



Ten essential visits

By Juan David Latorre

Thailand's capital is a wonderful city, unforgettable for its visitors. Below you can find 10 must-go places.

1. Grand Palace and Temple of the Emerald Buddha. The Grand Palace in Bangkok is a large palatial complex that includes the famous Wat Phra Kaew, better known as the Temple of the Emerald Buddha. It is a very busy place, but the visit is overwhelming and its beauty is worth the effort.

2. Temple of the Reclining Buddha. Wat Pho, close to the Grand Palace, is another place to see in Bangkok. Above all it is known for hosting a huge figure of a Reclining Buddha, but offers more attractions.

3. Temple of the Dawn. The Wat Arun, on the other side of the river, completes the triangle of must-see in Bangkok. It stands out for its steep and gorgeous central stupa, from which beautiful views of the city are contemplated.

4. Khao San Road. It is the most famous street in Bangkok. Here meet backpackers from all over the world who stay in



The Chao Phraya River (above) and Khao San Road (below), with cheap and noisy hostels and hotels.





On the previous page: Palace and Temple of the Emerald Buddha, and to the left: figure of the Temple of the Reclining Buddha. Below, the Jim Thompson House.

hostels and hotels as cheap as noisy (and sometimes ruinous). But Khao San Road is pure show, for the good and for the bad. Among the bustle you will find everything: massages, beer terraces, shops with cheap clothes, Thai food stalls, street shows, lively nightlife... Maybe it is not the quietest street in the city, but it's worth a walk and get carried away by his madness.

5. Chao Phraya. More than a river, the Chao Phraya looks like a highway. Or, rather, a junction of highways. Ships of all sizes sail in any direction and at all times. Chao Phraya is needed as a means of transport on more than one occasion, but if you want to live it intensely, take the Tourist Boat or even look for a ship with a restaurant on board.

6. Lumpini Park. Away from the historic center -in a much more modern area- is the Lumpini Park, a small version of New York's Central Park, with its lake and huge buildings surrounding it. If you like reptiles, there you can see the famous lizards, some very large ones. In the immediate vicinity is the Rajadamnern Stadium, where many tourists attend Muay Thai fighting. <https://rajadamnern.com/>

7. Baiyoke Tower II. One of our best experiences in Bangkok is to see the city from the top of the Baiyoke Sky Hotel, the tallest building in Thailand and one of the 50 tallest skyscrapers in the world. From 84th floor of the Baiyoke Sky Tower II there is a spectacular observatory that rotates 360°. The entrance includes a drink. The most famous views of the city, however, are those of the Sirocco Sky Bar. It is more expensive but also more glamorous and allows to contemplate Chao Phraya chaos (the Baiyoke is quite far from the river).

8. Jim Thompson House. This traditional Thai style construction is a small complex of very coquettish houses surrounded by gardens. It lodges an interesting collection of works of art, mainly local and Asian. It is interesting to previously investigate the figure of Jim Thompson, an American architect and designer who decisively promoted the silk business in Thailand and who disappeared-

mysteriously. An original way to arrive or leave is through the barges that circulate through a nearby klong (channel).

9. Chinatown. On Yaowarat Road and its surroundings is located Chinatown, the neighbourhood where Chinese community arrived at the end of the eighteenth century after being expelled from the area that should occupy -and occupy- the Grand Palace. The flea markets, the lively daily life and the street food stalls are some of their big claims. As for visits, do not miss the Wat Traimit, with its famous Golden Buddha, and the Mangkon Kamalawat Temple, built in classical Chinese style.

10. Flea markets, floating markets and shopping centres. Buying in Bangkok is a unique experience in its various forms. It is possible to buy everything, anywhere and at any time, day or night. Do not miss several sites, even if you only wish to have a look. The Chatuchak Weekend Market is one of the most famous and large outdoor markets in the world. The MBK, located next to other major shopping centres in the Siam area, is the most popular in terms of fakes. As for the picturesque floating markets, those preferred by tourists are Damnoen Saduak and Amphawa, although is also recommended the unknown Khlong Lat Mayom, smaller perhaps, but closer to Bangkok and, above all, practically free of tourists. In addition to shopping and eating, it is essential to ride a boat and make the trip through the channels. Extremely genuine!





The typical Pad Thai.

