



INTERCONTINENTAL.
JOHANNESBURG O.R. TAMBO AIRPORT



ROOM SERVICE MENU

Dear Guest

Welcome to our world of In-Room Dining.

We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites prepared from the freshest ingredients and all dishes are made specifically to order, ensuring your meal arrives perfectly.

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference. Wherever possible local food suppliers receive preferential treatment based on sustainability and eco-friendly practices.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens. If you have a food allergy or intolerance, please inform your server upon placing your order.

Our breakfast is available from 05H30 - 11H00. For earlier breakfast options and to ensure prompt delivery, please complete the breakfast door hanger with your order before 02h00 and place on the outside of the door, on the door handle. Diabetic jam available on request.

All our prices include VAT at the prevailing rate.

We trust your dining experience will be a pleasant one.
Bon appétit!

BREAKFAST

Full Breakfast
Continental
A la carte

ALL DAY DINING

Soups and Salads
Sandwiches, Burgers
Specialities
Dessert

CHILDREN MENU

LATE NIGHT MENU

BEVERAGES

Wines
Champagnes & Sparkling Wines
Soft Drinks
Hot Beverages

08/2025



BREAKFAST MENU

FULL ENGLISH BREAKFAST	340	SMOKED SALMON PLATE 	150
Continental breakfast and your choice of one egg dish served from the hot A la carte breakfast menu		Smoked salmon, lemon, capers, pickled red onion	
CONTINENTAL BREAKFAST	285	BREADS	
The below items are all included in the continental breakfast. We have also priced the items individually for your convenience should you wish to not have the full continental breakfast		White 	75
		Brown 	75
		Gluten Free	75
		Rye 	75
		Whole Wheat 	75
		Ciabatta 	75
		Baguette 	75
		Served toasted or plain	
		Accompanied by salted butter or margarine and local preserves 	
COLD FRESHLY PRESSED MORNING BEVERAGES		HOT A LA CARTE BREAKFAST	
Orange, grapefruit	40	EGG FLORENTINE     	120
Veggie juice	40	Toasted English muffin, spinach, poached egg, topped with hollandaise	
Fruit smoothie	40	EGGS BENEDICT     	240
Guava, mango, apple, fruit cocktail	50	Toasted English muffin, Parma ham, poached egg, wild rocket topped with hollandaise	
HOT MORNING BEVERAGES		SOUTH AFRICAN EGGS BENEDICT     	190
Fresh filter coffee	50	Toasted English muffin, boerewors pinwheel, poached eggs, chakalaka style baked beans, topped with hollandaise	
Decaffeinated coffee	65	VEGAN BENEDICT  	165
Hot chocolate	50	Beetroot English muffin, Baba Ghanoush, grilled zucchini, avocado, sesame seeds, artichoke, cayenne pepper and hollandaise	
Chamomile Green, Ceylon, Rooibos, English Breakfast, Earl Grey	50	SMOKED SALMON BENEDICT     	200
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold		Whole wheat toast, cream cheese, crisp rocket, poached eggs, smoked salmon, topped with peppered hollandaise	
YOGHURTS 	60	AMERICAN BREAKFAST (24HR)   	270
Fruit yoghurt, Artisan flavoured low fat or Bulgarian		2 eggs cooked any style with bacon, tomato, mushroom, hash brown potato, sausage and flapjacks	
CHEESE PLATE 	120	Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata	
A selection of four local cheeses; mature cheddar, blue rock, camembert, brie cheese, dried fruit and crackers		QUILLS SHAKSHOUKA	200
FRUIT PLATE 	100	Sheba sauce cooked with two soft boiled eggs 	
Three types of sliced seasonal fruit served with ginger and passionfruit syrup		Lamb	300
CEREAL, MUESLI OR PORRIDGE  	70	Beef 	240
All bran, corn flakes, coco pops, warm oat meal porridge, bircher or toasted muesli		Venison	260
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold		Chicken	220
BAKERS BASKET  	140	Prawns 	320
Croissant, two types of Danishes			
Blueberry, lemon poppy seed or health muffin, Served with home crafted preserves, salted butter or margarine			
CHARCUTERIE  	150		
Selection of smoked and cured meats			
Smoked chicken, beef pastrami, parma ham, salami, relish and mustard			

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions

BREAKFAST MENU

EARLY MORNING OMELETTE (24HR) ① ② ③ 185

3 egg fluffy omelette with toasted or plain white or brown bread, selection of local preserves

Choose from the below fillings to tailor make your omelette:

- Ham ①
- Tomato ②
- Mushroom ③
- Bacon ①
- Onion ②
- Cheese ③

Egg white omelette available on request

VEGAN BREAKFAST ④ ⑤ 195

Fried plantain, avocado, chia seeds, scrambled tofu, hummus, panko asparagus, kale and sautéed mushrooms

