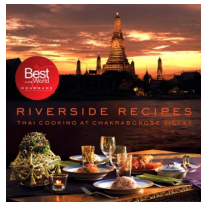
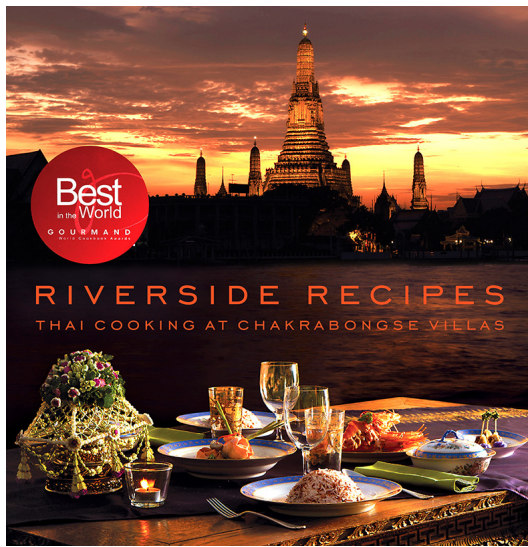


RIVERSIDE RECIPES



Thai Cooking at Chakrabongse Villas

Rating: Not Rated Yet

Price

Variant price modifier:

Base price with tax:

Salesprice with discount:

Sales price: 995.00 ?

Discount:

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Description

Set on the bank of the Chao Phraya River in the heart of Old Bangkok, Chakrabongse Villas provides a tranquil haven from the hustle and bustle of the modern city, yet is in easy reach of all the major tourist attractions. Built in 1908 by HRH Prince Chakrabongse, his granddaughter Narisa has transformed the grounds of the main house into an award-winning boutique hotel and a delectable riverside restaurant, with one of the most beautiful views in Bangkok.

Internationally recognised for its distinctive, aromatic flavours, Thai cuisine is a favourite throughout the world. Characterised by detail and layers of flavour, Thai dishes are about complexity, contrast and balance. While a typical Thai lunch is often a single dish based on rice or noodles, dinners are more elaborate with five or six dishes such as Tom Yum Kung, a spicy salad, a curry, a milder dish and stir-fried vegetables. Just up the road from the renowned fresh fruit and vegetable market, Chakrabongse Villas offers a changing menu daily featuring exquisite Royal Thai Cuisine from the Royal Family's own recipes.

Now you, too, can learn to make the special dishes created by Chef Wat and beautifully photographed by Paisarn Piemmettawat. All our guests favourite recipes and signature dishes are included, and Narisa Chakrabongse provides a fascinating introduction to her family and historic home. Riverside Recipes also includes a glossary and useful appendices, covering such essentials as how to make a perfect curry paste or how to create a banana-leaf receptacle.