

My second visit to Ojo in Bangkok, Thailand

Description

This is not the first time I have been to Ojo. About two years ago, I visited Ojo with my colleagues.

Ojo is located on the 76th level of the Mahanakhon. This is in Bangkok, Thailand and the Mahanakhon is the tallest building in Bangkok at 79 storeys. Ojo, it could be said, is the highest restaurant in Bangkok.

One of the highlights of visiting Ojo is the lift ride up to the restaurant.

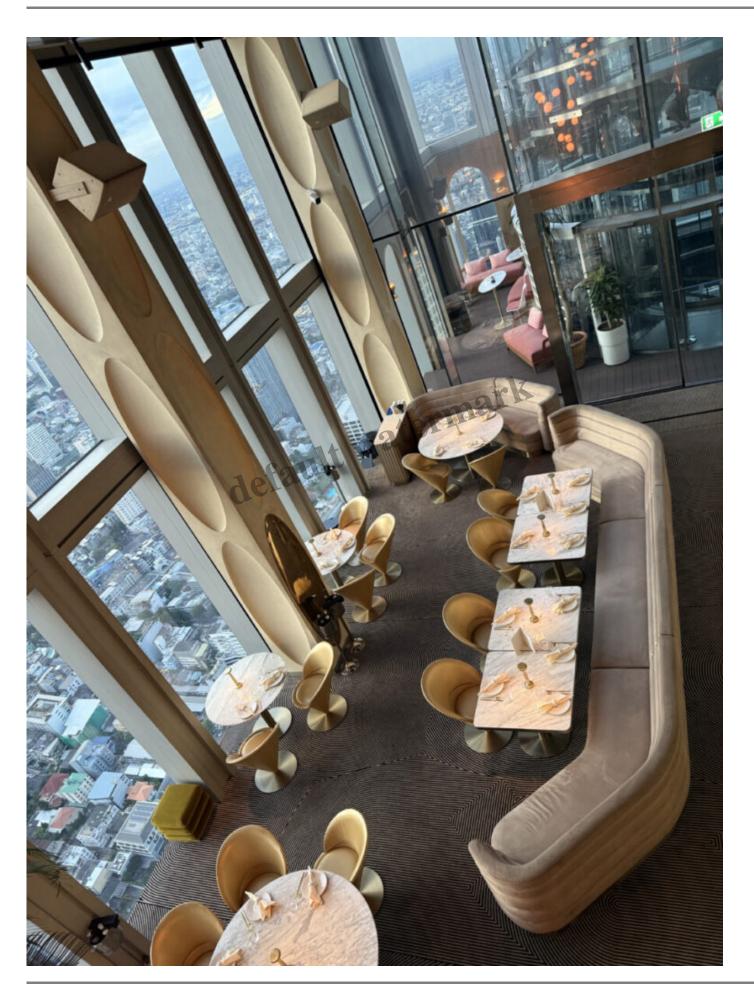
I would like to say that the lift ride at the Mahanakhon is rather engaging. They do change the experience every now and then.

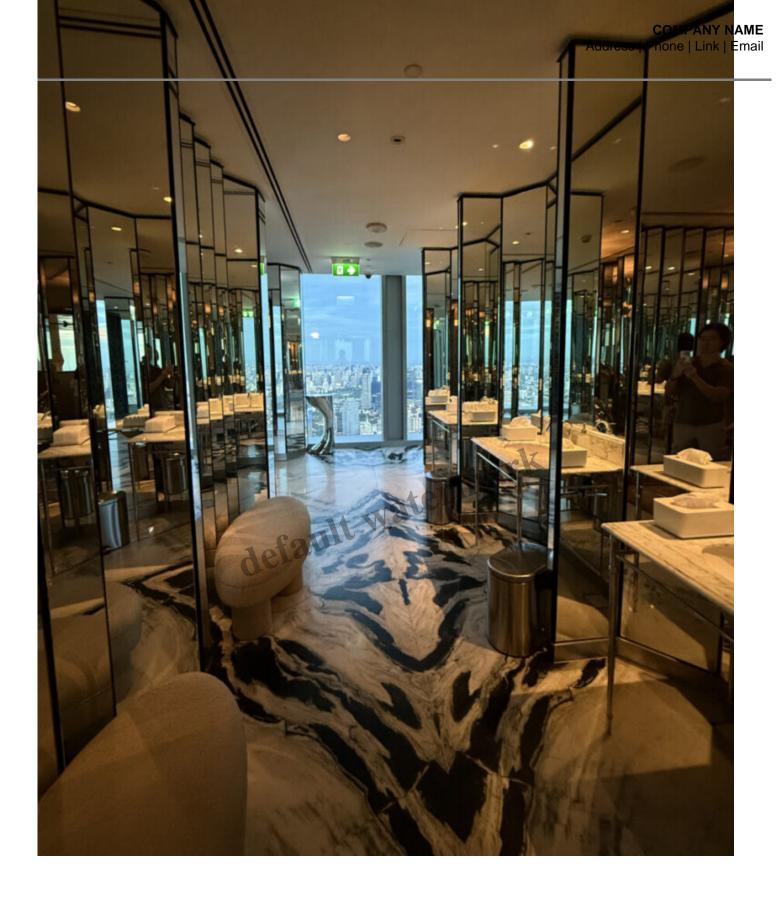
This was the lift ride five years ago.

