



## ECLECTIC DINING

# *The World on a Plate*

RED OVEN AT THE SOFITEL SO OFFERS THE RAW AND THE COOKED AND EVERYTHING IN BETWEEN

**T**HE LATEST RESTAURANT TO open at the new Sofitel So Bangkok is **RED OVEN**, which offers a variety of dishes ranging from traditional street food to Japanese sushi and fresh seafood. Featuring its signature Molteni stove, the restaurant is styled as a world food market and showcases live cooking stations such as a sizzling robatayaki bar, epicerie and fromage sections, a raw bar, seafood, bakery and delicatessen indulgences. Health conscious diners can rest assured as an organic vegetable

stall is also provided. Also available is a dessert table filled with delicious sweet treats for the young ones and those with a sweet tooth. Red Oven, located on the seventh floor of the much-talked-about hotel, offers scrumptious breakfast buffet at 750 baht, lunch buffet on weekdays for 900 baht and daily dinner buffets for 1,100 baht. Weekends see the addition of a wine brunch at 1,900 baht per person, including unlimited wine, beer and soft drinks. For more information or reservations, call 0-2624-0000 or visit [www.sofitel.com](http://www.sofitel.com).