



INTERCONTINENTAL MEETINGS[®]

MENUS



INTRODUCTION

BREAKFAST

COFFEE BREAK

LUNCH

COCKTAILS

DINNER



INTERCONTINENTAL
ALMATY

InterContinental Almaty

181 Zheltoksan Street | Almaty, 05001 | Kazakhstan

Go to www.intercontinental.com/meetings or [click here](#) to contact us



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



BREAKFAST

Chilled freshly squeezed orange, grapefruit or carrot juice

Sliced fresh seasonal fruits with ricotta cheese

Cereal bar with muesli and skimmed milk

Assorted fruit yogurts

Assorted gourmet muffins, Danish pastries, croissants, variety of sliced cakes

Sesame bagels and cream cheese

Butter, preserves and honey

Freshly brewed coffee and selection of teas

\$32.00 + VAT



LUNCH MENU 1

Variety of rich Garden Greens

Served with crispy Parmesan cheese biscuit, cherry tomatoes

Accompanied by virgin olive oil dressing and garlic bread

~

Roasted vegetable strudel

Accompanied by apricot chutney and tomato basil sauce

~

Sorbet of the day

With fresh mint leaves



Char grilled chicken breast with skin

Served with marinated and grilled forest mushrooms

Partnered by fresh sage sauce and semi-dry tomatoes

~

Warm apple strudel

Served with vanilla sauce and strawberry ice cream

~

Tea, coffee and petit fours

\$60.00 + VAT



LUNCH MENU 2



Thin sliced smoked salmon

Served with red and green lettuce, onion, capers and garlic bread

~

Spring rolls with shrimps

Served on sautéed bell peppers with Hoi Sin sauce

Accompanied by crispy onion

~

Sorbet of the day

With fresh mint leaves

Pan seared fillet of butter fish

Served with roasted root vegetable panache and onion marmalade

Accompanied by mustard sauce

~

Duo of French pastry

Accompanied by tropical fruit salsa

~

Tea, coffee and petit fours

\$71.00 + VAT

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COCKTAIL MENU 1

One piece per customer

COLD HORS D'OEUVRES

White Fish mousse with red caviar

Quiche Lorain with forest mushroom

HOT HORS D'OEUVRES

Crunchy Rolls Filled

With feta and tomato served with yogurt dip

Miniature roasted meat balls

Served on tartlet shells

\$13.00 + VAT

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COCKTAIL MENU 2

One piece per customer

COLD HORS D'OEUVRES

Smoked roast beef on ceramic decorated with cherry tomato
Mozzarella and tomato and basil on a skewer
Cambodian rolls with soy-ginger sauce

HOT HORS D'OEUVRES

Grilled semi spicy pepperoni with roasted tomato sauce
Seared chicken saltimbocca with Parma ham or pastrami
Indian samosa with plum sauce

\$14.00 + VAT

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COCKTAIL MENU 1 | **COCKTAIL MENU 2** | COCKTAIL MENU 3



COCKTAIL MENU 3

One piece per customer

COLD HORS D'OEUVRES

Salmon ceviche with garlic croutons
and slice of lime

Twin steamed asparagus with Bearnaise
sauce and shaved Parmesan

Swan shape brioche filled with herbed mascarpone cheese

Sushi rolls with Wasabi and marinated ginger



HOT HORS D'OEUVRES

Crispy Spring rolls with soy sauce

Char grilled loin of lamb served on marinated
eggplant fillet

Chicken Sate with peanuts dip

Fried Mozzarella cheese with basil oil and sun dry
tomato

\$16.00 + VAT

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COCKTAIL MENU 2

COCKTAIL MENU 3



DINNER MENU 1

House Caesar salad

Crispy lettuces, garlic croutons, Parmesan and grilled chicken breast on skewer with famous homemade Caesar sauce

~

Char grilled duet of lamb

A stick of lamb chop and lamb loin

Served on an oyster mushroom with rosemary sauce

~

Sorbet of the day

With fresh mint leaves



Perfectly grilled centre cut beef tenderloin

Accompanied by vegetable panache and Madagascar pepper sauce

~

Dark and white chocolate mousse

Served with cherry sauce

~

Tea, coffee and petit fours

\$83.00 + VAT

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DINNER MENU 2



Marinated and grilled fresh trout from Tian Shan mountains

Served on a crispy garden salad

Accompanied by roasted nuts with adjika sauce

~

Forest mushroom tartlets

Served with pumpkin risotto timbale

Accompanied by apricot raisin chutney

~

Sorbet of the day

With fresh mint leaves

Char grilled beef medallions

Accompanied by caramelized mashed potato and vegetables

Served with Port wine sauce

~

Classic tiramisu

Served with mocca sauce and fresh berries

~

Tea, coffee and petit fours

\$76.00 + VAT

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