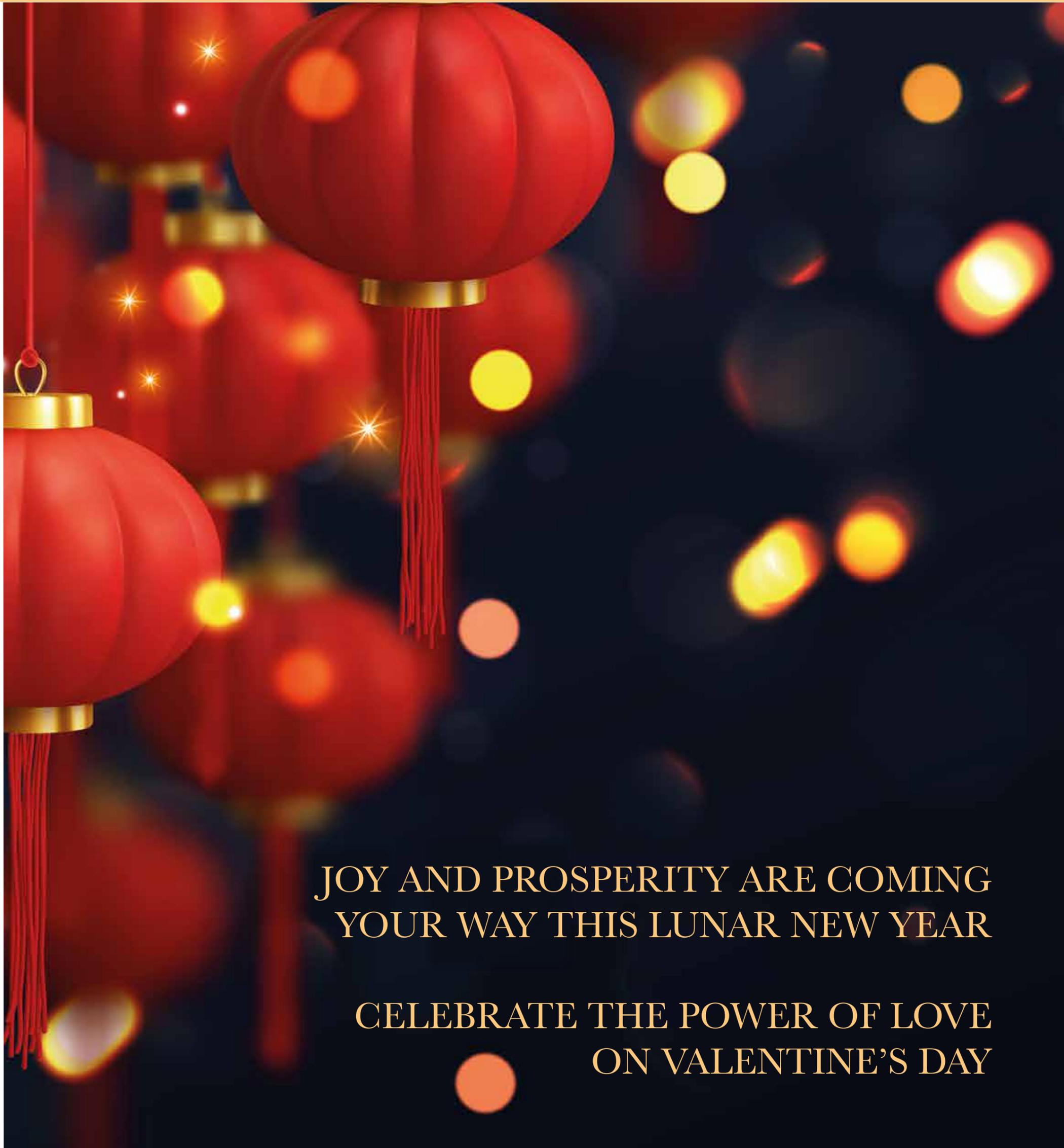




INTERCONTINENTAL®  
BANGKOK

# BANGKOK LIFE

NEWSLETTER JANUARY - MARCH 2020



JOY AND PROSPERITY ARE COMING  
YOUR WAY THIS LUNAR NEW YEAR

CELEBRATE THE POWER OF LOVE  
ON VALENTINE'S DAY

# KEEPING YOU IN THE KNOW

## WELCOME NOTE FROM OUR GENERAL MANAGER



Dear Esteemed Guests,

Happy New Year 2020! I sincerely hope that you have all been enjoying the holiday festivities with your loved ones. We have some very exciting dining promotions headed your way in celebration of the quarter's biggest celebrations - Chinese New Year and Valentine's Day.

