MENUS



中文 | ENGLISE

介绍

无论您的会议是怎样的规模或者主题,我们都会运用丰富的美食智慧为您打造实至名归、原汁原味的午餐、茶歇以及晚餐。比如,我们的本地风味"菜单,以当地风土人情为灵感,独具地域特色的搭配,并采用了当地当季最时鲜的原料。 而我们的"世界厨房"菜单,则充分展示了大厨们的全球智慧及经验,让世界各地的现代经典美食荟萃一堂。更重要的是,无论是哪一种菜式,我们都尽可能选择当地的、最新鲜、最天然的原料。只需在页面底部的导航条上点击您想要的菜单,即可查看相关选项。当然,我们的厨师团队将乐意与阁下合作,定制您自己的行家菜单,让回味更无穷。

要素



本地美食

以当地风土人情为灵感,独具地域特色的搭配,并采用了当地 当季最时鲜的原料。



环球佳肴

以我们广博的全球智慧,精心呈现当代经典菜式。



美味佐餐



素食美味



美味佐餐

冷食

英式三文鱼薄饼配鱼子酱 洛林馅饼 鸡蛋培根泡芙

热食

日式大虾天妇罗 墨西哥辣肉酱配玉米片

比萨

辣味火腿比萨 海鲜比萨

甜食

意大利甜奶冻 干果面包 巧克力布丁

<u>INTERCONTINENTAL MEETINGS</u>



本地美食

凉生黄凉三家海盐大时西拨椒大蜂蜇活金螺焖黄全海炒鲜露苹里海粉片子鱼家虾饭果 翠鹭里



环球佳肴

海虾,扇贝,蛤蜊,海螺配以鸡尾酒汁,柠檬和红酒醋

精选冷切肉盘

烟熏挪威三文鱼

凯撒沙拉

德式薯仔沙拉

车里番茄

川味口水鸡

什锦寿司六款

各式精选刺身配以酱油,姜片和日本芥末

蘑菇奶油汤配各式面包和牛油

孜然羊肉

洋葱猪扒

焗千层薯

糖醋赤鱼柳

葱姜炒虾

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自助美味



环球佳肴

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介绍

自助美味

三式佳和

四式佳肴



素食美味

开胃菜

地中海式扒蔬菜盘 法式蔬菜批 蔬菜条 日式豆腐 意式番茄芝士盘

汤

意式蔬菜汤 法式洋葱汤

主菜

普罗旺斯意面 西班牙红花饭 多菲内焗土豆 中式炒素面

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介生

自助美味

三式佳和

四式佳肴



素食美味

主菜

意大利蔬菜千层面

甜品

皇家巧克力蛋糕 美式芝士蛋糕 草莓慕斯 樱桃派 餐后点心

■ 2 of 2

1 InterContinental Meetings.



美味佐餐

冷食

生蚝金字塔

意大利火腿配薄脆

蔬菜酥皮挞

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甜食

马卡龙甜饼

水果塔

玛德琳蛋糕



本地美食

大连特色哈喇周打汤

~

香煎三鲜焖子

~

大馅海螺水饺





环球佳肴

奶油蘑菇汤配菌油

~

烤牛柳配芥末土豆泥什锦蔬菜和小蘑菇小洋葱汁

~

柠檬巧克力挞配香草汁,咖啡和茶



素食美味

地中海式扒蔬菜盘

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蘑菇卡布奇诺

~

意大利蔬菜千层面

介绍 「自助美味」「三式佳肴」「四式佳肴





美味佐餐

千层三文鱼配鱼子酱青葱

~

意大利火腿配薄脆

~

牛肝菌馅饼

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马卡龙甜饼,水果塔,玛德琳蛋糕



本地美食

凉拌海蜇

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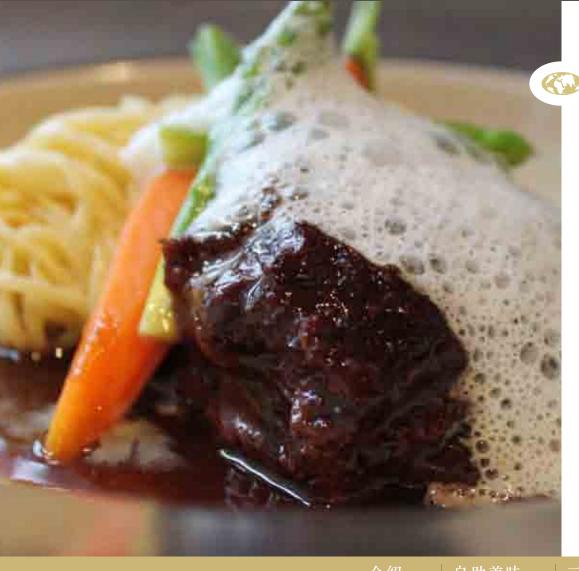
紫菜蛋花汤

