

THEO MIO CHEFS BRING WILD DELICACY GIROLLE TO NEW MENUS AT INTERCONTINENTAL BANGKOK



The Italian Kitchen by Chef Theo Randall presents a new menu this July to September 2019 which combines meat and fish-based dishes with the girolle mushroom, renowned for its peppery taste profile.

The luxurious creaminess of fresh burrata is a pleasing contrast to the more intensely flavoured girolle. The two ingredients play off each other to thrill your palate in the Burrata con Finferle e Prosciutto (burrata with girolles, prosciutto and rocket). For the meat lovers, Theo Mio pairs girolle with a tender pork chop for the Braciola di Maiale con Finferle (grilled pork chop with girolles, spinach and meat juices). Here, the seasonal delicacy enhances the smokiness of the grilled meat.

Girolle also makes a great accompaniment to fish, as seen in the Barramundi con Finferle (barramundi cooked with girolles, pancetta, parsley and Vermouth, spinach), which showcases the aromatic ingredient's versatility. Menu prices start from Baht 475++ per plate.

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