‘Hao hao’ happenings at Haoma for Chinese New Year 2019

Bangkok, 29 January 2019 – However you celebrate the coming of the Year of the Pig, 好好 (hao hao, or good good) eating is bound to be in store. In its seven course Chinese New Year Menu (Bt2,499++ / Bt4,489 with wine pairings), Haoma, an ecologically focused farm-to-table urban farm quietly tucked up Sukhumvit Soi 31, is happy to present seven courses designed to delight palates with their surprising flavour combinations inspired by the Middle Kingdom.
Haoma, which specialises in exotically familiar, wholesomely unheard of pan-Indo-European flavours largely grown here in beautiful hanging gardens through aquaponics and an ingenious system of pipes that channels recycled water to minimise waste – the restaurant vows to go certifiably carbon-neutral by 2020 – presents a special menu to welcome the Chinese New Year with scrumptious dishes including Abalone Primitive – soil, yuzu and dill; Beijing-Cola Duck – Crispy duck, blini, cucumber and Hosin cola sauce; and Lunar Mushroom – Chinese pumpkin, nutmeg, coconut ice and butterscotch mushrooms.

Also on Haoma’s tanatalising Chinese New Year Menu are Picnic Tin – tomato, basil, blueberry and cucumber; ‘Very Sea’ Sea Scallops – XO Sauce, braised romaine and seaweed emulsion; Black Pepper Beef – heirloom carrots, fermented gobo, Chinese cabbage sauerkraut, five-spice curry; and Petit Four.
Experience the elegant but simple style of Haoma daily, 6-11:30pm. The Chinese New Year Menu is offered until 5 – 6 February 2019.

The brainchild of Chef and Co-Owner Chef Deepanker Khosla, Haoma is named for a semi-mythical elixir of life, the origin story of which winds like a sacred vine through this urban oasis unlike anywhere you’ve ever been in Bangkok. This lunar new year, why not boldly go to experience uniquely satisfying down-to-earth flavours unlike any you’ve known before that will send you to the moon and back?
For more information, please visit http://haoma.dk/ or https://www.facebook.com/HaomaBKK/, email reservations@haoma.dk or call 02 258 4744.