

Touch of new dining experience at Thara Thong, Royal Orchid Sheraton Hotel & Towers



Step into The Art of Thai Cuisine journey, “Thara Thong” is now launching chef’ signature dishes that are not only nourish the body but also the mind. Chef Nongnuch Sae-eiw aims to redefine authentic Thai food to new masterpiece dishes in which the elements of different culinary traditions are combined. From now onwards, guests can enjoy special dishes alongside with our current menus that are as nutritious as they are delicious in this elegant riverside restaurant.

The latest mouthwatering creations include an explosive flavor of Sang Wa Pla Foo (Spicy prawn salad with lime sauce and aromatic Thai herbs served with crispy fish) followed by succulent Rib Eye Wagyu Yang Jim Jeaw (Grilled Rib Eye Wagyu 240 days grain-fed Marble 4 with Tamarind dressing served with steamed sticky rice), a perfect combination of Aouk Ped Rom Kwan Rard Sauce Kra Prow (Smoked duck breast stir fried with Thai holy basil and chilli), Phanaeng Sie Krong Moo (Pork spare ribs in thick red curry and peanut) and new experience of Pad Thai Lobster (Wok-fried rice noodle with Maine lobster) then supplemented your exotic culinary journey with Mamuang Panna Cotta (Mango Panna Cotta).

Our new dishes with the highest quality of ingredients are available now at Thara Thong, Royal Orchid Sheraton Hotel & Towers. Open daily for dinner from 6:00.PM to 10:30 PM The venue offers comfortable floor seating, either at low tables in an air-conditioned teak pavilion or patio dining outside, and both with mesmerizing views of the Chao Phraya River. While dining, guests can also enjoy performances of classical Thai music and dance.

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.