

# Italian Journey of Succulent Seafood@ Attico



Globally recognized as a delicacy, abalone is highly coveted in Chinese culture as much for its flavor as for its aphrodisiac properties. Many believe eating abalone brings good luck, and its firm but delicate meat is often said to taste a bit like scallops with a texture more like squid. This delectable “mollusk” is often a staple at banquets, on special occasions and for Chinese New Year.

Chinese native Chef Bruce Hui has been inspired by this subtle ingredient and has created a special menu of contemporary “heritage-inspired” Cantonese dishes featuring this highly prized treasure from the sea. Only from September 1-30, 2017, this exclusive abalone menu will be available during both lunch and dinner. Prices start at just THB860++ per dish which can be shared or enjoyed individually.

China Table, a clean, contemporary and modern restaurant, is the ideal setting for a gathering with friends, family or work colleagues in one of the distinguished private rooms. Guests will indulge with specialties such as Stewed Cordyceps flowers w/Abalone Corner & Chinese Matsutake Soup or the Braised Abalone w/ Cuttlefish in Slow Brewed Golden Broth. Other creative abalone offerings include the Braised Abalone w/ Onion in Hot Stone Pot as well as the Baby Chicken w/Abalone and the one of a kind Original Baked Salt w/ Abalone & Straw. There is no better time than this September to discover the pleasure of “Abundant Abalone” and be welcomed as a guest at China Table.

“The talent in the kitchen at China Table is at a very high level. Chef Bruce using all his skills, knowledge and creativity to constantly surprise and delight customers with his creations. Working with a high-end ingredient like abalone allows our customers to experience amazing dishes they won’t find anywhere else in the city,” shared Deborah Haines, General Manager, at Radisson Blu Plaza Bangkok.

## About China Table

Located on the 3rd floor of Radisson BLU Plaza Bangkok, China Table serves traditional Cantonese flavors in a contemporary style. Chef de Cuisine, Bruce Hui serves Peking duck, steamed buns, spring rolls, and some of the city’s best dim sum. At Asok junction within brief walking distance of the city’s BTS SkyTrain and MRT underground transport systems. China Table is open for lunch Monday to Friday from 11:30-14:30hrs (Saturday & Sunday until 15.30hrs), and daily for dinner from 18:30-22:30hrs. For more information, visit [venuesbkk.com](http://venuesbkk.com) email [info.bangkok.blu@radisson.com](mailto:info.bangkok.blu@radisson.com) or call +66(0) 2 302 3333.

## About Radisson Blu Plaza Bangkok

Radisson Blu® is one of the world’s leading hotel brands, an emblem of genuine, contemporary hospitality all enhanced by Radisson’s distinctive Yes I CanSM! Service philosophy. Radisson Blu Plaza Bangkok offers 266 stylish guest rooms and 24 elegant suites, in addition to state-of-the-art meeting facilities and outstanding dining and leisure options. In the heart of Bangkok on Sukhumvit Road, Radisson Blu Plaza Bangkok is easily reached from both of Bangkok’s international airports. The hotel’s location near Asok junction likewise allows for easy access to the city’s elevated rail and underground public transport systems. Nearby the hotel are many of the Thai capital’s major cultural, commercial, entertainment and shopping sites. Designed for business and leisure guests who know how to travel in style, Radisson Blu Plaza Bangkok defines the modern hotel experience. Learn more at [www.radissonblu.com/plazahotel-bangkok](http://www.radissonblu.com/plazahotel-bangkok).

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