



中文 | ENGLISH



简介

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，我们都尽可能选择的当地的，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



本地风味

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。



世界厨房

以我们广博的全球智慧，精心呈现当代经典菜式。



清淡



素食



主题茶歇

巧克力惊喜茶歇

巧克力挞

巧克力饼

巧克力喷泉

迷你巧克力牛角

巧克力布朗尼

时令水果

咖啡和茶精选

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简介

茶歇

宴会菜单

自助餐菜单

中式点心

酒会菜单



主题茶歇

缤纷草莓茶歇

草莓松饼

草莓慕斯

草莓甜甜圈

草莓丹麦包

草莓 味巧克力奶

草莓茶

咖啡和茶精选

美食荟萃茶歇

咖啡和茶精选

各式瓶装果汁和鲜榨果汁

各式法式西点，水果塔，艾克里尔，戏剧蛋糕，柠檬曼德琳

各式自制手工馅饼，酥盒，（菠菜，蓝波芝士，蘑菇，蔬菜和牛肉馅心）

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体贴感受茶歇

体验南京
种坚果
六种苏式糕点
枣泥方糕
时令水果
鸭血云吞汤
南京盐水鸭
茶

享受健康
时令水果及蔬菜汁
蔬菜条
种果挞
种鲜果汁
切片鲜水果盘
种雪梅酿

简介

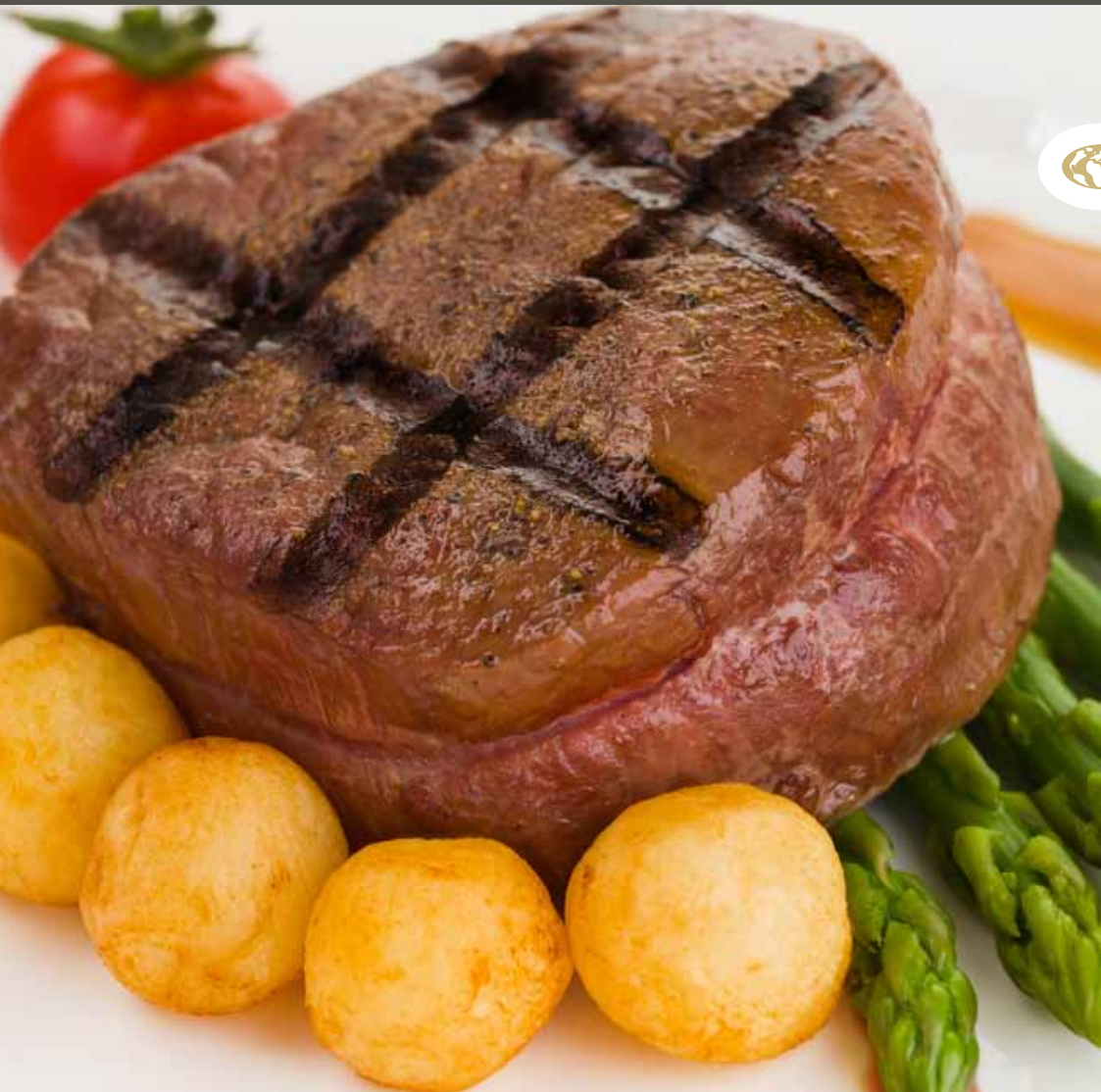
茶歇

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西式午餐套餐

菜单A

- ✓ 越南春卷配生菜，鳄梨，黄瓜，米粉及芝麻酱油汁
- 澳洲牛柳配干葱里昂土豆及香草蘑菇汁
- 外婆芝士蛋糕配桑梅汁

菜单B

- 烟熏鸭胸配烤红菜头苹果沙律及美国车厘子
