

INTERCONTINENTAL.
LUSAKA



IN ROOM DINING

The Private Dining is designed to offer the culinary delights created by our Executive Chef within the privacy and comfort of your own room.

On the following pages you will find a vast range of dishes which shall suit all occasions and appetites during your stay.

To place your request, please press the IN ROOM DINING button on your telephone or dial 2059.

All prices are in Zambia Kwacha inclusive of taxes and service charge.

Enjoy your meal,

SUSTAINABLE

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HEALTHY EATING

Your body relies on a constant supply of energy to function well and after sleeping for 6 to 10 hours, breaking the fast provides a boost of energy in the form of food. Breakfast is essential in providing your body with vital nourishment for the day ahead and kick start the body's metabolism, digestion and the brain into action.

Eating breakfast has been proven to improve concentration, mental performance, memory and mood, as well as in maintaining long term weight loss and reducing the risk of obesity and insulin resistance.

A good breakfast includes complex carbohydrates, which are slow to release energy and provide vitamins, minerals and fibre.

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IN ROOM DINING MENU
Served daily 6:00am - 11:00am

BREAKFAST

BREAKFAST SIDES

Build Your Own Omelette	K275
Three Egg Omelette, Choice of three fillings, Grilled Tomato, Toast choice, Croissant	
2 Egg Breakfast	K290
2 Eggs any style, Choice of meat, Grilled Tomato, Toast choice, Croissant	
Eggs Benedict (D)	K350
Poached Egg, English Muffin, Zambian Bacon, Hollandaise, Breakfast Potatoes	
Smoked Salmon Platter	K390
Red Onion, Caper, Tomato, Cream Cheese, Toast Choice	
Traditional Pancakes (D,V)	K265
Local Maple Syrup, Powdered Sugar, Mixed Berries or Chocolate Chips	
Waffle (D,V)	K265
Local Maple Syrup, Powdered Sugar, Mixed Berries or Chocolate Chips	
Traditional French Toast (D,V)	K230
Local Maple Syrup, Powdered Sugar, Mixed Berries or Chocolate Chips	

BREAKFAST BOWLS

Organic Steel Cut Oatmeal (GF,D)	K120
Raisin, Brown Sugar	
Seasonal Fruit Plate (GF,L,V)	K230
Greek Yorgurt Parfait (GF,D)	K130
Granola, Mixed Berries, Berry Coulis	

Smoked Salmon (GF,L)	K135
Mixed Fruit (GF,V,L)	K100
Mixed Berries (GF,V,L)	K100
Chicken Sausage or Beef Sausage	K100
Breakfast Potatoes (GF,V,L)	K60
Daily Muffin or Croissant (D,V)	K90

SMOOTHIES

Banana, Peanut Butter, Almond Milk (GF,D,V,N,L)	K85
Double Shot Espresso, Cocoa, Banana, Peanut Butter (GF,D,V,L,N)	K95
Mixed Berry (GF,D,V,L)	K85
Mango, Banana, Honey, Yogurt (GF,D,V,L)	K100

BREAKFAST - KIDS

Silver Dollar Pancakes (D,V)	K175
Waffles With Mixed Berries (D,V)	K185
French Toast (D,V)	K175
Kids Egg Breakfast (D,V)	K230
Assorted Dry Cereal (V)	K120
All bran, Cornflakes, Coco pops, Baked granola	
Kid's Bowl Of Berries (GF,V,L)	K185
Kid's Fruit Plate (GF,V,L)	K185

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ALL DAY DINING MENU
Served daily 11:00am - 10:00pm

SNACKS & BITES

Soup of The Day Please notify our service colleague for daily options	K195	Nourish Bowl (V, GF) (Available 24 hours) Quinoa, Datterino Tomato, Cucumber, Avocado, Sweetcorn	K235
Pork Belly (P, GF) Seared Pork Belly, Spicy Salsa, Truffle Yuzu Dressing	K320	Add Grilled Chicken Skewer	K70
Hummus (V) Traditional Middle Eastern Chickpea Dip, Tahini, Crispy Bread	K210	Add Three Prawns	K90

