

Gourmet & cuisine

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มูลค่ากว่า
100,000 บาท
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Cheers
to 27!

ก้าวสู่ปีที่ 27

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พบเชฟแนวหน้าของไทยพร้อมเมนูสุดล้ำ **30**

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Abstract

Presenting content about **Trend Eater** highlights food innovations to watch from THAIFEX Anuga Asia 2026 **Cover Story & Recipes** The Rise of Thai Cuisine - A New Dimension of Thai Food; River Prawn Shisohampagne Sauce; Crab Roe with Hollandaise Espuma yo - Crispy Rice Crepe with Mud Crab Roe Dip and Hua Hin Caviar; Roasted Duck in Thai Red Curry with Lychee; Lightly Smoked White Shrimp - Ceviche with Smoked Shrimp and Sour Curry Sauce; Nam Tok Thai Wagyu Beef Tongue; **Food & Drink** Home Gourmet - Karpatka (Polish Dessert); **Drinks** Blooming Jasmine (Mother's Day Drink from Jasmine Tea); **Eat Well Live Well** - Sekihan (Japanese Auspicious Red Rice); **Delish Delight** Art of Celebration - Celebrating with the Art of Dessert Making; Raspberry Croissant; Croquembouche - French-style Cream Tower Choux. Petits-Gâteaux à la Vanille Coeur Coulant: Vanilla mousse cake with praline filling. **Simply Sweet** Oat Bites: Energy-boosting oat bites. **Interview** Special Guest: From the red door of that day to the new door of Jib-Sitanan Wuttivech, Jib Door by Spoonful Zakka Café. **Food in Biz** The story behind the success of Thammasat Seafood, where "trust" is more important than advertising costs. **Inspired** Kai Khoe: A Thai basil stir-fry restaurant that serves up such fragrant flavors, going viral throughout Chengdu. **Article** Food for Life: Foods that help reduce bloating and indigestion. **Eating Out & Traveling** Pun Daeng Gaeng Ron: A family recipe to a Michelin-starred restaurant that everyone loves. Ojo Bangkok: Mexican food that's easy for Thais to understand. @ Hippopotoshi: Defining deliciousness in French style. Blending Japanese balance, Samas Casual Fine Dining presents Asian flavors with Western-style dishes. Serpens offers brioche donuts and a variety of other delicious treats. Wisetwiso is a Thai fine-dining restaurant inspired by royal court cuisine. One Hour from Bangkok: Enjoy gelato in Chachoengsao. **Places** Modena by Fraser Bangkok caters to all your relaxation needs, complementing every moment of your journey. @ Grand Nikko Bangkok Sathorn: Experience Japanese relaxation through "Omotenashi **Travel**. The Tai Hong Kong White Jade Temple showcases magnificent authentic Teochew Chinese art.