

Dusit Thani Bangkok Joins Prince Hotels for “Hokkaido-Autumn Fest” At 22 Kitchen & Bar



Bringing the gastronomic delights of Japan’s northern island to Thailand just in time for its cool season, Dusit Thani Bangkok and Prince Hotels at Japan are joining hands to co-organize the “Hokkaido-Autumn Fest” this 24-26 November, at 22 Kitchen & Bar with three of Prince Hotel’s top chefs.

Handling Sapporo Prince Hotel’s banquet events, Chef Fumihiro Kabasawa describes himself as multi-talented, as equally able to assemble a kaiseki as he is to put on a sushi performance. With a focus on using local products complementing the season, Chef Fumihiro brings with him a technical perfection and respect for tradition.

Chef Shinichi Hanabusa seeks to combine new and old approaches to creating dishes that are both delicious and healthy, naming Chef Rokusaburo Michiba, Japan’s first Iron Chef as his inspiration for his attention to sensitivity and beauty in his creations.

From Hakodate Onuma Prince Hotel, Chef Takuya Shibata is the son of a sushi chef with a deep appreciation for using local produce. Overseeing his hotel’s customer satisfaction while also serving in its Japanese restaurant department, Chef Takuya’s aspiration is to present his guests with the freshest dishes representative of the rich ingredients of his hometown.

The “Hokkaido-Autumn Fest” brings the exquisite offerings of Hokkaido’s Prince Hotels to the impeccable setting of Dusit Thani Bangkok’s 22 Kitchen & Bar this 24-26 November only.

Friday 24 and Saturday 25 November: Lunch set at THB 1,800++ per person

Dinner set at THB 3,200++ dinner per person

Sunday 26 November: Special Sunday brunch set at THB 2,500++ 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