



THE SAROJIN LAUNCHES “MICHELIN BY THE POOLSIDE”



18 March 2019 – Following its inclusion in The MICHELIN Guide Bangkok, Phuket, and Phang-nga 2019, [The Sarojin](#) has launched its new “MICHELIN by the Poolside” dinner, adding another fantastic dining experience to its great gastronomy offering. Taking place every two weeks at the luxurious 56-roomed boutique residence, MICHELIN by the Poolside sees guests enjoy an evening of fine Mediterranean cuisine and the smooth sounds of live jazz music, as they dine at the edge of The Sarojin’s stunning pool under sparkling lights and twinkling stars.

With each of the freshly-prepared dishes carefully selected by The Sarojin’s executive chef Gogh, MICHELIN by the Poolside is sure to impress. To start, guests can indulge in fresh salads, cured meats, grilled octopus and an exotic Japanese seafood counter before moving onto satisfying bowls of seafood tagliatelle and chef’s table dishes of tender lamb rack, beef tenderloin and fillet of salmon. No fine dining experience is complete without a delicious dessert and with its homemade ice creams, passionfruit tarts, cheesecakes, chocolate brownies and cheeseboards MICHELIN by the Poolside doesn’t disappoint.

With The Sarojin’s summer offer, guests can enjoy up to 30%* off stays between 5 May 2019 and 16 June 2019, as well as stays between 8 July 2019 and 20 October 2019, when booked by 30 April 2019. Summer Offer rates start at from THB 5,792 (approx. £135 per night*) for 2 persons sharing a Garden Residence, inclusive of all day a la carte breakfast with sparkling wine (served until 6pm for 2 persons) and all taxes. The MICHELIN by the Poolside Dinner costs THB 1,950** (approx. £47) per person.

-Ends-

*Guests booking before 30 April 2019 for stays between 5 May 2019 and 16 June 2019 and/or stays between 8 July 2019 and 20 October 2019, can enjoy 20% off Garden Residence room rates, 10% off Pool Residences, 20% off Jacuzzi Pool Suites, 30% off Spa Suites and 15% off Two Bedroom Pool Suites. Subject to availability.



** Food only, drinks charged separately

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 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.

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

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

For media information and images, please contact Leanne Barton at Hume Whitehead on (0)203 375 4059 or email: Leanne@humewhitehead.co.uk.