

## LUXURY REDEFINED: LEBUA INTRODUCES ITS NEW 'HOTEL TO HOME' CONCEPT



(Bangkok, Thailand, 10 June 2020) Known for creating an emotional connection with guests, the **lebua Hotels & Resorts launches its newest concept 'Hotel to Home', bringing the luxury retreat experience to local residences.** From a gourmet seven-course meal complete with wine pairings to floral arrangements, the services of a babysitter, and a mood-setting turndown, the experience harnesses the in-house expertise of the award-winning, all-suite lebua at State Tower to treat homebound patrons to a bit of what they have been missing.

“As part of the travel industry, we need to build confidence in our services and provide immersive experiences. Luxury travel will be redefined as being able to truly appreciate unique experiences, inclusive of dining, relaxing and exploring. The hope is that the ‘Hotel to Home’ program will re-instill confidence among our customers and help bring hospitality back.” says Deepak Ohri, CEO of lebua Hotels & Resorts.

Designed for a minimum of five guests, ‘Hotel to Home’ includes a Champagne aperitif, drinks selected by an attendant sommelier or mixologist, and a wine-paired seven-course dinner prepared by Chef Ryuki Kawasaki from Mezzaluna or Chef Thierry from Chef’s Table and other in house chefs of Sirocco and Breeze. The fare offered will range from classic French cuisine made with the simplest of ingredients of the Chef’s Table to the fine French fare with a Japanese twist from Mezzaluna. For those wanting to sample Pan Asian fare or Mediterranean cuisine cooked to perfection, chefs from Breeze and Sirocco will create a menu full of surprises.



To complete the experience, exotic arrangements by the hotel's in-house florist will help set the scene, with four-hours of babysitting service to help relax and enjoy the evening. Following dinner, coffee and tea will be served in the comfort of the living room, and guests will find a hotel-style turndown at bedtime.

'Hotel to Home' starts at THB 200,000 and can be tailor-made depending on the requests received. For more details and packages, visit <https://lebua.com/hotel-to-home/>

### About lebua Hotels & Resorts

**lebua Hotels & Resorts** is a rapidly growing international luxury brand that operates distinctive hotels, fine restaurants and exclusive bars in the Asia-Pacific region. Led by visionary CEO Mr. Deepak Ohri, the Bangkok-based hospitality group takes a unique approach to the service sector which aspires to tap into a deeper level of exchange with guests by creating emotional connections. It's our belief that life's truest luxuries are those that are built around these magical moments.

lebua's award-winning lodging collection includes Tower Club at lebua and lebua at State Tower in Bangkok, two magnificent properties in India (lebua Lucknow and lebua Corbett), and an exclusive property in New Zealand (Lake Okareka Lodge by lebua).

The Dome at lebua – the world's first vertical destination – is an impressive collection of iconic restaurants and bars atop lebua's Bangkok properties, with vistas that are breathtaking and a caliber of mixology and cuisine that attracts epicures from around the world. These include Sirocco, a rooftop restaurant serving Mediterranean cuisine; Breeze with its pan-Asian cuisine; and Mezzaluna, a two Michelin-star restaurant that conjures up French cuisine with a Japanese touch.

The collection of bars at lebua Bangkok are legendary, with Sky Bar often named the most stunning rooftop bar in the world, offering amazing views of Bangkok; Flûte – A Perrier-Jouët Bar, the world's highest alfresco champagne bar; Alfresco 64 – A Chivas Bar, that takes whisky drinking to new heights; and Distil with its impressive liquor repertoire.



Further bolstering lebua in Bangkok's reputation as the world's first vertical destination are a number of recent additions, including lebua No. 3, the world's tallest gin, caviar and vodka bar; Pink Bar, a gorgeous champagne bar; and Chef's Table, helmed by Bangkok's first resident three-Michelin-star chef (Vincent Thierry, who earned these accolades for Caprice in Hong Kong).

Not resting on its laurels, the story continues for lebua and there are a slew of F&B launches in the pipeline, further cementing the brand's status as a trailblazer in the luxury hospitality sector.

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