

Chef's Signature and Recommended Dishes

At Eastin Grand Hotel Sathorn Bangkok

Beef Massaman

This curry doesn't have the tongue tingling spiciness of some Thai dishes but it's unbeatable when it comes to richness of flavour. We use only the finest beef shank for this particular dish and our dedicated Thai chef put his personal touch on the dish to ensure it remains a perennial favorite in our buffets or as an a la carte selection.

Price : THB 350



Assorted Thai Snack

In Thailand, snacks are referred to as 'kanom' and can mean anything that is sweet or savoury which is eaten as a light bite rather than a full meal. This platter includes chicken satays with peanut sauce, vegetable spring rolls and deep-fried shrimp cakes served with a sweet plum sauce.

Price : THB 320

Pad Thai

Thailand has too many popular dishes to count but one of the most popular has to be the legendary Pad Thai. Here at Eastin Grand we serve ours with deep fried river prawns.

Price : THB 330



Mango with Sticky Rice

Known in Thai as 'khao niaow mamuang', mango with sticky rice is arguably one of Thailand's most popular and favourite desserts. Our sticky rice is sweetened with palm sugar and combined with coconut milk, and when they are in season, served with Nam Dok Mai Mango (Flower Nectar Mango) known for its sweet and aromatic flavour.

Price : THB 260