The Art of Thai Cuisine and Thai Wine at Thara Thong Royal Orchid Sheraton Hotel & Towers





Thara Thong, a renowned riverside restaurant serving authentic royal Thai cuisine at Royal Orchid Sheraton Hotel & Towers, in collaboration with Thailand's leading wine producer "GranMonte", an international award-winning wine made from 100% estate-grown wine grapes invites you to enhance your Thai dining experience with the perfect classy Thai wine to drink with delicious royal Thai dishes, available for your selection throughout the year.

Take advantage of our insightful pairing recommendations such as 2015 "Spring" Syrah Cabernet paired with Fried smoked duck breast with hot basil and hot chili or Spicy salmon tartar with coriander lime sauce seems to take on more flavor when matched with 2018 "Spring" Unwooded Chenin Blanc. For lovers of stronger wine, we recommend taking your pleasure in tasting our Thai set menu "Ploy Siam" – flower shaped dumpling, taro spring rolls, spicy beef salad, and wok-fried lobster pad Thai match with a bottle of 2013 "Asoke" Cabernet Sauvignon Syrah. Alternatively, a bottle of 2017 "GranMonte Durif" with "Chom Tara" – roasted duck in red curry, jumbo tiger prawns with sweet and sour sauce, fried snow fish with mango salad and many more.

GranMonte wine selections by glass starts from THB 400++ and by bottle starts from THB 1,800++. Riverside experience is closer than you think. 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