

中文 | ENGLISH

序

無論您的會議是任何規模或主題，我們均會以相當專業的烹調經驗，為您打造地道而實在的午餐、小息茶點及晚餐。

就以我們名為「當地原著」的菜式為例，便呈獻別具特色及以中國省份菜餚為靈感的食譜，其中包括選用當地最佳及時令食材的菜式。

此外，我們「世界廚房」的食譜更善用我們的環球知識，讓世界各地的廚師獻技，創作一系列地道、經典及時尚的國際菜餚。

我們優先在本地搜羅最新鮮及天然的素材，烹調餐單上每一道菜式。

只要在畫面下方目錄中按一下您喜歡的菜餚，便可看到菜式選擇。我們的廚師團隊亦樂意與您合作創造獨一無二的餐單，給您一個絕對難忘的體驗。

目錄



「當地原著」

特色及以中國省份菜餚為靈感的食譜，其中包括選用當地最佳及時令食材的菜式。



「世界廚房」

憑著我們環球及地道的烹飪知識而創造的經典及時尚菜式。



ihealth

ihealth 是香港洲際酒店及香港港安醫院突破性攜手之作，是一個符合品質、色、香、味美高規格要求的營養餐單。



午餐會套餐A

燒粟米周打湯配香辣帶子及墨西哥薄脆

~

扒頂級雞胸伴炒金菇，燒甜椒及五香胡椒汁

~

雲喱噏雪糕甜酥伴暖朱古力汁

~

香濃咖啡或英式紅茶

序 | 套餐 | 董事輕便午餐



午餐會套餐B

 野菌湯

~

 麵豉燒鱸魚伴薑味壽司飯 配翡翠苗沙律及味醂醬汁

~

鮮果帕夫洛娃糖霜餅配芒果雪葩

~

香濃咖啡或英式紅茶

序 | 套餐 | 董事輕便午餐



午餐會套餐C

蕃茄湯伴乾蕃茄及巴斯香草油

~

牛柳伴菠菜、焗薯仔及芫茜燒汁

~

檸檬雪葩批伴士多啤梨

~


香濃咖啡或英式紅茶


序 | 套餐 | 董事輕便午餐

自助餐餐單A


頭盤

 扒三文魚配富士蘋果沙律

 泰式雞沙律配果醬

 蟹肉芒果

香草露筍沙律配巴馬火腿

 各式日本壽司

各式三文治

~

湯類

碎煙肉蘭度豆湯

沙律

蕃茄水牛奶芝士沙律

 扒意大利雜菜

 薯仔青瓜沙律

 粟米紅腰豆沙律

四款沙律菜

配法汁、千島汁及意大利油醋汁

(配料：向日葵籽、焗蛋碎、芝士片、青蔥花、烘包粒、銀魚柳)

自助餐餐單A

烤類

燒西冷牛柳配燒汁
浸娃娃菜及洋葱炒薯

~


熱盤

✔ 中式燒味拼盤：豉油雞、叉燒及燒鴨

✔ 中式海鮮炒飯

冬菇燴伊府麵

中式點心

 health 蒸菠菜餃

✔ 鮮蝦春卷

甜品

時令鮮果

朱古力慕絲

雲石芝士蛋糕

 health 焗蘋果酥

✔ 中式美點

~

香濃咖啡或英式紅茶




最少五十位

◀ 2/2頁

序 | 套餐 | 董事輕便午餐

自助餐餐單B




頭盤

-  海蜆拼蜆肉
煙意大利豬肉腸及巴馬火腿伴蜜瓜
-  泰式海鮮沙律
-  扒吞拿魚伴西芹蘋果沙律
蜜餞燒鴨胸配磨菇沙律及甘巴梨汁
各式三文治

湯類

-  薑汁南瓜湯

沙律

- 蕃茄水牛奶芝士沙律
-  扒意大利時蔬
-  薯仔青瓜沙律
-  粟米紅腰豆沙律
- 四款沙律菜
配法汁、千島汁及意大利油醋汁
(配料：向日葵籽、焗蛋碎、芝士片、青蔥花、烘包粒、銀魚柳)

