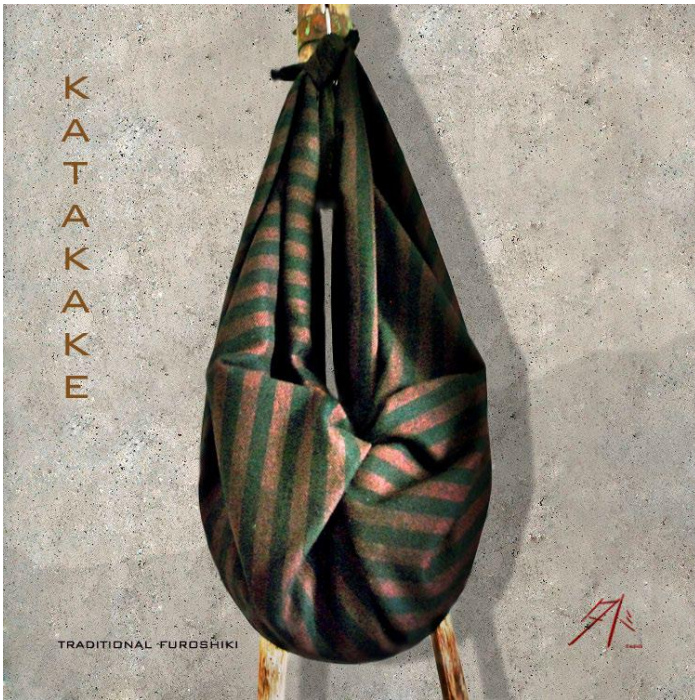
In Japan, the arrival of the mid-autumn harvest moon brings the beautiful, centuries-old tradition of “*Tsukimi*.” Originating in the peaceful Heian court, where poets and nobles would gather by the water to watch the moon’s soft reflection, “*Tsukimi*” has never been about wild celebrations. Instead, it is a shared, a collective pause to say ‘thank you’ to nature for its abundance and to appreciate the gentle passage of time.

Traditionally, families gather on porches or by windows, decorating their spaces with silvery ‘*susuki*’ (plains grass) and stacking small, round rice dumplings called ‘*Tsukimi dango*’ to resemble the full moon.

While our cultures may express it through different flavours, the heart of the autumn moon festival remains exactly the same across borders. Whether it is the hand-shaped *dango* of Japan or the intricately baked mooncakes we love to share with family here, these round treats are symbols of completeness, unity, and a sweet, shared connection.



KATAKAKE FUKURO



This autumn, The Okura Prestige Bangkok introduces a bold reimagining of lunar splendour with the “*Once in a Blue Moon*” Mooncake Collection, available from 1 July to 30 September 2026. Inspired by the elusive and rare cosmic alignment that polishes our skies only once in a great while, this limited-edition release serves as an exquisite lifestyle masterpiece. It is an invitation for guests to unplug from the frantic pace of the everyday world, slow down, and celebrate the unrepeatable milestones of life with an exclusive token of prestige and love.

Rooted deeply in ‘Tsukimi,’ the ancient courtly Japanese tradition of gathering under the harvest sky to revere the moon, this collection is infused with ‘*Omotenashi*,’ the Japanese art of selfless, heartfelt hospitality. Each curated selection is presented in a minimalist Japanese wooden box and meticulously hand-wrapped in traditional Furoshiki cloth. The textile itself tells a sensory story, featuring a crisp white base contrasted by deep indigo bamboo leaves that mirror the shifting shadows of a midnight forest under a full moon. Untying the hand-knotted fabric slow-releases a feeling of high anticipation, turning a simple seasonal gift into a memorable ritual of mutual respect and gratitude.

A Mid-Midnight Grove
in Indigo and White

Savouring the
Undertstated Luxury
of the
Autumn Moon





Special feature: Once in a Blue Moon

Beneath the artisanal folds lies a bold culinary journey where classic heritage seamlessly blends with contemporary lifestyle tastes across 6 distinct flavours. The 'Chantaburi Monthong Durian with Single Egg Yolk' balances a rich, decadent sweetness with a savoury salted yolk, while the 'Golden Custard' shines as a smooth, minimalist masterpiece that melts perfectly on the palate. For a vibrant and modern twist, the 'Sunkist Orange' introduces a clean, citrus aromatic profile that cuts through the traditional pastry richness, while the 'Uji Matcha with Red Bean' roots the collection in Japanese gastronomy, pairing earthy, premium matcha with traditional sweet azuki bean. Finally, the 'Latte with Almond and White Chocolate' delivers a bold espresso note and smooth chocolate crunch, while the 'Purple Sweet Potato with Single Egg Yolk' presents an exquisite balance of rich, velvety colour and savoury depth.



