COOL YOURSELF OFF THIS SUMMER WITH “KHAO CHAE” AT ROYAL ORCHID SHERATON HOTEL & TOWERS





Thara Thong and Lobby Lounge at Royal Orchid Sheraton Hotel & Towers are pleased to serve a Thai classic summer treat “Khao Chae”,rice soaked in jasmine-scented water served with various hand-craft condiments such as Kapi Thord” – Deep-fried shrimp paste balls, “Prik Sord Sai” – Fried bell pepper stuffed with minced pork and shrimp wrapped in egg net, “Horm Thord” – Fried shallot stuffed with minced pork, “Pad Pak Gard Kem” – Preserved salted radish stir fried with sugar, “Pla Inzee Kem Lae Nua Sawan” – Fried mackerel and sweetened dried beef, and “Pla Haeng Taeng-Mo” – Watermelon topped with sweetened dried fish flakes. Satisfy your sweet tooth with authentic Thai sweet “Som Choon” – fruit dessert of lychee, green Mango and bitter Orange in sweet and salty syrup. Price is THB 550++ per set. Available to savor daily at Lobby Lounge from 12:00 – 6:00 PM and Thara Thong from 6:00 PM – 10:00 PM during this summer from April 1 – May 31, 2019.

Shuttle boat service is available from Saphan Taksin BTS Station and ICONSIAM to the Hotel, every half-hour. For more information or reservations, please call Tel: 02 266 0123, e-mail: events.rosh@sheraton.com, Line@: @rosheratonbangkok, Facebook: www.facebook.com/royalorchidsheratonhotel, or website: www.royalorchidsheraton.com