- 香煎银鳕鱼配烤蕃茄，松子紫苏酱及蒜片
- 热香蕉布丁配奶油巧克力汁

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西式午餐套餐 | 中式午餐套餐



INTERCONTINENTAL MEETINGS®

中式午餐套餐

菜单 A

- ✔ 精美冷菜碟
- 明火例汤
- 西沙鲜橙虾球
- ✔ 湘式小炒肉
- 香草吊烧鸡
- ✂ 上汤时蔬
- 叉烧肠粉
- 扬州蛋炒饭
- 美点拼水果

菜单 B

- ✔ 精美凉菜碟
- 明火例汤
- ✔ 酱爆大虾球
- 双菇炒牛柳
- 剁椒酱蒸银雪鱼
- ✔ 姜汁炒芥兰
- 蟹籽烧卖
- ✔ 肉酱拉面
- 美点拼水果

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西式午餐套餐 | 中式午餐套餐



西式宴会菜单

菜单 A

三文鱼三重奏配青木瓜，三文鱼籽及酱油汁

芦笋浓汤配帕玛臣芝士及水波蛋

香煎恩格斯牛柳及风味牛仔骨配米粉，罗马生菜，香菜香茅汁

苹果核桃蛋糕配巧克力冰淇淋及香草汁

咖啡或茶及小点

菜单 B

鹅肝啫哩配无花果酱及面包丁，酸甜雪梨汁

意式烤鳕鱼，带子，章鱼配蔬菜丁

烤和牛牛臀及烩牛尾配牛筋

山羊芝士沙律配开心果及提子，香槟汁

巧克力塔配焦糖腰果，海盐粒

咖啡或茶及小点

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中式套餐



中式套餐

菜单 A

- ✓ 江南八彩碟
- 松茸鲜鲍炖土鸡
- 金银蒜蒸青龙
- ✓ 浓汤虾仁煮干丝
- ✓ 卤蛋酱烧肉
- 黑椒焗牛仔骨
- 港式蒸海红斑
- ✓ 芦笋炒百合
- 玻璃靚虾饺
- ✕ 菜丝海鲜粥
- ✓ 枣泥印方糕
- 锦绣鲜果拼冰激凌

菜单 B

- 玲珑八花碟
- 上汤炖鲍翅
- 鱼香兰花澳带
- 酥盒黄金炒大虾
- ✓ 津葱肉烧海参
- 古法蒸石斑
- ✕ 蟹粉烩白玉
- 荷塘鸡头米
- ✓ 鲜肉香酥饼
- 雪山靚餐包
- 四川担担面
- 锦绣西点拼鲜果

