

WELCOME TO INTERCONTINENTAL KYIV

We are delighted to welcome you to InterContinental Kyiv in the very heart of the city, or as we say in Ukrainian: "Schyro vitayemo Vas v InterContinental Kyiv".

Providing a 24-hour service, our extensive Private "In Room Dining" menu offers a wide selection of local and international delicacies. "In Room Dining" is designed to offer you many culinary delights created by our Executive Chef, within the privacy and comfort of your own room. On the following pages you will find a wide range of dishes to suit all occasions and appetites during your stay.

Please let us know if you have any dietary restrictions or allergies as certain items on the menu may contain nuts or traces of nuts.

All prices shown are in UAH and are inclusive of VAT; gratuities are entirely at your discretion. A service charge of 50 UAH per delivery will be charged to your account.

Dishes marked with  are available 24/7.

We are pleased to welcome you to our exceptional Olivera and Comme Il Faut restaurants. Do not miss a chance to enjoy the unique breathtaking 270-degree panoramic view of the city from b-hush rooftop lounge bar.

We wish you a delightful and memorable stay and please do not hesitate to contact us, dialling "0", if there is anything we can do to make your stay more comfortable.

We welcome enquiries from customers who wish to know whether any meals contain particular ingredients or allergens

From July 1, all IHG Rewards Club members will earn 10 points for every US \$1 spent at all InterContinental Hotels & Resorts worldwide.

Plus, that's not all we're changing from 1 July, with free Internet for all members at any IHG hotel worldwide. If you're not a member of IHG Rewards Club why not join today?

For any further information, please, contact our Front Office Team.





BREAKFAST

BREAKFAST SETS

(6:30 AM – 12:00 NOON)

UAH

AMERICAN BREAKFAST

700

Two eggs prepared to your preference: scrambled, boiled, fried eggs or an omelette with fillings of your choice: bacon, ham, cheese, onions, mushrooms, bell peppers, tomatoes, 150 g

Cold meats: Parma ham, Mortadella and Coppa, 60 g

Cheese: Brie, Cheddar and Gouda, 80 g

Sliced fruit plate, 155 g

Choice of plain, muesli or berry-flavoured yoghurt, 125 g

Selection of bread for breakfast, 120 g

Assorted croissants and danish pastries for breakfast, 155 g

Selection of corn flakes, cereal flakes, chocolate pops or muesli, 100 g

Whole milk or low-fat milk, 100 ml

Juice of choice: orange, apple, cherry or peach, 250 ml

Coffee of your choice: americano, 150 ml, cappuccino, 185 ml or decaffeinated coffee, 150 ml

Selection of black, green or Earl Grey tea, 400 ml

CONTINENTAL BREAKFAST

675

Cold meats: Parma ham, Chorizo, Salami Milano, 60 g

Cheese: Emmental, Blue, Camembert, 80 g

Sliced fruit plate, 155 g

Choice of plain, muesli or berry-flavoured yoghurt, 125 g

Selection of bread for breakfast, 120 g

Assorted croissants and danish pastries for breakfast, 155 g

Selection of corn flakes, cereal flakes, chocolate pops or muesli, 100 g

Whole milk or low-fat milk, 100 ml

Juice of choice: orange, apple, cherry or peach, 250 ml

Coffee of your choice: americano, 150 ml, cappuccino, 185 ml or decaffeinated coffee, 150 ml

Selection of black, green or Earl Grey tea, 400 ml

BREAKFAST SETS

(6:30 AM – 12:00 NOON)

UAH

HEALTHY BREAKFAST

450

- Egg white omelette with fresh-aromatic herbs, 100 g
- Sliced fruit plate, 155 g
- Selection of corn flakes, cereal flakes, chocolate pops or muesli, 100 g
- Whole milk or low-fat milk, 100 ml
- Bircher muesli, 215 g
- Choice of plain, muesli or berry-flavoured yoghurt, 125 g
- Selection of bread for breakfast, 120 g
- Juice of choice: orange, apple, cherry or peach, 250 ml
- Coffee of your choice: americano, 150 ml, cappuccino, 185 ml or decaffeinated coffee, 150 ml
- Selection of black, green or Earl Grey tea, 400 ml

