A TASTE OF DHAK

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IN ROOM DINING

Dear Guest,

Food is an integral part of travelling and good food multiplies the experience when staying in your room. Food is something that satisfies our body and soul. From the spiritual aspect food is a love and a blessing.

While enjoying the room services alone or with your dear ones in the room, we have prepared this mouth-watering multi cuisine menu to multiply your sensory experience in our hotel. A menu to feed and heal the soul. Please leaf through the menu at your convenience.

There is a dedicated Room Service button on your in room telephone. Simply press it to place your order from the array of selections prepared by our acclaimed international and local chefs. Please also feel free to mention any special requirements, preferences or favorites.

Welcome to our exquisite world of food.

InterContinental Dhaka

BREAKFAST From 6:30 am To 11:30 am

BREAKFAST PACKAGES

The Traditional Continental Breakfast

Freshly Squeezed Orange, Carrot, papaya or pineapple juice Your selection of freshly brewed coffee, tea, milk or hot chocolate Basket of house made bakeries (croissant, Muffins, Danish pastry, bread rolls) or toast White & Brown Served with Butter, Margarine, Honey and Jam. - N.G.D Enjoy our own taste of grains - N.G.D cornflakes, rice crisps, all bran, muesli, oatmeal, fruit loop served with hot or cold milk (full cream, low fat, skimmed or soya bean milk)

Fresh seasonal fruit plate

Full American Breakfast

Your selection of the continental breakfast with and addition of: Two country fresh eggs, fried, poached, boiled, scrambled or omelets. Your choice filling of: (onion, mushroom, tomato, cheese, beef-bacon, green chili, coriander, bell pepper). Choice of side order Beef-bacon, mushroom, grilled tomato, hash brown, sausage & baked beans. - D

Your Choice of Breakfast Favorite Waffles, Pancakes or French Toast

Fresh seasonal fruit plate

Healthy Breakfast

Choice of smoothie: banana-raspberry, pineapple-kiwi-mint or mango-papaya 2 egg white omelet enhanced with chives Bircher muesli made with skimmed milk Fresh seasonal fruit plate (pineapple, watermelon, sweet melon, papaya & orange) Natural or low fat fruit yoghurt Choice of: bran muffin or wheat toast Your selection of tea or decaffeinated coffee with skimmed milk or lemon

Authentic Bangladeshi Breakfast

Choice of Chilled Fruit Juice Orange, Apple, Tomato, Pineapple or Sliced fresh Seasonal Fruit

Choice of Yoghurt Low Fat or Fruit Flavored Masala Omelet or Chicken Jhal Fry or Vegetable Bhaji or Thick Dal Served with Paratha or Chapati

Choice of Masala Tea or Coffee Cream, Lemon, Fresh Milk, Skimmed Milk, Honey

> V = Vegetarian, D = Contains Dairy, E = Contains Egg, G = Contains Gluten, S = Contains Seafood N = Contains Nuts, B = Contains Beef, A = Contains Alcohol

Guests with severe allergies are advised to consult with the order taker

Prices are inclusive of applicable taxes & service charge



Tk. 1870/-

Tk. 2200/-

Tk. 1980/-

Tk. 1980/-

BREAKFAST

BALLAD INTO THE GARDEN

Homemade Fresh juice Orange, Pineapple, Papaya, Watermelon & Carrot	Tk. 1000/-
Imported Juices Tomato Apple & Orange	Tk. 500/- Tk. 400/-
Fresh seasonal fruit platter Chef selection from the market	Tk. 1050/-
Fresh fruit salad	Tk. 950/-

BREAKFAST FAVORITES

Pancake - G.D.E Served with Maple Syrup	Tk. 750/-
French Toast - G.D.E Accompanied by Maple Syrup & mixed berries	Tk. 750/-
Belgian Waffle - G.D.E Chocolate Sauce, Raspberry coulis & Whipped Cream	Tk. 750/-
2 Eggs (Fried, Scrambled or Poached) - D Grilled Tomato, Mushroom, Hash Brown Potato, Baked Beans & Bacon or Sausages	Tk. 900/-
Your choice of 3 egg omelet - D Mixed or Spanish omelet served with grilled tomato, Mushroom, hash brown potato, Bacon or chicken sausage	Tk. 1100/-
CHEF RECOMMENDATION	
Eggs Shakshouka - D.V 2 Poached Eggs in a rich and spiced Tomato sauce with Bell Pepper, Onions and Feta Cheese, served with Arabic Bread	Tk. 200/-
Eggs Royale - D.S.G	Tk. 1500/-

2 poached Eggs, Smoked Salmon and sautéed Spinach on Toasted home baked English Muffins, topped with Hollandaise sauce, Served with sautéed Asparagus