“Some milestones are so precious they deserve to be honoured with a gift that can never be repeated”



Special feature: Once in a Blue Moon



“To touch a gift wrap
to immediately feel the
care of the arti



The *“Once in a Blue Moon” Mooncake Collection* is designed as a premium seasonal treasure, an early-bird is available between 1 to 31 July 2026, the 4-piece box is offered at Baht 1,088 net, and the 8-piece box is Baht 1,688 net.

The regular price applies from 1 August to 30 September 2026, with a 4-piece box at Baht 1,288 net, and 8-piece box at Baht 1,888 net, and individual mooncakes (without a wooden box) available at Baht 228 net.

Pick-up is available from 22 July to 30 September 2026.



...ped completely by hand is
...ne patience, warmth, and
...isan who created it”



A Celestial Treasure of Indigo and Light

Early-Bird | 1 to 31 July 2026

Baht 1,088 net per box of 4-piece of Mooncake

Baht 1,688 net per box of 8-piece of Mooncake

1 August to 30 September 2026

Baht 1,288 net per box of 4-piece of Mooncake

Baht 1,888 net per box of 8-piece of Mooncake

- Golden Custard
- Sunkist Orange
- Uji Matcha with Red Bean
- Latte with Almond and White Chocolate
- Purple Sweet Potato with Single Egg Yolk
- Chanthaburi Monthong Durian with Single Egg Yolk



The Okura Prestige
BANGKOK

ONCE IN A *Blue Moon* MOONCAKE COLLECTION



OKURA CRUISE

A revolutionary concept by The Okura Prestige Bangkok, poised to redefine luxury dining experiences on the water. Okura Cruise offering an unparalleled culinary adventure featuring the renowned 'Teppanyaki' and 'Kaiseki' cuisines.

OPERATE DAILY

DEPARTURE PIER Asiatique The Riverfront

BOARDING TIME 19:00 hrs.

Baht 3,900++ per person for a Seasonal Kaiseki Set Dinner Experience

Baht 4,900++ per person for a Teppanyaki Set Dinner Experience



Okura Cruise



“Sometimes, the most beautiful thing about a rainy afternoon is having a perfect excuse to simply stay inside with the people you love”

A Sanctuary in the Sky

The “Rain-Kissed” Getaway



Sometimes, the most beautiful thing about a rainy day is having a perfect excuse to do absolutely nothing at all. When the summer downpours sweep across Bangkok, turning the bustling streets below into a quiet blur of emerald and slate, The Okura Prestige Bangkok becomes a rare sanctuary of stillness. The “*Rain-Kissed*” room package was created with this exact feeling in mind, it is an invitation to step away from the noise of daily life and find comfort in the rhythmic, calming music of the monsoon. By choosing to pause here for a minimum of 2-nights in a Deluxe or Deluxe Corner, guests can watch the mist move gently across the skyline, wrapped in a space where thoughtful Japanese design meets genuine, warm hospitality.

Every detail of this stay has been designed so that travellers do not have to lift a finger, making relaxation entirely effortless. Mornings begin slowly with a beautiful, nourishing breakfast to wake up the senses. Later in the day, we bring the dining experience directly to the room with a bespoke ‘*Mix & Match Set Menu*’ for lunch or dinner. This allows couples to share a private, candlelit meal for two while watching the rain against the window, creating a private world that feels miles away from the city below. For moments when guests feel like wandering down to explore, the stay also includes a 30% discount on dining at Up & Above Restaurant and Bar, excluding afternoon tea; offering a wonderful way to enjoy a quiet evening toast.

This special retreat “*Rain-Kissed*” room package is available for bookings from now to 26 September 2026, for stays between now to 30 September 2026. It is a gentle reminder to slow down, look out at the beautiful mist-shrouded city, and remember how wonderful it feels to simply pause and exhale.

