

Japanese Food Festival by Japanese Guest Chef from Sheraton Hiroshima At Feast, Royal Orchid Sheraton Hotel & Towers



Royal Orchid Sheraton Hotel & Towers is pleased to welcome Chef Tomohiko Miyamoto, who will be offering a genuine Japanese Food Festival at Feast from 9 to 18 September 2016. From Sheraton Hiroshima to your table by the Chao Phraya River, Japanese food lovers will discover the refined and authentic tastes of a variety Japanese menu. Chef Miyamoto will serve Japanese Dinner Buffet from appetizers, cold cut, soup, main dish, until the end through Japanese dessert and cake such as Soba salad with honey and soy dressing, Simmered fish, Agedashi - Fried tofu with dashi sauce, Gyu Niku Itame - Sliced beef with special sauce, Cheese cake souffle, Fruit soft cream roll cake, Green tea tiramisu and more.

Guests can enjoy Chef Miyamoto's dishes at Feast restaurant for an original dinner buffet from 9 to 18 September 2016, during 6.00 PM - 10.00 PM. Every spend THB 2,000 will get the chance to win 2 round trip tickets to Japan with Thai Airways plus a complimentary 5 nights stay. Get a small pot of sake just add "@ROSHERATONBANGKOK" to your LINE account. Starwood Preferred Guests® (SPG®) members are welcome to enjoy 15% off for food only.

Price is subject to 10% service charge and applicable government tax. Shuttle boat service is available from Saphan Taksin BTS Station to the Hotel every half-hour. For more information or reservations, please call Tel: 02 266 9214, e-mail: events.rosh@sheraton.com, facebook: <https://www.facebook.com/royalorchidsheratonhotel>, or website: www.royalorchidsheraton.com

About Chef Tomohiko Miyamoto

Chef Miyamoto joined The Sheraton Hiroshima Hotel in 2013 as Chef de partie of Japanese restaurant "Miyabi-Tei". He is praised for his "Dashi", the famous Japanese stock, an essential element in many dishes of this delicate cuisine.