



INTERCONTINENTAL.
LONDON PARK LANE



IN-ROOM DINING
MENU

INTRODUCTION	3
BREAKFAST	4
ALL-DAY DINING	8
A TASTE OF THE MIDDLE EAST	12
LATE-NIGHT MENU	13
WINE LIST	14
SPIRITS LIST	15
BEER, CIDER AND RECEPTION	16
AFTERNOON TEA AT THE WELLINGTON LOUNGE	17
RESTAURANTS, BAR AND LOUNGE	18



Welcome to InterContinental London Park Lane.

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.

Consciously purchasing from sustainable sources and organic suppliers where possible, the hotel supports local growers and producers of fruit and vegetables.

The best quality meat and fish is bought in season from British farmers and fishermen.

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.

When you have made your choice, press the Room Service button on your telephone to place your order.

Please speak to a member of the team if you have any dietary allergies or intolerances.

All prices include VAT at the prevailing rate. A 13.5% discretionary service charge and a tray charge of £5 will be added to all room service orders.

Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our guests.

BREAKFAST
DAILY FROM 6:00 AM UNTIL 12:00 NOON

<p>THE FULL LONDON BREAKFAST 807 kcal £28</p> <p>Roasted organic pork sausage with field mushrooms, crispy bacon, black pudding, baked beans, hash brown and eggs prepared to your liking</p> <p>HEALTHY BREAKFAST 310 kcal £30</p> <p>High-fibre organic cereals, British yoghurt, seasonal sliced fruits and berries, spinach and egg white omelette. With brown, granary or rye bread and fresh fruit juice</p> <p>CLASSIC ASIAN BREAKFAST £28</p> <p>Chicken congee 148 kcal Egg fried noodles 138 kcal Vegetable spring rolls 98 Kcal</p> <p>Selection of dumplings:</p> <p>Pork siu mai 246 kcal Dumplings with prawn filling 195 kcal Siu loong bao 185 kcal Prawn and chive dumplings 195 kcal</p> <p>TRADITIONAL MIDDLE EASTERN BREAKFAST £32</p> <p>Chickpea hummus 66 kcal Rich labneh 59 kcal Marinated olives 20 Kcal Organic feta cheese 76 kcal Fresh watermelon 46 kcal Sesame falafel 333 kcal Ful medames 132 kcal Egg shakshuka 121 kcal Khobez bread 110 kcal</p>	<p>INTER-CONTINENTAL BREAKFAST 570 kcal £18</p> <p>Selection of pastries, sliced fruit, charcuterie, cheeses</p> <p>雞肉粥 炒麵 素春卷</p> <p>精選點心: 豬肉燒賣 蝦餃 小籠包 韭菜餃</p> <p>فطور عربى حمص بل الطحينه لبنه فريش زيتون متبل جبنة بيضاء عضويه شرايح بطيخ فلاقل بل السمسم فول مدمس شكشوكة خبز عربى</p>
---	--

