“Old World Vs New World” with exclusive wine-pairing dinner at Hilton Hua Hin Resort & Spa

Hilton Hua Hin Resort & Spa has announced its April Wine Dinner at the beachfront restaurant Chay Had. Chay Had restaurant will feature the wines from new world countries. The April Wine Dinner on April 20, 2019 is priced at THB1, 400 net per person inclusive of wine pairing. Enjoy the 4-course menu while listening to the waves hitting the shore at our beachfront restaurant and indulge a twist of traditional Thai cooking techniques with traditional Thai ingredients to paired with new world wines.

Entrée
Ratatouille Yam Yai
Traditional cooking style with chicken salad
and salted egg yolk dressing
Ayama Maison de G Chenin Blanc, South Africa

Soupe
Tom Som Pla
Double boiled fish consommé with pink tilapia, coriander
and pineapple
“Aberdeen Angus” Chardonnay, Mendoza, Argentina

Sorbet
Lemon Sorbet

Main course
Lamb cutlet Masaman
With purple potato, crispy shallot
Or
Grilled seabass with Root Vegetable
Phad Kra Praw squid ink spaghetti
“Domain Naturaliste”Discovery Cabernet Sauvignon, Margaret River

Finish With Sweet
Mango Tango
Mango Mille feuilles, mango foam, meringue, mango coulis mango sorbet
Stella Moscat

Chay Had restaurant is an oceanfront restaurant and lounge that offers a tantalizing seafood dining experience with a twist of Thai-and-regional flair. Guest can enjoy perfect sunset cocktail at the lounge before proceeding to dine under starlit night sky complemented by soothing background sound of lapping waves that create a sense of openness for a relaxed oceanfront dining experience.

As seats are limited, reservations are highly recommended. For reservations and enquiries, please call +66 32 538 999 or email fb.huahin@hilton.com