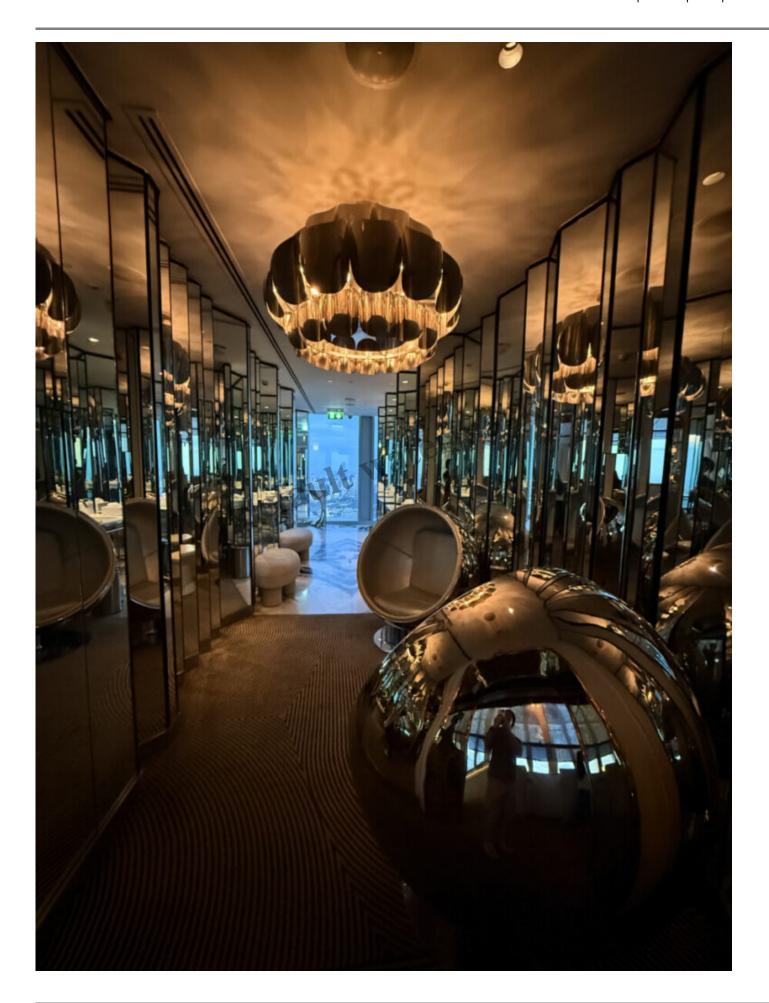
Once you reach Ojo, you are treated to scintillating views of Bangkok.



This is the restaurant just before sunset. We were early and hence the restaurant was rather empty. It was full throughout the night.







The curve of the Chao Phraya River as it snakes through downtown Bangkok...



Everything else looks so distant when you are this high up in the sky.



