

Welcome Dinner



Bangkok – Burin Nakcharoen, Chairman of Vivaldi Group of Companies (4th from left, second row) hosted a welcome dinner in honour of Mr. Nadhavathna Krishnamra, (3rd from left, front row), Director- General of the Department of Protocol of the Ministry of Foreign Affairs of Thailand. He was joined by his partner Mrs. Priabthip Krishnamra (4th from left, front row) at a dinner party which also welcomed ambassadors and honorary guests including H.E. Mr. Péter Jakab, Hungarian Ambassador (2nd from right, front row) with his partner Mrs. Krisztina Szabó (3rd from right, second row); H.E. Mr. Fernando Quirós, Peruvian Ambassador (1st from left, front row) with his partner Mrs. Ximena Rios (3rd from left, second row); H.E. Mr. Christian Rehren, Chilean Ambassador (1st from right, front row); H.E. Donica Pottie, Canadian Ambassador (2nd from left, front row); Mom Luang Preeyapun Sridhavat, Honorary Consul of the Republic of Peru, Chiang Mai (2nd from left, second row) and Professor Piriya Krairiksh (4th from right, second row) at J’AIME by Jean-Michel Lorain at U Sathorn Bangkok.

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Front Row (From Left)

- H.E. Mr. Fernando Quirós, Peruvian Ambassador
- H.E. Donica Pottie, Canadian Ambassador
- Mr. Nadhavathna Krishnamra, Director- General of the Department of Protocol of the Ministry of Foreign Affairs of Thailand
- Mrs. Priabthip Krishnamra
- H.E. Mr. Péter Jakab, Hungarian Ambassador
- H.E. Mr. Christian Rehren, Chilean Ambassador

Second Row (From Left)

- Mr. Markus Schneider, General Manager of U Sathorn Bangkok
- Mom Luang Preeyapun Sridhavat, Consulate of Peru at Chiang Mai
- Mrs. Ximena Rios, Peruvian Ambassador’s wife
- Mr. Burin Nakcharoen, Chairman of Vivaldi Group of Companies
- Joseph Henry, CEO of Vivaldi Season co.,ltd.
- Professor Piriya Krairiksh
- Mrs. Krisztina Szabó, Hungarian Ambassador’s wife
- Ms. Marine Lorain, General Manager of J’AIME
- Mr. Amerigo Tito Sesti, Head Chef of J’AIME

About J’AIME by Jean-Michel Lorain

J’AIME by Jean-Michel Lorain at U Sathorn Bangkok is destined to become a talking point among Bangkok’s gastronomes with its fresh and unique approach to eating out in a city with a gamut of first-class dining establishments to choose from. Conceived and created by Michelin Star recipient Jean-Michel Lorain with the kitchen being run under the watchful and exacting eye of Amerigo Sesti, who has trained with Jean Michel and some of the most renowned chefs in the world, J’AIME brings a new element to meals by combining the very best in both innovative and classic French cuisine. The J’AIME experience is not simply limited to the wide range of enticing fare available. The moment the guest walks in through the door they will be warmly greeted by Maître d’ and Jean-Michel’s daughter, Marine Lorain, the ambiance and exclusivity of J’AIME’s unique “upside down” interior design concept and intimate feel of the restaurant guarantees a dining experience like no other.

J'AIME is the first restaurant of its kind in the world and Jean-Michel's first foray into Asia, creating a signature experience to be remembered. Open every day (except Tuesday) for lunch from 12:00 pm - 02:30 pm, dinner from 06:00 pm - 10:00 pm and Sunday Brunch from 12:00 - 03:00 pm on the last Sunday of the month. For reservations please contact Tel. 02 119 4899 or email to reserve@jaime-bangkok.com.