

Press release

Warsaw, 14th March 2008

Most exclusive meat cuts from around the world, catering for the taste of connoisseurs and gourmets in Frida, at the InterContinental Warszawa.

The Frida in the InterContinental Warszawa starts a unique and fantastic “Meat the World” promotion, featuring the best meat cuts from around the world including some very exclusive and in Poland unique choices such as Japanese Wagyu beef, Argentinean Black Angus, French Charolaise or crocodile and kangaroo steaks, running minimum for the next two months.

Eric Fettke, Executive Chef at the InterContinental Warszawa, has set the stage for an unforgettable taste experience by creating a unique complimentary menu in the Frida, the Mexican restaurant at the InterContinental Warszawa, featuring the best cuts of meat specialities from around the world. This selection, unique to Warsaw and Poland, attracts a high number of connoisseurs and gourmets who appreciate such an opportunity of experiencing these exceptional tastes right in the heart of Warsaw.

Dinner can start with a sensational Tartar, made from a Polish prime cut, chopped and prepared to perfection directly at your table or Carpaccio of Organic Brazilian veal. For a rather exotic start the crocodile scallops from South Africa are just right.

As main dishes guests can choose for example the rare and highly exclusive Japanese Wagyu beef, with the option of tenderloin or entrecote, they can experience the unique flavour of the French Charolaise, well known amongst gourmets around the world, indulge themselves in tender milk fed veal loin or go exotic with the Kangaroo fillet.

The “Meat the World” promotion is lasting for the next 2 months and if there is high demand, it will be most probably prolonged to a further month. The guests’ favourites might even become part of the daily menu afterwards.

Fettke: “Looking like fine slabs of cut Italian marble, this ‘caviar’ of beef has the most intense and tender natural buttery and rich flavour with quality beyond compare. Something rare to be savoured and enjoyed like a fine whisky or wine.”