



MENU

Available daily from
11:30am to 8:00pm
Last Food Order at 7:45pm

LIGHT BITES

Truffle Fries  	22
<i>Grated Seasonal Black Truffle, Parmesan, Truffle Mayonnaise</i>	
Crispy Japanese Breaded Prawn 	24
<i>Purple Coleslaw, Wasabi Mayonnaise, Lemon Wedge</i>	
Vietnamese Netted Seafood Spring Roll 	26
<i>Sweet Chilli Sauce</i>	
Chicken Karaage 	24
<i>Lemon Wedge, Asian Slaw, Wasabi Mayonnaise</i>	
Singapore Style Chilli Crab Sliders   	24
<i>Dungeness Crab Meat, Chilli Crab Sauce, Golden Mantou, Coriander</i>	
Har Cheong Gai  	28
<i>Crispy Prawn Paste Chicken Mid-wings</i>	
Pâté de Campagne  	28
<i>Country Pork-Pistachio Terrine, Onion Marmalade, Cornichon, Petite Salad, Toasted Baguette</i>	
Satay Panggang  	28
<i>Choice of Skewers of Chicken or Beef served with Sweet Pineapple, Rice Lontong, Cucumber, Red Onion, Peanut Sauce (8 pieces)</i>	
Classic Caesar Salad  	25
<i>Streaky Bacon Bits, Poached Egg, Anchovy, Parmesan, Butter Crouton, Baby Romaine Lettuce, Traditional Caesar Dressing</i>	
Add On: Grilled Chicken Breast +8 Norwegian Smoked Salmon +10 Whole Deshelled Boston Lobster Tail +40	
Healthy Spring Mesclun-Kale Salad Bowl   	28
<i>Blueberry, Vine Tomato, Kalamata Olive, Carrot, Feta, Red Onion, Organic Kale, Baby Mesclun, Edamame Bean, Sesame Dressing</i>	

GOURMET BURGERS AND SANDWICHES

All served with side of French Fries and Purple Cabbage Coleslaw

InterContinenal Wagyu Beef Burger   	38
<i>200gm Sanchoku Beef Patty, Crispy Bacon, Aged Cheddar, Caramelised Onion, Lettuce, Chef's Secret Burger Sauce, Toasted Brioche Bun</i>	
The Impossible Burger  	36
<i>200gm Plant-based Patty, Aged Cheddar, Caramelised Onion, Lettuce, Chef's Secret Burger Sauce, Toasted Brioche Bun</i>	
InterContinental Club Sandwich    	34
<i>Slow-cooked Chicken Fillet, Crispy Bacon, Fried Egg, Cheddar, Guacamole, Tomato, Lettuce, Mayonnaise, Toasted Raisin and Walnut Pain de Mie</i>	
Artisanal Focaccia Sandwich   	34
<i>Black Truffle Stracciatella Cheese, Pistachio Mortadella, Pesto, Baby Arugula, Rosemary, Semi-dried Tomato, Homemade Focaccia Bread</i>	

PIZZAS AND MAIN COURSES

Classic Margherita Pizza  	30
<i>Homemade Tomato Sauce, Mozzarella Cheese, Basil, Extra Virgin Olive Oil</i>	
Four Cheese Pizza  	36
<i>Four Artisanal Cheese Selection, Acacia Honey, Oregano</i>	
La Calabrese Pizza  	36
<i>Homemade Tomato Sauce, Mozzarella Cheese, Calabrian 'Nduja Paste, Red Onion, Chilli Oil</i>	
Spicy Pepperoni  	36
<i>Italian Spicy Pork Pepperoni, Mozzarella, Oregano, Chilli Flakes, Homemade Tomato Sauce</i>	
Penne Aglio Olio  	30
<i>Zucchini, Semi-dried Tomato, Rose Garlic, Chilli Flakes, White Wine, Fresh Parsley</i>	
Add On: Grilled Chicken Breast +8 Tiger Prawn (4 pieces) +12 Whole Deshelled Boston Lobster Tail +40	
BBQ Glazed St. Louis Pork Ribs  	52
<i>Baby Gherkin, Mesclun Salad, Potato Wedges, Homemade BBQ Sauce</i>	
Dim Sum Basket 	28
<i>Prawn Har Gow (3 pieces), Premium Siew Mai with Tobiko (3 pieces), Chicken Char Siew Pau (1 piece) Served with Dim Sum Chilli Sauce</i>	
Nasi Goreng Kampung   	32
<i>Fried Rice with Anchovy, Prawn, Chicken Satay, Organic Egg, Fried Chicken Wing, Prawn Cracker, Homemade Sambal Belacan</i>	
Seafood Fried Hokkien Mee    	32
<i>Pork Belly, Tiger Prawn, Baby Squid, Egg, Vegetable, Yellow Noodle, Rice Vermicelli</i>	
Penang Char Kway Teow   	34
<i>Lup Cheong Pork Sausage, Tiger Prawn, Egg, Vegetable, Flat Rice Noodle</i>	



