



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海峯嘉福酒店

BREAKFAST Available From 07.00 – 11.00

B1. GRAND STANFORD BREAKFAST 260

Juice of Your Choice

Orange, Grapefruit, Pineapple, Watermelon, Apple or Tomato

Sliced Seasonal Fruit Plate

Or

Cereals of Your Choice

Corn Flakes, All-Bran, Special K, Frosties, Rice Krispies, Alpen Muesli, Homemade Granola or Fresh Bircher Style Muesli

Two Eggs, Prepared to Your Liking

Or

Omelette of Your Choice

Plain, Ham, Tomato, Cheese, Bell Peppers or Mushrooms Served with Crispy Bacon, Pork Sausage, Grilled Tomato, Mushrooms, Baked Beans and Hash Browns

Your Selection of Three Pieces of Pastry or Bread Croissants, Pain Au Chocolat, Danish Pastries, Bread Rolls, Daily Muffin, White or Whole Wheat Toast or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea, Jasmine Tea, Hot Chocolate or Fresh Milk (Served Hot or Cold)

B2. CONTINENTAL BREAKFAST 230

Juice of Your Choice

Orange, Grapefruit, Pineapple, Watermelon, Apple or Tomato

Seasonal Fresh Fruit Plate, Sliced Cheeses, Sliced Cold Cuts

Plain or Fruit Yoghurt

Cereals of Your Choice

Corn Flakes, All-Bran, Special K, Frosties, Rice Krispies, Alpen Muesli, Homemade Granola or Fresh Bircher Style Muesli

Your Selection of Three Pieces of Pastry or Bread Croissants, Pain Au Chocolat, Danish Pastries, Bread Rolls, Daily Muffin, White or Whole Wheat Toast or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea, Jasmine Tea, Hot Chocolate or Fresh Milk (Served Hot or Cold)

B3. HONG KONG BREAKFAST 230

Steamed Chinese Dim Sum

Stir-Fried Egg Noodles with Bean Sprouts in Soy Sauce

Choice of Congee with Condiments

Shredded Chicken, Sliced Beef or Assorted Seafood

Seasonal Fresh Fruit Plate

Chinese Tea of Your Choice

Pu-Erh, Tieguanyin or Jasmine



JUICE AND SMOOTHIES

Fresh Fruit Juice	65
– Orange, Grapefruit, Pineapple, Water Melon or Apple	
Chilled Juice– Tomato or Cranberry	60
Breakfast Berry Smoothie	70
– Mixed Berries, Banana, Apple Juice	
Green Power Smoothie	70
- Spinach, Honeydew Melon, Banana, Mint	

BREAKFAST A LA CARTE

Available From 07:00 – 11:00

FRESH FRUITS

B4. Fruit Plate of Your Choice	100
Papaya, Pineapple, Grapefruit, Watermelon, Rockmelon, Honeydew, Orange, Banana, Dragon Fruit	
B5. Mixed Seasonal Berries	125
Strawberries, Blueberries and Raspberries	
B5.1 with Cottage Cheese	135
B5.2 with Natural Yoghurt	135
B6. Preserved Fruit Compotes	90
– Prunes, Apricots and Figs	

CEREALS AND YOGHURTS

B7. Cereals of Your Choice	85
Corn Flakes, All-Bran, Special K, Frosties, Rice Krispies, Alpen Muesli, Homemade Granola with Whole, Skimmed or Soy Milk	
B8. Cereals of Your Choice with Berries	130
B9. Plain, Low Fat or Fruit Yoghurt	85
B10. Bircher Style Muesli	100
B11. Hot English Style Porridge	90

B12. FRESH FROM THE BAKERY

Your Selection of	90
Three Freshly Baked Pastry or Bread Plain Croissant, Pain Au Chocolate, Daily Muffin, Danish Pastries, Banana Cake, Toasted Bagel, White or Whole Wheat Toast, Multigrain Bread, Bread Rolls or Gluten Free Bread	
Served With Butter, Marmalade, Jam and Honey	