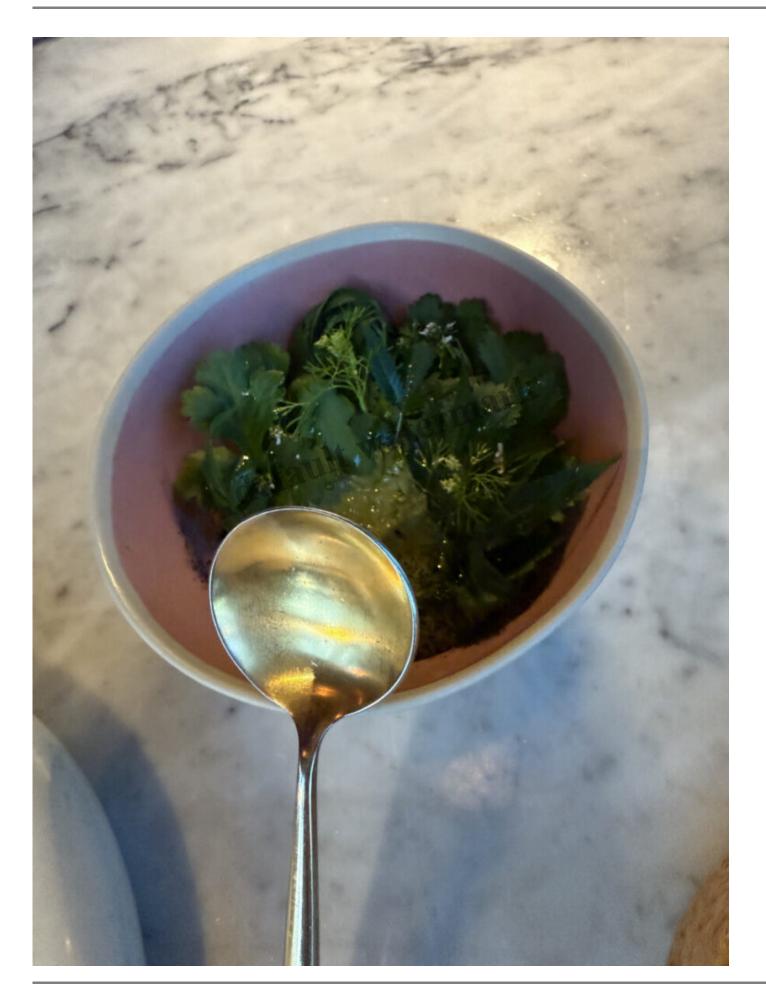
Now time for the food.



We were advised by the person waiting our table that the size of the mains were quite large. Hence two mains and a few sides were sufficient. Good and helpful advice. The mains were truly large!

This is the Guacamole & Tostadas. We ordered seconds. To me this was the simplest of all the dishes we ordered but I enjoyed this the most. I am a fan of Mexican food. Guacamole or salsa coupled with something crispy to dip. I think nothing can beat such a combination.





Tostadas are topped up constantly. We went through perhaps 10 servings of tostadas.



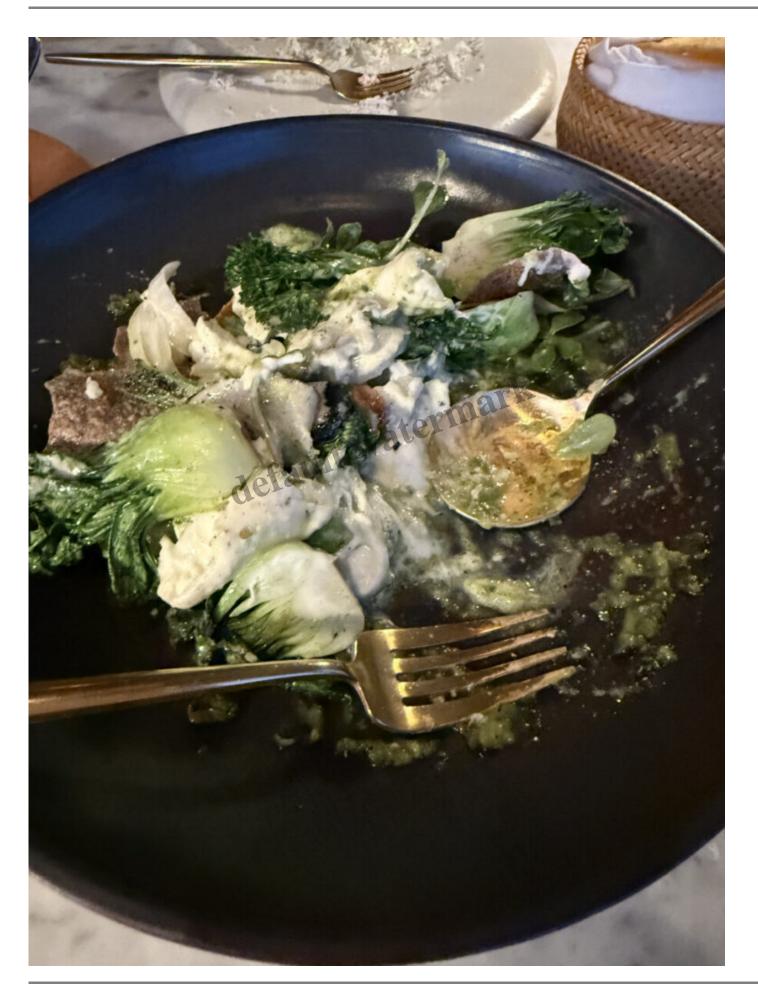
This is the Esquites. Roasted baby corn, pecorino, jalapeño mayo, macadamia and finger lime. Came with tostadas too. Or were we just constantly being served with tostadas with everything?