UKRAINIAN BREAKFAST

450

- Two eggs prepared to your preference: scrambled, boiled, fried eggs or an omelette with fillings of your choice: bacon, ham, cheese, onions, mushrooms, bell peppers, tomatoes, 150 g
- Fresh vegetables cut with Ukrainian salo, 140 g
- Freshly sliced fruit plate, 195 g
- Syrnyky with cottage cheese, sour cream and honey, 160/50 g
- Juice of choice: orange, apple, cherry or peach, 250 ml
- Coffee of your choice: americano, 150 ml, cappuccino, 185 ml or decaffeinated coffee, 150 ml
- Selection of black, green or Earl Grey tea, 400 ml

BREAKFAST TO GO

450

- Sandwich of your choice – with ham, 215 g, with cheese, 205 g or vegetarian, 180 g
- Whole fruit of your choice – apple, banana or orange
- Choice of plain, muesli or berry-flavoured yoghurt, 125 g
- Oatmeal porridge, cooked in water, 250 g
- Juice of choice: orange, apple, cherry or peach, 250 ml
- Water BonAqua still, 330 ml
- Coffee of your choice: americano, 150 ml, cappuccino, 185 ml or decaffeinated coffee, 150 ml
- Selection of black, green or Earl Grey tea, 200 ml

BREAKFAST A LA CARTE

(24 HOURS)

UAH

Egg white omelette, 100 g	65
Two eggs prepared to your preference: scrambled, boiled, fried eggs or an omelette with fillings of your choice: bacon, ham, cheese, onions, mushrooms, bell peppers, tomatoes, 150 g	85
For the egg dishes you can order:	
“Currywurst” sausages, 70 g	45
“Bratwurstschnecke” sausages, 72 g	65
Stewed beans in tomato sauce, 30 g	25
Roasted mushrooms, 20 g	25
Fried bacon, 25 g	75
Fresh fruit salad, 245 g	155
Choice of plain, muesli or berry-flavoured yoghurt, 125 g	40
Yoghurt with fresh berries, 150 g	120
Cottage cheese with fresh fruit, 140 g	115
Oatmeal porridge, cooked in water, 250 g	65
Oatmeal porridge, cooked in milk, 250 g	65
Choice of corn flakes, cereal flakes, chocolate pops or muesli served with whole or low-fat milk, 100 g/100 ml	45
Bircher muesli, 215 g	95
Selection of cold meats, 100 g	165
Cheese plate, 100 g	145
Smoked salmon, 115 g	195
Marinated salmon, 115 g	185
Three croissants with jam and butter, 90 g	95
Selection of four varieties of danish pastries, 135 g	65
White or bran toasts served with assorted jams and butter, 140/20 g	95
Syrnyky with cottage cheese, sour cream and honey, 160/50 g	165
Pancakes, 200 g, with sauce of your choice: maple syrup, 20 g, honey, 25 g, sour cream, 25 g, Nutella, 25 g	75
Warm waffles*, 130 g, with sauce of your choice: maple syrup, 20 g, honey, 25 g, sour cream, 25 g, Nutella, 25 g	115

* You may order this dish from 6:30 a.m. till 12:00 noon

5



STARTERS

STARTERS

(11:00 AM – 11:00 PM)

