



INTERCONTINENTAL MEETINGS®

MENUS



中文 | ENGLISH



INTERCONTINENTAL®

FOSHAN

佛山保利洲际酒店

InterContinental Foshan
Denghu East Road, Nanhai District | Foshan, Guangdong 528200 | China
Go to www.intercontinental.com/meetings or [click here](#) to contact us



介绍

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



本地美食

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。



环球佳肴

以我们广博的全球智慧、精心呈现当代经典菜式。



美味佐餐



素食美味



美味佐餐

凯撒沙拉

三文鱼、吞拿鱼、章鱼，希鲛鱼，红鲷鱼，黄狮鱼生鱼片
茄子，南瓜，洋葱圈，辣椒，马铃薯，莲藕，
对虾天妇罗精选

皮蛋瘦肉粥

蟹王干蒸烧卖，蝦餃，豉汁蒸排骨，豉汁蒸鳳爪，焗叉烧飽

现场烤肉

烤肋眼牛肉配(马铃薯泥，烧汁松，露菌汁)

亚洲面食

斑击

华夫饼加哈根达斯雪糕

哈根达斯雪糕

季节冰鲜水果

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



本地美食

贵妃醉鸡
香辣贡菜
奇味北极贝
香菜拌木耳
烧味拼盘
燕窝乳鸽汤
韭黄干烧伊面
上汤浸时蔬
鱼翅蒸蟹配湖南火腿汤
响螺，鲍鱼片炒芥兰
杏鲍菇炒菠菜
燕麦萝卜糕
蟹肉烧卖
虫草花虾饺
姜撞双皮奶
绿茶桂花糕
香滑红豆沙
精美果盘

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



环球佳肴

蒜香黄瓜
扇片螺
吞拿鱼鞑靼和芒果莎莎配意大利油醋
凉拌木耳
巴西鸡肉和马铃薯沙拉
猪肉沙爹凯撒沙律
健康鲜食玉米和番茄沙拉
巴西烤羊腩配烤香蕉
焗黑鳕鱼配炒蛋白及秘制浙江陈醋
波士顿龙虾伴高汤面线
金菇XO豉油皇炒面
佛山红烧扣肉焖芋头
木耳肉丝炒豆角配马蹄
照烧三文鱼排
松露酱和菠菜油烤鳕鱼

1 of 2 ►

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



环球佳肴

烧烤香料烤鸡

海螺炒芥兰

浓汤浸娃娃菜

酸甜排骨

烧汁酱花肥牛

豆腐雪芭配杂果和开心果篮

冰镇杏仁豆腐伴黑芝麻露及杏仁忌廉

椰子和奶酪小吃

姜撞双皮奶

加拿大鲑鱼清汤

瑶柱排骨炖木瓜



素食美味

冷菜头盘

什锦沙拉

意式扒蔬菜

泰式粉丝沙拉

红豆玉米沙拉

土豆沙拉

汤

奶油土豆汤



素食美味

热食

蒜香土豆
扒时蔬蘑菇
意式面
炸豆腐花生酱
意式蔬菜米
意式蔬菜面卷
蔬菜天妇罗
蔬菜春卷

甜品

胡萝卜糕
芒果布丁
什果杏仁冻
绿茶桂花糕
时令水果



美味佐餐

鲜虾绿茶荞麦面

~

奶酪皮蛋嫩豆腐

~

蟹肉蘑菇酿番茄

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



本地美食

鱼翅蒸蟹配湖南火腿汤

~

青岛龙虾伴高汤面线

~

杏鲍菇炒有机菠菜

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



环球佳肴

烟熏三文鱼枸杞清汤

~

焗黑鳕鱼配炒蛋白及秘制浙江陈醋

~

豆腐雪芭配杂果和开心果篮

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



素食美味

热焗什菜沙拉

~

野蘑菇奶油汤

~

意式蔬菜千层面

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



美味佐餐

天津白菜饺

~

芦笋苹果竹笙卷

~

枸杞燕窝粥

~

鱼子酱奶油豆腐布丁

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



本地美食

羊肚菌蟹黄烧卖

~

燕窝乳鸽汤

~

响螺，鲍鱼片炒有机芥兰

~

姜撞双皮奶

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



环球佳肴

烧鹅凯撒沙拉

~

番红花燕麦萝卜糕

~

木耳肉丝炒豆角配马蹄

~

姜撞香茅双皮奶

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



素食美味

炸豆腐沙拉

椰子蘑菇

迷你杯沙葛

香芋甜薯椰子汤

介绍 | 自助美味 | 三式佳肴 | 四式佳肴



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



LIGHT

Caesar salad

Salmon, tuna, octopus, dace, red snapper, yellowtail sashimi

Eggplant, pumpkin, onion rings, pepper, potato, lotus roots, prawn tempura

Century egg and pork congee

Pork dumpling, prawn dumpling, pork ribs with black bean, chicken claws, baked B.B.Q. pork bun

