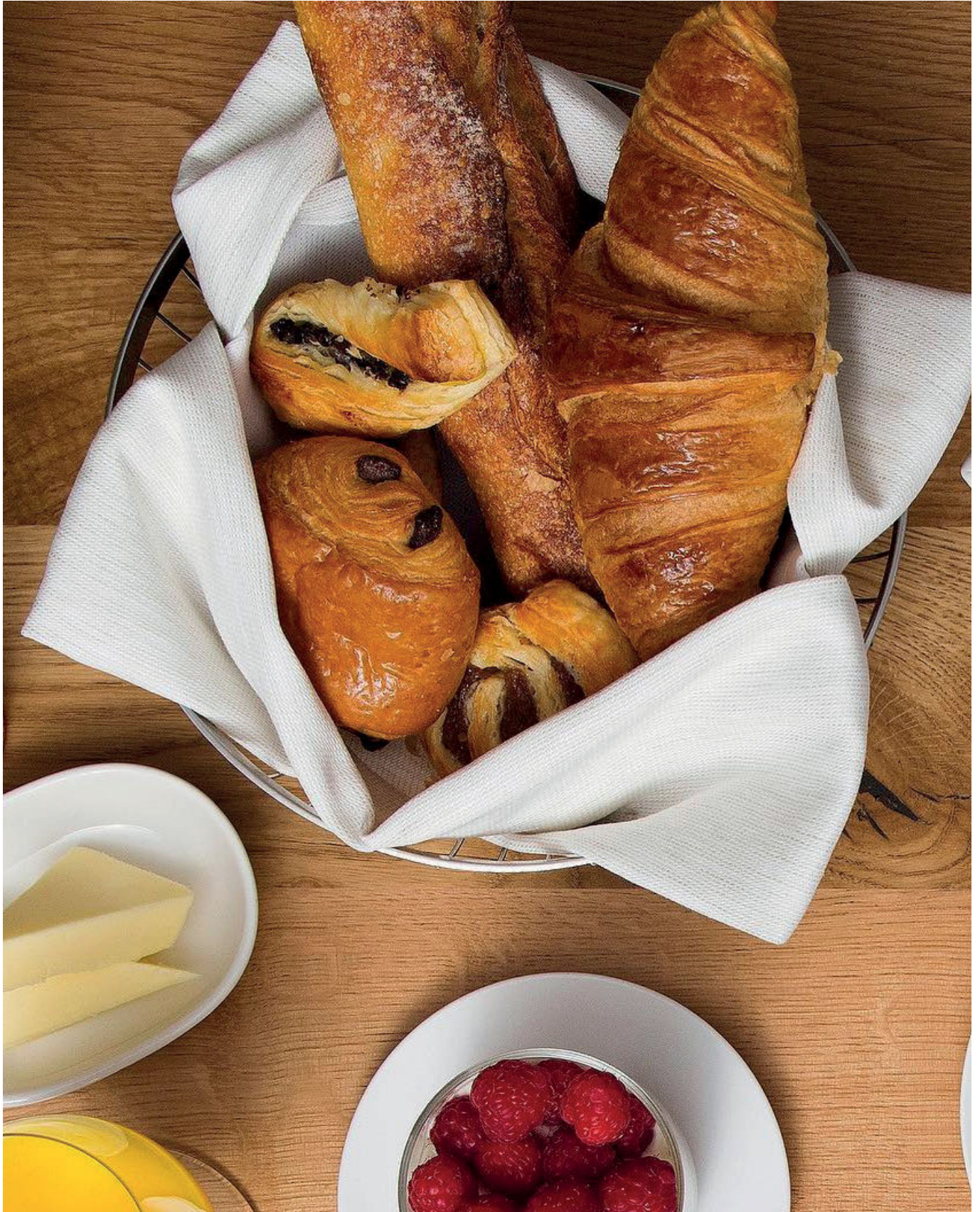




INTERCONTINENTAL.
JOHANNESBURG O.R. TAMBO AIRPORT



Dear Guest

Welcome to our world of In-Room Dining.

We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites prepared from the freshest ingredients and all dishes are made specifically to order, ensuring your meal arrives perfectly.

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference. Wherever possible local food suppliers receive preferential treatment based on sustainability and eco-practices.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens. If you have a food allergy or intolerance, please inform your server upon placing your order.

Our breakfast is available from 05H30 - 11H00. For earlier breakfast options and to ensure prompt delivery, please complete the breakfast door hanger with your order before 02h00 and place on the outside of the door, on the door handle. Diabetic jam available on request.

