

Once upon a December



Come away

this yuletide season as InterContinental Singapore presents *A Fairytale Christmas: Enchanted Woods*, a charming Christmas journey inspired by the magic of the most wonderful time of the year.

ALL ABOUT CHOCOLATE

A sugar-free log made of luscious dark chocolate mousse and tangy raspberry confit, our signature **Framboise Chocolat Bûche de Noël** (1kg, \$68) lets you have your cake and eat it.



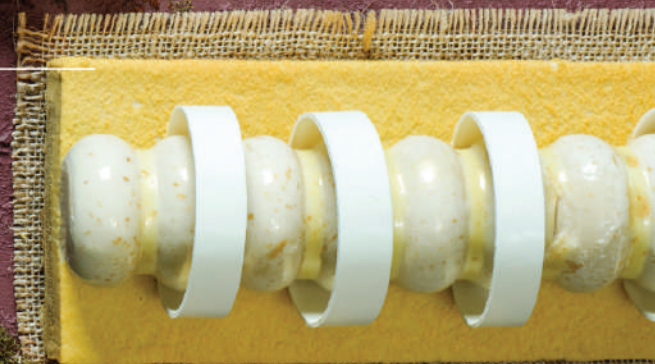
KING OF FRUITS

The fairies give a touch of local inspiration with the **Snow Fairy Yule Log** (1kg, \$68)—durian mousseline with light gula melaka sponge and white chocolate frosting.



PERK-ME-UP

Passionfruit coulis meets Cuban cocoa crémeux and Baileys coffee mousse studded with hazelnut feuilletine in **Baileys' Passion** (1kg, \$68)



SOMETHING OLD, SOMETHING NEW



The classic chocolate biscuit is transformed into holiday treats, with flavours like Raspberry Gingerbread; Pistachio Amaretto Cherry; Mont Blanc; and Chocolate Peppermint.

Festive Chocolate Biscuits (Box of 12, \$38)

NEW HEIGHTS

Elevate your Yuletide celebrations with the kaleidoscopic **Madeleine Croquembouche** tower (350gm, \$32) infused with nuts and fruits, or relish the chocolate-coated almond slivers of the **Almond Rocher Croquembouche** (150gm, \$38).



Mixologist Pierre Yves Lefaucheur shares his recipe for a delicious gin-based festive cocktail, perfect as an accompaniment for yuletide treats this season.

Ingredients:

- Peach Liqueur, 15ml
- Whole Tomatoes, peeled, 15g
- Pineapple Puree, 15g
- Sugar Syrup, 10ml
- London Dry Gin, 30ml
- Basil Leaves, 2 pieces
- Lemon Squash, 10ml

Instructions:

1. Add the London Dry Gin and Tomatoes into a cocktail shaker and gently muddle it.
2. Add the rest of the ingredients to the mixture and shake well.
3. Double-strain the drink into a chilled cocktail coupe glass using a fine sieve.
4. Garnish the cocktail with caramelised pineapple and cherry tomatoes before serving.



No festive feast is complete without **Honey-Baked Ham** (2kg, \$108). Beautifully complemented with homemade pineapple chutney, it's the perfect blend of sweet and savoury.



Raise the "steaks" this season with **Roasted Grass-fed Beef Sirloin** (3kg, \$188), infused with aromatic thyme.

Bask in comforting familiarity with **USA Traditional Roast Tom Turkey** (5kg, \$148), or delight in **Maple Orange Roasted Tom Turkey** (5kg, \$168), perfectly slow-roasted to result in a deliciously smoky aroma.