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菜单 A

- 🌐 意大利熟肉
水煮小牛肉配吞拿鱼蛋黄酱
- 🌐 泰式牛肉色拉
- ✓ 水晶肴肉拼捆腿
- ✓ 广式烧味拼盘
雪菜毛豆
凉拌金针菇
- ✓ 洲际色拉吧：生菜，芦笋，蘑菇，雅支竹，玉米，番茄，黄瓜，菊苣配酱汁
海鲜米饭色拉
- 🌐 精选寿司卷
扒吞拿鱼色拉
红菜根汤
冷制泰式柠檬草鸡肉汤
- 🌐 印度炭火鸡
煎红鲷鱼

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菜单 A

蒸西兰花和花菜配杏仁

🍷 法式土豆

味菜凉瓜排骨

✓ 西芹炒虾仁

菜粒牛肉炒饭

✓ 海鲜蔬菜炒面

✓ 宫爆鸡丁

✓ 香菇菜心

🍷 罗马生菜配碎面包片，意大利奶酪，培根，鸡肉，虾和凯撒
时令新鲜水果

🍷 意大利开心果奶油冻配焦糖

🍷 奶油布丁

🍷 佛罗伦萨小饼

棉花糖

巧克力特拉芙

蓝莓芝士蛋糕

黄桃挞

梨子挞

泡芙

苹果昆布里

椰汁芒果莫斯

🍷 酱汁：覆盆子、巧克力、香草和焦糖

🍷 牛奶巧克力莫斯

🍷 巴伐利亚香草奶油冻

杏仁布丁

面包及黄油

冰欺凌，雪芭配香草，巧克力和山莓汁



菜单 B

切烟熏三文鱼

🍷 意大利熏火腿配蜜瓜和香醋汁

生煎吞拿鱼和三文鱼

🍷 虾杯配各式装饰和酱汁

✓ 广式卤水拼盘

蒜茸豆角

✓ 凉拌海蜇

雪菜毛豆

✓ 洲际色拉吧：生菜，芦笋，蘑菇，雅支竹，玉米，番茄，黄瓜，菊苣配酱汁

🍷 墨西哥胡椒牛肉色拉

🍷 亚洲面条和鸡肉色拉

🍷 希腊色拉配羊乳酪

姜料面包配鹅肝酱

扒茄卷配山羊奶酪

龙虾片配蜜瓜

黄瓜牛油果西班牙冷菜汤

🍷 蘑菇拿铁配迷迭香油

🍷 俄式炒牛肉

牛肉片配鼠尾草酱

🍷 法式土豆饼

🍷 脆皮蔬菜卷

✓ 西芹炒虾仁

辣子鱼条

✓ 香酥鸭

✓ 宫爆鸡丁

南乳蒜香骨

香菇菜心

✓ 菜粒牛肉炒饭

海鲜蔬菜炒面

各式意大利面条

时令新鲜水果



菜单 B

- 🍷 意大利开心果奶油冻配焦糖
奶油布丁
- 🍷 佛罗伦萨小饼
棉花糖
- 🍷 巧克力特拉芙
蓝莓芝士蛋糕
黄桃挞
梨子挞
泡芙
苹果昆布里
椰汁芒果莫斯
- 🍷 酱汁：覆盆子、巧克力、香草和焦糖
牛奶巧克力莫斯
- 🍷 巴伐利亚香草奶油冻
杏仁布丁

面包及黄油

冰欺凌，雪芭配香草，巧克力和山莓汁

- 🍷 巧克力喷泉



中式点心

- 南翔小笼包
- ✓ 蟹仔烧卖
- 蜜汁叉烧包
- 皇上皇腊肠卷
- 酱皇蒸凤爪
- 蒜香蒸排骨
- 四宝鸡扎
- 时菜牛肉球
- 味菜蒸爽肚
- 红姐餐包皇
- 家乡咸水角
- 鲜虾云吞
- 皮蛋瘦肉粥
- 羊肚菌健康粥
- ✂ 招牌虾饺皇
- ✂ 带子石榴饺



