

For Valentine's Day in Bangkok, look no further than Red Sky Restaurant at Centara Grand CentralWorld



Lovebirds of Bangkok: Valentine's Day is fast approaching - and if you didn't know already, February 14th is a pretty big deal in Thailand. With that in mind, it's time to fix your plans (or reap the consequences of not bothering this year...)

Picking any one of the city's dozens of rooftop bars is always a good idea to impress your better half or a date. However, if you want to go the extra mile and really show your loved one the definition of 'romantic', there's only one option: dinner at Red Sky Restaurant!

This year, Red Sky's acclaimed Chef Christian Ham and his team are laying on an extravagant 7-course degustation menu, featuring only the finest ingredients sourced from across the world.

Priced at THB 14,555++ per couple, you'll begin the night in style with two glasses of G.H. Mumm Grand Cordon Brut Champagne and a rose as you both take in the views (and maybe a few selfies) from our 55th-floor deck area under the venue's iconic glowing arch.

After being shown to your table, your gastronomic adventure begins with 15 g Oscietra Caviar and Alaskan King Crab Celeriac cream (as an amuse bouche), followed by French Black Winter Truffle Crusted Hokkaido Scallop Champagne sauce and leek fondue a Brittany Lobster and Black Winter Truffle Salad Frisée and crunchy vegetables, avocado coulis and French Foie Gras Custard, Red Port Wine Reduction, Parmesan emulsion

Savor a Champagne sherbet before the final main dish is served - which is a choice between Steamed Atlantic Turbot, Cockle and Globe Artichoke Bouillon Sundried tomatoes, Italian basil and Kalamata olives Mashed "Ratte" potatoes OR Australian Darling Downs Wagyu Beef Tenderloin, Martell Cognac Sauce 36 month Comté cheese gratinated porcini cannelloni Truffle mashed Ratte potatoes. We won't forget dessert, too!

We are excited to invite you to book your 'table for two' at Red Sky Restaurant by calling us on +66(0)2 100 6255 or emailing diningcgcw@chr.co.th.