UAH

Assorted Fish Platter Fried tuna, smoked salmon and sturgeon, served with lime and capers, 185 g		495
Italian Sausage Platter Assorted Italian sausages with marinated pepper and onions, 295 g		535
Cheese Plate Mixture of assorted cheeses with berries, dried fruits, honey and crackers, 335/40 g		425
Humus with Spicy Beef Humus with spicy beef and focaccia bread, 250/90 g		215
Yellow Fin Tuna Tartar Fresh tuna, capers, onion shallot and chives, seasoned with soy sauce and Tabasco, served with avocado mousse, 210 g		395
Bruschetta con Parma Toasted baguette bread topped with Prosciutto di Parma, goat cheese and fresh sliced mango, 125/20 g		185
Bruschetta di Tonno e Capperi Toasted baguette bread topped with delicate tuna mousse, served with red onion and marinated capers, 100 g		125
Assorted Ukrainian Salo Three types of salo with garlic, toasted black bread, 175 g, served with a shot of vodka, 50 ml		165
Herring with Onion and Potato Marinated herring served with boiled potatoes and red onions, 100/110/40 g		125
Assorted Pickles Pickled tomatoes, cabbage and cucumbers, 405 g		165



SALADS & SOUPS






SALADS & SOUPS

UAH

SALADS

Instalata Mista Mixed green salad with tomato and cucumber slices dressed with olive oil and balsamic, 135 g		125
Grilled Tuna Salad Tuna in sesame crust with mixed garden greens, cherry tomatoes and quail eggs with mustard-olive oil dressing, 340 g		475
Caesar Salad Romaine lettuce, bacon, croutons, Parmesan flakes served with Caesar dressing		
Classic, 220 g		245
Smoked salmon, 280 g		325
Grilled chicken, 270 g		265
Prawns, 270 g		385
Moderno Caprese A ball of traditional Italian Mozzarella cheese served with duo of fresh and sundried tomatoes, seasoned with homemade pesto sauce, 215 g		265
Greek Salad Tomatoes with cucumbers, bell peppers, olives and Feta cheese served with olive oil, balsamic and herbs, 310 g		185
Arugula Salad Arugula with shrimps, avocado and cherry tomatoes seasoned with olive oil and balsamic, 215 g		365

SOUPS

Classic Italian Minestrone Soup With pasta and Parmesan cheese, 365 g		125
Roma Tomato Soup With basil, served with olives and Parmesan cheese, 210/20/40 g		295
Chicken Consomme Chicken broth with quenelles and julienned vegetables, 400 g		135
Mushroom Cream-Soup Cream-soup with field mushrooms served with grissini, 240/5 g		105
Ukrainian Borsch Traditional Ukrainian soup with beef, beetroot, tomatoes, potatoes, cabbage, and red pepper served with “pampushky” rolls, garlic oil and sour cream, 350/135 g		185



MAIN COURSE

MAIN COURSE

(11:00 AM – 11:00 PM)

UAH

UKRAINIAN DISHES


Chicken Kiev Chicken breast stuffed with herbed butter in crispy breadcrumbs, served with mashed potatoes and green peas, 520/30 g	195
Beef Stroganoff Beef tenderloin in traditional Ukrainian style with sour cream and pickled cucumbers, 375 g	325
Varenyky with Potato Dumplings stuffed with potato, served with fried onion and sour cream, 175/50 g	95

GRILL MENU

Tenderloin steak (Australia), 160 g		525
Rib Eye steak (USA), 280 g		795
Pork steak (Ukraine), 190 g		245
Chicken breast, 135 g		185

All items are served with a seasonal mixed salad, a sauce of your choice (mustard, red wine, green pepper, herbed butter or Bearnaise) and side dish of your choice: mashed potatoes, French fries, potato wedges, potato gratin or spinach gratin, grilled or steamed asparagus or boiled rice

FISH AND SEAFOOD

Salmon Steak Fried salmon steak with spinach, mashed potatoes and citrus sauce, 435/40 g		345
Seafood Platter Mussels, squids, prawns, scallops and octopuses fried with garlic, served with tomato sauce and garlic bread, 260/90 g		495

ASIAN DISHES

Tandoori Chicken Roasted chicken breast marinated in Indian style, served with sweet-and-sour sauce, 235/60 g	135
Udon Noodles with Thai Stir Fried Pork Stir fried pork, vegetables, ginger and chili pepper served with udon noodles, 300 g	125
Spicy Dorado Pan fried dorado with ginger, cilantro, chili pepper and soy sauce, served with rice, 220/20 g	245