中式点心

- 彩丝牛百叶
- 脆炸奶黄包
- ✧ 桂花鱼片粥
- 苹果叉烧酥
- 萝卜丝酥
- 特色野菜炸春卷
- ✓ 黄金马蹄糕
- 飘香榴莲果
- ✓ 芝士南瓜糕
- ✓ 宫廷桂花糕
- 水果拼盘



INTERCONTINENTAL MEETINGS®



套餐包价-人民币198元*

三文鱼卷配生姜

鱼子酱茄子配红甜椒

虾球配甜辣汁

✔ 北京烤鸭饼配秘制酱

套餐包价-人民币248元*

冷冻黄瓜配金枪鱼及飞鱼子

三文鱼卷配生姜

烤芦笋配五香牛肉

✔ 蟹肉春卷配辣椒酱

✔ 虾饺配木瓜酸辣酱

巧克力泡芙

歌剧蛋糕

*每位宾客可选择一款小点

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套餐包价-人民币298*

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套餐包价-人民币298



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



THEMED BREAKS

CHOCO FREAK BREAK

Chocolate tart

Chocolate truffle cake

Chocolate fountain

Mini chocolate croissant

Chocolate brownie

Seasonal fruit display

Selection of coffee and tea

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THEMED BREAKS

THE STRAWBERRY BREAK

Strawberry muffin
Strawberry mousse
Strawberry doughnut
Strawberry Danish
Strawberry infused chocolate milk
Strawberry tea
Selection of coffee and tea

THE GOURMET BREAK

Selection of coffee and tea
Assorted fruit bottled/fresh juices
Selection of French pastries to include fruit tarts, éclairs, opera and lemon meringue
Selection of homemade quiches, puff pastry, pies to include Lorraine, spinach/blue cheese, mushroom, vegetable and beef



