



INTRODUCTION | BREAKFAST | COFFEE BREAKS | BUFFETS | SET MENUS | BEVERAGES



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

AMERICAN BREAKFAST MENU

Red Guava, apple, orange and watermelon juice

Assortment of sliced fresh fruits

✂ A variety of cereals with full milk, skimmed milk and soy milk

Croissants and Danish Pastries

Homemade natural yoghurt and low fat fruit yoghurts

White and whole meal toast bread

Selection of jams and honey

Creamy scrambled eggs

Potato hash browns

Chicken and veal sausages

Herb crusted vine ripened tomatoes

Crispy bacon rashers

Freshly brewed coffee and selection of teas

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AMERICAN BREAKFAST | BUSINESS BREAKFAST | CONTINENTAL BREAKFAST | LOCAL BREAKFAST BUFFET | LOCAL BREAKFAST MENU



BUSINESS BREAKFAST

PLACED ON THE TABLE:

Apple, grapefruit and orange juice

Croissants and Danish Pastries

✂ Fruit muffins, white and whole meal toast bread

Selection of jams and honey

Sliced seasonal fruit

Choose one of the following plated servings:

Potato hash brown, sautéed mushrooms, bacon and tomato with:

Eggs florentine

Scrambled eggs

Poached eggs

Cinnamon toast with apple compote

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CONTINENTAL BREAKFAST

Grapefruit, watermelon and orange juice

Assortment of sliced and whole fruit

✂ A variety of cereals with full milk, skimmed milk and soy milk

Croissants and Danish Pastries

Fruit muffins

White and whole meal toast bread

Selection of jams and honey

Homemade natural yoghurt and low fat fruit yoghurts

Tea and coffee

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LOCAL BREAKFAST BUFFET

Grapefruit, watermelon and orange juice

Assortment of sliced fresh fruits

✂ A variety of cereals with full milk, skimmed milk and soy milk

Homemade natural yoghurt and low fat fruit yoghurts

✓ Siew mai, char siew pau, fried carrot cake

✓ Roti prata

✓ Chicken porridge with century egg and condiments

Tea and coffee

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LOCAL BREAKFAST MENU

Orange, green guava and apple juice

Assortment of sliced and whole fruit

✂ A variety of cereals with full milk, skimmed milk and soy milk

Homemade natural yoghurt and low fat fruit yoghurts

✓ Kaya toast

✓ Nasi lemak, mee siam, sayur lodeh

✓ Bubur daging, fried tempeh, mee soto

Tea and coffee

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CREATE YOUR OWN BREAK

COLD

- ✔ Chicken tikka pockets with chilli and yoghurt sauce
- ✔ Rempah udang (spiced glutinous rice rolls)
Smoked salmon on plain bagel
- ✂ Vegetable salad with pomegranate dressing
- 🌐 Vietnamese rice rolls with dipping sauce
Assortment of finger style sandwiches
- ✂ Cold soba noodle with miso

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CREATE YOUR OWN BREAK

HOT

Tandoori chicken drumsticks

✔ Mini seafood laksa served in individual bowls

✔ Roti prata with dhal curry

Mini curry pies with yoghurt mint sauce

Vegetable spring rolls with sweet chilli

Baby spinach and Persian feta quiche

Selection of steamed dim sums (chicken siew mai and har kow)

