

HOTELS

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SOCIAL HOTEL AWARDS

REGIONAL REPORT: MIDDLE EAST

OMNI'S MIKE DEITEMEYER

GREAT HOTEL RESTAURANTS





SCARLETT WINE BAR & RESTAURANT

Pullman Bangkok Hotel G, Thailand

EXECUTIVE CHEF: SYLVAIN ROYER

Style and reputation: Brasserie-style prep, market fresh seasonal produce, traditional recipes, fair pricing and a wine list to return to. Run by R&B Lab Co., always and simply good French food, cheese board in a cool atmosphere on the 37th floor with panoramic views from the stylish lounge or alfresco on the terrace.

Number of seats: 160

Average check: US\$29

Menu focus: Imported cold cuts and cheeses, tapas, salads, pastas. The table beef tartare is a favorite, as are creative

variations such as tuna and smoked salmon tartare. Standout meat dishes include the braised beef cheeks, which reference forgotten bourgeois foods, as well as dry-aged prime rib from Australia.

Chef's inspiration: Always based on what he likes to eat; the association of flavors that he knows work well together; the freshness and quality of the produce from fresh markets. "I love to immerse myself in the culture of different countries, interact with the people, discover the history and of course eat the food."

Judge's comments: "The restaurant has always had a great vibe... The cuisine is casual contemporary French and the highlight is walking up to the charcuterie and cheese display to create your own 'board' from a vast selection. Throw in a high-caliber wine list and let the magic begin." - *Francis Zimmermann*

◆◆◆ "DINING EXPERIENCES ARE RAPIDLY BECOMING THE ANCHORING MOMENTS TO POSITION HOSPITALITY EXPERIENCES - THEY ARE STANDALONE MOMENTS IN THEIR OWN RIGHTS." ◆◆◆

- ANDRE FU