

# MIRACLE

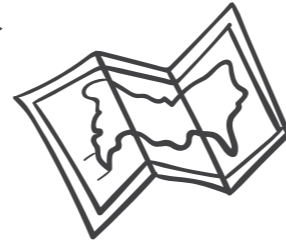
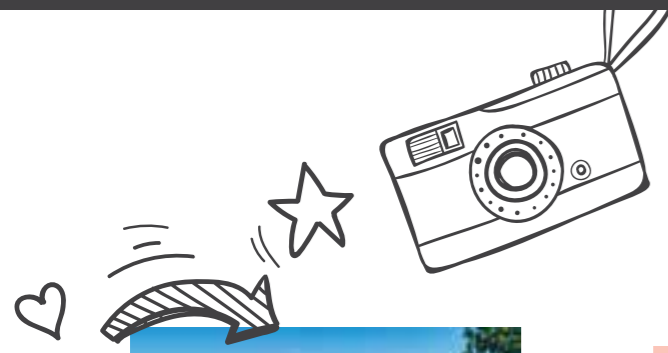
*of Thailand*







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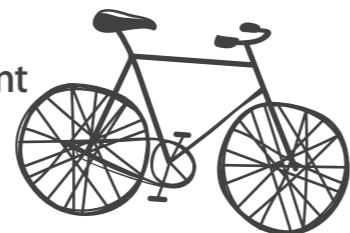
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*Koh Samui*





## Ko Samui; The Paradise of Travellers

This paradise island is full of facilities. You can be sure that you will be impressed by the nature, community way of life, and staying in luxury hotels on the island. You can allow your body and mind to fully take a rest here.

Moreover, Ko Samui is also the paradise of health lovers because there are lots of accommodation and activities for your health. We start activities for beautiful young women with...

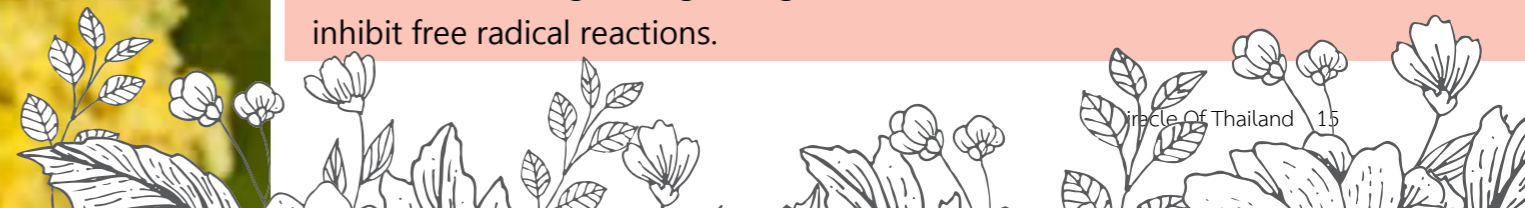
## Tamarind Springs Forest Spa

The luxurious spa will take you to another world. You will be impressed by the tranquility and privacy, surrounded by the natural environment among the tropical hillside grove. You can close your eyes and soak in a herbal steam cave and rock pool, while listening to the soothing sound of a waterfall. It makes you really relaxed and rejuvenate your body and mind.

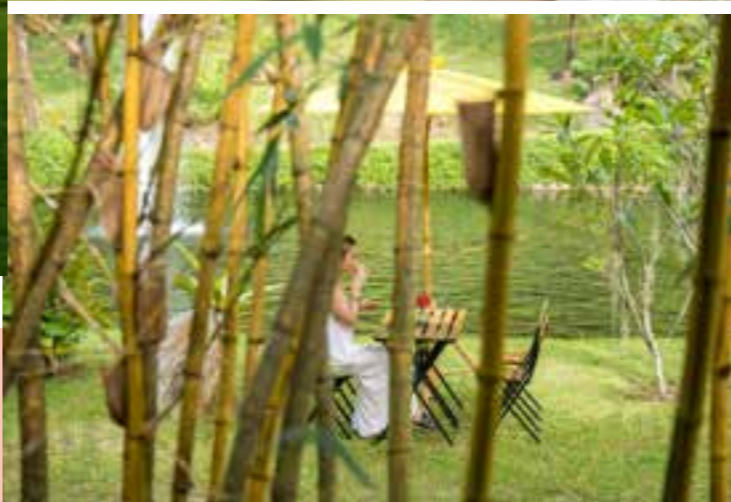




Besides, you can choose natural body scrubs that are made of natural extracts; such as, rice grains which soften your skin and also make you look younger, black sesame seeds, which help to remove the top layer of dead skin cells resulting in a growing and refreshed look, and beetroot which inhibit free radical reactions.







And then, you can visit the herbal steam room inside a natural rock cave. It is surrounded by a natural environment and full of aromatic herbs. Drifting between steam and pools will detoxify your body, enhance your beauty by giving you a healthy and glowing skin, help you relax aching muscles, and relieve your stress and depression. If you admire a traditional Thai massage, you can visit private massage pavilions among the green environment. All services are included in spa packages, which take around 4-5 hours. Finally, you can order healthy dishes and drinks set from the restaurant before taking a rest.

After refreshing your body and mind, you will look more delightful and be ready to work hard easily.

 Tamarind Springs: 205/7 Thong Takhian, Ko Samui,  
 Surat Thani, 84310 Thailand,  
 Tel: +66 8 5926 4626, +66 9 8963 6449  
 Fax: +66 (0) 7742 4311





*Superpro Samui, Muay Thai Camp and MMA Training Resort in Koh Samui*

If you like to work out that can burn off energy very well and make you enjoy the unique gestures of the Muay Thai martial arts, let' us visit Superpro Muay Thai Samui. It offers Muay Thai lessons for people of all levels and all ages, both beginners and skilled learners.



Muay Thai is not only a combat sport for the Thai people, but also for foreign travellers. They are interested in Muay Thai as it is the best one for working out. When you visit Ko Samui, do not miss to exercise for burning more calories and building muscle mass here.





Moreover, there are Muay Thai trainers who have lots of experience at the gym. You can be sure that you are taught by professional fighters. They teach you the modern style of Muay Thai fighting according to the Muay Thai techniques, which are safe. You will get fit and can use martial arts to defend yourself from danger.

📍 Superpro Samui: 48/10 Mu 3, Chaweng Beach,  
Ko Samui 84320, Surat Thani, Thailand  
☎ Tel. +66(0)7 741 4393



## *Sabieng Lae*

The well-known seafood restaurant where we recommend when you visit Ko Samui. You will taste traditional fresh seafood and cuisine in a unique and mindful flavour.





Its specialty dish is fried prawns with tamarind sauce. The chef uses tamarind sauce, which provides the perfect balance of sweet, salty and sour taste to top on fried prawns, and then scatter over with fried shallots for having a nice fragrance. Another outstanding dish is stir-fried crab with curry powder. Jumbo crab is cooked together with a mild curry sauce made of yellow curry powder, so do not miss to try some.

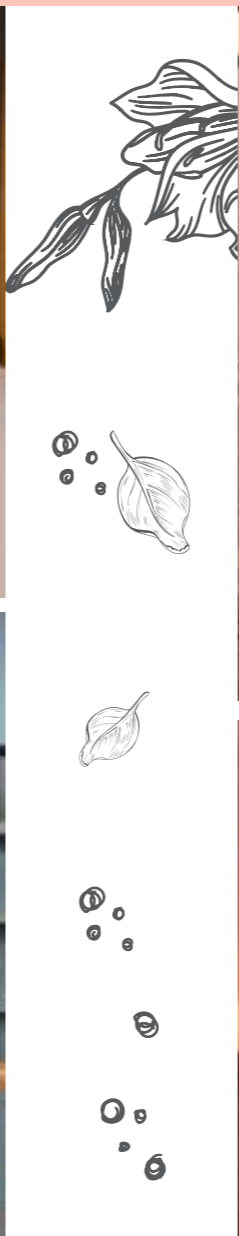


Sabienglae is a seaside restaurant. It is close to Hat Bo Phut. You will be impressed with the cool the sea breeze and stunning out of sight sea views, including a nice welcome from waiters and waitresses who can speak various languages. We ensure you will enjoy eating when you try some food here.

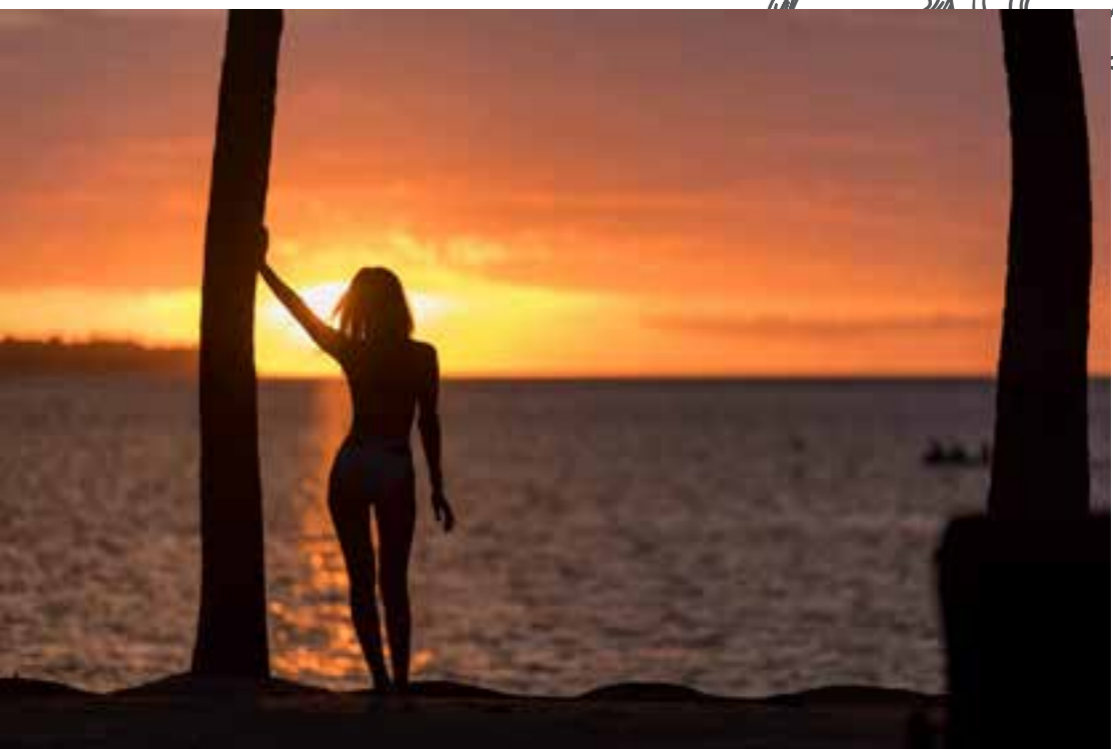
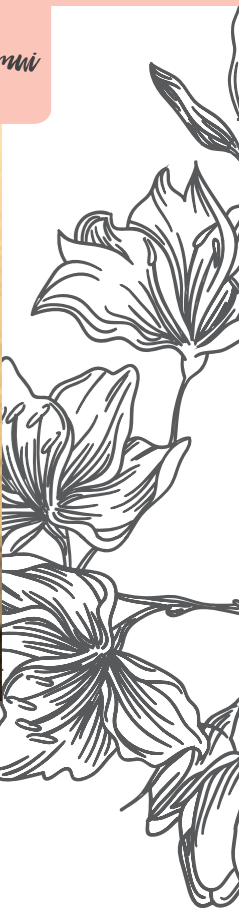
📍 Sabienglae: 438/82 Mu 1, Thawi Rat Phakdi  
 Road, Tambon Bo Phut, Amphoe Ko Samui Surat Thani 84320,  
 ☎ Tel: 0 7733 2651



