

# PANORAMA'S BRAZILIAN BBQ BUFFET

Restaurant review by Scott Coates



## - MEAT, MEAT AND MORE MEAT -

It's been a number of years since Bangkok saw a true Brazilian barbecue buffet (*churrascaria* as it's properly known) on offer and the wait was worth it. Chefs cruised the dining room, sashaying to our table, carving succulent slabs of meat from skewers with ultra-sharp knives. Various cuts of beef, pork, chicken and lamb covered our plates again and again, somehow finding somewhere to hide in our stomachs. It was gluttonous bliss.

The Crowne Plaza Bangkok Lumpini Park didn't fool around when they decided to host a *churrascaria* promotion. They brought in a real Brazilian, Chef Edmilson Azevedo from Sao Paulo, to school their team over two weeks in the art of fire-roasting meats and interacting with guests. The result is intriguing, delicious, filling and fun. Perched on the 23rd floor, Panorama's sweeping views of the city set the tone for a culinary feast not to be forgotten.

Starting with a glass of Brazil's national drink (or two) the *caipirinha*, a concoction made from Cachaca liquor which is then mashed with brown sugar and mint leaves, my taste buds were dancing. The Panorama's mixologists (what happened to bartenders?) created a variety of different flavours ensuring there's a taste for everyone. Lychee, passion fruit and mixed berry were all sampled, kept us upbeat and complimented the food nicely.

Next, it was off to the seafood section to get things started. Very fresh prawns, Alaskan king crab and melt-in-your-mouth sashimi were light, cool and full of flavour. A visit to the salad bar topped-off with a few fine cheeses completed a plate of appetisers that really was a meal in itself. But this is a barbecue buffet and there was work to be done.

A creative touch is the round two-sided chip at each guest's table. One side is green, indicating you're ready for more meat, and the other side red, allowing one to graciously 'tap-out' when there's no more room. *Cortadores* (meat carvers) come and go, each yielding a large skewer of fire-roasted tender meat like *picanha* (prime cuts of sirloin), Filet Mignon, *costela* (grilled beef ribs), *coxinha* (chicken croquettes) and pork tenderloin. It keeps coming and coming until you remember to turn your chip red-side-up. Four unique relishes serve as tasty compliments with each meat, helping to bring out their flavours whilst adding a bit of zing. While meats are the true stars we were sure to try the *feijoada* (Brazilian black bean stew) which was interesting but didn't quite do it for us, but the *brigadeiro* (chocolate truffles with condensed milk) were divine and the perfect way to cap-off our feast.

For meat lovers looking for something a bit different, interactive and fun, it's tough to beat the value of Panorama's first foray into *churrascaria*. It's on offer during lunch, dinner and brunch on Sundays until the end of June.

**Prices: lunch B700++, dinner B1,500++**

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