SUMMER PALACE, INTERCONTINENTAL BANGKOK BRINGS POPULAR HAKKA DISHES TO BANGKOK IN NEW DINING PROMOTION





Diners can experience one of the most iconic Chinese cuisines at InterContinental Bangkok's Summer Palace, with the Hakka promotion available 1 October to 31 December 2019.

At this acclaimed Chinese restaurant, famous Hakka recipes are authentically prepared and cooked for guest enjoyment. Among the many scrumptious choices are crispy mixed vegetables served with mango salsa, crab meat soup with egg white, sago and black fungus, and trio capsicum, eggplant and Chinese mushroom stuffed with shrimp in Lao Gan ma, black bean sauce.

Hakka cuisine is known to be meat-heavy, and to that end, Summer Palace does not disappoint. One not-to-be-missed signature dish is the baked whole chicken with sea salt, Hakka style. This traditional favourite is made by wrapping a whole chicken in sea salt and baking it over low heat. The result is a succulent and tender meat suffused with an irresistible smoky aroma.

Another classic Hakka recipe is steamed bean curd stuffed with mince pork and shrimp in soya sauce. A pleasing mix of contrasting flavours, this recipe is an innovative creation that resembles makeshift dumplings.

Pickles are another key component of Hakka cuisine. Summer Palace's new menu features two pickled recipes, namely prawns with dried pickled cabbage and baked pork spare ribs with dried pickled cabbage, which the restaurant's chefs highly recommend. Lastly, the new menu includes the steamed snow fish, dried pickles cabbage with soya sauce, a suitable dish for a family or group of friends to share.

The Hakka style dining promotion will be available at Summer Palace from 1 October to 31 December 2019. Prices start from Baht 280++.

For more information or to make a reservation, please contact +66 (0) 2656 0444, e-mail dining.bkkhb@ihg.com or visit https://bangkok.intercontinental.com