BREAKFAST
DAILY FROM 6:00 AM UNTIL 12:00 NOON

<p>FRUITS, GRAINS & GRANOLA</p> <p>Granola, yoghurt, berries, homemade compote (v) 78 kcal £12</p> <p>Mixed seasonal berries (ve) 65 kcal £10</p> <p>Seasonal sliced fruit plate (v) 95 kcal £14</p> <p>Homemade Bircher muesli (v) 97 kcal With berries and apple £12</p> <p>Mixed toast (v) 67 kcal £6</p> <p>Your choice of brown, white or granary bread with preserves and butter</p> <p>FROM THE GRIDDLE All served with British seasonal berries and maple syrup</p> <p>American pancakes (v) 240 kcal £14</p> <p>Malted buttermilk waffles (v) 240 kcal £14</p> <p>Brioche French toast (v) 320 kcal £14</p> <p>EGGS</p> <p>Two free-range eggs prepared to your liking (v) 172 kcal £12</p> <p>Poached, boiled, fried or scrambled</p> <p>Omelette (v) 298 kcal £16</p> <p>St Ewe Cornish egg or egg white omelette with your choice of filling: Forest mushroom, onion, tomatoes, ham, peppers, chilli</p> <p>Eggs Benedict 388 kcal £20</p> <p>Two free-range poached eggs, honey-roasted ham, hollandaise, English muffin</p> <p>Eggs Royale 330 kcal £20</p> <p>Two free-range poached eggs, smoked salmon, hollandaise, English muffin</p> <p>Eggs Florentine (v) 367 kcal £20</p> <p>Two free-range poached eggs, wilted spinach, hollandaise, English muffin</p> <p>Tofu scramble (v) 179 kcal £18</p> <p>Avocado, toasted sourdough bread</p>	<p>Adults need around 2,000 kcal a day.</p> <p>Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% and a tray charge will apply to all room service orders.</p>
---	--

BREAKFAST
DAILY FROM 6:00 AM UNTIL 12:00 NOON

BREAKFAST CLASSICS

Brûléed banana porridge (v) 274 kcal	£13
Scottish 'Royal Warrant' smoked salmon 310 kcal Free-range scrambled eggs, lemon wedge	£17
Devon crab cake 355 kcal Poached eggs, hollandaise sauce	£18
Smashed avocado toast (v) 185 kcal Sourdough toast, free-range poached eggs, coriander, pomegranate seeds	£19
Baked egg shakshuka (v) 275 kcal Tomatoes, mixed peppers, warm pita	£14
Ful medames (v) 239 kcal Served with warm khobez bread	£13

BREAKFAST SIDES

Bacon 210 kcal Organic pork sausage 230 kcal Chicken or beef sausage 250 kcal Black pudding 160 kcal Baked beans (ve) 49 kcal Grilled tomato (ve) 25 kcal Sautéed field mushrooms (ve) 74 kcal Hash brown (v) 102 kcal Avocado 160 kcal	£6
Smoked salmon 127 kcal	£7

SEASONAL JUICE SELECTION	£8
--------------------------	----

HOT BEVERAGES

Espresso 0 kcal Macchiato 13 kcal	£6
Double espresso 0 kcal Americano 0 kcal Filter coffee 0 kcal Cappuccino 63 kcal Latte 63 kcal Flat white 63 kcal Mocha 111 kcal English breakfast tea 0 kcal	£7

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% and a tray charge will apply to all room service orders.



ALL-DAY DINING
DAILY FROM 12:00 PM – 11:00 PM

SNACKS & STARTERS

A selection of warm breads (v) 361 kcal English butter	£8
Selection of mixed Mediterranean olives (ve) 145 kcal	£8
Isle of Wight tomato soup (v) 160 kcal Rustic bread, organic basil	£12
Artisan charcuterie 292 kcal Piccalilli, sourdough bread, marinated olives	£15
Halloumi fries (v) 403 kcal Organic mint-infused yoghurt, pomegranate	£12
Korean fried chicken 472 kcal Kentish chicken, gochujang maple glaze, sesame seed and ranch dressing	£12
Mini battered fish tacos 315 kcal Frisée salad, tartare sauce, caramelised lime	£14
Crispy duck spring roll 172 kcal Asian salad, hoisin sauce	£14

SANDWICHES AND BURGERS

Club sandwich 540 kcal Chicken, streaky bacon, beef tomato, egg mayonnaise	£26
Truffle croque monsieur 644 kcal Ham, gruyère cheese, truffle-infused bechamel sauce, chunky chips, seasonal salad	£22
House-cured salmon gravlax sandwich 430 kcal Cured salmon, avocado, wild rocket, caper mayonnaise	£22
Paneer tikka kathi roll 402 kcal Tandoori-marinated paneer, pickles, raita, cucumber, masala chips	£20
Angus beef burger 740 kcal Smoked cheddar cheese, baby gem lettuce, red onion, tomato chutney, brioche bun	£24
Korean fried chicken burger 632 kcal Kentish chicken supreme, gochujang maple glaze, baby gem lettuce, onion chutney, brioche bun	£22
Add to your burger £2: Fried egg 85 kcal Grilled streaky bacon 110 kcal Battered onion rings 85 kcal Avocado 60 kcal	