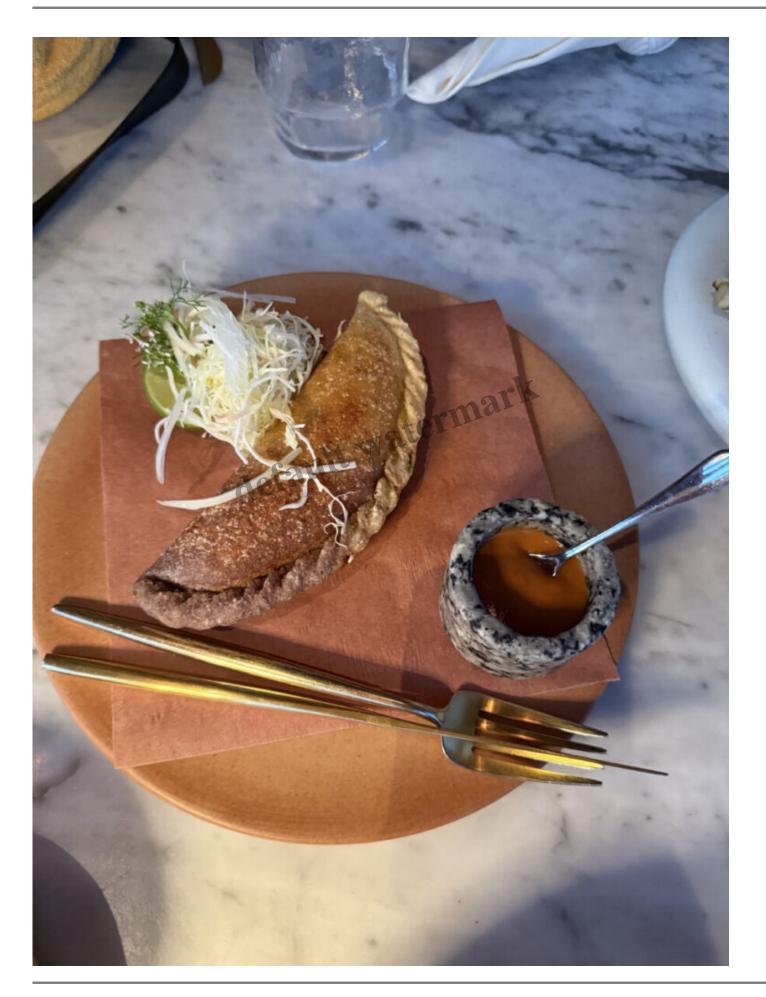
This is the Hongos En Su Jugo. It is a vegetarian salad. Smoke mushrooms, white beans, green onion, coriander and mushroom jus.



