

“Iberian Grand Pilgrimage” Six, Eight or Ten? The choice is yours with UNO MAS’s new Spanish fine-dining menu



UNO MAS’s dining deck is open, ready to welcome you for an evening of unforgettable Spanish fine-dining above Bangkok. The restaurant’s latest dining concept gives you the choice of 6, 8 or (if you feeling really hungry) 10 dishes as part of a brand new tasting menu curated by Chef Sandro Aguilera and his team.

Each option aims to take you on a culinary journey through Spain, dish-by-dish. From the quaint fishing town of Palamós (where you can get a taste of their squid), to the zesty Paella served up on the sun-drenched island of Mallorca and the melt-in-the-mouth suckling lamb from rolling hills of the Spanish Pyrenees - this menu is not to be missed.

Other highlights to savor include Denia Red Prawn Pil Pil “Traditional”, Scallop with clotted milk and morel, 120-Hour Roasted Wagyu with endive - plus dessert and an optional cheese board.

The 6-plate option is priced at THB 2,555++ with wine pairing at an additional THB 1,555++; 8-plates are priced at THB 2,955++ with wine pairing at THB 1,755++; and 10-plates are at THB 3,255++ with wine pairing an additional THB 1,955++ (prices exclusive of VAT and service charge).

This special set menu is available from now, running Tuesday through Saturday from 6pm to 10pm (last order).

To book your table at the UNO MAS semi-alfresco deck, please call +66 2 100 6255, Email: Diningcgcw@chr.co.th or visit www.unomasbangkok.com