



## The Sarojin launches egg-tastic new guest experience with Avautis ahead of Easter and Songkran

*Guests can join staff in collecting and decorating eggs at the social enterprise project for autistic children and adults.*



*From L-R: The Sarojin team visiting Avautis. [Images are available for download here.](#)*

**March 2024.** Thailand's luxurious boutique residence [The Sarojin](#) has launched a new egg-tastic guest experience ahead of Easter and the Songkran Thai New Year Festival, in partnership with local social enterprise project [Avautis](#) whose aim is to provide sustainable employment and financial support for autistic adults and education for autistic children in Khao Lak.

Those staying at The Sarojin over the Easter period and beyond to the Songkran Thai New Year Festival in April can now join the hotel team on a volunteering visit to the charity, which operates an organic egg farm used for the education of core life and work skills. Guests can help the Avautis attendees collect and clean eggs from the farm, which can then be brought back to The Sarojin and served at the guests' next breakfast - which can be enjoyed a la carte with sparkling wine any time before 6 pm.

During the visits, guests can also join in with a craft activity to paint some eggs and will have the opportunity to help serve and enjoy lunch alongside the adults and children at the centre - a truly memorable and heart-warming experience. Those staying at the resort over Easter can also enjoy a special chocolate turndown service in their room for an added sweet treat.

The Sarojin excursions to Avautis are part of the resort's Sarojin Cares Days, which are regular team outings to volunteer in the local community. All guests are invited to join these and it's free for guests to do so during their stay should they wish to.

Commenting on the partnership with Avautis, The Sarojin's owner Kate Kemp said: *"We're thrilled to continue our support of Avautis and to be able to take our guests along with us to experience this egg-*

*cellent social enterprise at work in the heart of our local community. Those staying at The Sarojin can see first-hand the valuable work that Avautis does and combine their luxurious escape with an activity that feeds the soul and gives back to those most in need in Khao Lak.”*

The Sarojin started its partnership with Avautis in 2023, with a donation of \$4,000 which was used to help fund the building of a new classroom facility. The funds were donated from The Sarojin Khao Lak Community Fund, which was established following the tragedy of the 2004 Boxing Day Tsunami to support the recovery of the local area. The fund has since evolved and to date has allowed The Sarojin to contribute to several local life-changing projects such as the building of fishing boats, housing, schools and roads, local orphanage support and animal welfare, among other projects. The fund is formed of guest donations, money raised through local initiatives and profits raised from ‘The Story of The Sarojin’ book available to purchase at the hotel, produced exclusively for the support of the community fund.

Stays at The Sarojin are available over the Easter period and beyond to the Songkran Thai New Year Festival from THB 11,769 (approx. £258) per night, based on two adults sharing a Garden Residence, inclusive of all day a la carte breakfast with sparkling wine available until 6 pm and all taxes, and bookings can be made via the resort’s website [www.sarojin.com](http://www.sarojin.com).

For more information about The Sarojin and its community initiatives, please visit: [www.sarojin.com/en/khao-lak-resort-sarojin/community-and-environment/](http://www.sarojin.com/en/khao-lak-resort-sarojin/community-and-environment/).

## 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 Community Care Fund**

*Established in December 2004 [The Sarojin Community Care Fund](http://www.sarojin.com), 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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