

BANGKOK'78: REMEMBERING BANGKOK'S GLORY DAYS

The latest addition to the city's burgeoning dining scene celebrates staple Bangkokian dishes and Bangkok's Golden Era



(Bangkok, 1 June 2022) Evoking memories of a bygone 1970's Bangkok, Bangkok'78 - the newest culinary addition to Sindhorn Midtown Hotel Bangkok - is a retro-inspired concept presenting a menu of the city's favourite dishes of all time. In collaboration with Michelin-starred Saneh Jaan, the nostalgia-inducing joint focuses on authentic Thai dishes and Iced Teas set to satisfy cravings.

An open kitchen allows diners to witness Chef Phukvarun Watchmon (Golf) and her team as they lovingly prepare a selection of Bangkok's greatest dishes. Chef Golf discovered her passion for cooking as a young girl, when she would help her mother, who ran a small restaurant. The flavours and scents from these days have informed Chef Golf's cooking style to this day; her traditional menus focus on authentic local flavours, presenting aromatic dishes packed with spices.

Palette-whetters at Bangkok'78 include Lookchin Goong - fried shrimp balls - Yum Som-O Goong Sod - spicy pomelo salad - Kor Moo Yang - grilled pork neck and Suer Rong Hai - grilled marinated beef brisket. Highlights of the main course menu include Yum Ma Kua-yaw Moo Sub Kaitom - long eggplant spicy salad with minced pork and soft-boiled eggs - Kaitoon Talay Moosub - steamed fluffy eggs with minced pork and seafood - and Dok Kajorn Pad Woonsen lae Naame - stir-fried cowslip flowers with glass noodles and fermented sour pork. Wan Hang Jor Ra Kae nai Namchuem Anchan Manao - aloe vera compote in butterfly pea syrup with lime - and Graton Hima - santol granita - are staples of the dessert menu.



Alongside a selection of Thai and international wines, Bangkok'78 boasts a unique Iced Tea Program, which features four signature iced teas; lemon, lemongrass with ginger, Chrysanthemum and pandan, and raspberry.

When designing the space, P49 Deesign and Associates were inspired by the Bangkok streets and skyline, with the resulting interiors featuring a bold, primary-colour-heavy palette and a combination of clean lines and texture. Hand-painted wall art of 1970's Bangkok frame the space, whilst rattan wall panels are a nod to the bustling roadside foodstalls of the city.

Evoking the dazzling days of 1970's Bangkok, a carefully curated playlist of hits from the era evokes memories of times gone by and adds to the jubilant atmosphere of Bangkok'78.

Bangkok'78 opening hours:

- Weekday lunch: 11:30am - 3:00pm
- Weekend lunch: 11:30am - 5:00pm
- Dinner: 5:00pm - 10:00pm daily

Four private dining rooms, able to seat 8, 10, 12 and 14 guests, are available for bookings. Total capacity is 150 pax.

For more information and reservations, please visit: <https://www.sindhornmidtown.com/dine/thai-restaurant-bangkok>