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BREAKFAST

FROM THE BAKERY

Bakery basket from oven - N.G.D bread rolls, croissant, Danish, Pastry, Muffin, white or brown toast, Gluten free bread served with Jam, Butter & Margarine	Tk. 450/-
Cereals - N.G.D Coco pops, Rice Krispies, all bran, Cornflakes, muesli, oatmeal, fruit loops served with hot or cold milk (Choice of full cream, skimmed or soya milk)	Tk. 650/-
DAIRY CORNER	
Variety of Yoghurt Natural full cream, fruit flavor & low fat	Tk. 550/-
Cottage Cheese	Tk. 750/-
Lassi Salted or sweet Lassi	Tk. 650/-
MORNING BEVERAGE	
Freshly Brewed American Coffee	Tk. 600/-
Freshly Brewed Decaffeinated Coffee	Tk. 600/-
Nescafe	Tk. 400/-
Cappuccino	Tk. 700/-
Hot Chocolate	Tk. 600/-
Café Latte	Tk. 700/-
Espresso Single	Tk. 500/-
Espresso Double	Tk. 600/-
Hot or Cold Milk (Full cream or Skimmed)	Tk. 450/-
Selection of Tea English breakfast, Earl Grey, Peppermint, Green Tea, Herbal Tea (Tulsi, Ginger & Mint)	Tk. 600/-
Local Tea	Tk. 600/-

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ALL DAY DINING From 12:00 pm To 12:00 am

APPETIZERS & SALAD

Farmer Market Salad - V.N.D Featuring seasonal julienne Vegetable, Fresh Greens, Walnuts & Feta Cheese.	Tk. 1000/-
Caesar Salad - N.D.G Dressed by the traditional dressing, croutons and parmesan, Cajun Grilled chicken	Tk. 1600/-
Tomato Caprese - V.D Tomato Layered, fresh Mozzarella served with basil dressing	Tk. 1800/-
Scottish Style Smoked Salmon - G.D Served with crisp green mixed salad, horseradish sauce and brown toast.	Tk. 2100/-
Hummus - N.V Chickpeas blended with Tahini, olive oil, lemon juice, lemon salt and garlic served with Pita bread.	Tk. 1500/-



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HOT & HEALTHY SOUP

Lentil Soup - G Served with lemon wedges and oven dried croutons	Tk. 950/-
Fresh Tomato Soup - V.D.G Cream of Fresh Tomato Soup served with herb croutons	Tk. 950/-
Soup of the day Please ask for the soup of the day from the order taker	Tk. 950/-

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FINGER FOOD AND SNACKS

Golden fried chicken wings (6 pcs) - G Served with hot B.B.Q sauce & French fries	Tk. 990/-
Satay temptations (6pcs) - B.S.N Chicken, beef and shrimp Satay skewers served with peanut sauce	Tk. 900/-
Far eastern Veggie Spring Roll (6 pcs) - G Julienne of Vegetables wrapped in pastry sheets served with sweet chill and tamarind sauce	Tk. 800/-
Prawn Tempura (6 pcs) - D.S.G	Tk. 1500/-

With Creamy wasabi, cantaloupe lime salsa and sweet chili

SANDWICHES, WRAPS & BURGERS

Sourdough Triple Decker Sandwiches - G.D.B.E Toasted Sourdough sandwich with grilled chicken, fried egg, beef bacon, lettuce, tomato and cheese	Tk. 1980/-
Ciabatta grilled Vegetable sandwich - V.G.D Grilled Halloumi cheese, eggplant zucchini, tomatoes and roasted onion, topped with basil compote	Tk. 1760/-
Philadelphia Steak Sandwich - G.D.B Grilled beef striploin with cream cheese, sautéed onion, tomato & bell peppers in a salted baguette	Tk. 2420/-
Tex-Mex Tortilla Wrap - G.D Flour tortilla, grilled chicken, onion, Bell pepper, cheddar cheese served with guacamole and tomato salsa	Tk. 1980/-
Char Grilled Beef Burger - G.D.B 250 gram prime beef topped with grilled onion, Gherkins, romaine lettuce, Tomato and double layer of cheese.	Tk. 2090/-
Chicken Burger - G.D Lean Chicken with roasted mushrooms, grilled tomato, served with garlic sauce	Tk. 1980/-
Toasted Panini - G.D.B.N Your choice of: -Grilled seasonal Vegetable/ Tomatoes/ ranchero cheese/ Mozzarella cheese/ beef salami/bacon/smoked chicken breast with basil pesto. (All Sandwiches, wraps, Burgers are served with French fries or mixed salad)	Tk. 1870/-

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MAIN COURSES

Popular Local pan fried Beckty Fillet - S.D Locally caught with lemon herb butter sauce	Tk. 2400/-
Grilled mixed seafood skewers - S.D Beckty, prawns, pink salmon and squid served with basil and tomato sauce	Tk. 2800/-
Grilled pesto Chicken - D Whole baby Chicken complimented with garlic sauce	Tk. 800/-
Grilled spicy prawns - S.D Grilled herbed and spicy sweet water prawns served with lemon butter sauce	Tk. 3000/-
Char-grilled aged beef tenderloin - B The king of steaks, renowned for being tasty, juicy and tender	Tk. 2800/-
Side Dishes - D All main courses are served with two side dishes and sauces of your choice (Seasonal Vegetable, Green Salad, French Fries, Saffron risotto, Mashed potato)	

Sauces - D.G

(Wild Mushroom, Three Peppercorn, B.B.Q.)

