



AN UNFORGETTABLE VALENTINE'S DAY WITH THE SAROJIN, KHAO LAK'S LUXURY BOUTIQUE RESIDENCE



Left to right: Pool Pavilion Dining, Candlelit Jungle Waterfall Private Dining, 'Shipwrecked' Private Dining on a Secluded Sand Isle.

Xx January 2019 – [The Sarojin](#), Thailand's luxurious 56-roomed boutique residence, is helping guests celebrate February 14th by adding another special location to its Valentine's Dinner* settings. This year, as well as its stunning beach location, The Sarojin is offering guests a romantic Pool Edge Dinner, set in a private pool pavilion or along the edge of its stunning pool under twinkling lights and a star-filled sky. With a fantastic choice of romantic settings and private dining options available, The Sarojin promises the perfect end to a truly romantic day.

Having recently been included in the highly-respected MICHELIN Guide Bangkok, Phuket, and Phang-nga 2019, The Sarojin guarantees a sumptuous dining experience, and this Valentine's Day is no different. Guests can enjoy a delicious four-course dinner, specially designed by the residence's Executive Chef Gogh. The first two courses include dishes of crispy tiger prawn served with caviar, avocado and spring onion, and seared queen scallops with crab chutney and warm tartare sauce. Guests can then savour a choice of main courses, including grain-fed tenderloin with thyme-roasted baby carrot and red wine jus, before satisfying their sweet tooth with a specially-created pudding, such as a white chocolate mousse sphere with warm chocolate sauce.

For those wishing to truly treat their loved one, The Sarojin also offers private dining in some of Khao Lak's most beautiful settings. Couples can choose from a secluded spot on the white sand beach, a stunning sand isle under the stars or beside a beautiful candlelit jungle waterfall, for an unforgettable dining experience.

With The Sarojin's 'Just for Two' experiences, romance doesn't have to wait until dinner. From private yacht charters aboard The Lady Sarojin and vow renewals in enchanting locations to private cooking and wine classes, The Sarojin is sure to impress!



Guests wanting a truly relaxing day can unwind by the pool, on the pristine white sand beach or with a couples' spa package at the residence's Pathways Spa.

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)



Left to right: Jacuzzi Pool Suite, The Sarojin Pool, Jacuzzi Pool Suite

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*Valentine's Dinner at the Pool Edge starts from THB 7,900 (approx. £190) per couple, inclusive of four-course dinner, one bottle of sparkling rose wine and a rose bouquet.

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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