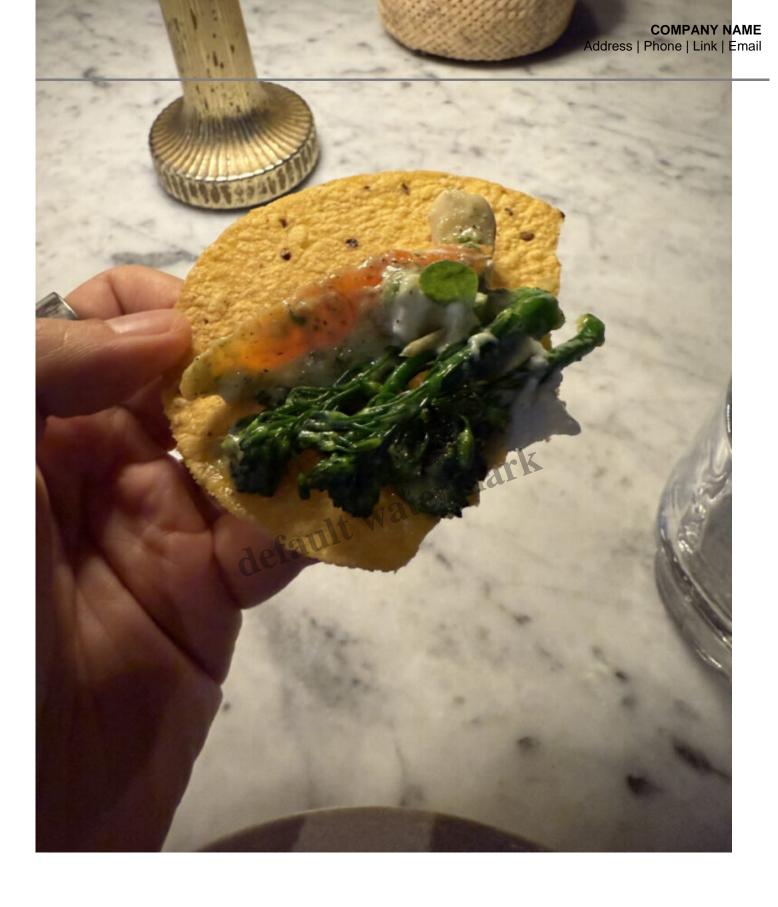
This is it all mixed up. This was delicious.



This is the Taquitode Credo.



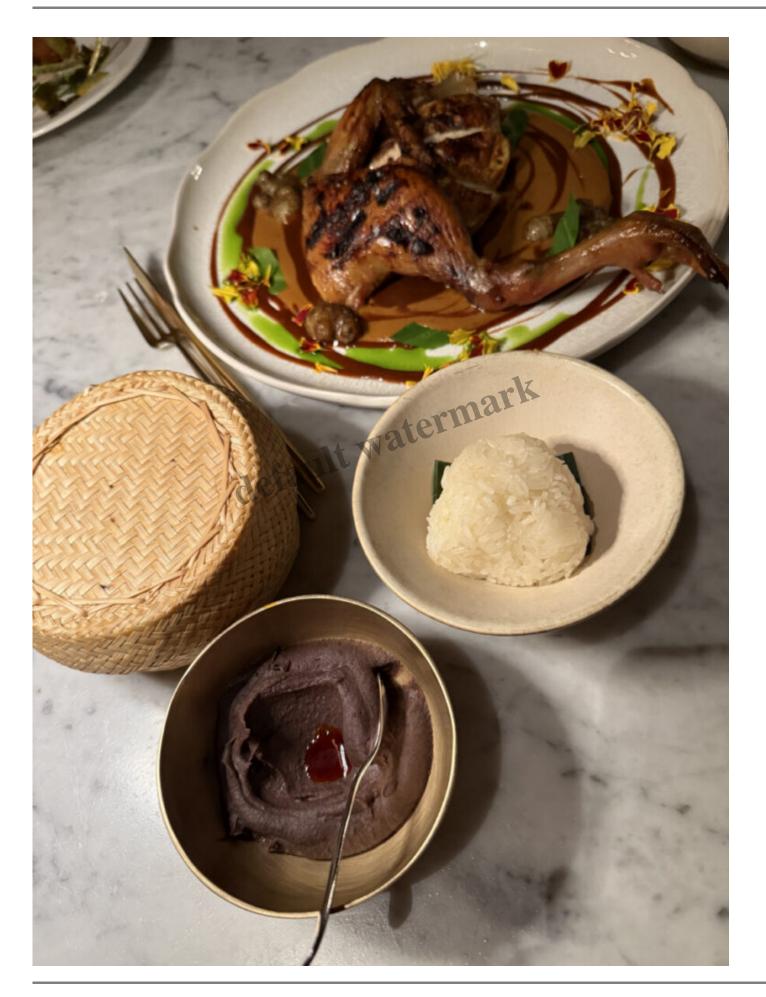
Tostadas go well with anything...





