It’s that time of year again, as Red Sky launches a brand new ‘Seasonal Menu’





Just like the way our famous glowing arch constantly changes its color, so does our ‘Seasonal Tasting Menus’ here at Red Sky restaurant, Centara Grand at CentralWorld.

As it’s that time of year again, Chef Christian Ham and his team are launching and brand-new, six-course set menu that will run from September through to November 2018.

This flamboyant, lavish “Equinoxe” set dinner is priced at THB 2,955++/person with an additional wine pairing option for 1,699++/person.

The menu, which can be enjoyed inside one of our air-conditioned dining rooms or outside alfresco-style, kicks off with an amuse bouche followed by pan-seared foie gras crusted with sesame roasted figs as a starter.

Two sea-inspired dishes follow, namely the Alaska king crab butter poached flavored with curry, and then the pan-seared Atlantic seabass and lobster meuniere served with roasted vegetables, butternut coulis and chicken juice. These two dishes are perfectly paired with a 2016 Riesling ‘Von Unserm’ Trocken, and a 2017 Etna Bianco DOC ‘Alta Mora’, respectively (for those who opt for the wine pairing).

For the final, more meat-centric main, enjoy our chef’s special creation of corn-fed guinea fowl with porcini “pain perdu”, glazed turnips and carrots – followed, of course, by a pre-dessert and dessert to wrap up a memorable gastronomic experience at Red Sky.

To book your seat in advance for this soon-to-be-launched seasonal menu, please call Red Sky on 02-100-6255 or email us at diningcgcw@chr.co.th.

Find out more about Red Sky below:
Website: www.centarahotelsresorts.com/redsky
Facebook: Red Sky Bangkok
Instagram: Redskybangkok
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