Wandering wonderful Thai Street food

Gin kao reu yang? (have you eaten?) is one of the most used greeting words the Thais use when meeting friends or guests. The phrase implies not only hospitality but also the of food, which has been defined as one of the pivotal parts of the Thai way of life. For a long time, the art of cooking and the balance of tastes have been passed on from generations to generations in Thailand.

Different regions of the country have contributed to diverse style of tastes that linger to memories.

For a long time, Thailand has firmly established herself to be one of the rich kitchens to the world. Upon arriving to the country, tourists can enjoy Thai food almost 24/7. From basic-but-tasty street food, to more sophisticate restaurant food. In this article, we will recommend the Thai street food which can satisfy you no less than restaurant food.

1. Som Tam (green papaya salad): one of the most well-known appetizer/salad dishes. This salad is a blending of shredded green papaya, tomatoes, peanuts, dried shrimps, seasoned with fish sauce, lime juice and palm sugar. It is a mouth-watering dish much loved by Thai ladies, for their believes in nutritional value and low in calories.

2. Moo ping (grilled pork skewers): all time's favourite food for all ages. This is a good option for kids and

those who opt for less spicy and food with strong taste. The sizzling pork that is marinated with soy sauce, palm sugar and coconut milk, creating a soft, sweet and salting texture of pork tastes better with glutinous rice.

3. Pad Thai (stir-fried thin rice noodles): can be considered the most well know Thai dish.

The noodles are stir-fried with tamarind sauce, tofu, shrimp or chicken, crushed peanuts. Freshness is added by bean sprouts and a tad of lime juice. It is a must-try Thai dish and it is a good option for kids.

4. Hoy Tod (fried mussels pancake): usually sold along with Pad Thai. The battered mussels are fried till crispy. Then bean sprouts are added for freshness. The pancake is best when tried with sweet chili sauce.



Moo ping (grilled pork skewers)



Som Tam (green papaya salad).

5. Pad See-Ew (stir-fried thick rice noodles): thick noodles, seasoned with dark soy sauce, stir fry with vegetables, beef, pork or chickens, and eggs. The dish yields different taste from Pad Thai. Its salty yet sweet, yet made gentle with egg and fresh vegetables is a good option for kids.

6. Kao Krapao (rice topped with stir-fried minced meat and basil): A bit more advanced dish for visitors. This is all-time favourite dish among the Thais. It is a basic dish to order when nothing come to their mind. The neutral taste of jasmine rice goes along with salty, a tad of sweet and spicy chicken or mean sauce. The highlight of the dish is the aroma from basil, which is known to have medicinal value.

7. Cha Thai (Thai Tea): This milky red tea not only crunches thirst, it also satisfies taste buds by its aromatic tea leave and rich milk. Those aim to reduce dessert intake can opt for this option instead of dessert, for it is fulfilling and refreshing.

8. Oliang (Thai Coffee): Its thick, dark and sweet contents offer new way to drink coffee. Its bitter and sweet tastes boosts energy to last longer for more attractions.

9. Kaoniew Mamuang (Glutinous rice with mangoes): most well-known Thai dessert. Glutinous rice is cooked with coconut milk. It is eaten with ripe sweet mangoes. A tad of salty, rich rice is well balanced with the sweetness of mangoes.

10. Fresh fruits: Thanks to its tropical climate, Thailand provides fruits that tourists can enjoy all year round. In addition to cooked meal, prepared fresh fruits are well liked by tourists.

Those that must be tried include pineapples (sapparos), dragon fruits (kaew mang-korn), jackfruits (ka-noon), rambutans (ngo), pomelo (som-o).

Having tried all in the list will take you a step further to be a veteran for Thai food! What you need to keep

in mind, though, is to be take care of yourselves. Choose shops that have quite a number of customers to guarantee a good circulation and freshness of ingredient, as well as a guarantee of taste. Choose food that are newly cooked or hot and that vendors appears clean.

To many people, food says a lot about people who cook and those who consume it. Trying Thai food and appreciating the Thai ambiance is one way to understand a Thai way of life, thus enriching your experience in Thailand.

Lastly, the word that cannot missed, "Aroy," meaning, delicious. It is a word that will surely bring a smile to the vendors, and motivate them to serve yummy food Thai food.



Kao Krapao.



Kaoniew Mamuang (Glutinous rice with mangoes)