



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



西式套餐 A

法式混合沙拉配店制腌三文鱼及香柠酸奶汁
奶油野蘑菇汤
慢火烤新西兰羊排配软玉米糊及香草汁
提拉米苏配热带水果
精美小点

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西式套餐 B

香煎金枪鱼 芦笋沙拉配日本辣根酱
鸭肉清汤配黑菌
烤带骨小牛扒配扒茴香
松软巧克力蛋糕配橙果香草汁
精美小点

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INTERCONTINENTAL MEETINGS®



西式套餐 C

蟹肉沙拉配龙虾

乳鸽清汤

香煎加吉鱼配奶油黑鱼籽汁

热情果奶油炖蛋配椰子冰霜及菠萝沙拉

精美小点

简介 | 套餐 | 董事会菜单

西式套餐 A | 西式套餐 B | 西式套餐 C | 国际自助餐 A | 国际自助餐 B | 中式套餐 A | 中式套餐 B



国际自助餐 A

冷盘

- 🌐 什锦欧陆冷拼
- ✓ 酱子鸡
- 🌐 香草猪柳配菠萝酱
- ✓ 广式烧烤盘

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海鲜

鲜虾，海虹，鲜贝

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- 🌐 寿司及生鱼

三文鱼，加吉鱼刺身

豆皮寿司，加州卷，细卷，蔬菜卷

芥末及酱油

| ~ 4 ►

简介 | 套餐 | 董事会菜单



国际自助餐 A

✓ 生菜沙拉台

法式混合生菜，芝麻菜，苦菊苣，玉兰菜，罗马生菜，红菊苣，千岛汁、法汁

意大利汁、亚式汁

青柠橄榄油汁

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沙拉

香草橄榄油腌番茄沙拉

✓ 海蜇青瓜沙拉

红菜头沙拉

🍷 德式土豆沙拉

火腿意粉沙拉

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汤

🍷 奶油蘑菇汤

✓ 川味酸辣汤

◀ 2 ~ 4 ▶

简介 | 套餐 | 董事会菜单

西式套餐 A | 西式套餐 B | 西式套餐 C | 国际自助餐 A | 国际自助餐 B | 中式套餐 A | 中式套餐 B



国际自助餐 A

面包

 面包精选：法式面包、香草面包、意式面包、农夫面包

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切肉台

 烤西冷牛扒

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热菜

 豉汁蒸猪排骨

 扒煎加吉鱼柳配西柠黄油汁

 香煎牛肉配蘑菇鲜香草汁

 蚝汁炒蔬菜

 星洲炒面

 西式烤土豆

 印度黄油鸡

白饭

◀ 3 of 4 ▶

简介 | 套餐 | 董事会菜单



国际自助餐 A

甜食

可可粉蛋糕

水果蛋糕

焗蛋奶

苹果派

巧克力蛋糕

水果冻

水果盘



国际自助餐 B

冷盘

意大利式风干牛肉及腊肠冷拼

熏制鸭肝冻，苹果西芹沙拉

泰式辣味海鲜米粉

中式卤水拼盘

熏三文鱼肉批

海虹鲜虾沙拉

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海鲜

鲜虾，海虹，鲜贝，龙虾

1 ~ 6 ▶

简介 | 套餐 | 董事会菜单

西式套餐 A | 西式套餐 B | 西式套餐 C | 国际自助餐 A | 国际自助餐 B | 中式套餐 A | 中式套餐 B



国际自助餐 B



寿司及生鱼

三文鱼，加吉鱼刺身

加州卷，细卷，蔬菜卷

芥末及酱油