ALL-DAY DINING
DAILY FROM 12:00 PM – 11:00 PM

SALADS

Greek salad (v) 258 kcal Exotic lettuce, cherry tomato, red onion, mixed peppers, cucumber, olives, feta cheese	£20
Vegan tofu poke bowl (ve) 73 kcal Fresh tofu, quinoa, avocado, cucumber, radish, spring onion, pineapple chunks, chilli vinaigrette	£18
Caesar salad 97 kcal Baby gem lettuce, parmesan, egg, marinated white anchovies, crispy focaccia	£18
Superfood salad (ve) 78 kcal Quinoa, broccoli, soya beans, avocado, spinach, pomegranate, pumpkin seeds	£21
Add to your salad: Roasted chicken breast 239 kcal £7 Grilled halloumi (v) 175 kcal £7 King prawns 252 kcal £9	

LARGE PLATES

Traditional shepherd's pie 989 kcal Lamb mince, grilled sourdough bread, seasonal salad	£34
Norfolk chicken escalope 412 kcal Crushed new potato, wilted seasonal greens, tomato confit, chargrilled lemon	£35
Classic fish and chips 720 kcal Haddock, chunky chips, mushy peas, tartare sauce, chargrilled lemon	£32
'The Ruby' chicken curry 515 kcal Basmati rice, fresh mint raita, kachumbari salad, chota naan	£35
Fried egg noodles (v) 390 kcal Tofu, organic broccoli, mixed peppers, spring onion	£26
Add to your noodles: Chicken 239 kcal £6 King prawns 252 kcal £8 Fried egg 172 kcal £4	

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% and a tray charge will apply to all room service orders.

ALL-DAY DINING
DAILY FROM 12:00 PM – 11:00 PM

PIZZA & PASTA

Margherita (v) 1530 kcal	£21
Milano salami and chilli 1601 kcal	£21
Buffalo mozzarella and wild rocket (v) 1631 kcal	£21
Add toppings to your pizza £4: Marinated olives (ve) 30 kcal Forest mushrooms (ve) 35 kcal Chicken strips 120 kcal Frankfurt sausage 210 kcal Anchovies 20 kcal	
Spaghetti or penne Bolognese 560 kcal Shaved parmesan	£26
Kentish chicken and mushroom spaghetti or penne 416 kcal Tarragon cream, shaved parmesan	£31
Penne all'arrabbiata 419 kcal Spicy tomato sauce, parsley	£22



ALL-DAY DINING
DAILY FROM 12:00 PM – 11:00 PM

GRILL

Served with pomme purée, wilted seasonal greens and slow-cooked cherry tomatoes Includes your choice of sauce: béarnaise, peppercorn or wild mushroom	
Lake District Farmers' lamb cutlets 513 kcal	£40
Angus rib-eye steak 620 kcal	£40
Dry-aged beef fillet (8oz) 310 kcal	£45
Half dozen marinated king prawns 210 kcal	£38
Pan-seared sea bream fillet 310 kcal	£34

SIDES

Seasonal green vegetables (v) 42 kcal	£7
Mashed potato (v) 88 kcal	£7
French fries (ve) 161 kcal	£7
Grilled asparagus (v) 60 kcal	£7

DESSERTS

Warm apple crumble 424 kcal Maple Chantilly cream	£13
Chocolate brownie (v) 466 kcal Vanilla ice cream, chocolate sauce	£11
Nutella cheesecake (v) 382 kcal Vanilla whipped ganache, salted caramel popcorn	£11
Mango cake, passion fruit Chantilly (v) 410 kcal Blood orange gel, mango crèmeux	£11
A selection of British cheese 315 kcal Chutney, crackers	£17

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% and a tray charge will apply to all room service orders.

