SUPER SUNDAY ROAST: FREE RANGE SPRING CHICKEN FROM KHAO YAI NATIONAL PARK





The Sunday roast is an extra special indulgence at Seasonal Tastes international culinary emporium throughout January and February 2020.

Succulent slow-roasted free range spring chickens farmed amid pristine nature in Khao Yai National Park are exceptionally tender and delicious with their crisped skin and lean white meat. They also make irresistible lead ingredients in gourmet recipes proposed by Seasonal Tastes' passionate chefs.

Handling each bird with great care and skill, the chefs present sous-vide slow-cooked free range spring chicken with sweet potato gnocchi, courgette ribbons salad, tomato and olive sauce, as one way to excite the eye and palate. A Thai preparation of perfect poultry is included on the special menu, namely, Suphanburi charcoal grilled free-range spring chicken marinated in Thai herbs, served with spicy tamarind sauce. As for the timeless classic Sunday roast, that honor is claimed by 8-hours slow-roasted free-range spring chicken with tantalizing European trimmings of rösti potato, green peas puree, semi-dried tomato and red wine sauce.

All just for starters at the reliably surprising Seasonal Tastes Sunday lunchtime session. Savor mouth-watering flavors indulgently arrayed with live-action flair. Settle into the elevated modern setting and explore expertly selected menus from east and west. All just steps from BTS Asok skyrain and MRT Sukhumvit metro stations in the heart of Bangkok. Reservations are recommended.