

Thailand News

March 2017

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1. FREEBIRD

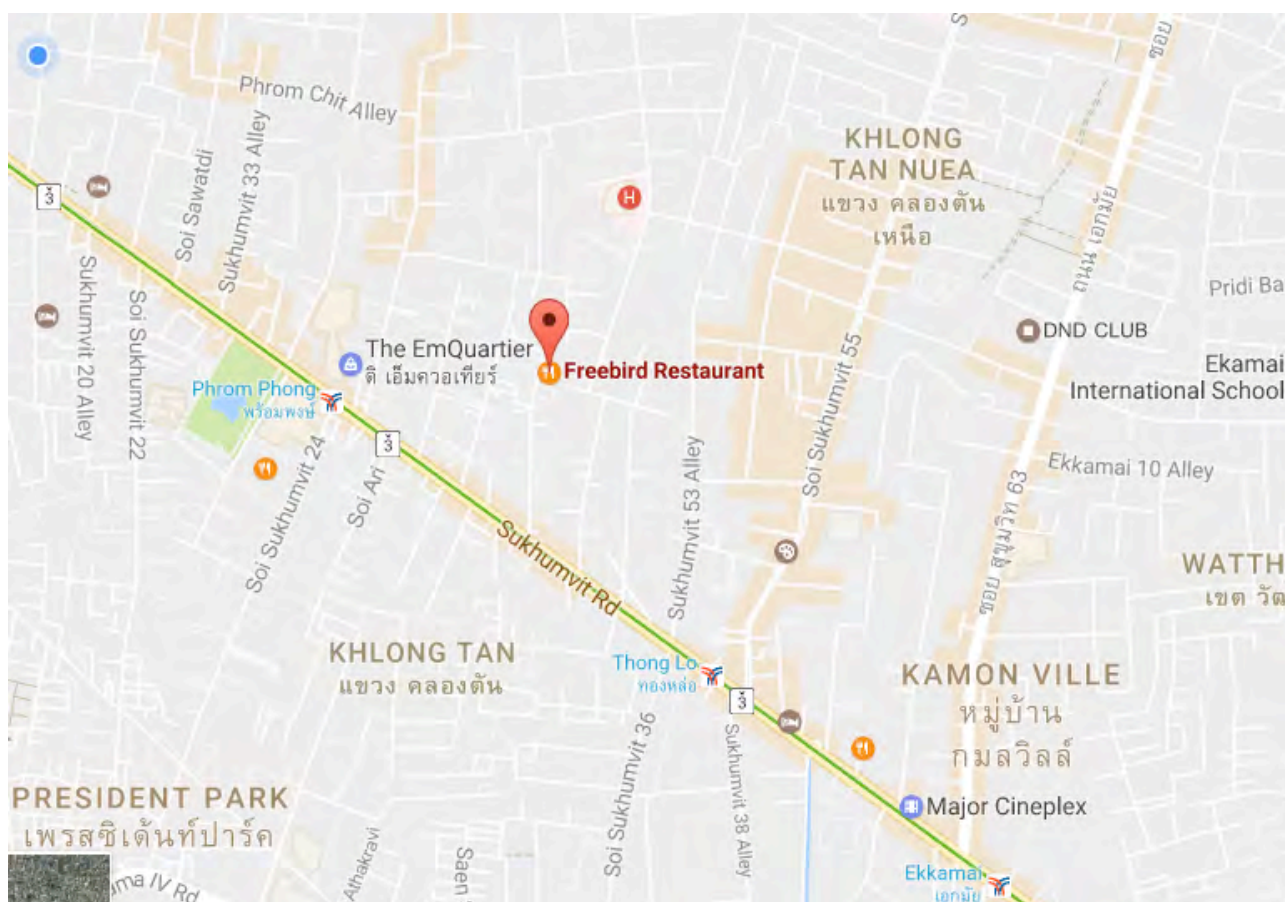
Project Overview

Freebird is the Skin and Bones group's first restaurant and Bangkok venture, after running more kiosk-style brands like Sarnies and Pimp My Salad in Singapore. The restaurant is divided into 5 different areas with each section providing a different experience – from relaxing in the sunshine sipping a cup of coffee in the garden, mingling with friends at a cocktail bar, or reading a book in the library on the second floor.

Project Details

1. **Type of Business:** Restaurant
2. **Open Date:** 02/2017
3. **Concept:** Restaurant divided into 5 different areas, each providing a different experience.
4. **Location:** Sukhumvit Soi 47, Bangkok
5. **Founders:** Alan Barr, from hospitality design agency Greymatters), Benjamin Lee, from coffee brand Sarnies) and Australian chef Dallas Cuddy
6. **Interior Designer:** Greymatters, <http://grey-matters.com>
7. **Website:** <http://freebirdbkk.com>

Location map



Freebird is located in a dead-end Soi off Sukhumvit, between skytrain stations Phrom Phong and Thonglor.



The old 2-storey house in which the restaurant is situated almost feels like an old heritage house. The restaurant is divided into 5 different areas – with sections for relaxing in the sunshine, drinking coffee in the garden, mingling with friends at a cocktail bar or reading a book in the library on the second floor.



