New Plant-Based Menu at Anantara Siam Bangkok Hotel





Anantara Siam Bangkok Hotel unveils an array of flavourful vegan dishes in new plant-based set menus for your culinary delight, starting from 8 October 2018.

Whether for health, the environment, or simply just to try new things, the plant-based dining concept has gained popularity over recent years among the health conscious and even typical diners. A vegan diet contains far less saturated fat and also increases the amount of vegetables in your diet. It also helps conserve water, reduce greenhouse gases, your carbon footprint and of course, protects our animal friends.

This year, alongside the annual Vegetarian Festival, Anantara Siam Bangkok's culinary team have carefully created new two tantalising set dinner options, which guests can enjoy in the beautiful setting of Siam Flowers in Parichart court. The plant-based menus feature all nutritious yet delectable dishes such as refreshing "Cucumber Roll", "Tom Kha Hed" – a Thai coconut soup with mushrooms that uses plant based ingredients without compromising the traditional Thai taste, "Fettucine Truffle" that caters to pasta lovers, "Gazpacho Andalouz" and "Tofu Masala" that brings out the rich flavours of India with a little twist, to name a few. The set menus are priced at THB 1,500 ++ for 6-course set menu, and THB 2,500++ for 7 courses per person. (Prices are subject to 10% service charge and 7% government tax).

24 hours advance reservation is necessary for these delectable new set menus. For more information and reservations, please call +66 (0) 2126 8866 Ext 1201
Email: dining.asia@anantara.com website www.siam-bangkok.anantara.com