



INTRODUCTION

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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



EXECUTIVE MENU 1

✂ Cauliflower cream soup with toasted almonds and olive oil

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🍷 Duck risotto with vegetables and thyme

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Vanilla crème brûlée with chocolate ice cream

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EXECUTIVE MENU 2

Prawns cream soup with tomato crumbs

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✓ Fresh perch fillets and mashed potatoes
with Portuguese sauce

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Carob and pear crumble with
cinnamon ice cream

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EXECUTIVE MENU 3

- ✓ Prawns, carrots, ginger and green leaves salads with lime vinaigrette

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- 🍽️ Pork cheek confit with red wine, pumpkin purée, zucchini and thyme sauce

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Caramel pudding with sautéed strawberries and mint sauce

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EXECUTIVE MENU 4

- ✓ Salmon carpaccio with cheese dices and cherry tomato confit

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- 🍽️ Lacquered duck breast, Szechuan pepper and asparagus risotto with orange sauce

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Chocolate Bavaroise and coffee with red berries sauce

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EXECUTIVE MENU 5

✓ Mushroom risotto with rosemary

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🌐 Roasted sea bass with potato and broccoli mash,
pak choi and basil sauce

~

Chocolate cake with red berries sauce

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LIGHT BUFFET

SALADS & COLDS

- ✓ Plain salads
- ✂ Caprese salad
- Chicken and celery salad with yogurt sauce
- 🍤 Prawn and papaya cocktail
- ✂ Vegetables spring rolls
- 🍤 Gazpacho

SANDWICHES

- Smoked salmon on wheat bread
- Smoked turkey's breast, mustard and arugula
- 🍤 Brie and hazelnut baguette

HOT DISHES

- ✓ Zucchini cream soup
- 🍤 Turkey saltimbocca with roasted potatoes
- 🍤 Ricotta cheese and spinach tortelloni

DESSERTS

- Strawberries
- Sliced pineapple, honeydew melon and kiwi
- ✓ Custard pastry
- Crème brulée and chocolate mousse
- Chocolate éclairs
- ✓ Mango and passion fruit iced cake

EXECUTIVE BUFFET 1

SALADS & COLDS

- ✓ Plain salads
- ✂ Apple and yogurt salad
- Tuna salad
- 🍷 Chicken curry salad
- ✓ Potato salad
- Broad bean and sausage salad
- ✓ Mini shrimp dumplings
- ✓ Mussels on coriander vinaigrette

HOT DISHES

- Roasted pork loin with pineapple
- Pumpkin cream soup flavoured with vanilla
- ✓ Golden bream fillet with roasted potatoes
- ✓ Chicken breast stuffed with Portuguese sausage
- 🍷 Penne with pesto sauce, tomato and olive tapenade
- Sautéed vegetables in extra virgin olive oil
- ✓ Walnut and dry fruit rice

DESSERTS

- Sliced seasonal fruit
- ✓ Portuguese cheeses, toasts, grissinis and home made jam
- InterContinental desserts buffet



EXECUTIVE BUFFET 2

SALADS & COLDS

- ✓ Plain salads
- ✓ Couscous salad
- 🍷 Waldorf salad
- ✓ Tuna and black bean salad
- Chicken Caesar salad
- Penne, ham, cheese and vegetables salad
- ✓ Mini fried meat balls
- ✓ Sea bass fillets in vinegar and onion
- Veal carpaccio with arugula and parmesan cheese

HOT DISHES

- Green peas with smoked ham cream soup
- Roasted salmon with teriyaki sauce
- Sautéed pork loin in honey mustard and tomato bread panade
- 🍷 Stuffed vegetables cannelloni
- ✓ Steamed cauliflower and green peas
- Sautéed rice with aromatic herbs

DESSERTS

- Sliced seasonal fruit
- ✓ Portuguese cheeses, toasts, grissinis and home made jam
- InterContinental desserts buffet

EXECUTIVE BUFFET 3

SALADS & COLDS

- ✓ Plain salads
- ✓ Grilled vegetables with pesto sauce
- ✓ Codfish and bell peppers salad
 - Smoked salmon Caesar salad
 - Roast beef salad with mustard and pickles
- ✓ Portuguese sausage and fresh cheese quiche
 - Vegetables spring rolls
- 🍤 Prawn and papaya shot
- ✓ Honeydew melon and smoked ham

HOT DISHES

- Tomato cream soup with oreganos
- ✓ Sea bass with a lime crust, butter and basil sauce
- 🍤 Duck legs confit with red bean cassoulet
 - Carbonara and mushroom fusili
- ✓ Steamed vegetables with toasted almonds
 - Pilaf rice with spinach and red onion

DESSERTS

- Sliced seasonal fruit
- ✓ Portuguese cheeses, toasts, grissinis and home made jam
 - InterContinental desserts buffet