

BANGKOK LIFE

NEWSLETTER JULY - SEPTEMBER 2018

MID-AUTUMN FESTIVAL
MOONCAKES AND MORE

GIROLLE MUSHROOM
MAGIC AT THEO MIO

FOIE GRAS WITH CANTONESE
TWIST AT SUMMER PALACE



KEEPING YOU IN THE KNOW

WELCOME NOTE FROM OUR GENERAL MANAGER



Dear Guests,

May I first extend to you all a very warm welcome to InterContinental Bangkok.

Well, it seems time has passed more quickly than ever this year. Indeed it's hard to believe we're already past the halfway point and into the third quarter of 2018.

By July in Bangkok we're properly into the rainy season, although for most of us it's a refreshing change after the searing temperatures of summer. Likewise changing with the seasons here at the hotel are the many promotions offered by our food and drink venues. From July to September, you can expect a period packed with festive menus and outstanding specialty dishes.

For instance, all-day-dining Espresso restaurant highlights Teppanyaki, which guests can enjoy not only the taste but sight of our talented chefs preparing the Japanese cuisine favourite. Over at Summer Palace, the delicacy foie gras is given a Cantonese twist as part of a menu available throughout the period. Girolle, or chanterelle mushrooms are another delicacy, and they're featured on a special menu at Theo Mio Italian Kitchen. During Mid-Autumn Festival in late September, dining guests can look forward to delicious mooncakes, for which our hotel is rightly renowned.

Once again, welcome to InterContinental Bangkok throughout July, August and September.

Kind regards,

Thomas Schmelter
General Manager



CONCIERGE IN THE KNOW

MID-AUTUMN FESTIVAL

Also known as the Lantern Festival, the Mid-Autumn Festival derives from the ancient celebration of successful rice and wheat harvests. In addition to its observance within China, the Mid-Autumn Festival is celebrated throughout the world by those of Chinese ancestry. Not surprising, then, that nearby here in Thailand the festival is widely observed and includes many of the traditions seen in China, among them the lion dances, temple visits and other festival favourites. The festival likewise is an occasion for families and friends to gather and enjoy special Mid-Autumn foods.

MOONCAKES

The importance of mooncakes as part of every Mid-Autumn Festival traces back to when food offerings were made in honour of the moon, which in Chinese culture is a symbol of harmony and unity, its round shape likewise alluding to both reunion and completeness. In this light, moonlight you could say, the pastry serves as another defining tradition of the Mid-Autumn Festival when family gather to celebrate their unity.

For more information about the Mid-Autumn Festival or any other local events, please do visit our Concierge Lounge at lobby level. Chief Concierge Mr. Thanarat Menbangphung and his team are always eager to share their knowledge.

CHEF OF THE MONTH

CHEF YANG WAN HO

Began his culinary career when only 20 years old, in his home town of Hong Kong, where early on he developed expertise in the city's food traditions, including its famous dim sum. Throughout more than three decades since, the chef has gained substantial knowledge and many new skills at a diverse range of Chinese restaurants throughout Asia. Counting among his experiences are helping open the Chinese restaurants at The Westin Resort in Macau and at Kuala Lumpur's Philea Mines Beach Resort, as well as holding the position of Head Chef for Dim Sum at the Palace of Golden Horses in Kuala Lumpur.

Now overseeing all dim sum creations at our Cantonese restaurant Summer Palace, Chef Yang Wan Ho ensures guests enjoy outstanding Hong Kong-style morsels which always remain true to their origin. His skill and artistry likewise are on display during the Mid-Autumn Festival, when he creates for Summer Palace the venue's highly regarded mooncake delicacies.



DINING

We offer one of downtown Bangkok's most diverse range of dining venues - and all in a single location. You'll enjoy outstanding culinary experiences that surpass all expectations. Visit our restaurants, bars and lounges to see and taste for yourself why InterContinental Bangkok has long been a favourite dining spot. Special menus and dishes available from July to September 2018:

ESPRESSO

TEPPANYAKI SPECIALS

Watch our skilled chefs as they prepare with a flourish this Japanese cuisine favourite at the buffet's Teppanyaki station. Featuring premium ingredients in dishes such as Marinated Sea Bass Yakitori, Sliced Sirloin, Prawn Fried Rice with Mushroom, Marinated Chicken with Mustard and Assorted Vegetables, and other Teppanyaki treats.

