



ENGLISH | 中文



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

GREEN AND ORGANIC

Cherry tomato and mozzarella bruschetta

Vegetable crudités with hummus and various dips

Parma ham and melon

Vegetables, fruit and herb oil reduction in individual glass shooter with cold steamed seafood (sea scallops, baby shrimps and lobster)

Organic wild berries cooked in port wine and served with organic lavender sabayon

✧ Organic fruit skewers and rectangular bar (accompanied with strawberry mint, yogurt dill and honey coulis)

INTRODUCTION | COFFEE BREAK | CANAPÉS | WORKING LUNCH | BUFFET | SET DINNER | BEVERAGES

GREEN AND ORGANIC | ACROSS ASIA | SUZHOU STYLE



ACROSS ASIA

You tiao live station with condiments and hot soya milk

✓ Chinese egg pancake with condiments and sauces

✓ Traditional Suzhonese Hai Tang cake

Sticky rice with mango and coconut sauce Thai style

🌐 Malaysian pull tea with ginger juice

🌐 Deep fried puri or batura bread served with stewed chickpea, lentils and sweet chutney



SUZHOU STYLE

Local sesame pancake
Mini rolled bun
Radish cake
Local sponge cake
Mini spring rolls
Baked mini radish pastry
Pan fried pork bun
Red bean paste bun
Local Suzhou special dessert
Pumpkin pancake

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GREEN AND ORGANIC | ACROSS ASIA | SUZHOU STYLE



DELUXE CANAPÉS

-  Guacamole with Mexican salsa and crispy totopos
- Goat's cheese, stuffed mixed vegetables with pesto
- Prawns and scallop ceviche
- Hummus with pita bread
- Bolinho de bacalhao with chilli sauce
- Lamb satay with peanut sauce
- Vegetable samosa
-  Assorted dim sum from Suzhou
- Assorted fish skewers with salsa verde



CHINESE WORKING LUNCH

Six assorted appetizers

Three dim sum delicacies

BBQ and marinated meat combination

Soup of the day

Sautéed pork with XO sauce

✔ Sweet and sour mandarin fish

Sautéed seasonal vegetables

✔ Stir-fired shelled shrimps

Fried rice with BBQ pork and shrimps

Sweetened sesame cream

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CHINESE WORKING LUNCH | WESTERN WORKING LUNCH



WESTERN WORKING LUNCH

Stewed beef and Guinness pie in cocotte

✓ Vegetarian pizza

Mediterranean pizza

✓ Assorted organic garden leaves

Mini club sandwich wrapped in brown paper (butcher string)

Mini baguette with smoked salmon and cream cheese
in brown paper (butcher string)

Mini cheese avocado and chicken burrito in white baking
paper (butcher string)

🌐 Tacos al pastor station

Riva ravioli with lamb ragout

Riva gnocchi with four cheese sauce

Riva rigatoni with tomato sauce

Chocolate gateaux

Apple and rhubarb crumble

Exotic fruit crostata

Banana cheesecake

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CHINESE WORKING LUNCH | WESTERN WORKING LUNCH



BUFFET MENU 1

SALAD BAR

Assorted organic garden leaves such as: romaine hearts, red and green oak, radicchio, ice, rucola, spinach leaves, escarole and mesclun

COLD APPETIZERS AND SALAD

Baby calamari salad with peppers, olive oil, vinegar and chilli

Coconut shrimp salad with papaya spinach and curried vinaigrette

Mahi-Mahi carpaccio on vegetable cous cous and yogurt vinaigrette

Black fungus with celery

Som Tam Thai style papaya salad

Assorted cold cuts platter

International cheese board

Daily assorted bread and rolls

SOUP

Broccoli and potato soup with crispy bacon

MAIN COURSES

Beef medallions with three pepper-rosemary sauce

Grouper fillet with banana crust and lemon-caper sauce

Cantonese style fried rice

Curry chicken korma with potatoes

 Eggplant lasagne

Roasted potatoes with thyme, garlic and sour cream

Wok-fried mixed vegetables in oyster sauce

DESSERTS

Mini egg tartlets

Profiteroles

Banana cheesecake

Exotic fruit salad



BUFFET MENU 2

COLD DISHES

Pork jelly Zhen Jiang style

Beef shin with spicy chilli

Sliced sea whelk Thai style

HOT DISHES

Braised shark's fin soup with assorted dried seafood

Fried rice with diced chicken and abalone

Steamed fillet of silver cod with Yunan ham and mushrooms

✧ Sautéed shrimps with broccoli

Steamed rice

BBQ

Roasted whole Peking duck

Roasted pork rib

Roasted chicken with garlic

DIM SUM

Steamed shrimp dumplings

Steamed pork dumplings with abalone

Stir-fried diced turnip cake with XO sauce

Steamed dumplings with mixed vegetables

Baked mini egg tarts

DESSERTS

Durian crispy nosh

Mini egg tartlets

Almond bean curd

Steamed creamy egg yolk and lotus paste bun

Mango pudding



WESTERN SET DINNER

Avocado and pomelo tartar mesclun and scented with mint reduction

Cauliflower soup, pita bread crouton and garbanzo bean puree

Vegetable lasagne, layered with sliced vegetables, cheese, basil and tomato sauce

or

Egg white zucchini flan with Mediterranean tomato coulis and crunchy fennel slice

