

Kurobuta at its best



Throughout July – August 2018, Royal Orchid Sheraton Hotel & Towers will be serving you two-months of impeccably prepared Kurobuta pork dishes at three of our renowned riverside restaurants.

Serving an array of culinary delights at Riverside Grill, where you can enjoy a delicious meal against the backdrop of the flowing Chao Phraya scene, we will be serving these highlights: Kurobuta pork-belly with poached peach and grain mustard sauce (THB 790++); Honey-glazed Kurobuta pork ribs, corn and mango salsa, and signature BBQ sauce (THB 890++); Kurobuta pork chop with garlic, rosemary and thyme, served on a grilled Portobello mushroom (THB 990++)

There is also a beautiful selection of this signature pork at Giorgio's restaurant, where our pork dishes are exquisitely crafted with Italian influence: Kurobuta Milanese served with rocket salad, blue cheese, Kalamata olives, and cherry tomatoes (THB 690++); Braised Kurobuta pork ribs, thyme gnocchi, baby carrot, and asparagus tips (THB 790++); and Kurobuta pork escalope wrapped with pancetta bacon and pan-fried Foie Gras, butternut squash, creamed spinach, Truffle, and grain mustard sauce (THB 890++)

Royal Orchid Sheraton's award-winning Thai restaurant – Thara Thong – will serve this tender pork with the essence of authentic Thai flavors: Spicy grilled Kurobuta pork neck salad with steamed vermicelli (THB 490++); Braised Kurobuta pork belly and egg served with young kale and steamed rice (THB 490++); and Grilled Kurobuta pork in green curry with longan and roti (THB 490++).

Savour these succulent Kurobuta specialties created by our creative chefs from 1 July – 31 August 2018.