

P I A N O
L O U N G E



BREAKFAST

from 07:00 to 11:30

THE INTERCONTINENTAL BREAKFAST (D, G, N)

110

Choice of freshly squeezed juice

(Orange, grapefruit, carrot, pineapple, watermelon)

Baker's basket

(Toast, butter croissant, pain au chocolat, danish pastry, blueberry muffin)

Honey, preserves, margarine

Fresh seasonal cut fruits

Choice of milk

(Full cream, low fat, skimmed, soy)

Choice of cereal

(Cornflakes, all-bran, choco pops, rice crispy, muesli)

Choice of hot beverage

(Coffee, tea, hot chocolate)

Two free range eggs prepared to your liking with hash brown potato, chicken or beef sausage, veal or turkey bacon, mushrooms, grilled tomato, baked beans

BREAKFAST FAVOURITES

Breakfast Cereal (V,N,D,G)

35

Your choice of: cornflakes, all-bran, muesli, choco pops, rice crispy, gluten free cereal served with full cream, low fat, skimmed or soy milk

Viennoiserie (V,N,D,G)

45

Freshly baked basket of croissants, muffins, danish pastries & pain au chocolat

Tropical Peeled Fruits (V)

45

Seasonal fruit plate

Swiss Bircher Muesli (V,D)

25

Steel cut oats, grated apple, raisins, honey, double cream, yogurt, toasted almonds

MORNING TEMPTATIONS

French toast (V,N,D,G)

45

Crème fraiche, caramelized banana, nutella & Vermont maple syrup

Blueberry Pancakes (V,D,G)

45

Warm maple syrup, crème fraiche, blueberry compote

Waffles (V,D,G)

45

Fresh berries, chocolate sauce, honey & crème fraiche

BREAKFAST

from 07:00 to 11:30

EGG COOKERY

Build An Omelette

70

2 farm fresh eggs with choice of fillings

Cheddar, onion, mushroom, bell peppers, turkey ham, tomato, green chili

Eggs Your Way

70

2 farm fresh eggs

Fried, scrambled, over easy, poached, boiled

All the above eggs come with choice of chicken or beef sausage, veal or turkey bacon, hash brown, grilled tomato and baked beans

LOCAL FLAVOURS

Cold Mezze (G,V)

60

Hummus, labneh, moutabal, vine leaves, olives & mixed pickles

Foul Medames (G,V)

35

Pita bread, lemon, cumin, onion, tomato

Sesame Coated Falafel (G,N)

35

Tahini sauce, mixed arabic pickles

Grilled Halloumi Cheese (D,G,V)

35

Olives, tomato, cucumber slices, pita bread

Available from 12:30 to 22:00

SOUP

Oriental Lentil Soup (G,V)

48

Zaatar pita croutons, lemon wedge

Asian Chicken Noodle Soup (G)

48

Lemongrass, korean dumpling



ALL DAY MENU

open from 11:30 to 23:30

APPETIZERS AND SALADS

Krisper (D,G)	65
Panko crusted calamari, kaffir lime mayo	
Spring Roll (G,N)	65
Choice of chicken or vegetable spring roll, asian slaw and sweet chilli sauce	
The Ocean Cocktail (D,G S)	125
Poached shrimps, lobster, line fish, calamari & mussels with original louisiana cocktail sauce	
Buffalo Mozzarella Caprese (D,N,V)	80
Tomato confit, pesto, balsamic reduction, basil leaves	
The "Dukes" Salad (D,G)	60
Romaine hearts, seasoned garlic herbed croutons, soft poached egg, turkey bacon, grana padano and anchovies dip	
Upgrade to "King" by adding	
Grilled chicken skewer	75
Grilled shrimps skewer	90
Levant Cold Mezze (D,G,V)	68
Hummus, baba ghanoush, moutabal, tabbouleh, fattoush, vine leaves with arabic bread and olives	
Oriental Hot Mezze (D,G)	68
Meat kibbeh, spinach fatayer, cheese roll, meat sambousek	