自助餐餐單B

烤類

焗三文魚配美式香辣蕃茄汁
炒時蔬及芝士焗薯


~


熱盤


炒螺絲粉配火腿、乾蕃茄及香蔥

 煎雞胸配乾提子汁

 磨菇意大利飯伴地中海時蔬

 中式點心

 燒賣

 牛肉球


甜品

 時令鮮果

牛奶黑森林蛋糕

焦糖忌廉

 薑味焦糖菠蘿及士多啤梨

 蛋黃蓮蓉酥

~

香濃咖啡或英式紅茶

最少五十位

◀ 2/2頁

序 | 套餐 | 董事輕便午餐



中式午餐會套餐A

四式點心拼盤

北菇雲南火腿片燴西蘭花

海鮮銀耳燕窩羹

豉油皇香煎斑塊

一品蒜香龍崗雞

福建炒香苗

杏仁露湯丸

美點雙輝

序 | 套餐 | 董事輕便午餐



中式午餐會套餐B

燒味拼盤

黃金明蝦球伴西蘭花

蟹肉燕窩冬茸羹

北菇扣婆參

瓦罉花刁豉油雞

飄香荷葉飯

香芒凍布甸

美點雙輝

序 | 套餐 | 董事輕便午餐



西式餐單

湯類 (任擇一款)

咖喱芒果湯

雜菜龍蝦湯



巴馬火腿

~

自選三文治

麵包類 (任擇四款)

法包、意大利包、酸包、德國裸麥包、四方多士、 向日葵籽包、煙肉洋葱包

雜錦凍肉片 (任擇五款)

煙三文魚, 燒香草西冷牛肉, 煙雞, 蜜餞火腿, 黑椒牛胸肉, 煙意大利豬肉腸及巴馬火腿, 吞拿魚沙律, 咖喱蝦沙律

~

歐洲進口芝士、配料及醬汁



西式餐單

沙律

田園沙律配法汁、千島汁及意大利油醋汁

薯仔青瓜沙律

蕃茄水牛奶芝士沙律

扒意大利雜菜

粟米紅腰豆沙律

~

甜品

法式糕餅

香蕉車厘子酥

時令鮮果

香濃朱古力蛋糕

波士頓芝士蛋糕

~

香濃咖啡或英式紅茶

最少三十位



中式餐單

湯類 (任擇一款)

粟米蟹肉湯

竹笙冬菇清湯

海鮮酸辣湯

~

頭盤

滷水豆腐、墨魚及去骨雞翼

煙燻魚

麻醬粉皮沙律伴雲南火腿

香芹雜椒沙律跟松子仁

凍露筍沙律跟XO醬炒牛肉

中式餐單

點心類 (任擇四款)

春卷、蝦餃
燒賣、牛肉球
叉燒酥
焗迷你雞餐包
煎雜菌腐皮卷
蒸粟米甘筍蝦丸
炸蝦丸
煎蝦米腸粉配豉油及麻醬

燒味拼盤 (任擇三款)

叉燒、燒乳鴿
豉油雞、片皮鴨



熱盤

薑蔥蒸桂花魚柳
中式炒時蔬
飄香荷葉飯
燴香菇稻庭麵

~

甜品

時令鮮果片
焗蛋撻仔
迷你芒果布甸
椰汁紅豆糕

~

中國茶

最少三十位

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.



ihealth

ihealth is a collaboration between InterContinental Hong Kong and Hong Kong Adventist Hospital which features nutritious food options with added focus on quality ingredients, great taste and a stunning presentation.



SET LUNCHEON MENU A

Roasted Corn Chowder with Cajun Spiced Scallop
and Crispy Tacos



Grilled Supreme Chicken on Wok Fried Enoki Mushrooms,
Roasted Bell Pepper and Five Pepper Corn Sauce



Vanilla Ice Cream in Profiterolles, Warm Chocolate Sauce



Freshly Brewed Coffee or Fine English Tea

SET LUNCHEON MENU B

 Wild Mushrooms Soup

~

 Roasted Miso Crusted Sea Bass with Ginger Sushi Rice, Jade Sprout Salad and Mirin Soya Sauce

