“TASTE OF NORWEGIAN SALMON” AT ROYAL ORCHID SHERATON HOTEL & TOWERS





Royal Orchid Sheraton Hotel & Towers invites you to taste the bountiful of tasty imported fresh Norwegian salmon cooked to perfection at our renowned riverside restaurants throughout September – October 2018.

Starts with salmon summer rolls served with sweet and sour chili dip (THB 400++), Norwegian salmon fillet topped with herb crusted and wild rocket leaves (THB 690++) and wild salmon grilled accompanied with Saffron beurre blanc, sautéed of baby spinach, baby potatoes and Pomodoro cherry (THB 990++), served at Riverside Grill where you can enjoy your perfect dinner alongside a spectacular view of Chao Phraya River.

Giorgio’s Italian restaurant will serve these highlights: smoked salmon with crab flakes, avocado, fennel, pomelo and apple (THB 450++), grilled salmon with herbs, Mediterranean vegetable medley and white bean chorizo (THB 620++) and baked salmon in foil on top of sundried tomato, capers, baby spinach and potatoes (THB 690++)

An award winning authentic Thai restaurant, Thara Thong, makes a perfect healthy and nutritious choice such as lab pla. crispy salmon cubes with Thai herbs, and por pia pla, roasted ground rice and salmon spring roll with sweet and sour chili sauce (THB 350++), pla op kreang ted, salmon fillet crusted in turmeric chili sauce, sautéed vegetable served with brown rice (THB 650++), ngob pla, salmon wrapped in banana leave, Thai chili paste served with curry fried rice (THB 720++).

Come and try our Norwegian salmon from now – 31 October 2018. Shuttle boat service is available from Saphan Taksin BTS Station to the Hotel every half-hour. For more information or reservations, please call Tel: 02 266 0123, e-mail: events.rosh@sheraton.com, Line@: @rosheratonbangkok, Facebook: https://www.facebook.com/royalorchidsheratonhotel, or website: www.royalorchidsheraton.com.