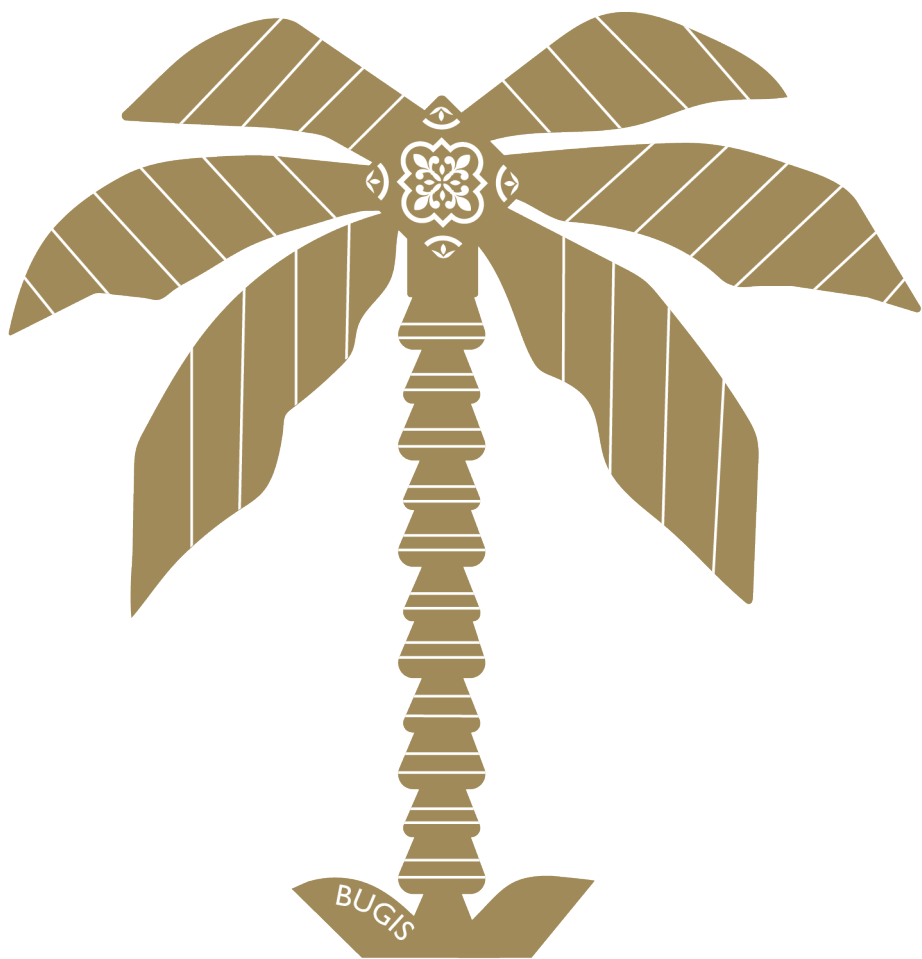


PAILMIS



CHAMPAGNE & POOL BAR

Dial "0" on phone at the Bar Counter to place your orders.



MARCH
Floral Fantasy

1 TO 12 MARCH • 11:30AM-7:30PM

MENU

Crab Salad with Elderflower Compressed Melon
Shallot Pickle, Avocado Mousse, Celery Cress
\$34

Foie Gras Parfait Tart
Macerated Blackberry, Apple Two-Way
(Roselle Tea Gel, Apple Ball Compressed), Hawthorn Flakes, Apple Blossom
\$37

Home-Made Labneh on Sour Dough
Lavender Honey, Hazelnut, Thyme
\$32

Osmanthus Tea Cake
Orange Icing, Candied Orange, Oolong Chantilly
\$28

Each selection comes with a glass of Bellini Cocktail
or Strawberry Camomile Martini Mocktail.



