Vegetarian Festival at Spice Market, Anantara Siam Bangkok Hotel





Spice Market hosts a 10-day exploration of vegetarian food in a delightful menu that showcases a range of imaginative offerings, from 8 – 17 October 2018.

Delectable Healthy Dishes

Vegetarian Festival or “Kin Jae” is a time of penance and purification of both body and mind. To attain this goal, followers abstain from eating meat, animal products and pungent vegetables such as onion, coriander, garlic and certain spices.

This year, Chef Warinthorn Sumrithphon, Head Chef at Spice Market will carefully prepare array of vegetarian dishes for Kin Jae Festival. Guests can sample dishes such as “Kaow-Ob-Maprow-Orn” – Sticky rice with soy protein, vegetables, gingko nut, jujube, mushroom, Red curry, coconut milk served in coconut shell, “Yam-Takrai” – lemongrass salad with fried tofu, soy carrot and cashew nut or “Gaeng-Som-Jae” – a sour curry made with vegetables and fried salted protein, to name a few. Prices start from THB 280 ++ (subject to 10% service charge and 7% VAT).

Spice Market is located on 1st floor, Anantara Siam Bangkok Hotel (BTS Ratchadamri), opens daily, for lunch from 11.30 am – 2.30 pm (Monday to Saturday) and from 6.00 pm – 10.30 pm for dinner.

For more information and reservations, please call +66 (0) 2126 8866 Ext. 1232 or email: spicemarket.asia@anantara.com website www.siam-bangkok.anantara.com