

# Park Society

*A new social (way to) order*

**S**ofitel So Bangkok's elegant **Park Society** restaurant dons the mantle of hip-haute hangout with a gallery of mesmerizing new dishes and companion-friendly sharing menu options. And while the post-internet idea of the word "share" usually involves mobile phones and online 'friends', here *sharing* is reintroduced as an exclusively human endeavour.

Chef **Joost Bijster**, the new chef de cuisine, brings a wealth of experience working in Michelin-starred kitchens in his native Netherlands, and has personally cooked for such luminaries as Jenifer Lopez, the Jackson brothers (minus MJ) and ex-Police frontman

Sting, as well as members of Holland's royal family.

For (actual) starters, Chef Joost goes all east-west with the signature Risotto Tom Yum (B550), featuring a rich T-Y sauce and tiger prawns embellished with billows of coconut foam, and the Lobster ravioli (B650) featuring a delicate pasta pouch in truffled spicy crab sauce with bisque foam. The substantially sized Pan seared Hokkaido scallops (B720/3-pc.) were as tender and flavourful as expected of this distinguished appellation, while the Burrata cheese (B590) bundles burst on the tongue like velvety-smooth cheese bombs, garnished with glistening black coins

of balsamic jelly. The generously thick Pan seared foie gras (B750) comes on a pedestal of toasted brioche, enswirled with ribbons of red-berries compote and fruit bits.

Apropos Bangkok's searing summer temps, Chef Joost has thoughtfully whipped up a few lighter-fare options as well, such as the refreshing Garden salad (B320) of quinoa and raw veggies in a lemon dressing, and Salmon tartare (B460) in creamy wasabi-mustard sauce.

Main dish highlights include grass-fed Tasmanian Cape Grim sirloin (B2,000) in red wine sauce, a two-day marinated, miso-glazed Chilean sea bass (B1,600) in yuzu sauce and pumpkin puree, and the Crispy veal loin and foie gras (B1,100) with pumpkin and roasted veg in Merlot jus.

There's even a 5-course Dutch set-menu (B2,900 per person) featuring specialties like Poached sole fillet (in... yes, *Hollandaise* sauce), Veal entrecote with an impossibly creamy Pomme fondant side, plus the world renowned Dutch treat *Stroopwafel* with ice-cream.

And just when you feel like Monty Python's *Mr. Creosote*, as he implores "I couldn't eat another thing", out comes a "wafer-thin mint" of an afters menu that includes a thrillingly chilled Lemon yogurt with bits of freeze dried strawberry, a sweets-suite rightly dubbed 'Chocolate Textures', and a decadent Banoffee cup with a honey-caramel and meringue topping.

And now here's the truly unique aspect of Park Society's recent menu makeover: guests can order à la carte, or from the whole-table sharing menu, offering six-, eight- or 12-dish sets at B2,000/2,600/3,600 per person. Park Society calls it 'social dining', and it's ideal for everything from a heartfelt get-together of BFFs, to an intimate dinner for two. **BY GARY BARBER**



## Park Society

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Open daily: 6pm-10.30pm (bar till 2am)

[www.sofitel-so-bangkok.com](http://www.sofitel-so-bangkok.com)