MENU

LIGHT BITES

- TRUFFLE FRIES** D G V 18
Parmesan Cheese, White Truffle Mayonnaise
- PLANT BASED GYOZA** G VF 19
Spicy Chilli Aioli, Pickled Pink Ginger
- BUFFALO CHICKEN WINGS** D G 22
Ranch Sauce, Celery-Cucumber Shavings
-  **SINGAPORE STYLE CHILLI CRAB SLIDERS** D G N S 22
Dungeness Crab Meat, Chilli Crab Sauce, Golden Mantou, Coriander
- CLASSIC CAESAR SALAD** D G P 23
Butter Crouton, Crispy Bacon, Poached Egg, Parmesan Cheese, Anchovy, Baby Romaine Lettuce, Caesar Dressing
- Add On: Grilled Chicken 7
Smoked Duck Breast 9
Norwegian Smoked Salmon 9
- HEALTHY GARDEN MESCLUN SALAD** D N V 26
Walnut, Blueberry, Vine Tomato, Kalamata Olives, Shredded Carrot, Feta Cheese, Steamed Broccoli, Aged Balsamic Dressing
- SATAY PANGGANG** G N 28
Choice of Skewers of Chicken or Beef served with Sweet Pineapple, Rice Lontong, Cucumber, Red Onion, Peanut Sauce (8 pieces)
- ARTISANAL CHEESE PLATE** A D N V 32
Choice of 3 Imported Cheeses:
Brie de Meaux, Port Salut, Comté 12 Months, Bleu d'Auvergne, Taleggio Fig Jam, Mixed Nuts, Dried Fruits, Oat Crackers

 Chef's Signature A Contains Alcohol N Contains Nuts D Contains Dairy
G Contains Gluten V Vegetarian VF Vegan P Contains Pork S Contains Shellfish

All prices are subject to 10% service charge and prevailing government taxes.



GOURMET BURGER AND SANDWICH

All served with side of French fries and Purple Cabbage Coleslaw

"INTERCONTINENTAL" WAGYU BEEF BURGER **D G P** 34

200gm Australian "Sancho" Wagyu Beef Patty, Streaky Bacon, Matured Cheddar Cheese, Piquillo Pepper, Tomato, Lettuce, Mayonnaise, Brioche Bun

GRILLED IMPOSSIBLE BURGER **D G V** 34

200gm "Impossible" Patty, Matured Cheddar Cheese, Guacamole, Piquillo Pepper, Tomato, Lettuce, Mayonnaise, Brioche Bun

"INTERCONTINENTAL" CLUB SANDWICH **D G N P** 30

Slow Cooked Chicken Fillet, Crispy Bacon, Fried Organic Egg, Cheddar Cheese, Guacamole, Tomato, Lettuce, Mayonnaise, Toasted Raisin and Walnut Pain de Mie

PIZZA AND MAIN COURSES

CLASSIC MARGHERITA PIZZA **D G V** 28

Homemade Tomato Sauce, Mozzarella Cheese, Basil, Extra Virgin Olive Oil

QUATTRO FORMAGGI PIZZA **D G V** 30

Gorgonzola, Parmesan, Mozzarella, Scamorza, Honey Acasia, Black Pepper

PEPPERONI PIZZA **D G P** 32

Spicy Pork Pepperoni, Mozzarella Cheese, Oregano, Chilli Flakes, Homemade Tomato Sauce, Parmesan Shavings

BEEF ANGUS SHORT RIB GOULASH **D G** 54

"Hungarian Style" Beef Stew, Root Vegetables, Sweet Paprika, Served with Mustard Mashed Potato, Sour Cream, Chilli Flakes

SEAFOOD FRIED HOKKIEN MEE **G P S** 30

Pork Belly, Tiger Prawn, Clams, Egg, Vegetable, Yellow Noodle, Rice Vermicelli

 Chef's Signature  Contains Alcohol  Contains Nuts  Contains Dairy
 Contains Gluten  Vegetarian  Vegan  Contains Pork  Contains Shellfish

All prices are subject to 10% service charge and prevailing government taxes.



DESSERTS

BAKED APPLE-ALMOND FRANGIPANE TART **D G N V** 16
Vanilla Ice Cream, Caramel Sauce

GRAND CRU CHOCOLATE ROYALTINE CAKE **D G N V** 16
Red Fruit Compote, Raspberry Sorbet

PEANUT BANANA POUND CAKE **D G N V** 16
Banana Bread, Peanut Butter Cremeux, Toasted Peanuts

HÄAGEN DAZS ICE CREAM SELECTIONS **D**
Vanilla (100ml) 10
Strawberry (100ml) 10
Belgian Chocolate (100ml) 10
Coffee (100ml) 10
Cookies and Cream (100ml) 10

