DISCOVER WHAT'S ON

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A TASTE OF WINTER IN THE ALPS

Throughout February 2018, Latest Recipe presents "A Taste of Winter in the Alps" promotion. Executive Chef Marco Cammarata and his team present an array of ingredients and recipes found on the finest dining tables in the heart of Europe at this time of year. Lunch, dinner and brunch menus alike will feature varieties of cheeses, organic vegetables, meats and seafood served Alpine-style in the heart of Bangkok.

Opens daily for buffets; lunch, dinner and Sunday brunch Latest Recipe (Floor O2)





CHERISH THE CHEESE

The palate awakens to new ways of tasting cheese. Satisfy your curiosity and cravings for delicious cheeses at Latitude 13 with its new "Cherish the Cheese" menus.

From healthy salads to big bites + starters to desserts, we push back the boundaries of flavor with terrific cheese seasoned menus. Beetroot Salad, Smoked Pizza + Cheese Burger etc. are just for starters. Cheeses also add extra layers of flavour and texture to sweet sensations, notably in French, Italian and German cheesecake varieties including classic TRIS cheesecake, Neapolitan Ricotta cheesecake and Quark cheesecake.

Cherish the Cheese is available throughout February 2018 at Latitude 13.



HAPPY HOUR ANY HOUR

Like happy hours, but not happy with the hours? We have a perfect solution for you. Create your own 02 happy hours and choose between standard and premium packages with free flow of beverages and light snacks.

Standard package at THB850 net per person

02 hours of free flow of draught beer, white or red wines, gin or vodka tonic, whisky soda, rum coke and light snacks

Premium package at THB1,300 net per person

02 hours of free flow of draught beer, white or red wines, gin or vodka tonic, whisky soda, rum coke, apple cider, sparkling wine, special cocktail of the day, and light snacks

Available daily at Bamboo Chic Bar (Floor 04) From 17:30 – 23:30





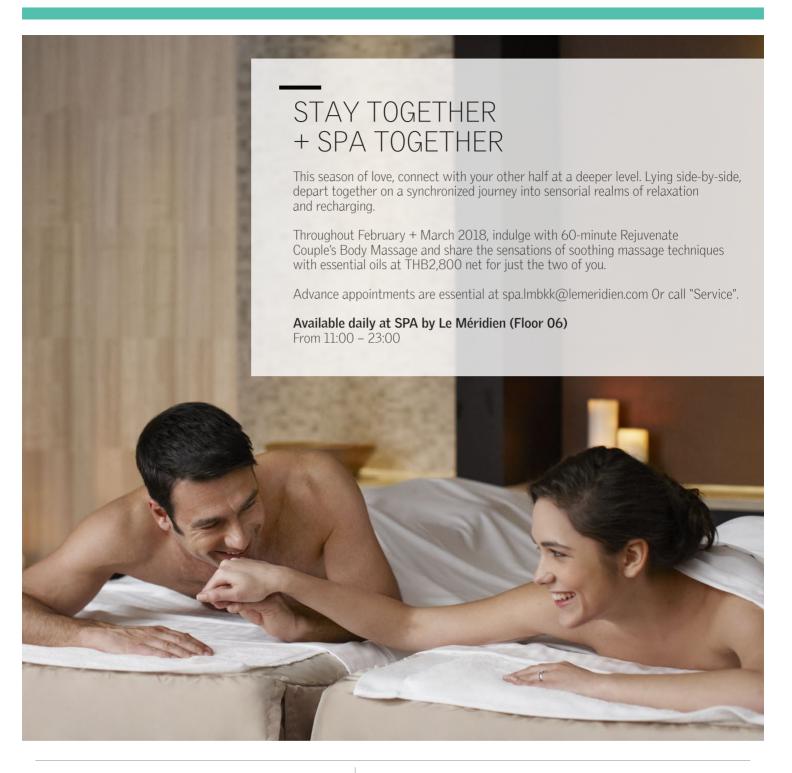
WINE + TAPAS TEMPTATIONS

New ways of tasting wine + tapas await as Bamboo Chic Bar presents a creative menu of classic small plates which can be enjoyed on their own or precisely paired with special selections from the cellar served by the glass.

Treat yourself to some southern European style hospitality, from moreish Patatas Bravas to authentic Tzatziki/Wild Salmon + classic Gambas Al Aijllos to a decadent dessert of Red Wine Poached Apple.

Available daily at Bamboo Chic Bar (Floor 04) From 17:30 – 23:30





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