NEW YEAR – NEW RIVERSIDE DINING EXPERIENCES AT ROYAL ORCHID SHERATON HOTEL & TOWERS





As the new calendar begins, the head Sous-Chefs of our 4 renowned riverside restaurants at Royal Orchid Sheraton Hotel & Towers are ready to presents you an array of the brand new creative delicacies come with exquisite dining experiences by the River of Kings throughout 1 January – 29 February 2020.

Duck is one of protein-rich food and is people's favorites. Riverside Grill invites you to experience the delectable dishes of Pan Asian Duck such as Crisp Confit Duck Leg served with Arugula, fresh raspberry, pear, blue cheese, pomegranates and tasted walnut vinaigrette dressing (THB 590++), Duck Foie Gras with peppers and champagne terrine, strawberry chutney and toasted walnut bread (THB 750++), Pan Seared Duck Breast with Duck Foie Gras served with parsnip puree, baby carrot, caramelize beetroot and berry sauce (THB 690++), Slow Cooked Marinated Duck in spiced Bumbu Bali with Nasi Goreng (THB 590++) and Riverside Duck Fried Rice served with east meet west plum sauce (THB 380++).

Feast presents 5 Days Top Table, the daily signature special dish on top of the international dinner buffet, one complimentary signature dish will be served to each diner at the table during Sunday to Thursday dinner buffets priced at THB 1,250++ per person. Sunday – Signature Seafood Tower, Monday – Cilantro Lime Spiced Salmon Tostadas, Tuesday – Toasted Wagyu Sushi, Wednesday – BBQ Pork Spare Ribs and Thursday – Wagyu Beef Ramen Noodle with onsen Egg.

Giorgio’s brings you Antipasti Plater pair up with a bottle of Prosecco, Italian white or red wine. The perfect Italian appetizer combining the greatest of Italy Antipasti including The Seafood Plater comes with tiger prawns, rock lobster, okca and more (THB 1,500++ per plater), The Meats Plater highlights are Bresaola, parma ham, air-dried beef, Parmigiano and more (THB 1,500++ per plater) and The Vegetarian Plater is a combination of olives, grilled Mediterranean vegetables, preserved mushroom and more (THB 1,200++ per plater).

In addition, Thara Thong delights your New Year appetite with the All-Time Favorite Phad Thai, try the different flavors of Phad Thai ranging from Pad Thai Gai Yang (THB 390++), Pad Thai Poo Nim (THB 420++) and Pad Thai Kor Moo Yang (THB 420++) Pad Thai Talay (THB 450++). To complete your dining experience, try our Thai wines from Thailand’s finest wines Granmonte Estate available by glass and bottle at very special prices.

All prices are subject to 10% service charge and applicable government tax.

Riverside experience is closer than you think, complimentary shuttle boat service is available from Saphan Taksin BTS Station and ICONSIAM to the Hotel, every half-hour. For more information or reservations, please call Tel: 02 266 0123, e-mail: events.rosh@sheraton.com, Line@: @rosheratonbangkok, Facebook: www.facebook.com/royalorchidsheratonhotel, or website: www.royalorchidsheraton.com