



INTRODUCTION | BREAKFAST | COFFEE BREAKS | BUFFET | LUNCH | DINNER



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

CONTINENTAL BREAKFAST

Freshly baked croissants

Selection of homemade Danish pastries

Sweet breakfast brioche

Confitures

Seasonal cut fresh fruit

Yoghurt trifle with granola and honey

Orange juice

Coffee and tea

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CONTINENTAL BUFFET | CHINESE BUFFET



CHINESE BREAKFAST

- ✂ Freshly steamed dim sum
- ✂ Chicken rice congee with condiments
- “Youtiao” dough stick
- Salty duck egg
- ✓ Steamed seasonal Chinese green vegetables
- Seasonal fruit platter
- Green tea or hot soya milk

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WELCOME MORNING BREAK

Freshly baked croissants

Selection of homemade Danish pastries

Mini rolls with ham and egg salad

Seasonal fresh fruit skewers

Yoghurt trifle with granola and honey

Orange juice

Coffee and tea

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WELCOME MORNING BREAK | HEALTHY BREAK | CHINESE DIM SUM BREAK | MACAROON EXTRAVAGANZA BREAK



HEALTHY BREAK

Wholegrain rolls with smoked turkey breast, watercress and cream cheese

Carrot muffin with dates

Fresh fruit tartlets with yoghurt mousse

Carrot and celery sticks with cottage cheese dip

Oatmeal and raisin cookies

Trail mix

Seasonal fruit skewers in orange juice

Fresh juices

Orange, watermelon and dragon fruit

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WELCOME MORNING BREAK | **HEALTHY BREAK** | CHINESE DIM SUM BREAK | MACAROON EXTRAVAGANZA BREAK



CHINESE DIM SUM BREAK



- ✂ Crystal shrimp
- ✂ Pork siew mai with crab roe
- ✓ Steamed vegetable bun
- Pan-fried pork bun
- Oven baked BBQ pork puffs
- Crispy shrimp and pine nut spring roll

DESSERTS

- ✂ Mango and orange juice with fresh grapefruit and sago
- ✂ Mango pudding
- ✓ Glutinous rice dumpling wrapped with minced peanut
- ✓ Almond cream with black glutinous rice
- Seasonal fresh cut fruit

JUICES

Fresh juices
Orange, watermelon and dragon fruit

SMOOTHIES

Green tea, carrot and apple
Cucumber, apple and coriander
Watermelon and raspberries

Selection of fresh Chinese teas

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MACAROON EXTRAVAGANZA BREAK

Mango and strawberry macaroon lollipop

Salty caramel and butter macaroon

Religieuse framboise

Mille feuille chocolate and green tea

Duo of pistachio macaroons

Our famous lounge selection of macaroons

✧ Seasonal fresh fruits

✧ Freshly squeezed juices

orange, watermelon and dragon fruit

✧ Energy smoothies

Fennel, apple, carrot and fennel

Pineapple, ginger and lemon

Beetroot juice

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WELCOME MORNING BREAK | HEALTHY BREAK | CHINESE DIM SUM BREAK | MACAROON EXTRAVAGANZA BREAK

INTERCONTINENTAL LUNCH BUFFET 1

✓ Mixed garden greens

Sweet corn, cucumber, tomato, grated carrots, bean sprouts and red beans

Thousand island dressing, French dressing and vinaigrette

✓ BBQ pork bun

✂ Crystal shrimp dumplings

BREAD SELECTION

Soft roll, hard roll, focaccia, lavoche and grissini

Salted and unsalted butter

✂ Grilled herb marinated lamb chop with tomato sauce

Beef tenderloin in light black pepper sauce with asparagus tips

✓ Sweet and sour pork

Crispy fried cod in herb batter with tartare sauce

✓ Sliced cuttlefish with chili sauce

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INTERCONTINENTAL LUNCH BUFFET 1

- ✓ Garlic mashed potatoes with leeks
- ✓ Chinese bok choy with braised mushrooms
- ✓ Wok-fried noodles with vegetables

