





Name	Mahanakhon Eatery
Official Hashtags	#MahanakhonEatery #CrossKitchenDining #EatMeetJoy #KingPowerMahanakhon #MahanakhonCUBE
Address	G Floor of Mahanakhon CUBE 96 Narathiwat, Silom, Bangrak, Bangkok 10500 Chong Nonsi BTS Station, Exit 3 / Limited parking is available
Total Area	706 Square Meters 2 Floors - Floor G 543 Square Meters 6 Restaurants - Mezzanine 163 Square Meters 1 Restaurant
Capacity	224 Seats (Floor G 182 Seats and Mezzanine 42 Seats)
Opening Hours	Daily 07:00-22:00 น.
Contact	Telephone 02 677 8721 Email: contact.cube@kingpower.com Website: kingpowermahanakhon.co.th Instagram: kingpowermahanakhon Facebook: King Power Mahanakhon
Concept	Bangkok's newest hangout destination in the heart of Sathorn-Silom, an inspiring come-together of seven premier eateries, storefronts and café within a dynamic shared space. The Cross-Kitchen Dining experience of Mahanakhon Eatery under the slogan Eat. Meet. Joy. unbounds the traditional meal from limitations of cuisine, kitchen and even chef, creating a seemingly endless array of possibilities and establishing a true gastronomic community for Bangkok foodies.
Number of outlets	7 Restaurants (6 Restaurant and 1 Café)

 	<p>Avril Gourmet & Bordier Selection</p> <p>The finest ingredients and culinary products from across France and Europe are made available at Avril Gourmet and Bordier Selection, long-trusted suppliers to the most premier restaurants and dining rooms across Bangkok. Ham, sausages, meats, olive oil, jams and Brittany’s world famous Le Beurre Bordier butter are imported directly to the outlet for purchase and are also presented in a menu of sandwiches and cold cuts that can be enjoyed both dine-in and takeaway.</p> <p><u>Recommended dishes</u></p> <p>Quenelles with Lobster Sauce Nantua & Rice Pilaf</p> <p>Pate en Croute With Foie Gras</p>
	<p>el mar</p> <p>A seafood and prime grill imbued with the inviting essence of a local shipyard-side bistro in a French fishing village. Presenting fresh, premium-grade seafood prepared by award-winning chefs, the menu at el mar features a wide selection of imported oysters, mussels, lobster alongside bite-sized appetizers and prime cuts of meat prepared in the Modern European style, all made-to-order in an exciting open kitchen.</p> <p><u>Recommended dishes</u></p> <ul style="list-style-type: none"> - Jospier Grilled Australian Black Onyx 270 Day Wagyu Hanger Steak Served with Chimmicurri - Chilled Seafood Platter
	<p>ICI</p> <p>Acclaimed dessert chef Arisara 'Paper' Chongphanitkul’s new venue is a playful, charming, and inviting take on the rich world of French desserts. Named ICI, pronounced “I See” in English while meaning “here” in French, Chef Paper blended her own creativity with</p>

	<p>advanced patisserie techniques to create a menu of edible art pieces as visually striking as they are divinely delicious.</p> <p><u>Recommended dishes</u></p> <ul style="list-style-type: none"> - Chilli Crab - My Cheese
	<p>Isabella Italian Rotisserie by Andrea is the newest offering from Chef Andrea Bonifacio after his renowned Hua Hin outlet Andreas Italian Restaurant & Grill. Rooted in Italy’s “Tavola Calda” or “Hot Table” style of cuisine, the restaurant presents unquestionably authentic Italian rotisserie chicken, pizza, and homemade pasta for both dine-in and to be taken home. Chef Andrea devoted great attention to finding only the finest ingredients for his latest venue and makes every dish a representation of his homeland.</p> <p><u>Recommended dishes</u></p> <ul style="list-style-type: none"> - Italian Style Whole Roasted Organic Chicken - Spaghetti Hua Hin Rock Lobster
	<p>Maison du Vin is the latest wine lounge from venerated importer The Wine Merchant. With a décor evoking a vintage French winery, the venue offers a relaxed, friendly atmosphere for enjoying the finest vintages, with an extensive selection ranging from Wine by the glass to rare bottles from some of the world’s most renowned vineyards, all collected into an on-site wine cellar and presented by award-winning sommeliers.</p>
	<p>Meat & Spice by Another Hound Cafe</p> <p>Fusing Western gastronomy and Thailand’s fiery culinary traditions, Meat and Spice is the latest brand created by Another Hound Café. The “Western & Thai Twist” eatery features a menu of vibrant and modern dishes with a Thai twist guaranteed to bring a tingle to your taste buds.</p>



	<p><u>Recommended dishes</u></p> <ul style="list-style-type: none">- Rib-Eye Khaojee E-Sarn- Salmon Confit in Snow Ocean
<p>other cafe'</p>	<p>Other cafe</p> <p>Soi Rangnam's chic coffee spot creating a coffee drinking setting like no other. Benefiting modern lifestyle, the dual function venue is both a cafe and a bar serving premium hand-crafted coffee and beverages. The brand embraces sustainability and is eco-friendly.</p> <p><u>Recommended drinks</u></p> <ul style="list-style-type: none">- The Cloud- The CUBE