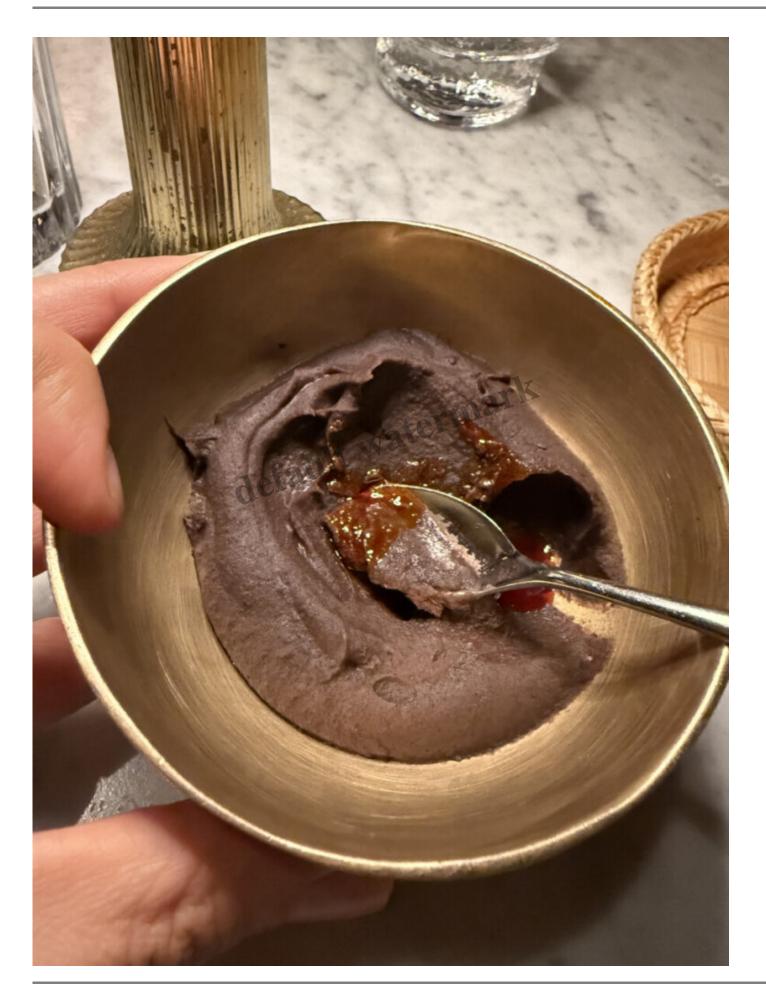
This is the Pollo Loco. Smoked organic baby chicken, annatto, peanut mole and chipotle. My family members liked this.



