

“Khao Chae” A Truly Thai Treat for Summer



Royal Orchid Sheraton Hotel & Towers invites you to discover an authentic Thai summer menu, “Khao Chae Set” – rice soaked in iced jasmine water served with assorted side dishes. Served with complex side dishes are what make this seasonal meal so highly sought after, including “Kapi Thord” – Deep-fried shrimp paste balls, “Prik Sord Sai” – Fried bell pepper stuffed with minced pork and shrimp wrapped in egg net, “Horm Thord” – Fried shallot stuffed with minced pork, “Pad Pak Gard Kem” – Preserved salted radish stir fried with sugar, “Pla Inzee Kem Lae Nua Sawan” – Fried mackerel and sweetened dried beef, and “Pla Haeng Taeng-Mo” – Watermelon topped with sweetened dried fish flakes. End your taste buds with refreshing Thai sweet “Sala Loy Kaew” – Sala fruit in syrup. Price is THB 550++ per set. Available to savor daily at Lobby Lounge and Pools, between 11:30 AM – 4:00 PM. The promotion is available throughout the month of April.

Try our refreshing Khao Chae delights that are as nutritious as they are delicious in this elegant riverside restaurant. Shuttle boat service is available from Saphan Taksin BTS Station to the Hotel every half-hour. For more information or reservations, please call 0 2266 0123, e-mail: events.ros@sheraton.com, website: www.royalorchidsheraton.com, or Facebook: www.facebook.com/royalorchidsheratonhotel.