*W Koh Samui*



Koh Samui



# W Koh Samui



It is one of the top 25 best spa hotels in Asia in 2018, from the vote of the SmartTravelAsia.com. This is a luxury hotel where you can admire stunning panoramic sea views and get great facilities. This hotel offers all 74 private pool, villas including various interesting activities. There is an outdoor swimming pool which you can see spectacular sea views just ahead of you. If you want to relax your body and mind, the Away Spa will offer treatments ranging from traditional Thai massage for you. At dusk, you can have dinner at the sleek Namu Japanese restaurant or the Kitchen Table where you can enjoy eating yummy dishes and be impressed by a truly romantic dining experience. Additionally, you can visit the WOOBAR, an iconic bar amazingly designed and decorated among magnificent sea views. The highlight of the décor is having colourful round sofas set into big holes in the middle of a huge pool; it looks casual and elegant. Besides, you must be amazed with W logo, which is designed in a trendy style and attracts tourists to take photos with different chic themes in each day.

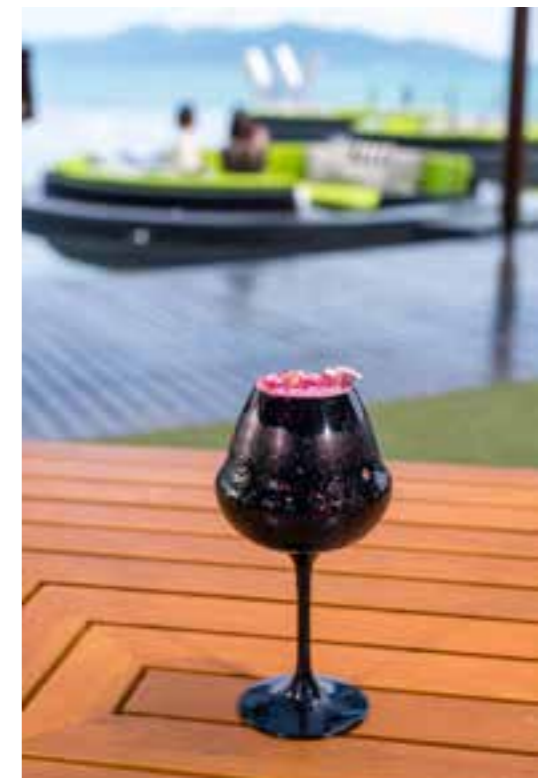






# Wooobar

 W Koh Samui 4/1 Mu 1, Tambon Mae Nam, Amphoe Ko  
Samui, Surat Thani  
 0 7791 5999



*Six Senses Samui*

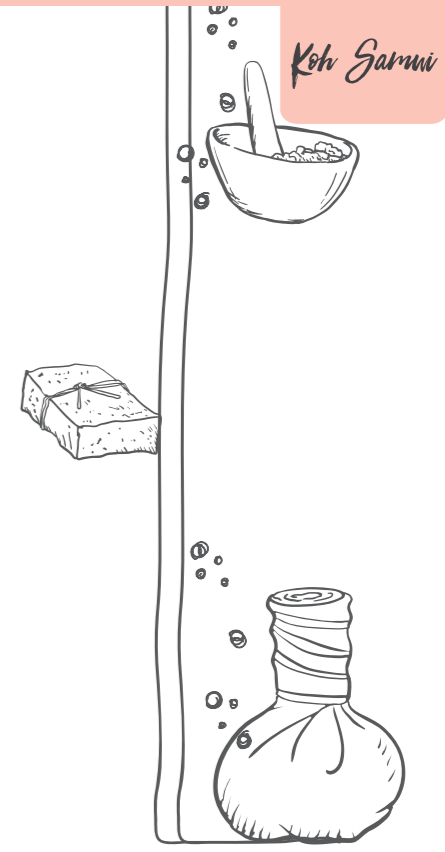




## Six Senses Samui

Six Senses Samui resort is made up of just 66 luxury private villas scattered among tranquil nature and wonderful sea views. This resort also offers outdoor swimming pools, which are designed for light workouts with amazing views of the surrounding sea. At dusk, go to have dinner at Dining on the Rocks, which is located at the tip of the headland where you can enjoy admiring when the sun's just gone. In the morning, you can have a special breakfast on the Hill, which offers the perfect breakfast menu lists. For the Six Senses Spa, it offers all the treatments you would expect in its unique style.





Outstanding Six Senses' vision is promoting sustainable and eco-friendly tourism, so all affiliated hotels have not used disposable water bottles to contain water over the past 15 years. This hotel uses glass bottles or reusable water bottles instead in order to reduce waste. Additionally, there are organic greens and vegetables from the resort's own gardens including its efficient environmental management system and recycling centre. As a result, Six Senses Samui resort was considered to win "The Green Excellence Awards UK 2017" from the World Travel Market, London, United Kingdom.

📍 Six Senses Samui: 9/10 Mu 5, Ban Plai Laem, Tambon Bo Phut, Koh Samui, Surat Thani

☎ Tel: +66(0) 7724 5678

🌐 Website: [www.sixsenses.com](http://www.sixsenses.com)

📘 Facebook: Six Senses Samui





Anantara Lawana  
Koh Samui Resort



# Anantara Lawana Koh Samui Resort



Koh Samui

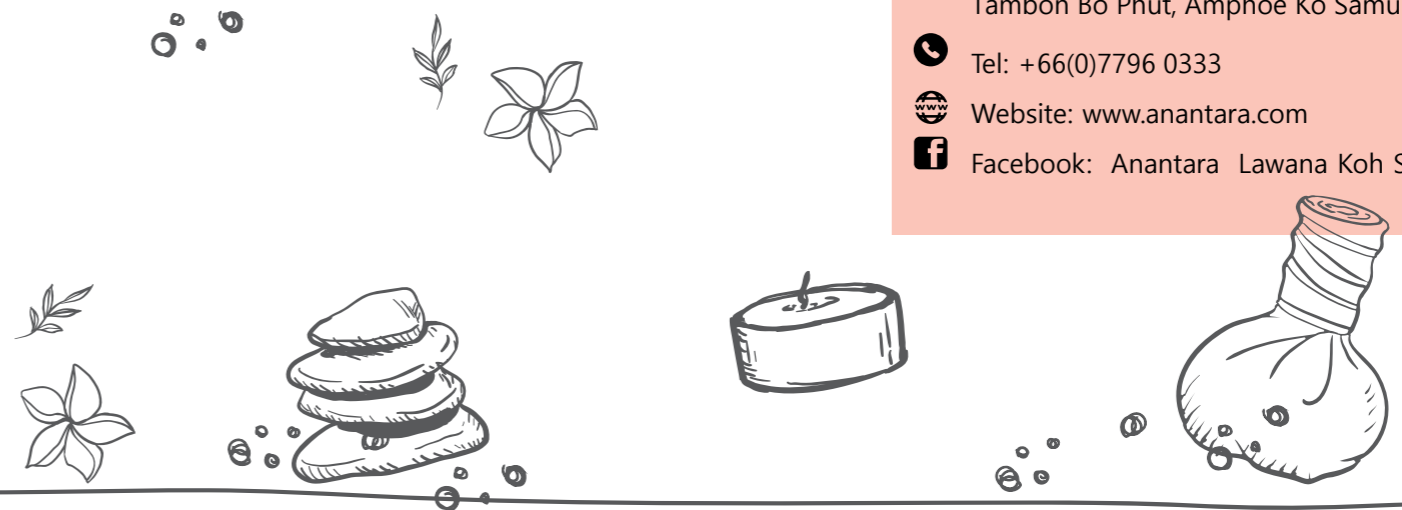
It is located on the northern end of Hat Chaweng where it is quite calm and has high privacy. This resort has the widest usable spaces. All guestrooms are gracefully designed and decorated in Asian and local style buildings with the unique environment and full of world-class facilities. Furthermore, there are lots of fun activities; such as, windsurfing, sailing boat, Anantara Spa, yoga on the beach, scuba diving, kayaking, Thai cooking and Muay Thai classes, infinity pool and beachfront Jacuzzi, tennis court, fitness centre, golf course, a library, as well as restaurants and bars in various styles. The culinary highlight is the Tree Tops restaurant, which is located on treetops, so you can enjoy seeing panoramic sea views across the Gulf of Thailand.

Anantara declared to stop using plastic tubes in affiliated hotels and resorts in Asia. Some places have tried out the tubes made of bamboo or local natural materials instead.





📍 Anantara Lawana Resort: 92 Mu 2, Hat Chaweng,  
 Tambon Bo Phut, Amphoe Ko Samui, SuratThani,  
 ☎ Tel: +66(0)7796 0333  
 🌐 Website: [www.anantara.com](http://www.anantara.com)  
 📘 Facebook: Anantara Lawana Koh Samui Resort







TRAVEL



*Samujana Keh Sammi*





# Samujana Koh Samui

The 25 huge pool villas that offer from three bedrooms to eight. They have been designed by Mr. Gary Fell, a world-renowned architect, which focuses on simplicity, but luxury and taste. The Samujana site is located on a gently sloping hillside with airy spaces. You can see the impressive panoramic sea views and privacy for guests is maximised by the design. All villas have private pools and cinemas, as well as private hosts who take special care for you. Some villas have fitness centre, game rooms, private lawns, badminton court, lounges, and sunrise and sunset points. All guests are required a 3-night minimum stay.

