

✦ Intro ✦

Park85 is surrounded by a number of small, down-to-earth eateries. Their food is absolutely amazing and the atmosphere is both private and welcoming. The ambiance is akin to eating at a friend's house, as opposed to going out to dinner.

Most of the time, our family enjoys spending time at home cooking together with friends and family creating our own recipes. We talk, laugh, and share ideas while preparing a healthy meal for everyone, working through the day's challenges.

When we choose to go out for lunch or dinner, we look for the same experience we cherish at home. Here are some of our favourite restaurants where both the food and experiences are remarkable.

1. Rosdee



Just around the corner from Park85, this restaurant has been in business for nearly 50 years. Andreas eats there as much as he can and never gets bored of their Duck Noodle Soup. We can honestly

say they have the best duck in town. Don't hesitate to give it a try; it's simple, but absolutely worth it.

Open : 8AM – 9PM

Tel : 02 331 1375

2. Sixty-Four Restaurant



Located at the Häfele Design Studio, this eatery offers German, Thai and international Cuisine. When our stomach and heart aches for a taste of 'home', we go here and enjoy a "Schnitzel" or "Spaetzle". In addition to its food, Sixty -Four is also a great place to shop for house-hold items.

Open : 10:30AM – 9PM

Tel : 02 085 6464

3. Chia Tai Farm

We enjoy purchasing mini pumpkins and cantaloupes here as they are both organic and well priced. If you've not tried it before, the Roasted Miniball Pumpkin & Dips are a must try. It's both delicious and rich in nutrients.



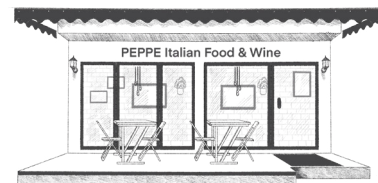
Open : 8AM – 5:30PM

Tel : 02 491 8191

(Closed on Weekends)

4. Peppe Italian Food & Wine

A quaint, charming Italian restaurant, Peppe serves up authentic, home cooked Italian food. The minute you step into Peppe, you feel like you've been transported to the center of Napoli, Italy. You won't find more authentic Italian food anywhere else in Bangkok.

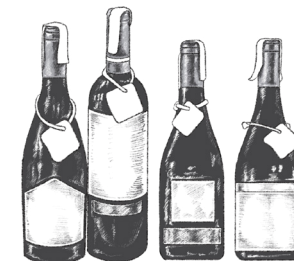


Open : 11AM – 8PM

Tel : 02 741 4798

5. Oak Wine Valley

This is our go-to shop when we're buying wine for special occasions. The selection is excellent and the staff is extremely knowledgeable and helpful. They can help make recommendations for any occasion.

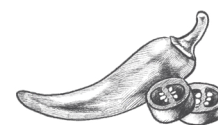


Open : 11AM – 9PM

Tel : 091 765 0008

6. Sor Laab Ped Roi-Et

We eat a lot of "Crying Tiger" here (Grilled marinated beef with spicy dipping sauce). Every time we visit, we order double the dishes. Their prices are very reasonable. The restaurant is open at 6 P.M. and is always busy.



Open : 6PM - 12AM

Tel : 02 742 9171

7. Octave Rooftop Lounge & Bar

(Marriott Hotel Sukhumvit)



If you want to have dinner under the stars with great drinks, this is one of our most recommended rooftop bars.

Open : 4PM – 9PM

Tel : 02 797 0000

8. Khao

Khao has been featured in the Michelin Guide two years in a row (2020-2021). The curry is delicious, the Thai desserts are amazing and there is also a chef table.



Open : 9AM – 8PM

Tel : 02 381 2575

9. Mother May I Kitchen



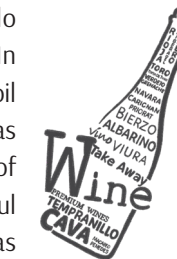
In addition to its cute name, this English garden-inspired spot is a great place for afternoon tea with friends.

Open : 11AM – 10PM

Tel : 097 990 5990

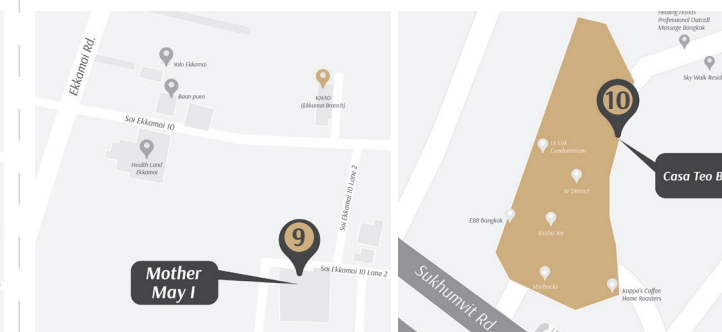
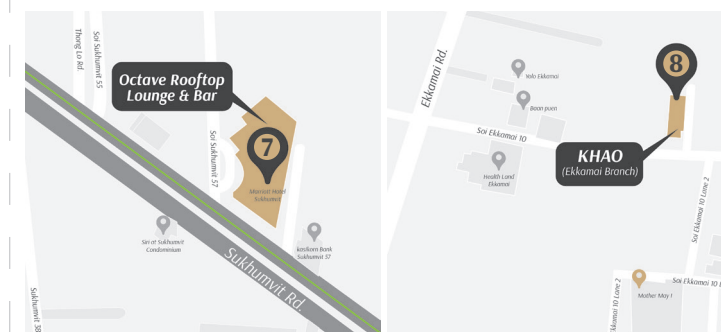
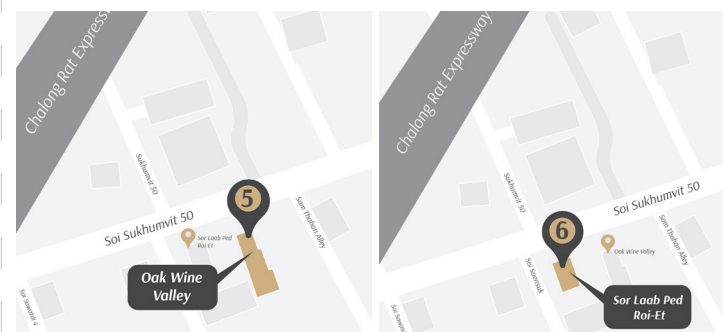
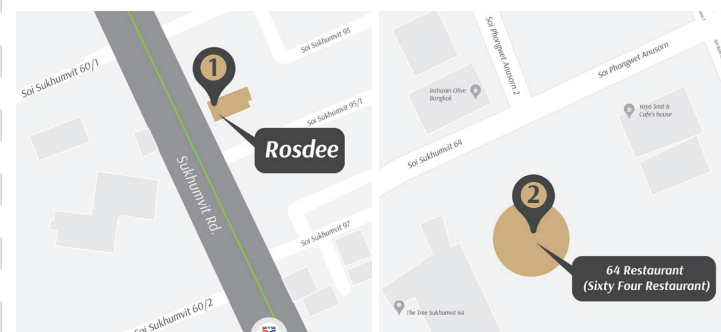
10. Casa Teo