SANDWICHES & BURGERS

Chicken Taco (D) Chicken Strips, Salsa, Guacamole, Tzatziki	K320	Botanical Panini Club (D, P) Panini, Grilled Chicken Breast, Fried Egg, Lettuce, Bacon, Tomato	K420
Chinese Liang Ban Salad Tofu, Chunky Cucumber, Black Sesame, Coriander & 5 Spice Dressing	K275	Garden Vegetable Wrap (D) Avocado, Cucumber, Tomato, Marinated Feta, Garden Greens, Tortilla Bread	K360
Jalapeno Poppers (D) Stuffed Jalapenos, Herbed Camembert, Ranch Dressing.	K275	Smoked Salmon Wrap (D) Smoked Salmon, Cream Cheese, Pickles, Onion, Honey Mustard Dressing	K430
Meatballs (L) Italian Style Meatballs, Tomato Basil Ragout, Garlic Bruschetta	K315	Backyard Beef Burger (D) Zambian Beef Patty, Aged Cheddar, Lettuce, Tomato, Onion, Fried Egg	K440
Buffalo Chicken Winglets (D) 6 Chicken Winglets, Lemon Herb or Peri-Peri, Aged Cheddar Cheese Sauce	K325	Add Bacon	K60
Butternut Salad (D) Roast Butternut, Avocado, Pumpkin Seed, Cucumber, Quinoa, Danish Feta	K260	Bacon Brie Open Sandwich (P,D) Streaky Bacon, Brie, Apple, Jalapeno-Peach Jam	K410

Biltong Selection of Crafted Air-Dried Beef Biltong	K295		
Mini Cheese Platter Selection of local & International White Peach Chutney Honey	K300	T-Bone Steak (L, GF) Premium Cut T-Bone Steak 450gr, Peppercorn or Mushroom Sauce	K630
Marinated Olives (N, GF) House Marinated Olives Walnuts I Honey Lemon	K195	Pork Ribs (L,P,GF) Spareribs, Caramelized Apples, BBQ Sauce	K530
Pork Crackers (P, GF) Pork Crackling Smoked Paprika Homemade Spice	K165	Chicken Peri-Peri (GF,L) House Marinated Quarter Chicken, Jollof Rice, Cucumber Salad	K475

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ALL DAY DINING MENU

Served daily 11:00am - 10:00pm

DESSERTS

Zambian River Bream (D, GF, L)	K485	Selection of Ice Cream and Sorbet (2 Scoops of your choice)	K130
Grilled Whole Bream, Traditional Accompaniments		Ice Cream - Chocolate, Vanilla, Strawberry, Coconut, Sorbet - Raspberry, Mango, Lemon	
Cray Fish Tagliatelle (S)	K465	Nega Maluca (D,N)	K245
Sustainably Sourced Cray Fish, House Made Pasta, Chili, Tomato Ragout.		Brazilian Chocolate Cake, Caramel Jelly, Macadamia Shavings	
Oxtail (L, GF)	K625	Cheese Board (D,N)	K355
Braised Zambian Oxtail Stew, Creamy Mashed Potato		Dried Apricot, Crackers, Honey, Sustainably Sourced Zambian cheese	
Chicken Tikka Masala (D,GF,L,N)	K465	Seasonal Fruit Platter (VE, V, GF)	K275
Marinated Chicken, Spiced Tomato & Butter Sauce, Basmati Rice, Poppadum		Selection of Seasonal Fruit, Seasonal Fruit Sorbet	
Salmon Fillet (D,GF)	K590	Citrus Pavlova (D, L)	K245
Pan-Seared Atlantic Salmon, Caper Lemon Butter Sauce, Roasted Baby Root Vegetables		Lemon Curd, Passionfruit Sauce	
Any Time Plate (Available 24 hours)		Frangipane (D,N)	K240
Choice of Protein Starch Sauce		Caramelized Apple Tart, Apricot Jam, Vanilla Ice Cream	
Chicken Quarter or Salmon Fillet Mashed Potato or Rice Peppercorn Sauce or Lemon Butter			

Chicken Option:	K475		
Salmon Option:	K590	Choice of a side:	K240
		Fruit French Fries Salad Potato Purée Wild Mushrooms	

