

A great new dining experience revolutionizes the Bangkok dining scene!

Located in the heart of the city, the fabulous, mould breaking architecture and style of Bangkok's most talked about new hotel – the Centara Grand at CentralWorld – is now home to what has become Bangkok's most talked about dining experience!

Located atop the 55th floor of the hotel, 55, a dining destination which is home to a chic and trendy al fresco Western Bistro and Wine Bar and a classic fine dining restaurant par excellence, waits to take you on a gastronomic journey of a lifetime that will delight your senses.

Offering the very latest take on Western, Urban dining and probably the most innovative Martini in town, Red Sky covers the entire outdoor area of the 55th floor and with artfully arranged wind protection provides one of the most impressive and romantic dining options in the city. Indoor dining is also available, complemented by mood enhancing melodies from the resident jazz pianist and vocalist.

Canadian chef Aaron Foster and his team of culinary artists create a modern, delectable approach to old world dining. Red Sky is trendy and uncomplicated both in its décor and cuisine. Only the finest ingredients are used and prepared in traditional ways - Charcoal Grills ensure that diners enjoy the true flavours of the delicious, specially chosen cuts of US Beef and other fine ingredients.

The long bar, serving probably the most creative Martinis in the city and a world wide selection of at least 20 wines by the glass is sure to be one of Bangkok's most voguish meeting places.

For those who prefer something a little more traditional, 55 located on a lower level provides classic fine dining par excellence in air conditioned comfort.

The ambience of 55, with just 122 seats, very fine china – specially chosen to compliment the food - classic silverware and its emphasis on quality ingredients prepared in the most attentive detail by an international team of accomplished specialist chefs, invokes memories of an earlier age. An age when fine dining truly was focused on the quality and flavour of the cuisine and the ability of the wines to perfectly complement it.

The very best ingredients – certified and labeled wherever possible - are carefully selected and prepared using the finest grilling, roasting and steaming equipment available.

The French, Austrian, Spanish, Canadian and Scandinavian chefs, led by Italian Sandro Aguilera, are all masters of their arts and love to share their passion for good food with their patrons. Some dishes are even prepared at table side to ensure that guests are able to experience the true tastes and flavours. This is much more than dining with a view.

A stunning centre piece of the restaurant, the circular two storey glass walled Wine Cellar, is home to over 200 carefully selected labels of wine attended over by probably the only Wine Angel in Asia, who uses a harness to swoop up and down to collect the bottles ordered by the diners.

In keeping with the design concept of the hotel which embraces the 4 elements, 55 brings you the best of earth, water and air cooked on the best of fires. The bar has just been raised for Bangkok's dining scene.

For reservations, please contact 0 2100 1234 ext. 11 (dining reservation) or Email: diningcgcw@chr.co.th