BREAKFAST RECOMMENDATIONS

B13. Two Eggs of Your Choice	140
Fried, Poached, Scrambled or Boiled with Crispy Bacon, Pork Sausage, Grilled Tomato, Asparagus and Hash Browns	
B14. Three Egg Omelette	140
with Your Choice of Filling Ham, Smoked Salmon, Cheese, Mushrooms, Tomatoes or Bell Peppers	
Served with Grilled Tomato, Asparagus and Hash Browns	
B15. Egg White Omelette	140
with Your Choice of Filling Ham, Smoked Salmon, Cheese, Mushrooms, Tomatoes, Bell Peppers or Herbs	
Served with Grilled Tomato, Asparagus and Hash Browns	



BREAKFAST RECOMMENDATIONS

- B16. Scotch Pancake, Belgian Waffles or French Toast 140
Served with Fresh Berry Compote, Maple Syrup, Nutella Sauce and Whipped Cream
- B17. Stir Fried Noodles 100
with Bean Sprouts in Soy Sauce Served with Chilli Sauce
- B18. Chinese Dim Sum (Four Pieces) 90
Steamed Dumpling Selection with Chilli Sauce
- B19. Chinese Congee with Your Choice of Chicken, Beef or Seafood 150
Served with Spring Onion, Peanuts, Crackers, Youtiao Chinese Pastry and Preserved Egg

LUNCH & DINNER A LA CARTE MENU

Available From 12:00 – 14:30 and 18.30 – 22.30

ANTIPASTI

- TM01. Minestrone 128
Soup of Onions, Asparagus, Green Peas, Zucchini, Spinach and Fresh Basil Served with Dried Garlic and Urban Herbs ✓
- TM02. Shellfish Cream with Crab Ravioli 148
- TM03. Antipasti Sharing Board 398
Mini Mozzarella, Prosciutto Di Parma, Bruschetta with Datterini Tomato, Roasted Asparagus Wrapped in Speck, Italian Olives, Bresaola, Coppa and Grilled Artichokes (For 2 Persons)
- TM04. Burrata Cheese with Sliced Heirloom and Datterini tomatoes, Radicchio, Rocket, Aged Balsamic and Pangrattato ✓ 238
- TM05. Yellow Fintuna Tartare 248
Made with Red Chilli, Gherkins, Capers, Frisee Salad, Radicchio, Rocket, Sicilian Orange, Cacao and Amalfi Lemon Dressing
- TM06. Baked Soufflé Served with Romanesco Broccoli, Fontina Cheese, Spinach, Cream and Parmesan ✓ 198

SIDES

- TM11. Rocket, Datterini Tomatoes and Ricotta Salad with Balsamic Dressing ✓ 68
- TM12. Mixed Leaf Salad, Datterini Tomatoes and Aged Balsamic ✓ 68
- TM13. Sautéed Mixed Mushrooms ✓ 68
- TM14. Roasted New Potatoes with Rosemary and Garlic ✓ 68
- TM15. Spinach, Oil and Lemon ✓ 68
- TM16. Crispy Fried Zucchini ✓ 68



PASTA

TM21. Handmade Pasta Filled with Slow Cooked Veal and Pancetta with Porcini Mushrooms and Parmesan 258

TM22. Ravioli Pasta Filled with Ricotta Cheese, Swiss Chard, Spinach, Rocket, Pine Nut, Lemon Zest and Parmesan Served with Butter and Sage Sauce ✓ 208

TM23. Fettuccine Pasta with Slow Cooked Beef in Chianti and San Marzano Tomatoes, Pecorino Cheese and Fresh Rosemary 228

TM24. Tagliatelle Pasta with Boston Lobster, San Marzano and Datterini Tomatoes, Garlic, Fresh Chilli and Italian Caviar 498

TM25. Black Ink Taglierini Pasta Served with Clams, Mussels, Sea Bass, Salmon, Prawns, San Marzano and Datterini Tomatoes, Fresh Chilli and Bottarga Di Mugine 328

PIZZA

TM31. Margherita ✓ 188
Tomato Sauce, Mozzarella Cheese and Fresh Basil

TM32. Piccante 198
Tomato Sauce, Mozzarella Cheese, Basil, Ventricina Salami, Roasted Peppers