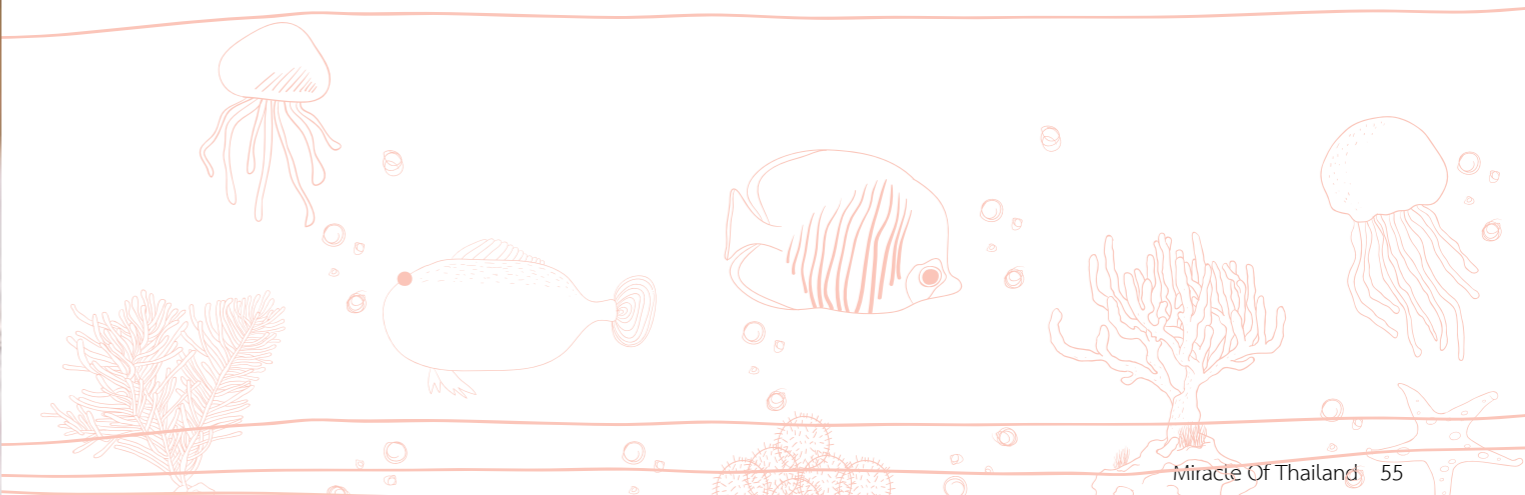




Moreover, you can go downstairs to the beach. Then you can picnic there, swim in the sea or enjoy doing outdoor activities such as, sailing boat, snorkelling with catamarans, riding ATVs, going to the waterfall, and light trekking. Whenever you want to do these activities, just inform your host.



📍 Samujana Villas: 63/154 Mu 5, Tambon Bo Phut , Ko Samui, Surat Thani  
 ☎ +66(0) 7742 3465  
 🌐 www.samujana.com  
 📺 Samujana Villas, Koh Samui



Bangkok





If you are a gourmet, you shouldn't miss being one of Thailand's gourmets to follow recommendations of the MICHELIN Guide Thailand.

Thai food is Thailand's national cuisine, which is well-known throughout the world. This might be because of the outstanding Thai national identity reflected through both its materials and appetising flavours that differ from other countries, so the MICHELIN Guide; the world's reference in restaurant guides, produced the MICHELIN Guide Thailand for the first time in 2016. The guidebook gathers various Thailand restaurants lists, which have been awarded stars and recommended by MICHELIN Guide inspectors. You shouldn't miss to follow the MICHELIN Guide Thailand.

We will start from food lovers who are interested in Thai cooking classes. There are cooking classes that are renowned all over the world. If you come to Thailand, don't forget to visit them:



*Cooking Class*





## Thiptara Restaurant Thai Cooking Class

There are 4 courses that guests can choose, learn and replicate the meal in their own kitchen. The outstanding cooking classes here start with visiting the local fresh market of Bangkok with the chef for learning and selecting Thai ingredients. Then, visit a Thai herbs garden in order to know about herbal properties according to the traditional Thai recipe before cooking.



Next, guests go back to the Thai-style pavilions and start to make their own dishes in 4 courses of salad, soup, main dish and dessert; such as, Yam Som-o (Pomelo Fruit Salad), Yam Thua Phu (Winged Bean Salad), soup, main dishes and Thai dessert. The Peninsula has already prepared all the ingredients and raw materials for guests.









## Issaya Cooking Studio

The cooking studio has been established by Chef Ian - Kittichai who is one of the most famous chefs in Thailand and internationally. He is the owner of the affiliated Issaya restaurants, which are guaranteed by the MICHELIN Guide. If you are passionate about Thai cuisine, Issaya Cooking Studio is one of the culinary schools that still keeps the root of the Thai identity. One course takes around 3 hours, including 4 dishes. Besides, students learn the varied cooking techniques from professional chef staff, they also make new friends who can entertain their classmates to enjoy learning each menu. Moreover, it is located in a convenient location, so you don't have to worry about taking time to get there.





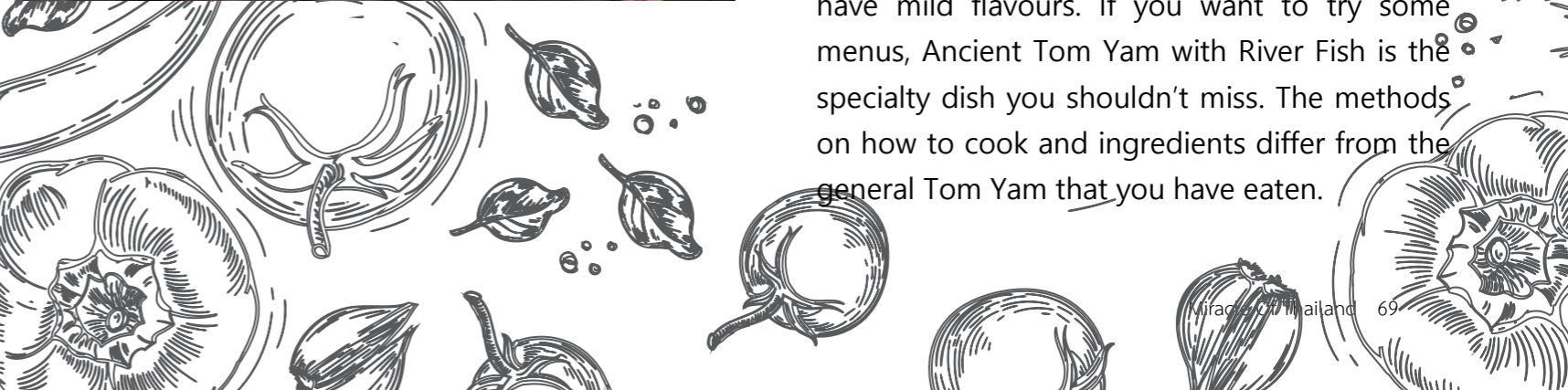
Spicy fried Beef with basil leaves



Tom Yum

### Chim By Siam Wisdoms

One of the Thai fine-dining restaurants that received a one MICHELIN star and serves authentic Thai cuisine with various menus selected for gourmets from all over the world to taste traditional Thai dishes, which Chef Noom - Thanintorn has chosen the premium quality of ingredients meticulously in order to provide the perfect menus. Thai dishes are served in the classic Thai-style house that is decorated focusing on the authentic Thai identity. You are fond of the taste of dishes easily because the chef creates dishes by blending the ingredients together well, so they have mild flavours. If you want to try some menus, Ancient Tom Yam with River Fish is the specialty dish you shouldn't miss. The methods on how to cook and ingredients differ from the general Tom Yam that you have eaten.





Address: GF, The Peninsula Hotel, 333 Charoen Nakhon Rd., Khlong San, Bangkok.  
+66(0)2 020 2888



## Mei Jiang Restaurant

Mei Jiang is a Chinese restaurant in the Peninsula Hotel. The head chef is the professional Chinese, Chef Ball Yau who received two MICHELIN stars. During his career, he has gained impeccable experience at Chinese restaurants and five-star hotels and has showcased his culinary creations to discerning guests from Thailand and around the world. At Mei Jiang, he creates the Cantonese degustation menu that is not similar anywhere, so each dish is very interesting. Furthermore, he also selects fresh ingredients, carefully prepares, and serves Cantonese dishes in a creative presentation for guests.

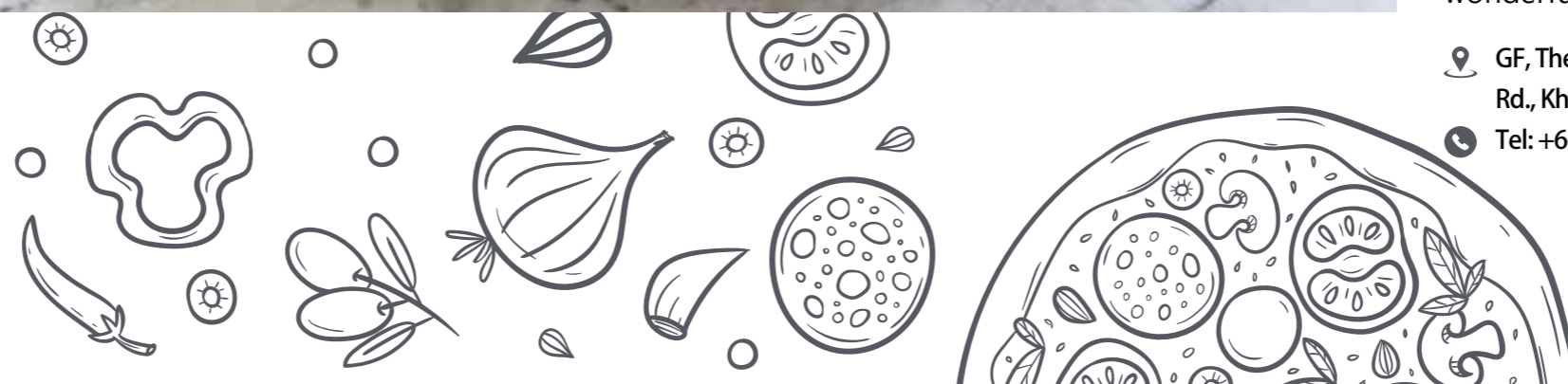


Curry-fried Lobster

## Thiptara Restaurant

Thiptara is a Thai restaurant, located on the Ground to or of the Peninsula Hotel alongside the Chao Phraya River and furnished with antiques and Thai traditional artwork, so guests feel like they are eating at their home. The Restaurant serves authentic Thai cuisine with a mild and flavourful taste, so Thiptara's dishes are suitable for guests of all ages. Besides, they taste the great food from the MICHELIN star chef and will be impressed with the riverside views on a wonderful night on a well.

