

RELISH TOP-QUALITY WAGYU BEEF SPECIALS FOR DINNER AT ESPRESSO, INTERCONTINENTAL BANGKOK



Prized for its marbling and rich, buttery flavour, Wagyu beef is one of the world's most expensive meats. This quarter at InterContinental Bangkok's Espresso, our chefs have whipped up an array of specialities featuring this Japanese delicacy.

For those who cannot resist the taste of roast meat, Espresso will be serving Australian Wagyu beef at our carving station, with mouth-watering accompaniments. Meanwhile, those who enjoy the bold flavours of Asian cuisine, had better prepare your palate for Wagyu beef wok-fried Chinese style with black pepper sauce, onions and bell peppers; and grilled Wagyu beef, thinly sliced and marinated with onions, Thai basil, coriander, chillies and Thai fish dressing.

When it comes to Western-inspired Wagyu specialities, guests can choose from Wagyu beef mignon pan-fried with a wild mushroom cream sauce reduction; Wagyu beef mignon with mushroom cream sauce; or Wagyu beef pizza. Each ingredient is carefully chosen to complement the unique texture of this melt-in-your-mouth beef. Diners can enjoy all this at only Baht 1,400++ per person.

Espresso restaurant offers innovative dining experience with 7 interactive live cooking stations. The buffet offers seafood on ice, gourmet Thai, Mediterranean, Chinese, and Japanese cuisines together with special promotion highlight by quarter. A la carte options are also available.

Wagyu beef special available every day for dinner from 18:00 - 22:30 hours at Espresso restaurant, located on mezzanine level at InterContinental Bangkok.

Priced at Baht 1,400++ per person

Children 6-12 years at Baht 700++ per person

For more information or to make a reservation, please call: 02 656 0444,
Email: dining.bkkhb@ihg.com or visit: www.bangkok.intercontinental.com