TM33. Quattro Formaggi ✓ 198
Mozzarella Cheese, Gorgonzola, Caprino Fresco, Parmesan, Rocket

MEAT

TM51. Roast Australian Rack of Lamb in Spice Herbs Bread Crumb Served with Roasted Globe and Jerusalem Artichoke, Baby Leek, Baby Carrots, Salsa D'ebre and Thyme Jus 398

TM52. Pan Roasted Italian Veal Chop Served with Spinach, Datterini Tomatoes, Porcini Mushrooms and Truffle Jus 428

TM53. Roasted Guinea Fowl Filled with Prosciutto Di Parma, Lemon Zest, Thyme and Mascarpone on Pagnotta Bruschetta Bread with Saffron Potatoes and Mixed Bell Peppers 398

SEAFOOD

TM41. Pan Roasted Dover Sole with Capers and Amalfi Lemon, with Garlic Spinach, Violet Artichoke and Lemon Sauce (For 2 Persons) 688

TM42. Baked Atlantic Black Cod with Porcini Mushrooms, Fennel, Thyme and Vermouth with Swiss chard and Baby Carrots 388

TM43. Pan Roasted Italian Sea Bass Served with Datterini Tomato, Taggiasche Olives, Lilliput Capers, Fennel, Purple Sautéed Potato and Lemon Saffron Sauce 398



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FROM THE GRILL

TM61. Grilled Iberico Pork Chop, 250g	398
TM62. U.S. Holstein Beef Rib Eye, 350g	588
TM63. U.S. Angus Beef Sirloin, 250g	398
TM64. T Bone, 1.2kg (For 2 - 3 Persons)	1,488

All Grilled Dishes are Served with Fresh Red Chilli, Parsley and Aged Balsamic Vinegar, Rocket Salad with Roasted Datterini Tomatoes and Parmesan or Sautéed Mixed Mushrooms and Roasted Baby Potatoes

DESSERT

TM71. Amalfi Lemon Tart Served With Caramelized Almond, Crystallized Lemon and Sweet Sour Cream	98
TM72. Gluten Free Soft Chocolate Cake Served with Mascarpone and Vanilla Cream, Chocolate Shave, Crumble Biscuit and Crystallized Orange	98
TM73. Tiramisu Mascarpone Cheese, Cream, Illy Coffee and Finger Biscuits Served with Crumble Coffee and Cacao Powder	98

BEVERAGE MENU

Available From 07.00 to 22.30

COFFEE

Freshly Brewed Coffee	60
Decaffeinated Coffee	60
Single Espresso	60
Double Espresso	65
Cappuccino	70
Café Latte	70

ORGANIC TEA

60
Earl Grey, Mint, Jasmine, Chamomile, English Breakfast, Ginger Twist, Green Tea or Darjeeling

TEA

Pu-Erh, Jasmine, Tieguanyin	60
Ice Tea with Milk	60
Ice Tea with Lemon	60

BEVERAGES

Fresh Lemonade	55
Hot Chocolate, Horlicks or Ovaltine	50
Fresh Milk or Skimmed Milk	45

MILKSHAKE

65
Chocolate Vanilla, Strawberry, Banana or Papaya

SOFT DRINKS

50
Coca-Cola, Coca-Cola Zero, Coca-Cola Light, Sprite, Ginger Ale, Ginger Beer, Soda Water or Tonic Water

JUICE

Juice of Your Choice – Orange, Grapefruit, Carrot, Water Melon, Mango, Kiwi, Apple, Pineapple or Your Combination of Any	65
Chilled Juice of Your Choice – Pineapple, Prune, Cranberry or Tomato	60



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MINERAL WATER

STILL

Evian (500ml)	50
Panna (750ml), Surgiva (750ml)	88

SPARKLING

Perrier (330ml), San Pellegrino (250ml)	50
San Pellegrino (750ml), Surgiva (750ml)	88

BEER

Tsing Tao, Heineken	68
Corona, San Miguel Light	78
Warsteiner (Non-Alcoholic)	78

APERITIF & BITTERS

Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pernod, Jaegermeister	80
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VODKA

