

Finest Hand-Made Sloane's Butcheries Artisan at Riverside Grill, Royal Orchid Sheraton Hotel & Towers



Throughout September and October 2019, Riverside Grill at Royal Orchid Sheraton Hotel & Towers proudly presents the tasty British culinary delights made with full-flavored and high quality meats from Sloane's – one of the first ethical and sustainable artisan meat distributor sourcing from local free-range farms in Thailand.

Much down on Country Styled Pork Terrine – Sloane's pork tenderloin stuffed in the middle seasoned with quatre épices and wrap with caul fat, served with brioche toast, caramelized apples and Chardonnay jelly (THB 420++), Angus Steak n Stout Pie Butcher – Sloane's Thai Angus beef braised in stout in a butter short-crust pastry served with beer sauce, mash potatoes and peas (THB 350++), Pan-Fried Black Pudding Sausage – Sloane's classic British style blood sausage and pearl barley served with potato roesti, creamed horse radish, spring onion and quail egg (THB 420++), Spicy Dry Rub Spare Ribs – Sloane's St Louis cut spare rib, rubbed in Sloane's own spicy rub, a mix of different paprikas, herbs and a little golden sugar and caramelize the ribs served with fried potatoes, cocktail and saffron aioli dips (THB 650++) or be adventurous by select Your Own Choice Of Sloane's Hand-Made Sausage – British pork & leek sausage or Spanish Butifarra sausage or American maple & bacon sausage or German Kaesekrainer sausage with cheese, served with homemade sauerkraut and selected mustard (THB 250++).

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, Line@: @rosheratonbangkok, Facebook:

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