



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



## BREAK MENU – FRIDAY

### MORNING

Fresh Berries Danish  
Peanut Butter Croissant  
Steamed Chicken and Vegetable Bun

### AFTERNOON

Lemon Coffee Cake  
Mini Hot Dog  
Pineapple Cake

### ALSO SERVED THE BELOW FOOD & DRINKS

Four Kinds of Chilled Fruit Juice  
Four Kinds of Fresh Sliced Fruit Plate  
Chilled Coke, Light Coke, Sprite, Local Mineral Water  
Assorted Cookies  
Coffee and Tea



## BREAK MENU – TUESDAY

### MORNING

Peach Danish  
Whole-wheat Croissant  
Pan Fried Beef Dumpling

### AFTERNOON

Fruit and Lemon Tart  
Cinnamon Doughnut  
BBQ Pork Parcel

### THE FOLLOWING FOOD & DRINKS ALSO SERVED

Four Kinds of Chilled Fruit Juice  
Four Kinds of Fresh Sliced Fruit Plate  
Chilled Coke, Light Coke, Sprite, Local Mineral Water  
Assorted Cookies  
Coffee and Tea

THE ABOVE ITEMS WILL BE CONTINUALLY SERVED

## INTERCONTINENTAL BUFFET MENU B1

### APPETIZER

Scandinavian Gravlax Salmon with Dill

Smoked Turkey Breast with Eggplant Sambal Aioli

Duck Confit with Cucumber Salsa on Spinach Tart

Marinated Prawn and Tomato in Pineapple

Smoked Trout with a Garlic Lemon Aioli

Teriyaki Scallop with Spinach and Orange Cream

 Tomato and Mozzarella with Black Olive Dip

Barbecued and Marinated Combination

### SUSHI AND SASHIMI

Fried Bean Curd Sushi, California Roll

Sushi Roll, Salmon Sushi

Salmon, Tuna, Snapper

Wasabi and Soy Sauce

### SALAD

Sliced Tomato, Sweet Corn with Onion and Olive Oil

Marinated Abalone Mushroom with Balsamic

Vermicelli Salad with Beef and Mint

 Penne Pasta Salad with Ham and Capsicum

Seafood Salad with Lime and Lemon Grass

Salad Niçoise with Poached Egg

Potato Salad with Smoked Turkey

Assorted Lettuce Served with Dressing

### BREAD AND CHEESE

French Baguette, Chabati Soft Roll, Sesame Roll

French Brie, Emmental, Gorgonzola, Portioned Butter, Margarine

## INTERCONTINENTAL BUFFET MENU B1

### SOUP

Thai Spicy Prawn Soup with Mushroom  
Pork Shank Soup with Watercress

### CARVING

Texas Style BBQ Smoked Beef Chuck Steak

### HOT MAINS

Mongolian BBQ Beef Short Ribs  
Roast Spring Chicken with lime and Jalapeno Pepper  
Spicy Grilled Pork Medallion with Mexican Black Bean  
Grilled Norwegian Salmon Fillet with Green Curry Sauce  
Stewed Mixed Mushrooms and Seasonal Vegetables  
Wok Fried Rice with Salted Fish and Spring Onion  
Steamed BBQ Bun and Shui Mai  
Singapore Chili Crab

### DESSERT

Chef Selection 6 Kinds of Dessert  
Fresh Fruit Plate

### HAAGEN-DAZS

Vanilla Ice Cream  
Chocolate Ice Cream  
Strawberry Cheese Cake Ice Cream

Coffee and Tea

## INTERCONTINENTAL BUFFET MENU B2

### APPETISER

Smoked Turkey Breast with Balsamic Shallot, Baby Gherkins  
Norwegian Smoked Salmon on Apple and Celery Salad  
Marinated Five Spice Beef Shank  
Poached Prawn with Lemon Basil Vinaigrette  
Prosciutto with Honeydew Melon with Olive Oil  
Half Shell Scallop with Tomato Salsa  
Duck Breast with Green Olives Teppanade  
Grilled Mediterranean Vegetable with Dried Ham