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生菜沙拉台

法式混合生菜，芝麻菜，苦菊苣，玉兰菜，罗马生菜，红菊苣

千岛汁、法汁

意大利汁、亚式汁

青柠橄榄油汁

国际自助餐 B

沙拉

-  番茄乳酪配鲜葱沙拉
-  水芹蘑菇沙拉
-  西式黄瓜刁草沙拉
-  土豆沙拉
-  玉米沙拉配火腿

汤

-  意式蔬菜汤
-  西湖牛肉羹



国际自助餐 B

面包

面包精选：法式面包、香草面包、意式面包、农夫面包

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切肉台

 烧烤西冷牛扒

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 热菜

烩海鲜

煎猪排配番茄，炸洋葱圈

煎牛排配红酒汁

西式香草烤土豆

清炒蔬菜

◀ 4 ~ 6 ▶

简介 | 套餐 | 董事会菜单

西式套餐 A | 西式套餐 B | 西式套餐 C | 国际自助餐 A | 国际自助餐 B | 中式套餐 A | 中式套餐 B



国际自助餐 B

亚洲食品

蚝油牛肉

印度咖喱羊肉

腰果炒虾仁

罗汉上素

广东叉烧炒饭

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中式蒸点

各式中式蒸点



国际自助餐 B

甜食

水果盘

瑞士胡萝卜蛋糕

苹果派

意式芝士蛋糕

巧克力蛋糕

法式小点心

水果蛋糕

杏仁蛋糕

朱古力小点心

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哈根达斯冰淇淋



中式套餐 A

敬奉凉菜八小碟

花旗参煲竹丝鸡

蒜茸开边虾

雀巢碧绿彩凤

鲍汁玉掌金钱

潮式卤水拼盘

金牌蒜香骨

脆皮黄金鸡

✓ 清蒸多宝鱼

✓ 腿茸扒双蔬

双喜炒饭

美点双辉

环球生果盆

简介 | 套餐 | 董事会菜单



中式套餐 B

敬奉锦绣八小碟

鲜人参松茸炖响螺

鸿运乳猪拼盘

雀巢福果榆耳炒双脆

XO 酱鲜露爆带子

橙香排骨

金华玉树鸡

蚝皇扒百灵菇鹅掌

✓ 清蒸多宝鱼

✓ 上汤腿茸泡时蔬

什锦海味炒饭

美点双辉拼

环球生果盆

简介 | 套餐 | 董事会菜单



简易自助餐 A

沙拉（任选五种）

- ✓ 南瓜沙拉
- 泰式牛肉沙拉
- ✓ 胡萝卜椰蓉沙拉
- ✓ 蘑菇沙拉配甜芥末
- 海鲜刁草沙拉
- 吞拿鱼沙拉
- 瑞士香肠奶酪沙拉
- 扒蔬菜配香草鸡胸

1 ~ 2 ▶

简介 | 套餐 | 董事会菜单



简易自助餐 A

✓ 生菜沙拉

法式混合生菜，芝麻菜，苦菊苣，玉兰菜，罗马生菜，红菊苣，千岛汁，法汁意大利汁，亚式汁，青柠橄榄油汁

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✓ 汤(任选一种)

南瓜汤

蘑菇汤

意式蔬菜汤

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面包

面包精选：法式面包、香草面包、意式面包、农夫面包

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✓ 鲜水果



简易自助餐 B

汤(任选一款)

- ✓ 南瓜汤
- ✓ 蘑菇汤
- ✓ 意式蔬菜汤

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自选三文治

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面包(任选五款)

法包, 香草面包, 酸包, 全麦面包, 白吐司,
黑吐司, 亚麻籽面包, 意大利面包



简易自助餐 B

冷切(任选五款)