HEALTHY BREAKFAST ① ② ③ 240

Whole wheat toast, hummus, avocado, poached eggs, sautéed tomatoes on the vine

SOUTH AFRICAN BREAKFAST GRILL ① ② 250

Poached eggs, boerewors pinwheel, beef fillet, served on a bed of chakalaka style baked beans and fried spinach

SOUTH AFRICAN SCRAMBLED WRAP ④ ⑤ 175

Springbok biltong cooked with scrambled eggs served in a wrap with rocket, tomato and avocado

WARM PANCAKES ① ② 120

Pancakes, cream cheese, mixed berries, grilled banana, cinnamon sugar, flavoured maple syrup, compote (Vegan option available)

FLAPJACKS ③ ④ ⑤ ⑥ 120

Flapjacks, crispy bacon, flavoured maple syrup, grilled banana, icing sugar, cinnamon sugar, whipped cream, (Vegan option available)

WAFFLES ① ② ③ 130

Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote (Vegan option available)

FRENCH TOAST ① ② ③ 135

Egg soaked fried bread, mixed berries, grilled banana, cinnamon sugar, maple syrup, cream, compote

Compote: berry, tomato or mixed fruit

SIDES

Bacon ①	80
Tomato ② ③	50
Mushrooms ④ ⑤	55
Hash Brown Potato	60
Lamb Sausage	65
Chicken Sausage	60
Beef Sausage ⑥	60
Pork Sausage ①	60
Vegan Sausage ④	65
Baked Beans	50
Chakalaka	50
Braised Spinach	55
French Fries	55
Scrambled Eggs ①	55
Poached Eggs ①	55
Boiled Eggs ①	55



Vegan



Vegetarian



Contains Alcohol



Contains Eggs



Contains Beef



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Gluten Free



Contains Gluten



Light Meal



20 mins Preparation Time



Contains Sesame Seeds

APPETIZERS

SOUP

Served with freshly baked bread

Soup du Jour	① ② ③ ④	90
Butternut Orange Soup	③ ④	100

SALADS / STARTERS

All salads are served cold

	APP	ENTREES
GREEN SALAD	① ②	110 140
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) with balsamic vinaigrette		

CAESAR SALAD	① ② ③ ④ ⑤	110 140
Cos lettuce, bacon, anchovies, croutons and Grana Padano served with a crumbed deep fried poached egg and a Caesar dressing		

BEETROOT SALAD	② ③ ④ ⑤	165
Micro greens, assorted beetroot, fried chickpeas, barley, pickled carrot and parsnip ribbons, halloumi cheese, avocado puree finished with a whole grain vinaigrette		

PERI-PERI CHICKEN LIVERS	④	110
Grilled peri-peri livers finished in a tomato and chilli sauce served with fresh steamed bread rolls		

SEAFOOD RISOTTO	④ ⑤	220
Seafood cooked with a tomato bisque creamy risotto		

TRUFFLE MUSHROOM RISOTTO	④ ⑤	165
Topped with wild mushrooms and finished off with truffle dust		

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.



ANYTIME PLATE	② ③ ④ ⑤	180
Artichoke, Black Mushroom and Avocado Tossed baby kale with corn salsa and poached quail egg		



NOURISH BOWL

CRUNCH SALAD	② ③ ④ ⑤	200
Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish)		

Add a protein:

Chicken	230
Prawn	300



LIGHT MEALS

All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad

CHICKEN OR BEEF BURGER      

GOURMET BOEREWORS ROLL   280
Traditional South African sausage, chakalaka, basil pesto mayonnaise

SANDWICHES

All sandwiches are served with your choice of french fries or a mixed garden side salad
Available plain or toasted on white, whole-wheat, rye, brown, baguette and gluten free bread or a wrap

Club sandwich    250
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion

Classic roasted chicken and mayonnaise  200

Lemon peppered tuna mayonnaise   195

Bacon, fried egg and cheddar cheese    180

Mozzarella and cheddar cheese, plum tomatoes and basil pesto    170

PASTAS

Choice of Penne, Linguine or Spaghetti  (Gluten free on request)

BEEF BOLOGNESE     195
Beef mince cooked in a tomato & red wine sauce topped with parmesan

CREAMY CHICKEN AND MUSHROOM     180
Chicken strips, bacon, forest mushrooms, creamy alfredo sauce topped with crispy bacon and parmesan

VEGAN PULLED JACKFRUIT AND MUSHROOM  200
Assorted mushrooms with pulled jackfruit cooked in a soy milk creamy sauce with a mushroom pasta topped with vegan parmesan

