

Truffle Season, Bavarian Brews & Autumn Elegance at Sofitel Bangkok Sukhumvit (TNCC)

October at Sofitel Bangkok Sukhumvit brings a season of flavor, style, and culture. Savor the earthy indulgence of truffle at Bella Sera's Sunday Brunch, explore global flavors with Belga's Mussel Extravaganza, and raise a glass to Munich with our Hofbräu Beer of the Month. At Maison Mizuki, autumn takes center stage with creative cocktails and a refined Red Sea Bream menu, while Le Macaron celebrates Kyoto's Uji Matcha. For moments of relaxation, rejuvenate with signature treatments at Sofitel Spa or enjoy bespoke styling at Le Salon.

SUNDAY BRUNCH "BLACK & GOLD FOREST FEAST" AT BELLA SERA

Celebrate the earthy flavors of truffle and wild mushrooms with truffle pasta, wood-fired pizza, artisan cheeses, premium steak, fresh seafood, and a selection of Italian, French, Japanese, and Thai specialties. Finish with decadent desserts, live music, and a signature drink for the perfect brunch experience.

Venue: Bella Sera, 2nd Floor

Date: 5th October 2025

Time: Noon – 3 PM

Price: THB 2,790++ per person (including free-flow soft drink)

Reservations: (+66) 2126 9999 / h5213@sofitel.com

TNCC members enjoy 30% discount on food and 15% on beverage

Remarks: Please use promo code 'TNCC' when making bookings via email or phone and present your TNCC membership card upon arrival to redeem this exclusive benefit.

WINE & CHEESE - APERITIVO AFFAIR AT BELLA SERA

Indulge in 2 hours of unlimited Italian cuisine and wine at Bella Sera. Explore our curated cheese room, premium antipasti platters, and a selection of expertly crafted dishes from Chef Fabio. Savor the rich flavors of Italy in an evening filled with fine food, flowing wine, and effortless elegance.

Venue: Bella Sera, 2nd Floor

Date: 31st October 2025

Time: 7 PM – 9 PM

Price: THB 799++ per person (Food only)

THB 1,299++ per person (Food & Wine)

Reservations: (+66) 2126 9999 / h5213@sofitel.com

TNCC members enjoy 15% discount on Food Package and 10% on Food & Wine Package

Remarks: Please use promo code 'TNCC' when making bookings via email or phone and present your TNCC membership card upon arrival to redeem this exclusive benefit.



TASTE OF ITALY: LUNCH AT BELLA SERA

Experience the flavors of Italy with a curated lunch menu, from Tuscan Tomato Soup, Lamb Ragout with Saffron, Grilled Seabass, and Braised Wagyu Beef Cheek. End on a sweet note with classic Crème Brûlée, Tiramisu, or other delightful options.

Venue: Bella Sera, 2nd Floor

Date & Time: Daily, 12 PM – 3 PM

2-Course Set Lunch Menu: THB 490++ per person

3-Course Set Lunch Menu: THB 590++ per person

Reservations: (+66) 2126 9999 / h5213@sofitel.com

TNCC members enjoy 10% discount on food

Remarks: Please use promo code 'TNCC' when making bookings via email or phone and present your TNCC membership card upon arrival to redeem this exclusive benefit.

A LA CARTE MENU AT BELLA SERA

Venue: Bella Sera, 2nd Floor

Date & Time: Daily, 12 PM – 3 PM; 5 PM – 10 PM

Reservations: (+66) 2126 9999 / h5213@sofitel.com

TNCC members enjoy 20% discount on food and 15% on beverage

Remarks: Please use promo code 'TNCC' when making bookings via email or phone and present your TNCC membership card upon arrival to redeem this exclusive benefit.

SPA TREATMENT AT SOFITEL SPA WITH L'OCCITANE

Venue: Sofitel Spa with L'Occitane, 9th Floor

Date & Time: Daily, 10 AM - 8 PM

Reservations: (+66) 2126 9999 / h5213@sofitel.com

TNCC members enjoy 20% discount on à la carte treatments

Remarks: Please use promo code 'TNCC' when making bookings via email or phone and present your TNCC membership card upon arrival to redeem this exclusive benefit.

