

HARD ROCK CAFE PATTAYA GRILLS UP INTERNATIONAL FLAVORS AS PART OF NEW SMOKE, FIRE & SPICE MENU Mix and Match Limited-Time Menu Highlights Global, Ethnic Flavors



Hard Rock Cafe Pattaya is serving up a new menu that embraces the hottest ethnic street flavors. Beginning from now on until September 30, 2016 the Smoke, Fire & Spice limited-time menu will be available at participating Hard Rock Cafe franchise locations across the globe. The new menu draws inspiration from the spices, seasonings and sauces of popular street foods found around the world including Asia and Africa.

As part of the Smoke, Fire & Spice menu, Hard Rock has developed a variety of specialty rubs, seasonings and sauces that guests will be able to pair with their choice of chicken, beef, shrimp or pork. Each protein will be served on a sizzling skillet accompanied by naan, a marinated salad mix, grilled vegetables, mixed cheeses and complementary dipping sauces.

Served steaming-hot and fajita style, the Smoke, Fire & Spice flavor options include

- Charmoula (North Africa) – a mix of parsley, cilantro, fresh garlic, paprika, black pepper, red pepper flakes, cumin and lemon juice, this marinade offers a rich herby and spicy flavor inspired by North Africa
- Kalbi (Korea) – a mix of soy sauce, fresh garlic, ginger and sesame seeds, this spice packs a sweet heat inspired by flavors of Korea
- Satay (Thailand) – a fresh peanut and soy sauce mix, inspired by the flavors of Malaysia and Thailand
- Yakitori (Japan) – a slightly sweet mix of soy sauce, sake, mirin and finely ground Japanese pepper, inspired by flavors of Japan
- Piri Piri (South Africa) – a scorching mix of chili peppers inspired by flavors of South Africa
- Char Siu (China) – a sweet mix of soy sauce, hoisin sauce, oyster sauce, star anise, ginger and Chinese five spice, inspired by flavors of China