MAIN COURSE

(11:00 AM – 11:00 PM)

UAH

HEALTHY FOOD

Filetto di Branzino	265
Sea bass fillet pan fried on aromatic oil, garnished with fluffy potato gnocchi with pesto sauce, 215 g	
Chicken Roll with Spinach and Feta Cheese	165
Chicken breast stuffed with spinach and Feta cheese slowly cooked in milk, served with pine nuts and pomegranate, 285 g	
Light Asparagus and Pumpkin Ragout	215
Asparagus and pumpkin ragout served with prawns and brussels sprout, 240 g	

BURGERS AND SANDWICHES

Classic Burger		345
Beef patty served on a sesame bun, tomatoes, Romaine lettuce, crispy bacon, pickled cucumber, mayonnaise and mustard, 340/150/60 g		
Foie Gras Beef Burger		395
Beef patty, seared foie gras, tomatoes, arugula and balsamic sauce, 340/150/60 g		
Chicken Wrap		165
Lavash with grilled chicken breast, lettuce, tomatoes and Ranch sauce, 210/150/60 g		
Club Sandwich		285
Triple-decker with roasted chicken breast, egg, tomatoes, crispy bacon, pickled cucumber, cheese, ham, mayonnaise and mustard, 325/150/60 g		
Triple “S” (Smoked Salmon Sandwich)		315
Triple-decker with smoked salmon, egg, Romaine lettuce, mayonnaise and mustard, 270/150/60 g		
The Chef’s Steak Sandwich		315
Grilled beef served on crispy ciabatta bread with fried mushrooms, Romaine lettuce, tomatoes and horseradish, 320/150/60g		



All burgers and sandwiches are served with French fries, ketchup and mayonnaise

MAIN COURSE




(11:00 AM – 11:00 PM)

UAH

PIZZA

Pizza Margherita Classic pizza with Mozzarella cheese and tomato sauce, 445 g		225
Pizza Prosciutto Prosciutto, tomatoes, arugula, zucchini, Mozzarella cheese and tomato sauce, 455 g		295
Pizza Frutti di Mare Prawns, mussels and scallops with garlic, Mozzarella cheese and tomato sauce 445 g		355
Pizza Vegeteriana Eggplant, zucchini, bell pepper with Mozzarella cheese and tomato sauce, 450 g		215
Pizza Quattro Formaggi Quartette of cheeses: Mozzarella, Parmigiano, Dorblu, Brie, 445 g		315

PASTA

Choose your style of pasta: Spaghetti, Linguine, Tagliatelle, Penne, Farfalle, Fusilli, Rigatoni, 150/20 g Served with Parmigiano cheese aside.		
Choose your sauce:		
Carbonara A creamy sauce with bacon and Parmigiano cheese, 150 g		155
Pescatora Sea scallops, baby octopuses, mussels and prawns with garlic, based on tomato sauce, 250 g		345
Alfredo Creamy sauce with field mushrooms, 150 g		135
Bolognese Mix of beef mince and tomato sauce, 150 g		165
Vegetarian Lasagna Lasagna with zucchini, eggplant, Mozzarella cheese and tomato sauce, 325/20 g		275
Classic Lasagna Classic beef lasagna with Parmigiano cheese and tomato sauce, 360 g		285

SIDE DISHES

Mashed potatoes, 150 g		65
French fries, 200 g		65
Potato wages, 100 g		65
Potato gratin, 200 g		65
Spinach gratin, 200 g		115
Boiled rice, 165 g		65
Grilled vegetables, 250 g		135
Steamed vegetables, 180 g		155



DESSERTS

DESSERTS

UAH

ICE CREAM		
Black Bourbon Vanilla, 50/20 g		85
Chocolate chip, 50/20 g		85
Salty caramel, 60 g		85
Pistacchio, 50/20 g		85
Strawberry, 50/20 g		85
Mango, 50/20 g		85

