Slow-Braised Beef Cheek with Dried Fruit

“Slow-Braised Beef Cheek with Dried Fruit”
The Grand Fourwings Convention Hotel Bangkok proudly offers experience the best tasting in every bite “Slow-Braised Beef Cheek with Dried Fruit” at Grotto Restaurant Champagne and Wine Bar, from now until 31 August, 2016.
Discover Grotto Restaurant Champagne and Wine Bar’s new menu “Slow-Braised Beef Cheek with Dried Fruit”. Indulge the delicious dish with Slow-Braised Beef Cheek from U.S.A. with Dried Fruit in Red Wine Sauce with Mashed Potato. You will enjoy the best taste at price THB 450++ per dish. Serve every day 16.00 – 01.00 hrs.

For reservations please call 02-378-8000 ext. 4048.