烟熏三文鱼，熏鸡胸，圣诞火腿，黑椒牛肉，意大利香肠，
意大利火腿，鸡肉沙拉，金枪鱼沙拉

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芝士

车打芝士, 大孔芝士, 谷如意芝士

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配料

芥末，酸瓜，鸡尾洋葱，洋葱圈，橄榄

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✓ 鲜水果



小吃一开胃

日式鳗鱼寿司

加州卷

日式豆腐配三文鱼籽

✧ 木瓜虾肉酥盒

黑麦面包配奶酪

✧ 自制腌三文鱼配玉米松糕

鸭肝酱配核桃仁

✧ 迷你多纳圈配蟹肉

烤牛肉配辣根汁

✧ 风干樱桃番茄配意式鲜奶酪

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简介 | 套餐 | 董事会菜单



小吃一开胃

烩海鲜塔

煎带子串配红酒煮洋葱

费达奶酪及橄榄配鲜香草橄榄油

鲜菠萝鸡肉咖喱酥

黑巧克力慕司配蟹籽

玉米糕大虾串

炭烤金枪鱼配鲜芦笋

银鳕鱼酿巧克力盒



小吃—甜品

咖啡巧克力幕司配朗姆酒及绿橄榄
杏子法式小点
香草黄油蛋糕
开心果法式小点
香蕉奶酪蛋糕
意式小点
香橙黄油蛋糕
香橙法式小点

| ~ 2 ▶

简介 | 套餐 | 董事会菜单

简易自助餐 A | 简易自助餐 B | 小吃—开胃 | 小吃—甜品



小吃—甜品

咖啡巧克力慕司配朗姆酒及绿橄榄

杏子法式小点

香草黄油蛋糕

开心果法式小点

香蕉奶酪蛋糕

意式小点

香橙黄油蛋糕

香橙法式小点



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



WESTERN SET MENU A

Marinated salmon with mesclun salad, lemon-yoghurt dressing

Cream of wild mushroom with parsley

Slow-roasted New Zealand lamb chops with soft polenta
and rosemary jus

Tiramisu with exotic fresh fruits

Petit fours

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

WESTERN SET MENU A | WESTERN SET MENU B | WESTERN SET MENU C | INTERNATIONAL BUFFET MENU A | INTERNATIONAL BUFFET MENU B
CHINESE SET MENU A | CHINESE SET MENU B



WESTERN SET MENU B

Pan-seared tuna, asparagus salad with wasabi mayo

Duck consommé with sliced truffle

Grilled veal chops served with moussline potato and fennel

Chocolate mud cake with citrus fruit and vanilla sauce

Petit fours

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CHINESE SET MENU A | CHINESE SET MENU B



WESTERN SET MENU C

Sweet crab meat and baby green salad with lobster

Pigeon consommé with sage

Pan-fried red snapper with cream caviar sauce

Passion fruit cream brulee with coconut sorbet and pineapple salad

Petit fours

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

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CHINESE SET MENU A | CHINESE SET MENU B



INTERNATIONAL BUFFET MENU A

COLD

- 🌐 Assorted continental cold cuts with mustard
- ✓ Soy spring chicken
- 🌐 Herb-marinated pork loin with pineapple relish
- ✓ Cantonese BBQ meat platter

FRESH SEAFOOD ON ICE

Fresh prawns, mussels, scallops on ice

🌐 SUSHI AND SASHIMI STATION

Salmon and red snapper sashimi

Fried bean curd sushi, California roll, sushi roll, vegetable roll

Wasabi and soy sauce

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INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

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CHINESE SET MENU A | CHINESE SET MENU B



INTERNATIONAL BUFFET MENU A

✓ SALAD LEAVES

Mesclun , rocket, frisee, endive, radicchio, romaine lettuce
thousand islands, French dressing

Italian dressing, Asian dressing

Lime and olive oil

MIXED SALADS

Marinated tomato with fresh herb and olive oil

✓ Cucumber with jelly fish salad

Red beet salad

🌐 German potato salad

Italian pasta salad with ham

SOUPS

🌐 Cream of mushroom

✓ Hot and sour soup

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INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

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CHINESE SET MENU A | CHINESE SET MENU B

INTERNATIONAL BUFFET MENU A

BREADS

-  Selection of breads, baguette, focaccia, ciabatta and country farm loaf

CARVING STATION

-  Roasted sirloin

HOT DISHES

-  Steamed pork spare ribs with black bean sauce
-  Pan-fried snapper fillet with butter, lemon and capers
-  Pan-fried beef tenderloin with mushroom and fresh herb sauce
-  Braised vegetables in oyster sauce
-  Fried Singaporean noodles
-  Oven-roasted potato with rosemary
-  Indian butter chicken
- Steamed rice