Absolut, Stolichnaya	95
Belvedere, Grey Goose, Ketel One	110

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Bombay, Tanqueray	80
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CHAMPAGNE

	Glass	Bottle 750ml
Moët & Chandon Brut Impérial, NV	200	988

SPARKLING WINE


Bottega Il Vino Deipoeti DOC Prosecco Brut, NV	90	450
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WHITE WINE

Sauvignon Blanc	108	520
Villa Maria, Private Bin, New Zealand		
Pinot Grigio	108	520
Bottega, Delle Venezie, Veneto, Italy		
Chardonnay	108	520
Little Yering, Yarra Valley, Australia		
Riesling	108	520
Dr Loosen, Germany		
Chadonnay, Viña Maipo, Chile	88	360

RED WINE

Chianti Ruffina	155	620
Nipozzano Riserva Frescobaldi, Italy		
Malbec	108	520
Terrazas, Argentina		
Shiraz, Mount Langi	108	520
Billi Billi Grampians, Australia		
Cabernet Sauvignon	108	520
Bottega, Delle Venezie Veneto, Italy		
Cabernet Sauvignon Viña Maipo, Chile	88	360

Simply dial 2600  and our team of chefs will be delighted to serve you with a dining experience that is truly memorable. Should you be unable to find that specific item you want on the menus, we are more than pleased to prepare something special or suitable and healthy for your dietary requirements.



早餐精選 供應時間: 07.00 – 11.00

B1. 嘉福早餐 260

自選果汁

橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤

或

自選穀類早餐

粟米片、全麥維、香脆麥米片、香甜粟米片、

脆米花、歐寶麥片、自家制香甜脆果麥片

或鮮制瑞士鮮奶麥片

鮮蛋兩隻，自選烹調方式

或

自選餡料鮮蛋奄列 — 原味、火腿、番茄、芝士、甜椒或蘑菇

配香脆煙肉、豬肉腸、烤番茄、蘑菇、焗豆、薯餅

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、鮮焗麵包、鬆餅、原味多士、全麥多士或裸麥麵包

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、熱朱古力或鮮奶 (熱飲或冷飲)

B2. 歐陸早餐 230

自選果汁

橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤、芝士片及肉腸

原味或鮮果乳酪

自選穀類早餐

粟米片、全麥維、香脆麥米片、香甜粟米片、

脆米花、歐寶麥片、自家制香甜脆果麥片

或鮮制瑞士鮮奶麥片

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、鮮焗麵包、鬆餅、原味多士、全麥多士或裸麥麵包

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、熱朱古力或鮮奶 (熱飲或冷飲)

B3. 港式早餐 230

中式點心

豉油皇銀芽炒麵配辣椒醬

自選粥品及配料

雞絲、碎牛肉或海鮮

時令鮮果拼盤

自選中國茶

普洱、鐵觀音或香片

果汁及冰沙

新鮮果汁 — 橙、西柚、菠蘿、西瓜或蘋果 65

冰凍果汁 — 番茄或紅莓汁 60

早餐雜莓冰沙 — 雜莓、香蕉及蘋果汁 70

青怡冰沙 — 菠菜、蜜瓜、香蕉及薄荷 70

以上價目均以港元計算，需另收加一服務費。

√素菜

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早餐精選 供應時間: 07.00 – 11.00

新鮮水果

- B4. 自選鮮果拼盤** 100
木瓜、菠蘿、西柚、西瓜、哈密瓜、蜜瓜、橙、
香蕉、火龍果
- B5. 時令雜莓 — 草莓、藍莓及紅桑子** 125
- B5.1 配茅屋芝士** 135
- B5.2 配原味乳酪** 135
- B6 蜜餞水果 — 西梅、杏脯及無花果** 90

穀類早餐及乳酪

- B7. 自選穀類早餐** 85
粟米片、全麥維、香脆麥米片、香甜粟米片、
脆米花、歐寶麥片、自家制香甜脆果麥片
配全脂奶、脫脂奶或豆奶
- B8. 各式麥片配時令雜莓** 130
- B9. 原味乳酪、低脂乳酪或鮮果乳酪** 85
- B10. 鮮制瑞士鮮奶麥片** 100
- B11. 英式熱麥片** 90

