

INTERCONTINENTAL BANGKOK PRESENTS CANADIAN LOBSTER CULINARY SHOWCASE AT SUMMER PALACE



From now to 31 March 2019, don't miss your chance to sample some of the freshest Canadian lobsters at Summer Palace, presented in a wide range of styles

Known as the King of Crustaceans, the Canadian lobster is prized for its firm, sweet meat, which makes it one of the world's premier seafoods. At Summer Palace, our chefs have created dishes that highlight the unique flavours of the shellfish speciality with skill and creative flair.

Diners are treated to a mouth-watering variety of appetisers, soups and main courses available for both lunch and dinner. Some highlights include the Canadian lobster with mayonnaise and mixed fruit salad and Lobster sashimi for starters. A classic Chinese cuisine staple is elevated with the lobster to create the rich and flavourful Sichuan hot and sour soup with lobster.

For main courses, guests can opt to have lobster prepared in various styles, either deep-fried, steamed or baked to appeal to all palates. From Deep-fried with garlic and chilli to Baked with ginger and spring onion, you are sure to find the perfect match to savour this gourmet treat. Prices are Baht 1,200++ per menu item for all lobster speciality dishes.

For more information or to make a reservation, please call: +66 (0) 2656 0444 ext. 6424 or visit: www.bangkok.intercontinental.com