## A Unique Feast from The Royal Project to Your Table At Dusit Thani Bangkok

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Dusit Thani Bangkok is going all out to ensure it leaves lingering memories – and tastes – with its patrons. In an illustrious career spanning 48-years, the hotel has come up with several novel food themes to titillate the taste buds of the city. And now the coming month of October will see a very special food promotion indeed, as to support the Royal Project to produce a scintillating menu.

The Royal Project was initiated under the aegis of His Majesty the late King Bhumibol Adulyadej and was formed with the aim of improving the quality of life of the hill-tribe people of Thailand. Encouraging sustainable development that would preserve the Kingdom's natural resources for generations to come, the projects gave farmers not only a new source of income but also a sense of pride and ownership, since all the projects were started only after close co-operation with the local community.

Dusit Thani Bangkok would like to honour His Majesty's unflinching efforts by committing to buy large volumes of agricultural Royal Project products. The Dusit's talented kitchen team will put together a mouthwatering menu featuring succulent produce such as organic vegetables and meats sourced locally, to create a repast of dishes that is bound to dazzle the beholder.

The Royal project produces will be available in a la carte at all outlets (except Shogun restaurant) daily for lunch and dinner from 1-31 October, with an attractive pricing from THB 190++ per portion. Moreover, as a charitable gesture, the hotel will also contribute nine percent of the total revenue generated from a la carte sales of this special menu and during this period, towards the Royal Project Foundation.

4-course special set dinner menu is available at 22 Kitchen & Bar at priced THB 1,999++ per person.

For more information or reservation, please contact Dusit Thani Bangkok at: +66 (0) 2200 9000 ext. 2345 E-mail dtbkdining@dusit.com Website: www.dusit.com/dtbk, www.facebook.com/dusitthani