SPECIALITIES

VEGETABLE STIR-FRY  150

Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing

QUILLS STEAK POKE BOWL   170

Edemame beans, spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled carrot ribbons

STEAK, EGG AND CHIPS   410

200g fillet of beef, poached egg and fries

LAMB SHANK   420

Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)

QUILLS CHICKEN CURRY  200

Tandoori marinated chicken, cooked in a tomato and coconut cream curry sauce, served with basmati rice and traditional condiments

POTATO AND SPINACH CURRY   180

Potato, spinach, mushroom and lentil cooked in a rich tomato curry sauce accompanied by steamed basmati rice and traditional condiments

GRILLS

Please choose two sides and one sauce

(Please note well done meat takes 35 to 40 minutes)

Line fish of the day  360

6 Tiger prawns  420

300g Grilled lamb cutlets 480

300g Beef rib-eye  480

300g Beef fillet  400

Deboned chicken thighs spicy or herbed 230

SIDES

Rosemary and sea salt potato wedges  55

Sweet potato fries  55

French fries  65

Mash potato  55

Savoury rice 55

Steamed basmati rice 55

Creamy pap    50

Sautéed mushrooms with thyme  70

Mixed seasonal vegetables   60

Side green salad   55

Creamed spinach   60



A LA CARTE LUNCH & DINNER

SAUCES / RELISH

Forest mushrooms	45
Creamy pepper	45
Garlic cream	40
Red wine jus	40
Lemon butter	45
Peri-peri relish	40
Chakalaka	45
Tomato relish	45

DESSERT SELECTION

MALVA PUDDING	100
Served with a rum infused crème anglaise and a honeycomb ice cream	
CHOCOLATE TORTE	120
Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream	
SEASONAL SLICED FRUIT	110
Fruit platter served with fruit sorbet	
TRIO OF ICE CREAM OF THE DAY	90
Enquire with your waiter what flavours are on offer today	
PEACHES AND CREAM CHEESE CAKE	130
Peach and cream cheese cake, granola crumb, grilled peaches, tart raspberries, macerated in peach schnapps	
CHEESE PLATTER	200
Assorted South African artisan cheeses, accompanied with salted crackers, nuts, preserves and dried fruit	
CAKE OF THE DAY	145
Enquire with your waiter what flavours are on offer today	



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SMALL PLATES

SMILEY TOMATO SOUP   75
A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes and topped off with a dollop of fresh cream

CRUNCH VEGGIES AND HUMMUS DIP    90
Edemame beans/spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled carrot ribbons

BROCCOLI SWEET CORN FRITTERS    80
A crispy, fluffy fritter filled with broccoli, sweet corn and a little bit of melted cheese.

BIG PLATES

WOK & ROLL PAD THAI   110
Stir-fried rice noodles, vegetables and prawns twisted and turned in a hot wok. We serve it with peanuts for sprinkling and lime for squeezing.

HAPPY TOMATO RISOTTO   90
Say ciao to this Italian Risotto made with fresh basil and Parmesan cheese. Did you know in Venice risotto is often served as a traditional festive meal?

CHINESE FRIED RICE WITH CHICKEN  100
A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweet corn.

PENNE PASTA WITH RED - RED SAUCE    90
This classic pasta dish includes three of the foods Italy is most famous for pasta, tomatoes and Parmesan cheese.

KRISPIE FISH FINGERS      125
Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks.

YUMMY MINI BEEF BURGERS      110
Two perfectly grilled homemade mini beef burgers, served with a fresh salad. Legend has it that the birthplace of the 'Burger' is Athens, Texas in the USA.

SIDES

SCRUMMY POTATO & PUMPKIN MASH   50
Potato and pumpkin mashed together for you to shape anyway you like. Did you know the largest pumpkin on record is bigger than a baby elephant?

A - MAIZE - ING CORN - ON - THE - COB   45
Interestingly there is always an even number of ears on a cob of corn. Corn is also grown on every continent in the world except Antarctica.

HOMEMADE FRENCH FRIES  55
These golden homemade French fries are parboiled before frying, to make them a healthier side serving.

DESSERT

VERY BERRY YOGHURT ICE CREAM   80
Say this five times as fast as you can, "I would like a very berry dairy dessert!"

ICED WATERMELON POPSLICES  60
Stay cool and fresh with this slurpable sweet dessert.
Did you know that you can find square-shaped watermelons in Japan?

CHOCOLATE BROWNIE ICE CREAM SUNDAE   100
A do it yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles.