📍 GF, The Peninsula Hotel, 333 Charoen Nakhon Rd., Khlong San, Bangkok.  
☎ Tel: +66(0)2 020 2888



Pad thai with Foie gras



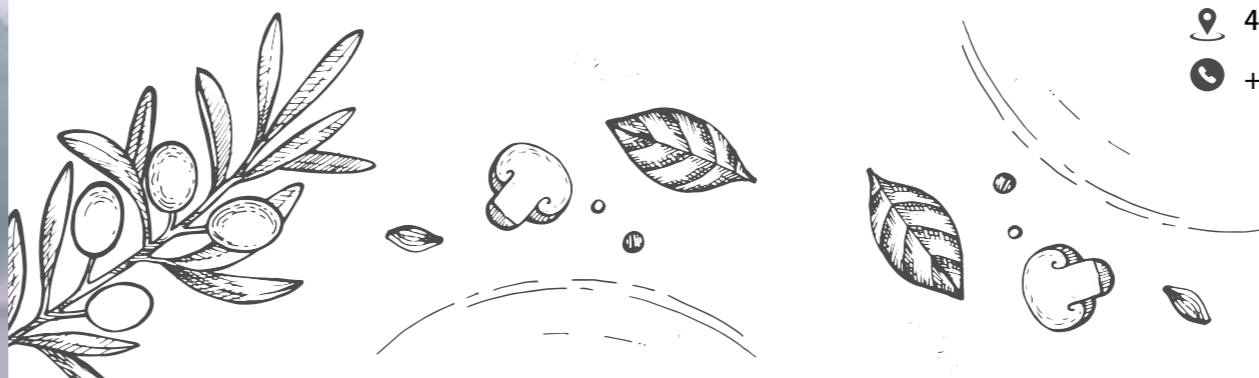
## Namsaah Bottling Trust

Namsaah Bottling Trust is a chic Asian gastro bar and cocktail bar in an ancient bright pink house on Silom Road. The menu has been designed by Chef Ian - Kittichai who creates dishes that is a combination between Thai and international menus and turns into them new signature dishes. Start with popular menus; such as, Kai Kolae (Grilled Spicy Chicken), Phat Thai Foie Gras and Tuna Ceviche with Coconut Milk, which has been inspired by the Ceviche menu of Peru. Don't miss to try some classic cocktails that harmonise with Bangkok's lively atmosphere at night.



📍 401 Soi Silom 7, Silom Road, BangRak,

☎ +66(0)2 630 6622





## Kiew Kai Ka

If you have a chance to taste some Thai cuisine in Bangkok, let's try the traditional Central and Northern Thai cuisine at the Kiew Kai Ka restaurant. Inside the restaurant, there are two glasshouse structures that are decorated in different shades of green, surrounded by garden ferns and various plants, which make you feel like eating a meal among the nature and verdant atmosphere. The specialty dishes are Kaeng Khua Pu Bai Chaphlu (Herbed Crab Curry with Betel Leaves), Pla Haeng Taengmo (Watermelon with Sweet Dried Fish) and several local dishes you shouldn't miss.

📍 33 Nak Niwat Rd., Lat Phrao, Bangkok.

☎ +66(0)2 102 6388





## Khua Kling Pak God

This is an authentic Southern Thai cuisine restaurant. When you visit here, the restaurant's owners offer you the comfort and joy of a home cooked meal under the home cooking concept. Therefore, you feel like eating with your family at home. The owners will select and prepare the freshest seasonal raw materials and ingredients, which are directly ordered from the South of Thailand. The taste of food is quite strong-flavoured and spicy. Guests make sure that they eat fresh, delicious and tangy food. The specialty menus are Khua Kling Mu Sab, Sato Phat Kapi Kung and Mu Hong, which you will be absolutely fascinated by the taste of Southern Thai cuisine.

📍 21/32 Soi Sukhumvit 29, Watthana, Bangkok.

☎ +66(0)2 259 5189

Fried river fish with garlic and pepper





Jay Oh





Thai salmon salad



Fried river fish with garlic and pepper



## Jay Oh

Thailand is a famous street food country in the world. If you wander to find out a restaurant for a late night supper, we recommend Jay Oh, one of Bangkok's favourite street foods. Jay Oh has opened her restaurant for 10 years or more. The great taste of the food is guaranteed by the large number of customers waiting up to 2 hours for their plates. Therefore, you will see long queues in front of here. However, it is worth waiting, compared with the deliciousness of the food. We start with popular dishes like Mu Krop (Thai Crispy Pork), Pu Khai Dong (Marinated Spicy Crab with Eggs) and Salmon Chae Nam Pla (Salmon in Fish Sauce). Additionally, the last specialty dish, only sold from 11 p.m. onwards, is Mama Oh Ho or Tom Yam Mama (spicy instant noodle soup), which is served in a pot and decorated by various topping: crab paddle-legs, squids, minced pork, and so on.

📍 113 Soi Charat Mueang, Pathum Wan, Bangkok.

☎ +66(0)64 118 5888



## Yaowarat

Yaowarat area or Chinatown is one of Bangkok's most renowned street food destinations. Three restaurants in Yaowarat are guaranteed by the MICHELIN Guide Thailand:



## *Kuay Jab Nai Eak*

This restaurant has served Kuaichap Nam Sai (Noodle Rolls with Clear Pork Soup) and still remained in Yaowarat since 1960. The owner selects fresh and clean ingredients for cooking and serves Kuaichap with black pepper soup, which is scattered with small pieces of crispy pork belly (Mu Krop) on top. For anyone who is fond of Mu Krop, you should come here and you will not be disappointed.



## Pa Thong Ko Sawoei

This is the only one of Yaowarat's famous street food snacks that is guaranteed by the MICHELIN Guide Thailand. Pa Thong Ko (Deep-fried Chinese Dough) Sawoei is crispy on the outside and soft on the inside, then dip it into Thai pandan custard or the sweetened condensed milk. Finally, don't forget to try it grilled on the hot charcoal brazier. It is quite different from deep-fried dough in general.



## *Knay Jab Nai Lek*

The traditional Kuaichap restaurant is located in front of an old cinema in Yaowarat. This is the restaurant which the MICHELIN Guide Thailand recommends, so you shouldn't miss to try when you go to Yaowarat. The restaurant serves Kuaichap Nam Sai that has much more burning peppery taste and uses fresh and clean ingredients every day.





## Baan Nai Restaurant

We take you back to the old days in 1897 for eating meal in at Baannai Restaurant where you can enjoy the Thai former times atmosphere and try hard-to-find Thai cuisine. The outstanding dishes of this restaurant are the traditional Thai cuisine, Pla Haeng Taengmo and Phraram Long Song (Tender Beef Marinated with Peanut Sauce and Garlic Fried Rice), which is rare to find to eat. Inside the house, it is beautifully decorated in a vintage colonial style, including furnished with antiques and rare collectibles. Moreover, the elegant wooden house has been renovated and turned into a two-storey boutique hotel. Let's stay overnight here, you can admire the tranquility and remind yourself of the good old times.

📍 102/13 Soi Kamphaeng Phet 5, Set Siri Rd., Phaya

Thai, Bangkok.

