

**From Gleneagles to The Sukhothai
28 October – 1 November 2009**



Experience the very best of Scottish cuisine presented by Alan Gibb, Executive Chef, and Neil Mugg, Head Pastry Chef, of the world-famous Gleneagles Hotel.

The magnificent chateau-style hotel set amidst the rolling hills of Perthshire was heralded as “the Riviera of the Highlands” when it opened in 1924. Today, like The Sukhothai, Gleneagles is a member of The Leading Hotels of the World, and remains one of the world’s most luxurious resorts.

**“Taste of Gleneagles” Wine Dinner with M. Chapoutier wines
One night only at La Scala
28 October**

Feast on a gourmet 5-course menu of Hand-Dived Scallops, Cured Scottish Salmon, Wood Pigeon and Venison followed by Butterscotch Brûlée, paired with the much-heralded, award-winning M. Chapoutier wines from the Rhône Valley, including exquisite 90 points *Châteauneuf-du-Pâpe*, *La Bernardine*, *M. Chapoutier 2006* and 92 points *Condrieu*, *Invitare*, *M. Chapoutier 2007*.

Baht 4,900++ per person.



**Scintillating Scottish Delicacies
29 - 31 October
La Scala**

Revel in the delights of the finest Scottish highland cuisine. Fresh from the land of lochs and grouse moors, we present such **à la carte** savoury delights such as, Poached Breast of Guinea Fowl with Chestnut Dumplings and Summer Truffle Oil, Oak Roast Scottish Salmon and Roasted Venison. Superb desserts to die for range from Chocolate Fondant Gleneagles Style to Echlefechan Parfait with Raspberries, and much more!

Or why not allow our distinguished guest chefs to make their special recommendations in a gourmet extravaganza **“Taste of Gleneagles” 5-Course Set Menu**, including Hand-Dived Scallops, Cured Scottish Salmon and Wood Pigeon

Baht 3,800++ for food only and Baht 5,700++ for food pairing with wines.



Gleneagles Scottish Afternoon Tea

30 October – 1 November

Salon

Gleneagles' Head Pastry Chef Neil Mugg exclusively presents for your delight a Gleneagles Scottish Afternoon Tea. Among the delicacies to devour are traditional hot savouries such as Smoked Haddock in Puff Pastry, Haggis Bon Bons with Whisky Velouté and Mull Cheddar Leek Tart. Delectable dessert selections include Whisky and Apple Shots, Assorted Macaroons, Johnnie Walker Truffles and original Cloutie Dumplings. All for only Baht 990++ per person with a complimentary glass of Frozen Johnnie Walker Gold to wet your highland whistle!

Reservations essential!

For reservations please call 66 (0) 2344 8888 Email: promotions@sukhothai.com

Dear Editor,

Please do let us know if you wish to meet **Chef Alan Gibb and Chef Neil Mugg**. For interview arrangements, further information or high-resolution photography, please contact:

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Thank you for your continued support to The Sukhothai Bangkok