

# Updated “7 Days of Sharing” at UNO MAS



Whatever the day, whatever the occasion, UNO MAS is the place to come in Bangkok for deliciously authentic Spanish food made for sharing.

With our constantly-updated “7 Days of Sharing” menus, each night of the week we focus on a different Spanish delicacy.

Whether it’s an extravagant paella dish, an evening of cheese tasting and sherry, cured Iberico pork or satisfying seafood selections – the one thing all of these menus have in common is that they are all perfect for sharing at our 54th-floor location above CentralWorld!

Below, please find our updated weekly program of specials:

MONDAY – “Say Cheese!” – a selection of ten fantastic Spanish cheeses (THB 890++)

TUESDAY – “The ‘Rubia Gallega’ fat old cow ‘Carsegal’” – half a kilo of premium prime rib grilled at our Josper charcoal oven (THB 2,550++)

WEDNESDAY – “Iberico pork carpaccio” – from ‘Los Pedroches’ in the south of Spain, one of the best kinds of pork in the world served raw preparation (THB 555++)

THURSDAY – “Mussels freshly arrived from Spain” – steamed at our charcoal oven with Mediterranean herbs (THB 555++)

FRIDAY – “The Gillardeau’s” – some of the finest oysters in the world (THB 180++ THB/pc)

SATURDAY – “Atlantic Turbot fish” – crispy and juicy just like in Andalusia served with ras al hanout aioli sauce (THB 2,200++)

SUNDAY – “The Seafood paella” – one of the most popular paellas with a fantastic selection of seafood like Maine Lobster, Carabinero red prawns, Hokkaido scallops... (THB 2,990++)

These selected menus are available daily from now – 30 June 2018 at UNO MAS restaurant from 16.00 to 01.00 hrs.

For more information or to make reservations, please call 02-100-6255 or email: [diningcgcw@chr.co.th](mailto:diningcgcw@chr.co.th)

Find out more about UNO MAS below:

Website: [www.unomasbangkok.com](http://www.unomasbangkok.com)

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