



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 Chilled 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 Cheese, 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 Garden Salad Bowl   	28
<i>Blueberry, Vine Tomato, Kalamata Olive, Carrot, Feta Cheese, Red Onion, Baby Mesclun, Baby Radish, Sunflower Seed, Balsamic 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>	
Plant-based Chicken Burger   	32
<i>Plant-based chicken patty, Guacamole, Aged Cheddar, Lettuce, Homemade Burger Sauce, Toasted Brioche</i>	
Artisanal Focaccia Sandwich    	32
<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 Kampong    	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>	
Coupe Denmark    	18
<i>Vanilla Ice Cream, Whipped Cream, Roasted Hazelnut, Wafer Rolls, Belgian Chocolate Sauce</i>	
Ice Cream and Sorbet Selection 	9
<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
Moët & Chandon Brut Imperial NV, Reims	38	168
Moët & Chandon Rose Brut Imperial NV, Reims	-	218
Moët & Chandon Grand Vintage 2016, Reims	-	258
Cuvée Vieille Brut NV, Avize	-	258

SPARKLING

Prosecco Astoria Brut NV	20	98
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WHITE

D. Jean-Marie Reverdy & Fils Sauvignon Blanc 2022, France	29	138
Kessler Riesling, 2022, Germany	27	128
Xanadu Circa 77 2022 Chardonnay, Australia	25	118
Angelo Provincia di Pavia Argea Group Pinot Grigio 2022, Italy	23	108
Tiroliro Blanco 2020 Alvarinho, Portugal	19	92

ROSÉ

Tiroliro Rose 2021, Portugal	23	108
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RED

Chateau Charron Bordeaux Blend 2018, France	29	138
Talamonti Montepulciano Moda 2022, Italy	29	138
Cervate Cantele Primitivo 2023, Italy	27	128
Yering Station Little Yering Pinot Noir, Australia	25	118
Casa Santos Lima Merlot 2020, Portugal	19	92

SWEET

Gold Trees Moscato 2022, Australia	22	98
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SPIRITS

House Pour Gin	20
House Pour Rum	20
House Pour Tequila	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 b�n�dictine, 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	-
Caff� 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



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

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