



## MICHELIN RECOGNISES THE SAROJIN'S COMMITMENT TO DELIVERING FINE DINING EXPERIENCES



**27 November 2018** – [The Sarojin](#), Thailand's luxurious 56-roomed boutique residence, has been recognised for its fine dining offering by The MICHELIN Guide Bangkok, Phuket, and Phang-nga 2019. 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.

On the hotel's inclusion in The MICHELIN Guide Bangkok, Phuket, and Phang-nga 2019, Kate Kemp, Owner of The Sarojin, said: "It is a great honour for The Sarojin to be included in the Michelin Guide for 2019 and a real testament to the hard work our team puts in to creating and delivering impressive dining experiences to our guests. Our Executive Chef, Chef Gogh, and his team continually strive to deliver dishes that are innovative, bursting with flavour and demonstrate the best of fresh ingredients."

"We believe that dining plays a vital role in overall travel experiences, not only when it comes to the food served but also the location in which it is served. We're exceptionally proud to offer our guests the choice of stunning dining locations in and around the residence, including beside a stunning candlelit jungle waterfall or on a private sand isle. We'd like to thank all of our team at The Sarojin that contributed to this accolade and the Michelin Guide for recognising our commitment to delivering fine dining experiences."

Diners at The Sarojin can enjoy some of the best Thai and contemporary Mediterranean cuisine in Thailand at its two restaurants, Edge, which offers stunning beach and sea views, and Ficus, which is beautifully located under the canopy of an ancient Ficus tree.



For diners looking for a truly memorable and unique dinner setting, The Sarojin offers private dining experiences in stunning local locations, from a candle-lit jungle waterfall and the pristine white sands of The Sarojin beach to a secluded sand isle that is only reached by boat.

To ensure the hotel can deliver wines that are the perfect pairing for the food being served, The Sarojin stocks over 200 quality wines and champagnes from around the world in its very own award-winning wine cellar which has been awarded the Wine Spectator Award of Excellence.

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

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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 was voted one of the **top five Overseas Holiday Hotels in Asia & The Indian Subcontinent** and **18<sup>th</sup> in The World's Top 100** in the Condé Nast Traveller Reader Awards 2017.

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