

WELCOME RAINY SEASON WITH “ROY-CHERNG” ALL-YOU-CAN-EAT AUTHENTIC THAI CUISINE AT HUA CHANG HERITAGE HOTEL



Rainy season may cause the unhealthiness, like the old days, Thai people believe that eating custom in each different season can help disease resistance. Eat right by choosing finest local ingredients also keeps body warm and maintain healthy.

BANGKOK 2018 – Miss Siam restaurant at Hua Chang Heritage Hotel is pleased to invite all lovers of refined Thai cuisine come to experience the exquisite all you can eat authentic Thai food created by our top professional chef. During rainy season in Thailand starts from 5 July to 31 August, Executive Chef Pairoos Prapairak welcomes the arrival of the rainy season with sophisticated selection of hot & spicy menus to keep body warm and stay healthy by using the finest Thai herbs and vegetables. The new dishes included delicious sour soup with Fresh Mantis shrimps salad with lemon grass and Salacca, Minced Pork Stuffed in Rambutan Soup, Snake skin gourami in red curry, Stir-fried Lotus root, Spicy fried Stolephoru, Stir-fried Chicken with Ginger and Fried Soft-Shell Crab fried with pepper and garlic.

Last but not least, pamper your delightful dessert with the outstanding variety of Thai sweets and seasonal fruits.

All-you-can-eat authentic Thai cuisine and rainy season food at Miss Siam restaurant available every day during 11:30 a.m. to 2:30 p.m. from 5 July to 31 August 2018 at only THB 850 net per person.

For more information and to make reservations in advanced (strongly recommended), please contact 0 2217 0777 or LINE@: HUACHANGHOTEL

Visit www.huachangheritagehotel.com