

# tigertales

Asia | Jul-Aug 2016

TAKE  
ME  
AWAY

## OUT OF THE BLUE

FREEDIVE BENEATH THE WAVES  
OF THE BALI SEA FOR A  
BREATHTAKING EXPERIENCE



**HYPED UP ON HANOI**  
Our weekend warriors dig deep  
into Vietnam's capital

**FROM GROTTOES TO KUNG FU**  
China's Zhengzhou beyond the  
Shaolin Temple

**TURNING OVER A NEW LEAF**  
Six Guangzhou teahouse owners  
causing a stir



# OLD PHUKET TOWN



## Unforgettable

For more than a decade, Phuket-born Nathapol Supanam has collected antique tea cups on his travels. Made from fine porcelain, and usually sourced from England, the delicate teaware covers the entire counter in his twee little café, Unforgettable. He shares his treasured collection with the public – the first question he asks is which teacup you'd like to use. Supanam's generous nature is one of the reasons his café is filled with customers; that, and some of the best tea in Phuket (try the divine Eros from famed French tea maker Mariage Frères), as well as excellent handmade cakes.

♥ 10 Yaowarat Rd, +66 81 938 1532; [facebook.com/unforgettablephuket](https://www.facebook.com/unforgettablephuket)



## CRAFTs & Co.

A welcome newcomer to the island's bar scene, this loft-style, hipster craft-beer space in the heart of the Old Town is owned by a group of long-time friends, who discovered craft beer on their travels. When the craft scene in Bangkok recently spiked, they began to talk about bringing it to Phuket, and educating islanders that there's more to beer than common-or-garden lager. Accordingly, they now sell one of the biggest ranges of craft beers on the island, including brands of wheat beer, pale ale, India pale ale, porter and stout, with more than 60 labels available by the bottle, and three American-style craft beers on draft.

♥ 91 Yaowarat Rd, +66 96 404 9722; [facebook.com/sweetduckphuket](https://www.facebook.com/sweetduckphuket)



## Drawing Room

To all appearances, Drawing Room owner Isara Thaothong makes his living doodling. But these astonishing works, drawn in thick black marker pen, are truly works of art – often featuring a thematic character called Peepho, the drawings are incredibly detailed worlds of whimsy. Thaothong, or "Ids" as he prefers to be known, comes up with a rough outline sketch before beginning to draw on canvas. In recent years, the fine-arts graduate has taken his once strictly black-and-white approach, incorporated elements of colour and experimented with wood blocks – his innovations resulting in invitations to exhibit overseas.

♥ 56 Phang Nga Rd; [facebook.com/drawingroomphuket](https://www.facebook.com/drawingroomphuket)

There's a wind of rejuvenation blowing through the shophouses of Phuket's Old Town, but it's a neo-nostalgia that sees the old and new existing in perfect harmony



## Ducky Cutz

The coolest cuts in town come from this vintage-style barber shop with affordable prices. Ducky Cutz is the brainchild of 24-year-old Ella Niessen. Half-Thai, half-French, she was born and raised in Paris before relocating to Phuket three years ago to work as a tourist assistance volunteer. After quitting that job, a friend asked Niessen if she wanted to learn how to cut hair. She tried it, loved it and decided to open her own shop; the cute name comes from her Thai nickname "Ped", meaning "duck". In some ways, she has returned to the family business – Niessen's mother opened one of Phuket's first beauty salons way back in 1973.

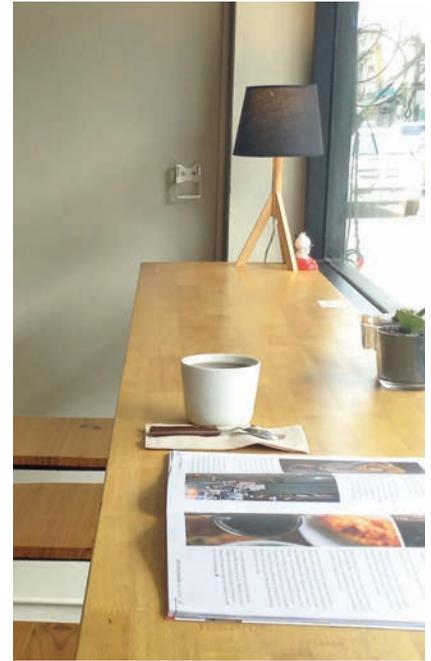
📍 **Soi 8 Thepkrasattri Rd, +66 94 501 7556; [facebook.com/duckycutz](https://facebook.com/duckycutz)**



## Tu Kab Khao

Named after the traditional Thai food cupboard, which Tu Kab Khao's owners remember raiding when they got home from school every day, this unique venue is one of the best places in Phuket to try real southern Thai cuisine. Housed in a restored century-old building opposite the historic Shrine of Serene Light, Tu Kab Khao's interior design of muted blues, greys and whites serve as a sophisticated backdrop to the fiery-hot food. With a majority Thai clientele, the spice levels are not dulled for foreigners – meaning you get to try truly authentic Phuket specialities such as crab noodle curry and stewed pork.

📍 **8 Phang Nga Rd, +66 76 608 888; [facebook.com/tukabkhao](https://facebook.com/tukabkhao)**



## House

Phuket has a long history with coffee – it was once the drink of choice for exhausted tin miners in search of a pick-me-up. Although it's in the heart of the Old Town, known for its distinctive Sino-colonial-style shophouses, the décor inside has a simple Japanese aesthetic and a small upstairs loft space with tatami mats. The coffee menu includes the best flat white in Phuket, the unusual U.S.D. (Up.Side.Down is a cold coffee served with hot milk), and some off-the-wall items like the Espresso Bomb – a double shot of espresso dropped into a tall tumbler filled with vanilla-flavoured sparkling water.

📍 **54/2 Yaowarat Rd, +66 88 241 1116; [facebook.com/house542](https://facebook.com/house542)**