Sliced blueberry cream cheese with forest berries compote



WHITE WINE

GERMANY

Dr. Loosen “Dr L”, Riesling

FRANCE

Bourgogne Chablis Premier Cru Montmains, Chardonnay

ITALY

Altesino Bianco di Altesino

NEW ZEALAND

Oyster Bay, Sauvignon Blanc

USA

Robert Mondavi, Napa Valley, Fumé Blanc

INTRODUCTION | COFFEE BREAK | CANAPÉS | WORKING LUNCH | BUFFET | SET DINNER | BEVERAGES

WHITE WINE | RED WINE



RED WINES

FRANCE

Domaine du Vieux Télégraphe, Télégramme,
Chateauneuf-du-pape AOC Grenanche

ITALY

Antinori, Tignanello IGT
Crognolo, Sangiovese, Merlot

AUSTRIA

Penfolds Grange, Shiraz

USA

Robert Mondavi, Napa Valley Reserve, Cabernet Sauvignon

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WHITE WINE | RED WINE



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



有机蔬菜，香料和茶

小番茄和小雪球配面包现场制作罗勒酱

现切蔬菜条配酱汁

帕尔玛火腿片和现切哈密瓜

浓缩香料，蔬菜，油，及熟海鲜（扇贝，虾仁和龙虾）

钵酒有机什锦野莓

✂ 有机水果串配薄荷草莓，苺萝酸奶和蜜汁果酱等

简介 | 茶歇 | 鸡尾酒 | 工作午餐 | 自助餐 | 套餐 | 酒水



环绕亚洲

现场制作油条配上配料和热豆浆

✔ 中式鸡蛋饼

✔ 苏式海棠糕档

泰式芒果粢饭

🌍 马来姜味拉茶

🌍 印式炸面饼配鹰嘴豆咖喱，扁豆咖喱和印式甜酱

简介 | 茶歇 | 鸡尾酒 | 工作午餐 | 自助餐 | 套餐 | 酒水



姑苏美食

苏式麻饼
小花卷
萝卜糕
苏式松糕
小菜包
蟹壳黄
生煎馒头
豆沙馒头
苏式拉糕
南瓜饼

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精选鸡尾酒会

- 🌐 鳄梨果酱配墨西哥萨萨酱和脆饼
- 山羊奶酪酿蔬菜配罗勒酱
- 生虾仁和带子色拉
- 鹰嘴豆酱和口袋包
- 盐鳕鱼球配辣椒酱
- 羊肉沙爹配花生酱
- 印式蔬三角
- ✔ 什锦苏式点心和配料
- 什锦鱼串配欧芹酱



中式工作套餐

阿一六小碟

三色点心

烧卤拼盘

明火例汤

XO酱爆猪爽肉

松鼠鳊鱼

清炒时蔬

清炒河虾仁

扬州炒饭

香滑芝麻糊

简介 | 茶歇 | 鸡尾酒 | 工作午餐 | 自助餐 | 套餐 | 酒水



INTERCONTINENTAL MEETINGS®



西式工作套餐

酥皮健力士牛肉菜

✓ 蔬菜披萨

地中海披萨

✓ 什锦有机生菜

迷你总汇三明治

迷你法棍配烟熏三文鱼和奶油奶酪

迷你奶酪鳄梨果和鸡肉墨西哥卷

🌐 墨西哥饼档

里瓦意式水饺配炖羊肉

里瓦团子配4种芝士酱汁

里瓦管面配番茄酱

巧克力摩丝蛋糕

苹果大黄脆粒布丁

水果派

香蕉芝士蛋糕

简介 | 茶歇 | 鸡尾酒 | 工作午餐 | 自助餐 | 套餐 | 酒水

中式工作套餐 | 西式工作套餐



自助餐 I

沙拉吧

有机绿色蔬菜：罗马生菜心，红绿橡叶生菜，菊苣，球生菜，芝麻菜，菠菜叶，茼蒿和混合生菜

前菜&沙拉

小鱿鱼沙拉配甜椒，橄榄油，醋和辣椒

椰香虾仁沙拉配木瓜菠菜和咖喱醋汁

麒麟生鱼片配素食中东小米和酸奶醋汁

黑木耳芹菜

泰式木瓜沙拉

各式冷切盘

芝士拼盘

各式面包

汤

土豆西兰花汤配培根脆

主食

牛柳配三色胡椒迷迭香酱

石斑鱼柳配香蕉脆和柠汁水瓜柳酱

粤式炒饭

咖喱古玛鸡配土豆



茄子千层面

烤土豆配百里香，蒜碎和酸奶油

蚝油时蔬

甜点

迷你蛋塔

奶油泡芙

香蕉芝士蛋糕

水果沙拉



自助餐 II

凉菜

镇江肴肉
泡椒牛鞭
泰式海螺

热菜

红烧海味翅
鲍鱼鸡粒炒饭
麒麟蒸鳕鱼片
✂ 西蘭花炒虾仁
米饭

烧烤

片皮鸭
烧排骨
风砂鸡

点心

虾饺
鲍鱼烧卖
酱炒萝卜糕
中式蒸饺
酥皮蛋挞仔

点心

榴莲酥
迷你蛋塔
杏仁豆腐
奶黄莲蓉包
芒果布丁



西式套餐

柚子鳄梨果挞挞

微型生菜配浓缩薄荷汁

奶油椰菜花汤

配口袋包脆饼，鹰嘴豆泥

蔬菜千层面

蔬菜片，奶酪，罗勒和番茄酱

或

蛋白节瓜挞配地中海番茄酱和爽口茴香片

蓝莓芝士奶油蛋糕

配什锦浆果酱

简介 | 茶歇 | 鸡尾酒 | 工作午餐 | 自助餐 | 套餐 | 酒水



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