DESSERTS

Orange and passion fruit panacotta

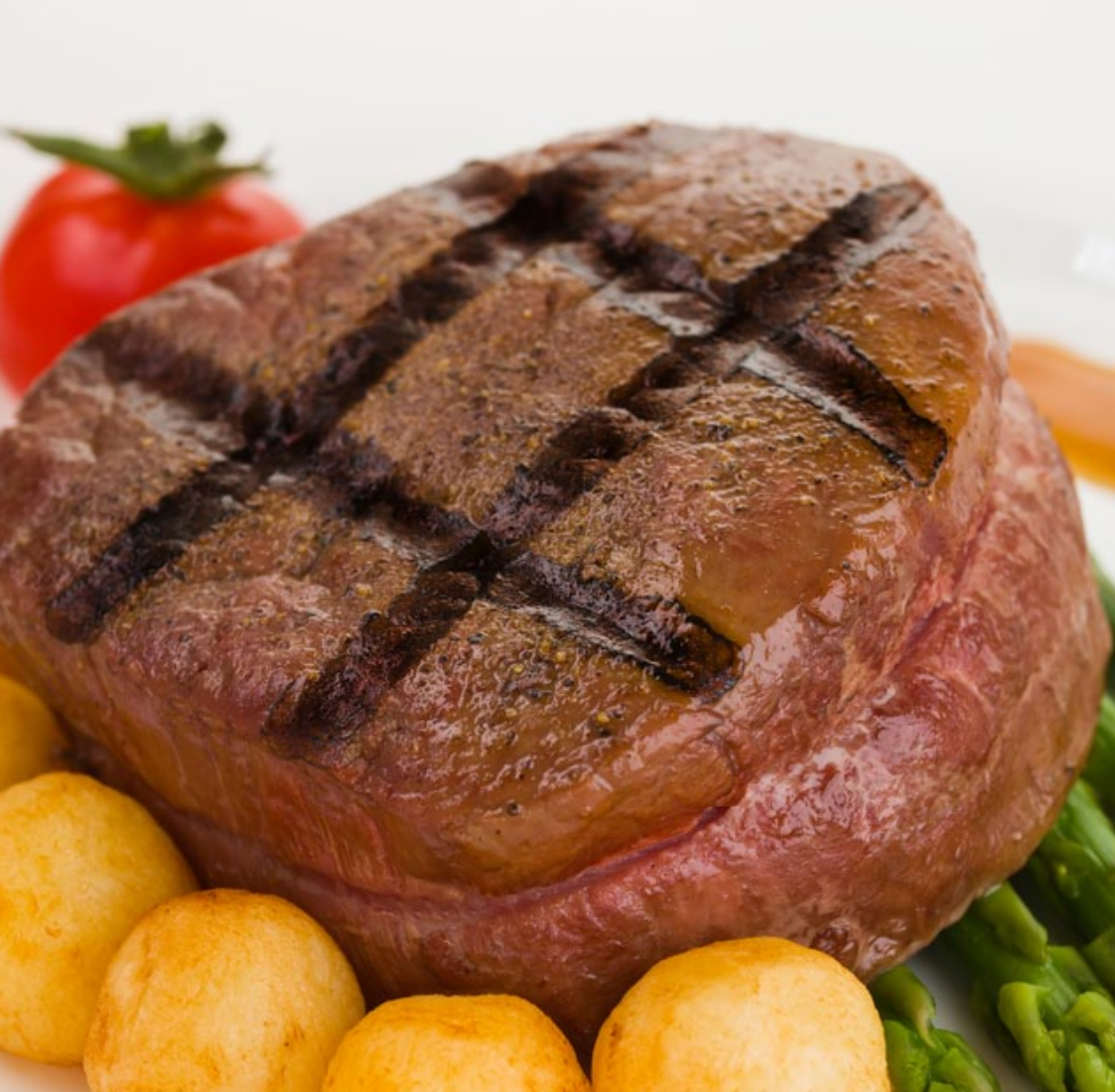
Apricot pie with cinnamon crumble

Lemon tartlets

Black Forest gateaux

Flan with caramel sauce

- ✂ Fresh seasonal fruit platters



INTERCONTINENTAL LUNCH BUFFET 2

✓ Mixed garden greens

Sweet corn, cucumber, tomato, grated carrots, bean sprouts and red beans

Thousand island dressing, French dressing and vinaigrette

✓ Pan-fried pork bun

✂ Pork siew mai with crab roe

BREAD SELECTION

Soft roll, hard roll, focaccia, lavoche and grissini

Salted and unsalted butter

Beef tenderloins with cherry tomatoes and grilled zucchini

Orange and anise braised pork loin with roasted pumpkin

✂ Lemon roasted spring chicken with new potatoes

✓ Sweet and sour prawns with pineapple and onion

🍷 Braised seafood with bamboo shoots in thai green curry

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INTERCONTINENTAL LUNCH BUFFET 2

- ✓ Sautéed broccoli
- ✂ Green bean sprouts with century eggs in superior soup
- ✓ Fried rice "Yangzhou" style

DESSERTS

Coconut green tea mousse with mango filling and almond biscuit

Blueberry cheesecake

- ✂ Fresh fruit tartlets

White chocolate and strawberry mousse with crumble

- ✂ Pâte à choux-puffs filled with jasmine tea and peach cream

Coconut flan with caramel sauce

- ✂ Fresh seasonal fruit platters



CHINESE LUNCH SET MENU 1

STARTERS

- ✂ Selection of Shanghai Dim Sum
- ✂ Seasonal soup

MAIN COURSES

Creamy wok-fried shrimp with fruit

Sweet and sour pork

- ✓ Sautéed Chinese fresh vegetables
- ✓ Shanghai fried noodles with soya sauce

DESSERTS

Seasonal fruit platter

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CHINESE SET LUNCH 1 | CHINESE SET LUNCH 2 | AUTHENTIC ITALIAN SET LUNCH



CHINESE LUNCH SET MENU 2

STARTERS

- ✂ Selection of Hong Kong Dim Sum
- Seasonal soup

MAIN COURSES

- Tender chicken with chili sauce and peanuts
- Stir fried Australian beef with crispy chicken
- ✂ Baked cod fish with mushroom sauce
- ✓ Sautéed Chinese fresh vegetables
- Fried rice with conpoy, egg white and X.O. sauce

DESSERTS

- Seasonal fruit platter

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AUTHENTIC ITALIAN SET LUNCH

ANTIPASTO

Pan-fried Italian pork sausage with melted provolone served on a bed of sautéed spicy spinach

MAIN COURSE

✂ Baby chicken Roma style with green bell peppers in tomato sauce

DESSERT

Pannacotta alla vaniglia

Vanilla panna cotta with fresh strawberry soup, balsamic reduction and lemoncello sherbet

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AUTHENTIC ITALIAN BUSINESS DINNER

ANTIPASTO

- ✓ Parmigiana of eggplant with tomato sauce and gratinated buffalo mozzarella

PASTA

Rigatoni with Italian pork sausage and cream sauce with parmigiano

MAIN COURSE

Grilled mixed meat platter

Selected grilled meats, E.V. olive oil dressing, organic vegetables and roasted potatoes

DESSERT

Tortino all'espresso

Espresso tart, frangelico ganache, white wine poached pear and cinnamon ice cream

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