☎ +66(0)2 619 7430





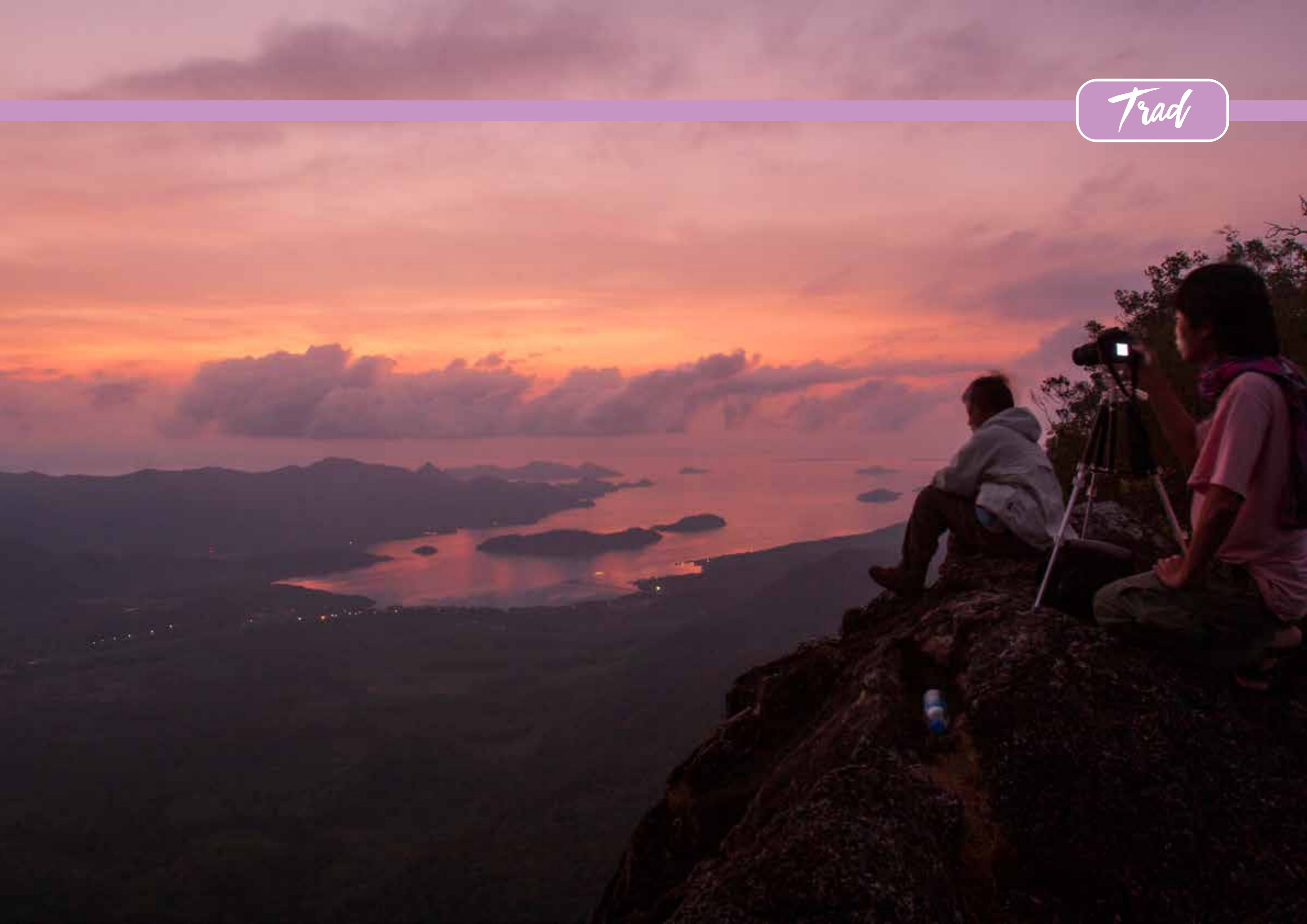
# GAA

Gaa is an Indian fusion restaurant. The creative dishes are carefully cooked by a friendly and genuine female chef. The restaurant offers the modern eclectic cuisine that blends between traditional cooking and innovative techniques. Local ingredients are transformed into unique menus that you will find are unexpected. Additionally, it offers a choice of 10-or 14-course tasting menus, which are changed according to the seasonal raw materials. Signature specialties are Chicken Liver Mousse and Cauliflower with Caramelised Whey, which guests can choose wine and juice pairings with their food as well.

📍 68/4 Soi Lang Suan, Phloen Chit Rd., Pathum Wan, Bangkok.  
 ☎ +66(0)91 419 2424







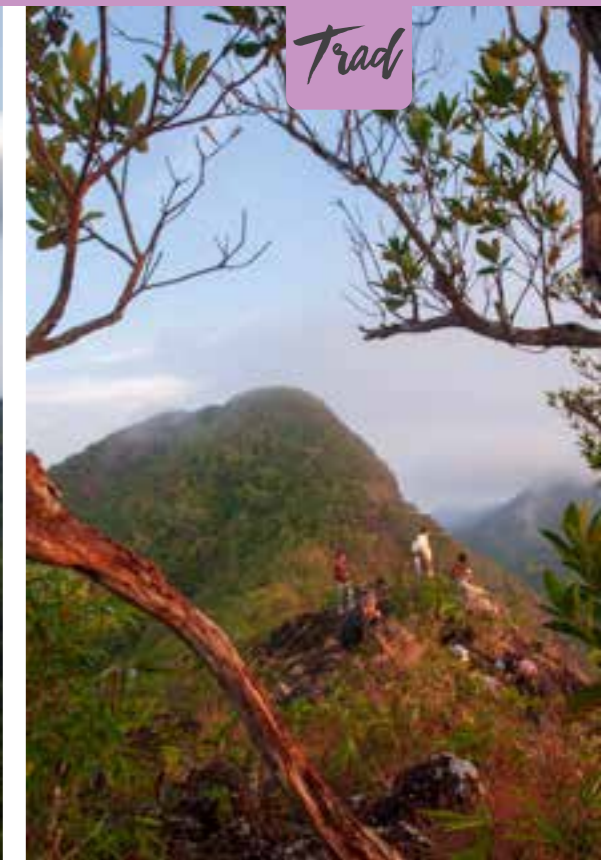
## Koh Chang Jungle Trek


Ko Chang has not only beautiful beaches, but also various aspects of tours which are very interesting. Let's take time out and explore the nature on this island with the "Ban Salak Phet Community based tourism". The community offers 3 exciting trips for tourists:


1. Family trip: One day trekking trip, which is suitable for family members. Trek to the jungle and enjoy the beautiful scenery around you, as well as learn how to survive in the jungle; such as, the technique of extracting drinking water from various trees and fruits.


2. Seeing views on the top of Khao Laem trip: One day trekking trip, then hike to the highest peak of Khao Laem, rising at 744 metres above sea level. Study and see strange kinds of plants along the path and admire the stunning sea views of the island, the tropical rain forest and rapids which merge unitedly. At the end of the trip, enjoy travelling at Namtok Khiri Phet.

3. Camping trip: A one day and one night adventurous trip in the middle of the jungle. Stay simply on the top of Khao Laem peak. Be impressed with the gorgeous sunset on the Bang Bao side and enjoy seeing spectacular starlight on the peak. Await to be beautiful sunrise in the early morning on the Salak Phet side as well. Late in the morning, walk to Namtok Khiri Phet and enjoy playing in the water at the end of the day.



 Koh Chang Jungle Trek: Ban Salak Phet Community-based tourism Club,  
Ban Salak Phet, Tambon Koh Chang Tai, Amphoe Ko Chang, Trat

 06 4109 2811 (Mr. Pisit Salangsingh)

 Facebook: Jungle trip Koh Chang





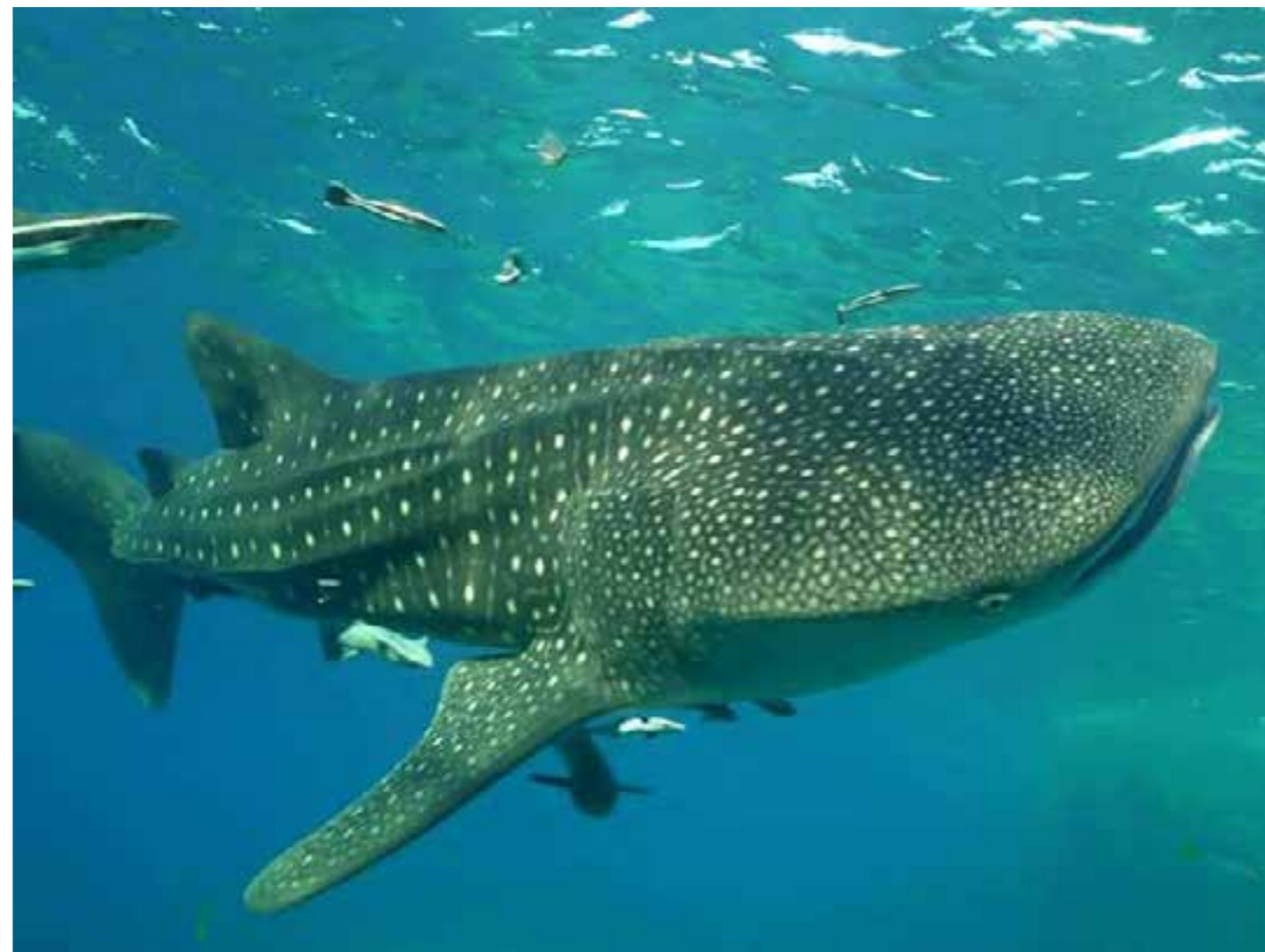


### *Lan Taboon, Ban Tha Ranae*

Ban Tha Ranae is community-based ecotourism, located near the mouth of the Trat River. It is surrounded by fertile mangrove swamp forest, so tourists can see mangrove forests, betel palm forests and *Xylocarpus obovatus* (Tabun trees) forests. The villagers' main occupation is coastal fishery. Meanwhile, the community also offers fun activities for tourists both full-day and half-day tours; such as, demonstrating how to use the artisanal fishery equipment. Additionally, tourists shouldn't miss to try some specialty dishes of Ban Tha Ranae; such as, Khao Tok Tang, *Hydnophytum formicarum* Jack tea (Cha Roi Ru) and batter-fried mangrove leaves. For the highlight of the tour, the community offers a boat tour to visit Lan Tabun. Along the waterway, tourists will pass through the fertile mangrove and betel palm forests which interwine like a dark green tree tunnel. And then, get off the boat and go ahead to Lan Tabun, the fantastic wide ground which the trees' intricate network of protruding roots interwine under and over the soft ground.

Furthermore, there are local activities provided for tourists; such as, playing "mangrove bowling" which the villagers create, planting the mangroves and releasing a mud crab. There is a crab catcher demonstrating the techniques how to untie a piece of plastic string around the crab to avoid a desperate crab's attempt to fight back.

