



INTERCONTINENTAL®
AUCKLAND



IN-ROOM DINING

IN-ROOM DINING

BREAKFAST

Available daily from 6.30 am - 11.00 am

| | | | |
|---|----|---|----|
| CHEF'S SPECIAL BREAKFAST | MP | NEW ZEALAND BREAKFAST (GFO*) | 36 |
| Start your day with an exclusive creation from Advieh, inspired by our signature flavours. For more details and pricing, please contact Instant Service | | Merguez lamb sausage, free farmed bacon, roasted tomato and grilled mushroom, sourdough toast and two eggs your way | |
| ADVIEH GRANOLA (GF, DF, V) | 25 | LOCAL CHEESE PLATE (V) | 42 |
| Housemade granola, mixed berries, coconut yoghurt | | Kikorangi blue, Totara cheddar, Whitestone brie, fruit, crackers and nuts | |
| SEASONAL FRUIT (GF, DF, V, VE) | 24 | CHARCUTERIE PLATE | 36 |
| Forever changing hand-picked fruits | | Salami, prosciutto, Turkish pastrami and pickles | |
| MAPLE WAFFLES (V) | 28 | SUPER GREEN OMELETTE (V, GF) | 29 |
| Salted caramel, hokey pokey, banana caramel, whipped mascarpone (add bacon +11) | | Open omelette served with spinach, silverbeet, fresh herbs, Greek feta, crispy chilli oil | |
| HABITUAL EGGS (V, GFO*) | 19 | | |
| Two eggs cooked your way with toasted sourdough (GF bread available on request) | | | |
| TURKISH EGGS (V, GFO*) | 27 | | |
| Two eggs with whipped tahini yoghurt, chilli, Turkish butter, hazelnut dukkah | | | |
| BREAKFAST SALAD (V, GFO*) | 26 | | |
| Grilled broccoli, baby romaine, smoked almond skordalia, bulgur, crispy egg | | | |
| HOUSE SMOKED PASTRAMI BENEDICT | 32 | | |
| Two poached eggs, hash browns, hollandaise, za'atar, herbs | | | |
| MIE GORENG (VO*) | 31 | | |
| Chopped bacon, chili, toasted peanuts, Asian greens, noodles, fried egg | | | |
| | | KIDS BREAKFAST | |
| | | Eggs your way on toast (add bacon +11) | 12 |
| | | Buttermilk waffles, seasonal berries and maple syrup | 12 |
| | | Kids Kellogg's selection, Coco Pops, Crunchy Nut, Nutri-Grain or Rice Bubbles (choice of milk) | 12 |
| | | SIDES | |
| | | Free farmed bacon | 11 |
| | | Avocado | 9 |
| | | Smoked salmon | 11 |
| | | Egg | 6 |
| | | Halloumi | 9 |

DIETARY KEY: VE - Vegan | V- Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free | * - Option Available

When ordering please advise of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have

BREAKFAST TABLE SELECTION

39

Fresh juices, Zealong tea or Kōkako coffee

Chef's choice bakery basket (4 items)

HANDPICKED SEASONAL FRUITS (V, GF, DF, VE)

Sliced seasonal fruits

ADVIEH GRANOLA

Housemade granola with poached seasonal fruits and natural Anabelle's yoghurt

TOASTED HAND CRAFTED SOURDOUGH

Preserve of your choice: citrus marmalade, strawberry jam, apricot jam, raspberry jam, peanut butter, Nutella and Vegemite

BEVERAGES (NON ALCOHOLIC)

Available 24/7

KŌKAKO ORGANIC COFFEE 7.5

Black, Mahana

White, Mahana

ZEALONG TEA 8.5

Breakfast, Grey, Green, Ice Breaker,
Chamomile or Pure Oolong

HOMEGROWN JUICE 7.5

Orange or Apple

OTHER JUICE 8

Pineapple, Cranberry or Tomato

FEVER-TREE 8

Mediterranean Tonic Water, Lemonade,
Dry Ginger Ale, Ginger Beer

ANTIPODES WATER 500ML 8.5

Sparkling or Still

ANTIPODES WATER 1L 16

Sparkling or Still



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ALL DAY DINING

Available 11.00 am - 10:30 pm

FRESHLY BAKED TURKISH PIDE (V) 14

Za'atar, whipped Advieh butter

SEASONAL HUMMUS (V) 24

Please call Instant Service to learn more about the current hummus flavour

CHEESE PLATE (V, GFO*) 42

Local cheese selection, fruits, house made preserves and crackers

MAC N CHEESE (V) 31

Aged cheddar, fontal cheese, Parmigiano Reggiano and truffle (add bacon +11)

SMASHED WAGYU CHEESEBURGER 37

American cheese, tomato, gherkins, mustard with fries

ZA'ATAR CRUSTED LAMB CUTLETS 58

Crushed green pea ezme with sheep's milk labneh

SPECKLE PARK BEEF SIRLOIN (GFO*) 58

Café de Paris, onion rings and hand cut chips

REUBEN CLUB SANDWICH 37

Smoked pastrami, pickled egg, sauerkraut, provolone cheese, thousand island dressing with fries