A TASTE OF THE MIDDLE EAST
DAILY FROM 12:00 PM – 11:00 PM

SELECTION OF MEZZE

Cold mezze	£8
Hummus 166 kcal Smoked aubergine moutabal 161 kcal	
Labneh 59 kcal Rice-stuffed vine leaves 164 kcal	
Marinated olives 120 kcal	
Hot mezze	£9
Za'atar manakish 120 kcal Lamb sambousik 220 kcal	
Sesame falafel 333 kcal Chicken kibbe 190 kcal	
Grilled halloumi 230 kcal	
Royal mezze platter 1050 kcal	£55
Choice of 3 cold and 3 hot mezze served with pickled vegetables, warm khobez bread and tahini dip	

SOUPS & SALADS

Spiced lentil soup (v) 186 kcal	£11
Fattoush salad (v) 70 kcal	£19
Feta cheese, baby gem lettuce, mixed peppers, tomatoes, cucumber, sumac croutons	
Tabbouleh (v) 136 kcal	£17
Organic parsley, burghul (fine cracked wheat), tomato, extra virgin olive oil, lemon, sumac	

MAIN COURSES

Biryani cooked with your choice of:	
Chicken 410 kcal or lamb 430 kcal	£38
Prawns 390 kcal	£40
Vegetables 320 kcal	£33
Mixed meat grill 730 kcal	£50
Fillet steak, marinated baby chicken, lamb chops, seasonal roasted vegetables	
Mixed fish grill 620 kcal	£72
Whole lobster tail, marinated king prawns, salmon fillet, seasonal roasted vegetables	

DESSERTS

Date platter, natural yoghurt 398 kcal	£11
Mixed baklava 334 kcal	£11
Chilled sliced watermelon 60 kcal	£11
Chilled chopped fruit salad 89 kcal	£13

تشكيلة المقبلات

المقبلات الباردة	
حمص متبل باذنجان	
لبنة ورق عنب زيتون متبل	
المقبلات الساخنة	
مناقيش زعر سمبوسك لحم فلافل بالسمسم	
كبة دجاج حلوم مشوي	
طبق المقبلات الملكي	
يمكنك الاختيار من 3 مقبلات باردة و 3 ساخنة تقدم مع مخلل الخضار والخبز الحار وصلصة الطحينة	

الشوربة و السلطات

شوربة العدس المتبل	
سلطة فتوش	
جينة فتتا، سلطة بيبي جيم، فليفلة مشكلة، طماطم، خيار، خبز محمص بالسمساقي	
تبولة	
بقدونس برغل طماطم زيت زيتون، ليمون سماق	

الوجبات الرئيسية

برياني مطهو مع اختيارك من	
الدجاج أو لحم الضأن	
الروبيان	
الخضروات	
مشويات لحوم مشكلة وشريحة لحم ودجاجة صغيرة متبله وأضلاع لحم الضأن. تُقدم مع خضروات موسمية مشوية وليمون	
مشويات سمك مشكلة، استكوزا وروبيان كبير متبل شريحة سالمون وجرجر متبل وليمون	

