



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



Coffee break - A1

Chicken sandwich

Grilled vegetables sandwich

Cookies

Fresh fruit platter

Coffee, Tea



Coffee break - A2

Fruit Danish

Chocolate mousse

Cookies

Fresh fruit platter

Coffee, Tea

INTROUDUCTION

BREAK MENU

BUFFET MENU

COCKTAIL MENU



INTERCONTINENTAL MEETINGS®

INTERCONTINENTAL BUFFET MENU APPETIZER

Carbon baked salmon head
Salt and pepper shrimp
Hot and Spicy Crayfishr
The brine duck gizzard
Marinated Bean Curd

SUSHI AND SASHIMI

Salmon Sashimi
Baked eel sushi
Crab roe sushi
Tuna Sashimi

SALAD

Baked Cajun chicken salad
Fruit salad
Green leaf lettuce salad
Tossed golden mushroom salad
Tossed cabbage with shrimp salad

CHEESE

Gouda cheese
Edma cheese
Emmenthal cheese

INTROUDUCTION | BREAK MENU | BUFFET MENU | COCKTAIL MENU



INTERCONTINENTAL MEETINGS®

INTERCONTINENTAL BUFFET MENU

SOUP

Papaya with white fungus soup
Manhattan Seafood Chowder
Duck with ginseng soup
Spinach with egg soup

HOT MAINS

mao red-cooked meat
Spicy Fried flower screw
Fried Small Yellow Croaker
curry chicken
Stewed seafood curry

SEAFOOD

Tiger crab
Poached shrimp
Green conch
Steamed scallop

DESSERT

Fresh fruits
Yogurt

INTROUDUCTION

BREAK MENU

BUFFET MENU

COCKTAIL MENU



COCKTAIL MENU

Cold Section

Mini Salami Sandwich
Salmon roll with caviar
Parma Ham with Honey Melon

Hot Section

Bacon sausage
Butterfly puff
American chicken wing

Dessert

Cheese Cake
Chocolate Pudding
Mix Apple Tart
Fruit Skewer



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—A1

鸡肉三明治
扒蔬菜三明治
法式曲奇
水果盘
咖啡、茶



茶歇菜单—A2

水果丹麦包
巧克力慕斯
法式曲奇饼
水果盘
咖啡、茶

洲际酒店自助餐菜单
头盘

碳烤三文鱼头
椒盐河虾
麻辣小龙虾
卤水鸭胗
卤水豆腐

寿司和鱼生

三文鱼刺身
日式烤鳗鱼寿司
蟹子寿司
金枪鱼刺身

沙拉

卡真鸡肉沙拉
水果沙拉
绿叶生菜沙拉
青瓜拌金针菇
凉拌虾仁白菜丝

芝士

黄波芝士
红波芝士
大孔芝士



INTERCONTINENTAL MEETINGS®

洲际酒店自助餐菜单

汤

木瓜银耳汤
曼哈顿海鲜汤
沙参煲老鸭汤
菠菜蛋花汤

热菜

毛氏红烧肉
辣炒花螺
干炸小黄鱼
咖喱鸡
咖喱烩海鲜

海鲜

老虎蟹
鲜虾
绿螺
扇贝

甜品

新鲜水果
酸奶

介绍 | 茶歇菜单 | 自助餐菜单 | 酒会菜单



鸡尾酒会菜单

冷小吃

迷你沙拉米三文治
三文鱼卷配鱼子酱
八马火腿蜜瓜

热小食

炸培根肠仔卷
香烤蝴蝶酥
美式烤鸡翅

餐后小点

芝士蛋糕
巧克力布丁
迷你苹果塔
水果串