

INTRODUCE SPICY NORTH-EASTERN FLAVOURS AT SUAN BUA, CENTARA GRAND BEACH RESORT & VILLAS HUA HIN



Regarded as a home-style Thai restaurant for delicious Thai dishes, Suan Bua at Centara Grand Beach Resort & Villas Hua Hin will get your palate excited, introducing the latest “Spicy North-Eastern Cuisine” that features many favourite Isaan or North-eastern dishes with a mouth-watering heat from Thai chilli.

Throughout April and May for lunch and dinner, Suan Bua present a distinctly different taste of Thai North-eastern or Isaan cuisine in the new a la carte selection “Spicy North-Eastern Cuisine”. Hot, ultra-flavorful and pungent herbs and seasonings, the popular Isaan cuisine features the combination of Thai food flavors and Lao culinary influence with strong aromatic components and a spicy edge. Some highlights of delicious Isaan dishes include Gaeng Om Gai, a popular chicken soup that incorporates a whole bunch of fantastic taste of herbs and spices in a one pot meal and Nua Yang Jim-Jaew, char-grilled Australian beefsteak served with Thai dipping sauce and aromatic roasted rice powder. Another must-try is Pla Neung Nam Prik, a steamed snapper submerged into a robust blend of local herbs with a host of vibrantly flavorful chilli paste.

Sense the flow and surrender your need of North-eastern or Isaan flavour from “Spicy North-Eastern Cuisine” at Suan Bua that will make a taste sensation of harmonious flavours with cultural and local infusions over centuries in every bite.

“Spicy North-Eastern Cuisine” at Suan Bua

Available every day for lunch and dinner from 1 April – 31 May 2018 with prices starting from Baht 230++ per dish.

Find us on Ground floor, Centara Grand Beach Resort & Villas Hua Hin

For more information or reservations, please call +66 (0) 3251 2021