For reservations or more information,
please contact reservations@okurabangkok.com

A Front-Row Seat to Stillness

Savouring the subtle flavours of the season

**“True luxury isn’t about
rushing to the next
destination – it is giving
yourself the absolute
moment to pause”**

When the seasonal rains sweep across Bangkok, turning the city below into a quiet, mist-covered canvas, there is a distinct joy in finding a warm place to hide away. The Okura Prestige Bangkok invites you to step into the *“Rainscape”* room package, a carefully curated escape where Japanese hospitality meets refined luxury to soothe the soul. As the raindrops dance softly against the glass, you are invited to wrap yourself in the quiet comfort of our sophisticated rooms and suites, enjoying a front-row seat to the mist rolling gently over the cityscape. It is a getaway designed entirely around the beauty of slowing down, allowing you to escape the ordinary and let the rhythm of the rain guide you to a sanctuary of absolute calm.

Every morning of your retreat begins slowly with a sumptuous daily breakfast, letting you wake up to the sound of the rain at your own gentle pace. To make your time with us feel even more welcoming, guest reserving a Deluxe room up to a Prestige Club room will be treated to ‘a complimentary welcome drink and artisanal bar snack’ at Up & Above Restaurant and Bar, limited to one drink per person per stay for a maximum of two guests. It is our way of inviting you to sit back, watch the clouds move across the sky, and toast to the beauty of a quiet afternoon.

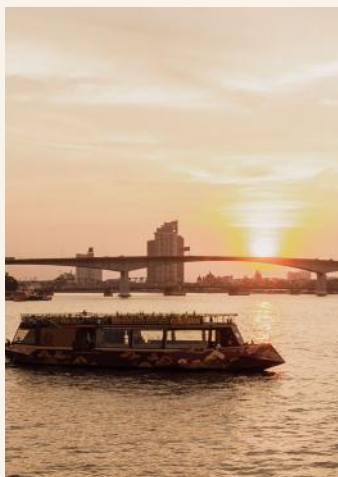




For reservations or more information,
please contact
reservations@okurabangkok.com

For those who wish to elevate their rainy-day retreat even further, choosing a Deluxe Suite or a Prestige Suite brings a lovely touch of celebration to your arrival, with a complimentary bottle of bubbles awaiting you in your room. Your stay is made effortlessly comforting with an exclusive 30% discount on food at Up & Above Restaurant and Bar, with the sole exclusion of afternoon tea, ensuring that every culinary moment is a delightful addition to your seasonal pause.

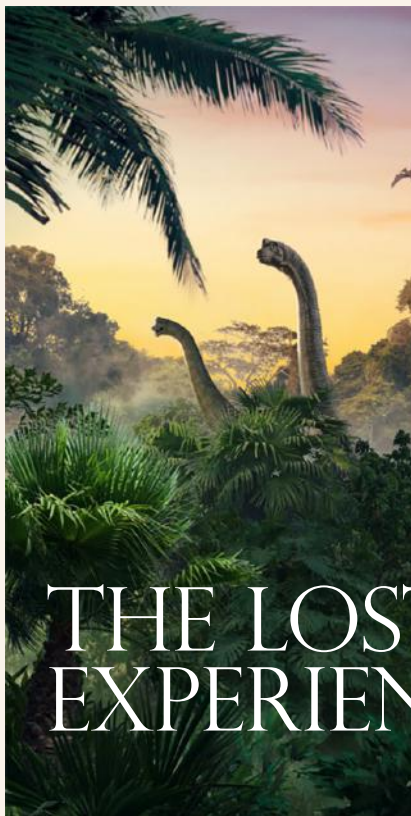
This beautiful urban sanctuary, “*Rainscape*” room package is available for bookings from now until 26 September 2026, with stay dates between now to 30 September 2026.



There is an irreplaceable joy in watching the world through the eyes of a child, especially during the sun-drenched months of summer when every day holds the promise of a new discovery. This season, The Okura Prestige Bangkok invites you to bring your family's wildest explorer dreams to life with *"The Lost World Experience"* room package. Far more than a simple holiday, this thoughtfully curated urban safari serves as an open invitation for families to unplug from the routine of daily life, lean into the magic of togetherness, and create timeless memories filled with fun, primeval wonder, and absolute luxury.