-  Tambon Nong Khan Song, Amphoe Mueang Trat, Trat
-  +66(0)81 161 6694 (Mr.Saichon Sunate: Village Headman)



## Dolphin Divers

Anyone who is passionate in the fantastic undersea scenery, shouldn't miss to dive at Ko Chang, one of the renowned dive sites of Thailand. The most popular dive site here is the sinking point of the HTMS Chang, Thailand's biggest shipwreck lying on the seabed at 30 metres deep. If you don't know how to dive and want to learn diving, Dolphin Divers can help you get ready to open your new experience. This is the diving school that is based on high quality and safety. The dive centre offers diving courses, which are taught by professional instructors. They don't take more than 3 students per one instructor and use a qualified PADI dive master to teach. Daily PADI dive courses consist of Open Water, Advanced, Rescue, EFR, Divemaster and Speciality courses. Moreover, it offers a diving course by a VIP speed boat, and there are lots of diving programe to choose. You will be really head over heels with the beauty of the undersea world for a long time.



# Dolphin Dive Center Koh Chang

📍 38/7 Mu 4, Hat Khong Phrao, Ko Chang  
Trat.

☎ +66(0)8 6101 4783

📘 Dolphin Dive Center Koh Chang



## *The Beach Natural Resort Koh Kood*

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The luxury resort is located in the middle of Ao Bang Bao. Ko Kut, the paradise island, is surrounded by the beautiful and peaceful beach, especially the outstanding wooden bridge stretching into the wide crystal clear sea. From small bungalows in the past, it has now turned into a 4-star resort in Ko Kut admirably. The Resort can win tourists' hearts and has got several awards as a guarantee of its best services.

The Beach Natural Resort's guestrooms are divided into 4 types:

1. Beach Villa: 4 villas are designed according to the special 4 concepts called "Sea, Sand, Sun, and Sky", especially Sea Villa, which you can be impressed by stunning sea views from your bed.

2. The Sense Villa: 5 private villas are located on a sloping landscape. They are surrounded by local plants and trees with a beautiful private garden.




3. The Crescent Cottage: 6 cottages are located on a hillside of the resort.

4. The Natural Cottage: 12 cottages are located in a beautiful garden and landscape, surrounded by natural plants, colourful flowers and big trees.

Furthermore, there are fun activities for guests; such as, kayaking and snorkelling. Finally, don't miss to have dinner while seeing the romantic sunset every evening from the beachfront.



*The Beach Natural Resort Koh Kood*

-  The Beach Natural Resort: 47 Moo 5, Bang Bao Bay, Koh Kood sub-district, Koh Kood, Trat
-  +66(0)3 951 1424
-  The Beach Natural Resort







## Phaitoon Orchard

Mr. Phaitoon Wanichsri is a renowned and outstanding fruit orchardist who uses his scientific knowledge and new technologies to develop the methods on how to grow durian that can produce durian harvests all year. Moreover, he is a lecturer who lectures and offers advice on fruit farming to other farmers of the Trat area and other provinces nearby. Meanwhile, he has opened his fruit orchard as a provincial agro tourism learning centre where other farmers can study his methods of planting durian. During the fruit season between April and June every year, the orchards of the Eastern provinces; such as, Rayong, Chanthaburi and Trat have joined the Tourism Authority of Thailand (TAT) campaign called " Aroi Thuk Rai, Chim Pai Thuk Suan". Mr. Phaitoon is one of the fruit orchardist to open his orchard for tourists to enjoy the fruit season to the max and offers a "fruit buffet", the theme that orchardist use to promote his sweet harvests. The highlight is the popular types of Thai durians; such as, Mon Thong, Chani and Phuang Mani, which is a rare durian. Additionally, there are the main types of tropical fruits; such as, mangosteen, rambutan, zalacca (Salak or Sala in Thai), an longkong in which all fruits are guaranteed in quality and safety by Good Agriculture Practices (GAP) from the Department of Agriculture Extension.

📍 Phaitoon Orchard: Mu 8, Tambon Thung Nonsi, Khao Saming district, Trat.

🕒 It opens fruit orchard tour and offers the fruit buffet between April and June every day, from 9 a.m. to 5 p.m.

☎ +66(0)8 6006 0132



Trad

## Somphoch Farm

The well-known *Salacca zalacca* or Salak farm of Aunt Somphoch and Uncle Krachang Treewong has grown Salak Cultivar Sumalee and can produce luscious and sweet salak for 20 years underneath the great farm management and maintaining the standards and quality of salak planting. Nowadays, Somphoch Farm is a renowned salak orchard throughout the country. The methodical founders will control the methods of planting thoroughly by starting the process since seed processing, seedling preparation, even pollen selection for pollination. After that, colourful ribbons are attached to identify the date, month and year of the salak for recording the salak's date of origin. After 7 months of recording the salak will taste luscious and sweet enough. If orchardist harvest them too soon, they may taste very sour. However, if they are harvested too late, the taste of the salak will become sweet and bitter. Besides, the focuses on planting and taking good care for sale. It opens the orchard for tourists to enjoy walking around in a specific area without any entrance fees, but tourists are not allowed to pick salak from the salak trees. Though, this orchard doesn't have the fruit buffet like other orchards, there is fresh salak for sale, and tourists can order sweet Sala Seedless in Syrup via the Internet or take it home.




- 📍 Somphoch Farm: Ban Tye Wang, 219 Mu 6, Tambon Wang Kra Chae ,
- 📍 Mueang Trat district, Trat.
- 🕒 It opens daily from 8 a.m. to 6 p.m.
- ☎ +66(0)81 438 2015



## Salak Phet Bay

Ko Chang's tourism is on 2 coasts: the west coast and the east coast. The west coast is located on the right side, it is quite busy and has a lively atmosphere. There are beautiful beaches and it's full of tourists. Meanwhile, on the east coast, which is located on the left side, it is more peaceful and you can see the local way of life. If tourists want to really touch Ko Chang, they must turn left. This is the reason why tourists always have the catchword that "Ko Chang Turn Left", which means touring on the east coast of Ko Chang. When tourists turn left, they will reach Ao Salak Phet at the end of the route. This is the biggest bay of Ko Chang, and the oldest fishing village is situated here. There are lots of tourist attractions you should visit. Start at Wat Salak Phet, which is the most famous and colourful Buddhist temple on Ko Chang. Tourists can visit a small local museum standing next to the temple. Then, go ahead to the Ban Na Nai Mangrove Walkway, the red 520-metres long wooden bridge stretches into the middle of mangrove forest. Its pathway's red colour contrasts with the verdant Prong Khao (*Ceriops decandra*) and Prong Daeng (*Ceriops tagal*) trees. At the end of the pathway, you will see the panoramic sea view of the mouth of Ao Salak Phet. Next, visit Ban Salak Phet-Jetty, which serves fishing boats and villagers who want to wander or go jogging. At the end of the road, there are lots of seafood restaurants and homestays offering accommodation, food and fun activities.

 Salakpetch Bay Koh Chang, Trat





## Crab Noodle Soup Sukhumvit

Thanomsri Sirisewakul is the owner of this shop. Although she doesn't cook food by herself today, she still keeps her food quality and flavour constantly and has carried the Trat people and tourists' favour for 30 years with various seafood menus. Besides, the food price is reasonable with the high quality as well. For noodle soup menus, you try some fish noodles, which are made of pure fish meat, as well as fish wontons and shrimp wontons. The yummy noodles soup is mellow pork stock that is made of pork bones. Moreover, there are various fresh seafood menus from the Trat Sea that you shouldn't miss. Several seafood dishes are made of mantis shrimps, shrimps, crabs and squid. Then, they are cooked in different styles; such as, stir-fried seafood with basil and stir-fried seafood with chilli. The specialty dish is fried rice with mantis shrimps and seafood sauce (Phrik Kluea). If you don't like spicy food, you may order rice and stir-fried mantis shrimps with garlic, crab eggs omelet, or other dishes (more than 20 on the menu) which is shown on the big board for you to choose.

📍 Crab Noodle Soup Sukhumvit: 5 Soi Sukhumvit, Sukhumvit Rd., Bang Phra sub-district, Mueang Trat district, Trat.

🕒 It opens daily from 8 a.m. to 2.30 p.m.

☎ +66(0)3951 1972







## KC Grande Resort & Spa

This is the luxury 5-star resort and spa where it makes your recreation on weekend more enjoyable and relaxing. This resort offers comfortably furnished accommodations in different styles with beachfront views of Koh Chang. Additionally, it also offers the impressive services, as well as gets ready to welcome heartily for visitors from Thailand and foreign countries. If you are fond of relaxing activities, let's go to Chiva Spa. There are a variety of refreshing spa experiences; for example, aromatherapy massage, traditional Thai massage and spa treatments. Moreover, you can taste delicious and fresh cuisines at the same time at various restaurants inside the resort as well.