KIDS MENU

PASTA Your Choice of Pasta		Seasonal Vegetable Soup	K100
Penne or Spaghetti or Tagliatelle		Crispy Organic Chicken Tenders	K200
		Toddlers Ham and Cheese Sandwich	K210
		Peanut Butter & Jelly Sandwich	K160
Starter portion	K250	Pasta	K210
Full portion	K390	Choice of pasta: Spaghetti, Fusilli, Macaroni	
Choice of Sauce:		Choice of Sauce: Marinara, Bolognese, Butter	
Arrabbiata: Spicy Tomato Ragout (contact family before trying)		Wild King Salmon	K210
Bolognese: Meat Based Sauce		Seasonal Garnish	
Alfredo: Parmesan Cheese and Butter Sauce		Sweet Ending (D,N):	
Carbonara: Creamy Sauce with Bacon, Cheese and Egg Yolk		Chocolate Brownie	K50
Add Chicken	K70	Ice Cream	K75
Add Prawns	K90	(Selection of 2 scoops of Strawberry, Vanilla or Chocolate)	

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LATE NIGHT DINING MENU

Served daily 10:00pm - 06:00am

Soup of the Day Please notify our service colleague for daily options	K195	Nourish Bowl (V, GF) (Available 24 hours) Quinoa Datterino Tomato Cucumber Avocado Sweetcorn	K235
Caesar Salad (P,L,D) Fresh Lettuce, Caesar Dressing, Poached Egg, Croutons, Parmesan, Bacon	K250	Add Grilled Chicken Skewer	K70
Backyard Beef Burger (D) Zambian Beef Patty, Aged Cheddar, Lettuce, Tomato, Onion, Fried Egg	K440	Add Three Prawns	K90
Add Bacon	K60	Any Time Plate (Available 24 hours) Choice of Protein Starch Sauce Chicken Quarter or Salmon Fillet Mashed Potato or Rice Peppercorn Sauce or Lemon Butter	
Smoked Salmon Wrap (D) Smoked Salmon, Cream Cheese, Pickles, Onion, Honey Mustard Dressing	K430	Chicken Option:	K475
Botanical Panini Club (D, P) Panini, Grilled Chicken Breast, Fried Egg, Lettuce, Bacon, Tomato	K420	Salmon Option:	K590
Spaghetti With Tomato Sauce or Bolognese	K250		
Meatballs (L) Italian Style Meatballs, Tomato Basil Ragout, Garlic Bruschetta	K315		

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BEVERAGE MENU

International Beers

Corona	110.00
Budweiser	110.00
Heineken	110.00
Stella Artois	110.00
Windhoek Draught	120.00
Windhoek Lager	110.00

Local Beers

Mosi Lager	80.00
Castle Lager	80.00
Castle Lite	90.00
Flying Fish Lemon	100.00

Ciders:

Hunters Dry	110.00
Hunters Gold	110.00
Savanna Dry	120.00

Soft Drinks:

Coke, Sprite, Fanta 300ml	60.00
Coke Sprite, Fanta Coke Zero 500ml	80.00
Red Bull 250ml	150.00
Mineral Water 500ml	30.00
Sparkling Water 500ml	40.00
Fitch & Leeds India Tonic Can 200ml	80.00
Fitch & Leeds Ginger Ale Can 200ml	80.00
Fitch & Leeds Lemonade Can 200ml	80.00
Fitch & Leeds Soda Water Can 200ml	80.00
Fitch & Leeds Pink Tonic Can 200ml	80.00

Fruit Juice

Apple Juice	70.00
Cranberry Juice	70.00
Freshly Juice	130.00
Guava Juice	70.00
Mango Juice	70.00
Orange Juice	70.00
Pineapple Juice	70.00

Champagnes/ Mcc / Sparkling Wines:

Dom Perignon K18,000

Dom is always a blend of Chardonnay and Pinot Noir. In its youth, it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroom aromas and layers of complexity.

Moët & Chandon Brut K4,500

Moët Impérial is an elegant golden straw yellow with green highlights. It has a sparkling bouquet with the vibrant intensity of green apple and citrus fruit, the freshness of mineral nuances and white flowers and the elegance of blond notes (brioche, cereal, fresh nuts).

Moët & Chandon Rose K4,800

Moët Impérial Rosé champagne calls to mind: a plethora of red, pink and amber tones, a brightly-coloured candy apple, a green bouquet of mint leaves, dill, basil and verbena, the fleeting vision of a black pepper grain.

