Taste of Traditional Italian Cheese at Giorgio’s





Giorgio’s at Royal Orchid Sheraton Hotel & Towers takes great pride in characteristic Italian cheese to create special dishes with uncompromising quality ingredients, rich flavors and culinary creativity. Starting with an irresistible bites of cheese – select your favorite from the trolley ranging from creamy, soft and spicy traditional Italian cheese with very intensive taste and variety of texture such as Busti Pecorino Al Pepe Nero, Galbani Gorgonzola Cremosa and many more serving with fresh homemade bread and dried fruits (starting from THB 120++), Mozzarella roll & Bocconcino – unlike normal Mozzarella tomato salad, our executive chef crafted special made-to-order Mozzarella flat sheet filled with Bresaola and arugula leaves served with black olive tapenade (THB 390++), Quatro Fromaggio pizza – the combination of four cheese pizza; Anticaluna superpizza mozzarella, urban truffled burrata, pecorino primo sale and Galbani Gorgonzola Cremosa (THB 390++). Round off your meal with colorful display of Iced Mascarpone Spaghetti – long string Mascarpone homemade ice cream in form of spaghetti topped with poached peach in syrup, raspberry coulis and shredded coconut (THB 290++) and many more. Buon appetito!
The irresistible mouthwatering cheese menus are available throughout 1 July – 31 August 2019. Shuttle boat service is available from Saphan Taksin BTS Station and ICONSIAM 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: www.facebook.com/royalorchidsheratonhotel, or website: www.royalorchidsheraton.com