Valid for bookings and stays from now until 31 September 2026, this exclusive seasonal escape offers a beautiful 30% discount across all room types, providing the ultimate, sophisticated basecamp for your city explorations.

"Let the gentle rhythm of the Chao Phraya River guide you through an evening of timeless flavours and effortless comfort"



THE LOST
EXPERIENCE

Mornings begin at your own gentle pace with a delicious energy-filled breakfast at Up & Above Restaurant and Bar, or a refined, peaceful cultural start at Yamazato, ensuring everyone is perfectly nourished before heading out to conquer the day's adventures. The journey transitions seamlessly from urban luxury into immersive storytelling with 2-complimentary tickets to a jaw-dropping immersive attraction that brings ancient history to life, alongside paired tickets for a thrilling sky-high ride and an interactive future-focused exhibition, ensuring every member of the family is completely captivated.

As the sun sets over the city, the discovery turns delightfully culinary. Families are treated to a special dining voucher to enjoy artisanal flavours, followed by an unforgettable, authentic Kaiseki dining experience for two aboard the Okura Cruise. With complimentary transfer to and from the vibrant Asiatique the Riverfront included, every detail of your retreat is touched by hands that genuinely care about your peace of mind, leaving you free to simply relax, exhale, and savour the joy of your family's extraordinary escape.

**“To experience the world
with those we love is
to remember that
the greatest discoveries
are never places,
but the joy we find along
the way”**

For reservations or more
information, please contact
reservations@okurabangkok.com



The Art of the Safari

T WORLD
NCE



“Balancing the exhilarating
rhythm of a global music
phenomenon with the
timeless, restorative beauty of
Omotenashi”

Your Private
Gateway to

TOMORROWLAND

A sophisticated private haven tailored
specifically for the discerning global traveller

T rue luxury lies in the ability to move effortlessly between contrasting worlds, stepping from the vibrant, electrifying pulse of a historic celebration straight into a private sanctuary of calm. The Okura Prestige Bangkok invites you to experience this seamless equilibrium with “*The Rhythm of Tomorrowland*” room bundle package. Meticulously designed for the discerning traveller, this exclusive seasonal retreat beautifully bridges the gap between high-profile global entertainment and the quiet, understated elegance of Japanese hospitality, ensuring your festival getaway is defined by total peace of mind and sophisticated relaxation.



Open for bookings from now to 30 September 2026, for stays concluding between 6 to 20 December 2026, this limited-edition package serves as your sophisticated private haven. Your morning rhythm begins at a gentle pace with a choice between an authentic, masterfully crafted Japanese set breakfast at Yamazato or the vibrant, sun-drenched international flavours of Up & Above Restaurant and Bar, ensuring your body and spirit are perfectly grounded for the day ahead.

The epicurean highlight of your stay unfolds upon the water with an exquisite, multi-course 'Kaiseki set dinner for two aboard the Okura Cruise.' As you glide gracefully along the gentle currents of the Chao Phraya River, this deeply soulful culinary experience sets a tranquil, reflective tone before you dive into the high-energy festival weekend.

To ensure your journey remains entirely seamless, the package offers 'private chauffeured transfers directly from the hotel to Whizdom Valley,' keeping you completely clear of festival traffic and rideshare surges. Guests can tailor their travel precisely, selecting the sleek elegance of a Mercedes Benz E-Class for an intimate ride for two, or the spacious, premium comfort of a Toyota Commuter VIP for up to four loved ones. Complete with private luxury limousine transfers to and from Pattaya and effortless waterfront connectivity, every single transition is touched by hands that care about your comfort, leaving you free to simply exhale, unwind, and allow the smooth rhythm of a curated journey to take hold.



For reservations or more information, please contact reservations@okurabangkok.com

A BERRY-INFUSED SANCTUARY

1 July to
30 September 2026
10:00 hrs. to 20:00 hrs.



THE BLUEBERRY Rejuvenation Ritual AT THE OKURA SPA

Escape the summer heat and retreat into a world
of violet-hued serenity.