SANDWICHES AND BURGERS

Classic Club Sandwich (D, G)	80
Toasted white bread, turkey bacon rashers, red tomato, roasted chicken, avocado, fried egg and melted cheddar	
Butter Chicken Wrap (G, D)	65
Tortilla, butter chicken, onion, tomato, cucumber, coriander iceberg lettuce	
Shish Tawook Sandwich (D, G, N)	82
Marinated chicken, tomato, garlic sauce saaj bread, mixed pickle	
The Bull Burger (D, G)	
Mb4+ ground wagyu, charbroiled to perfection	
Classic: red onion, lettuce, tomato, mayo	110
Supreme: turkey bacon, egg, cheddar	120
Swiss: caramelized onion, portobello mushroom, emmental cheese	135

All sandwiches come with a side salad and Belgian fries

ALL DAY MENU

open from 11:30 to 23:30

PIZZA

Margarita (D, G)	65
Traditional	
Pepperoni (D, G)	78
Chili flakes and mushrooms	
Marinara (D,G,S)	80
Shrimps, calamari and mussels	

PASTA

Seafood Linguini (D,G,S)	80
Seafood bisque, mussels, prawns and calamari	
Penne Arrabiata (D, G)	65
Basil tomato sauce, chili flakes	
Pappardelle Bolognese (D, G)	75
Veal ragout and grana padano	

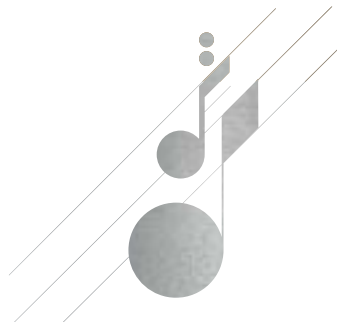
Available daily from 11pm until 06am

MAIN COURSE

Fish and Chips (G)	120
Battered fish fillet, tartar sauce and Belgian fries	
Oriental Mix Grill (D,G)	155
Lamb kofta, beef kebab, chicken tawook, lamb chop, french fries, garlic sauce and pickles	

FROM THE GRILL

CAB Tenderloin	160
USDA Prime Rib Eye	195
Norwegian Salmon Steak (S)	145
Mediterranean Seabass (S)	145



A-contains alcohol, D-contains dairy, G-contains gluten, N-contains nuts, S-contains seafood, V-suitable for vegetarians,
All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and taxes.

ALL DAY MENU

open from 11:30 to 23:30

SIDE DISHES

Belgian Fries (V)	38
Truffle Mashed Potatoes (D,V)	35
Sweet Potato Fries (V)	30
Gratin Dauphinoise (D)	30
Sautéed Mushrooms (V)	26
Buttered Vegetables (V,D)	30
Steamed Rice (V)	22

SAUCES

Natural Jus (G)
Pink Peppercorn Sauce (G)
Mushroom Sauce (G)
Lemon Caper Crème (D,G)
Black Olive Tomato Salsa (V)

DESSERTS

Just Made Tiramisu (D,G,N,V)	48
Coffee biscuit, Espresso Mascarpone	
New York Cheesecake (D,G)	48
Strawberry compote, crème fraiche	
Tarte Tatin (D,G)	48
Granny Smith apples, cinnamon ice cream, caramel sauce	
Tropical Fruit Platter (V)	45
Seasonal fruits	
Chocolate Decadence (D,G)	48
Valrhona chocolate tart, milk chocolate mousse, noir chocolate and raspberry dome	
Sunset Creme Brulee (D)	48
Infused with mandarin nectar, sweet ginger snap	
Selection of Ice Cream (D,N,V)	36
2 scoops of your choice	
Vanilla, Belgian chocolate, strawberry, lemon sorbet	
Um Ali (D,G,N,V)	48
Baked flaky pastry pudding, toasted almonds, raisins, sweetened milk	