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蒜茸开边大虾海鲜酱窝蛋饭

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豆沙春卷



环球佳肴

店制烟熏三文鱼配海胆鱼子酱青苹果沙拉

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鹅肝花菜汤

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烩澳洲牛脸肉配意大利面和蔬菜

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意式焦糖香草奶冻配焦糖樱桃香橙汁,咖啡或茶



素食美味

地中海式扒蔬菜盘

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蘑菇卡布奇诺

~

意大利蔬菜千层面

~

皇家巧克力蛋糕,餐后点心

介生

自助美明

三式佳肴

四式佳肴

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

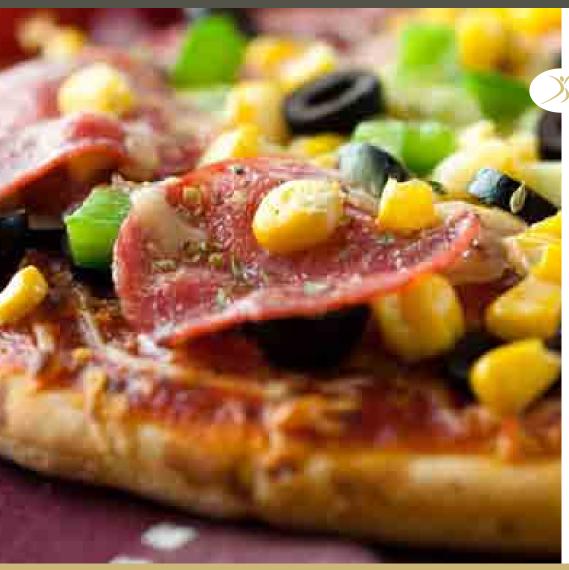
Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



LIGHT

Cold Selection

Norwegian Smoked Salmon on Scones with Carviar and Sour Cream Quiche Lorraine Egg and Bacon Puff

Hot Selection Prawns Tempura Chilli Con Carne with Corn Chips

Pizza Diavola Di Mare

Dessert
Panna Cotta
English Fruit Cake
Chocolate Pudding

INTRODUCTION | BUFFETS | 3-COURSE MEALS |



LOCAL DISHES

Jelly Fish Salad

Marinated Sea Cucumber

Cucumber and Mushroom Salad

Sliced Sea Snail with Ginger

Panfried Potato Jelly with Seafood

Braised Yellow Fish

Dalian Seafood Casserole

Poached Prawn with Sea Salt

Fried Rice Dalian Style

Seasonal Fruit

Sago

Apple in Hot Toffee

Deep-fried Pork Chop in Salt & Peper Powder

Dalian Seafood Hot & Sour Soup

INTRODUCTION |

BUFFETS

3-COURSE MEALS



WORLD KITCHEN

Prawns, Sea Scallop, Clams, Sea Snail

With Cocktail Sauce, Lemon Vinegrette

Selection of Charcutiere

Smoked Salmon Platter

Caesar Salad

Potato Salad with Crispy Bacon

Roasted Cherry Tomato

Sichuan Poached Chicken with Chili Peanut Sauce

Caesar Dressing, Thousand Island, Balsamic, Mayonnaise

Crouton, Crispy Bacon, Pickled, Olive, Cocktail Onion and Lemon

Sushi Bar

Sashimi Selection

Soy Sauce, Pickled Ginger and Wasabi

Wild Mushroom Cream Soup

Homemade Bread and Butter

Wok-fried Lamb with Cumin

Panfried Pork Chop Onion Pepper Sauce

Gratin Dauphinoise

Stir Fried Fish in Sweet and Sour Sauce

Sautéed Dalian Prawns with Ginger and Leek

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INTRODUCTION

RUFFFTS

3-COURSE MEALS



WORLD KITCHEN

Red Braised Pork Ribs
Seasonal Vegetable
Braised E-Fu Noodle with Mushroom
Yangzhou Fried Rice
Roasted Prime Beef Ribeye
Roasted Beef Sirloin
Roasted Rack of Lamb
Black Pepper Sauce and Mustard
Apple Tart
Chocolate Nuts Cake
Mango Mousse Cake
Green Tea Cake
Marble Cheese Cake
Seasonal Sliced Fruit
Ice Cream Station