SORBET		
Lemon, 50/30 g		85
Mango, 50/30 g		85
Passion fruit, 50/30 g		85
Cherry, 50/30 g		85
Strawberry, 50/30 g		85
Raspberry, 50/30 g		85

Chocolate Cake "Piemontaise"		165
Chocolate mousse served with delicate praline paste and mango coulis, 135 g		
Il Nostro Tiramisu		95
Creamy Mascarpone mousse with Amaretto-flavoured Italian Savoiardi, 110 g		
Rosemary Panna Cotta		195
Panna Cotta with salty caramel ice cream and sweet spiced poached pear, 310 g		
Cheese Cake with Berries		155
New York cheese cake with fresh berries and berry sauce, 150 g		
Vienna Strudel		115
Apple strudel with vanilla Creme Anglaise, 140 g		
Raspberry Gratin		145
Gratin with sabayon Williams served with lychee granite, 135 g		



WINE LIST

WINE LIST



150 ml 375 ml 750 ml

CHAMPAGNE		UAH
Moët & Chandon Brut Imperial	2900	5600
Veuve Clicquot Ponsardin Brut	3200	5900
Dom Pérignon Brut Vintage		16500
Mumm Cordon Rouge Brut		6200

SPARKLING WINE		
Asti Martini, Italy		1250
Teresa Rizzi Prosecco DOC Spumante, Italy		1450

WHITE WINE		
Bourgogne Chardonnay AOC Domaine Laroche 2011, France	295	1475
Gewurztraminer AOC Muller 2012, France	350	1750
Pinot Grigio IGT Folonari 2012, Italy	290	1450
Sauvignon Blanc DO Carta Vieja 2014, Chile	235	1175
Chardonnay Colonist 2012, Ukraine	175	875

RED WINE		
Vieux Chateau du Terme AOC Haut-Medoc 2010 France	325	1625
Chianti Classico Riserva DOCG Mellini 2007 Italy	445	2225
Merlot DO Errazuriz Estate 2013 Chile	345	1725
Cabernet Colonist 2012 Ukraine	175	875

ROSE WINE		
Rose d'Anjou AOC Clos de l'Angevaine 2010 France	235	1175



ALCOHOLIC BEVERAGES

ALCOHOLIC BEVERAGES		UAH		
		50 ml	700 ml	1000 ml
APERITIF				
Martini Bianco		95		1700
Becherovka		95		
SPIRITS				
VODKA				
Absolut, Sweden		95		
Nemiroff Lex, Ukraine		95	1150	
Grey Goose, France		155		
GIN				
Beefeater London Dry Gin		115		2100
TEQUILA				
Olmecca Blanco		165		3100
RUM				
Havana Club Anejo 3 Anos		145		
Havana Club Anejo 7 Años		175		3300
Bacardi Superior ~		125		
WHISKY				
Chivas Regal 12 Years		225		4300
Chivas Regal 18 Years		425		
Johnnie Walker Black Label		285		
The Macallan Sherry Oak 12 Years		425	5750	
The Macallan Fine Oak 18 Years		1250		
Glenmorangie The Original		425		
Jameson		145		
Jameson Select Reserve		235		
Jack Daniel's Tennessee No. 7		155		
COGNAC				
Hennessy VSOP		465	6300	
Hennessy XO		1450		
Martell VSOP		345		6700
Martell XO		1150		
Courvoisier VSOP		325		
BOTTLED BEER				
Lvivske, 1715, 500 ml				85
Stella Artois, 330 ml				95
Corona Extra, 355 ml				115
Birra Moretti Non-Alcoholic, 330 ml				95



NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC BEVERAGES

UAH

MINERAL WATER

BonAqua Still or Sparkling, 330 ml	55
Morshynska Still or Medium Sparkling, 500 ml	85
Vittel Still, 500 ml	195
Vittel Still, 1000 ml	235
San Pellegrino Medium Sparkling, 250 ml	165
San Pellegrino Medium Sparkling, 750 ml	245
Perrier Sparkling, 330 ml	165
Perrier Sparkling, 750 ml	245
Borjomi Sparkling, 500 ml	85

SOFT DRINKS

Coca-Cola, 250 ml	65
Coca-Cola Light, 250 ml	65
Fanta, 250 ml	65
Sprite, 250 ml	65
Schweppes Tonic Water, 500 ml	75
Schweppes Bitter Lemon, 500 ml	75
Burn Refresh, 250 ml	85
Red Bull, 250 ml	95

FRESHLY SQUEEZED JUICE

Orange, 250 ml	95
Grapefruit, 250 ml	95
Carrot, 250 ml	75
Apple, 250 ml	135

CHILLED JUICE “RICH”, glass bottle

Orange, 250 ml	55
Apple, 250 ml	55
Cherry, 250 ml	55
Peach, 250 ml	55

NON-ALCOHOLIC BEVERAGES

UAH

COFFEE SELECTION

Ristretto, 20 ml	65
Espresso, 30 ml	65
Espresso Macchiato, 35 ml	65
Double Espresso, 60 ml	85
Americano, 150 ml	65
Cappuccino, 185 ml	85
Latte Macchiato, 185 ml	85
Decaffeinated coffee, 150 ml	65
Pot of coffee, 300 ml	125



TEA SELECTION

BLACK TEA

English Breakfast	65
A blend of Ceylon and Kenyan black tea for a great start of your day, 400 ml	
Harmutty	65
Strong tea with malty flavour and tart aftertaste, 400 ml	
French Earl Grey	65
Delicate blend of black tea with bergamot and French cornflower, 400 ml	
Alfonso Tea	65
Black tea with pieces of mango, combined with fruits and flowers that create a unique flavor, 400 ml	



GREEN TEA

Emperor Sencha	65
Exhilarating tea with subtle flavor, 400 ml	
Jasmine Queen	65
Intoxicating jasmine flowers enhancing the sparkling elegance of this delicately fashioned green tea, 400 ml	
Moroccan Mint Tea	65
Green tea combined with aromatic mint collected in the Sahara, 400 ml	
Geisha Blossom Tea	65
Classic green tea with pieces of southern fruits, 400 ml	

OOLONG

Imperial Oolong	65
Well-balanced and flavorful semi-fermented tea with a sweet and fruity savour and a divine, lingering aftertaste, 400 ml	

HERBAL AND FRUIT INFUSION

Vanilla Bourbon Tea	65
Red tea from South Africa blended with sweet vanilla. Theine-free tea, 400 ml	
Chamomile	65
Light and soothing chamomile tea saturated with rich aroma of honey. Theine-free tea, 400 ml	
Eternal Summer Tea	65
Red tea with notes of sweet summer rose blossoms accented with raw berries and a lingering aftertaste of ripe Tuscan peaches. Theine-free tea, 400 ml	



PANORAMIC LOUNGE BAR
11th floor

Enjoy the unique breathtaking view of the city and delicious Asian menu

Sunday–Thursday, 18:00–02:00

Friday–Saturday, 18:00–04:00

+38 044 219 1919



THE IDEAL MEETING PLACE
Ground Floor

A wide variety of hot beverages, snacks and cocktails always contribute to the perfect day spent at our hotel

Monday–Sunday, 08:00–02:00

+38 044 219 1919



FRENCH RESTAURANT
Ground Floor

The very best of French and Ukrainian cuisine

Daily: 12:00–00:00

While Summer terrace open: 10:00–00:00

Business Lunch: Monday–Friday, 12:00–15:00*

+38 044 219 1919

* Business lunch is not served at weekends and during official public holidays



ITALIAN RESTAURANT
2nd floor

A great start of your day

Breakfast:

06:30–10:30

+38 044 219 1919