

Getting shucking 55 floors above Bangkok with Red Sky's new 'Open up Oyster' classes!



Our series of "Open Up - All About Oysters" classes give you the chance to learn a brand new skill, and enjoy the world's most famous raw seafood delicacy at one of Bangkok's most famous rooftop bars: Red Sky!

Running from September to 9th December 2018, these classes teach you how to properly open - or 'shuck' oysters using the correct equipment and method by an experienced professional. As part of the class, all guests (or 'students') will get to taste Cap Horn, Tasmanian and Icelandic varieties of oysters, as well as enjoy a perfectly paired glass of Champagne, white wine and Bloody Mary cocktail.

If that's not all, you can also take home your very own oyster shucking certificate, a recipe book, a carved wooden oyster knife and group/individual photos of the session.

Please note that these classes, which are priced at THB 2,955++ / person (including all of the above-mentioned food and drinks) need to be booked at least one week in advance. The classes are taught in English and run from 14.00 - 16.30 every day, with a minimum of four people attending.

If you have any questions about our 'Open up' oyster classes at Red Sky - or would like to book a session now - please feel free to call us on 0-2100-6255 or email: diningcgcw@chr.co.th

Find out more about Red Sky below:

Website: www.centarahotelsresorts.com/redsky

Facebook: Red Sky Bangkok

Instagram: Redskybangkok

Twitter: @RedSkyBKK