INTERNATIONAL BUFFET MENU A

DESSERT

Mocca mousse cake

Fruit cake

Cream caramel

Apple tart

Sacher slice

Fruit jelly

Sliced fresh fruits



INTERNATIONAL BUFFET MENU B

COLD

Assorted air-dried beef and Italian salami

Duck liver terrine with red currant sauce, apple celery salad

Glass noodles with Thai spicy shrimps

Assorted marinated meat platter

Smoked salmon and marinated salmon with dill sauce

Marinated mussels and prawns with tomato, basil and garlic

FRESH SEAFOOD ON ICE

Fresh prawns, mussels, scallops, lobsters on ice

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INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

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CHINESE SET MENU A | CHINESE SET MENU B



INTERNATIONAL BUFFET MENU B



SUSHI AND SASHIMI STATION

Salmon and red snapper sashimi

California roll, sushi roll, vegetable roll

Wasabi and soy sauce



SALAD LEAVES

Mesclun, rocket, frisee, endive, radicchio, romaine lettuce

Thousand islands, French dressing, Italian dressing, Asian dressing

Lime and olive oil

INTERNATIONAL BUFFET MENU B

MIXED SALADS

-  Tomato with spring onion, black olives, mozzarella
-  Watercress and mushrooms
-  Cucumber with dill yoghurt
-  Potato salad with crispy bacon and onions
-  Corn and bean salad with smoked ham

SOUPS

-  Minestrone with pesto
-  Chinese minced beef soup



INTERNATIONAL BUFFET MENU B

BREADS

Selection of bread, baguette, focaccia, ciabatta and country farm loaf

CARVING STATION

 Roasted beef sirloin

WESTERN HOT DISHES

Seafood ragout with creole sauce, and bell pepper

Pork loin steak with tomato and deep-fried onion rings

Grilled beef tenderloin with red wine sauce

Oven-roasted potatoes with rosemary

Garden fresh vegetables



INTERNATIONAL BUFFET MENU B

ASIAN HOT DISHES

Stir-fried beef with oyster sauce

North Indian lamb curry with mango chutney

Sautéed prawns with cashew nuts

Vegetables 'lohan' style

Fried rice with vegetables, egg and barbecued pork

DIM SUM STATION

Assorted Chinese dim sum



INTERNATIONAL BUFFET MENU B

DESSERT

Fresh fruits platter

Swiss carrot cake

Grandma's apple pie with cinnamon and raisins

Tiramisu cake

Chocolate marbled cheese cake with orange

Assorted French pastries

Fruit jalousie with vanilla cream and puff pastry

Almond custard

Pralines and friandises

ICE CREAM STATION



CHINESE SET MENU A

Selection of eight cold dishes

Double-boiled chicken soup with American ginseng

Steamed shrimps stuffed with fried garlic

Stir-fried sliced chicken with vegetables served in a rice net

Braised goose web and mushroom with abalone sauce

Marinated meat combination platter

Fried marinated pork ribs with garlic

Crispy roasted chicken

✓ Steamed turbot

✓ Poached vegetables in chicken and ham broth

Twin combination fried rice with chicken and shrimps

Chinese desserts combination

Fruit platter

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'



CHINESE SET MENU B

Selection of eight cold dishes

Double-boiled whelk soup with mushroom and ginseng

Roasted suckling pig

Stir-fried vegetables with black fungus and ginkgo served in a rice net

Wok-fried scallops and asparagus with xo sauce

Fried marinated pork ribs with orange sauce

Steamed chicken cubes with shrimps, black mushroom and jinhua ham

Braised goose web and mushroom with abalone sauce

✓ Steamed turbot

✓ Poached seasonal vegetables in chicken and ham broth

Fried rice with seafood

Chinese dessert combination

Fruit platter

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

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CHINESE SET MENU A | CHINESE SET MENU B



SEMI BUFFET LUNCH A

MIXED SALAD (SELECT FIVE)

- ✓ Pumpkin salad topped with pumpkin seeds and coriander
- ✓ Thai beef salad
- ✓ Shredded carrot with soaked raisins and shredded coconut
- ✓ Fresh mushrooms with dressing of vinegar and grain mustard, Honey and parsley
- ✓ Seafood salad with dill
- ✓ Marinated tuna salad with ratatouille
- ✓ Swiss sausage salad with cheese
- ✓ Grilled vegetable salad with black olives, garlic, tomato and pesto-flavored chicken