### SUSHI AND SASHIMI

Fried Bean Curd Sushi, California Roll  
Sushi Roll, Salmon Sushi  
Salmon, Tuna, Snapper  
Wasabi and Soy Sauce

### SALAD

Chick Pea, Red Pepper and Cucumber Salad  
Carrot, Bean Sprout, Watercress and Orange Salad  
Marble Potato, Olive and Macadamias  
Penne Pasta with Radish, Spinach, Tomato, Green Olive, Walnut  
Board Bean, Cherry Tomato and Crispy Procciatto  
Sweet and Spicy Cucumber  
Egg Salad with Crab Roe  
Assorted Lettuce Served with Dressing

### BREAD AND CHEESE

French Baguette, Chabati Soft Roll, Sesame Roll  
French Brie, Emmental, Gorgonzola, Portioned Butter, Margarine

## INTERCONTINENTAL BUFFET MENU B2

### SOUP

Creamed Corn Soup with Assorted Seafood  
Cream of Mushroom Soup

### CARVING

Honey Roast Ham and Butter Glazed Pineapple

### HOT MAINS

Roast Beef Tenderloin with Red Wine Shallot Sauce  
Baked Salmon with White Wine Emulsion  
Honey Glazed Duck Breast, Creamy Savoy Cabbage  
Wok Fried Prawn with Garlic and Bread Crumbs  
Sautéed Chicken with Xo Sauce with Kale TipsX.O.  
Fried Rice with Chicken, Barbecued Pork and Salty Egg Yolk  
🍷 Herb Crusted Lamb Chop Provençal Style with Red Wine Au-jus  
Wok Fried Mixed Green with Pine Nuts

### DESSERT

Chef Selection 6 Kinds of Dessert  
Fresh Fruit Plate

### HAAGEN-DAZS

Vanilla Ice Cream  
Chocolate Ice Cream  
Strawberry Cheesecake Ice Cream

Coffee and Tea

## COCKTAIL MENU C

### COLD CANAPÉS

- Roman Tomato and Thai Basil Crostini
- Smoked Salmon with Horseradish Cream
- ✂ Spicy Chicken and Cilantro Tartlet
- Red Wine Marinated Chorizo with Green Olive
- Crisp Spicy Taro and Sweet Potato Chips

### HOT CANAPÉS

- Spicy Ham and Cheese Croquette
- Spinach and Tomato Mini Pizza
- Baked Mussel with Herbs and Garlic Butter
- Calamari Frito with Tartar Sauce

### SWEET

- Fruits Tartlet
- Tiramisu
- Coconut Egg Tart
- Fresh Fruit Skewer



## COCKTAIL MENU – VEGETARIAN

Finger Sandwich (Tomato, Cucumber, Avocado)

Vegetable Crudites and Coriander wrapped in Rice Pepper

✓ Bean Sprouts and Mushrooms Spring Roll

Potatoes and Green Peas Samosa

Lemon and Fruit Tart

Mango Pudding

Assorted Berries

Fresh Fruits

## 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



## 茶歇菜单 - 星期五

### 上午

鲜浆果丹麦包

花生酱牛角包

鸡肉蔬菜包

### 下午

柠檬咖啡蛋糕

热狗

凤梨酥

### 同时提供如下食品及饮品

4种鲜果汁

4种鲜水果

冰镇听装可口可乐，健怡可乐，雪碧，本地矿泉水

各种饼干

咖啡和茶

以上均为会议期间持续提供项目



## 茶歇菜单 - 星期二

上午

梨味丹麦包

全麦牛角包

煎牛肉饺

下午

水果柠檬塔

多纳圈

叉烧包

同时提供如下食品及饮品

4种鲜果汁

4种鲜水果

冰镇听装可口可乐，健怡可乐，雪碧，本地矿泉水


各种饼干

咖啡和茶

以上均为会议期间持续提供项目

## 洲际自助餐菜单B1


### 头盘

- 莼萝腌制三文鱼
- 火鸡配马来茄子辣酱
- 法式鸭腿配黄瓜色拉
- 大虾番茄镶菠萝
- 熏鳟鱼配蒜香柠檬蛋黄酱
- 照烧扇贝带子配菠菜橙味奶油
-  番茄芝士配黑橄榄
- 烧卤大拼盘