All of our dining outlets have been hard at work creating menus that we think will appeal to all of our guests. For those celebrating the Lunar New Year, we recommend you head to Summer Palace for the restaurant's New Year set menu, encompassing all the traditional favourites, with a few special surprises thrown in.

Then for Valentine's Day, the chefs at Espresso, Theo Mio and Fireplace Grill and Bar have all delved deep into their creative fountains to devise captivating menus. At Espresso, guests can enjoy an international buffet extravaganza, with seafood on ice and premium roast meat carving stations. For a more intimate experience, Theo Mio's special menu will romance you and your loved one with a stunning mix of Italian-inspired recipes, while Fireplace Grill and Bar will delight fans with their spectacular eight-course menu, which features unexpected ingredient combinations and top-shelf wine pairings.

This quarter, Spa InterContinental will also be offering a sumptuous body treatment and massage package to get 2020 off to a fabulous start! Refer to the back page of the newsletter for all the details.

Finally, I would like to end by saying that since the New Year is the time to set inspiring goals, I encourage all our guests to dream big. May you receive all that you desire this year. As always, it is our personal wish that you will continue to make our hotel your preferred destination for your stay in Bangkok.

Once again, I would like to wish everyone a New Year filled with happiness, health and prosperity.

Kind regards,

Thane J. Kuhlman  
General Manager

## STAYING ON TOP

### INTERCONTINENTAL BANGKOK SCOOPS UP MULTIPLE AWARDS AT 26TH WORLD TRAVEL AWARDS

Globally renowned as a benchmark of hospitality success, the World Travel Awards is one of the travel industry's most anticipated events. InterContinental Bangkok is pleased to announce that we have once again been named as Asia's Leading City Hotel 2019 and Thailand's Leading Hotel 2019, alongside winning Thailand's Leading Business Hotel 2019 for the seventh year in a row. We hope to continue to raise the bar for quality hospitality, providing the ultimate experience for all our guests.



## CHEF OF THE QUARTER

### CHEF SAURABH SACHDEVA

Join us in welcoming back one of InterContinental Bangkok's favourite Indian chefs, Chef Saurabh Sachdeva!

With more than 13 years of culinary experience, Chef Saurabh is a highly driven individual who is skilled in both traditional and progressive Indian cuisine. He originally joined InterContinental in 2014 and from then to 2017 was an integral part of the team behind the hotel restaurants' new menus and buffet layouts. Now, after a brief period in the UAE, he is back with us to share his refined cooking techniques and knowledge.

As chef de cuisine, Chef Saurabh Sachdeva will oversee all of the hotel's primary food preparations, working together with the Executive Chef to enhance our current standards of excellence.



## DINING

### MEMORABLE VENUES FOR ALL OCCASIONS

Food and drink outlets at InterContinental Bangkok offer a wide range of settings and fare to suit all moods. See - and taste - for yourself why we're great for all occasions.

## ESPRESSO

### MARBLED TO PERFECTION

Prized for its rich marbling and buttery taste, Wagyu is one of the world's most loved delicacies. This quarter at Espresso, relish A-grade Wagyu beef prepared many different ways, from traditionally roasted and carved to wok-fried Chinese style, or thinly sliced and marinated with onions, Thai basil, coriander, and chillies.

Available from 1 January to 31 March 2020

Baht 1,400 ++ per person (dinner only)



## SUMMER PALACE

### LAVISH BOSTON LOBSTER SPECIALITIES

Don't miss the opportunity this quarter to sample some of Summer Palace's lobster delights. Only the freshest lobsters are used by our talented chefs to create a range of deep-fried, wok-fried and baked dishes, which include deep-fried Boston lobster with garlic; baked Boston lobster with Hong Kong sausage and sticky rice; and wok-fried Boston lobster with XO sauce.

Available from 1 January to 31 March 2020

Served for lunch and dinner

## THEO MIO

### GOURMET ASPARAGUS DELIGHTS

Bringing a fresh perspective to Theo Mio's quarterly specials is Chef Luis Marin Diaz, who recently joined the skilful culinary team at Theo Mio as a chef de cuisine. This quarter he has created an exclusive menu dedicated to asparagus, one of the stars of Italian cooking, utilising invaluable knowledge gained from working as a sous chef at the original Theo Randall at the InterContinental London Park Lane.

Guests can expect exciting things when they choose to dine here. Among the dishes to look out for are white asparagus wrapped in speck and roasted in the pizza oven with truffle and lemon butter; steamed white and green asparagus with creamy anchovy sauce, and risotto with white and green asparagus, basil, butter and parmesan.

