



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 - 48RMB PER PERSON

Cold Canapés

Tuna wrap with sweet corn

Dessert

Cookies 2

Double chocolate brownie square

Seasonal Fresh Fruit platter

Beverages

Soft drinks selection

Tea and coffee

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BREAK MENU - 68RMB PER PERSON

Cold Canapés

Open rye bread sandwich with smoked trout

Dessert

2 kind of Cookies

Blueberry cheese cake

Lemon tart

Seasonal Fresh Fruit platter

Beverages

Soft drinks selection

Tea and coffee

INTERCONTINENTAL BUFFET MENU B1

Seafood, Chilled delicacies & Gourmet salads

Poached dressed salmon “Belle vue”

Green shell mussels in half shell

Poached chilled shrimps

Seafood sauce, Wasabi, Soy sauce, Tabasco, Chinese vinegar

Tuna salad in pomodori

Potato and egg salad

Thai glass noodle salad

Italian Grilled vegetable

Marinated pork belly

Turnip skin

DIY big garden salad station

Selection of greens and crudité's with assorted dressings

Assorted Lettuce Leaves

Cherry Tomatoes, grated carrot and radish, sliced cucumber,
red onion, corn seeds, garden beans, broccoli

Sliced nori, croutons, bacon bits, fried garlic, sliced scallion, black
olive rings, sliced jalapeno chili, parmesan cheese, mixed nuts

Ponzu dressing, Thousand island dressing , Italian vinaigrette,
Caesar dressing

Hearty soups & Oven fresh breads

Chinese soup

Cream mushroom soup

Focaccia, French baguette, wholegrain bloomer

Soft roll, hard roll, speciality roll

Butter, olive oil, pesto

Warm main dishes & Home style food

Breaded pork chop with BBQ,sauce

Sole filet rolls with spinach and saffron sauce

Mash potato whit roasted almond

INTERCONTINENTAL BUFFET MENU B2

Baked Bolognese penne pasta

Lamb curry

German pork knuckle with Sauerkraut

Butter fried vegetables

Steamed fish with chili

Wok fried prawn with chili bread crust

Stir fried pork with pepper

Baby cabbage in chicken broth

Live carving

Slow roasted beef rib eye

Home style roasted potatoes

Black pepper sauce, mushroom sauce, French mustard

Sweet temptations & Seasonal fruits

Caramel walnut tart

ICCS chocolate mousse

NY style cheese cake

Raspberry chocolate tart

Vanilla Crème Brulee

Bread & butter pudding

Black forest

Selection of freshly cut fruits

Beverages and refreshments

Homemade Ice tea

Soft drinks selection

Homemade Ice Coffee

Fresh coffee



MENU A @ 2988RMB/10PAX

Assorted Cold Dishes Platter

Marinated Meat Combination

Stewed Chicken Soup with ginseng and dry Scallop

Braised King Prawn with spicy sauce

Steamed grouper with soy sauce

Stir-fried Australian Beef with Chili

Braised duck in herb spicy sauce

Stewed Pork Knuckle

Boiled mustard green and meat ball in chicken broth

Braised bamboo shoot in clay pot

Sautéed lotus root with greens

Seasonal vegetable

Yangzhou fried rice

Fresh fruit platter

INTRODUCTION

BREAK MENU

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BANQUET MENU



MENU B @ 2988RMB/10PAX

Assorted Cold Dishes Platter
Roasts & Barbecued meats combination platter
Stewed duck soup with herb
Steamed baby abalone with Xo Sauce
Steamed turbot with soy sauce
Stir fried Duck with ginger
Braised sliced beef with spicy herbs
Steamed Pork belly with Preserved Vegetable
Fried Pork Tripe with red pepper
Fried Bamboo Shoot in chicken broth
Fried Chinese Yam and fungus
Boiled Seasonal Vegetables with soy sauce
Yangzhou fried rice
Fresh Fruit platter

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