### 寿司和鱼生

- 豆皮寿司，加州卷
- 寿司卷，鲑鱼寿司
- 鲑鱼，吞拿鱼，加吉鱼
- 芥末和酱油

### 色拉

- 番茄配洋葱和橄榄油
- 香醋鲍鱼菇
- 牛肉米粉薄荷色拉
-  意面色拉配火腿和辣椒
- 海鲜色拉配青柠和柠檬草
- 法式尼斯色拉
- 土豆色拉配熏火鸡
- 健康田园蔬菜集

### 面包和奶酪

- 法包，意大利面包，软包，芝麻面包
- 法国布里奶酪，瑞士大孔奶酪，意大利蓝奶酪
- 黄油，植物油

## 洲际自助餐菜单B1

### 汤

泰式辣虾蘑菇汤  
西洋菜煲猪骨汤

### 烤肉

德克萨斯风味烧烤牛排

### 热菜

蒙古烤牛仔骨  
青柠胡椒烤幼鸡  
香扒猪柳配墨西哥黑豆  
扒挪威风味三文鱼柳配绿咖喱酱  
鲜杂菌扒时蔬  
咸鱼青葱炒饭  
叉烧包, 烧卖  
新加坡风味辣螃蟹

### 甜点

厨师精选6种甜点  
鲜水果盘

### 哈根达斯冰激凌

香草冰激凌  
巧克力冰激凌  
草莓奶酪冰激凌

### 咖啡和茶



## 洲际自助餐菜单B2

### 头盘

火鸡胸配酸黄瓜  
烟熏三文鱼  
五香牛肉  
柠檬香草大虾  
蜜瓜意式熏火腿  
扇贝配番茄  
鸭胸配绿橄榄  
火腿扒时蔬

### 寿司和鱼生

豆皮寿司，加州卷  
寿司卷，鲑鱼寿司  
鲑鱼，吞拿鱼，加吉鱼  
芥末和酱油

### 色拉

鸡心豆红椒黄瓜色拉  
胡萝卜，豆芽橙子色拉  
土豆橄榄夏夷果色拉  
意粉色拉  
蚕豆圣女果色拉  
酸辣瓜条  
蟹籽鸡蛋沙拉  
健康田园蔬菜集

### 面包和奶酪

法包，意大利面包，软包，芝麻面包  
法国布里奶酪，瑞士大孔奶酪，意大利蓝奶酪  
黄油，植物油

## 洲际自助餐菜单B2


### 汤

海皇玉米羹  
奶油蘑菇汤

### 烤肉

烤火腿和菠萝

### 热菜

烤牛柳配洋葱红酒汁  
白酒汁烤三文鱼  
煎鸭胸配奶油白菜  
避风塘炒虾  
酱炒鸡片  
港式精品炒饭  
 普罗旺斯风味红酒羊排  
松仁炒时蔬

### 甜点

厨师精选6种甜点  
鲜水果盘

### 哈根达斯冰激凌

香草冰激凌  
巧克力冰激凌  
草莓奶酪冰激凌

### 咖啡和茶

## 酒会菜单C

### 冷小吃

香草罗马番茄

烟熏三文鱼

✎ 香辣鸡丝挞

红酒西班牙香肠

香脆芋头红薯片

### 热小吃

火腿奶酪卷

菠菜番茄比萨

香草蒜茸烤贻贝

脆炸鱿鱼圈

### 甜食

水果派

提拉米苏

椰味蛋塔

鲜水果串



## 酒会菜单 - 素食

三明治 (番茄, 黄瓜, 鄂梨)

米粉蔬菜卷

√ 香菇芽菜春卷

印度土豆饺

柠檬水果挞

芒果布丁

各式鲜莓

新鲜水果