

# Delectable Sustainable Seafood Voyage at Giorgio's, Royal Orchid Sheraton Hotel & Towers



Giorgio's at Royal Orchid Sheraton Hotel & Towers presents delicious premium seafood menus crafted with fresh seafood from the certified natural growth fishing sources in Thailand, available from now - 31 October, 2019.

Savor feast from the sea, taste the organic seafood expertly cooked to perfection in Italian style; Natural Sustainable Seafood Salad with crispy and crunchy salad leaves, organic flowers, artichoke hearts, cherry tomatoes on the herbed pizza bread bowl (THB 490++), Home-made Blue Crab Ravioli served with porcini cream, parmesan cheese fondue (THB 420++), Cobin Fillet Ragout-fine with creamed spinach leaves, sauted vegetable pearls topped with layered puff pastry sheets (THB 750++), Grilled Banana Prawns on Saffron Risotto served with saffron risotto and shaved Grana Padano flakes (THB 620++) Oven-baked Red Snapper with Mediterranean herbed olive-caper sauce and biological Parcardo virgin olive oil (THB 580++).

Prices are subject to 10% service charge and applicable government tax. Riverside experience is closer than you think, complimentary shuttle boat service is available from Saphan Taksin BTS Station and ICONSIAM to the Hotel, every half-hour. For more information or reservations, please call Tel: 02 266 0123, e-mail: [events.rosh@sheraton.com](mailto:events.rosh@sheraton.com), Line@: @rosheratonbangkok, Facebook: [www.facebook.com/royalorchidsheratonhotel](http://www.facebook.com/royalorchidsheratonhotel), or website: [www.royalorchidsheraton.com](http://www.royalorchidsheraton.com)