InterContinental Meetings

MEETINGS MENU

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InterContinental Hotel Abu Dhabi
PO Box 4171 | Abu Dhabi | UAE

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
WORKING LUNCH I

APPETIZERS AND SALADS
Avocado, cheddar, tomato and peppered mayonnaise wraps
Smoked beef with Dijon mustard and sweet relish tapas
Chicken fajitas, sweet pepper and guacamole rolls
Tabouleh in plum tomatoes
Thai beef and vegetable salad
Grilled vegetables and mozzarella with pesto

SOUP
Leek and potato soup, smoked beef bits and basil croutons
Assorted bread in a basket

HOT DISHES
Meat lasagna al forno
Carved rack of lamb with stuffed potatoes and roasted zucchini
Baked cheese quiche

SWEET ENDINGS
Chilled mango soup flavored with star-anis
Pineapple cheese cake with raspberry coulis
Assorted fruits dipped in chocolate sauce
WORKING LUNCH II

APPETIZERS AND SALADS
- Roasted butter squash, baby spinach and feta wraps
- Beef pastrami, pineapple coleslaw and gherkins tapas
- Fried falafel, tabouleh and hummus rolls
- Seafood ceviche with lemongrass
- Sumac marinated salmon on smoked capsicum frittata
- Tomato, shaved parmesan, rocca and basil dressing

SOUP
- Zucchini soup, sprinkled coriander and mint
- Assorted bread in a basket

HOT DISHES
- Baked seafood cannelloni
- Beef rib-eye, herb jus, roasted new potatoes and glazed carrots
- Baked leek and basil quiche

SWEET ENDINGS
- Red berry compote with cinnamon
- Pineapple upside-down cake
- Tropical fruit slices
**WORKING LUNCH III**

**APPETIZERS AND SALADS**
- Roasted eggplant and zucchini with ricotta pesto wraps
- Chicken, avocado and tomato mayonnaise tapas
- Smoked salmon, cream cheese and rocket rolls
- Shrimps and pineapple in sweet chili dressing
- Eggs, tomato and cheese in mayonnaise
- Beef strips, Pomery mustard and heart of Roman lettuce

**SOUP**
- Cream of broccoli, cauliflower florets, garlic croutons
- Assorted bread in a basket

**HOT DISHES**
- Polenta gnocchi, cherry tomato and melted mozzarella
- Salmon fillet in puff, pink pepper butter sauce, asparagus and button mushrooms
- Baked quiche Lorraine

**SWEET ENDINGS**
- Apple compote with almonds and raisins
- German apple gateau with vanilla sauce
- Chilled fruit salad in rosewater syrup
HORS D’OEUVRES AND APPETIZERS

- Lebanese hummus, tabouleh, babaganouj, salata baladi
- Chicken fajitas salad, rice salad with sweet pepper, coleslaw with pineapple
- Smoked salmon, onions and capers
- Celery and walnut salad
- Beef salad with pickled cucumbers
- Seafood terrine with dill sauce
- Assortment of crudités and lettuce leaves
- Dressings: Italian, French and Thousand Island

Selection of bread rolls

Arabic bread
INTERNATIONAL BUFFET

MAIN COURSES
- Beef stew with vegetables
- Poached chicken a la king
- Salmon scaloppini in lemon and basil butter sauce
- Lamb shoulder and stuffed vegetables, Tzatziki sauce
- Seafood biryani, chutney and papadums
- Fusilli pasta in tomato sauce, garlic, Parmesan and crumb gratin
- White rice
- Assorted vegetables
- Onion potatoes

DESSERTS
- Pineapple upside-down cake
- Assortment of mini fruit mousses
- Assorted French pastries
- Vanilla millefeuille
- Panna cotta with caramel sauce
- Fruit salad in vanilla syrup
- Sacher cake carrés with whipped cream
- Hazelnut and raisin pudding
- Apple strudel with vanilla sauce

MINIMUM 50 PERSONS
HORS D’OEUVRES AND SALADS
Assortment of lettuce leaves, rocca, tomato, cucumber, cabbage, sweet pepper, carrot, spring onion, Bakla and red radish
Dressings: French, Thousand Island and Lemon and olive oil vinaigrette
Hummus, moutabel, tabouleh, baladi salad, labneh with mint, fattouch, mujadarah, okra bil zeit
Assorted Arabic pickles and marinated olives
Vine leaves, za’atar salad
Poached hamour and fried cauliflower in tahina sauce
Mouhamara
Feta cheese with cucumber
Assorted of homemade bread
Arabic bread

HOT MEZZEH
Meat kebbeh, spinach and meat fatayer, cheese roqaqat
ARABIC BUFFET

SOUP
Vegetable soup with croutons and lemon

MAIN COURSES
Lamb kabsa served with yogurt cucumber
Baked chicken with potatoes
Mixed seafood in harra sauce sprinkled with pine nuts
Beef kebab topped with onions and mixed bell peppers
Kebeh bil laban
Macaroni béchamel with chicken
Sautéed vegetables
Saffron rice

DESSERTS
Fresh fruit pyramid
Cheese kunafa
Fruit salad in rosewater syrup
Aich al saraya
Mohanabiya with pistachio
Crème caramel
Selection of French pastries
Assortment of Baklawa
Um Ali

MINIMUM 50 PERSONS
SELECTIONS RESTAURANT BUFFET

With its large array of international and local dishes, Selections is the perfect venue for those who wish to have a quick lunch in a sunny atmosphere. Selections’ buffet offers numerous salads, crudités and Arabic mezzah, a soup of the day with an assortment of breads. From the hot counter, one can choose from a variety of continental, oriental and far-eastern main courses featuring chicken, beef, lamb and seafood, all freshly prepared by our team of professional chefs.

To end the feast, indulge yourself from our sweet corner whereby one can find fruits, cheese, cakes and gateaux, entremets and a variety of Arabic specialties.
CHAMAS BRAZILIAN CHURRASCARIA LUNCH MENU

Fresh salmon tartar wrapped in smoked salmon pancake with mesclun and dill yogurt sauce

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Brazilian minced lamb kofta
Marinated beef rump steak
Turkey breast tikka
Beef tri-tip
Slow-roasted leg of lamb
Traditional Picanha

Black bean stew with lamb cubes
Steamed rice with vegetables
Sautéed broccoli topped with farofa

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Caramel custard the Brazilian way

MINIMUM 60 PERSONS
Yum Talay
Mixed seafood salad with celery and Thai dressing

Tom Yam Kung
Hot & sour shrimp soup with lemongrass, galangal and straw mushrooms

Pla Kapong Rad Phik
Stir-fried red snapper with chili sauce
Steamed rice and yellow noodles
Sautéed vegetables in oyster sauce

Assorted ice cream

MAXIMUM 30 PERSONS
BOCCACCIO ITALIAN
RESTAURANT LUNCH MENU

Insalata di mare
Marinated seafood salad with lemon juice, extra virgin olive oil and parsley

Scaloppini alla Caprese
Veal scallops with tomato sauce, mozzarella cheese, basil and spaghetti

Tiramisù
Combination of mascarpone cheese, coffee and caramel sponge

MINIMUM 30 PERSONS
THE YACHT CLUB LUNCH MENU

Sumac salmon gravelax and smoked salmon roulade with Tobiko cream and olive tapenade

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Marjoram rubbed chicken breast, cilantro coconut risotto, Snow peas and mushroom sauce

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Baked chocolate and hazelnut tart with ice cream

MAXIMUM 30 PERSONS