SWEET

✔ Pandan crêpe with coconut filling

Lemon pound cake

Classic tiramisu cake

✔ Pineapple tartlets

Mango cheesecake

Seasonal sliced fruit

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BAGUETTES DE LUXE

Brie cheese, tomato, bacon

Pastrami, roasted onions, pommery mustard

Cure salmon, Spanish onions, cresson

Coppa ham, gherkin, sundried tomato

✂ Tomato, buffalo mozzarella, basil

Duck rilette, pickled onions

CHOCOLATE FACTORY

Chocolate fountain with condiments

Chocolate doughnuts

Grandma's chocolate brownies

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OPEN FACED SANDWICHES

Smoked salmon and horseradish

Tomato and brie cheese

 Roast beef and mustard

Turkey and rocket

Chicken and asparagus

POWER BREAK

Fruit basket and sliced fruits

Selection of muesli bars

Freshly squeezed vegetable juices and yoghurt drinks

QUICK AND EASY

Spicy chicken samosas

Mini pizzas with salami, olives and buffalo mozzarella

Mango slice

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INSIDER BREAKS

✔ TASTE OF PERANAKAN A

Pineapple tartlettes

Kueh pie tee (crispy pastry shells with chicken and crabmeat filling)

Inchi kabin (nyonya fried chicken)

✔ TASTE OF PERANAKAN B

Rempah udang (spice glutinous rice roll)

Nyonya kuehs (assorted flavored rice cakes)

Kueh kodok (fried banana cake)

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INSIDER BREAKS



TASTE OF SINGAPORE A

Fish otak-otak

Pork char siew with spring onion pancake

Chicken satay served with rice cakes, onions, cucumber and peanut sauce



TASTE OF SINGAPORE B

Steamed dim sum with dipping sauce

Poh piah rolls with hoisin sauce

Vegetable pakora with mint chutney

BUFFET MENU A

COLD

Selection of bread rolls

- ✂ Green garden salad with garden vegetables and dressings
- Serrano ham with honeydew melon
- Grilled asparagus with lemon and extra virgin olive oil

WARM

- ✂ Ricotta and spinach ravioli, smoked tomato sauce
- ✔ Stir fried beef and udon noodle
- Sautéed broccoli with hoisin sauce
- Nile perch with mussels and leeks in caper sauce
- Steamed white rice

DESSERT

- Mango and passion fruit slice
- Sliced seasonal fruit
- Vanilla pannacotta with rhubarb
- Freshly brewed coffee and tea



BUFFET MENU B

COLD

Selection of bread rolls and dips

Grilled marinated vegetables with lemon and extra virgin olive oil

 Tuna tataki with seaweed salad

WARM

 Lamb tagine with cous cous

Eggplant stew with olives

Steamed sea bass with bamboo shoot and saffron

Steamed white rice

DESSERT

 Viennese kaiserschmarren with plum sauce

Vanilla crème brûlée

Seasonal sliced fruit

Freshly brewed coffee and tea



BUFFET MENU C

COLD

Selection of bread rolls

- ✓ Mirin and ginger spiced roasted duck salad
- Grilled fennel and apple salad
- Peppered tuna with baby rocket, wasabi yoghurt and olives

WARM

- Fried udon noodles with chicken in black pepper sauce
- Seared beef medallions, potato purée and mushroom sauce
- ✓ Bean curd in spicy coconut milk
- Steamed white rice

DESSERT

- ✓ Tiramisu cake
- Belgian bitter chocolate slice
- Marinated seasonal fruit salad
- Freshly brewed coffee and tea



SET MENU 1

- 🌐 Classic Caesar salad
- ~
- 🍴 Steamed cod with spiced tofu and grapes in verjuice
- ~
- 🍴 Seasonal fruit soup with green tea sorbet

SET MENU 2

Thai chicken salad with green papaya

~

- 🍴 Seafood laksa

~

Vanilla roasted apple with passion fruit syllabub

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WORLDWIDE | CHINESE | JAPANESE

MENU 1 | MENU 2 | MENU 3 | MENU 4

SET MENU 3

- ✓ Spicy vegetable cakes with dipping sauce
~
- ✓ Open lasagna of wild mushrooms with parsley emulsion
~
- ✓ Sweet pumpkin tart with star anise broth

SET MENU 4

- ✂ Green garden salad with garden vegetables
~
-  Spaghetti bolognese with parmesan cheese
~
- Lemon tart with berries

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WORLDWIDE | CHINESE | JAPANESE

