

## The Sarojin introduces new plant-based menu in response to growing demand

*The luxury residence estimates a 15% increase in the number of guests requesting plant-based dishes during their stay*



*From L-R: Selection of dishes\*, private candlelit waterfall dinner setting and tofu phad Thai.  
High-res images are available [here](#)*

25 January 2023. Luxurious boutique residence, [The Sarojin](#), in Khao Lak has introduced a new plant-based menu as a result of growing demand from guests and as part of its ongoing commitment to continuously grow its range of non-meat options and care for the environment with the use of local and seasonal produce. Supporting local farmers, food artisans and producers has always been an important aspect of the residence's dining offer and the introduction of a dedicated plant-based menu for the first time cements its commitment to green initiatives and the local community even further.

Commenting on the new menu, Khun Kade, Resident Manager - Operations said: *"Since the property reopened for national and international tourism, we have seen quite a significant increase, approx. 15%, in the number of guests following a plant-based diet during their stay. Plant-based is something we have always offered, but this is the first time we have introduced a dedicated menu.*

*As a result of this demand, we have started to include a vegan section during our special celebrations such as Christmas, New Year and most recently Chinese New Year. It also means we get to work with even more local farmers and producers, which is truly important to us!"*

Developed by Executive Chef Gogh, the new menu has been created using fresh, seasonal local produce - including specialities found only in Khao Lak, such as sea grapes, seaweed and varieties of wild mushrooms - and takes inspiration from the very best of Thai cuisine. The menu is available at the beachfront Edge restaurant with dishes including nutrient-packed pomelo salad made with Thai

pomelo, shallot, kaffir lime, coconut crumble and tamarind sauce; traditional soups such as the hot and sour 'tom yam' soup made with either vegetables or tofu, lemongrass, lime, galangal, tomato, roasted chilli and coriander; and wok favourites including 'phad med mamuang' with tofu, capsicum, spring onion, cashew nut and crispy chilli.

A new selection of plant-based dishes is also available at the resort's other restaurant Ficus, which is nestled under the hanging roots and canopy of an ancient Ficus tree and beside a lotus pond and offers contemporary Mediterranean cuisine. New dishes at Ficus include pasta dishes such as zucchini noodles with summer vegetables and tomato sauce and capellini with tomato, chilli and basil sauce.

Alongside the new dishes at Edge and Ficus restaurants, The Sarojin offers a variety of unique private dining locations, from dinner beside a candlelit jungle waterfall, aboard the resort's Lady Sarojin private yacht, on a secluded white sand beach or shipwrecked on an exclusive private island.

For guests wanting to learn how to recreate the dishes enjoyed during their stay, there is a range of cooking classes with The Sarojin's chefs available which includes a trip to the local markets to learn about the ingredients and how to choose alternative ingredients that might not be available back home. Classes start from THB 4,000 per person (approx. £100). Find out more [here](#).

#### **Picture caption**

*\*Caption one: Selection of dishes*

*On the black plate is silken tofu and avocado, roasted black sesame, truffle oil; top right is plant based spaghetti Bolognese and fresh thyme; and top left is truffle oil; plant based crispy "squid" fennel salad, fresh dill & horseradish mustard.*

**Ends**

#### **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. Tranquillity 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 2013-2022**

**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](http://www.sarojin.com) and [The Sarojin 360 Tour](#)

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