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INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

SEMI BUFFET LUNCH A | SEMI BUFFET LUNCH B | FINGER FOOD – SAVOURY | FINGER FOOD – SWEET



SEMI BUFFET LUNCH A

✓ SALAD LEAVES

Mesclun, rocket, frisee, endive, radicchio, romaine lettuce
Thousand Islands, French dressing
Italian dressing, Asian dressing, lime and olive oil

✓ SOUPS(SELECT ONE)

Pumpkin soup
Mushroom soup
Minestrone soup

BREADS

Selection of breads, baguette, focaccia, ciabatta and country farm loaf

✓ FRESH FRUITS

◀ 2 of 2



SEMI BUFFET LUNCH B

✓ SOUPS (SELECT ONE)

Pumpkin soup

Mushroom soup

Minestrone soup

CREATE YOUR OWN SANDWICH FROM THE
SANDWICH BOARD

HOMEMADE BREAD (SELECT FIVE)

French baguette, focaccia, sour dough, whole wheat, white toast,
dark toast, flax seed bread, ciabatta

1 of 2 ►

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

SEMI BUFFET LUNCH A | SEMI BUFFET LUNCH B | FINGER FOOD – SAVOURY | FINGER FOOD – SWEET



SEMI BUFFET LUNCH B

COLD CUTS (SELECT FIVE)

Smoked salmon, smoked chicken, gammon ham, peppered pastrami, salami, parma ham, chicken salad, tuna fish salad

CHEESE

Cheddar, Emmental and Gruyere

CONDIMENTS

Mustard, gherkin, silver onion, onion rings, olives

✓ FRESH FRUITS



FINGER FOOD – SAVORY

Smoked eel nigiri

California roll

Marinated soft bean curd with teriyaki sauce and salmon

Roe on happy spoon

✂ Prawn and papaya salad in puff shell

Pumpnickel of Brie cheese and yellow peach

✂ Marinated salmon on corn muffin with sour cream and fresh dill

Duck liver mousse with walnut

✂ Stuffed crab meat in baby doughnut

Roasted beef with horseradish cream on dark bread

✂ Sun-dried tomato and fresh mozzarella with basil on skewer

1 of 2 ►

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FINGER FOOD – SAVORY

Seafood ragout in tart shell

Pan-seared scallop and red wine braised shallot on skewer

Marinated feta cheese and green olive with fresh rosemary and extra virgin olive oil

Pineapple and chicken curry puff

Dark chocolate mousse with wasabi flavor and crab roe in glass

Polenta cake and prawn skewer

Chargrilled tuna and asparagus on happy spoon

Stuffed cod fish in chocolate shell



FINGER FOOD – SWEET

Coffee chocolate mousse with rum flavored olive in glass
Apricot financier
Vanilla butter cream cake
Pistachio financier
Banana cheese cake
Zuppa inglese
Orange butter cream cake
Orange financier