Casa Teo is an excellent Spanish Restaurant. Their Gambas al Ajillo (Spanish Garlic Shrimp) is a must try! In traditional Spanish style, the spicy oil the meal is cooked in is as delightful as the shrimp itself. Order up a glass of wine, dip your bread in the delightful oil or try any number of their tapas (appetizers). You will love this Spanish experience.



Open : 1PM - 11PM

Tel : 086 366 0034





Park 85 RESIDENCES

The Place We Call Home, A Place Where You Belong

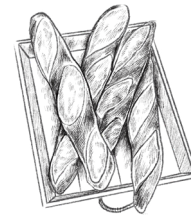
Jacky Bakes: Swiss Bakery



This Swiss bakery knows how to do it right. Their carrot cake is a favorite in our house. Order your cookies or breads custom and homemade.

<https://www.facebook.com/Jackybakes1>

Schmidt Bakery Supply



If you're baking at home, this is the place to get your ingredients.

<https://www.schmidt.co.th/en>

Tanaval Florist



This flower shop, which first opened its doors in 1966, is our favorite place to buy flowers. Their orchids are gorgeous!

<https://www.tanaval.com>

Where our family most frequently shops

Malls

- + Emporium / Emquartier / Central Chitlom / Central World / Siam Paragon/ Mega Bangna
- + K Village
- + People Park Community Mall
- + Pet Lovers Centre (Animal feed Store)

Food

- + Big C / Lotus in On Nut
- + Foodland (best meat, sausages)
- + Villa (lots of imported food brands)
- + Tops : Century Plaza / True Digital Park (easy parking + EV charging too)
- + Central Food Hall Bang Na (best fresh food supermarket)



Cool things our family does regularly as a hobby



- + Stand up paddle boarding at SUP Station, Pathum Thani
- + Rollerblading along the coastline at Bang Pu
- + Biking in the green lung of Bangkok-Bang Krachao (take the ferry at Bang Na Pier) or biking along the Happy and Healthy Bike Lane, Suvarnabhumi Airport
- + Wakeboarding at Taco Lake, Samut Prakan
- + Trampoline at Bounce, Emquartier
- + Ice Skating at SubZero, Ekkamai
- + Cinema @Emporium
- + Dressing up with fancy themes. The shop Ri-Tah-Rae (Sukhumvit Soi 50) has done an amazing job.

Our Family Recipes

Cheese Souffle (Ariane masters this recipe)



3 eggs
1oz butter
1/2oz flour
Quarter pint milk
salt

Pepper
mustard
100gr cheese

How to prepare: Melt butter, add flour, milk and boil. Add cheese, salt, pepper and mustard. Remove from heat, while beating in egg yolks one at the time. Fold in stiffly beaten egg whites and bake for 15 minutes in well buttered small forms at 200 degrees. Serve immediately.

Strawberry - Raspberry jam



1kg frozen Strawberries
1kg frozen Raspberries
750-800g sugar
3tbsp of Agar-Agar powder (gelatin)

How to prepare: Place empty Jam jars into a big pot of boiling water to disinfect. Cut strawberries into small pieces. Place frozen strawberries and raspberries together with the sugar into a big pan on low heat and stir until all the sugar has dissolved. Add Agar-Agar powder. Cook on a rolling boil for 15-20 minutes. After 15 minutes, start checking to see if it has reached the setting point with the saucer. Place a small amount of the jam on the cold saucer, wait a few seconds, push with your finger and if it wrinkles as opposed to still being runny, it's ready. If not, give it another 3-5 minutes.

Turn off the heat and skim the scum off the top. Take the jars out of the boiling hot water pot and ladle the jam into the hot jars and seal immediately. After cooling down store in a cool dark place. The jam should last for about a year if it doesn't get eaten up before then!

Cottage Pie



1 portion Mashed Potato
Minced neck pork
Chopped carrots, garlic, onions
1 spoon flour
Soup stock

Tomato paste
Chopped herbs (like rosemary, thyme, parsley)
Worcester sauce
Other herbs

How to prepare: Fry all ingredients and place into a pyrex dish. Cover with mashed potato and sprinkle with cheese. Bake for 30-40 mins at 200 degrees. This dish can also be made and frozen. Be sure to fully defrost the dish before baking.



Park 85 Favourites