90 Minutes | Baht 3,800++ per person
(30-minute Body Scrub & 60-minute Oil Massage)
120 Minutes | Baht 4,500++ per person
(30-minute Body Scrub & 90-minute Oil Massage)





The Okura Prestige
BANGKOK

When forever Begins Beautifully

Wedding at Okura

Whether it is a quiet, intimate whisper of vows or a grandeur celebration, discover a picture-perfect destination designed to turn your wedding dreams into an absolute and seamless Japanese craftsmanship.

catering@okurabangkok.com





THE VIOLET REMEDY

The Luxury of the Pause:
Rewriting the Body's Rhythm



“Nourishing the skin with the vibrant, antioxidant-rich essence of the season to reveal a luminous, natural glow”



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

“Wrapped in an exquisite cocoon
of absolute calm, where
the gentle scent of wild berries
invites the mind to drift away”



In a world that demands constant movement, the ultimate marker of high-end luxury is the luxury of the pause, the deliberate choice to stop, breathe, and turn inward. This season, The Okura Spa presents “*Blueberry Rejuvenation Ritual*,” an exquisite manifestation of this concept with a dedicated seasonal ritual available from July through September. The treatment offers an urban antidote to the humid summer months, creating an exclusive, time-restricted haven where guests can experience the profound physical and mental benefits of absolute stillness.

The journey addresses the skin's need for seasonal detoxification through a 30-minute specialised ‘*Blueberry Body Scrub*.’ Crafted to lift away dull skin cells and counteract the effects of modern city living, the treatment works gently but effectively to enhance a natural, youthful glow. The skin emerges from this initial touch feeling remarkably smooth, deeply refreshed, and inherently protected against external stressors thanks to a rich concentration of natural antioxidants, for a complete physical renewal, and establishing a clean canvas of pure relaxation.

Following the exfoliation, guests are enveloped in a luxurious 60-minutes or 90-minutes ‘*Oil Massage*’ that emphasises fluid, comforting movements to ease physical fatigue. The signature aromatic oils are profoundly hydrating, working to nourish the skin deeply while a sweet, comforting fragrance creates an invisible boundary between the guest and the bustling city below. This meticulous combination of intuitive bodywork and sensory therapy restores a vital sense of balance, allowing guests to emerge feeling entirely grounded and peaceful.

Available daily from 10:00 hrs. to 20:00 hrs., this “*Blueberry Rejuvenation Ritual*” spa package at The Okura Spa is offered in two distinct durations to match your personal rhythm. The 90-minute session features a 30-minute body scrub and a 60-minute oil massage for Baht 3,800++ per person, whereas the 120-minutes treatment expands the oil massage to 90-minutes for Baht 4,500++ per person. Each option provides a flawless opportunity to disconnect and indulge in a beautiful, quiet bloom of personal well-being.

*Whispering Flavours
The Poetry of*



HANA

Afternoon Tea

*M*odern luxury is increasingly defined by the ability to disconnect, to find a sanctuary where design, environment, and taste converge into a single moment of stillness. This July, The Okura Prestige Bangkok presents the perfect manifestation of this philosophy with the launch of its new *"Hana Afternoon Tea,"* summer afternoon experience. Designed to evoke a sense of sophisticated wanderlust, the presentation transforms the high-ceiling expanse of Up & Above Restaurant and Bar into a sanctuary inspired by the lavender-filled landscapes of Hokkaido, Japan. By mirroring the cool, comforting tones of Hokkaido's summer, the experience allows city dwellers to step out of the seasonal rain and into a beautifully styled sanctuary of pastel hues and refined gastronomy.

Resting on a clean, minimalist table beside floor-to-ceiling windows overlooking a verdant city landscape, the custom floral afternoon tea stand rises like a collection of delicate white blossoms. The tiers elegantly showcase a striking monochromatic palette of rich violets, pale amethysts, and soft pastels, accented by golden summer hues. Every single creation is a study in precision and delicate geometry, mirroring a manicured Japanese garden in full bloom while clear glass teapots sit over warm, grooved wooden bases, casting a radiant amber glow that balances the cool, mist-like lavender tones.



Rather than a simple culinary display, the *“Hana Afternoon Tea”* experience reads like a sensory map designed to heighten the mindfulness of the present moment. Guests can wander through a meticulously curated balance of delicate, artfully sculpted sweets and sophisticated savouries, all unified by a shared philosophy of understatement and beauty. The inclusion of freshly baked scones, resting warmly in a covered glass dish and sprinkled with tiny lavender petals, adds a deeply comforting, fragrant layer to the afternoon. By shifting the focus away from the noise of the city below and toward the subtle beauty of these intricate details, the table setting becomes a tranquil landscape of its own, inviting deep reflection and appreciation for nature’s fleeting transitions.

