

Hotel Happenings

The Rembrandt Hotel's September specials include a new feature at



Dum ka murgh, a traditional Sham-e-Awadh dish.

their Rang Mahal Indian restaurant, the Sham-e-Awadh menu, a special cuisine style that concentrates on the Awadhi style of cooking or the art of cooking over a slow and steady fire.

At their Senor Pico Mexican restaurant you can listen to live music while drinking a pitcher of either mojitos or margaritas for 799 baht.

And on Monday to Wednesday nights you can listen to live jazz in the Lobby Bar where pianist Billy Alcoro and special guest of honor, Dr. Pathorn Srikaranonda, the youngest member of His Majesty the King's Au Saw Friday Band play from 7 to 11 PM.

The Grand Millennium Hotel's Executive Chef Pierre Andre Hauss has incorporated traditional mooncake with his own creation to celebrate this year's Mid-Autumn festival by offering "mini mooncakes" from August 1st to September 30th. They are available with chocolate chips, with roasted melon seed and lotus seed filling, and marzipan with chestnuts and



Mini-mooncakes and decorative box at Flourworx in the Millennium Grand Hotel.

lotus seed filling. The mooncake can be individually packaged in a wooden box to make a gift for the festival.

They are priced at 60 baht++ per piece and available at the hotel's FlourWorx outlet from 7 AM to 10 PM.

Taste restaurant in the Westin Grande Hotel is presenting a Weekend Dinner Buffet promotion thorough September.

The Weekend Dinner Buffet (Friday and Saturday) for 1,990 baht net per person includes the following items:

- Barbecue station with rock lobster, roasted beef, snow fish, salmon Australian beef tenderloin, and lamb cutlets
- Foie gras prepared to order
- Dim Sum and Hong Kong style roasted duck
- Seafood on ice with freshly shucked oysters, Alaskan king crab legs and king prawns
- Lobster and fennel bisque with prawn croutons
- Seafood and saffron risotto, fresh ravioli, squid ink tagliatelle, and black truffles
- The latest Mövenpick ice cream



flavors served in freshly baked waffle cones.

And from now until October you can receive a 50% discount for parties of 2-10 guests. The discount applies to advance bookings only and is subject to availability.

At the Ambassador Hotel the whole month of December the Hong

Steamed bean curd at the Hong Teh restaurant.



Courtesy of **Sukhumvit Scene** magazine.

Kong Master Chef in the Hong Teh Chinese restaurant will be presenting recipes for a special Hakka Food Promotion featuring dishes such as Sauteed Beef Balls with Kale, Steamed stuffed Bean Curd with Pork in Soya Sauce, Braised Pork Breast in Soya Sauce, Salted Vegetables and Steamed Buns, etc. Prices start from 200 baht++ per portion.

The restaurant is also presenting at lunch or dinner a traditional Hong Kong Dim Sum selection featuring steamed & fried delicacies, a choice of soup, a choice of a main dish and dessert. The price is 499 baht++ per person.



Some of the dishes available at Hong Teh's dim sum buffet.

The Four Points By Sheraton is offering some updated burger choices



The Aussie Burger at Four Points By Sheraton.

that are all priced at 250 baht net. There's Aussie Beef (above) Braised Lamb Shank, Salmon, Pad Kaprao and Cajun Chicken (below).

All burgers are served with a pickle and fries and there are three choices of bread: sesame seed rolls, focaccia, or whole wheat bread.



The Cajun Chicken at Four Points.

The burgers are also available at all venues in the hotel — BeerVault, amBar and The Eatery.

And there are new menu items in the amBar as well as a new promotion. First, the new dishes are Soft Shell Crab With Mango Chutney priced at 250 baht net and a Satay



amBar's new soft shell crab dish with mango chutney.

Platter and Harris Meat Balls, both of which are priced at 200 baht net. The promotion is called Sips and Bubbles and offers guests a buy one get one free drink promotion as well as free tapas from 8-11 PM.

The new Business Lunch buffet at Voilà! restaurant in the Sofitel Sukhumvit Hotel is offering a changing menu of Asian and Western dishes. And as a special bonus, diners spending 6,000 baht net per bill per table, also receive one 1,000 baht voucher for a relaxing treatment Le SPA with L'Occitane which is located in the hotel.

Diners can also experience the Craving for Crustaceans seafood buffet on Friday and Saturday evenings, and make the weekend special for the family and friends at the Magnifique Sunday Brunch.

Business Lunch

- Monday to Saturday lunch at 499 baht net (Salad and Main Course)

A Craving for Crustaceans

- Friday and Saturday evening for 1,999 baht net

Magnifique Sunday Brunch

- 2,250 baht net with unlimited soft drinks
- 3,200 baht net with free flow Champagne, cocktails and house wines.