DESSERTS

Baked Apple-Almond Frangipane Tartlet   	18
<i>Vanilla Chantilly Cream, Caramel Sauce</i>	
Classic Paris-Brest   	22
<i>Choux Pastry, Praline Crème Mousseline, Caramel-coated Crunchy Hazelnut, Bourbon Vanilla</i>	
Seasonal Fruit Plate  	18
<i>Selection of Sliced Fruits, Mixed Berries</i>	
Pêche Melba   	25
<i>Vanilla Ice Cream, Poached Peach, Raspberry Sauce, Roasted Almond, Berry Wafer Roll, Fresh Raspberry</i>	
Ice Cream and Sorbet Selection  	9 per scoop
<i>Vanilla Chocolate Mixed Berry Gelato Mango Sorbet</i>	
Les Freres Marchand Artisanal Cheese Plate    	34
<i>Chef's Selection of Three Imported Cheeses served with Jam, Nuts, Dried Fruits, Oat Crackers, Grapes</i>	



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

WINES

CHAMPAGNE

	GLASS	BOTTLE
Bauget-Jouette Grand Reserve AOC NV 750ml	32	148
Bauget-Jouette Blanc De Blancs AOC NV 750ml	-	235
Bauget-Jouette Grand Brut Rose AOC NV 750ml	-	220
Bauget-Jouette Grand Reserve AOC NV 1.5L	-	398
Bauget-Jouette Grand Reserve JEROBOAM 3L	-	1080

SPARKLING

Migual Torres Estelado Brut Rose, Chile	20	98
Divici Prosecco Rose D.O.C, Italy	28	118

ROSÉ

M.Chapoutier Côtes-du-Rhône Belleruche Rosé, France	24	102
Mas De Sainte Croix, Côtes du Rhône, France 2023	25	108

WHITE

Louis Jadot Macon Villages Grange-Magnien, France	23	98
P. Ferraud and Fils Sauvignon, France	23	98
Ruffino Lumina Pinot Grigio, Italy	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	112
P. Ferraud and Fils Pinot Noir, France	24	102
Yealand Pinot Noir, New Zealand	24	108

SWEET

Bava Moscato d’asti DOCG, Italy	20	95
---------------------------------	----	----

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

BEERS

Asahi	16
Chang	16
Corona	16
Tiger	16
Heineken	16
Heineken Draught (500ml)	22
Grevensteiner Draught (500ml)	23
Schneider Weisse Draught (500ml)	23

COCKTAILS

Tropical Island <i>Bombay gin, midori melon liquor, peach syrup, pineapple juice, sugar syrup, lemon juice</i>	25
Singapore Sling <i>Bombay gin, Peter heering cherry, cointreau, D.O.M bénédictine, pineapple juice, lemon juice, grenadine syrup, angostura bitters</i>	25
Palms Lagoon <i>Vodka, blue curacao, lime juice, sprite</i>	25
Frozen Tango <i>Tequila, cointreau, mango</i>	25
Cosmopolitan <i>Vodka, cointreau, lemon juice, cranberry juice</i>	25
Mojito <i>White rum, fresh lime juice, fresh mint, sugar, soda</i>	25
Aperol Spritz <i>Aperol, prosecco, soda</i>	25
Classic Cocktail <i>*Bespoke Cocktails available upon request</i>	25

MOCKTAILS

Island Blue <i>Lychee juice, mint, blue curacao, soda</i>	 15
Honey Flower <i>TWG chamomile tea, honey, lemon juice</i>	 15
Shirley Temple <i>Grenadine, lemon juice, sprite</i>	 15
Palms Cooler <i>Blackcurrant, peach, lemon, milk, cranberry</i>	 15
Panacea <i>Green apple, fresh ginger, lemon juice, soda</i>	 15
Melon Mint Mojito <i>Watermelon, mint leaf, lime juice</i>	 15

HOT AND COLD BEVERAGES

		HOT	ICED
House-blend Coffee		12	14
Ristretto Espresso		10	-
Doppio Espresso		12	-
Caffè Latte		12	14
Flat White		12	14
Cappuccino		12	14
Earl Grey Tea		12	14
English Breakfast Tea		12	14
Chamomile Tea		12	14
Iced Tea		-	14

SOFT DRINKS

Coca-Cola Original		11
Coca-Cola Light		11
Coca-Cola Zero		11
Sprite		11
Schweppes Ginger Ale		11
Schweppes Soda Water		11
Schweppes Tonic Water		11

MINERAL WATER

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

CHILLED JUICES

Orange	 12
Apple	 12
Cranberry	 12
Mango	 12
Pineapple	 12

MILKSHAKES AND SMOOTHIES

Chocolate Milkshake	 15
Vanilla Milkshake	 15
Strawberry Milkshake	 15
Mango Smoothie	 15
Banana Smoothie	 15
Strawberry Smoothie	 15



Jet lag? Let Timeshifter® help you adjust. Effortlessly adjust to new time zones and arrive refreshed. Try Timeshifter®, it's on us!

时差反应? 试试 Timeshifter®。助您轻松适应时区，焕发旅途神采，尽享洲际礼遇。



Nutri-Grade is based on default preparation (before addition of ice).

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