BEVERAGE MENU

CHAMPAGNES	150ml	Bottle
Jacquart Brut Mosaique	200	1300
Moët & Chandon Imperial Brut		1600
SPARKLING WINES	150ml	Bottle
Rocca dei Forti Brut NV	60	260
Veneto Italy		
ROSE WINES	150ml	Bottle
Cote Mas, Aurore, Vin de Pays D'OC	50	225
Granache, Syrah, Cinsault		
RED HOUSE WINES	150ml	Bottle
Cabernet Sauvignon	55	280
Malbec	60	275
Pinot Noir	65	315
Shiraz	70	385
WHITE HOUSE WINES	150ml	Bottle
Sauvignon Blanc	55	280
Chardonnay	55	280
Pinot Grigio	75	375
Riesling	80	325
WINE BOTTLE 375 ml		
Sauvignon Blanc		110
Estrellas, Santa Carolina, Chile		110
Cabernet Sauvignon		
Estrellas, Santa Carolina, Chile		
SPIRITS	40ml	Bottle
Absolut Vodka	45	785
Grey Goose Vodka	65	1150
Belvedere Vodka	65	1200
Tanqueray Gin	45	700
Bombay Sapphire Gin	45	950
Hendrick's Gin	60	1089
Havana Club Rum 3yrs	40	600
Captain Morgan Spice Rum	45	650
Jose Cuervo Gold	50	750
Jose Cuervo Silver	50	750

Please call in room dining should you require a more extensive list.
All prices are in AED and inclusive of service charges and all applicable taxes.

ALL DAY COCKTAILS

To Energize : Earl Grey Tea Cocktail 68

Made with freshly brewed Earl Grey tea, gin, honey, lemon juice, and lavender

To Refresh : Sparkling White Peach Sangria 68

Made with wine, brandy, and slices of fruit

To Get Motivated: Moscow Mule 65

Made with ginger beer, boosted by a hearty shot of vodka.

To Rejuvenate: Coconut Champagne Punch 68

Made with fresh fruit, coconut water, juice, and sparkling wine

To Relax: The Painkiller Prescriptive 65

Made with high-proof rum, citrus juices, and seasoned with nutmeg.

WHISKYS / WHISKEYS

	40ml	Bottle
Johnnie Walker Red	45	625
Johnnie Walker Black	60	900
Chivas Regal 12 yrs	55	800
Chivas Regal 18 yrs	95	1675
Jameson	40	600
Jack Daniel's	48	725

APERITIF

Negroni 58

Campari paired with gin and sweet vermouth

Aperol Spritz 55

Aperol's bitter orange flavor

Bourbon and Blood 68

Whiskey with sweet vermouth and a blood orange liqueur.
With fresh brewed coffee, half and half and Kahlua

MOCKTAILS

Sundowner 44

White grape juice and sparkling water with a little mint

Cinderella 32

Equal parts of lemon, orange, and pineapple juices with a little grenadine for sweetness, top with ginger ale.

Miami Vice Mocktail 35

Tastes like a Piña Colada, while the top is a sweet strawberry-lime smoothie.

Zero Proof Margarita 45

Trio of citrus juices

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FLAVOURED COFFEE

Red Velvet Latte	36
traditional latte and include dark chocolate or give the drink a mocha-like flavor.	
Honey Rose Cortado	36
Short espresso and warm milk with a twist	
Salted Caramel Latte	40
Served either hot or cold	

COFFEE COCKTAILS

Long Island Iced Coffee	68
Baileys, Kahlua, vodka, rum, and tequila	
Kahlua Midnight Coffee Cocktail	65
Intense blend of black coffee, rum and Irish cream	
Cold Brew Bourbon Cocktail	68
Bourbon, dash of triple sec to the mix	
Iced Drunken Mocha Cocktail	68
Chocolate milk, espresso and Kahlua. Serve over ice with a dusting of cocoa powder.	
Coffee Buzz Martini	65
With fresh brewed coffee, half and half and Kahlua	

FRESH JUICES

Fresh Orange / Fresh Pineapple	30
Fresh Watermelon / Fresh Carrot	30
Lemon with fresh mint	30
Healthy Detox/Juice of the day	30

WATER, SOFT BEVERAGES

Acqua Panna	19/34
San Pelligrino Sparkling Water	20/34
Coca Cola	25
Coca Cola Light	25
Tonic	25
Soda	25
Ginger Ale	25
Red Bull Energy Drink	40

HOT BEVERAGES

Americano	36
Café Latte	36
Cappuccino	36
Café Mocha	36
Single Espresso	30
Double Espresso	36
Hot Chocolate	32

SELECTIONS OF TEA

Green Tea	30
Chamomile	30
English Breakfast	30
Earl Grey	30
Jasmine	30
Peppermint	30
Darjeeling	30
Hibiscus	30

