

## SAMPLE MENU A

Priced at SGD63 per pax

### STARTERS

Charcuterie Platter of Prosciutto, Mortadella, Soppressata 

Cherry Tomato & Bocconcini 

Grilled Vegetable Plank with Sun Dried Tomato 

Pesto Pasta Salad with Shaved Pecorino 

Marinated Olives 

### WELL-BEING SALAD BAR

*Lolla Rossa / Mesclun Mix Salad / Baby Gem /  
Cherry Tomatoes / Cucumber / Radish / Edamame /  
Corn Kernel*

*Extra Virgin Olive Oil / 8 Year Aged Balsamic*

### SOUP

Tomato Soup   
*Assorted Bread Rolls*

### PIZZA SELECTION

Margherita   
*Mozzarella, Ligurian Basil, Extra Virgin Olive Oil*

Diavola   
*Spicy Pork Salami, Mozzarella, Chilli Oil*

Agnello   
*Braised Lamb, Roasted Wild Mushrooms, Mascarpone Cream,  
Caramelized Onions, Parmesan*

### HOT SELECTION

Penne Arrabbiata   
*San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella*

Eggplant Parmigiana   
*Layered & Fried Eggplant, House-made Tomato Sauce,  
Mozzarella, Parmigiano, Basil*

Spaghetti Beef Ragù   
*Slow-Cooked Beef Ragù, San Marzano Tomato, Parmigiano*

Truffle Mushroom Risotto   
*Roasted Chanterelle & Pine Mushrooms, Shaved Black Truffle*

Grill Chicken with Duxelle Mushroom & Porcini Veloute  
*Spiced Marinated Chicken, Wild Mushroom Mix, Veloute Sauce*

Baked Barramundi with Hollandaise & Haricot Bean  
*Oven Baked, Hollandaise Sauce, Haricot Beans*

### DESSERT & DRINKS

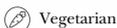
Tiramisu 

Red Velvet Cupcake

Mini Lemon Tarts

Sliced Seasonal Fruits

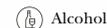
Freshly Brewed Coffee / Tea



Vegetarian



Nuts



Alcohol



Pork



INTERCONTINENTAL

SINGAPORE ROBERTSON QUAY

## SAMPLE MENU B

Priced at SGD115 per pax

### STARTERS

Charcuterie Platter of Prosciutto, Mortadella, Soppressata 

Italian Cheese of Pecorino, Taleggio, Gorgonzola,  
Pugliese Burrata

Grilled Vegetable Plank with Sun Dried Tomato 

Octopus Salad

Cherry Tomato and Bocconcini 

Pesto Pasta Salad with Shaved Pecorino 

Marinated Olives 

### WELL-BEING SALAD BAR

*Lolla Rossa / Mesclun Mix Salad / Baby Gem / Arugula /  
Cherry Tomatoes / Cucumber / Radish / Edamame /  
Corn Kernel*

*Extra Virgin Olive Oil | 8 Year Aged Balsamic*

### SOUP

Minestrone Soup   
*Assorted Bread Rolls*

### PIZZA SELECTION

Margherita   
*Mozzarella, Ligurian Basil, Extra Virgin Olive Oil*

Vegana   
*Grilled Zucchini, Red Peppers, Asparagus, Red Onions*

Diavola   
*Spicy Pork Salami, Mozzarella, Chilli Oil*

Agnello   
*Braised Lamb, Roasted Wild Mushrooms, Mascarpone Cream,  
Caramelized Onions, Parmesan*

### HOT SELECTION

Penne Arrabbiata   
*San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella*

Eggplant Parmigiana   
*Layered & Fried Eggplant, House-made Tomato Sauce,  
Mozzarella, Parmigiano, Basil*

Spaghetti Beef Ragù   
*Slow-Cooked Beef Ragù, San Marzano Tomato, Parmigiano*

Truffle Mushroom Risotto   
*Roasted Chanterelle & Pine Mushrooms, Shaved Black Truffle*

Grill Chicken with Duxelle Mushroom & Porcini Veloute  
*Spiced Marinated Chicken, Wild Mushroom Mix, Veloute Sauce*

Baked Barramundi with Hollandaise & Haricot Bean  
*Oven Baked, Hollandaise Sauce, Haricot Beans*

Meatballs Al Forno   
*Pork & Fennel Meatballs, San Marzano Tomato Sugo,  
Parmigiano*

Conchiglie Pesto   
*Herb Pesto, Pinenut Crumble, Parmigiano*

### COOKED SEAFOOD ON ICE

Snow Crab Leg

Chilled Prawns

Blue Mussels

Clams  
*Lemon Wedge / Mignonette / Cocktail Sauce / Wasabi Ponzu*

### DESSERT & DRINKS

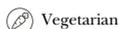
Tiramisu 

Red Velvet Cupcake

Mini Lemon Tarts

Sliced Seasonal Fruits

Freshly Brewed Coffee / Tea



Vegetarian



Nuts



Alcohol



Pork

*Minimum pax. applies. Prices are subject to 10% service charge and prevailing government taxes.*



INTERCONTINENTAL  
SINGAPORE ROBERTSON QUAY

For a truly bespoke experience,  
our meeting & event menus are  
thoughtfully curated to suit your  
needs and preferences.

Connect with us today.

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