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PIZZA

Chicken Supreme - D.G Marinated pieces of grilled chicken, green pepper, Olives onion, mushroom, oregano, mozzarella cheese	Tk. 2530/-
Quattro Formaggi - G.D.V Mozzarella, blue, emmental and cheddar over fresh tomato sauce and finished with fresh basil	Tk. 2420/-
Tex-Mex - G.D.B Cajun Spicy Beef Tenderloin, Onion, tomato, bell pepper, jalapeno and mozzarella cheese	Tk. 2750/-

Tk. 2420/-

Tk. 1760/-

Tk. 2090/-

PASTA

Tagliatelle, Spaghetti or Penne

Choice of Sauce:

Bolognese - B.D.G Beef ragout served with parmesan cheese

Arabiata - G.D.V Enhanced by a rich Tomato sauce, touch of Chili

Carbonara - B.D.G Beef bacon, eggs & parmesan cheese



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SUB CONTINENTAL & AUTHENTIC BANGLADESHI SPECIALTIES

Chef Special Biryani - D.G Signature dish Basmati rice cooked with seven different spices and boneless lamb served with Papadum & Raita	Tk. 1700/-
Bangladeshi Prawn Curry - S.D Bangladeshi Prawns cooked in a special spicy curry sauce	Tk. 1600/-
Mutton Vindaloo Slow cooked with vinegar, tomato & local hot spices	Tk. 1900/-
Chicken Tikka Masala - D Marinated in yogurt and spices, served in tomato cream sauce	Tk. 1600/-
Shorshe Hilsha Fish - S Pan fried Hilsha cooked in local mustard paste and spices	Tk. 1700/-
Dal Makhani - V.D Red kidney beans and black Lentil cooked with generous butter and select spices	Tk. 1200/-
Vegetable curry - V Flavored with traditional local spices	Tk. 1500/-
Discover the essence & flavors of India in Vegetable Thali Palakpaneer, Aloomatar , Dal Tarka, Vegetable Cutlet, Raita, Mango Pickles, Papadum, Rice/Chapati/Nan - <mark>D.G</mark>	Tk. 1500/-

*(Sub continental & Bangladeshi Specialties, Served with Rice or Nan or Chapati) - ${\sf G}$

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DESSERT

Seasonal Fresh Fruit Platter	Tk. 1050/-
Blueberry Cheese Cake with Raspberry puree - G.D	Tk. 750/-
Caramelized Apple tart enhanced with vanilla Ice-cream - D.G	Tk. 800/-
Rich Belgian Chocolate Mousse – D.E	Tk. 800/-
Warm Sticky Toffee pudding with butter scotch sauce - G.D	Tk. 850/-
Meringue basket with April delight - D	Tk. 800/-
Seasonal fresh fruit Salad, ginger and orange syrup	Tk. 1000/-
Ice-cream Homemade Dairy Ice-cream - Per scoop - D (Vanilla, Chocó-chip, Strawberry, Mango, Pistachio, Mocha, Caramel)	Tk. 200/-
Cheese Platter (Blue, emmental, cheddar, camembert, Goat Cheese) Served with crackers, grapes and walnuts	Tk. 2500/-

CHILDREN'S MENU

Smiley Tomato Soup - G.V Creamy Yummy tomato soup cooked with the reddest plum tomatoes, topped off with a dollop of fresh cream	Tk. 500/-
Spaghetti Bolognese - G Beef ragout served with parmesan Cheese	Tk. 990/-
Mini Chicken Burger with herbs - G Mini Chicken Burger with Herbs topped with Mozzarella cheese	Tk. 880/-
Toasted Cheese Sandwich - G with tomato and herbs (All Sandwiches & Burgers will served with mixed salad or French Fries)	Tk. 715/
Chicken Nuggets (6pcs) - G These Chicken Nuggets are tender and juicy on the inside and crispy on the outside, coated in a mixture of flour, garlic, salt, and black pepper	Tk. 715/-
Six million dollar dog (2 pcs) - G Hot dog wrapped with cheese served with French fries	Tk. 880/-
Captain Hook (6pcs)- G Crispy fried fish fingers served with tartar sauce	Tk. 1500/-

