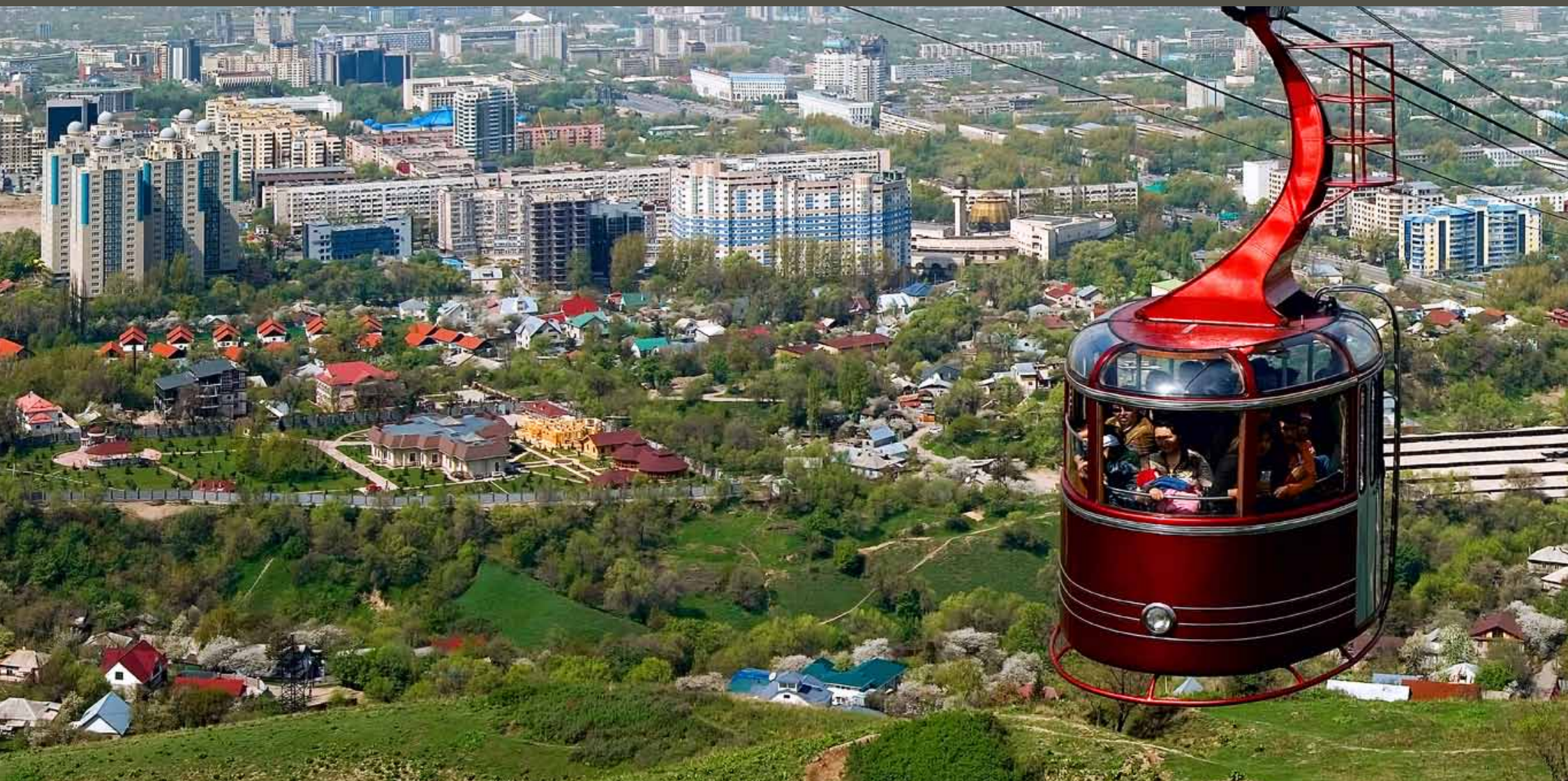




INTERCONTINENTAL MEETINGS®

MENUS



INTRODUCTION

BREAKFAST

COFFEE BREAK

LUNCH

COCKTAILS

DINNER



INTERCONTINENTAL
ALMATY

InterContinental Almaty

181 Zheltoksan Street | Almaty, 05001 | Kazakhstan

Go to www.intercontinental.com/meetings or [click here](#) to contact us



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



BREAKFAST

Chilled freshly squeezed orange, grapefruit **or** carrot juice

Sliced fresh seasonal fruits with ricotta cheese

Cereal bar with muesli and skimmed milk

Assorted fruit yogurts

Assorted gourmet muffins, Danish pastries, croissants, variety of sliced cakes

Sesame bagels and cream cheese

Butter, preserves and honey

Freshly brewed coffee and selection of teas

\$30,60 + VAT



THE ENERGIZER

Freshly brewed coffee
Assorted tea selection
Bottled water
Energy drinks display
Homemade smoothies – milk drinks
Rich fruit salad
Assorted pies
Carrot cake
Variety of chocolate mousses

