Giorgio’s New Italian Menu Inspired from the late 1960’s and 1970’s at Royal Orchid Sheraton Hotel & Towers





Giorgio’s Italian restaurant, at Royal Orchid Sheraton Hotel and Towers, offers menus inspired by popular dishes from the late 1960’s and 1970’s. Take time to take it slow in the ever vibrant city of Bangkok and sit down for a classic Italian dinner. The emphasis lies on the essence taste and simplicity. Giorgio’s delicious homemade recipes include Parma ham and Honey melon (THB 320++), Baby spinach salad, poached figs, walnuts and Blue gorgonzola dressing(THB 350++), Black cod, clam sauce and asparagus (THB 620++), Stewed veal shank Ossobuco with lemon gremolata and saffron risotto (THB 580++), Beef fillet with fresh herbs, spinach and potato gnocchi (THB 850++), and end the meal with a Combination of Giorgio’s desserts (THB 350++), a set of Tiramisu, Pana cotta, Raspberry cheese cake, and White chocolate. Available on every Wednesday – Sunday for dinner (Close on every Monday – Tuesday) from 6.00 p.m. to 10.30 p.m.

Starwood Preferred Guests® (SPG®) members are welcome to enjoy 15% off for food only. Diners can choose either air-conditioned comfort or al fresco dining on Giorgio’s terrace overlooking the scenic Chao Phraya River. For more information or reservations, please call Tel: 02 266 9214, e-mail: events.rosh@sheraton.com, Line@: @rosheratonbangkok, website: www.royalorchidsheraton.com, or Facebook: https://www.facebook.com/royalorchidsheratonhotel Shuttle boat service is available from Saphan Taksin BTS Station to the Hotel every half-hour.