All our prices include VAT at the prevailing rate.

We trust your dining experience will be a pleasant one. Bon appétit!

BREAKFAST

Full Breakfast
Continental
A la carte

ALL DAY DINING

Sandwiches, Burgers
Soups and Salads
Main Courses
From the Grill

BEVERAGES

Wines
Champagnes & Sparkling Wines
Soft Drinks
Hot Beverages

CONTINENTAL BREAKFAST 280

The below items are all included in the continental breakfast. We have also priced the items individually for your convenience should you wish to not have the full continental breakfast

COLD FRESHLY PRESSED MORNING BEVERAGES

Orange, grapefruit	50
Veggie juice	80
Fruit smoothie	65
Guava, mango, apple, fruit cocktail	50

HOT MORNING BEVERAGES

Fresh filter coffee, decaffeinated coffee	50
Hot chocolate	55
Ceylon, Rooibos, English Breakfast, Earl Grey	50
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold	

YOGHURTS 55

Artisan flavoured low fat or Bulgarian

CHEESE PLATE 120

A selection of four local cheeses; mature cheddar, blue rock, camembert, brie cheese, dried fruit and crackers

FRUIT PLATE 110

Three types of sliced seasonal fruit served with ginger and passionfruit syrup

CEREAL, MUESLI OR PORRIDGE 65

All bran, corn flakes, coco pops, warm oat meal porridge, bircher or toasted muesli
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold

BAKERS BASKET 130

Croissant, two types of Danishes, one blue berry, lemon poppy seed or health muffin,
Served with home crafted preserves, salted butter or margarine

CHARCUTERIE 140

Selection of smoked and cured meats
smoked chicken, beef pastrami, parma ham, salami, relish and mustard

SMOKED SALMON PLATE 140

Smoked salmon served with grilled lime, capers and pickled red onion

BREADS 90

Option of white, brown, rye, whole wheat, gluten free or baguette served toasted or plain
Accompanied by salted butter or margarine and local preserves

FULL ENGLISH BREAKFAST 300

Continental breakfast and your choice of one egg dish served from the hot A la carte breakfast menu

HOT A LA CARTE BREAKFAST

EGG FLORENTINE 120

Toasted English muffin, spinach, poached egg, topped with hollandaise

EGGS BENEDICT 240

Toasted English muffin, Parma ham, poached egg, wild rocket topped with hollandaise

SOUTH AFRICAN BENEDICT 190

Toasted English muffin, boerewors pinwheel, poached eggs, chakalaka style baked beans, topped with hollandaise

SMOKED SALMON BENEDICT 200

Whole wheat toast, cream cheese, crisp rocket, poached eggs, smoked salmon, topped with peppered hollandaise

AMERICAN BREAKFAST (24HR) 265

2 eggs cooked any style with bacon, tomato, mushroom, hash brown potato, sausage and flapjacks
Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata

SOUTH AFRICAN OMELETTE 220

(Egg white omelette is available on request)
3 egg fluffy omelette filled with bacon, beef biltong, chakalaka and cheese

EARLY MORNING OMELETTE (24HR) 180

(Egg white omelette is available on request)
3 egg fluffy omelette served with white or brown bread, toasted or plain accompanied with a selection of local preserves

Choose from the below fillings to tailor make your omelette:

- Ham
- Tomato
- Mushroom
- Bacon
- Onion
- Cheese

VEGAN BREAKFAST 170

Baked beans served with braised spinach, vegan sausage and avocado

HEALTHY BREAKFAST 160

Natural seasonal fruit salad, low fat yoghurt, health bran muffin, margarine, poached eggs on health bread served with a caprese salad

BREAKFAST MENU

SOUTH AFRICAN BREAKFAST GRILL	260
Poached eggs, boerewors pinwheel, beef fillet, served on a bed of chakalaka style baked beans and vetkoek	
BREAKFAST SCRAMBLED WRAP	170
Egg, tomato, onion, mushrooms, flour tortilla	
WARM PANCAKES	120
Pancakes, cream cheese, mixed berries, grilled banana, cinnamon sugar, pure maple syrup, compôte	
FLAPJACKS	120
Flapjacks served with crispy bacon, maple flavoured syrup, grilled banana, icing sugar, cinnamon sugar and whipped cream	
WAFFLES	130
Freshly baked waffles served with mixed berries, grilled banana, Chantilly cream, pure maple syrup, compôte	
FRENCH TOAST	130
Egg soaked fried bread, served with grilled banana, mixed berries, cinnamon sugar, maple flavoured syrup, cream, compôte	
Compôte: berry, tomato or mixed fruit	