新鮮出爐麵包

- B12. 自選三件酥餅及麵包** 90
配牛油、各式果醬及蜜糖
牛角包、朱古力酥、鬆餅、丹麥酥、香蕉包、
烤百吉圈、原味多士、全麥多士或裸麥麵包、
傳統麵包或無麩質麵包

早餐推介

- B13. 鮮蛋兩隻(香煎、水煮、炒蛋或烩蛋)** 140
配香脆煙肉、豬肉腸、烤番茄、露筍及薯餅
- B14. 自選餡料三隻鮮蛋奄列** 140
火腿、煙三文魚、芝士、蘑菇、番茄或甜椒
配烤番茄、露筍及薯餅

早餐推介

- B15. 自選餡料蛋白奄列** 140
火腿、煙三文魚、芝士、蘑菇、番茄、甜椒
或香草配烤番茄、露筍及薯餅
- B16. 蘇格蘭煎餅、比利時窩夫或法式多士** 140
配鮮草莓醬、楓糖漿、榛子醬及鮮忌廉
- B17. 豉油皇銀芽炒麵** 100
配辣椒醬
- B18. 中式點心(四粒)** 90
精選蒸點心配辣椒醬
- B19. 自選生滾粥** 150
雞肉、牛肉、海鮮
配青蔥、花生、薄脆、油條及鹹蛋









午餐及晚餐 供應時間: 12.00 – 14.30 及 18.30 – 22.30


前菜

- TM01. 意大利蔬菜湯  128
洋蔥、露筍、青豆、意大利青瓜、菠菜、
新鮮羅勒、乾蒜、香草
- TM02. 蟹肉雲吞海鮮忌廉湯 148
- TM03. 意式拼盤 398
水牛芝士、巴馬火腿、蕃茄蒜香多士、
燒火腿露筍卷、橄欖、風乾牛肉、火腿、
燒雅芝竹(兩位用)
- TM04. 新鮮水牛芝士及意大利蕃茄片  238
菊苣、火箭菜、陳年黑醋、意式蒜香多士
- TM05. 黃鰭吞拿魚他他 248
紅辣椒、酸青瓜、水瓜柳、生菜、西西利橙、
可可、阿瑪爾菲檸檬汁
- TM06. 焗意大利芝士西蘭花梳乎厘  198
菠菜、忌廉、巴馬芝士



配菜

- TM11. 火箭菜、蕃茄、淡芝士沙律  68
配黑醋汁
- TM12. 意大利蕃茄雜菜沙律配陳年黑醋汁  68
- TM13. 炒雜菌  68
- TM14. 香蒜迷迭香烤新薯  68
- TM15. 檸檬橄欖油炒菠菜  68
- TM16. 脆炸意大利青瓜  68

麵食

- TM21. 慢煮牛仔肉雲吞 258
炒煙肉牛肝菌、巴馬芝士
- TM22. 鼠尾草醬素菜雲吞  208
菠菜、芝士、雞蛋、香草、瑞士甜菜、松子仁
- TM23. 慢煮紅酒肉醬闊扁麵 228
蕃茄、芝士、露絲瑪莉香草
- TM24. 龍蝦魚子醬幼扁麵 498
意大利蕃茄、香蒜、辣椒
- TM25. 墨魚汁海鮮幼麵 328
三文魚、虎蝦、鱸魚、帶子、青口、海蜆、
香茜、辣椒

薄餅

- TM31. 蕃茄醬、水牛芝士、羅勒薄餅  188
- TM32. 蕃茄醬、水牛芝士、羅勒、
莎樂美腸、烤甜椒薄餅 198
- TM33. 水牛芝士、意大利藍芝士、
羊奶芝士、巴馬芝士、火箭菜薄餅  198



海鮮

- TM41. 英國多佛龍脰魚 688
水瓜柳、阿瑪爾菲檸檬、菠菜、紫雅芝竹、
檸檬汁
- TM42. 焗大西洋黑鱈魚配露筍 388
牛肝菌、茴香、百里香、苦艾酒、瑞士甜菜、
甘筍
- TM43. 焗意大利鱸魚 398
番茄、橄欖、水瓜柳、小茴香、紫薯、
檸檬紅花醬

