THEO MIO PRESENTS GIROLLE MUSHROOM MENU INTERCONTINENTAL BANGKOK

Theo Mio proves once again why it’s one of the city’s preeminent Italian restaurants with a new menu highlighting prized girolle mushroom.

Girolle, of the chanterelle mushroom family, has long been a favorite among chefs for both its aroma as well as the distinctive flavor fresh girolle imparts to any dish. During the third quarter of 2018, Theo Mio chefs will be making the most of this seasonal delicacy.

Among menu highlights are: Hand-Made Ribbon Pasta with Girolles, Parsley and Garlic; Mushroom Risotto with Girolles, Shitake and Dried Porcini; Grilled Pork Chop with Girolles, Spinach and Marsala; along with other dishes enhanced by the distinctive characteristics of girolle.

Theo Mio is one of downtown’s best spots for enjoying superb Italian cuisine. Indoors, glass walls allow for fine street-level views of Ratchaprasong, while outside on the terrace guests can sip their favorite drink and dine al fresco amid one of the city’s liveliest districts.

Girolle menu at Theo Mio is available for lunch and dinner during from now to September 2018. Dish prices start from Baht 450++.

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