INSIDER BREAKS

EXPERIENCE THE CULTURE AND CUISINE OF NANJING

4 kinds of nuts

6 kinds of local pastries

Red date cake

Seasonal fruit display

Homemade wonton soup with duck's blood

Nanjing salted duck

Tea

I TAKE CARE

Seasonal fruit and vegetable juices

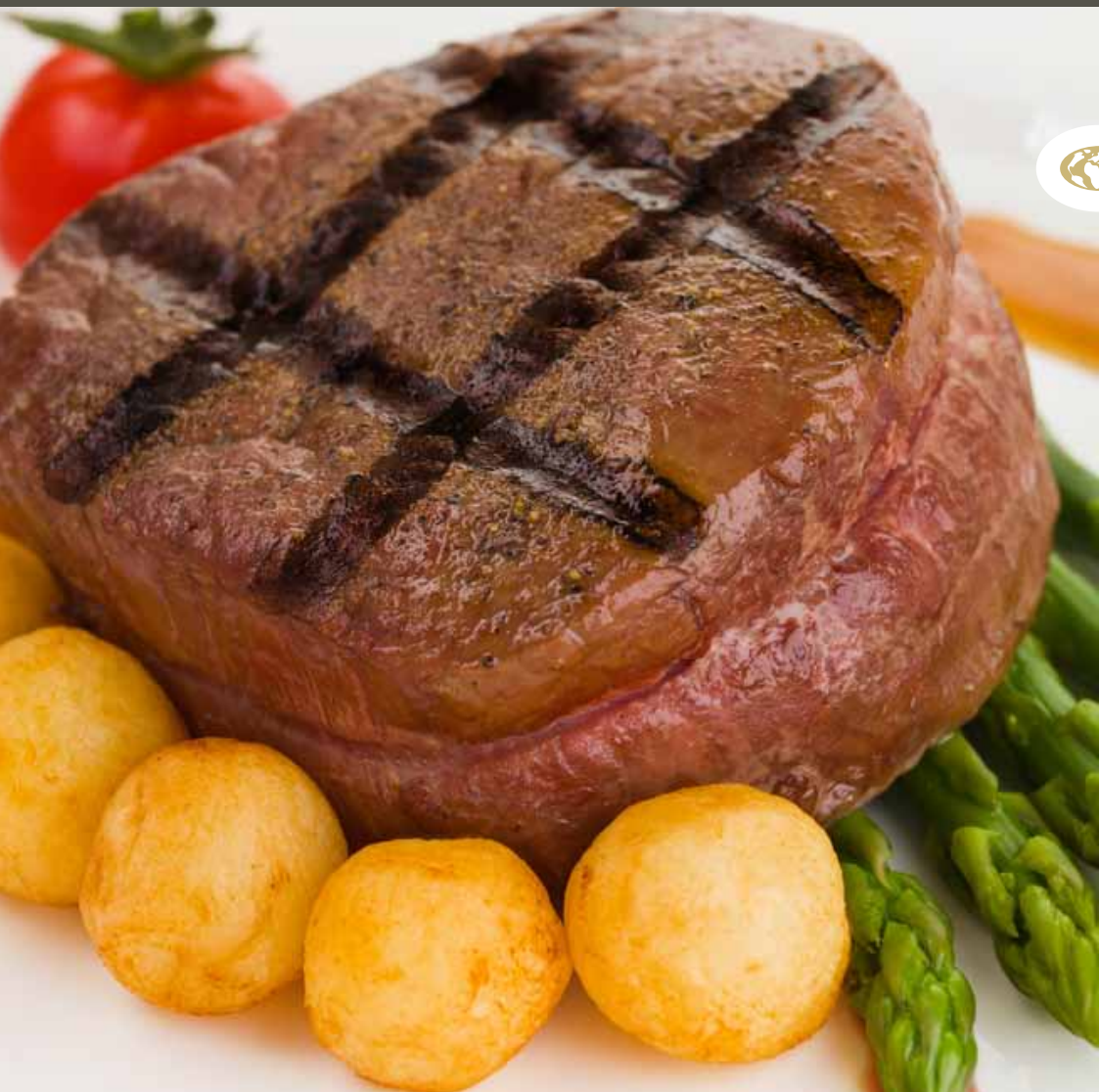
Vegetable crudités

3-4 kinds of mini fruit tart

3-4 kinds of fresh fruit juice

Fresh cut fruit platter

3-4 kinds of fruit Xuemeiniang



WESTERN LUNCHEON MENU

MENU A

- ✓ Vietnamese spring rolls with lettuce, avocado, cucumber, glass noodles and sesame-soy sauce
- Parsley crusted tenderloin steak with red wine shallots, Lyonnais potatoes and mushroom sauce
- Granny's recipe cheesecake served with raspberry coulis

MENU B

- Applewood home-smoked duck breast with American cherries, fresh and roasted beetroot salad
- Seared cod fish fillet with pine nuts and pesto, slow roasted tomato stew and crispy garlic
- Chocolate cream with candied banana and chocolate sauce

INTRODUCTION | BREAKS | SET MENUS | WESTERN BUFFETS | DIM SUM | COCKTAIL RECEPTION

LUNCHEON MENU | WESTERN SET MENU FOR SOCIAL EVENTS | CHINESE SET MENUS

WESTERN LUNCHEON MENU | CHINESE LUNCHEON MENU



CHINESE LUNCHEON MENU

MENU A

- ✔ Cold dish platter
- Soup of the day
- Deep-fried prawns in orange sauce
- ✔ Stir-fried pork with green peppers and black beans
- Deep-fried chicken with herbs
- ✧ Braised seasonal vegetables in broth
- Steamed rice rolls with barbecued pork
- Fried rice with BBQ pork and shrimps
- Fresh fruit platter with petits fours

MENU B

- ✔ Cold dish platter
- Soup of the day
- ✔ Wok-fried prawns in spicy sauce
- Wok-fried beef fillet with mushrooms
- Steamed cod fish with chopped hot chili
- ✔ Sautéed Chinese broccoli with ginger sauce
- Steamed pork dumplings with crab roe
- ✔ Home pulled noodle in soup with meat paste
- Pastries and fruit



