Executive Pastry Chef Alex Ruffinoni joins Centara Grand CentralWorld, bringing a sweet taste of France to Red Sky Restaurant!





We’re excited to announce the new arrival of Chef Alex Ruffinoni, who’ll be working as Executive Pastry Chef Research and Development here at Centara Grand at CentralWorld!

He has over 15 years of experience in pastry making, having spent the majority of his career working at some of France’s leading hotels and luxurious bakeries. He is also joining us from Bangkok’s prestigious Le Cordon Bleu Dusit Culinary School where he worked as a Pastry Chef Instructor.

And with Chef Alex’s arrival, he is bringing with him a brand new pastry and dessert menu, reflecting his passion, expert knowledge and artistic flair for all things sweet! You can try some of his creations as part of Red Sky’s a la carte menu or as a final course in our degustation menu.

Here are the new dishes below:

A la Carte for Red Sky

Valrhona chocolate bar (Chocolate mousse, almond dacquoise with praline feuillantine, chocolate ganache & frozen cream)

Amalfi lemon with seven textures (Declined in marmalade, jelly, meringue, cream, chantilly & segment)

Revisited red fruits eclair (Variations around the forest berries, kirsch flavors and pistachio sponge)

Remember, these a la carte desserts are available at Red Sky 55th floor (which can be enjoyed with other dishes from our regular menu every day from opening (18.00) until late.

You can also discover more about our degustation menus at centarahotelsresorts.com/Red Sky, or by calling +66 2 100 6255.

Find out more about Red Sky below:
Website: www.centarahotelsresorts.com/redsky
Facebook: Red Sky Bangkok
Instagram: Redskybangkok
Twitter: @RedSkyBKK