ROMAINE HEARTS (GF, VO*) 28

'Green Caesar', Ortiz anchovies, crispy egg, pecorino cheese (add chicken +12)

HALF ORGANIC CHICKEN (GF) 52

Guindilla peppers, Istanbul butter, lemon, toum

LINE CAUGHT MARKET FISH (GF, DFO*) MP

Please call Instant Service to learn more about the Market Fish of the Day

SUPER GREEN OMELETTE (V, GF) 29

Open omelette served with spinach, silverbeet, fresh herbs, Greek feta, crispy chilli oil

KARAAGE CHICKEN NOURISH BOWL 36

Steamed rice, miso mayo, fresh pickles, furikake

SIDE DISHES

FRENCH FRIES (V) 17

Parmesan and garlic aioli

GARDEN LEAVES (V, GFO*) 16

Celery hearts, bulgur wheat, nigella seed

SAUTEED GREENS (V, GF) 18

Turkish butter, pistachio dukkah



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ALL DAY DINING

Available 11.00 am - 10:30 pm

SOMETHING SWEET

TURKISH DELIGHT CRÈME
BRÛLÉE (GFO*) 25

served with cardamom crumble

DESSERT OF THE DAY MP

Sweeten your day with an exclusive creation from Advieh, inspired by our signature flavours. For more details and pricing, please contact Instant Service

DUCK ISLAND ICE CREAM (120ml) 12

Choice of
Ambrosia (Raspberry)
Milk Chocolate Fudge
Salted Caramel Cacao Crumb

SEASONAL FRUITS (GF, DF, V, VE) 24

Forever changing hand-picked fruits

Chocolate covered dates (v) 8.5 ea



ALL DAY KIDS MENU

Available 11.00 am - 10.30 pm

BENTO BOX 22

Choose from buttered macaroni, fried chicken, steak or halloumi
(Includes fries, dessert of the day and fruit)

CARROT AND CUCUMBER STICKS WITH SEASONAL HUMMUS (v) 13

DUCK ISLAND ICE CREAM (120ml) 12

Choice of
Ambrosia (Raspberry),
Milk Chocolate Fudge,
Salted Caramel Cacao Crumb

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IN-ROOM DINING

LATE NIGHT

Available 10.30 pm - 06.30 am

Please note that ordering through the QR code in your room is unavailable during this service time. To place your order, please kindly contact Instant Service.

| | | | |
|---|----|---|--------|
| FRESHLY BAKED TURKISH PIDE (V) | 14 | ROMAINE HEARTS (VO*) | 28 |
| Za'atar, whipped Advieh butter | | 'Green Caesar', Ortiz anchovies, egg, pecorino cheese (add chicken +12) | |
| SEASONAL HUMMUS (V) | 24 | | |
| Please call Instant Service to learn more about the current hummus flavour | | FRENCH FRIES (V) | 17 |
| | | Parmesan and garlic aioli | |
| CHEESE PLATE (V, GFO*) | 42 | GARDEN LEAVES (V, GFO*) | 16 |
| Local cheese selection, fruits, house made preserves and crackers | | Celery hearts, bulgur wheat, nigella seeds | |
| MAC N CHEESE (V) | 31 | | |
| Aged cheddar, fontal cheese, Parmigiano Reggiano and truffle (add bacon +11) | | SOMETHING SWEET | |
| | | Chocolate covered dates (V) | 8.5 ea |
| SMASHED WAGYU CHEESEBURGER | 37 | TURKISH DELIGHT POTS DE CREME (GFO*) | 25 |
| American cheese, tomato, gherkins, mustard with fries | | served with cardamom crumble | |
| REUBEN CLUB SANDWICH | 37 | DUCK ISLAND ICE CREAM (120ml) | 12 |
| Smoked pastrami, pickled egg, sauerkraut, provolone cheese, thousand island dressing with fries | | Choice of Ambrosia (Raspberry) Milk Chocolate Fudge Salted Caramel Cacao Crumb | |
| SUPER GREEN OMELETTE (V, GF) | 29 | SEASONAL FRUIT (GF, DF, V, VE) | 24 |
| Open omelette served with spinach, silverbeet, fresh herbs, Greek feta, crispy chilli oil | | Forever changing hand-picked fruits | |



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BEVERAGE (ALCOHOLIC)

Served until 02:00 am



LOCAL & INTERNATIONAL BEER

Asahi Super Dry Lager, 5.1 ABV, Tokyo, Japan 14

Sawmill Homegrown Lager, 4.5% ABV, Matakana 14

Sawmill Pilsner, 4.8% ABV, Matakana 14

Sawmill Hazy IPA, 5.9% ABV, Matakana 15

WINE GLS BTL

SPARKLING

NV Ruinart de Ruinart, Reims, France 36 180

NV Cloudy Bay Pelorus Brut, Marlborough 22 110

WHITE

Deep Down Sauvignon Blanc, Marlborough 19 95

Smith & Sheth CRU Heretaunga Chardonnay, Hawke's Bay 24 120

ROSÉ

Minuty Prestige Grenache, Cinsault, Syrah, Côtes De Provence, France 21 105

RED

Thomson Surveyor Pinot Noir, Central Otago 25 125

October 30 Syrah, Matakana 20 98

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