Dry-Aged Beef Delicacies at Attico Restaurant, Bangkok

Throughout April 2017, Attico Restaurant at Radisson BLU Plaza Bangkok will be presenting refined dry-aged beef delicacies for discerning foodies…

From 1st – 30th April 2017, the Radisson BLU Plaza's 28th-floor Italian restaurant, Attico, will be serving up a rare culinary treat. Attico is known for its authentic, rustic Tuscan cuisine, and is adding dry-aged beef to its alluring menu, to the delight of food lovers in Bangkok.

Dry-aged beef is a rare delicacy usually only found in the very finest steakhouses around the globe. The process of dry-aging beef can take up to several weeks to accomplish the desired epicurean result. High-grade cuts, with evenly distributed fat content, are stored at near-freezing temperatures, and aged to concentrate and saturate the meat with its own natural flavour, and to allow the enzymes to break down the connective tissue and cause tenderization. The finished product is a most rich and divinely delicate cut of beef, ready to prepare for discerning foodies.

Throughout the month of April, Attico will serve tender prime cuts of this carefully aged, grass-fed beef, alongside the delicious Mediterranean specialties that Attico is renowned for. For an intense premium beef experience, imagine: mouthwatering pan-roasted dry-aged bone-in rib steak with artichokes and rosemary potatoes; tartare of dry-aged beef with pickled beetroot, lemon or caper berry; or dry-aged beef with wild mushroom purée, potato fondant and beef tea*, all month long.

"If you think you know Italian food and wine, think again. Attico is home to fantastic surprises that need to be shared," explains Chef Matteo Verini.

Whilst stimulating the palette with dry-aged beef creations, enjoy the ambience of a Tuscan villa-style setting, high above the bustling city below, and take in the 28th floor views over Bangkok, from one of two alfresco dining terraces. Advance reservations are recommended to secure these much-sought-after spots, for an intimate dining experience. Whether outdoors or inside, dry-aged beef is not to be missed, at Attico Restaurant, atop the Radisson BLU Plaza Bangkok, on Sukhumvit Road.
(*Menu items subject to change and availability)
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About Attico
Located on the 28th floor, Attico serves authentic, rustic Tuscan cuisine, featuring a wide array of homemade pasta, gnocchi, antipasti and prime imported meats, paired with selections from a wine cellar filled with rare Tuscan and Italian vintages. Attico also boasts an intimate Tuscan villa setting, with indoor and outdoor seating, including two alfresco balconies, overlooking the stunning city lights. At Asok junction within brief walking distance of the city's BTS SkyTrain and MRT underground transport systems, Attico is open for lunch Monday to Saturday from 12:00-14:30hrs (last orders 14:30) and daily for dinner from 18:00 – 23:00hrs (last orders 23:00). For more information, visit venuesbkk.com, email: info.bangkok.blu@radisson.com or call +66(0) 2 302 3333.

About Radisson Blu Plaza Bangkok
Radisson Blu® is one of the world's leading hotel brands, an emblem of genuine, contemporary hospitality all enhanced by Radisson's distinctive Yes I CanSM! service philosophy. Radisson Blu Plaza Bangkok offers 266 stylish guest rooms and 24 elegant suites, in addition to state-of-the-art

meeting facilities and outstanding dining and leisure options. In the heart of Bangkok on Sukhumvit Road, Radisson Blu Plaza Bangkok is easily reached from both of Bangkok's international airports. The hotel's location near Asok junction likewise allows for easy access to the city's elevated rail and underground public transport systems. Nearby the hotel are many of the Thai capital's major cultural, commercial, entertainment and shopping sites. Designed for business and leisure guests who know how to travel in style, Radisson Blu Plaza Bangkok defines the modern hotel experience. Learn more at www.radissonblu.com/plazahotel-bangkok.

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