

Chinese New Year celebration at Silver Waves

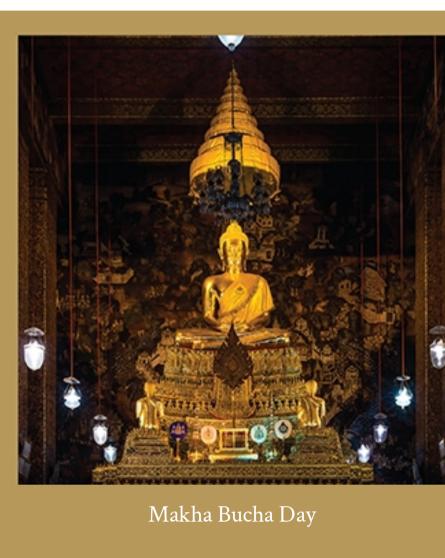
Valentine's Dinner at the River Barge

Celebrate 'Year of the Tiger' at iconic Silver Waves! 1 - 6 Feb 2022, choose from Unlimited Dim Sum Lunch, THB 999++ per person, or Chinese New Year Set Menu, THB 18,888++ net per table of 10 persons!

Enjoy an elegant occasion on the banks of the Chao Phraya with River Barge's romantic 4-course dinner offering featuring premium ingredients such as foie gras & Alaskan King Crab and a dessert buffet. Starting from THB 3,990 net per couple.

GET ON THE GUEST LIST NOW!

FORTUNE FAVOURS THE BRAVE, BOOK NOW!



A national holiday on 16 Feb 2022 and one of the holiest days for Buddhists. The festivities include merit-making throughout the day ending with a

candlelit procession around the main temple.



Discover Ayutthaya

The Historic City of Ayutthaya; have you been? Why not try out some of the ten Michelin Bib Gourmand restaurants there? Top-notch, delicious local food in traditional surroundings.



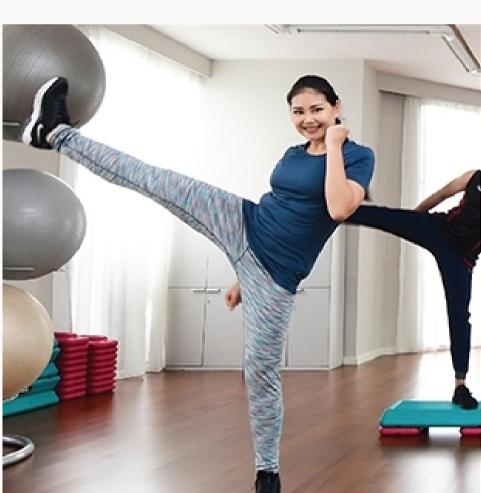
Maitria Mode Sukhumvit 15 Bangkok - A

Chatrium Collection Chatrium delivers to the business centre of Bangkok, Sukhumvit 15, another jewel in the Maitria Mode crown. Excellent reviews follow our 'modern living style' brand, where exceptional comes as standard,

LET'S TAKE YOU THERE!

and guests become great friends.





Exercise Classes at C-Fitness at Chatrium Sathon

You're a two door compact but want to be a Ferrari? We'll give you all the tools you need! Muay Thai, aerobics or yoga, your choice at C-Fitness as you get fit, fit, and fitter in 2022.

JOIN US!



THB 3,555++ per couple

12-14 February 2022

From 6.00 – 9.00 pm.

Valentine's Day, a special time for lovers everywhere, and dinner has to be "a la perfection!" What could be more endearing and superbly delicious than our masterpiece menu at Albricias Restaurant. With hearts dancing and tummies full, eyes meet and "je t'aime" fills the air.

LEARN MORE

Learn Basic Thai: Phrases for Eating out

Let's try and use a bit more Thai when we dine! It'll make the whole experience more fun and entertaining!

I'd like to order food, please The bill, please How much? What drinks do you have? It's delicious Spicy/Not spicy Chicken Pork

Beef Fish Prawn

Sung a-haan noi ka/krub. Check bin noi ka/krub Tao rai ka/krub Mee kreung-deum arai bang ka/krub Aroy

Pet/Mai-pet Gai Moo Neu-ah Plaa

Goong

COOKING

Let's start this glorious Year of the Tiger with a great Thai dish. It's aroy mak!



Ingredients:

Vegetable Oil 15g

Prawn Fat (from the heads) 30g Roasted Chilli Paste

50g Shrimp, par-boiled, (4 pieces),

Steamed Rice 200g Kaffir Lime Leaves Julienne

River Prawn, whole, deep fried with lemongrass skewer Cucumber pieces

Tomato, quarter

Chilli

Parsley

Eryngii mushroom slices, deep fried till crispy

Wedge of lime (optional)

GHATRIUM HOSPITALITY

Method

Heat oil in a hot wok, add prawn fat, cook a little, add roasted chilli paste, cooking out until fragrant, then add the shrimp and rice, stirring together. Add kaffir lime leaves and wok fry all until cooked and mixed well. Check to season and serve with a wedge of lime and love.

Try it your self

CHATRIUM

@fy@bp6

MAITRIA