SIDES

Bacon	65
Tomato	45
Mushrooms	55
Hash Brown Potato	55
Lamb Sausage	60
Chicken Sausage	50
Beef Sausage	50
Pork Sausage	50
Vegan Sausage	55
Baked Beans	45
Chakalaka	40
Braised Spinach	45



APPETIZERS

SOUP

Served with freshly baked bread

Soup du Jour	90
Beetroot Gazpacho	90
Served with textures of beetroot and goats cheese	

SALADS / STARTERS

All salads are served cold

	APP	ENTREES
GREEN SALAD	100	130
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) with balsamic vinaigrette		

CAESAR SALAD	100	200
Cos lettuce, bacon, anchovies, croutons and Grana Padano served with a crumbed deep fried poached egg and a Caesar dressing		

GRILLED CAJUN CHICKEN QUINOA SALAD	100	160
Grilled Cajun chicken with quinoa, pineapple, Roma tomato, cucumber, peppadews and baby lettuce leaves finished with fresh mint		

ROASTED VEGETABLES, BASIL PESTO AND COUSCOUS SALAD	90	160
With balsamic glazed roast vegetables tossed with Couscous, tomato, cucumber and basil pesto		

PERI-PERI CHICKEN LIVERS	100
Grilled peri-peri livers finished in a tomato and chilli sauce served with fresh steamed bread rolls	

SEAFOOD RISOTTO	210
Seafood cooked with a tomato bisque creamy risotto	

TRUFFLE MUSHROOM RISOTTO	140
Topped with wild mushrooms and finished off with truffle dust	

LIGHT MEALS

All our burgers and sandwiches are served with your choice of French fries or a mixed garden salad

CHICKEN OR BEEF BURGER	165
200g Signature beef patty or chicken breast set upon rocket, dill cucumber, wholegrain mustard mayonnaise and tomato relish, topped with house cheddar cheese	

GOURMET BOEREWORS ROLL	165
Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish finished with a basil pesto mayonnaise	

STEAK SANDWICH	260
Grilled barbeque spiced fillet steak, braised onions and mozzarella cheese served in a tomato relish filled toasted baguette	

SANDWICHES

All sandwiches are served with your choice of French fries or a mixed garden side salad Available plain or toasted on white, whole-wheat, rye, brown baguette and gluten free bread or a wrap

CLUB SANDWICH	190
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion	
Classic roasted chicken and mayonnaise	160
Lemon peppered tuna mayonnaise	160
Bacon, fried egg and cheddar cheese	160
Mozzarella and cheddar cheese, plum tomatoes and basil pesto	160

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)

BEEF BOLOGNESE	180
Beef mince cooked in a tomato & red wine sauce	

PASTA ARRABIATA	180
Cooked in onion, tomato and chilli garlic sauce finished with ricotta cheese	

VEGAN CHICKEN STRIPS	180
Truffles and forest mushrooms in an almond milk cream sauce topped with vegan Mozzarella	



SPECIALITIES

VEGETABLE STIR-FRY	140
Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing	
PERI-PERI CHICKEN THIGHS	230
Peri-peri marinated deboned chicken thighs, accompanied by rice and buttered baby vegetables	
STEAK, EGG AND CHIPS	275
200g fillet of beef, poached egg and fries	
SEAFOOD STIR-FRY	210
Wok fried vegetables and seafood cooked with sweet chilli and soy sauce finished with udon noodles, fresh lime and ginger	
LAMB SHANK	350
Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with red wine	
PRAWN AND FISH CURRY	260
Garlic and chilli prawns, line fish cooked in a rich tomato sauce, finished with coriander, steamed basmati rice and traditional condiments	
VEGETABLE CURRY	160
Butternut, spinach, mushrooms and lentils cooked in a rich tomato curry sauce, accompanied by steamed basmati rice and traditional condiments	
GRILLS	
Please choose two sides and one sauce (Please note well done meat takes 35 to 40 minutes)	
Line fish of the day	290
6 Tiger prawns	310
300g Grilled lamb cutlets	450
300g Beef rib-eye	380
300g Beef fillet	400
SIDES	
Rosemary and sea salt potato wedges	50
Sweet potato fries	50
French fries	50
Mash potato	50
Savoury rice	45
Steamed basmati rice	45
Creamy pap	45
Sautéed mushrooms with thyme	60
Mixed seasonal vegetables	55
Side green salad	55
Creamed spinach	55

