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**The Sarojin Awarded Two Keys in MICHELIN Guide’s Top Honours**

***The new initiative recognises the most outstanding hotels in Thailand, with The Sarojin rated as “an exceptional stay”  
  
A room with a bed and a bench

Description automatically generated*** *A sandy beach with trees in the background

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From L-R: A jacuzzi Pool Suite, The Sarojin pool, The Sarojin’s beach.*[*A selection of resort images can be downloaded here*](https://www.dropbox.com/scl/fo/vdbs8mroia4t3vss4qy2m/h?rlkey=u5n113g3i231bmxhmi6jjzl49&st=l6fhca06&dl=0)*.*

**September 2024.** Thailand’s luxurious boutique resort, The Sarojin, has been awarded Two Key status in MICHELIN Guide’s recently launched initiative to honour Thailand’s most outstanding hotels. The Two Key accolade honours hotels for offering guests “an exceptional stay.”

MICHELIN launched the new Key distinction scheme on 25 September and their announcement comes four years into a comprehensive refresh of their hotel selection. To make the prestigious list, hotels must be able to demonstrate a significant impact on a guest’s experience and each property is rated in five separate categories: architecture and interior design; quality and consistency of service; overall personality and character; value for the price; and a significant contribution to the guest experience in a particular setting.

Commenting on the inclusion, Owner Kate Kemp explains: “*We are thrilled to be recognised by MICHELIN as providing an exceptional stay for our guests. This is a wonderful testimony to the hard work of our dedicated team and their spririt of exceptional service and attention to detail.*

*“We are always delighted to hear how special our guests rate their stay at The Sarojin, but to have this recognised by the industry and from such a highly-regarded organisation such as MICHELIN is a real honour.”*

MICHELIN was particularly impressed that whilst the hotel is “luxurious and well-designed” that it does not feel “decadent or gluttonous” and that the mostly local materials “blend seamlessly with the natural surroundings.”

The Sarojin was also highly commended for its spectacular setting on a long, secluded white sand beach; its restaurants (The Ficus and The Edge) and private dining options; its full service spa and its range of outdoor excursions.

For more information about The Sarojin, please visit: [*www.sarojin.com*](http://www.sarojin.com)

**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, an idyllic resort pool, a rejuvenating spa integrated with nature and complimentary use of a fully equipped fitness centre, mountain bikes, sailing catamarans, sailboats, 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 honoured by* [***The MICHELIN Guide Thailand***](https://guide.michelin.com/sg/en/hotels-stays/khao-lak/the-sarojin-thailand-140?arr=2024-06-20&dep=2024-06-21)*with two key status due to offering its guests ‘an exceptional stay’.**The Sarojin was also recognised for its fine dining offering by the highly regarded restaurant guide, which 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/en/khao-lak-resort-sarojin/community-and-environment/)*, 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 several 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 The Sarojin’s fund gives back to those closest to the resort. Guests are encouraged to donate to the fund during their stay, with 100% of the money raised distributed to local community projects and can join The Sarojin team on regular excursions and volunteer days in the local community, combining their luxurious escape with a sense of giving back and helping the local community during their time in Khao Lak.*

*For further information on The Sarojin, please visit:* [*www.sarojin.com*](http://www.sarojin.com) *and* [*The Sarojin 360 Tour*](http://www.eyenavthailand.com/the_sarojin/)

*For media information and images, please contact Rebecca Pasha at Hume Whitehead on (0)203 375 4054 or email:* [*Rebecca@humewhitehead.co.uk*](mailto:Rebecca@humewhitehead.co.uk)*.*