Available from 1 July to 30 September 2018
Served during dinner only every Monday to Thursday
Baht 1,400++ per person



SUMMER PALACE

CANTONESE FOIE GRAS MENU

Although foie gras is associated primarily with European dining, Asian cuisines can be enhanced by the delicacy just the same. Summer Palace's Executive chef Han Long Hua has extensive experience with the food and has applied it towards a special menu of dishes featuring foie gras with a Cantonese twist.

Menu highlights:

- E-Mee Hong Kong Noodles with Foie Gras and Yunnan Ham
- Pan-Fried Foie Gras with Abalone and Peppercorns
- Foie Gras Xiao Long Dumpling with Bamboo Pith and Cabbage Soup
- Stewed Melon with Foie Gras and Bacon

Available from 1 July to 30 September 2018
Served every day for lunch and dinner
Prices start from Baht 380++

THEO MIO

GIROLLE MENU

Girolle of the chanterelle mushroom family is a firm favourite among chefs for its aroma as well as the distinctive flavour fresh girolles imparts to dishes. Chefs at Theo Mio will be making the most of the mushroom in a special menu this quarter.

Menu highlights:

- Hand-Made Ribbon Pasta with Girolles, Parsley and Garlic
- Mushroom Risotto with Girolles, Shitake and Dried Porcini
- Grilled Pork Chop with Girolles, Spinach and Marsala

Available from 1 July to 30 September 2018
Served every day for lunch and dinner
Prices start from Baht 450++



BALCONY LOUNGE

CHERRY AFTERNOON TEA

Enjoy afternoon tea on the balcony - Balcony Lounge at lobby level. New menu features savoury favourites in addition to sweet treats enlivened by the tangy taste of cherry.

Menu highlights:

Sweet morsels

- Cherry Meringue Mont Blanc
- Cherry Chocolate Cake
- Cherry Raspberry Hazelnut Dacquoise
- Cherry Clafoutis

Sandwiches

- Turkey Breast with Apple and Mustard Mayonnaise on White Bread
- Smoked Salmon with Dill Cream Cheese on Mini Bagel

Quiche and tart

- Sweetcorn and Cheese Quiche
- Pissaladiere with Anchovy, Black Olive and Onion

Available from 1 July to 30 September 2018
Price Baht 550++ per person; Baht 850++ for two

EVENTS NOT TO BE MISSED



MOTHER'S DAY

Special Dining for a Very Special Lady at InterContinental Bangkok. Treat Mum on Mother's Day and choose from three delightful settings for the occasion. Offers available 12 August 2018 only.

ESPRESSO

Sumptuous Sunday Brunch and all mothers dine free on tables of 4 persons minimum.

Baht 2,350++ per person
Book early before 5th August received 10% discount on food only. Served from 12:00 to 15:00 hours.

SUMMER PALACE

Special menu highlighting Boston lobster prepared Cantonese style.

Baht 899++ each menu

THEO MIO

Mother's Day Italian feast for brunch and dinner. All mothers receive one glass of Prosecco or refreshing mocktail.



MID-AUTUMN MOONCAKES

SUMMER PALACE

Mooncake madness is on the rise beginning in August ahead of this year's Mid-Autumn Festival on 24 September. Our Summer Palace restaurant is highly regarded for its mooncake selections including Pandan and Custard, Red Date, Durian, Lotus Seed and other favourite flavours, all with traditional egg yolk. Summer Palace mooncakes make great gifts for family, friends and colleagues. Decorative boxes contain four or eight cakes and are available in the restaurant as well as at a special booth in the hotel lobby.

Early-bird pricing promotion at 15% discount on pre-orders placed from 1 to 31 August 2018.

Mooncakes are available for purchase in the restaurant and at a special booth in the hotel lobby from 1 August to 24 September 2018.

DELI

PASSION FRUIT PROMOTION

Put some passion in your day with delicious desserts at Deli. Neighborhood bakery and café Deli, at lobby floor in adjacent to the shopping arcade, presents a new passion fruit menu available July to September.

Menu highlights:

- Passion Fruit Chocolate Crunchy Cake
- Passion Fruit Mango Cake
- Passion Fruit Pistachio Éclair Tart
- Passion Fruit Cheese Cake

Available 1 July to 30 September 2018

SPA INTERCONTINENTAL

ASIAN HEALING TREATMENT WITH HARNN GIFT SET

Experience the restorative power of oil massage with new Asian Healing Therapy at Spa InterContinental. This relaxing 90-minute session features warm coconut oil to moisturise and revive skin. Price includes complimentary HARNN gift bag containing Lotion, Body Moisturiser and Shower Cream (Baht 1,390 value).

Available from 1 July to 30 September 2018
Baht 4,500++ per person



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