



Celebrate Chinese New Year in Style at The Sarojin



Xx January 2019 – This February guests at [The Sarojin](#), Thailand’s luxurious 56-roomed boutique residence, can bid farewell to the year of the dog and welcome in the year of the pig in style. On February 5th, the boutique residence will celebrate Chinese New Year with a night of festivities in its stunning Ficus garden.

During the evening, guests will enjoy a menu* specially-created by Executive Chef Gogh, which offers a sumptuous range of dishes to celebrate The Sarojin’s mixed Thai Asian heritage. From delicious dishes of steamed pork and shitake buns and Thai red chicken curry to sweet treats of mango charlotte and Japanese cheesecake, guests will be spoiled for choice, and, with The Sarojin featuring in The MICHELIN Guide Bangkok, Phuket and Phang-nga 2019, dinner is sure to impress!

Celebrations continue with a spectacular show featuring a traditional Chinese dragon, dragon dance and live music, creating the perfect atmosphere to bring in the year of the dog. After the Chinese Dragon Show, guests will also get to release their very own spirit lantern to symbolise their wishes for the coming year.

Rates start at from THB 10,297 (approx. £250 per night*) for 2 persons sharing a luxurious Garden Residence, inclusive of all day a la carte breakfast with sparkling wine (served until 6pm for 2 persons) and all taxes. From rate valid for stays now until 23 April 2019. For an extra special stay, guests can upgrade to The Sarojin’s new Jacuzzi Pool Suites for THB 6,873 per night (approx. £165).





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*The Sarojin's Chinese New Year Dinner is THB 2,450 (approximately £60) per person. Reservations advisable.

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](#)

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