\$31.00 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER



BREEZE FROM TIAN SHAN

Freshly brewed coffee
Assorted black and green tea
Bottled chilled apple juice
Bottled water
Fresh boursak with variety of jams
Sushka with spicy mayonnaise dip
Blinis with Ust-Kamenogorsk honey and smetana
Syrnik
Yablochny pirog (apple pie)
Chak chak
Dry fruits and nuts

\$28.00 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER



LUNCH MENU 1



Variety of rich garden greens

Served with crispy Parmesan cheese biscuit, cherry tomatoes

Accompanied by virgin olive oil dressing and garlic bread

~

Roasted vegetable strudel

Accompanied by apricot chutney and tomato basil sauce

~

Sorbet of the day

With fresh mint leaves

Char grilled chicken breast with skin

Served with marinated and grilled forest mushrooms

Partnered by fresh sage sauce and semi-dry tomatoes

~

Warm apple strudel

Served with vanilla sauce and strawberry ice cream

~

Tea, coffee and petit fours

\$51.00 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER



LUNCH MENU 2



Thin sliced smoked salmon

Served with red and green lettuce, onion, capers and garlic bread

~

Spring rolls with shrimps

Served on sautéed bell peppers with Hoi Sin sauce

Accompanied by crispy onion

~

Sorbet of the day

With fresh mint leaves

Pan seared fillet of butter fish

Served with roasted root vegetable panache and onion marmalade

Accompanied by mustard sauce

~

Duo of French pastry

Accompanied by tropical fruit salsa

~

Tea, coffee and petit fours

\$57.82 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER



COCKTAIL MENU 1

One piece per customer

COLD HORS D'OEUVRES

Smoked roast beef in a ceramic decorated with cherry tomato
Mozzarella, tomato and basil on a skewer
Cambodian rolls with soy-ginger sauce

HOT HORS D'OEUVRES

Grilled semi spicy pepperoni with roasted tomato sauce
Seared chicken saltimbocca with Parma ham or pastrami
Indian samosa with plum sauce

\$12.00 + VAT

INTRODUCTION

BREAKFAST

COFFEE BREAK

LUNCH

COCKTAILS

DINNER



COCKTAIL MENU 2

One piece per customer

COLD HORS D'OEUVRES

Salmon ceviche with garlic croutons and slice of lime

Twin steamed asparagus with Béarnaise sauce and shaved Parmesan

Swan shape brioche filled with herbed mascarpone cheese

Sushi rolls with wasabi and marinated ginger

HOT HORS D'OEUVRES

Crispy spring rolls with soy sauce

Char grilled loin of lamb served on marinated eggplant fillet

Chicken sate with peanut dip

Fried mozzarella cheese with basil oil and sun-dried tomatoes

\$13.60 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER

COCKTAIL MENU 1 | **COCKTAIL MENU 2** | COCKTAIL MENU 3



COCKTAIL MENU 3

One piece per customer

COLD HORS D'OEUVRES

First class red caviar on toasted bread

Vegetable crostini with shaved feta

Paper thin sliced smoked duck breast with cranberry marmalade

New Zealand steamed jumbo green mussels with remoulade sauce

Rolled red bell pepper with goats cheese and olive oil



HOT HORS D'OEUVRES

Thai style shrimps with curried coconut sauce

Indian samosa with curry dip and fresh coriander

Grilled beef tenderloin served on oyster mushroom ragout

Roasted petit size butter fish on tomato Nantaise sauce

Barbequed chicken lollipops with creamy red wine sauce

\$16.30 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER

COCKTAIL MENU 1 | COCKTAIL MENU 2 | COCKTAIL MENU 3



DINNER MENU 1

House Caesar salad

Crispy lettuces, garlic croutons, Parmesan and grilled chicken breast on skewer with famous homemade Caesar sauce

~

Char grilled duet of lamb

A stick of lamb chop and lamb loin

Served on an oyster mushroom with rosemary sauce

~

Sorbet of the day

With fresh mint leaves



Perfectly grilled centre cut beef tenderloin

Accompanied by vegetable panache and Madagascar pepper sauce

~

Dark and white chocolate mousse

Served with cherry sauce

~

Tea, coffee and petit fours

\$64.60 + VAT

INTRODUCTION | BREAKFAST | COFFEE BREAK | LUNCH | COCKTAILS | DINNER



DINNER MENU 2



Marinated and grilled fresh trout from Tian Shan mountains
Served on a crispy garden salad
Accompanied by roasted nuts with adjika sauce

~

Forest mushroom tartlets
Served with pumpkin risotto timbale
Accompanied by apricot raisin chutney

~

Sorbet of the day
With fresh mint leaves

Char grilled beef medallions
Accompanied by caramelized mashed potato and vegetables
Served with Port wine sauce

~

Classic tiramisu
Served with mocca sauce and fresh berries

~

Tea, coffee and petit fours

\$64.60 + VAT