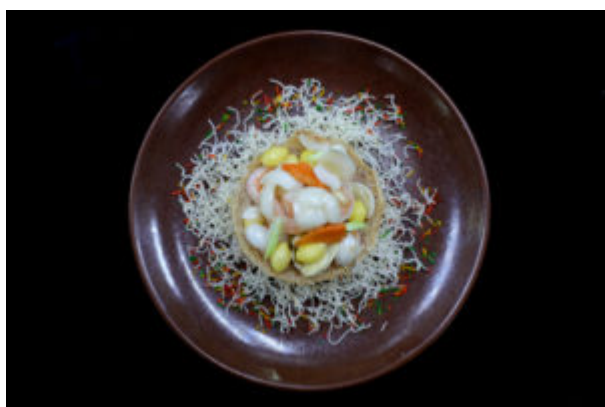


COOL DOWN THIS SUMMER WITH THE HERBAL LILY BULB MENU AT INTERCONTINENTAL BANGKOK'S SUMMER PALACE



Refresh your palate with the latest herbal lily bulb menu at Summer Palace this July to September 2019, where our chefs turn this Chinese gourmet ingredient into the hero of a series of both savoury and sweet dishes.

Commonly used to treat respiratory problems, the lily bulb has many soothing benefits and is filled with a variety of important vitamins and nutrients. Combined with a crisp, sweet taste, the dish works well in a number of both and hot cold recipes. At Summer Palace, guests will get the chance to relish a holistic menu that includes chilled shredded abalone with fresh lily bulbs and mixed vegetable sesame oil, sautéed shrimps with fresh lily bulbs and ginkgo nut, and sautéed garoupa fillet with home-made chilli paste for mains.

For a rejuvenating end to the meal, fresh lily bulbs are double-boiled with lotus seed, jujube and ginkgo nuts in a whole coconut for a dessert to revitalise your overall well-being. Menu prices start from Baht 320++ per plate.

For more information or to make a reservation, please call: +66 (0) 2 656 0444 or visit: www.bangkok.intercontinental.com