1 of 2 ►

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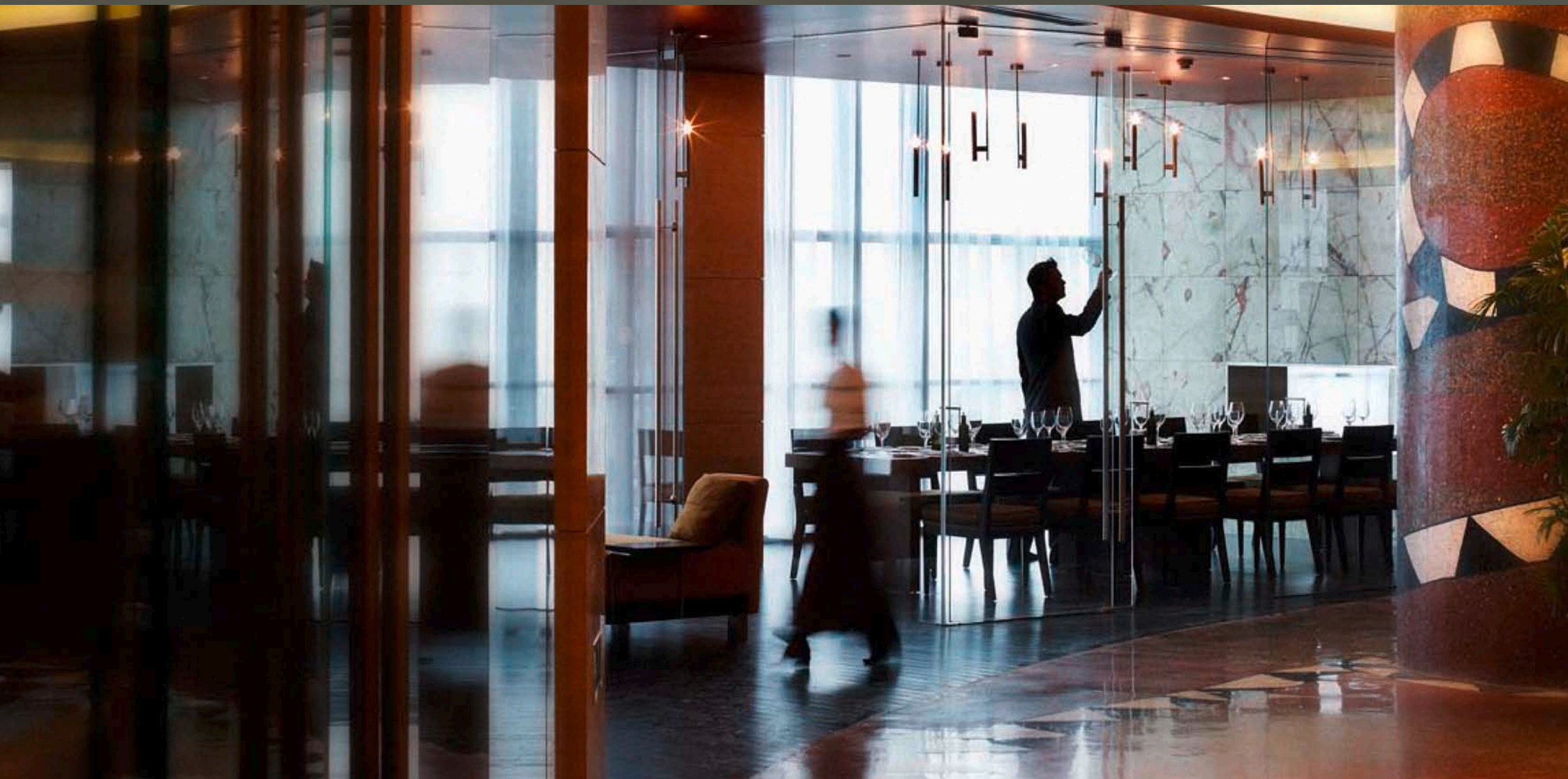
FINGER FOOD – SWEET

Chocolate cheese cake
Opera slice
English fruit cake
Hazelnut financier
Baked cheese cake
Sacher slice
Rum and raisin financier
Kiwi cheese cake
Green tea and pumpkin slice
Chocolate pound cake

◀ 2 of 2

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INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC



INDULGE YOUR PALATE WITH OUR INTERESTING WINES



Local Origins

When it comes to fine wine locally sourced, our sommeliers are the experts. Their connections and local know-how give them a distinct advantage when it comes to providing you with a genuinely authentic taste of the region.



World Cellar

Our worldwide connections and insider knowledge make an InterContinental wine list something to truly savour. With something for every occasion, we use our global know-how to delight in serving you the most interesting wines and champagnes the world has to offer.



Organic

These truly organic wines are all bottled in certified vineyards, who can guarantee that no chemicals or sulphite additives have been used in any part of the grape production process.