SEASONAL FRUIT PLATE **VE** 16
Selection of Sliced Fruits, Mixed Berries



VEGETARIAN

APPETISERS

- TRUFFLE FRIES** 18
Parmesan Cheese, White Truffle Mayonnaise
- PLANT BASED GYOZA** **G** **VE** 19
Spicy Chilli Aioli, Pickled Pink Ginger
- CHEESE LANGOS** **D** **G** **V** 19
Hungarian Fried Bread, Grated Cheese, Sour Cream
- WILD MUSHROOM SOUP** **D** **G** **V** 20
Poached Organic Egg, Shaved Parmesan, Truffle Mascarpone
- VEGETARIAN CAESAR SALAD** **D** **G** **V** 23
Butter Crouton, Poached Egg, Parmesan Cheese, Cherry Tomato, Asparagus, Baby Romaine Lettuce, Caesar Dressing
- HEALTHY GARDEN MESCLUN SALAD** **D** **N** **V** 26
Walnut, Blueberry, Vine Tomato, Kalamata Olives, Shredded Carrot, Feta Cheese, Steamed Broccoli, Aged Balsamic Dressing
- SIDES**
- POTATO MOUSSELINE OR TRUFFLE MASHED POTATO** **D** **V** 12
Salted Eclairé Butter
- CREAMY MUSHROOM RAGOUT** **D** **V** 12
Mixed Forest Mushroom, Fresh Herbs
- FRENCH FRIES** **G** **V** 12
- SAUTÉED ASPARAGUS AND BROCCOLI** **D** **V** 12
Garlic, Parmesan Flakes
- STEAMED JASMINE RICE** **VE** 5

 Chef's Signature  Contains Alcohol  Contains Nuts  Contains Dairy
 Contains Gluten  Vegetarian  Vegan  Contains Pork  Contains Shellfish

All prices are subject to 10% service charge and prevailing government taxes.



MAIN COURSE

PENNE AGLIO OLIO **A G VE** 28

Zucchini, Organic Broccoli, Sun Dried Tomato, Rose Garlic, Chilli Flakes, Fresh Parsley

LINGUINI ALL' ARRABBIATA **D G V** 28

Vine Tomato, Basil, Seasonal Vegetables, Chilli Flakes, Parmesan Cheese

GRILLED VEGETABLE SANDWICH **D G V** 28

Mixed Vegetables, Fried Organic Egg, Cheddar Cheese, Guacamole, Tomato, Lettuce, Mayonnaise, Toasted Raisin and Walnut Pain de Mie
Served with side of French fries and Purple Cabbage Coleslaw

CLASSIC MARGHERITA PIZZA **D G V** 28

Homemade Tomato Sauce, Mozzarella Cheese, Basil, Extra Virgin Olive Oil

QUATTRO FORMAGGI PIZZA **D G V** 30

Gorgonzola, Parmesan, Mozzarella, Scamorza, Honey Acasia, Black Pepper

GRILLED IMPOSSIBLE BURGER **D G V** 34

200gm "Impossible" Patty, Matured Cheddar Cheese, Guacamole, Piquillo Pepper, Tomato, Lettuce, Mayonnaise, Brioche Bun
Served with side of French fries and Purple Cabbage Coleslaw

VEGETABLE AND EGG FRIED RICE **V** 25

Seasonal Vegetables, Cage Free Egg, Jasmine Rice



DESSERTS

BAKED APPLE-ALMOND FRANGIPANE TART **D G N V** 16
Vanilla Ice Cream, Caramel Sauce

GRAND CRU CHOCOLATE ROYALTINE CAKE **D G N V** 16
Red Fruit Compote, Raspberry Sorbet

PEANUT BANANA POUND CAKE **D G N V** 16
Banana Bread, Peanut Butter Cremeux, Toasted Peanuts

HÄAGEN DAZS ICE CREAM SELECTIONS **D**

Vanilla (100ml)	10
Strawberry (100ml)	10
Belgian Chocolate (100ml)	10
Coffee (100ml)	10
Cookies and Cream (100ml)	10

SEASONAL FRUIT PLATE **VE** 16
Selection of Sliced Fruits, Mixed Berries

ARTISANAL CHEESE PLATE **A D N V** 32
Choice of 3 Imported Cheeses:
Brie de Meaux, Port Salut, Comté 12 Months, Bleu d'Auvergne,
Taleggio Fig Jam, Mixed Nuts, Dried Fruits, Oat Crackers

Chef's Signature Contains Alcohol Contains Nuts Contains Dairy
 Contains Gluten Vegetarian Vegan Contains Pork Contains Shellfish

All prices are subject to 10% service charge and prevailing government taxes.



