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**Summary:**

**Note:** Photos and recipe provided by Francom Asia.

## Lifestyles of the rich

A Bt800-million private jet, a Bt65-million Merc, a Bt22-million diamond watch... These are among a host of super luxury items awaiting buyers at The Glitz. [▶PAGE 18](#)



## Dig into a tasty snack

Like to have some fun in the kitchen while rustling up something delicious to eat? Go ahead, try out these bagle & smoked salmon sandwiches. [▶PAGE 21](#)



FRANCOM ASIA

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au bon pain



Food stylist Suthipong shows the simple ingredients to make a perfect bagel sandwich.

# A BAGEL BRAINSTORM

DIY bagel sandwiches require no technical skill, just a yen for some fun



The finished bacon bagel with smoked salmon.

By Lemonade  
DAILY XPRESS

No one's trying to distract you from the great Bt40 bagel sandwiches at Au Bon Pain or the Bt125 bagel-lunch combos, but it's fun making your own at home too. Once you've stocked your fridge with some fresh bagels, it only takes a minimal effort to whip up your dream sandwich, and to prove it, we've got a great suggestion from food stylist Suthipong "Karb" Suriya.



Simple ingredients in a few steps to make a perfect sandwich at home.

### Bacon bagel with smoked salmon

- Ingredients:**
- Bacon bagel
  - Mixed herb cream cheese (available at Au Bon Pain)
  - Smoked salmon, finely sliced
  - Asparagus, boiled or steamed
  - Japanese cucumber, finely sliced
  - Fresh baby spinach, washed and dried
  - Large, ripe tomato, sliced
  - Large mushroom, sliced
  - Carrot, shaved

- Method:**
- Halve the bagel and toast it a light brown.
  - Spread the cream cheese on both halves.
  - Stack up the other ingredients in neat layers, starting with the spinach and ending with the tomato.
  - Pop on the lid and press lightly.
  - Turn on television and apply teeth to sandwich.