Khao Chae, the traditional taste of Songkran at Novotel Bangkok on Siam Square

Celebrate Songkran with refreshing Khao Chae at Novotel Bangkok on Siam Square. Khao Chae translates to “rice soaked in water” and it is a beloved royal dish served only during Songkran. The dish is made up of cooked rice cooled in jasmine-scented water served with various condiments. Some condiments include: Luk Kapi (deep-fried shrimp paste balls), Hom Daeng Yud Sai (stuffed shallots), Prik Yuak Sod Sai (egg-wrapped steamed green chili stuffed with minced pork), sweet shredded pork/beef, fried salted egg and more. Enjoy this refreshingly tasty and unique dish at the Gourmet Bar 300 baht++ per set or have it during your International Buffet at The Square available for lunch at dinner. Book online get up to 50% off from 13th-15th April, 2018 Book at http://www.novotelbkk.com/offers/khao-chae/
For more information, please call 02-209-8888