

GranMonte Wines at Giorgio's Wine Dinner on Thursday, 26th March

Royal Orchid Sheraton and GranMonte invite you to a spectacular Wine Dinner at the Giorgio's Thailand's first Hotel Italian restaurant by the river. Selections of wonderful wines from GranMonte for a special night that you don't want to miss on Thursday the 26th March 2009@7 pm. **Special!** for GranMonte's distinguished guests get 30% discount for only 2,390 Baht/person (including service charge and VAT). For reservation please contact 02 266-9224

Giorgio's Wine Dinner

Thursday, 26th March 2009



Sample the best of Thai wines from Granmonte

Giorgio's, Thailand's first hotel Italian restaurant by the river is organizing a Thai wine dinner for connoisseurs to discover the pleasures of a 6-course modern Italian cuisine with 5 different Granmonte wines.

Choose either air-conditioned comfort or alfresco dining on the terrace overlooking the Chao Phraya river.

Baht 2,900++ per person

Price is subject to 10% service charge and applicable government tax.

For more information or reservations, please call Tel: 02 266 9224

Royal Orchid Sheraton Hotel & Towers

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Giorgio's Wine Dinner

PAN-SEARED SCALLOPS WITH SALTY BUTTER, TRUFFLE AND GRANMONTE WHITE WINE
Capesante al burro salato e Granmonte white wine
Unwooded Chenin Blanc "Fiori" 2008

ASPARAGUS SOUP WITH CRAB
Zuppa di asparagi con granchio

PINK PEPPER-FLAVOURED SALMON WITH BAKED FENNEL AND GRANMONTE WHITE WINE
Salmone al vino bianco e pepe rosa
Unwooded Chenin Blanc Colombard "Primavera" 2008

RED WINE RISOTTO WITH HONEY-GLAZED QUAIL BREAST
Risotto al vino rosso con petto di quaglia al miele
Unfiltered Syrah "Primavera" 2006

OVEN-BAKED ARTICHOKE WITH MINCED LAMB SHANK, OLIVES AND BELLPEPPERS
Carciofi con stinco d'agnello, olive e peperoni
Syrah "Primavera" 2007

HERBED BEEF FILLET WITH GRANMONTE RED WINE AND BALSAMIC-GLAZED ONIONS
Filetto di manzo agli aromi con cipolle al vino rosso e balsamico
Unfiltered Syrah "Fiori" 2005

PORTO-POACHED CHERRIES WITH RICOTTA MOUSSE
Ciliegie al Porto con mousse di ricotta

If you have any special dietary needs or restrictions, please inform the restaurant manager.