الحلويات

طبق تمر وزبادي طبيعي	
قطع بقلادة مشكلة	
قطع بطيخ باردة	
سلطة فواكه مقطعة باردة	

LATE-NIGHT MENU
DAILY FROM 11:00 PM – 6:00 AM

A selection of warm breads (v) 361 kcal	£8
English butter	
Selection of mixed Mediterranean olives (ve) 145 kcal	£8
Halloumi fries (v) 403 kcal	£12
Organic mint-infused yoghurt, pomegranate	
Isle of Wight tomato soup (v) 160 kcal	£12
Rustic bread, organic basil	
Korean fried chicken 472 kcal	£12
Kentish chicken, gochujang maple glaze, sesame seed and ranch dressing	
Caesar salad 97 kcal	£18
Baby gem lettuce, parmesan, egg, marinated white anchovies, crispy focaccia	
Greek salad (v) 258 kcal	£20
Exotic lettuce, cherry tomato, red onion, mixed peppers, cucumber, olives, feta cheese	
Add to your salad:	
Roasted chicken breast 239 kcal £7 Grilled halloumi (v) 175 kcal £7 King prawns 252 kcal £9	
Club sandwich 540 kcal	£26
Chicken, streaky bacon, beef tomato, egg mayonnaise	
Paneer tikka kathi roll 402 kcal	£20
Tandoori-marinated paneer, pickles, raita, cucumber, masala chips	
Angus beef burger 740 kcal	£24
Cheddar cheese, tomato chutney, brioche bun	
'The Ruby' chicken curry 515 kcal	£35
Basmati rice, fresh mint raita, kachumbari salad, chota naan	
Penne all'arrabbiata 419 kcal	£22
Spicy tomato sauce, parsley	
French fries (ve) 161 kcal	£7
Heritage tomato salad (ve) 60 kcal	£7
Seasonal green vegetables (v) 42 kcal	£7
Nutella cheesecake (v) 382 kcal	£11
Vanilla whipped ganache, salted caramel popcorn	

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% and a tray charge will apply to all room service orders.

WINE LIST

SPARKLING WINE & CHAMPAGNE	125ML	BOTTLE
Pommery Brut Royal France	£20	£114
Pommery Brut Rosé France	£26	£152
Hattingley Valley Classic Reserve NV England	£17	£97
Veuve Clicquot Yellow Label Brut NV France	£24	£142
Dom Pérignon 2013 France		£480
Ruinart R de Ruinart Brut NV France		£182
Perrier-Jouët Blason Rosé NV France		£194
Bollinger Spécial Cuvée Brut NV France		£168
Ruinart Rosé NV France		£190
Veuve Clicquot Rosé NV France		£165
WHITE WINE	175ML	BOTTLE
Leiras Albariño Rias Baixas 2022 Spain	£13	£54
Urlar Sauvignon Blanc 2019 New Zealand	£16	£61
Louis Jadot Coteaux Bourguignons Blanc 2021 France	£17	£71
Thierry Germain, Saumur Blanc 'L'Insolite' 2021 France		£89
ROSÉ WINE	175ML	BOTTLE
Château Léoube Love by Léoube 2022 France	£18	£72
RED WINE	175ML	BOTTLE
Catena Appellation Vista Flores Malbec 2020 Argentina	£13	£56
Torre dei Beati Montepulciano d'Abruzzo 2020 Italy	£16	£69
Louis Jadot Bourgogne Pinot Noir Couvent des Jacobins 2021 France	£20	£84
Blason d'Issan Margaux 2019 France		£108

Wines by the glass are also available as 125ml measures. All wines and vintages are subject to availability.

SPIRITS LIST 50ml

Beefeater 24 gin	£13	Johnnie Walker Black Label whisky	£14
Tanqueray No. Ten gin	£15	Lagavulin 16-year-old whisky	£20
Monkey 47 gin	£17	Dalmore 15-year-old whisky	£25
Grey Goose vodka	£14	Woodford Reserve bourbon	£14
Belvedere vodka	£13	Jack Daniel's Single Barrel whisky	£17
Stolichnaya Elite vodka	£18	Blanton's Gold whiskey	£30
Havana Club 7-year-old rum	£15	Remy Martin VSOP cognac	£14
Diplomatico Reserva rum	£17	Hennessy XO cognac	£38