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INTRODUCTION

BUFFETS

3-COURSE MEALS



VEGETARIAN

Appetizer

Extra Vinegar Olive Oil Marinated Vegetable Mediterranean Style Vegetable Terrine Vegetable Crutide with Chips Japanese Tofu with Soya Sauce Tomato & Mozzarella

Soup

Minestrone French Onion Soup

Main Course

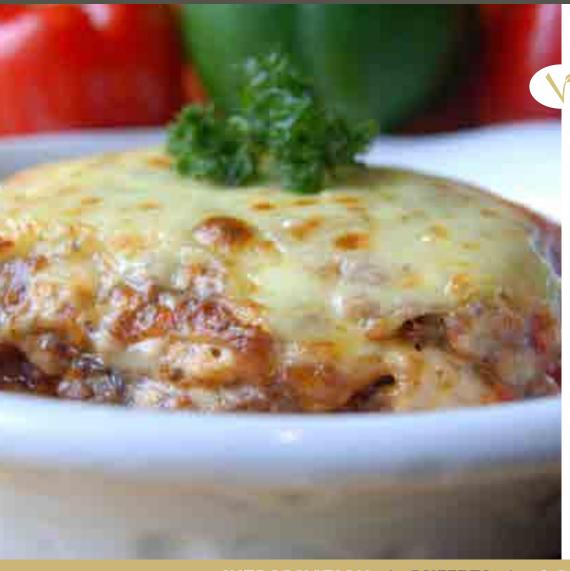
Linguin Sauce Provencale Saffron Risotto Gratin Potato Fried Noodle with Vegetable

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INTRODUCTION |

BUFFETS

3-COURSE MEALS



VEGETARIAN

Main Course

Overbaked Vegetable Lasagne

Dessert

Royal Chocolate ruffle Cake

Marble Cheese Cake

Strawberry Mousse

Cheery Pie

Petits Fours

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INTRODUCTION | BUFFETS |



LIGHT

Cold Selection

Oyster Pyramid Rosemary Bread with Procuitto Vegetable Puff Pastry

Dessert

Macaroon Fruit Tart Madeleine

INTRODUCTION

BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS



LOCAL ORIGINS

Dalian Clam Chowder

Pan-fried "Men Zi"

Dumpling of Dalian Sea Snail

INTRODUCTION |

BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS





WORLD KITCHEN

Truffle Scented Cream of Wild Mushroom

Roasted Beef Tenderloin Wasabi Butter Mash Potato ,Vegetable Bandole,Marchand De Vin Sauce

Lemon Cream Chocolate Tart with Vanilla Sauce Freshly Brewed Coffee and Tea

INTRODUCTION

| BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS



VEGETARIAN

Grilled Marinated Vegetable Mediterranean Style

Mushroom Cappuccino

Vegetable Lasagne

INTRODUCTION

| BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS



LIGHT

Millefeuille of Smoked Salmon with Caviar and Chives

Rosemary Bread with Procuitto

Porcini Mushroom Quiche

Macaroon. Fruit tart. Madeleine

INTRODUCTION

BUFFETS



LOCAL ORIGINS

Jelly Fish Salad

Nori Egg Soup

Casserole Rice with Prawns

Red Bean Paste Spring Roll

INTRODUCTION

BUFFETS



WORLD KITCHEN

Homemade Smoked Salmon With Sea Urchin. Salmon Roe and Green Apple Salad

Velouté of Cauliflower With Fois Gras and Herb Oil

Braised Australian beef Cheek With Fresh Pasta and Vegetable

Vanilla Pana Cotta Caramelize Cherry and Orange Couli

Coffee or Tea

INTRODUCTION

BUFFETS



VEGETARIAN

Extra Olive Oil Marinated Vegetable Mediterranean Style

Mushroom Cappuccino

Vegetable Lasagne

Royal Chocolate Truffle Cake

Petits Fours

INTRODUCTION

BUFFETS