HOST WITH ROASTS

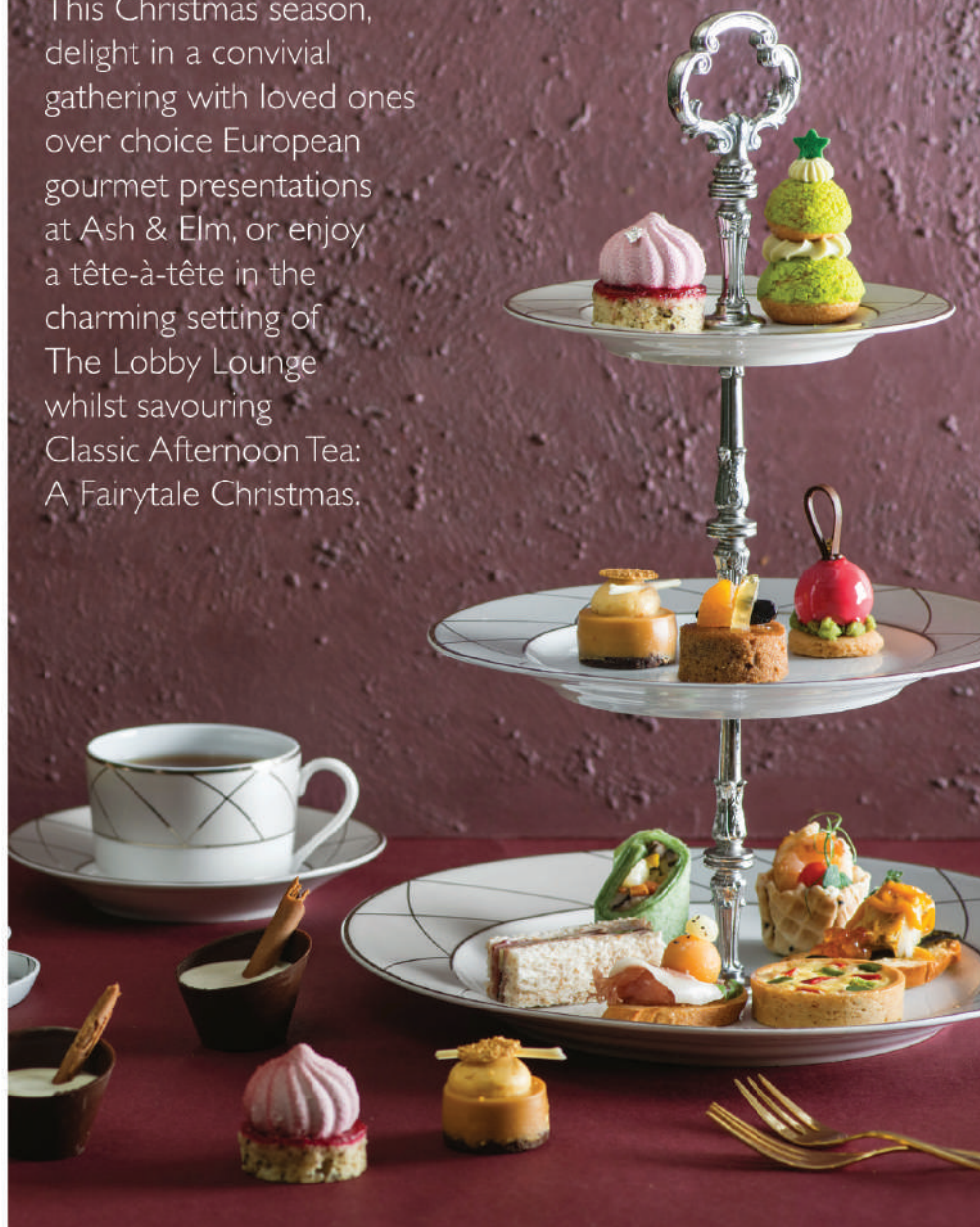


Introduce Asian flavours to your Christmas table with premium **Roasted Kurobuta Bara** (2kg, \$148) from Kagoshima — succulent pork belly edged with crisp, golden crackling.



MAKE MERRY

This Christmas season, delight in a convivial gathering with loved ones over choice European gourmet presentations at Ash & Elm, or enjoy a tête-à-tête in the charming setting of The Lobby Lounge whilst savouring Classic Afternoon Tea: A Fairytale Christmas.



