



**FLAWLESS FLAVOURS AT FICUS RESTAURANT –  
THE SAROJIN LAUNCHES INNOVATIVE FINE DINING CONCEPT IN QUEST FOR  
MICHELIN-STAR**



**16<sup>th</sup> December 2016** – In response to high demand from both new and returning guests, luxury boutique resort [The Sarojin](#) has launched a brand new fine dining concept, combining authentic Thai flavours with a refreshing taste of the Mediterranean. Serving exquisite Mediterranean-infused cuisine that stays true to its Khao Lak roots to guests’ tables every Saturday evening – and cleansing the palate with free-flowing Prosecco – this tantalising gastronomic concoction **marks the start of The Sarojin’s quest to achieve a Michelin-star rating.**

Reminiscent of staying at a friend’s private estate, The Sarojin’s new ‘Mediterranean Marvel’ evening was born from guest praise and chef passion and, now in full swing, serves up authentic dishes, with a modern Mediterranean twist, that perfectly balance creativity, flavour and surprise. Designed to reflect food and dining trends that have been identified by resident Executive Chef Gogh through his interactions with diners – including high demand for international influences, subtle flavours, wine pairings and perfect presentation – the evening presents itself as a succession of tasting dishes that are served to guests, on-demand, each complemented by unlimited Prosecco, fine wine, international beer and soft drinks.

From the imagination of Chef Gogh – a culinary creative who has graced the resort’s kitchens for a decade – The Sarojin’s ‘Mediterranean Marvel’ evening has already been endorsed by resident guests from the UK...

*“I would 100% recommend booking The Sarojin’s Mediterranean dinner experience, which is every Saturday. This was a great night for me and my partner, and unlimited alcohol was also a bonus! I don’t eat any sea food and they catered and changed the menu for me, which was so kind of them to do – instead of Lobster Bolognese I had Chicken Bolognese etc.”*

**October, 2016**

*“One standout feature of the resort is the food. Is is truly first class, as well as the wonderful international wines available at a reasonable price. The Mediterranean dinner was a standout. Excellent quality and very good value. My favourite was the truffle pasta. The staff are wonderful and cannot do enough to make your stay a pleasant one”.*

**November, 2016**

With a passion for travel from a young age, Chef Gogh originally trained as a tour guide with the Hotel & Tourism Training Institute (HTTI), before his career took an unexpected turn. A family man through-and-through, and a frequent visitor to his mother’s kitchen – helping and learning from her – Gogh kindled an interest in food. Together he and his mother would visit local markets to buy fresh, seasonal produce and, over time, Gogh began to learn the art of taste blending, the importance of herbs and spices and how to perfect curry pastes and sauces ...and he has never looked back. Now feeding his passion for travel through his love of cooking for others, Gogh has worked with and learnt from top Italian, French, American and Chinese chefs and, still travelling the world, keeps in touch with global cuisines, tastes and flavours. Touring guests’ tables instead of his homeland, Chef Gogh relishes in the feedback he receives, using it to further ignite his passion, creativity and imagination.

On the menu – to name just a few dishes – guests of the luxurious beach-fronted resort will find:

**Black Tagliatelle with Seafood, Chilli, Garlic & Basil**

*Squid Ink imported from Italy; all other ingredients locally sourced*

**Duck Breast, Red Cabbage, Roselle**

*Duck Breast imported from France; all other ingredients locally sourced*

### **Thai Quinoa with Seared Salmon**

*Quinoa and Salmon imported from Norway; infused with local ingredients for authentic Thai flavours*

### **Tuna Tartar, Tomato, Avocado & Truffle Oil**

*Tuna Sashimi imported from Japan & Truffle Oil from Italy; all other ingredients locally sourced*

Operating three kitchens, Chef Gogh and his talented team of 40 chefs are also on hand to go “off-menu” every Saturday evening, satisfying all requests with great ease.

The Sarojin’s ‘Mediterranean Marvel’ evening welcomes both resident guests and outside visitors, and is available from THB 2,750++ (approx. GBP 60++). Rooms at the resort start from THB 12,708 (approx. GBP 282) per room for travel from 7<sup>th</sup> January-19<sup>th</sup> April 2017; based on accommodation in a luxury Garden Residence, inclusive of á la carte breakfast with sparkling wine served all day, and all taxes for two adults sharing. Upgrades to a Spa Suite are available from THB 5,180 per night (approx. GBP 115), where guests can enjoy one daily complimentary 1 hour spa massage for each night booked – stay 10 nights, enjoy 10 hours of spa!

**-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. Tranquility is guaranteed as no children under the age of 10 are permitted to stay at The Sarojin.

For further information on The Sarojin, please visit: [www.sarojin.com](http://www.sarojin.com).

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