Mumm K4,500

Mumm champagne expresses the full richness of the Champagne wine-growing region and two centuries of expertise in the creation of exceptional wines. They are characterized by their structure, complexity and freshness, as well as the fruity richness of Pinot Noir that makes the Mumm style so unique.

Veuve Clicquot Brut K6,000

Veuve expresses a persistent sparkle and golden Champagne colour. With a complex nose of apple, citrus and caramel followed by full flavours of elegance, crispness and a slightly spicy finish.

White Wines (SAUVIGNON BLANC)

Cederberg K1,300
An aromatic Sauvignon Blanc with a combination of tropical, citrus and green aromas. Aromas of gooseberries, guava, lemon zest with hints of asparagus and green fig.

Paul Cluver K1,550
A combination of passion fruit, black currant and grapefruit on the nose with hints of mineral notes. The expression of the nose follows through to the palate, passion fruit, gooseberry, but with great salinity, complexity and length. The wine is fresh, with great balanced acidity and a lingering finish.

Plasir K1,050
Fresh, full and rich with flavours of tropical fruit and nettles in the initial flavour. This follows through fresh tropical flavours of passion fruit, pineapple and the typical green hints of the cultivar. Long and lingering aftertaste.

Hoopenburg K1,400
Fruit-driven with loads of freshness and nice sucrose. Expect granadilla and pear aromas which follow through on the palate. Palate: Good balance of fruit and acidity on the mid-palate and a clean finish

Mulderbosch K1,350
A bright, crisp wine with a pale straw colour and a refreshing acidity which offers a well-balanced palate of tropical fruit, citrus, and herbaceous notes.

Red Wines Merlot

Plasir K1,950
This wine has Fragrant red berries with hints of violets and mint chocolate, Black cherries and plums layered with vanilla spice, cloves and cedar oak ending with a soft, velvety finish.

Journey's End K1,700
Ruby, clear and bright. Displaying blackcurrants and raspberries, with hints of subtle blackcurrant leaf. The well-matched oak allows for the fruit to shine while creating complexity with notes of vanilla and nutmeg. This Merlot exhibits very soft tannins with just enough grip to promise good cellaring potential. An elegant, polished wine.

Lomond K1,400
Full-bodied Merlot. Deep red with a bright ruby hue. A bouquet of dark chocolate mint, ripe sweet berries and black olives. Taste of clean cherry flavours with hints of fynbos and oak spice.

Hoopenburg K1,500
A medium-bodied palate followed by round, soft but firm lingering tannins. This soft and palatable wine pairs well with a variety of red meats, cold meats and carpaccio. It is great with pasta dishes.

Meerlust K3,100
This wine has Fragrant red berries with hints of violets and mint chocolate, Black cherries and plums layered with vanilla spice, cloves and cedar oak ending with a soft, velvety finish.

International Wines

Chateau La Fleur K1,500
It has a complex and elegant nose with aromas of black cherry, plum, and cassis, as well as hints of cedar, tobacco, and truffle.

Chateau Le Colombier K1,350
A lovely, full bodied, ripe, sappy and bursting with fruit with a touch of spice and a Rhône red perfect for drinking young.

Chateau Dubois K1,100
Its soft, accessible flavours of blackberry, plum, and tobacco are already showing their full potential. This is not an oaky wine - instead, the focus is on the natural fruit flavours of the grape.

Casillero Del Diablo K1,500
An award-winning smooth, full-bodied Cabernet Sauvignon from Chile's No. 1 wine brand. Cassis and black cherry flavours are complimented by hints of coffee and dark chocolate.

Albail Reserve Red Blend K1,350
Intense cherry red. This wine exhibits a complex aroma of vanilla, chocolate, spices and fruit jam. Pleasing and soft palate with a good tannic expression and long smooth finish.

Pinta Negra Rose K960
Pale salmon colour, attractive with good aromatic freshness showing its youth touch.

Pinta Negra Red Blend K960
Young and fresh aromatic set where floral notes and wild berry fruit predominate. With a medium body, it shows soft tannins very well balanced with a wild fruit, leaving a lively finish of intense flavour

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