 KC Grande Resort & Spa  
 1/1 Moo 4, Haad Sai Khao, Koh Chang, Trat  
 23170, Thailand  
 +66 (0) 3955-2111  
 +66 (0) 3955-1394  
 [info@kckohchang.com](mailto:info@kckohchang.com)









*Phutalay*



## Phu-Thalay Seafood Restaurant

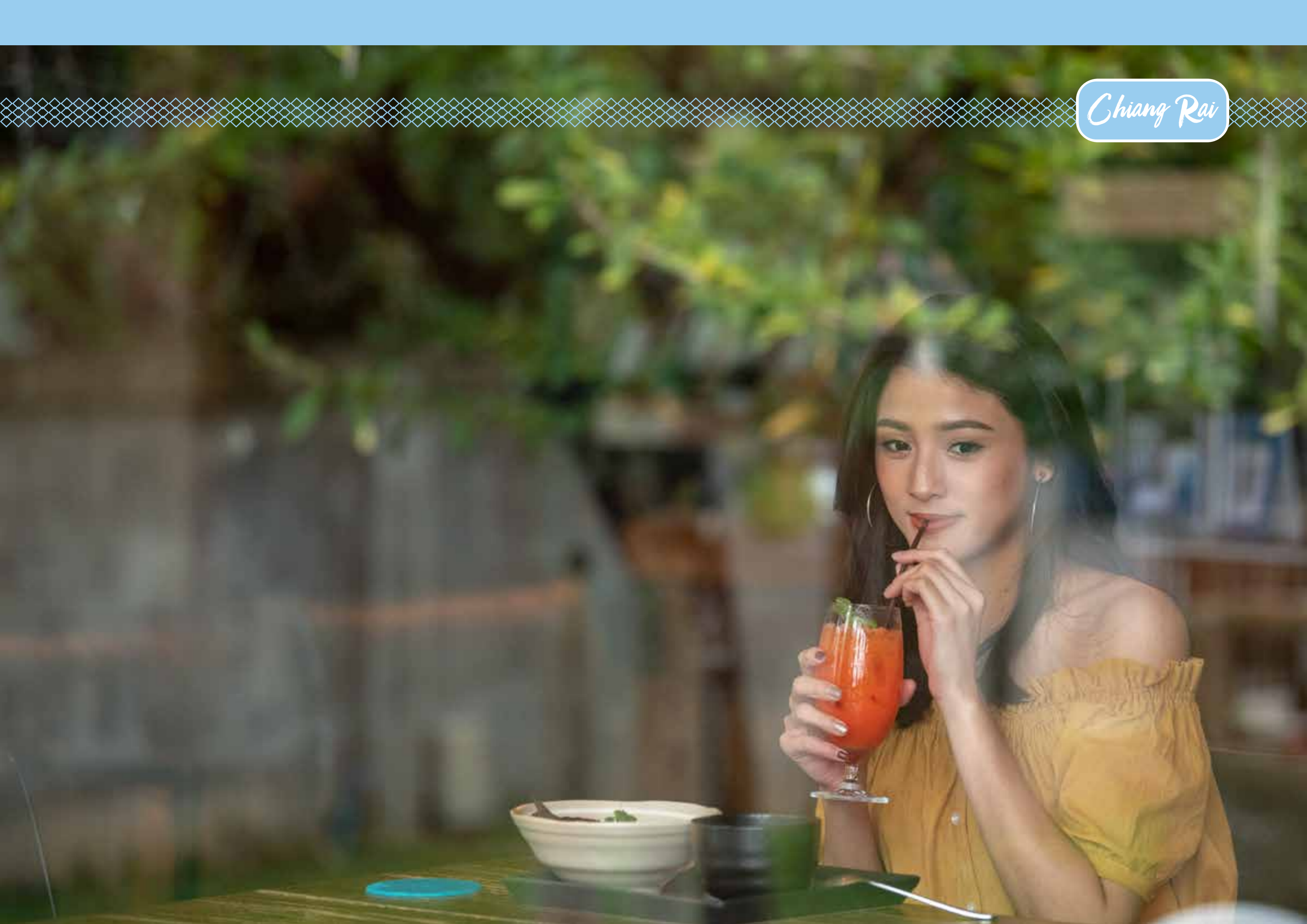
This is a retro restaurant that is decorated with lots of antiques which are eye candy for visitors. After dinner, you can enjoy an evening boat trip to watch fireflies and admire with the stunning sunset view in the romantic atmosphere. Furthermore, there are specialty menus that you must try such as Stir-Fried Crab with Curry Powder (Pu Pad Phong Karee) which consists of firm and fresh crab meat, blended well with Thai herbs. Two recommended menus you don't miss are Grilled Spanish Mackerel with Soy Sauce (Pla Insee Yang See Ew) which the big piece of fish is served with green salad, and Shrimp Coconut Soup (Tom Kha Gung) which has a flavorful taste and is easy to swallow.



Plu- Thalay Seafood Restaurant  
 4/2 Moo 2 , chay had road, Koh Chang, Trat  
 23170, Thailand  
 +66(0)81-8639213



*Chiang Rai*





### *Wat Rong Suea Ten (Blue Temple)*

The attraction and distinctive identity of this temple is the contemporary Buddhist art, which is apparent shows in the vivid indigo hue contrasted with glittering gold of the Thai applied art image hall or wihan created by 'Sala Nok' – Phuttha Kabkaew, a Chiang Rai artist who was a student of Chalermchai Kositpipat and previously worked at Wat Rong Khun (White Temple). This is the reason why the image hall looks so lively. In the part of the Naga staircase, Sala Nok was inspired by Thawan Duchanee's works. Therefore, it looks elegant and powerful. Inside the wihan, is still decorated in blue tone colours,





as well as admire the mural paintings depicting the life of the Lord Buddha. The building houses the Phra Phuttha Ratchamongkhonbodi Trilokanat statue, the huge white principal Buddha image. The head of the Buddha statue houses the Lord Buddha's relics received from His Holiness the Supreme Patriarch of Thailand.

Wat Rong Suea Ten: 302 Mu 2,  
 Rong Suea Ten Community,  
 Tambon Rim Kok Amphoe, Mueang  
 Chiang Rai, Chiang Rai.

- +66(0)8 2026 9098
- Opening Hours: Daily from 7.00 a.m. – 8.00 p.m.





**📍 Khua Silapa**  
 551 Moo 1, Phaholyothin Rd.,  
 Tambon Ban Du , Mueang Chiang Rai  
 district, Chiang Rai.  
 ☎ Tel: +66(0)88 418 5431  
 🕒 Opening Hours: Daily from 10.00  
 a.m. – 7.00 p.m.

**📍 Ma Long Ther**  
 Khua Silapa area  
 ☎ Tel: +66(0)94 264 5662  
 🕒 Opening Hours: Daily from 11.00  
 a.m. – 8.00 p.m.

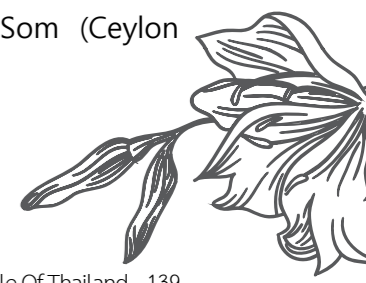


Chiang Rai

## Khua Silapa (Artbridge) and Ma Long Ther Restaurant



The masterpiece collections of Chiang Rai artists centre was established by a group of artists in Chiang Rai who intended the province to be a city of art. They expressed their intention by naming this centre as 'Khua Sinlapa', "Khua" means "bridge" in the Northern dialect, so Khua Sinlapa is like a bridge that connects the artwork to society. Inside Khua Sinlapa, there are art gallery rooms that show the artworks, and art exhibitions are organised and rotated in each period of time. There are various artists from different generations even international artists, too. In addition, there is an art workshop, restaurant, café and souvenir shop, which collects artworks from various artists together. Inside the Khua Sinlapa area, there is also Ma Long Der restaurant, which serves fusion dishes that combine the traditional Northern food and Thai food, including enjoy the Mae Kok riverside atmosphere and airy scenery . Recommended dishes are Khao Chi with Mu Thot (Grilled Sticky Rice with Fried Pork), Khao Si Si (4-colour rice), Khao Phat Sai Ua (Fried Rice with Northern Thai Spicy Sausages), Cho Phak Kat (Northern-style Chinese Cabbage Soup), Yam Het Arom Di (Mushroom with Spicy Sauce), Kaeng Ho (Northern Mixed Curry), Kaeng Hang Le (Northern-style Pork Curry with Garlic) and seasonal food; for example, Yam No Mai Sai Nam Pu (Bamboo Shoot Spicy Salad) and Kaeng Phak Pang Sai Chin Som (Ceylon Spinach Curry with Sour Pork)









## Figure & Ground Museum Café

The superhero and cartoon models that you would say 'Wow!' if you see them, are the prominent point of this café. There are a lot of models from small ones to big ones. Enjoying the rare collections isn't enough! There are also various menus of food, desserts and drinks, especially 'Bingsu' – the popular dessert of this café because the café serves full Bingsu, which almost falls out of the bowl. It is decorated with appetising butter cake and fruit. Besides, cake and various brownies are offered as well. As for drinks, there is black coffee snow ice and root beer whip cheese, which will make you feel refreshed. Moreover, the salads and appetisers look tasty. Only on Friday and Saturday nights, there is a small music band playing while you are chilling out with your coffee time as well.


### Figure & Ground Museum Café


-  199/9 Mu 2, Wat Mai Na Khai Soi 3, Tambon RopWiang, Mueang Chiang Rai district, Chiang Rai.
-  +66(0)63 536 1463
-  Opening Hours: Open daily from 10 a.m. – 9.00 p.m., except Monday  
Fri-Sat: 10.00 a.m. – midnight
-  Figure & Ground


## Chivit Thamma Da Coffee House & Bistro

The two-storey white wooden house is surrounded by an English garden; this is Chiang Rai's famous café and restaurant where everyone falls in love at the first visit because of its great atmosphere on the Mae Kok riverside, the café's decoration and the great taste of the food, including coffee and tea from all over the world, juice, wine and bakery. Wherever you sit in the garden, in the air-conditioned room or on the balcony seeing the beautiful river views, it's all pleasant! The restaurant emphasises fresh ingredients, good quality and being environmentally-friendly. It also mainly promotes farmers in the area. The food and drink menu will rotate seasonally, so there are new menus for clients periodically. The bakery is well-known, both the cakes and bread. There is also a library with hundreds of rare books, a games room, and an art exhibition from Chiang Rai artists.

### Chivit Thamma Da

 179 Mu 2, Rong Suea Ten Soi 3, Rong Suea Ten Rd., Tambon Rim Kok, Mueang Chiang Rai district, Chiang Rai.

 +66(0)5 316 6967

 Opening Hours: Daily from 8.00 a.m. – 9.00 p.m.

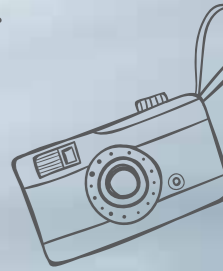
 Chivit Thamma Da Coffee House, Bistro & Bar







Rai Ruen Rom



TRAVEL



**Rai Ruen Rom**

Tambon Ngio, Thoeng district, Chiang Rai.



(0)53 160 5123



Opening Hours: Daily from 9.00 a.m. – 5.00 p.m.



ไร่รื่นรมย์ เกษตรอินทรีย์

Rai Ruen Rom Organic Farm



Rai Ruen Rom



The creative farming learning centre of Sirivimol Kitaphanich, one of the new generation of people who has found her own balance by becoming a farmer who emphasizes organic vegetables through systematic and sustainable management. The area of over 80 rai of Rai Ruen Rom is obviously apportioned into the residential zone (Tent) among the rice field, learning centre, restaurant and healthy drink that's definitely make from fresh materials from the farm and they are all healthy menus. Furthermore, there are various activities which offer amusement and knowledge, such as, feeding the goats and sheep, cycling or riding an ATV car and seeing the beautiful view of the farm. Then, learn how to tie-dye fabric with natural dyes and how to do organic farming, making organic fertiliser, planting perennial trees, and transplanting rice seedlings. If anyone is seriously interested in the way of organic agriculture, the farm will open the organic farming course as well.






