



NAA

November
December 2016

IT'S TIME TO CELEBRATE
RIDING THE DRAGON
COCKTAIL WITH AN AMBASSADOR

1 Escape with Bill Bensley



It would take ages to visit all hotels crafted by the king of tropical design, Bill Bensley... and it would be worth your time. But if you can't take such trip, don't despair. You can still enjoy the beauty of Bensley's designs spread across 12 tropical countries, from the Seychelles to St. Kitts, from the Maldives to Puerto Rico, all of which have been featured in Bensley's new "Escapism" book. It counts 650 pages; features more than

400 large size photographs and is available on Amazon and at premium book sellers.

bensley.com

3 Vietnamese chocolate homecoming

The first artisan chocolate makers in Vietnam – Marou, have opened their first cacao lab in downtown Ho Chi Minh City. "Maison Marou" patisserie and café is tucked amid the flow of a small, working chocolate factory where chocoholics can watch humble cacao beans turn into dark chocolate gold or embark on a bucolic day trip to some of the small farms where the company picks its premium cacao. Back in the comfort of Maison Marou, the selected beans are roasted and ground to a superfine paste redolent of rich delta soil and jungle orchards—the stuff of gourmet dreams.



Photo by Phu Hai

marouchocolate.com

2 Rocking the superyachts scene



If owning a superyacht is on your bucket list, you should get one by December 10, when Kata Rocks, a design driven, luxury boutique resort in Phuket, will host the inaugural 'Kata Rocks Superyacht Rendezvous'. The event will welcome sailing and motor yachts of over 24 meters for a three-day programme of events, which includes a welcome reception on a superyacht, a cruise to a secluded beach for a gourmet BBQ, keynote presentation, 'Gins of the World' sunset cocktails, an exclusive dinner in Kata Rock's iconic Sky Villa Penthouse, and the grand finale that concludes it with the Kata Rocks Charter Season Opening Party. Don't miss out.

katarocks.com

4 Sustainable seafood at Flavors

For a guilt-free meal, it's worth not just eating healthy – and what's healthier than seafood – but also sustainable. To do that, head to Renaissance Bangkok Ratchaprasong Hotel's Flavors international restaurant for a feast of fresh French oysters, delicate cod with soy and ginger sauce, mouth-watering sea bass with chilli and lime sauce or saffron stew of butterfly clams – all sourced from sustainable suppliers.

marriott.com