肉類

- TM51. 香草麵包糠烤澳洲羊鞍 398
燒雅枝竹、大蒜苗、甘筍、香草汁
- TM52. 香烤意大利牛仔扒 428
菠菜、意大利蕃茄、牛肝菌、黑松露汁
- TM 53. 烤釀珍珠雞 398
藏紅花薯仔、巴馬火腿、檸檬皮、百里香、
忌廉芝士、意式蒜香多士

燒烤類

- TM61. 香烤伊比利亞豬扒, 250g 398
- TM62. 美國頂級肉眼扒, 350g 588
- TM63. 美國安格斯西冷扒, 250g 398
- TM64. 佛羅倫斯 T 骨牛扒, 1.2kg 1,488
(兩至三位用)

甜點

- TM71. 檸檬餡餅 98
- TM72. 朱古力蛋糕 98
- TM73. 意大利芝士餅 98

精選飲品 供應時間: 07.00 – 22.30

咖啡

- 香濃咖啡 60
- 無咖啡因咖啡 60
- 特濃咖啡 60
- 雙份特濃咖啡 65
- 意大利泡沫咖啡 70
- 意大利鮮奶咖啡 70

有機茶類

- 60
伯爵茶、薄荷茶、香片、洋甘菊茶、
英國式早餐茶、生薑茶、綠茶或大吉嶺

茶類

- 普洱茶、茉莉茶、鐵觀音 60
- 冰凍奶茶 60
- 冰凍檸檬茶 60

其他飲品

- 檸檬特飲 55
- 熱朱古力、好立克或阿華田 50
- 鮮奶 或脫脂奶 45

奶昔

- 65
朱古力、雲呢拿、士多啤梨、香蕉或木瓜

汽水

- 50
可口可樂、無糖可樂、雪碧、薑啤、梳打水
或湯力水



果汁

新鮮果汁 — 鮮橙、西柚、紅蘿蔔、西瓜、 奇異果、芒果、蘋果、菠蘿或自選組合	65
冰凍果汁 — 蘋果、紅莓或番茄	60

礦泉水

天然礦泉水

依雲礦泉水(500ml)	50
Fiji 礦泉水(750ml) 、Panna 礦泉水(750ml)	88

有氣礦泉水

法國巴黎礦泉水(330ml)	50
聖沛黎洛礦泉水(250ml)	50
聖沛黎洛礦泉水(750ml) 、Panna 礦泉水(750ml)	88

啤酒

青島、喜力	68
哥龍拿、生力清啤	78
華士坦(不含酒精)	78

餐前酒

金巴利、馬天尼白威末酒、 馬天尼紅威末酒、潘諾、德國香草力嬌	80
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伏特加

皇冠紅牌	95
瑞典頂級、蘇連紅、普迪雪榭伏特加、 格蘭高士、荷蘭	110

氈酒

龐貝藍鑽、添加6利	80
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香檳

	每杯	每瓶 750ml
Moët & Chandon, Brut Impérial, NV	200	988

氣酒


Bottega IL Vino Deipoeti DOC, Prosecco Brut, NV	90	450
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白酒

Sauvignon Blanc Villa Maria, Private Bin, New Zealand	108	520
Pinot Grigio Bottega, Delle Venezie, Italy	108	520
Chardonnay Little Yering, Yarra Valley, Australia	108	520
Riesling Dr Loosen, Germany	108	520
Chadonnay Viña Maipo, Chile	88	360

紅酒

Malbec Terrazas, Argentina	108	520
Chianti Ruffina Nipozzano Riserva Frescobaldi, Italy	155	620
Shiraz, Mount Langi Billi Billi Grampians, Australia	108	520
Cabernet Sauvignon, Bottega Delle Venezie Veneto, Italy	108	520
Cabernet Sauvignon Viña Maipo, Chile	88	360

請致電內線2600 ，我們的廚師團隊樂意為您準備各式美味菜餚，帶來回味無窮的餐飲體驗。假如您需要餐譜以外的菜式，歡迎與客房餐飲服務聯絡，我們很高興為您效勞。