Available from 1 January to 31 March 2020



## DELI

### CHEF SAIFUL'S AUSPICIOUS MANDARIN ORANGE TREATS

Our executive pastry chef helps you celebrate the Lunar New Year with a range of baked goodies, featuring the sweet mandarin orange. They include the exquisite mandarin exotique, infused with mandarin biscuit and mandarin passion fruit gel, and topped with orange mascarpone cream; and the mandarin forbidden, a tantalising combination of almond biscuit, mandarin semi-compote, mandarin mousse, and hazelnuts.

Available from 1 January to 31 March 2020



## BALCONY LOUNGE

### MANDARIN ORANGE AFTERNOON TEA

Savour the delectable flavour of the orange family's sweetest fruit in many different ways this quarter, as part of Balcony Lounge's latest afternoon tea promotion. Relax in the sophisticated ambience as you sit down to an elegant tray of sweet and savoury treats that incorporate mandarin oranges, including cheesecakes, almond tarts, caramel cakes, and scones.

These will be served alongside sandwiches with tomato, cheese and truffle butter, smoked chicken sandwiches and carbonara quiche.

Available from 1 January to 31 March 2020

Baht 550++ for one person

Baht 850++ for two persons



# CELEBRATIONS TO REMEMBER

## CHINESE NEW YEAR

### WELCOME THE YEAR OF THE RAT AT SUMMER PALACE

Gather the whole family and book a table at Summer Palace to enjoy the restaurant's Chinese New Year set menu and special à la carte menu, featuring all your favourite traditional dishes, and much more.

Available from 25 - 31 January 2020  
Set menu at Baht 16,989++ for 10 persons  
Set menu at Baht 19,989++ for 10 persons



## VALENTINE'S DAY

### DEALS TO FALL IN LOVE WITH

Brighten up your Valentine's Day with our dreamy specials and exclusive gourmet multi-course menus. Available only on 14 February 2020

#### THEO MIO

Indulge yourself and your special person with our exquisite Valentine's Day set menu with wine pairings. Start with oysters and prosecco before sharing a beautiful antipasti spread of burrata, grilled broccolini, and Prosciutto di Parma, and for mains choose from a perfectly seared beef fillet or tender snow fish. Top it off with a dolci of Valrhona soft chocolate cake, raspberries, and crema di mascarpone.

Baht 3,500++ per couple

#### DELI

Want to enjoy a Valentine's Day dessert in private? Pick up one of Chef Saiful's sublime cake or chocolate creations to woo a loved one. Recommended items include kiss me cake, made with almond biscuit, vanilla and lavender mascarpone, and lemon compote; or raspberry love cake, made with raspberry sponge, white chocolate ganache whip, and raspberry compote.

#### BALCONY LOUNGE

Bring some afternoon romance to your day with our Valentine's Day afternoon tea. All the classic sweet enchantments are on offer, including strawberry cheesecake, yuzu blueberry dome, lemon meringue tart, and chamomile tea with orange slice.

Baht 550++ for one person  
Baht 850++ for two persons  
Baht 2,800++ with glass of champagne for two persons

#### ESPRESSO

Our Valentine's Day buffet is extra special! Help yourself to fresh oysters and king crab from our seafood-on-ice section, or fill up your plate at our carving station, featuring roasted Wagyu beef prime rib and roasted leg of lamb. Finish it all off with the loveliest of desserts, including Valentine strawberry yuzu, and a chocolate fountain.

Baht 2,520++ per person (dinner only)

#### FIREPLACE GRILL AND BAR

For an intimate dining experience, head to Fireplace Grill and Bar for the Valentine's Day eight-course menu.

Baht 3,500++ per person (food only)  
Baht 5,500++ per person with wine pairing  
Baht 6,200++ per person with wine pairing and a glass of Taittinger Champagne



## SPA INTERCONTINENTAL

### LUXURIOUS STRAWBERRY CREAM BODY TREATMENT

Take some time out to recharge your whole constitution with our latest spa promotion. After a steam, sauna and Jacuzzi session to get the blood flowing, let our spa therapists pamper you with a strawberry exfoliating scrub, using a cream infused with aromatic fruit extracts and herbal powders. Follow up with the vanilla shea butter body massage, designed to soothe and relax your entire body. Treatment package includes one HARNN gift set.

Available from 1 January to 31 March 2020  
Baht 5,000++ per person



### EXPERIENCE DINING BENEFITS AT 13 WORLD-CLASS HOTELS NATIONWIDE

Enjoy country-wide benefits worth up to Baht 18,000 with your exclusive IHG Preferred Dining Thailand card, available for only Baht 6,999. A combined spa membership and restaurant card, the IHG Preferred Dining Thailand card affords you privileges at all 13 IHG hotels in Thailand.

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For more information, please call +66 (0) 2656 0444 extension 3507 <https://bangkok.intercontinental.com/dining/preferred-dining>

### MORE INFORMATION & APPLICATION



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