Relive the Best Memories at Chingcha Chalee and enjoy our 5th Anniversary Promotion of ‘River Prawn’ dishes from now to 31st July 2017

It has already been five years since the first day of Chingcha Chalee, a cozy and homey restaurant featuring rare and traditional Thai food with authentic recipes, where the high quality dishes and happiness we give to our customers have never changed. During these five years, not only can you expect consistency every day from our kitchen, but you can also see that we have worked hard to deliver complete satisfaction to you, whether from constantly introducing new, delicious dishes or adding an entire variety of cuisine like Western favorites to our menu to suit all kinds of metropolitan diners. We do this because your happiness is ours, just as Mr Na-Chanok Ratanadaros, culinary entrepreneur and the founder of G Enterprise & Co., Ltd. restaurants, including Chingcha Chalee, explained to mark our 5th anniversary:

“Our every dish comes from the heart. We use premium quality ingredients to craft and create culinary art on every dish. Our smiling staff are happy to see you enjoy the traditional Thai dishes that are so hard to find these days. And besides those dishes, we also serve Western cuisine because we want to make sure that we have choices for everyone, be it a big family, or a multi-national group of friends. It’s been 5 years that we have gotten to serve and take care of you and we hope you allow us to continue to do so forever.”

To mark this special occasion and so you can celebrate with us, Chingcha Chalee would like to introduce seven new dishes featuring big-sized premium river prawns. The dishes combine the restaurant’s best and all-time favorite recipes with river prawns cooked and seasoned in different ways. ‘Grilled River Prawn in Sweet Crispy Noodle’ takes the taste of our old-school sweet Mee recipe to another level by adding a huge shrimp to it. ‘Baked River Prawn with Cheese in Spicy Sauce’ sees ‘the double-cheese effect’ — Mozzarella, Parmesan, and Cheddar cheese — stir-fried in spicy Thai sauce, and melted with the baked shrimp itself. The mellow ‘Grilled River Prawn in Tamarind Sauce’ comes with crispy garlic and is best served with warm jasmine rice. ‘River Prawn in Creamy Curry Sauce’ betrays the taste crafted from the best kept secret sauce recipe using duck eggs. The other delicious dishes in the line-up are ‘Baked River Prawn and Vermicelli in Casserole’, ‘Grilled River Prawn Sweet and Sour Sauce’, and ‘Grilled River Prawn in Shrimp Paste Clear Soup.’ All of these are offered at 460 baht per dish, from the regular price of 560 baht. In addition, when your bill reaches 555 baht, get one free sweet and tasty Chingcha Chalee Honey Toast to complete your meal. These special promotions are available from now until 31st July 2017.

Besides these delightful promotions, you can also expect a touch-up to the décor of the restaurant, which is now fresher and catering more to your comfortable seating. This is the perfect time to bring back the good memories with the people you love, be it family, friends, or lovers at your most trusted restaurant … Chingcha Chalee.

For reservations and more information:
Chingcha Chalee Restaurant, G Floor, Siam Paragon; Phone 02-610-7557

Chingcha Chalee Restaurant, 4th Floor, The Emporium; Phone 02-259-8582