INTERCONTINENTAL BANGKOK CELEBRATES THE 7TH EDITION OF NEGRONI WEEK WITH FIVE EXCLUSIVE NEGRONI COCKTAILS ON OFFER AT THEO MIO

In support of the annual Negroni Week from June 24 to 30, 2019, InterContinental Bangkok will be serving five variations of the classic cocktail at our Italian restaurant Theo Mio, to help raise funds for No Kid Hungry, an organisation dedicated to ending childhood hunger in America.

First launched in 2013 by Imbibe Magazine and Campari, Negroni Week brings together the collective talents of restaurants and bars around the world to both celebrate the iconic cocktail and to raise money for more than 40 major charities located all over the world.
This year, InterContinental Bangkok has partnered with No Kid Hungry, an American organisation devoted to making sure every child has the nourishment they need to grow up strong and healthy.

Guests can enjoy the timeless flavours of this Italian-originated cocktail at Theo Mio with our curated range of Negroni favourites, encompassing a Negroni Sbagliato (Baht 300), Theo's Negroni Blanco (Baht 300), a Negroni Classico (Baht 300), a Boulevardier (Baht 300) and a Virgin Negroni (Baht 200) to cater to a wide range of tastes.

An irresistible mix of gin, sweet vermouth and Campari Italian bitters, garnished with an orange peel, the Negroni was created in Florence in 1919 by Count Camillo Negroni, and is commonly used as an aperitif to stimulate the appetite.

Experience the original taste of this cocktail with the Negroni Classico, which uses authentic ingredients to bring this popular drink to life. Then for guests who love a little fizz in their cocktails, the Negroni Sbagliato substitutes the gin component with sparkling wine for an effervescent drinking experience, which still stays true to the original Negroni flavour beloved by many. Meanwhile, Theo's Negroni Blanco, also known as the White Negroni, switches things up with the addition of Lillet Blanc (French wine) and Suze for some chic Parisian sophistication, whereas the Boulevardier infuses the Italian cocktail with some Southern American charm, substituting gin for wild turkey bourbon whiskey to add a velvety smooth kick. Moreover, non-alcohol drinkers can also enjoy the unique flavours of the Negroni without the intoxicants when ordering the virgin Negroni.

Additionally, for every drink purchased during the seven-day period, InterContinental Bangkok will donate Baht 35 to No Kid Hungry, ensuring that the next generation will have a better chance at a brighter future.

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