DRINKS

Apple juice	35
Orange juice	35
Strawberry & banana smoothie	60
Tropical smoothie	45
Milk	35
Water	30



SOUP DU JOUR    	90	TRUFFLE MUSHROOM RISOTTO  	165
Served with freshly baked bread		Topped with wild mushrooms and finished off with truffle dust	
CAESAR SALAD    	110	BURGERS AND SPECIALITY SANDWICHES	
Cos lettuce, bacon, anchovies, croutons, Grana Padano served with a crumbed deep fried poached egg and Caesar dressing		All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad	
GREEN SALAD  	110	CHICKEN OR BEEF BURGER    	280
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) and balsamic vinaigrette		200g Signature beef patty or chicken breast set upon rocket, dill cucumber, house cheddar cheese, wholegrain mustard mayonnaise and tomato relish	
EARLY MORNING OMELETTE   	180	CLUB SANDWICH   	250
(Egg white omelette is available on request) 3 egg fluffy omelette served with white or brown bread, toasted or plain, and a selection of local preserves		Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion	
Choose from the below fillings to tailor make your omelette:			
• Ham 		GOURMET BOEREWORS ROLL    	280
• Tomato 		Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish, finished with a basil pesto mayonnaise	
• Mushroom 			
• Bacon 		SANDWICHES	
• Onion 		Half portion sandwiches served with your choice of french fries or a side salad. Available plain or toasted on white, whole-wheat, rye, brown and gluten free bread or a wrap	
• Cheese 			
• Chakalaka		Classic roasted chicken and mayonnaise 	95
• Beef biltong 		Lemon peppered tuna mayonnaise  	95
AMERICAN BREAKFAST    	250	PASTAS	
2 eggs cooked any style with bacon, tomato, mushrooms, hash brown potato, sausage and flapjacks Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata		Choice of Penne, Linguine or Spaghetti 	
		(Gluten free on request)	
BAKERS BASKET  	130	BEEF BOLOGNESE    	195
Croissant, Danishes, one blueberry, lemon poppy seed or health muffin, home crafted preserves, salted butter or margarine		Beef mince cooked in a tomato & red wine sauce	
FRENCH TOAST   	130	SPECIALITIES	
Egg soaked fried bread, served with a grilled banana, mixed berries, cinnamon sugar, maple flavoured syrup, cream and compote		VEGAN CHICKEN STRIPS 	180
WAFFLES   	130	Truffles and forest mushrooms in an almond milk cream sauce topped with vegan mozzarella	
Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote (Vegan option available)		STEAK, EGGS AND CHIPS  	410
		200g fillet of beef, poached egg, fries	
APPETIZER		LAMB SHANK  	420
PERI-PERI CHICKEN LIVERS 	110	Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)	
Grilled peri-peri livers finished in a tomato and chilli sauce, served with freshly baked bread rolls		VEGETABLE STIR FRY 	150
		Wok fried vegetables accompanied by noodles sesame, chilli, honey and soy sauce dressing	

LATE NIGHT MENU
Served between 23:00 to 06:00

DESSERT SELECTION

MALVA PUDDING    100

Served with a rum infused crème anglaise and honeycomb ice cream

CHOCOLATE TORTE   120

Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream

SEASONAL SLICED FRUIT  110

Fruit platter served with fruit sorbet



NON ALCOHOLIC BEVERAGES

HOT BEVERAGES

Pot of Filter Coffee	50
Pot of Decaffeinated Filter Coffee	50
Cappuccino	50
Café Latte	55
Hot Chocolate	55
Tea Selection - Ceylon, Rooibos, English Breakfast, Earl Grey, Green Chamomile	50

SOFT DRINKS

Coke	34
Coke Lite	34
Fanta Orange	34
Ice Tea	34
Soda Water, Lemonade, Ginger Ale	34
Tonic Water, Pink Tonic	30

JUICE

Guava	40
Mango	40
Apple	40
Fruit cocktail	40
Veggie juice - Freshly Pressed	80
Grape fruit - Freshly Pressed	45
Orange juice - Freshly Pressed	45

BLENDED DRINKS

Fruit Smoothie	60
Milkshake - Strawberry or Vanilla	40
Iced Coffee	55
Blended Chocolate Milk	

ALCOHOLIC BEVERAGES

BEERS

Heineken	46
Peroni	50
Castle Lager	40
Castle Light	40

WINES

GLASS BOTTLE

HOUSE WHITE WINES

Warwick First Lady Chardonnay	85	300
Diemersdal Estate Sauvignon Blanc	90	320
Ken Forrester Vineyards Petit Chenin Blanc	90	300
Haute Cabriere Chardonnay Pinot Noir	110	400

HOUSE RED WINE

Bosman Generations 8 Merlot	115	420
Leeuwenkuil Shiraz	120	460
Creation Pinot Noir	200	750
Tokara Cabernet Sauvignon	115	420
Ken Forrester Petit Pinotage	95	340

SPARKLING WINE

Laborie Brut	95	450
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