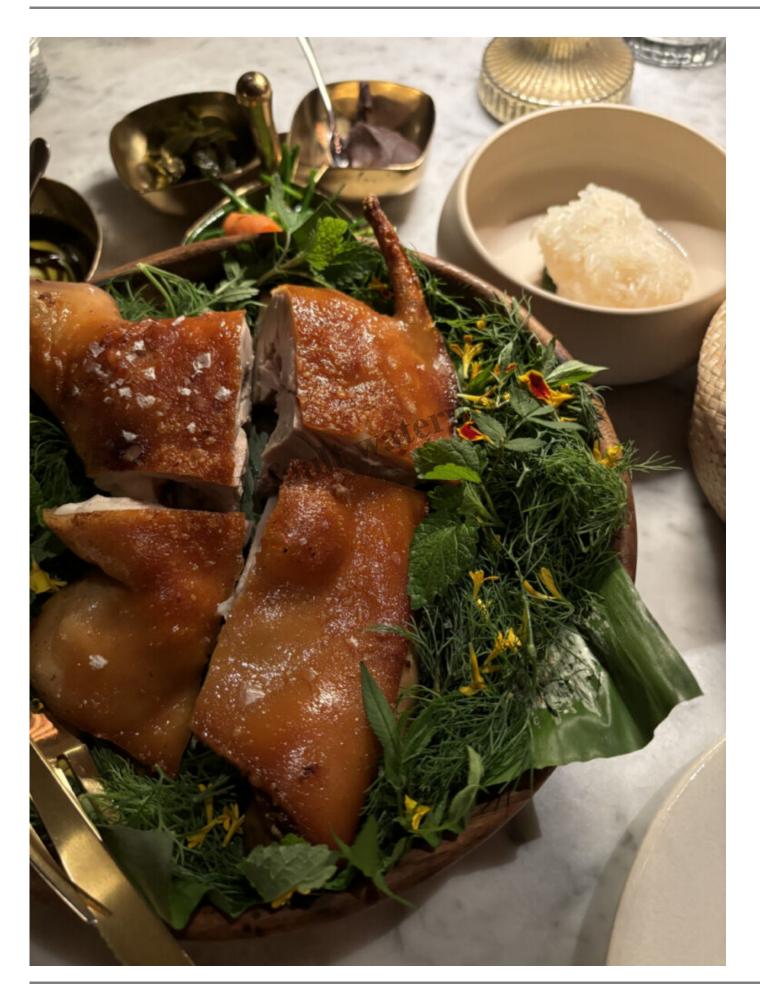


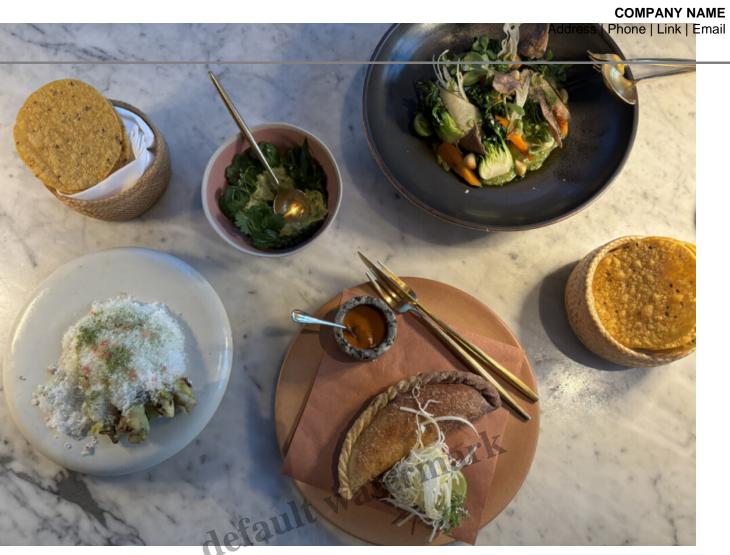
The black and red bean paste is very good. It was smooth and not overly sweet.

