



THE SUKHOTHAI
BANGKOK

The Sukhothai Newsletter ♦ May 2009

www.sukhothai.com

Simply Sukhothai

Reflection



Thimian Cakes and Pastries to Savour

Experience fabulous new expressions of the patissier's art. When Pastry Chef Laurent takes ingredients like grand cru chocolate, apricots, pistachios, honey, almonds, coconut and vanilla beans to make moist chocolate biscuits, honey-almond cake and delectable pave; or when again, he selects the finest apples, mascarpone cheese, coffee beans, blueberries and oats and turns them into, among others delicacies, apple puff pastry tarts, glorious brownies, ganache tarts, summer pudding and chocolate pie—it's what the good life's all about!

Celebrations

New Treats on the Chocolate Buffet

Friday, Saturday, Sunday

Lobby Salon

Complementing his much-celebrated freshly-made Hot Chocolate Shots, Pastry Chef Laurent presents an array of delicious new cakes and pastries that reconfirms the ultimate Chocolate Buffet. Think on a white chocolate amarena pyramid, a banana milk chocolate zuccotto, Baileys truffles and Passion fruit shots, to name but a few of these divinely chocolaty morsels.

Plus, new from the chafing dish.... Slide back the silver cover and savour the sight, aroma and flavour sensations of delectable fresh-baked currant scones.

Baht 800++
14:00 - 18:00 hrs.



Gastronomic Tapas

The Zuk Bar - Outdoor Lounge

Alight to an elegant outdoor space that's built for chilling and enjoy a chat over exquisite aperitifs or after-dinner drinks accompanied by The Zuk's to-die-for snacks. Nibble your way to new heights of satisfaction with our signature Tapas, ranging from freshly-shucked varieties of American oysters to Tex Mex chicken drumsticks stuffed with cheddar and chorizo, crispy prawn and pork spring rolls, and German sausages served with homemade condiments. The ideal accompaniments to your choices from the bar's myriad mule-kicking cocktails.

All from Baht 380++ to Baht 980++

Free flow wines from 17:30 - 20:00 hrs daily at Baht 1,000++
Free flow wines with cheese platter at Baht 1,300++

The Serenity

Spa Botanica

1 May – 30 June 2009

Escape to serenity in a tantalizingly tranquil spa for some intensive body work that will relax and pamper every part of you while simultaneously imparting blissful therapeutic benefits.

- 10-minute relaxing pebble foot bath or detoxifying herbal steam
- 20-minute revitalizing back cleansing treatment
- 60-minute The Sukhothai Signature or East-West Blend massage
- Fruit juice or herbal refreshment

1 hour 30 minutes Baht 3,300++ singles
Baht 5,800++ couples

Spa Botanica reservations : spabotanica@sukhothai.com



Anticipations

Royal Project Menu

Celadon



Experience a special à la carte menu inspired by the finest produce from the Royal Projects. Delight in the likes of sautéed black-leg chicken, chili & rock salt grilled rainbow trout, red-claw crayfish, avocado and passion fruit salad and much more. The true taste of Thailand was never more irresistible.

Green Tea High Tea Highlights

Lobby Salon

14:00 – 18:00 hrs.

Baht 800++

Throughout June 2009, the Lobby Salon presents premium green teas by Mariage Frères. Savour the definitive Luxury High Tea from Monday to Thursday and the legendary Chocolate High Tea Buffet from Friday to Sunday.



For reservations please call 0 2344 8888
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