WESTERN SET MENU FOR SOCIAL EVENTS

MENU A

A trio of salmon with green papaya salad, salmon caviar and soy dressing

Asparagus veloute with Parmesan Reggiano and poached egg

Seared Angus fillet and braised short ribs with charred romaine hearts, lemongrass, coriander and vermicelli emulsion

Apple and walnut crumble with chocolate ice-cream and sauce anglaise

Coffee or tea and mignardises

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[MENU A](#) | [MENU B](#)



WESTERN SET MENU FOR SOCIAL EVENTS

MENU B

Foie gras terrine with figs compote and brioche crouton,
xeres diable

Baked fillet of cod fish with scallops, octopus and vongole with
vegetable matignon, jus de cuisson

Duo of roasted wagyu rump steak and braised oxtail with
tendons, jus de cuisson

Goat's cheese salad with roasted pistachios and grapes,
champagne dressing

Chocolate sable tart filled with caramel and salted cashew glazed
with dark chocolate, fleur de sel

Coffee or tea and mignardises

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MENU A | MENU B



CHINESE SET MENU

MENU A








- ✓ Eight treasures cold dishes
Double-boiled chicken, abalone and truffle soup
Steamed lobster with garlic
- ✓ Braised sliced dried bean curd with shrimp in chicken broth
- ✓ Braised pork with marinated egg
Baked beef ribs with black pepper
Steamed fresh grouper in soy sauce
- ✓ Stir-fried lily bulbs and asparagus
Steamed shrimp dumpling
- ✕ Congee with seafood and vegetable
- ✓ Steamed rice cakes with dates paste
Fresh fruit platter with ice cream

MENU B

- Eight treasures cold dishes
Double-boiled shark's fin in a clear soup
Sautéed scallop and broccoli in chilli sauce
Sautéed shrimps in a puff pastry
- ✓ Baked sea cucumber with pork
Steamed grouper fish with ham and mushroom
- ✕ Boiled bean curd with crab roe
Wok-fried lotus roots and honey beans with water chestnut
- ✓ Baked minced pork pastry
Steamed buns with icing sugar
Homemade thin noodles in Sichuan style
Fresh fruit platter with petits fours



MENU A

-  Selection of Italian charcuterie
 - Vitello tonnato; poached veal with tuna mayonnaise
-  Thai beef salad
-  Preserved crystal pork and preserved bundle ham
-  Cantonese BBQ combination platter
 - Braised soy bean with preserved vegetable
 - Tossed enoki mushroom with seasoning
-  InterContinental salad bar: lettuce, asparagus, mushroom, artichokes, corn, tomato, cucumber, endive and dressings
 - Rice salad with seafood
-  Assorted maki
 - Niçoise salad with grilled tuna
 - Beetroot soup with grenadine
 - Cold Thai broth with lemongrass and chicken
-  Chicken tandoori style

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MENU A

Red snapper picatta with couscous and harissa oil

Steamed broccoli and cauliflower with almonds

 Potato à la sariette


Braised pork spare rib with butter squash


 Sautéed prawns with celery

Fried rice with minced beef and diced vegetables

 Fried noodles with seafood and vegetables

 Stir-fried diced chicken with chilli and peanut

 Fried choi sim with mushroom

 Romaine lettuce with croutons, parmesan cheese, bacon, chicken, prawns and Caesar dressing

Presentation of seasonal and exotic fresh fruits, whole and sliced

 Pistachio panna cotta with caramel sauce

 Crème brûlée

 Florentine

Marshmallows

Chocolate truffle

Blueberry cheesecake

Apricot tart

Pear tart

Choux paste

Apple crumble

Coconut mango mousse

 Sauces: raspberry, chocolate, vanilla and caramel

 Milk chocolate mousse

 Vanilla Bavarian cream

Almond pudding

Bread and butter pudding

Selection of ice cream and sherbets

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MENU B

Balik cut smoked salmon

🍷 Prosciutto with sweet melon and crema balsamico

Tuna and salmon tataki

🍷 Shrimps corner with assorted garnish and sauce

✓ Cantonese marinated combination platter

Tossed string bean with chopped garlic

✓ Tossed jellyfish with coriander

✓ Braised soy bean with preserved vegetable

✓ InterContinental salad bar: lettuce, asparagus, mushroom, artichokes, corn, tomato, cucumber, endive and dressings