BEER, CIDER AND RECEPTION

BEER & CIDER

Peroni 330ml	£9	Peroni Libera 73 kcal (alcohol-free)	£8
Asahi 330ml	£9	Maison Sassy Cidre Brut 330ml	£8
Meantime Pale Ale 330ml	£9		

SOFT DRINKS & MINERAL WATER

Coca-Cola 84 kcal 200ml	£6	Folkington's Juices 250ml	£6
Diet Coke 1 kcal 200ml	£6	Apple 130 kcal Orange 88 kcal	
Red Bull 117 kcal 250ml	£8	Pineapple 128 kcal Tomato 43 kcal	
Fever-Tree 200ml	£6	British Summer Berries 115 kcal	
Ginger ale 36 kcal Ginger beer 74 kcal		Acqua Panna 0 kcal 250ml	£5
Lemonade 30 kcal Soda 0 kcal		Perrier 0 kcal 330ml	£5
Tonic 56 kcal		Evian 0 kcal 750ml	£7
		Perrier 0 kcal 750ml	£7

TEA & COFFEE

East India Company teas 0 kcal	£7	Filter coffee 0 kcal	£7
Iced teas 0 kcal	£7	Latte 63 kcal	£7
Espresso 0 kcal	£6	Cappuccino 63 kcal	£7
Double espresso 0 kcal	£7	Flat white 63 kcal	£7
Macchiato 13 kcal	£6	Mocha 111 kcal	£7
Americano 0 kcal	£7	Iced coffee 63 kcal	£7

AFTERNOON TEA AT THE WELLINGTON LOUNGE
WEDNESDAY TO SUNDAY FROM 1:00 PM – 5:00 PM

£69 per person or
£85 per person with a glass of champagne

A selection of homemade sandwiches

Classic plain and fruit scones with signature jam, clotted cream

A selection of homemade seasonal pastries and cakes

A choice of our specially selected teas



The afternoon tea menu is subject to change due to seasonality. Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT. A service charge of 13.5% and a tray charge will apply to all room service orders.



NUMBER ONE PARK LANE
TERRACE

Welcome to our relaxed terrace restaurant, nestled in the heart of Mayfair, where you can enjoy our seasonal pop-up. Complete with heaters and cosy blankets in winter or bursting with flowers in summer – the terrace is the perfect spot to unwind and savour delectable dishes, whilst overlooking the Royal Parks and Wellington Arch.

For reservations, please contact:
+44 (0)20 7409 3131
icparklanedining@ihg.com



THEO RANDALL AT THE
INTERCONTINENTAL

One of the capital's best Italian restaurants, celebrated Chef Theo Randall carefully blends the best local ingredients with hand-picked Italian imports to create rustic fare that attracts rave reviews. The menu is inspired by his travels throughout Italy over the last 20 years, and he has personally overseen the extensive wine list that features 90% Italian varietals.

For reservations, please contact:
+44 (0)20 7409 3131
reservations@theorandall.com



THE ARCH BAR

With an elegant and refined interior, The Arch Bar provides a sophisticated location in the heart of Mayfair for pre or post-dinner drinks, celebratory champagne or a discreet meeting. Delicious coffee or an eclectic cocktail combined with the views over Green Park make the unique space an enviable destination in the city.

For reservations, please contact:
+44 (0)20 7409 3131
thearchbar@ihg.com



WELLINGTON LOUNGE

Standing proudly on the former site of 145 Piccadilly, Queen Elizabeth II's former childhood home, the Wellington Lounge pays respect to its heritage by offering traditional afternoon tea with a modern twist for an experience fit for royalty. The team has created an extensive menu of teas with the East India Tea Company, complementing the various dishes available.

For reservations, please contact:
+44 (0)20 7409 3131
wellingtonlounge@ihg.com

InterContinental London Park Lane
One Hamilton Place, London, W1J 7QY
T: +44 (0)20 7409 3131
london@ihg.com
parklane.intercontinental.com