

“Old World Vs New World” with exclusive wine-pairing dinner at Hilton Hua Hin Resort & Spa



Hilton Hua Hin Resort & Spa has announced its April Wine Dinner at the beachfront restaurant Chay Had. Chay Had restaurant will feature the wines from new world countries. The April Wine Dinner on April 20, 2019 is priced at THB1, 400 net per person inclusive of wine pairing. Enjoy the 4-course menu while listening to the waves hitting the shore at our beachfront restaurant and indulge a twist of traditional Thai cooking techniques with traditional Thai ingredients to paired with new world wines.

Entrée

Ratatouille Yam Yai

Traditional cooking style with chicken salad and salted egg yolk dressing

Ayama Maison de G Chenin Blanc, South Africa

Soupe

Tom Som Pla

Double boiled fish consommé with pink tilapia, coriander and pineapple

“Aberdeen Angus” Chardonnay, Mendoza, Argentina

Sorbet

Lemon Sorbet

Main course

Lamb cutlet Masaman

With purple potato, crispy shallot

Or

Grilled seabass with Root Vegetable

Phad Kra Praw squid ink spaghetti

“Domain Naturaliste” Discovery Cabernet Sauvignon, Margaret River

Finish With Sweet

Mango Tango

Mango Mille feuilles, mango foam, meringue, mango coulis mango sorbet

Stella Moscat

Chay Had restaurant is an oceanfront restaurant and lounge that offers a tantalizing seafood dining experience with a twist of Thai-and-regional flair. Guest can enjoy perfect sunset cocktail at the lounge before proceeding to dine under starlit night sky complemented by soothing background sound of lapping waves that create a sense of openness for a relaxed oceanfront dining experience.

As seats are limited, reservations are highly recommended. For reservations and enquiries, please call +66 32 538 999 or email fb.huahin@hilton.com