🍷 Jalapeno beef salad

🍷 Asian noodle and chicken salad

🍷 Greek salad with feta cheese

Gingerbread with foie gras

Rouleaux of grilled eggplant with goat's cheese

Lobster medallion with melon

Cucumber-avocado gazpacho

🍷 Mushroom latte with rosemary oil

🍷 Beef stroganoff

Veal medallions with sage sauce

🍷 Potato dauphinoise

🍷 Gratinated vegetable cannelloni

✓ Sautéed prawns with celery

Sautéed fish fillet with dry chilli

✓ Deep-fried crispy duck

Stir-fried diced chicken with chilli and peanut

Deep-fried pork spine rib with preserved bean curd

Fried choi sim with mushroom

✓ Fried rice with minced beef and diced vegetables

Fried noodles with seafood and vegetables

Pasta with sauces and garnish


1 of 2 ►

MENU B

Presentation of seasonal and exotic fresh fruits, whole and sliced

 Pistachio panna cotta with caramel sauce

Crème brûlée

 Florentine

Marshmallows

 Chocolate truffle

Blueberry cheesecake

Apricot tart

Pear tart

Choux paste

Apple crumble

Coconut mango mousse

 Sauces: raspberry, chocolate, vanilla and caramel

Milk chocolate mousse

 Vanilla Bavarian cream

Almond pudding

Bread and butter pudding

Selection of ice cream and sherbets

 Chocolate fountain



DIM SUM

- ✔ Nanxiang steamed pork dumplings
- Crab meat and pork “siew mai”
- Steamed barbecued pork buns
- Steamed buns rolled with preserved Chinese sausage
- Steamed chicken feet in black bean sauce
- Steamed pork ribs with black bean and garlic
- Steamed combination of BBQ pork, chicken, fish maw and mushrooms
- Steamed beef balls with vegetables and fat
- Steamed pig stomach with salted vegetables
- Baked barbecued pork buns
- Deep-fried sticky dumplings filled with shrimp, pork and mushrooms
- Shrimp and pork wonton
- Century egg porridge
- Healthy porridge with morel mushroom and ginko

1 of 2 ►



DIM SUM

- ✂ Steamed shrimp dumplings
- ✂ Steamed scallop dumplings with shrimps
- Steamed beef tripe with twin peppers
- Deep-fried egg custard buns
- ✂ Sliced Mandarin fish porridge
- Baked barbecued pork pastries
- Crispy shredded turnip puff
- Spring rolls with shrimp and vegetables
- ✓ Sweetened water chestnut cake
- Sweetened durian cake
- ✓ Sweetened cheese and pumpkin pudding
- ✓ Sweetened scented sweet osmanthus pudding
- Fruit platter



PACKAGE – RMB 198*

Salmon rouleau with ginger

Caviar aubergine with red sweet

Shrimp balls with sweet chilli sauce

✔ Peking duck quesadillas with hoisin sauce

PACKAGE – RMB 248*

Chilled cucumber float with tuna and tobiko

Salmon rouleau with ginger

Grilled asparagus and pastrami

✔ Crab spring rolls with chilli sauce

✔ Shrimp gyoza with papaya chutney

Chocolate éclair

Opera

ALL COCKTAIL PACKAGES INCLUDE MINERAL WATER,
SOFT DRINKS, JUICE, LOCAL BEER AND BANQUET WINE.

**We serve one canapé for each guest*



PACKAGE – RMB 298*

Chilled cucumber float with tuna and tobiko

Salmon rouleau with ginger

Grilled asparagus and pastrami

✔ Crab spring rolls with chilli sauce

✔ Shrimp gyoza with papaya chutney

Chocolate éclair

Opera

ALL COCKTAIL PACKAGES INCLUDE MINERAL WATER,
SOFT DRINKS, JUICE, LOCAL BEER AND BANQUET WINE.

**We serve one canapé for each guest*