

Water Lily Delights at Spice Market, Anantara Siam Bangkok Hotel



Savour national specialities infused with Thai water lilies, from flower to root, at Spice Market, Anantara Siam Bangkok Hotel, from now until 28 February 2019.

Chef Warinthorn Sumrithphon, Head Chef at Spice Market carefully prepares a delectable array of local dishes starring a truly Thai ingredient – the water lily. Roots, stems and flowers will be used in creative ways to enhance delicious specialities such as “Yum Suan Bua” – Spicy soft shell crab salad with water lily and lemongrass, “Yum Rak Bua Goong Krob” – Spicy crispy prawn and lotus root, and chilli jam, “Som Tum Lai Bua” – Spicy lotus stem salad, salted eggs, and crispy fish, “Kaow Hor Bai Bua” – Steamed fried rice in lotus leaf, to name a few. Prices start from THB 360 ++ (subject to 10% service charge and 7% VAT).

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