WINES

	<i>By the glass</i>	<i>By the bottle</i>
Champagne		
Taittinger Brut Réserve NV	35	170
Taittinger Prestige Rosé NV	-	188
Taittinger Prélude Grand Crus NV	-	188
Taittinger Brut Millésimé 2012	-	228
Sparkling		
Ruffino Prosecco Doc, Italy (750ml)	-	98
Astoria Lounge Fashion Victim Rosé Spumante NV, Italy	20	98
Rosé		
M.Chapoutier Côtes-du-Rhône Belleruche Rosé, France	24	102
Torres Viña Esmeralda Rosé, Spain	23	98
White		
Louis Jadot Macon Villages Grange-Magnien, France	23	98
P. Ferraud and Fils Sauvignon, France	23	98
Torres Rueda Verdeo, Spain	23	98
Red		
Casa Silva Gran Reserva Range Cabernet Sauvignon, Chile	24	102
Château Loumelat J.J. Cuvée Lesgourgues Rouge, France	24	102
P. Ferraud and Fils Pinot Noir, France	24	102
Sweet		
Bava Moscato d'asti DOCG, Italy	20	95

BEERS

Chang	-	16
Corona	-	16
Tiger	-	16
Heineken	-	16
Asahi	-	16
ERDINGER Weissbier (500ml)	-	20
ERDINGER Dunkel (500ml)	-	20



COCKTAILS

King of the Jungle	25
<i>Gin, grenadine, spice lime cordial, lime</i>	
Passion Pie	25
<i>Vodka, passionfruit syrup, salted caramel syrup, lemon juice, soda, whipped cream</i>	
Plantation Margarita	25
<i>Tequila, cointreau, ginger syrup, fresh lime juice</i>	
Aperol Spritz	25
<i>Aperol, prosecco, soda</i>	
Mojito	25
<i>White rum, fresh lime juice, fresh mint, sugar, soda</i>	
Heritage Sling	28
<i>Heritage tea infused gin, bénédictine D.O.M, kirsch, pineapple juice, lemon juice, soda</i>	
Singapore Sling	28
<i>Gin, cherry liqueur, fresh lime juice, pineapple juice, soda</i>	
Classic Cocktail	23
<i>*Bespoke Cocktails available upon request</i>	

MOCKTAILS

Citrus Mint Fizz	18
<i>Fresh lime juice, fresh lemon juice, mint syrup, soda, rosemary</i>	
Strawberry Lemon Sherbet	18
<i>Strawberry cordial, fresh lemon juice, soda</i>	
English Garden	18
<i>Cucumber, mint cordial, soda</i>	
Pineapple Express	18
<i>Pineapple syrup, fresh lime juice, soda</i>	
Ginger Mojito	18
<i>Fresh mint, fresh lime juice, ginger syrup</i>	
Melon Mint Lemonade	18
<i>Watermelon syrup, mint cordial, lemonade</i>	

SPIRITS

House Pour Gin	20
House Pour Rum	20
House Pour Tequilla	20
House Pour Vodka	20
House Pour Whiskey	20
House Pour Premium Shot	25



COLD BEVERAGES

Iced Coffee	14
Iced Caffè Latte	14
Iced Cappuccino	14
Iced Caffè Mocha	14
Iced Tea	14
Iced Chocolate Milk	14

SOFT DRINKS

Coca-Cola	11
Coke Light	11
Coke Zero	11
Sprite	11
Ginger ale	11
Soda Water	11
Tonic Water	11

HOT BEVERAGES

House-blend Coffee	12
Decaffeinated Coffee	12
Ristretto Espresso	12
Doppio Espresso	12
Caffè Latte	12
Flat White	12
Caffè Mocha	12
Cappuccino	12
Caffè Macchiato	12
Hot Chocolate	12
InterContinental Singapore Heritage Tea	16
Earl Grey Tea	12
English Breakfast Tea	12
Chamomile Tea	12
Lemon Bush Tea	14

CHILLED JUICES

Orange	12
Apple	12
Cranberry	12
Mango	12
Pineapple	12

MINERAL WATER

Acqua Panna (750ml)	14
San Pellegrino (750ml)	14
Perrier (330ml)	8

MILK SHAKES

Chocolate	15
Vanilla	15
Strawberry	15

SMOOTHIES

Mango	15
Banana	15
Strawberry	15



INTERCONTINENTAL.
SINGAPORE

80 Middle Road, Singapore 188966
singapore.intercontinental.com
singapore@ihg.com

 [@ICSingapore](https://www.facebook.com/ICSingapore)  [@interconsin](https://www.instagram.com/interconsin)