~

Pavlova with Fresh Fruits and Mango Sorbet

~

Freshly Brewed Coffee or Fine English Tea

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'



SET LUNCHEON MENU C

Tomato Soup with Semi-dried Tomato and Basil Oil

~

Grilled Beef Tenderloin with Braised Spinach,
Farmer Potatoes and Coriander Gravy

~

Lemon Declinaison with Macerated Strawberry





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Freshly Brewed Coffee or Fine English Tea

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'

BUFFET MENU A

APPETIZERS




-  Grilled Salmon with Fuji Apples Salad
-  Thai Chicken Salad with Fruit Salsa
-  Crabmeat with Mango
- Herb Marinated Asparagus Salad with Parma Ham
-  Japanese Sushi
- Assorted Open Sandwiches

~

SOUP

- Baby Lentil Soup with Bacon Bit

SALAD BAR

- Tomato and Mozzarella Cheese with Basil Leaf
-  Grilled Italian Vegetables
-  Potato and Cucumber Salad
-  Sweet Corn and Kidney Beans Salad
- 4 Kinds of Lettuce Leaves
- Served with French, Italian and Thousand Island Dressings and Condiments
- (Sunflower Seeds, Chopped Hard Boiled Egg, Cheese Shavings, Scallions, Bread Croutons and Anchovies)

BUFFET MENU A


FROM THE CARVERY


Roasted Beef Sirloin with Gravy

Braised Baby Cabbages and Lyonnaise Potatoes

~


HOT DISHES


 Chinese BBQ Meat Platter – Soya Chicken, BBQ Pork & Roast Duck

 Seafood Fried Rice

E-Fu Noodles with Black Mushrooms

Daily Dim Sum

 Steamed Spinach Dumplings

 Crispy-fried Shrimp Spring Roll

~

DESSERT

Fresh Exotic Fruit

Chocolate Mousse

Marble Cheesecake

 Apple Strudel

 Chinese Petits Fours

~




Freshly Brewed Coffee or Fine English Tea

FOR A MINIMUM OF 50 PERSONS




◀ 2 of 2

BUFFET MENU B

APPETIZERS

-  Jelly Fish and Surfer Clam
- Salami and Parma Ham with Melon
-  Thai Salad with Seafood
-  Tuna Kataki with Apple and Celery Salad
- Honey Glazed Duck Breast with Mushroom Salad and Cranberry Compote
- Assorted Open Sandwiches
- ~
- SOUP**
-  Roasted Butter Pumpkin Soup Flavored with Ginger

SALAD BAR

- Tomato and Mozzarella Cheese with Basil Leaf
-  Grilled Italian Vegaetables
-  Potato and Cucumber Salad
-  Sweet Corn and Kidney Beans Salad
- 4 Kinds of Lettuce Leaves
- Served with French, Italian and Thousand Island Dressings and Condiments
- (Sunflower Seeds, Chopped Hard Boiled Egg, Cheese Shavings, Scallions, Bread Croutons and Anchovies)

BUFFET MENU B

FROM THE CARVERY

Baked Salmon with Cajun Tomato Salsa


Sautéed Garden Vegetables, Gratinated Potatoes

~


HOT DISHES


Fusilli Pasta with Bone Ham, Semidried Tomatoes and Spring Onions

 Pan-fried Chicken Breast with Raisin Sauce

 Mushroom Risotto with Mediterranean Vegetables

 Daily Dim Sum

 Steamed Shrimp & Pork Dumplings

 Steamed Beef Dumplings

DESSERT

 Fresh Seasonal Fruit

Milk Black Forest

Cream Caramel

 Ginger Caramel Pineapple and Strawberry

 Baked Lotus Seed Paste and Egg York Puff

~

Freshly Brewed Coffee or Fine English Tea

FOR A MINIMUM OF 50 PERSONS

◀ 2 of 2

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'



CHINESE LUNCHEON MENU A

Dim Sum Combination (4 kinds)