APERITIVO HOURS AT BELLA SERA

Great snacks deserve a great sip. Order any two snacks and we'll pour you a complimentary glass of house wine or beer to match. It's the perfect excuse to unwind, catch up with friends, or treat yourself to a flavorful break because good food deserves great company and a perfect pour.

Venue: Bella Sera, 2nd Floor

Date: 1st – 31st October 2025

Time: 5 PM – 7 PM

Reservations: (+66) 2126 9999 / h5213@sofitel.com



MUSSEL EXTRAVAGANZA AT BELGA

Belga's Mussel Extravaganza is back with 10 bold new flavors by Chef Lars, inspired by global cuisines. From Creamy Basil and Smoky Chipotle to Thai-style Krapao, each pot brings a fresh twist on a classic. Join us for a flavorful journey around the world.

Venue: Belga, 32nd Floor

Date: 1st – 31st October 2025

Time: 5 PM – 10:30 PM

Price: THB 690++ per half kilo | THB 1250++ per kilo

Reservations: (+66) 2126 9999 / h5213@sofitel.com

BEER OF THE MONTH "HOFBRÄU" AT BELGA

Sip your way to Munich without leaving Bangkok! Belga is proud to serve Hofbräu Original, a world-famous Munich Beer. With its full-bodied flavor, subtle spice, and signature hop aroma, it's the perfect way to experience the true essence of Bavaria. Raise your glass and let this iconic brew transport you to the beer halls of Munich.

Venue: Belga, 32nd Floor

Date: 1st – 31st October 2025

Time: 5 PM – 12:30 AM

Price: Starts from THB 380++ for 500 ml

Reservations: (+66) 2126 9999 / h5213@sofitel.com

THE FOUR TASTES OF MADAI AT MAISON MIZUKI

Discover the beauty of Madai, the Red Sea Bream, with Chef Tom's specially crafted menu. Enjoy its natural sweetness and tender bite in four unique styles, carpaccio, sashimi & sushi, aburi ponzu roll, and shoyu yaki grilled to perfection. Each dish is a tribute to this exceptional catch.

Venue: Maison Mizuki, Lobby Floor

Date: 1st – 31st October 2025

Time: 5 PM – 10:30 PM

Price: Starts from THB 550++

Reservations: (+66) 2126 9999 / h5213@sofitel.com

AUTUMN COCKTAIL SPECIALS AT MAISON MIZUKI

Autumn comes alive at Maison Mizuki with four signature cocktails. From Japanese whisky with yuzu honey to rum with red plum, gin with green tea, and a tropical blend of yogurt, grape sake, passion fruit, and mango—each crafted to capture the season.

Venue: Maison Mizuki, Lobby Floor

Date: 1st – 31st October 2025

Time: 5 PM – 12:30 AM

Price: Starts from THB 420++

Reservations: (+66) 2126 9999 / h5213@sofitel.com

UJI MATCHA DELIGHTS AT LE MACARON



Savor Kyoto's finest with our Uji Matcha creations. Known for its vibrant color and refined flavor, this premium green tea shines in blends with coconut water, strawberry purée, and the classic pairing of red beans. A truly authentic matcha experience in every sip.

Venue: Le Macaron, Lobby Floor

Date: 1st – 31st October 2025

Time: 7 AM - 10 PM

Price: Starts from THB 230++

Reservations: (+66) 2126 9999 / h5213@sofitel.com

RELAX & REJUVENATE AT SOFITEL SPA WITH L'OCCITANE

Sofitel Exhilarating Massage

60 Minutes: THB 2,500 Net. 90 Minutes: THB 3,300 Net.

Fine lavender from Haute-Provence and traditional massage techniques soothe the body, bringing calm and tranquility to the mind, allowing you to achieve a peaceful state of relaxation.

REVITAL RETREAT

90 Minutes at THB 3,500 Net.

Enjoy a 30-minute body scrub that leaves your skin soft and radiant, followed by a 60-minute Relaxing Aromachology Massage with soothing techniques and aromatic oils to ease tension and restore balance.

Venue: Sofitel Spa with L'Occitane, 9th Floor

Date: 1st – 31st October 2025

Time: 10 AM - 8 PM

Reservations: (+66) 2126 9999 / h5213@sofitel.com

