



THE SAROJIN LAUNCHES NEW ‘SAROJIN CARES GASTRONOMY’ PACKAGE

This latest themed package from The Sarojin includes a range of culinary delights from street food cooking to private dining under the stars at a jungle waterfall



From L-R: Private dining experience at a jungle waterfall, Street Food for Kids Cooking Class, Spa Cuisine Lunch

June 2021: Following the success of its previous “Sarojin Cares” packages, luxurious boutique residence, The Sarojin, has launched a brand new ‘**Sarojin Cares Gastronomy**’ package complete with a range of food-lover treats, from sourcing fresh produce at a local market to a range of fine dining and mouth-watering experiences in to-die-for settings. This package would suit foodies who enjoy the finest of food and wine, but also take an interest in where their food comes from and in supporting local communities.

From just THB 81,071 (approx. £1,977) two guests can enjoy 6-nights in a Garden Residence between 09 June 2021 and 31 Oct 2022, including all day a la carte breakfast with sparkling wine, a ‘**Street Food for Kids Cooking Class**’ in association with the Camillian Centre, a ‘**Glimpses of Local Life**’ tour (including a visit to a cashew nut factory, the Takuapa local market, a local tea shop, a palm oil plantation, a rubber tree plantation, a coconut farm, a local prawn farm and a visit to ‘Ban Nam Khem’ fisherman village to see the fishermen’s way of life), a ‘**Spa Cuisine Lunch and Pathways Spa Treatment**’, ‘**a Private Dining Experience at a Jungle Waterfall**’ and private transfers to/from Phuket International Airport.

The ‘**Street Food for Kids**’ experience includes a visit to the local Camillian Centre which provides day care for children with physical disabilities. Guests will get to combine an exciting street food tour of the local markets with a fun cooking class alongside one of the resort chefs and the children. This is a truly special experience which is loved by guests.

The team at The Sarojin has worked with the local rural and coastal communities for many years to create sustainable experiences and the ‘**Glimpses of Local Life**’ tour will enable guests to see how The Sarojin sources its fresh produce from the local communities, including a visit to a cashew nut factory (a key ingredient in some of The Sarojin’s food favourites, such as “Chicken Cashew Nut”, “Deep Fried Cashew Nut with Thai Herbs” and as a decoration on banana bread). Guests will also have a chance to

visit the Takuapa local market and the “Chin-Keng” local tea shop in Takuapa old town as well as a prawn farm and the historic town. Also included is a visit to a palm oil plantation and also a coconut plantation where The Sarojin sources its coconuts for fresh use in the kitchen, bar and for the chef’s dishes as well as coconut oil, used cold pressed in the Pathways Spa.

To enable guests to relax and be pampered after their visit to the local markets and towns, the “Sarojin Cares Gastronomy” package includes a 60-minute **Thai or Aromatherapy massage for 2 people at The Pathways Spa** followed by a delicious **Spa Cuisine lunch** including detox smoothies. The Sarojin’s award winning Pathways Spa is nestled within the resort grounds, surrounded by coconut groves, luscious greenery and the sounds of the soothing Andaman Sea making it ideal for relaxation.

One of the most spectacular experiences included in this package is the “**Private Candlelit Jungle Waterfall Dinner**”, which is a firm favourite among both guests and staff and has been internationally recognised for its “wow” factor. Arriving at one of the region’s most incredible waterfalls, guests will discover that their table has been set in one of the most magical local settings. During the intimate ‘Just for Two’ romantic dining experience, guests are served sumptuous dishes of marinated Andaman prawns, lamb massaman curry, seared duck breast and steamed white snapper, while taking in the candlelit backdrop of the cascading jungle waterfall.

As well as all the unique private dining locations to choose from, back at base The Sarojin offers some of the finest contemporary Thai and Mediterranean cuisine at its Edge and Ficus restaurants. Repeatedly featured in the *MICHELIN Guide Thailand*, the restaurants’ menus take inspiration from the very best of Thai cuisine and are created using fresh, seasonal and local produce, including herbs from The Sarojin’s very own herb garden and specialities only available in Khao Lak, such as sea grapes seaweed and varieties of wild mushrooms. Supporting the local farmers, fishermen, food artisans and producers is an important aspect of The Sarojin’s dining offer, which contributes to sustainability and the overall #sarojincares initiative.

All the delicious food at The Sarojin is created by Executive Chef Gogh, who has been with The Sarojin since 2006. As he explains: *“At The Sarojin we create our menus with the careful balance of flavour that Thailand is famous for, using a combination of locally sourced ingredients and speciality products. I always think ‘less is more’ when it comes to creating a perfect dish and so apply this to all my menus.”*

The ‘Sarojin Cares Gastronomy’ package is based on a rate for two adults sharing a Garden Residence for six nights between 09 June 2021 and 31 October 2022, inclusive of activities listed. Prices vary depending on the date of stay. Upgrades to a Pool Residence or Jacuzzi Pool Suite are available at an additional cost.

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About The Sarojin

The Sarojin is beautifully set on an 11km stretch of secluded white sand beach in Khao Lak, just a 55-minute drive north of Phuket Airport, and is surrounded by five spectacular national parks and the world-famous dive sites of the Similan and Surin Islands. Designed in a contemporary Asian style, the five-star resort’s 56 deluxe residences

are nestled within ten acres of tropical grounds leading directly onto the beachfront. Each guest room features its own private garden and “sala” sundeck, couples’ baths with waterfall showers, and plunge and relaxation pools that blend into the natural habitat. Other facilities include an attentive “Imagineer” who can create tailor-made experiences for hotel guests and complimentary use of a fully equipped fitness centre, mountain bikes, sailing catamarans, sail boats, sea kayaks and windsurfing boards. Tranquility is guaranteed as no children under the age of 10 are permitted to stay at The Sarojin.

The Sarojin has been recognised for its fine dining offering by **The MICHELIN Guide Bangkok, Phuket, and Phang-nga 2021**. The highly-regarded restaurant guide honours those that consistently provide diners with high quality products, a ‘mastery of flavour and cooking techniques’ and value for money, as well as demonstrating the chef’s personality within the cuisine.

The Sarojin has been voted consistently in Conde Nast Traveller’s Top Resorts in Thailand: Readers’ Choice Awards 2013-2020

The Sarojin Community Care Fund

Established in December 2004 [The Sarojin Community Care Fund](#), which was initially set up to help rebuild the communities surrounding our resort in the wake of the devastating 26 December tsunami, continues to contribute to a number of worthy local projects in Khao Lak. From providing medical provision for prosthetic limbs and supporting local orphanages with childcare, to building school classrooms, roads and covering the cost of a full-time veterinary surgeon to care for the local wildlife, there’s such a huge variety of ways our fund gives back to those closest to us. Guests are encouraged to donate to the fund during their stay, with 100% of the money raised distributed to local community projects.

For further information on The Sarojin, please visit: www.sarojin.com and [The Sarojin 360 Tour](#)

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