

“Paella” the best traditional Spanish dish at UNO MAS restaurant, Centara Grand at CentralWorld



When you think of Spanish paella, you probably imagine a big bowl of saffron-infused rice with generous heaps of vegetables, meat and seafood.

This can look and taste good, but this all-in-one ‘mixta’ style paella is actually not considered particularly traditional. In fact, most authentic restaurants in Spain tend to serve more refined versions of the famous dish, focusing on one or two particular ingredients.

This is why UNO MAS restaurant at Centara Grand at CentralWorld now has not one, but FOUR different types of paella to choose from!

4 Types of Paella at UNO MAS:

Paella Valenciana (free-range baby chicken and seafood) - THB 1,850++

Paella de Mariscos (seafood only, with Maine lobster, Carabineros and mussels) - THB 3,200++

Arros Negre (black squid ink rice with prawns and squid) - THB 2,500++

Paella dels Pirineus (seasonal mushrooms, Iberico pork, Catalan sausage and truffle) - THB 1,850++

Great to share between two – four people, the UNO MAS paella experience brings together premium imported ingredients, authentic cooking techniques and superb views over Bangkok from our 54th-floor indoor and semi-outdoor setting.

For more information or to make reservations, please contact UNO MAS at Centara Grand at CentralWorld by calling 02-100-6255 or email: diningcgcw@chr.co.th.