The open kitchen provides a homely feel, allowing customers to sit and delight in the aromas from the kitchen.



The interior is wood-dominated, with a vintage feel and touches of orange.



Upstairs there is a private dining room and library.



The chandelier is made of silver chains.



The murals on the wall were painted by an Australian artist.



2. MY KITCHEN

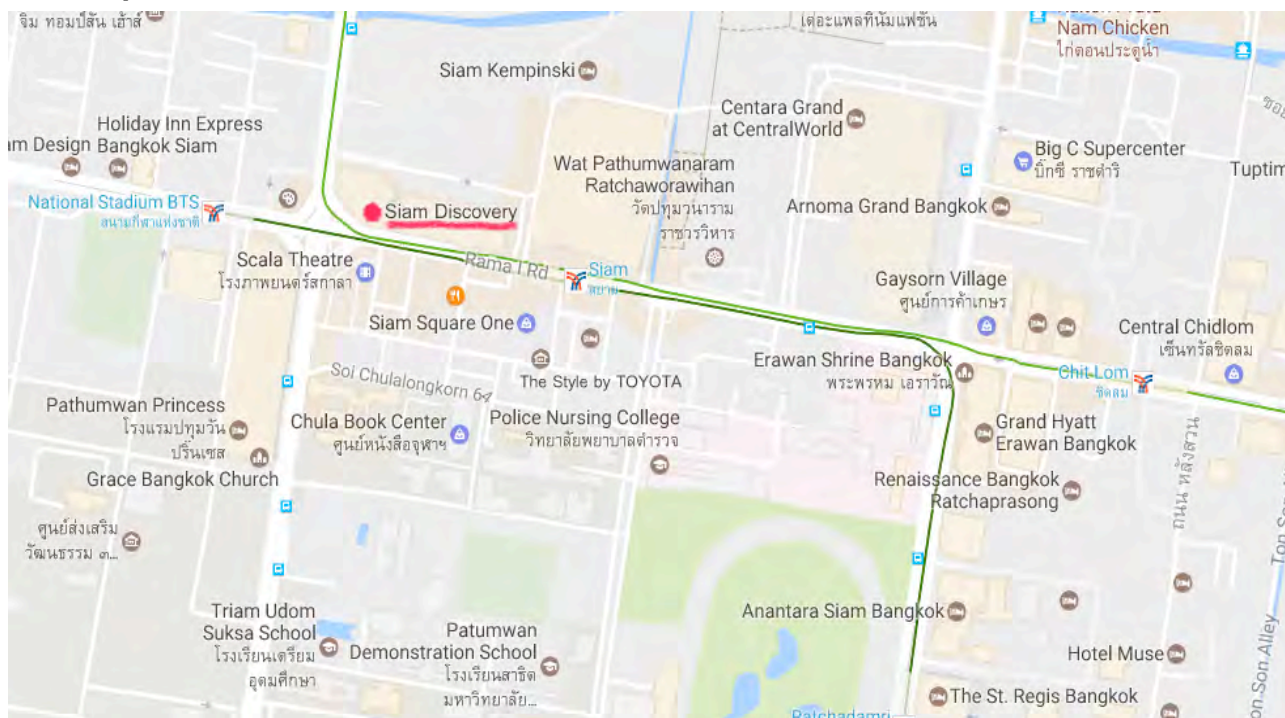
Project Overview

Combining food, art and technology, My Kitchen is a hip downtown hangout destination under the “Eat Meet Mingle” concept designed for millennials. The venue consists of various zones including reception, lounge, private room and workshop space, and covers over 1,000 square meters with a seating capacity for 250 people. Diners can select food from 6 different cuisines.

Project Details

1. **Type of Business:** Dining space
2. **Open Date:** 03/2017
3. **Concept:** Restaurant with communal tables to encourage “Eat, meet and mingle”.
4. **Location:** 4th floor of Siam Discovery shopping mall, Bangkok
5. **Size:** 1,000-sq.m, with seating capacity for 250 diners
6. **Interior Design & Art Installations:** By Japanese designer Oki Sato from Nendo Studio; www.nendo.jp/en
7. **Website:** www.siamdiscovery.co.th/worldclassdining/siamdiscovery.html

Location map



My Kitchen is located on the 4th floor of Siam Discovery shopping mall, close to BTS skytrain station Siam.



The décor is minimalist, courtesy of Japanese design studio Nendo, with tabletops in swirling shapes, a floor of white Volakas marble, circular white ceiling tiles, chairs and sofas in Kartell's clear polycarbonate designed by Philippe Starck.





Windows all around afford panoramic views of the city. The wi-fi is free. There's an area in the center where they put on workshops and diners can join in, while every weekend there are noted singers putting on a show and a DJ spinning tunes.





My Kitchen has a minimalist yet whimsical vibe as it serves dishes from 6 different restaurants. Diners have the choice of Thai food from Nara, Isaan from Cafe Chilli, Japanese from Yuzu by Yuutaro, Cantonese from Man Fu Yuan, Western comfort food from Kuppadeli and desserts from Brix.