FESTIVE CELEBRATIONS

ASH & ELM

FESTIVE LUNCH

20 Nov- 24 Dec, 26 - 30 Dec 2017 &
2 Jan 2018 | Mon to Sat, Sun
(24 Dec 2017 only) 12pm to 3pm
\$48 Choice of main course | Appetiser &
Dessert Buffet
\$38 Appetiser & Dessert Buffet

FESTIVE DINNER

20 Nov to 23 Dec, 25 to 30 Dec 2017 |
Mon to Sun 6pm to 10:30pm
À la carte Festive Signatures

FESTIVE SUNDAY CHAMPAGNE BRUNCH

3, 10 & 17 Dec 2017 | Sun 12pm to 3pm
\$138 per adult
Unlimited Taittinger Champagne | Wines |
Cocktails | Beer
\$98 per adult
Unlimited Cocktails | Soft Drinks | Juices
\$48 per child
Unlimited Soft drinks | Juices

CHRISTMAS EVE DINNER

24 Dec 2017 | Sun 7pm to 11pm
\$168 per adult
Unlimited Taittinger Champagne | Wines |
Cocktails | Beer
\$128 per adult
Unlimited Cocktails | Soft Drinks | Juices
\$58 per child
Unlimited Soft drinks | Juices

CHRISTMAS DAY BRUNCH

25 Dec 2017 | Mon 12pm to 4pm
\$168 per adult
Unlimited Taittinger Champagne | Wines |
Cocktails | Beer
\$128 per adult
Unlimited Cocktails | Soft Drinks | Juices
\$58 per child
Unlimited Soft drinks | Juices

NEW YEAR'S EVE BRUNCH

31 Dec 2017 | Mon 12pm to 3pm
\$138 per adult
Unlimited Taittinger Champagne | Wines |
Cocktails | Beer
\$98 per adult
Unlimited Cocktails | Soft Drinks | Juices
\$48 per child
Unlimited Soft drinks | Juices

NEW YEAR'S EVE DINNER

31 Dec 2017 | Mon 6pm to 10:30pm
\$128 per adult
Six-Course Tasting Menu

THE LOBBY LOUNGE

CLASSIC AFTERNOON TEA: A FAIRYTALE CHRISTMAS

20 Nov 2017 to 2 Jan 2018
Daily 2pm to 5pm
\$118 for two adults
Two flutes of Taittinger Champagne or Festive
Cocktail | Coffee | Tea
\$88 for two adults
Coffee | Tea

For enquiries or reservations, please speak with us at 6825 1224 or email sinhb-festive@ihg.com



This holiday season, revel in the festivities and create unforgettable memories with loved ones with our specially designed **Yuletide Package**, inclusive of a delightful showcase of lunch and dinner culinary presentations, unlimited soft drinks, double IHG Business Rewards points and more.
Until 31 Dec 2017 | From \$90 per person

Plan ahead and be rewarded when you reserve your **Chinese New Year Prosperity Package** for your festive gatherings with business associates to welcome the Lunar New Year in 2018. Enjoy a curated six- or eight- course prix-fixe lunch menu with Yu Sheng, unlimited soft drinks and tea, and double IHG Business Rewards points which could go towards a Reward Night, future event bookings, or a shopping spree!
From 1 to 28 February 2018 | From \$750 per table

For reservations or enquiries, please speak with us at 6825 1181 or email sinhb-sales@ihg.com.

ORDER FORM

To place your order, please visit InterContinentalShoppe.sg or email this completed form to sinhb-festive@ihg.com by 22 December 2017.

Gourmet Roasts	Price (nett)	Quantity	Subtotal
Maple Orange Roasted Tom Turkey (5kg)	\$168		
Baked potatoes, seasonal vegetables, mushroom stuffing, giblet gravy			
USA Traditional Roasted Tom Turkey (5kg)	\$148		
Chestnut stuffing, brussels sprouts, vichy carrots, salt roasted new potatoes, giblet gravy			
Roasted New Zealand Grass-fed Beef Sirloin with Thyme (3kg)	\$188		
Roasted yukon potatoes, winter sprouts, chargrilled corn, red wine shallot sauce			
Roasted Kagoshima Kurobuta Bara (2kg)	\$148		
Roasted potatoes, mint jelly, vine tomatoes, mushrooms			
Honey-baked Ham (2kg)	\$108		
Buttered winter sprouts, baked potatoes, pineapple chutney			
Signatures			
Festive Chocolate Biscuits (Box of 12)	\$38,		
Pistachio amaretto cherry, raspberry gingerbread, mont blanc, chocolate peppermint			
Framboise Chocolat Bûche de Noël (1kg)	\$68		
Sugar-free chocolate mousse, raspberry confit, chocolate biscuit			
Madeleine Croquembouche (350gm)	\$32		
Strawberry, pistachio, passionfruit, blueberry			