LIVE GRILL STATION

Roast beef of ribs with mashed potato, brown sauce, truffle sauce

Noodles of Asia

Pancakes

Waffles with Häagen-Dazs

Häagen-Dazs

Seasonal cut fruits

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



LOCAL ORIGINS

Drunken chicken
Marinated wild mushrooms
Marinated clam in wasabi sauce
Black fungus and parsley
B.B.Q. meat combination
Double-boiled bird nest stuffed pigeon soup
Braised e-fu noodle
Poached vegetable in superior stock
Steamed crab and shark's fin with hunan ham stock sauce
Sea whelk with sliced abalone and sautéed kale
Monkey head mushroom with baby sautéed spinach
Fried radish cake with oatmeal
Pork dumpling with stuffed crab roe morel
Crystal shrimp dumpling with truffle
Chilled milk custard with ginger essence
Green tea pudding
Sweetened red bean
Fruit platter

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS



WORLD KITCHEN

Marinated cucumber

Marinated sea whelk

Tuna tartare and mango salsa cone with parsley oil and balsamic vinegar

Marinated wood ear fungus

Salpicao – brazilian chicken breast and potato salad

Pork satay with Caesar salad

Fresh corn and tomato salad

Brazilian roasted lamb shank with grilled banana

Baked marinated black cod with scrambled egg white and Zhejiang vinegar reduction

Live lobster and mee sua in superior stock

Pan fried noodles with XO sauce enoki and soya sauce

Foshan braised pork belly with taro

Shredded pork with wood fungus and water chestnuts

Teriyaki grilled salmon

1 of 2 ►

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



WORLD KITCHEN

Grilled cod with truffle oil and spinach sauce

Chicken tikka masala

Sea whelk with Chinese kale

Sautéed vegetable in superior stock

Sweet and sour pork

Pan-fried beef fillet

Beancurd sorbet with assorted berries in a pistachio nut

Chilled almond curd with black sesame puree and almond cream

Quejadinhas (coconut and cheese snacks)

Chilled milk custard with ginger essence

Canadian smoked salmon consommé

Conpoy with papaya



VEGETARIAN

COLD APPETISER DELIGHTS

Salad bar with dressing and condiments

Grilled Italian style vegetables

Thai style glass noodle salad

Red bean and sweet corn salad with onion vinaigrette

Potato salad

SOUP

Cream of leek and potato soup

1 of 2 ►

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



VEGETARIAN

HOT ENTRÉES

Baked garlic mash potatoes with parsley and crispy shallot

Braised mushroom with vegetable

Italian pasta with tomato sauce

Fried beancurd with peanut sauce

Vegetables risotto and Parmesan cheese

Vegetable cannelloni

Vegetable tempura

Vegetable spring roll

SWEETS

Frosted carrot cake

Mango pudding

Fresh fruit with almond

Green tea pudding

Seasonal fresh fruit



LIGHT

Green tea soba with poached prawn

~

Feta cheese with beancurd and century egg

~

Crabmeat and Honshimeji mushroom stuffed tomato
with spinach sauce

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



LOCAL ORIGINS

Steamed crab and shark fin with hunan ham stock sauce

~

Qingdao lobster and mee sua in superior stock

~

Monkey head mushroom with baby organic spinach

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



WORLD KITCHEN

Canadian smoked salmon consommé with wolfberries

~

Baked marinated black cod with scrambled egg white and
Zhejiang vinegar reduction

~

Beancurd sorbet with assorted berries in a pistachio nut basket

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | **WORLD KITCHEN** | VEGETARIAN



VEGETARIAN

Antipasti platter

Grilled mushroom, zucchini, tomato, capsicum and Mozzarella cheese served with balsamic vinaigrette

~

Cream of wild mushroom soup

~

Lasagna

Mushroom, red bell pepper and red tomato

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



LIGHT

Steamed Tianjin cabbage dumpling

~

Bamboo pith stuffed with braised asparagus, bamboo shoots, crispy apple and fried beancurd

~

Bird's nest with wolfberry porridge

~

Steamed silk tofu cream with black caviar

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



LOCAL ORIGINS

Pork dumpling stuffed with crab roe morel

~

Double-boiled bird's nest soup with stuffed pigeon

~

Sea whelk and sliced abalone with organic sautéed kale

~

Chilled milk custard with ginger essence

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN



WORLD KITCHEN

Roasted goose Caesar salad

~

Fried radish cake with oatmeal and saffron

~

Shredded pork with wood ear fungus and water chestnuts

~

Lemon grass chilled milk custard with ginger essence

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | **WORLD KITCHEN** | VEGETARIAN



VEGETARIAN

TOFU GORENG

Fried tofu with peanut sauce

~

Tomyam mushroom soup in young coconut

~

KUEH PIETI

Shell-like cups with turnip

~

BUBUR CHA CHA

Yam, sweet potato and coconut milk

INTRODUCTION | BUFFETS | 3-COURSE MEALS | 4-COURSE MEALS

LIGHT | LOCAL ORIGINS | WORLD KITCHEN | VEGETARIAN