

## CELEBRATE THAILAND'S VEGETARIAN FESTIVAL WITH A UNIQUE GOURMET PACKAGE AT THE SAROJIN



**9<sup>th</sup> August 2010** – Thailand's multi-award winning 56 boutique residence, The Sarojin, is celebrating the ancient Takuapa Old Town Vegetarian Festival by launching a special *Vegetarian Celebration Package* for guests to enjoy this October. The package, which honours one of Thailand's most fascinating traditions, will provide guests with the perfect opportunity to immerse themselves in the excitement of the festival, which is designed to purify mind and soul by refraining from meat consumption and meditating during the nine-day festival between 8<sup>th</sup>-16<sup>th</sup> October 2010.

During this time, guests staying at the property can also take advantage of The Sarojin's *Special Bonus Nights Offer* and enjoy luxury for less. Guests who stay at least two nights in any of the resort's beautifully appointed residences between now and 31<sup>st</sup> October 2010 will receive the same number of nights again on a complimentary basis. Guests who stay two nights will receive two additional nights free, while a stay of five nights will lead to five additional nights free, and so forth. Prices for this great value offer start from THB 13,500, approximately GBP 255, approximately USD 386, approximately EURO 281 and approximately AUD 450 per room per night for two people and are inclusive of à la carte breakfast with sparkling wine and all taxes.

The Sarojin's newly introduced six-night *Vegetarian Celebration Package* will include a guided visit to Takuapa Old Town to see the Vegetarian Festival's colourful day-time procession, where visitors will find colourful religious parades, traditional ceremonies and magnificent lantern displays. Guests can also enjoy a Thai cooking class with chef at the local Takuapa riverbank for two people. In keeping with the festival, cooking classes can be vegetarian-themed for guests wishing to purify mind and spirit by abstaining from meat intake. Other highlights include a second guided tour to experience the Vegetarian Festival's closing night celebrations; return airport transfers by luxury car; and accommodation for two inclusive of a la carte breakfast with sparkling wine in the resort's luxurious guest residences which boast private gardens, 'sala' sundecks, intimate couples' baths, rainfall showers, plunge pools, relaxation pools that blend into the natural habitat, and more.

The Old Town Takuapa Vegetarian Festival is an annual event held during the ninth lunar month of the Chinese calendar when it is believed that the festival's sacred ceremonies will bestow good fortune upon those who religiously observe this rite. During this time, local residents of Chinese ancestry strictly observe a nine-day vegetarian or vegan diet and perform ancient rituals for the purposes of spiritual cleansing and merit-making.

One of the finest resort properties in Asia, The Sarojin excels in offering exceptional tailor-made experiences 'Just For Two'. The resort's attentive 'Imagineer' offers the ultimate concierge service and uses his expertise and in-depth knowledge of the surrounding area to create unique experiences for hotel guests, including Thai cooking classes with Executive Chef Jui by jungle rivers, waterfalls and secluded beaches. In addition, the 'Imagineer' can create the most romantic private dinners 'a deux' in extraordinary surroundings. Why not enjoy a candlelit dinner at a jungle waterfall or a romantic banquet on a secret white sand beach by the shimmering Andaman Sea? The limits really are guests' imaginations as to where they'd like their table set.

The Sarojin also specialises in arranging exclusive tours to some of Khao Lak's rural areas where guests can get a unique 'Glimpse of Local Life' and experience a taste of Thailand that cannot be found elsewhere. Memorable excursions include visits to a traditional freshwater prawn farm to see how fresh seafood is produced for human consumption; trips to a nearby cashew nut plantation to learn about one of the most integral ingredients in Thai cuisine; and local swallow nest tours to see how bird's nest soup, one of Thailand's most popular delicacies, is made.

The Sarojin's reputation as a gourmet's paradise is further enhanced with two stylish restaurants, Ficus and The Edge, which serve a delectable range of Asian and contemporary Mediterranean dishes that are freshly prepared by a team of innovative chefs.

The Sarojin's *Vegetarian Celebration Package* starts from THB 69,900, approximately GBP 1,320, approximately USD 1,998, approximately EURO 1,456, approximately AUD 2,330 for two people for six nights and is available from 1<sup>st</sup> to 20<sup>th</sup> October 2010

**- Ends -**

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

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