WHEN CHRISTMAS COMES TO TOWN @ PATUMMAT RESTAURANT





The Sukosol, Bangkok, 24-25 December 2015

Enjoy a festive feast with your loved ones this Christmas at The Sukosol, Bangkok.

Executive Chef Andreas Hameder and his team have created a special menu with cuisine from across the world, giving everything a magical Christmas twist just for you.

Of course, there will be Christmas Turkey with all the trimmings, as well as tender Prime Rib on the carvery, plus our Ice Bar will overflow with Fine De Clair Oysters, Alaskan King Crab, Rock Lobsters, Prawns and much more.

Other highlights include freshly prepared Ravioli & Lobster Risotto from our pasta station, Pan-seared Foie Gras from the Barbecue station, as well as delicious dishes like Braised Lamb Shank, Escargot Bourguignon and a full spread of French & Italian Cheese with renowned Jamón Serrano on our Charcuterie station, amongst the many, many treats awaiting you.

To finish off your feast, our Bakery chefs have been as busy as Santa’s Elves preparing all manner of delectable cakes and scrumptious desserts, including The Sukosol’s famous Christmas Stollen.

Christmas Eve Dinner buffet (24th December) is available for Baht 1,800 nett per person and our Christmas Day Brunch buffet (25th December) is available for Baht 1,600 nett per person.

For further information or to make a reservation in advance, please call 0–2247–0123, ext. 1810 or visit www.sukosolhotels.com or www.facebook.com/TheSukosolBangkok.