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MIDNIGHT MENU From 12:00 am To 06:00 am

SALAD & SANDWICHES

Farmer market Salad - V.N.D
Featuring seasonal juliennes Vegetable, Fresh Greens, Wali

Green Salad - V Mixed lettuce leaves tossed with fresh vegetable and Ita

Cheese & Tomato Sandwich - G.V Ultimate Crusty sandwich loaded with Cheddar Cheese

Sourdough Triple Decker Sandwiches Toasted Sourdough sandwich with grilled chicken, fried

Beef Burger - G Beef Burger with Emmental Cheese

Chicken Burger - G Chicken Burger with Cheddar Cheese

MAIN COURSE

Penne arabiata - V.G.D Penne pasta with Tomato sauce and a touch of Chili ser

Chicken Curry

Vegetable Bhoona - V

Dal Makhani - V.D Red kidney beans and black lentils cooked with plenty of butter and selected spices

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/alnuts & Feta Cheese.	Tk. 1000/-
lian vinaigrette	Tk. 1000/-
	Tk. 1100/-
- G.E eggs, beef bacon, lettuce, tomato and cheese	Tk. 1980/-
	Tk. 2090/-
	Tk. 1980/-
E	
ved with parmesan cheese	Tk. 1760/-
	Tk. 1600/-
	Tk. 1500/-
	Tk. 1200/-



Seasonal Fresh Fruit Platter

Cream caramel Ice Creame / Cheese Platter Tk. 1050/-

Tk. 600/-

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BEVERAGE

TEA SELECTION

English Breakfast Earl Grey Chamomile Jasmine Green Tea Peppermint

FRESH FRUIT JUICE

Orange Pineapple Papaya Apple Watermelon Tk. 600/-

Tk. 1000/-

BEVERAGE

SOFT DRINKS

Coca Cola, Coca Cola Light, Sprite, Fanta, Pepsi, Diet Pepsi, 7up, Mirinda, Soda water, Tonic water, Ginger Ale

MINERAL WATER

Mum Mum **Evian Water Evian Water** Perrier Water Perrier Water Fresh Coconut Water

MILKSHAKE

Chocolate - Chocolate Ice Cream, Chocolate Syrup, Milk Strawberry - Strawberry Ice Cream, Milk, Strawberry Syrup Classic Vanilla - Vanilla Ice Cream, Milk, Vanilla Syrup

SMOOTHIE

Bananarama - Yoghurt, Vanilla Ice Cream, Banana Berry Brainstorm - Yoghurt, Frozen Berries, Orange Juice

NON-ALCOHOLIC COCKTAIL Cinderella - Orange Juice, Pineapple Juice, Lime Juice, Lime Wedge Virgin Mojito - Lime Juice, Club Soda, Mint, Brown Sugar Lychee Breeze - Lychee, Grape Fruit, Mint, Lime, Soda Water Berry Cooler - Strawberry, Raspberry, Cranberry, Lime, Grenadine

Tk. 600/-Tk. 600/-Tk. 600/-

Still	500 ml	Tk. 200/-
Still	1500 ml	Tk. 400/-
Still	500 ml	Tk. 700/-
Still	1500 ml	Tk. 1100/-
Sparkling	330 ml	Tk. 600/-
Sparkling	750 ml	Tk. 1100/-
	250 ml	Tk. 300/-

Tk. 1000/-

Tk. 1000/-

Tk. 1400/-

BEVERAGE

CLASSIC COCKTAILS

Mandarin Daiquiri - White Rum, Liqueur, Mandarin Juice, Lime Juice, Sugar Syrup Lavender Margarita - Tequila, Cointreau, Lavender Syrup, Lime Juice, Sugar Syrup Mojito - White Rum, Lime, Mint, Sugar, Soda Rum Pina Colada - Rum, Pineapple Juice, Coconut Cream

BEERS

Becks – Germany Carlsberg – Russia Heineken- Netherlands Savanna Dry Nrb - South Africa Hunter - Bangladesh

WINES BY THE GLASS

White Wines Nederburg WM

Chardonnay

Red Wines Nederburg WM

Pinotage

WINES BY THE BOTTLES

Champagne Moët & Chandon Brut, Imperial, Champagne - France

Sparkling Wines Henkell Trocken, Sparkling Wine - Germany

White Wine Selection Zonin Regions P.Grigio Venezie – Italy Nederburg Winemaster – South Africa Saltrams – Australia

Red Wine Selection Zonin Classici – Italy Nederburg Winemaster – South Africa Saltrams – Australia Pinot Grigio Chardonnay Sauvignon Blanc

Chianti Pinotage Cabernet Sauvignon

For Alcoholic beverage price please contact the room service

Prices are inclusive of applicable taxes & service charge

Tk. 1,900/-







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