	Price (nett)	Quantity	Subtotal
Rescue Santa (1kg)	\$78		
Mascarpone cream, apricot almond pain de genes, apricot filling, cinnamon crumble			
Yule Logs			
Snow Fairy Yule Log (1kg)	\$68		
Durian mousseline, gula melaka sponge, white chocolate pearls			
Bailey's Passion (1kg)	\$68		
Bailey's coffee mousse, passionfruit coulis, Cuban cocoa cremeux, hazelnut feuilletine			
Festive Bakery			
Rum-soaked Christmas Fruit Cake (500gm)	\$33		
Brandy-infused candied fruits			
Dresden Stollen (500gm)	\$25		
Butter loaf, candied fruits, almond marzipan			
Minced Fruit Pies (5pcs)	\$18		
Gingerbread House (850gm)	\$78		
Gingerbread Boy	\$8		
Gingerbread Girl	\$8		
Christmas Cookie Collection (200gm)	\$28		
Mailänder (heart-shaped butter cookie), Cinnamon Star (star-shaped cinnamon cookie), Leckerli (spiced biscuits with nuts), vanilla Kipferl (crescent-shaped biscuits with ground hazelnuts), almond gingerbread (square-shaped gingerbread with almonds)			

Christmas Chocolates	Price (nett)	Quantity	Subtotal
Almond Rocher Croquembouche (150gm) Milk chocolate, almond chips	\$38		
Christmas Pralines (9pcs)	\$36		
Varlhona Mediterranean Noir (200gm) 64% cocoa, candied orange, dried apricot, pistachio, hazelnut	\$28		
Assorted Aveline Balls (200gm) Dark chocolate, milk chocolate, hazelnut	\$23		

Christmas Hampers

Seasons of Joy Hamper Perrier-Jouët Champagne, Marques de Valdueza extra virgin olive oil, Clovis red wine vinegar, whole grain mustard with cider vinegar, house-made Christmas fruit cake, house-made christmas stollen, Alain Milliat orange marmalade, Christmas cookie collection, Mrs Bridges candy, two boxes of Festive Chocolate Biscuits	\$338
Glad Tidings Hamper Penfolds Koonunga Hill Shiraz Cabernet, Clovis red wine vinegar, classic Italian panettone, house-made Christmas fruit cake, Alain Milliat orange marmalade, Christmas cookie collection, Mrs Bridges candy, Festive Chocolate Biscuits	\$198

Collection & Delivery: 21 November to 25 December 2017, 11am to 8pm <input type="checkbox"/> Self collection at Festive Shoppe	Total	
<input type="checkbox"/> Delivery \$300 and above Complimentary delivery to one location Below \$300 \$50 nett for delivery to one location	Discount <i>(if applicable)</i>	
	Delivery fee <i>(if applicable)</i>	
	Grand Total	

Name

Contact No.

Address

Email

I wish to receive updates from InterContinental® Singapore and IHG®.

Credit Card Type:

MASTERCARD VISA AMEX DINERS JCB

Last Four Digits

Expiry Date

Terms and conditions:

- Please allow three working days for processing of orders.
- Kindly note that no amendments can be made for confirmed orders.
- Cancellation of orders non-refundable.
- Please present your order confirmation at the point of collection.
- Festive Takeaways may be collected between 21 November and 25 December 2017.
- Festive Shoppe is located at the entrance of InterContinental Singapore from Bugis Junction.

Cardmember's Signature

(I have read and agreed to the Terms and Conditions)



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PURCHASE ONLINE

Enjoy an exclusive 10% savings when you purchase your festive takeaways online at InterContinentalShopee.sg, and complimentary delivery with a minimum spend of \$280.

GET SOCIAL WITH US

Like and follow us at the following social media handles, and tag us on your festive celebrations using **#InterContinentalSingapore**

 ICSingapore  InterConSin  InterConSin

The InterContinental Singapore team presents a selection of bespoke culinary experiences this Yuletide season at our Restaurants and Bar, and with festive takeaways for lavish Christmas feasts in the comfort of your home. 

From left to right: Julie Boquet (Assistant, Club InterContinental), Philippe Duc (Executive Sous Chef), Audrey Hiew (Hostess, The Lobby Lounge), Pierre Yves Lefaucheur (Mixologist), and Ben Goh (Pastry Chef)