

THE SAROJIN CELEBRATES 2010 WINE SPECTATOR AWARD WITH FREE ROOM NIGHTS



24th August 2010 – One of Thailand’s finest resort properties, The Sarojin, has won the 2010 Wine Spectator Award of Excellence for the third consecutive year. This esteemed accolade was presented to The Sarojin’s signature restaurant, Ficus, in recognition of its devotion to wine, a well-chosen selection of quality wine producers and a thematic match to the restaurant’s food menu in both price and style.

In celebration of this latest award win, The Sarojin is offering a *Special Bonus Nights Offer* from 1st November – 20th December 2010 giving couples the opportunity to enjoy free room nights at the multi-award winning 56 boutique residence. Guests who stay five nights in any of the resort’s luxurious residences will receive one additional night free; a stay of 10 nights will lead to an extra two nights free; while guests holidaying for 15 nights can enjoy a further three nights free, and so forth.

The Sarojin makes a wonderful destination for those seeking relaxation, inspiration and an eclectic food and wine offering. The five-star property boasts two stylish restaurants, Ficus and Edge, which have received international acclaim from around the globe. Ficus is set in the spiritual heart of the resort amongst and beneath the canopy and hanging branches of an ancient age old ficus tree and overlooking the magnificent Lotus Pond; while the chic beachfront, Edge, is a popular choice thanks to its intimate setting on the shores of the shimmering Andaman Sea. Both restaurants serve a delectable range of Asian and contemporary Mediterranean dishes, freshly prepared by Executive Chef Jui and his team of innovative chefs.

For an even more intimate occasion, The Sarojin offers a unique variety of private dining settings – both in and out of the resort. Why not enjoy a candlelit dinner beneath an old sea almond tree or experience a dining delight by a beautiful jungle river, magical waterfall or on a secluded beach? Guests can choose their mode of transport to these romantic dining settings as they wish. Travel by luxury private car or by elephant are just some of the romantic and intimate options on offer. The limits really are guests' imaginations.

Guests of the hotel can also enjoy The Sarojin's eclectic wine cellar which features over 200 vintage wines from both the old and new worlds. This is complemented by the availability of 28 wines by the glass – meaning The Sarojin offers more per glass than any other hotel in Thailand. The Sarojin's Wine Director, Sam Bonifant, shares his passion for wine with the resort's British owners, Kate and Andrew Kemp, and is on hand to offer a unique insight into the diverse flavours of each wine.

The Sarojin's status as a world-class gourmet paradise is further enhanced with the resort's ability to create extraordinary culinary experiences 'just for two' in some of Thailand's most spectacular settings. Offering the ultimate concierge service for guests, the Imagineer uses his in-depth knowledge of the local area in order to turn guests' dining desires into reality. Guests can enjoy a romantic banquet on a secluded white sand beach, dine in style by a candlelit jungle waterfall, or even experience a gourmet safari-style breakfast in one of the five national parks bordering the property. In addition, The Sarojin can arrange authentic Thai cooking classes with Executive Chef Jui along the Takuapa River, as well as sea excursions on the Lady Sarojin private yacht, complete with champagne and oysters.

"We are honoured that our efforts to create an exceptional wine list has been recognised by the Wine Spectator Awards for the third consecutive year," comments Kate Kemp, co-owner of The Sarojin. "We go to great lengths to hand-pick the finest quality wines to perfectly complement our restaurants' à la carte cuisine; and it's wonderful to receive such positive feedback from Wine Spectator and guests alike."

Sam Bonifant, Wine Director at The Sarojin, adds: "Fine food and wine is at the heart of The Sarojin and we're delighted to have once again received this prestigious accolade. We have some of the best wines in the world together with an experienced and innovative team of chefs who ensure that our cuisine is as diverse as our wine menu."



The Sarojin's *Special Bonus Nights Offer "stay 6 nights / pay 5 nights"* is valid from 1st November to 20th December 2010. Prices start from THB 15,000, approximately GBP 283, approximately USD 429, approximately EURO 312 and approximately AUD 500 per room per night and are based on two people sharing, inclusive of all taxes.

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For further information on The Sarojin, please visit: www.sarojin.com

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