

Beef Eater's Delights at Royal Orchid Sheraton Hotel & Towers



Chef Robert Luck Czeschka, Royal Orchid Sheraton Hotel & Towers Executive Chef, proudly presents delectable menu for the beef eaters at our 3 restaurants. Giorgio's, Italian cuisine, offers Prime Angus beef "Rossini" Angus beef tenderloin, pan seared foie gras, sweet potato roesti, baby spinach and red wine truffle sauce (THB1,200++), Pot Ravioli in a creamy tomato beef sauce topped with crunchy grilled cheese croutons (THB 320++), and Bone-In Prime rib with pan roasted garlic, grilled green asparagus with crispy bacon (THB 1,500++). Riverside Grill, bar and restaurant by the River of Kings, presents Stew Australian beef cheek red wine and grilled scallop topped with truffle paste on carrot puree (THB 790++), Surf 'N' Turf {combine Tiger prawn and Red meat with Anna potato} (THB 1,100++), and New York Strip steak with white bottom mushroom (THB 790++). Award-winning Thai restaurant Thara Thong invites you to experience Nua Yang Nai Suan - Grilled beef tenderloin with cantaloupe and aromatic Thai herbs (THB 320++), Mussamun Nua Gam Look Wua - Beef cheek mussamun curry served with mash potato (THB 450++), and Tom Sab Nua - Northeastern braised beef shank in spicy and sour soup (THB 350++). The promotion is valid from 1 March to 30 April 2018.

Come and try succulent beef dishes that are as nutritious as they are delicious in these elegant riverside restaurants. Shuttle boat service is available from Saphan Taksin BTS Station to the Hotel every half-hour. For more information or reservations, please call 0 2266 0123, e-mail: events.rosh@sheraton.com, website: www.royalorchidsheraton.com, or Facebook: www.facebook.com/royalorchidsheratonhotel.