



THE ATHENEH HOTEL  
BANGKOK



# KINTSUGI BANGKOK BY JEFF RAMSEY

## PROGRESSIVE JAPANESE CUISINE

Kintsugi Bangkok by Jeff Ramsey takes the classical Japanese Kaiseki cuisine and while remaining true to its ancient roots Japanese-American celebrity chef Jeff Ramsey explores the potential of daring new directions. Kintsugi translates as “connected with gold” and is a reference to the Japanese art of repairing broken ceramics with gold lacquer. The pottery isn’t repaired to cover the damage, but rather to highlight it with gold. The refurbished pottery is considered beautiful, regardless of being imperfect. Chef Ramsey uses this as a metaphor for his style of Kaiseki cuisine.

Kintsugi focuses on ingredients sourced from Western Japan and combines these with produce from Thailand. The philosophy of Kintsugi guides the theme of the restaurant, with the connecting of cultures through food being a key feature.

Open Wednesday - Monday (Closed on Tuesdays)

Lunch 11.30 A.M. - 2.30 P.M.

Dinner 6.00 P.M. - 10.00 P.M.

BOOK NOW



For more information or to make reservations,  
please call 02 650 8800 or email [Kintsugi.TheAthenee@luxurycollection.com](mailto:Kintsugi.TheAthenee@luxurycollection.com)  
[WWW.KINTSUGIBANGKOK.COM](http://WWW.KINTSUGIBANGKOK.COM)



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