Framed by the dramatic skyward vistas of the 24th floor, this afternoon ritual provides the ultimate setting for an elegant rendezvous. The *“Hana Afternoon Tea”* experience welcomes guests daily from 1 July 2026, offering an ideal opportunity to indulge in a luxurious pause. The complete set for two persons is available at Baht 2,200++.

For more information or to make a reservation, please call +66 (0) 2 687 9000 or email upandabove@okurabangkok.com



HANA AFTERNOON TEA





A Symphony of Sun-Drenched Flavours

From
SUN-KISSED
OCEANS
to Verdant Meadows



ELEMENTS
INSPIRED BY GREAT WINE







There is a vibrant energy that arrives with the height of summer, a season of natural abundance that naturally inspires us to seek out new, refreshing perspectives. Elements, inspired by Ciel Bleu unveils its highly anticipated seasonal culinary experience, the *“Summer Guestronomic Dining Journey.”* This meticulously curated experience captures the very essence of the sun-drenched season, translating the brightness, vibrancy, and beautiful complexity of summer into a series of sophisticated culinary moments designed to soothe and delight the discerning palate. True to the restaurant’s acclaimed philosophy, the finest ingredients of the season are treated with unparalleled French culinary precision and elevated by delicate Japanese subtleties.

Under the visionary guidance of Chef Gerard Villaret Horcajo, the new seasonal experience celebrates the absolute the pinnacle of summer produce.



Every element has been thoughtfully engineered to achieve a perfect balance between complex textures and bold, acidic notes, offering a refreshing and deeply nuanced escape from the bustling city below. The journey begins with an exploration of maritime freshness before transitioning smoothly into a dedicated interlude of artisanal baking and comforting, earthy aromas. The narrative then deepens, celebrating the rich bounty of the land with spectacular courses that showcase the finest estates and farms, before concluding with magnificent dessert selections that illustrate the kitchen’s mastery of sweet restraint and seasonal fruits.

The *“Summer Guestronomic Dining Journey”* represents a masterful exploration of texture and taste, a vibrant reflection of the season’s bounty available in curated multi-course formats tailored to align perfectly with your evening mood. It offers the ideal opportunity to give oneself the pleasure of a seasonal pause, stepping out of the ordinary world and indulge in an unforgettable evening of sensory discovery and heartfelt hospitality.

The comprehensive 8-course *‘Mizu’* experience is available for Baht 7,300++ per person, while the 6-course *‘Chikyu’* experience is offered at Baht 4,900++ per person. For a more concise yet equally evocative evening, the 4-course *‘Ku-Ki’* experience is priced at Baht 3,700++ per person.

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





AN INVITATION TO LINGER

Slowing down to experience the multi-layered storytelling
of a seasonal masterpiece

山里

YAMAZATO
JAPANESE FINE DINING



At Yamazato, the ancient philosophy of “*Kaiseki*” is preserved not only as a traditional multi-course dining format, but as a living, breathing testament to Japanese haute cuisine. It represents a profound cultural dialogue between nature and the connoisseurs, a sacred space where culinary sophistication reaches its absolute zenith and authenticity is treated with the utmost reverence.

At the heart of the Yamazato experience lies an unwavering devotion to seasonality. Rooted in the concept of *Shun* - the precise moment an ingredient reaches its pinnacle of natural flavour - the menu transforms beautifully throughout the year to capture the subtle transitions of the changing world.



It is an exploration of micro-seasons, celebrating fleeting botanical blooms, pristine maritime delicacies, and earth harvest treasures at the exact peak of their vitality. Pristine ingredients are flown in directly from Japan’s finest markets and artisanal producers, ensuring that the atmosphere on the plate perfectly mirrors the natural rhythm of the season outside.

The creation of each “*Kaiseki*” menu requires an extraordinary level of meticulous master craftsmanship. The dishes are orchestrated to achieve a flawless balance of temperature, colour, texture, and taste; ensuring that a rich, melt-in-the-mouth course is answered by a vibrant, acidic clarity that gently awakens the senses.

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





The Okura Prestige
BANGKOK

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