CHAMPAGNE

CLASSIC BRUT

NV Veuve Cliquot Brut Yellow Label Brut, France

NV Moet & Chandon Imperial Brut, France

NV Bollinger Special Cuvee Brut, France

ENCHANTING ROSE'

NV Philipponnat Reserve Rose' Brut, France

LUSH VINTAGE

1999 Bollinger, La Grande Annee, France

1999 Dom P'erignon, France

SIMPLE/REFRESHING

- 2007 Lungarotti, Pinot Grigio IGT, Italy
- 2006 Alois Lageder, Pinot Blanc, Italy
- 2007 Twinwoods Semillon- Sauvignon Blanc, Australia
- 2007 Trigone, VDP des Côteaux des Fenouillèdes, France

FINE AROMATIC/UNOAKED

- 2008 The Long Paddock, Redbank, Chardonnay, Australia
- 2005 Dr. Loosen 'Dr. L' Riesling, Germany
- 2010 Yalumba Oxford Landing Sauvignon Blanc, Australia
- 2008 Cloudy Bay Sauvignon Blanc, New Zealand
- 2006 Penfolds Koonunga Hill Chardonnay, Australia

INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC

SIMPLE/REFRESHING | FINE AROMATIC/UNOAKED | SHARP WITH MINERAL TONES | ELEGANT



SHARP WITH MINERAL TONES

2005 Louis Jadot Chablis, Fourchaume, AOC, France

2008 Dr. Burklin- Wolf Riesling Trocken, Germany

2006 Michele Chiarlo Gavi Rovereto, Italy

ELEGANT

2008 Roux Père & Fils Bourgogne, France

2005 Cakebread Cellars, Chardonnay, Napa Valley, USA

2006 Beaune Clos des Mouches Blanc, France

2008 Cold Stream Hills, Chardonnay, Yarra Valley, Australia

2007 Sacred Hill Barrel Fermented, Chardonnay, New Zealand

2004 Chanson Perre & Fils Bourgogne, France

INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC

SIMPLE/REFRESHING | FINE AROMATIC/UNOAKED | SHARP WITH MINERAL TONES | ELEGANT



INTERCONTINENTAL MEETINGS®



ROSÉ

2008 Gérard Bertrand 6ème Sens Rosé, France

INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC

EASY DRINKING

2006 Antoine Moueix, Bordeaux, France

2006 Louis Jadot Bourgogne, France

2007 d'Arenberg The stump Jump Grenache,
Shiraz Mourvedre, Australia

2005 Warwick Three Cape Ladies, South Africa

2007 Laurus Cote du Rhone AOC, France

INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC

EASY DRINKING | FULL BODIED | ELEGANT AND CLASSIC



FULL BODIED

- 2001 Banfi Super Tuscan Summus Sant' Antimo, Italy
- 2004 Margaux Ségla, Ch. Rauzan-Ségla 2nd Label, France
- 2005 Chateau Roc de Segur AOC Bordeaux, France
- 2006 Baroncourt Grand Vin De Bordeaux Medoc, AOC, France
- 2005 Pirramimma, Réserve Shiraz, McLaren Valley
- 2004 Wynns Coonawarra, Cabernet Sauvignon, Australia
- 2004 Private Selection Silver Oak, Cabernet Sauvignon, USA

INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC

EASY DRINKING | FULL BODIED | ELEGANT AND CLASSIC

ELEGANT/CLASSIC

2007 Tommasi Valpolicella, DOC Italy

2003 Domaine Chanson Charmes Chambertin,
Grand Cru AOC, France

2006 Baroncourt Grand Vin de Bordeaux, Margaux,
AOC, France

2003 Joseph Moda Amarone, Cabernet Merlot, Australia

2004 Michele Chiarlo Barbaresco, Italy

2006 Lawson's Dry Hills, Pinot Noir, New Zealand

INTRODUCTION | CHAMPAGNE | WHITE | ROSÉ | RED | ORGANIC

EASY DRINKING | FULL BODIED | ELEGANT AND CLASSIC



WHITE

2006 Jasmeyer Fleur de Lotus, France

RED

2007 Alain Chabanon Le Petit Merie Aux, France

2004 Alain Chabanon Les Boissieres, France