The Mayflower hosts a Cantonese Rhapsody with Master Chef Peter Tsang

Dusit Thani Bangkok is pleased to announce that world-renowned Chinese Master Chef Peter Tsang will soon be presenting an authentic Cantonese food promotion at the city's most elegant, Chinese fine dining outlet, The Mayflower. Hong Kong born Chef Tsang hardly needs an introduction to Bangkok's epicureans. The 60 years old culinary wizard, who is in the Asian Top 20 Chefs list, has whipped up some amazing creations for various heads of state in his time. From Margaret Thatcher to Nelson Mandela to American presidents Bush – both father and son, Chef Tsang has wooed many dignitaries with his gastronomic art.

At The Mayflower, Chef Tsang plans to seduce your senses with the tantalizing Superior "Four Treasures" Dumpling Soup, Golden Eggs Stir-fried Prawns, Roast "Treasures Filled" Whole Suckling Pig (1 day advance order), Braised Minced Prawn and Spinach Filled Bean Curd, Stir- fried Five Kinds of Rice with Flower Crab, Braised Beef Cheek and more. Sweet surrender will include Chilled Bird's Nest with Sweetened Dumplings and Candied Sweet Sticky Dumplings.

Cantonese is one of the Eight Culinary Traditions of Chinese cuisine. The food is a delicate mix of fresh ingredients together with dried and preserved items with intense flavours. Sometimes, the fresh and dried varieties of the same item may be used together in a dish, although it should be noted that this cuisine does not rely much on the use of fresh herbs, unlike its other Asian counterparts. Steaming and stir frying are the most popular methods of cooking, although Cantonese food does have its braised and deep fried versions as well.

This exclusive event will be preceded by a select, Handpicked wine dinner at 19.00 hrs on the 11th May. The Cantonese festival will be available for both lunch and dinner from 12th-20th May 2016 at The Mayflower, Dusit Thani Bangkok. Get your table reservations in now and meet the master chef himself.

Handpicked wine dinner priced at THB 3,500++ per person
Come 4 Pay 3 for any booking made before 7th May 2016.

For more information or reservation, please call Dusit Thani Bangkok at: +66 (0) 2200 9000 ext. 2345 E-mail dtbkdining@dusit.com Website: www.dusit.com/dtbk, www.facebook.com/dusitthani