Braised Broccoli with Yunnan Ham and Black Mushroom

Bird's Nest Soup with Assorted Seafood and Silver Fungus

Pan-fried Fillet of Garoupa with Soy Sauce

Roasted Lung Kong Chicken with Garlic

Fried Rice with Diced Chicken, Roasted Duck,
Conpoy and Black Mushrooms

Sweetened Almond Cream with Dumplings

Chinese Petits Fours

INTRODUCTION | SET MENUS | DIRECTORS 'ROLL IN LUNCH'



CHINESE LUNCHEON MENU B

Barbecued Meat Combination

Deep-fried Prawns with Egg Yolk and Broccoli

Bird's Nest Soup with Crabmeat and Winter Melon

Braised Sea Cucumber with Black Mushroom

Stewed Chicken with Soy Sauce and Hua Diao Wine
served in Casserole

Fried Rice Wrapped and Steamed in Lotus Leaf

Chilled Mango Pudding

Chinese Petits Fours

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[CHINESE LUNCHEON MENU A](#) | [CHINESE LUNCHEON MENU B](#)



WESTERN MENU

SOUPS (Select One)

Curry Mango Soup

Lobster Bisque with Vegetable Brunoise

 health Russian Borsch with Beet Root and Sour Cream

~

CREATE YOUR OWN SANDWICH FROM THE SANDWICH BOARD

Home-Made Bread (Select Four)

French Baguette, Focaccia, Sour Dough, Whole Wheat German Rye, Square Toast, Sunflower Seed, Bacon and Onion Bread

Cold Cuts (Select Five)

Hickory Smoked Atlantic Salmon, Herb Marinated Roast Beef, Smoked Chicken, Glazed Gammon Ham, Peppered Pastrami, Salami & Parma Ham, Tuna Fish Salad, Prawn Curry Mayonnaise

| of 2 ►

WESTERN MENU

European Cheese Board Selection
(Brie, Blue, Camembert, Boursin and Gruyere)
Served with Condiments and Toppings

~

SALAD BAR

Assorted Seasonal Lettuce Leaves with French,
Italian and Thousand Island Dressings

Potato-Cucumber Salad

Tomato and Mozzarella Cheese with Basil Leaf

Grilled Italian Vegetables

Sweet Corn and Kidney Beans Salad



DESSERTS

Assorted French Pastries

Banana Cherry Crumble

Fresh Sliced Fruit

Chocolate Fudge Cake

Boston Slow-bake Cheesecake

~

Freshly Brewed Coffee or Fine English Tea

FOR A MINIMUM OF 30 PERSONS

◀ 2 of 2



CHINESE MENU

SOUPS

(Select One)

Sweet Corn and Crabmeat Soup

Light Chinese Mushroom and Bamboo Piths Soup

Hot and Sour Soup with Seafood

~

APPETIZERS

Bean Curd and Octopus in Soya Sauce with
Boneless Chicken Wings

Smoked Fish

Rice Noodle Salad with Yunnan Ham in Sesame Dressing

Celery and Bellpepper Salad with Pine Nut

Asparagus Salad with XO Sauce Sautéed Beef

1 of 2 ►

CHINESE MENU

HOT DIM SUM (SELECT FOUR)

Spring Rolls, Har Gau

Steamed Shrimp & Pork Dumplings, Beef Dumplings

BBQ Pork in Puff Pastry

Oven Baked Mini Chicken Buns

Pan-fried Bean Curd Sheet Rolls with Imperial Fungus

Steamed Minced Shrimp with Sweet Corn and Carrots

Deep-fried Prawn Balls

Pan-fried Chinese Cannelloni with Dried Shrimp in Soya Sauce

~

ASSORTED BARBECUED MEATS PLATTER (SELECT THREE)

Char Siu, Roast Pigeon

Soya Chicken, Peking Duck



HOT DISHES

Steamed Mandarin Fish with Ginger and Scallions

Stir-Fried Chinese Vegetables

Fried Rice Steamed and Wrapped in Lotus Leaf

Braised Japanese Noodles with Assorted Mushroom

~

DESSERTS

Sliced Oriental Fruits

Baked Fresh Egg Tartelettes

Mini Mango Puddings

Red Bean Paste with Coconut Jelly

~

Chinese Tea

FOR A MINIMUM OF 30 PERSONS

◀ 2 of 2