MENU 1 | MENU 2 | MENU 3 | MENU 4

CHINESE SET MENU 1

Man Fu Yuan dim sum combination

~

✓ Thick soup of bean curd with seafood and crab meat

~

Deep-fried black grouper topped with szechwan hot bean sauce

~

Braised Pacific clams and Chinese mushrooms with seasonal field greens

~

Fragrant fried rice with diced seafood and conpoy

~

✂ Sweet cream of rock melon with sago pearl and aloe vera

~

Chinese tea

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SEMINAR LUNCH MENU 1

Barbecued delights

~

Thick soup of fried fish maw with minced chicken and crab meat

~

✓ Man Fu Yuan signature roasted chicken

~

Sautéed fresh prawns with broccoli and shimeiji mushroom in spicy sauce

~

Braised ee-fu noodle with shrimp roe and yellow chives

~

Sweet cream of red beans with lotus seeds and lily bulb

~

Chinese tea

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SEMINAR LUNCH MENU 2

Crispy Peking duck

~

Hot and sour seafood soup

~

Deep-fried soon hock with light soy sauce

~

✓ Braised shimeiji and lingzi mushroom with bean curd skin accompanied with field vegetables

~

Fried rice with shrimps and chicken

~

Sweet cream of black sesame with glutinous rice dumplings

~

Chinese tea

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JAPANESE SET LUNCH MENU 1

Yellowtail sashimi

~

Pan fried beef with garlic sauce and garden salad

~

Assorted tempura with sauce

~

Chawan mushi

~

Steamed rice, pickles and miso soup

~

Seasonal fruit

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JAPANESE SET LUNCH MENU 2

Maguro sashimi

~

Grilled cod with teriyaki sauce

~

Pan fried chicken with sesame sauce and garden salad

~

Chilled bean curd with tomato, spring onion and grated ginger

~

Steamed rice, pickles and miso soup

~

Tofu cheesecake

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JAPANESE SET LUNCH MENU 3

Japanese style spring roll wrapped with salmon

~

Grilled mackerel with sweet soy

~

Pan fried pork belly with ginger sauce

~

Eel with Japanese cucumber, seaweed and vinegar sauce

~

Steamed rice, pickles and miso soup

~

Seasonal fruit

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BEER

Chang Beer

Tiger

Heineken

Carlsberg

Guinness Stout

CHAMPAGNE

Dom Perignon 2000

Krug, Grande Cuvee, NV

Veuve Clicquot, Ponsardin Rose

Prices, brands and vintage are subject to changes without prior notice

