TWO WAYS TO TREAT YOUR VALENTINE'S DATE AT WESTIN GRANDE SUKHUMVIT





It's the season of love at Westin Grande Sukhumvit, Bangkok. The time and place to delight that special someone with an evening of romance and sensual dining.
On Thursday, February 14, 2019, choose from two thoughtful ways to say 'I love you', vividly created to ensure an intimate evening for two.

Share a Gourmet Valentine's Buffet with moments to treasure at sleek and sensuous Seasonal Tastes or a ravishing Japanese Valentine Kaiseki Menu in the rarefied modern Zen-style ambiance of Kisso.

Gourmet Valentine's Buffet

The indulgent array of epicurean delicacies at Seasonal Tastes will include alluring live stations serving to order two carvings, three grills, three pastas, three pizzas, sushi and sashimi, Ferrari meat slicing, and to-die-for desserts. The collection of sections further includes gourmet hot dishes, classic Thai dishes, Asian and Western soups, Thai salads, Asian dishes, the S-buffet, salad bar, seafood on ice, and more divine desserts.

So many dishes, such a lot for the senses to discover. Stimulating highlights include: slow-roasted prime ribs/truffle jus; pan-fried French foie gras/berry & passion fruit sauce; Parma ham-wrapped king prawn/pink risotto; foie gras terrine/strawberry and olive, and; scallops with truffle, pink salt and passion fruit vinaigrette. Plus lots of heart-shaped strawberry desserts, from pink chocolate fountain with strawberry to Westin strawberry cheesecake, to strawberry pavlova, and much more.

Valentine's Day Dinner Buffet at Seasonal Tastes is priced THB 1,588++ per person including free flow soft drinks and a mocktail welcome drink.
Book now to ensure a very special Valentine's Day with your significant other.
Valentine Kaiseki Menu

Or celebrate the magnitude of undying love for that someone special with a palate-pampering seven-dish Japanese meal in Kisso's discreetly amorous ambiance, priced THB 3,999++ per couple.

Start with "Kohaku Yose" – seafood stock jelly with abalone, prawn, scallop, okra, asparagus and pumpkin. Then "Asari No Suimono" – Asari clam clear soup. Followed by "Chutoro" –Tuna medium belly, salmon, yellowtail, scallop. Next is "Taraba Kani No Tempura" – king crab tempura. Then "Miyazaki Wagyu Beef No Sumibiyaki, Foie Gras Zoe". Plus Ume somen noodles in hot soup with seabream and mountain vegetables. And conclude with a sweet sensation of "Ichigo Daifuku" – strawberry and red beans paste filled in rice cake.

Whichever you choose, it's bound to be love at first bite for the both of you.