From Farm to Table at Attico

30 January 2017 – On February 7 and 8, 2017 Attico in association with Hua Hin Vineyards presents "4 Hands by Attico", an artisanal dinner featuring Michelin-starred Chef James Noble as a special guest.

"4 Hands by Attico" is Attico Italian restaurant's much-anticipated recurring dinner event where the hotel's own executive chef, Thomas Smith, works together with another highly regarded culinary expert to prepare delicious masterpieces. For this eagerly awaited edition of "4 Hands", Chef Smith has partnered with Michelin-starred Chef James Noble. His own "boutique farm" venture Pak Nam Pran in Pranburi Prachuchapkirikhan province is acknowledged as Thailand's sustainable, low carbon-footprint, farm-to-table pioneer and his gastronomic creations cast the spotlight on fresh, sometimes unconventional ingredients including forgotten classic herbs, grown on demand that he is reintroducing into the Thai culinary scene.

To make this edition of the "4 Hands" a special one, the chefs have collaborated to create a six-course menu that highlights the outstanding produce of Pak Nam Pran, including organic specialties as well as vegetables rarely available in Thailand. Among many menu highlights, guests will be able to try seared foie gras served with cucumber mist and foraged wildflower salad, line-caught river fish tagine with preserved lemons and toasted North African spices, and a beetroot and wild cherry brownie made with chocolate produced in the Laos border region.

The menu will be paired with aromatic wines from the Hua Hin region to add a local touch. With this beautiful combination of fresh organic produce, rich spices and fine wines, the "4 Hands" menu will showcase some of Italy's best recipes and let food lovers experience a multitude of new and surprising flavors.

"We are excited to be bringing our guests another edition of "4 Hands", this time in partnership with Chef James Noble. His work with locally and sustainably sourced food is fantastic and goes well with Attico's focus on fresh, high-quality ingredients and creative recipes. We look forward to sharing this special menu with our guests and are sure they will enjoy this fine-dining experience," says Venues Executive Chef Thomas Smith.

The special "4 Hands by Attico" menu is available on February 7 and 8, 2017 and is priced at THB 2,200 ++ per person. Guests are invited to book their tables in advance.

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About Attico

The award-winning Attico at Radisson Blu Plaza Bangkok serves Italian fare in a delightfully rustic setting enhanced by spectacular 28th-floor views. Seating options comprise a main indoor dining room, balconies for al fresco dining and private rooms. At Asok junction within brief walking distance of the city's BTS SkyTrain and MRT underground transport systems. Attico is open daily from 12.00 – 14.30 and 18.00 – 23.00 hrs (last order at 14.30 and 23.00 respectively). For more information, visit www.venusbkk.com, email info.bangkok.blu@radisson.com or call +66(0) 2 302 3333.

About Radisson Blu Plaza Bangkok

Radisson Blu® is one of the world's leading hotel brands, an emblem of genuine, contemporary

hospitality all enhanced by Radisson's distinctive Yes I CanSM! service philosophy. Radisson Blu Plaza Bangkok offers 266 stylish guest rooms and 24 elegant suites, in addition to state-of-the-art meeting facilities and outstanding dining and leisure options. In the heart of Bangkok on Sukhumvit Road, Radisson Blu Plaza Bangkok is easily reached from both of Bangkok's international airports. The hotel's location near Asok junction likewise allows for easy access to the city's elevated rail and underground public transport systems. Nearby the hotel are many of the Thai capital's major cultural, commercial, entertainment and shopping sites. Designed for business and leisure guests who know how to travel in style, Radisson Blu Plaza Bangkok defines the modern hotel experience. Learn more at www.radissonblu.com/plazahotel-bangkok.

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