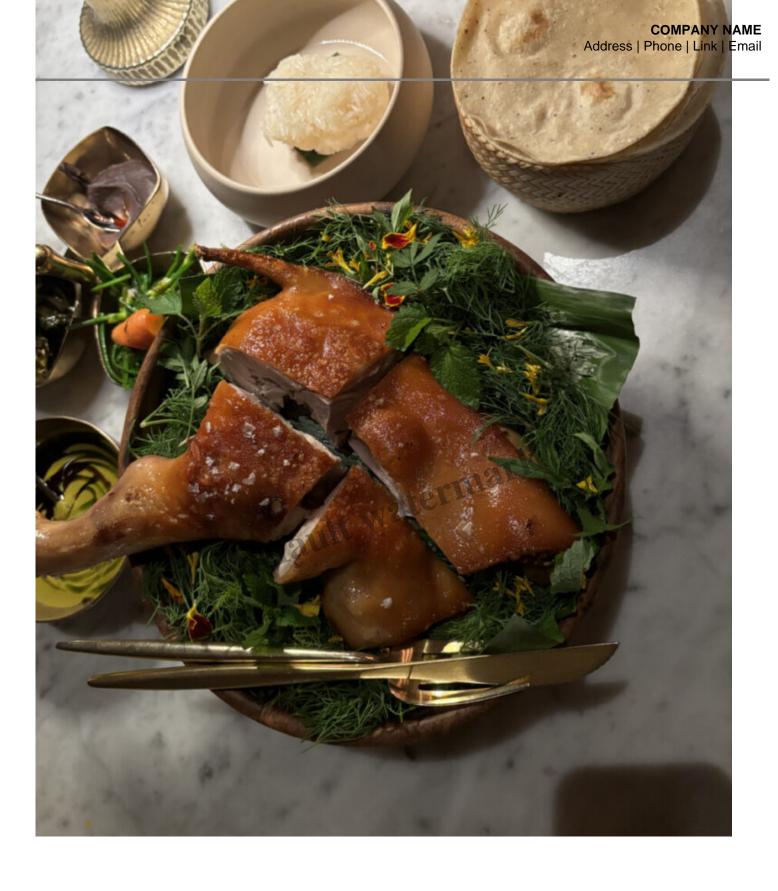


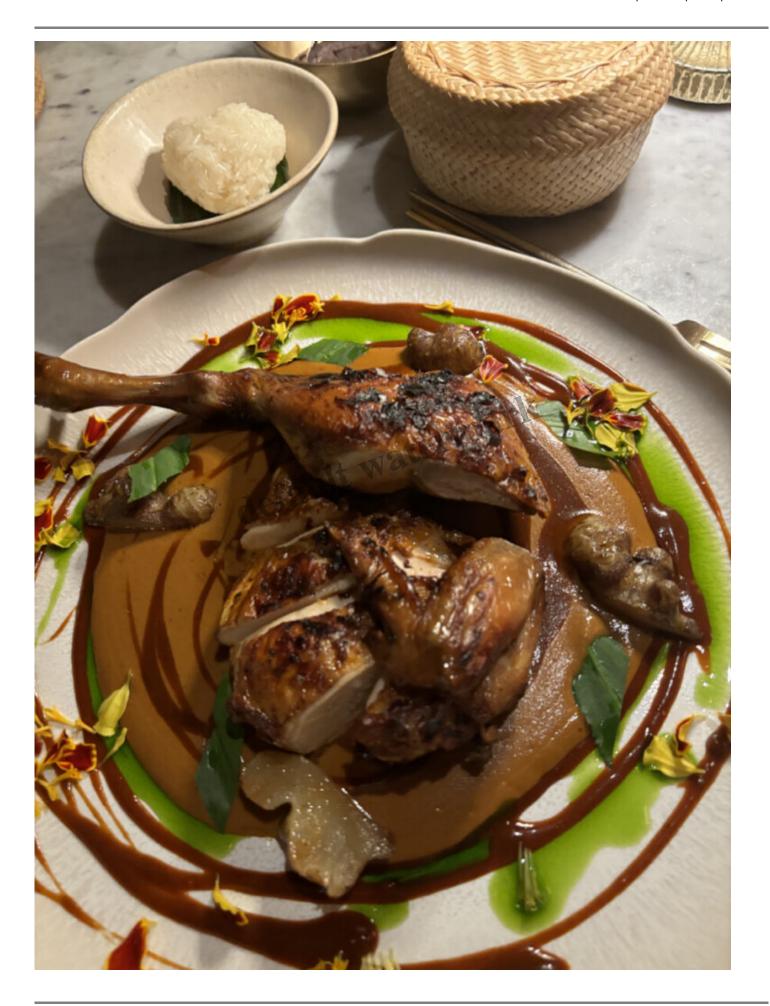


The Lichen & Pippin is a crispy suckling pig. However, it was very fatty and oily. Too much for everyone's liking. But if you like really fatty meat, then this should please your palate.









Would I recommend Ojo? For special occasions, yes. It is a place you visit to celebrate an anniversary or when you want to impress a date. I visited Ojo with my family. The food was good and it was an experience but it is not a place we will keep coming back over and over again. Perhaps when they refresh the menu and we forget how stunning the view on the 76th level is.

Oh yes, every \$2,500 spent allows you one entry to the top level of the Mahanakhon on the 79th level. How much did we spend? Four of us were allowed up. Go figure.

Yours sincerely,

Daryl

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