



Bubbly Sunday

With the new Veuve Clicquot champagne promotion at Panorama Restaurant at Pan Pacific Hotel, Sunday Brunch will never be the same

It is a rare mix of heritages when the world's most renowned champagne house launches its unique promotion with one of Bangkok's most stunning restaurants. Perched on the 23rd floor of Pan Pacific Hotel overlooking the exciting scenes of Bangkok, Panorama is a newly renovated eatery with a posh concept, adorned, of course, with plush interiors, elegant wall-to-ceiling wine cellars and palate-pleasing food to match. For its famous Sunday brunch that features, among other delights, collections of fresh seafood, a BBQ corner and an oyster and caviar bar, things even get better with the free flow of Veuve Clicquot champagne.

Champagne is obviously no longer a drink reserved exclusively for ultra-special occasions. One tends to enjoy and appreciate life at the sight of delicate bubbles streaming

out of freshly poured champagne. The French know this and the world has caught on. Their deep-seated joie de vie quickly spread and discerning taste holders tend to order a flute or two of good champagne to indulge their whims.

Veuve Clicquot is one of the world's most renowned and respected champagne houses with a history dating back to 1772. It is the champagne served in royal courts throughout Europe, notably that of Imperial Russia, and it holds a royal warrant of Queen Elizabeth II of the United Kingdom. Madame Clicquot, the house's founder, played a significant role in spreading champagne-drinking rituals worldwide and she was the one who invented the clarification process (rumeurage) that is used by every champagne house until today.

Panorama's philosophy is to serve meticulous, high-quality culinary cuisine to match the precious legacy of Veuve Clicquot. What do you expect to please your palate on a special Sunday? What about refined Fine de Claire or Baron Point oysters with selections of Thai spicy sauces, sliced and crispy-toasted shallots with red and black creamy caviars served on delicate buckwheat blinis or a serving of giant Alaskan crab legs, tiger prawns, Bouchot and green-lip mussels and blue and mud crabs, all whose flavours are significantly enhanced when served with Veuve Clicquot champagne?

If Sunday brunch is the manifestation of a restaurant's dedication to quality and variety, Panorama is a tough act to follow. Its superb salad station not only features a wide array of crisp, fresh leaves, marinated salads and condiments, but also hand-sliced Italian cold cuts and a tray of artisan cheeses. Their hot-dish selections are also superb, including a grill with aromatic scallop skewers, assorted satays, fish wrapped in banana leaves and impressive Canadian lobster. Also delectable are eggs benedict, beer-battered fish and chips, Thai-style fish soufflé (hor mok) and gorgonzola soufflé.

And then there is the exciting selection of desserts whose sweet scents envelope the restaurant's posh leather-bound cigar lounge. Indulge in Thai fresh mangoes served the traditional way with sticky rice or crepes, freshly prepared French style, ladled with tangy berry sauce and cream. And for chocolate addicts, the sublime treats of chocolate bites in varied flavours and forms will surely please.

Panorama's treasured Sunday brunch featuring free-flowing Veuve Clicquot champagne is open from noon to three at 2,999 baht net per person. Reservations are highly recommended. Call Tel: 0-2632-9000 or visit www.panoramabangkok.com.