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BEER | CHAMPAGNE | WHITE WINE | RED WINE | PACKAGES | SPECIALS



WHITE WINES

HOUSE WINE

Bimbadgen Ridge, Semillon, Chardonnay, Australia

OTHERS

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand

Cape Mentelle, Semillon Sauvignon, Margaret River, Australia

Tyrell's Chardonnay

Berton Foundstone-Unoaked 2007

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RED WINES

HOUSE WINE

Bimbadgen Ridge, Shiraz, Cabernet Merlot, Australia

OTHERS

Simi, Cabernet Sauvignon, Alexander Valley, USA

Cape Mentelle, Cabernet Merlot

Cloudy Bay, Pinot Noir, Marlborough, New Zealand

Chateau La Tour Figeac, Bordeaux, France

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BEVERAGE PACKAGES

PACKAGE A

Soft drinks, mixers and juice

PACKAGE B

Soft drinks, mixer, juice and Chang beer

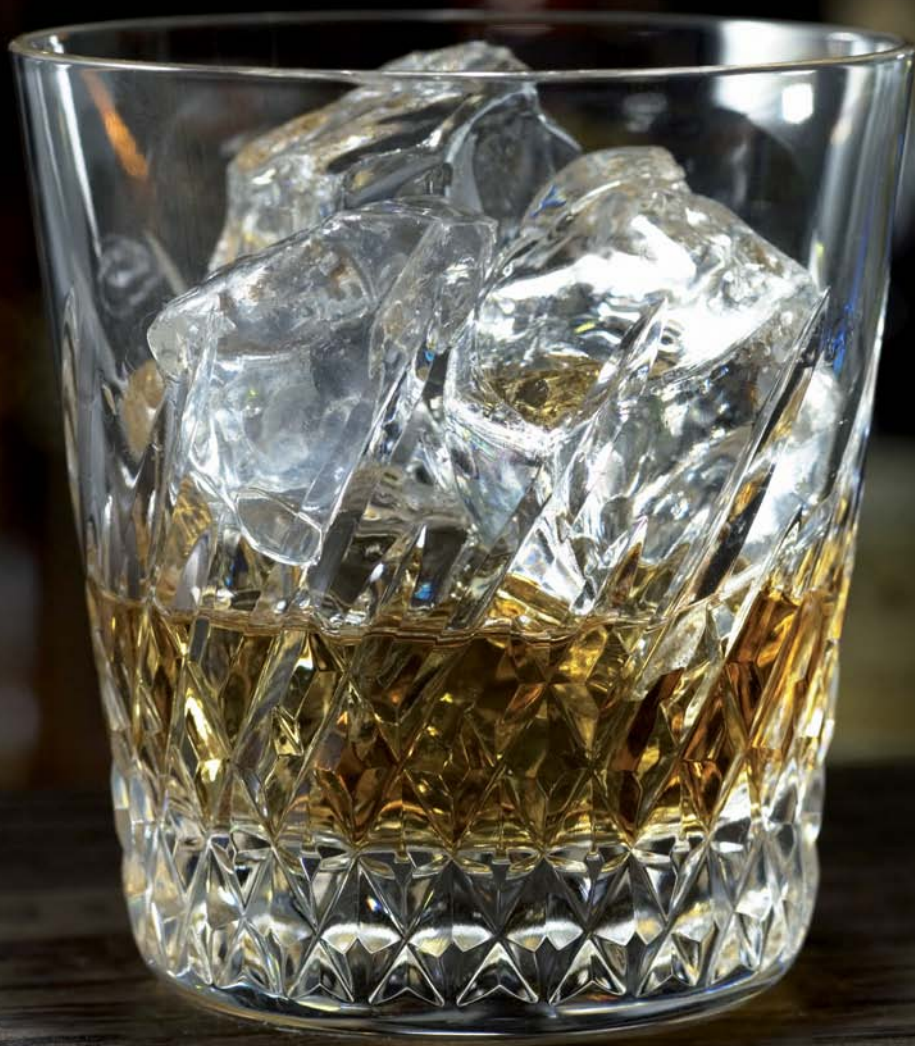
PACKAGE C

Soft drinks, mixer, juice, Chang beer and house wines

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SPECIALS

INTERCONTINENTAL'S PUNCH

Vodka, Don Julio Blanco, Vok Banana Liqueur, pineapple juice and fresh lime

A house creation that captures the essence of local flavors; using local ingredients pineapple, fresh lime and banana.

ORIENTAL FLING

Vodka, orange curaçao, lemon grass, basil and pomegranate juice
A feisty and refreshing drink with a hint of lemon grass

SINGAPORE SLING TEA

Naturalis as a Singapore-based brand takes great pride in this fruity fresh cocktail. The Singapore Sling Tea is a non-alcoholic drink that captures the refreshingly-sweet pineapple cherry taste of the original Singapore Sling.

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SPECIALS

LEMON GRASS LAWAN

A homemade creation using one of the most popular local herbs, the lemon grass. This herb is associated with Asian cooking; most commonly used in Thai, Malaysian and Vietnamese cuisines. Known for its aromatic citrus flavor with a trace of ginger, this whisky-based cocktail is infused with mint and lemon together with the lemon grass to produce a drink that is refreshing in taste.

BELLINI

A long drink cocktail that originated in Venice. The mixture of sparkling wine and peach creates a unique flavor that is fruity and bubbly. Over the years, there are many variations for this widely favoured drink, paired with different kinds of fruits and sparklings.

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