## Ban Hloyo



The Akha hill tribe village on Doi Mae Salong is full of peaceful and unpretentious lively life. Tourists can learn how to cook Akha's authentic food, make Akha's accessories, practice to walk on stilts, drive the Akha formula car and spin a top. There are a lot of fun activities to do based on each season; for example, following the villagers to collect 'Rot Duan' or bamboo caterpillars (September to October), collecting coffee beans, and harvesting rice. Then, return to sleep in a mud house homestay of Yohan - Prakasit Shermeugu who is one o the new generation of people of this village. The mud house harmonises with the nature, and you can also see the sea of mist and sunrise at dawn from the terrace of the house. The homestay also serves authentic Akha food, too.





 Ban Hloyo: Moo 19, Tambon Pa Tueng ,  
Mae Chan district, Chiang Rai.  
 +66(0)93 258 9994  
 Akha Mudhouse Maesalong







## Phu Chai Sai Mountain Resort and Spa

Phu Chaisai means 'a mountain of pure heart', the convergence between lifestyle and health. This is a boutique resort among the beautiful Doi Mae Salong. There are a lot of comfortable rooms, which focus on the nature with the local way of life. The resort offers several types of guestrooms to choose; such as, private pool cottage, family cottage, upper mountain cottage, mountain cottage and bamboo cottage, including a mountain view swimming pool, dining room and farm. Furthermore, there is a Bamboo Spa, an oasis of tranquility where you can relax, restore and nourish your body and mind. Phu Chaisai is the best of both services and staff. Let us experience spa treatments, based on ancient folk wisdom, by using signature natural aromatic oil. The other signatures are the floral bathtub and the stone therapy by getting power from volcanic lava stones that make a deeper pressure massage efficient; you will feel relaxed and fresh.

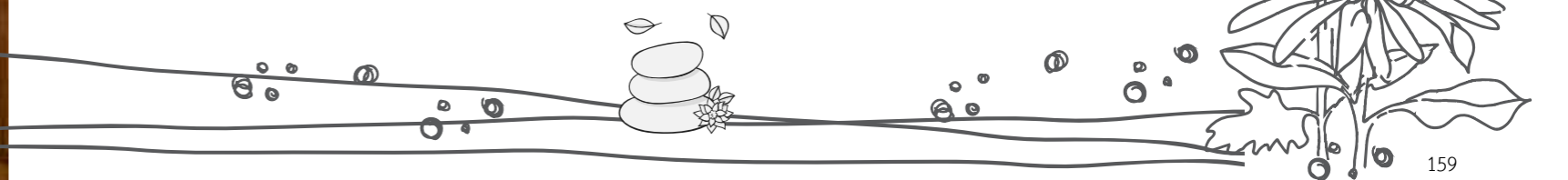






📍 388 Moo 4, Ban Mae Salong Nai Chiang Rai  
☎ +66(0)5 391 0500  
🌐 www.phu-chaisai.com

Phu Chai Sai  
Mountain Resort and Spa









## Ban Pangha (Jinnaluck Miracle of Saa)


Ban Pang Ha is the northernmost tourist village of Thailand. There are homestays and lots of activities for tourist; such as, making Thai traditional desserts, making products from 'Kradat Saa'(Mulberry paper), waiting for 'Rot Etok' (local car) to go to make a knife, making candles at 'Ban Thian', learning the agricultural way of life at Kimju Guava orchard, and especially making mulberry paper at Jinnaluck Miracle of Saa. It is a mulberry paper factory that has produced and exported mulberry paper for 20 years. Nowadays, tourists can learn about the methods of making traditional mulberry paper, and there are also fun activities for tourists to make their own paper. Another highlight of here is covering your face with the CEILK, golden silk facial mask product, an excellent innovation in the country. The main substance of golden silk is Sericin, a silk fibre which has nearly close to the skin features, so it can infuse well into the skin. It helps to heal and reduce the inflammation of the skin, so your skin looks firmer and smoother. It is one of the skin care products in the world that women should have try at least once.




### Ban Pangha

 235 Soi 1 (Next to Ban Pangha School) Mu 1,  
Tambon Koh Chang , Mae Sai district, Chiang Rai.

 +66(0)81 883 9062

 Opening Hours: Daily from 9.00 a.m. – 5.00 p.m.

 Jinnaluck Miracle of Saa








### Werman Park, Phra Chao San, Wat Hiranyawat

'Wat Phra San' is otherwise known as 'Wat Hiranyawat'. The distinctive identity of this temple is 'Phra Sing San Chana Man', a Chiang Saen Sing 1-style Buddha image, woven from a type of bamboo called 'Phai Mung'. This type of bamboo came from an ethnic Palaung village on the Myanmar side. They believed that they had to cut all the required bamboo down on the full moon day of the 3rd lunar month and within a single day. The builders were 3 artisans who must be only inside the base of the Buddha image during the construction and they had to observe the 8 Precepts with no talking until it was built within 99 days. This Phra San is the largest hand-woven bamboo Buddha image of Thailand. It is 19 cubits tall, weighs 2 tons and measures 9.9 cubits across the lap from knee to knee, made of 39,000 bamboo tubes.



#### Wat Hiranyawat

-  Ban Mueang Daeng Noi, Moo 8, Tambon Koh Chang, Mae Sai district, Chiang Rai.
-  +66(0)5 367 5694
-  Opening Hours: Daily from 9.00 a.m. – 5.00 p.m.

## Natural Thai Spa & Café in Chiang Rai

A comfortable day spa in the elegant atmosphere, which offers a variety of skin care treatments and relaxation programmes. Starting from the massage programme, especially aromatic hot stone massage or called the stone therapy, it relaxes your muscular tension and improves blood circulation. Another interesting programme is the skin regeneration spa, which consists of several procedures to take care of your skin. Then, let' us go to the Natural Thai Café; there are varied popular menus from South Korea; such as, coffee, food, desserts, beverages and Korean bean powder that you can eat with any food; it is very tasty. The popular dessert menu you shouldn't miss is Tiramisu Cake Bingsu that you must order to try.

### Natural Thai Spa & Café

📍 43/9 Moo 22,Wiangburapha Rd., Tambon RopWiang , Mueang Chiang Rai district, Chiang Rai.

☎ +66(0)5 316 0866

🕒 Opening Hours: Spa opens daily from 9.00 a.m. – midnight

Café opens daily 8.00 a.m. – midnight

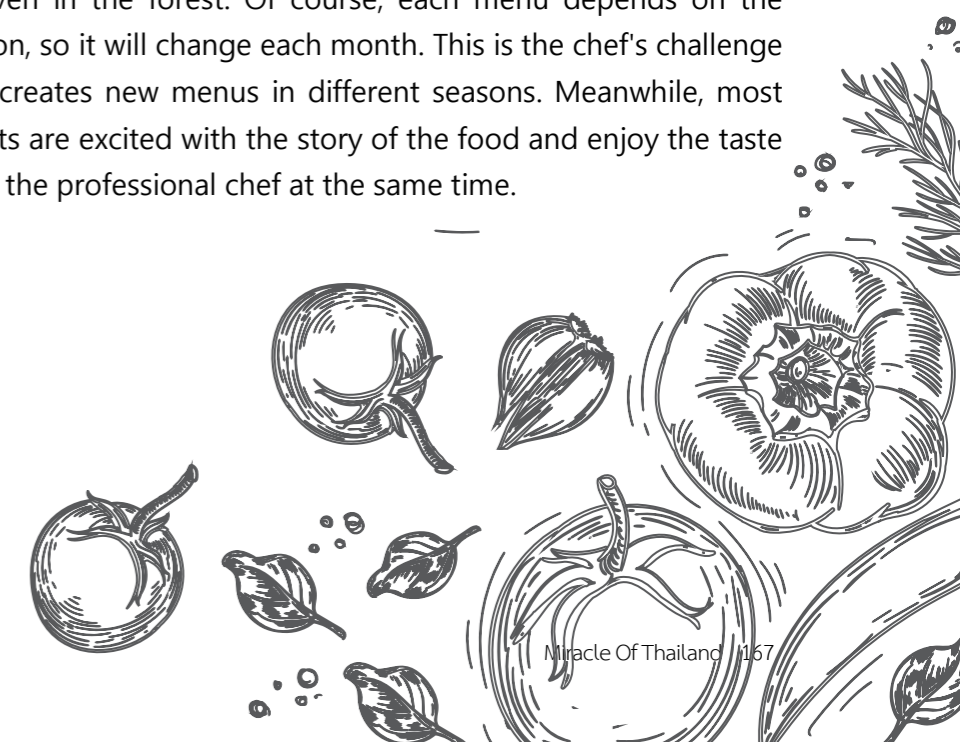
📌 Natural Thai Spa & Café in Chiang Rai





## Locus Native Food Lab

The word 'Locus' is derived from the root of the word 'local' which means 'location', because Chef Kong – Kongwuth Chaiwongkhachon believes that the local dish is mainly connected with the geography. Therefore, his restaurant in the Chef's Table style reflects the resources or the materials in the local area, combined with the local wisdom and transmitted through the fantastic menus. While eating the meal, Chef Kong will tell the story about the food he serves. He often wanders to find out new materials from the hill tribe villages, organic farms, or even in the forest. Of course, each menu depends on the season, so it will change each month. This is the chef's challenge that creates new menus in different seasons. Meanwhile, most guests are excited with the story of the food and enjoy the taste from the professional chef at the same time.








*Locus Native Food Lab*




**Locus Native Food Lab**

 Ban San Tan Lueang, Tambon Rim Kok ,  
Mueang Chiang Rai district, ChiangRai.

 +66(0)86 881 7299

 (You must make a reservation before  
7.00 p.m. in advance. The restaurant  
only receives one group of guests per  
day.)

 Locus Native Food Lab













Tourism Authority of thailand

1600.New Phetchaburi Road. Makkasan, Ratchathevi, Bangkok 10400, THAILAND

Tel : 662 250 5500, TAT Center : 1672

[www.tourismthailand.org](http://www.tourismthailand.org)