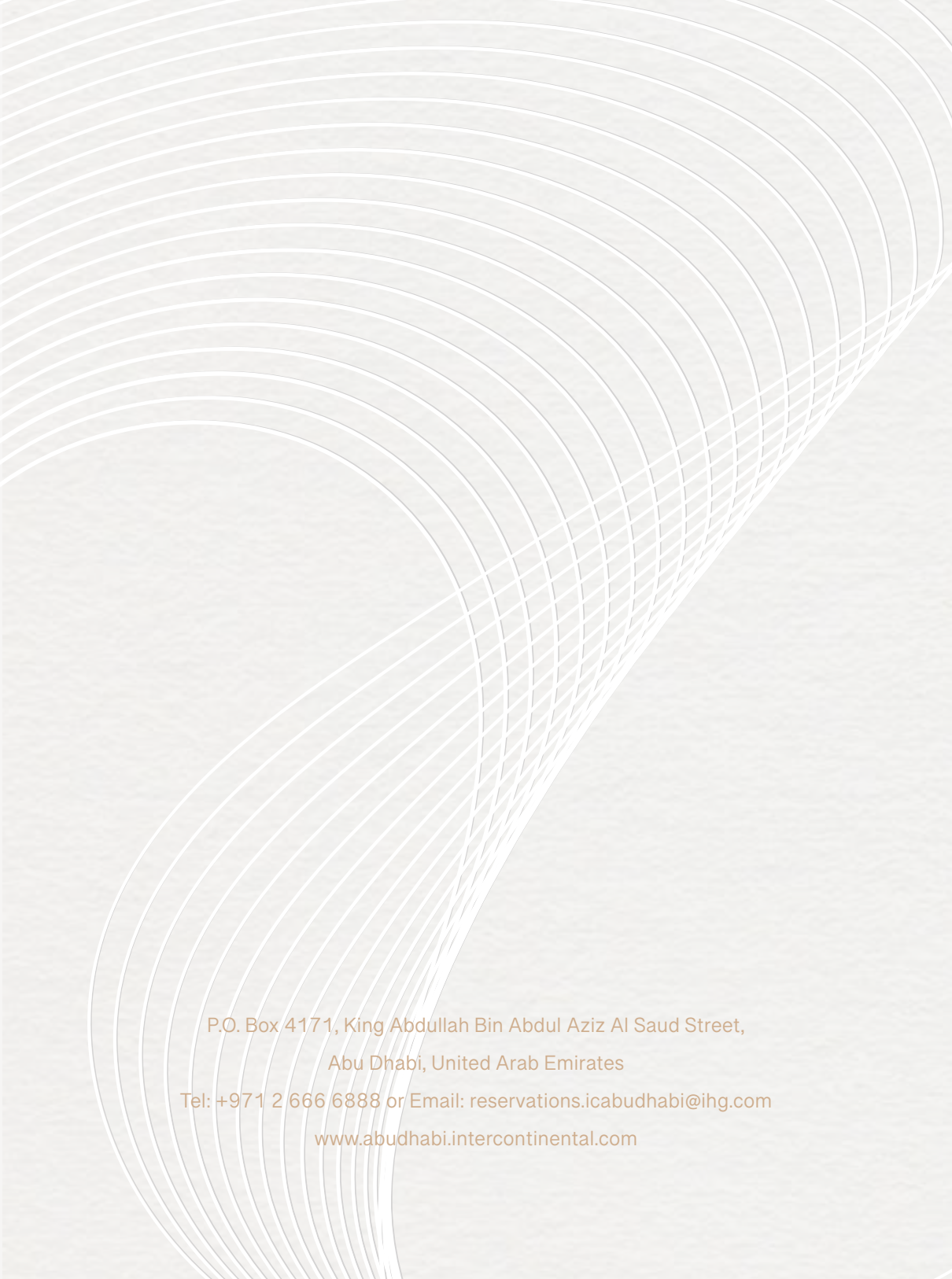
SMOOTHIES AND MILKSHAKES

Fruit Smoothie	40
Milkshake	40
Iced Coffee / Iced Latte	36

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