SAUCES / RELISH	40
Forest mushrooms	
Creamy pepper	
Garlic cream	
Red wine jus	
Lemon butter	
Peri-peri relish	
Chakalaka	
Tomato relish	



DESSERT SELECTION

AMARULA CHEESECAKE	120
Served with a Rooibos shortbread crumb and a seasonal mixed fruit compote, freshly whipped Chantilly cream	
MALVA PUDDING	90
Served with a rum infused crème anglaise and a honeycomb ice cream	
STRAWBERRY AND CHOCOLATE PARFAIT	120
White chocolate and frozen berry parfait served with a strawberry jelly, vanilla marshmallow, banana and raspberry leather, hazelnut tuile and a salted toffee macaron	
CHOCOLATE TORTE	100
Flourless chocolate torte, peppermint crisp ice cream and fresh berries	
SEASONAL SLICED FRUIT	100
Fruit platter served with fruit sorbet	
TRIO OF ICE CREAM OF THE DAY	90
Please enquire with the service operator	
CHEESE PLATTER	180
Assorted South African artisan cheeses, accompanied with salted crackers, nuts, preserves and dried fruit	
CAKE OF THE DAY	120
Please enquire with the service operator	

SOUP DU JOUR	90
Served with freshly baked bread	
CAESAR SALAD	200
Cos lettuce, bacon, anchovies, croutons, Grana Padano served with a crumbed deep fried poached egg and Caesar dressing	
GREEN SALAD	130
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) and balsamic vinaigrette	
EARLY MORNING OMELETTE	180
(Egg white omelette is available on request) 3 egg fluffy omelette served with white or brown bread, toasted or plain, and a selection of local preserves	
Choose from the below fillings to tailor make your omelette:	
• Ham	
• Tomato	
• Mushroom	
• Bacon	
• Onion	
• Cheese	
• Chakalaka	
• Beef biltong	
AMERICAN BREAKFAST	265
2 eggs cooked any style with bacon, tomato, mushrooms, hash brown potato, sausage and flapjacks Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata	
BAKERS BASKET	130
Croissant, Danishes, one blueberry, lemon poppy seed or health muffin, home crafted preserves, salted butter or margarine	
FRENCH TOAST	130
Egg soaked fried bread, served with a grilled banana, mixed berries, cinnamon sugar, maple flavoured syrup, cream and compote	
WAFFLES	130
Freshly baked waffles, Chantilly cream, pure maple syrup, chocolate sauce, compote	

APPETIZER

PERI-PERI CHICKEN LIVERS	100
Grilled peri-peri livers finished in a tomato and chilli sauce, served with freshly baked bread rolls	
TRUFFLE MUSHROOM RISOTTO	140
Topped with wild mushrooms and finished off with truffle dust	

BURGERS AND SPECIALITY SANDWICHES

All our burgers and sandwiches are served with your choice of French Fries or a mixed garden salad

CHICKEN OR BEEF BURGER	165
200g Signature beef patty or chicken breast set upon rocket, dill cucumber, house cheddar cheese, wholegrain mustard mayonnaise and tomato relish	
CLUB SANDWICH	190
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion	
GOURMET BOEREWORS ROLL	165
Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish, finished with a basil pesto mayonnaise	
SANDWICHES	95
Half portion sandwiches served with your choice of French fries or a side salad. Available plain or toasted on white, whole-wheat, rye, brown and gluten free bread or a wrap	
Classic roasted chicken and mayonnaise Lemon peppered tuna mayonnaise	
PASTAS	
Choice of Penne, Linguine or Spaghetti (Gluten free on request)	
BEEF BOLOGNESE	180
Beef mince cooked in a tomato & red wine sauce	
VEGAN CHICKEN STRIPS	180
Truffles and forest mushrooms in an almond milk cream sauce topped with vegan mozzarella	
PERI-PERI CHICKEN THIGHS	230
Peri-peri marinated deboned chicken thighs, accompanied by rice and buttered baby vegetables	
VEGETABLE STIR-FRY	140
Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing	

LATE NIGHT MENU
Served between 23:00PM to 06:00AM

DESSERT SELECTION

MALVA PUDDING	90
Served with a rum infused crème anglaise and honeycomb ice cream	
CHOCOLATE TORTE	100
Flourless chocolate torte, peppermint crisp ice cream and fresh berries	
SEASONAL SLICED FRUIT	100
Fruit platter served with fruit sorbet	



NON ALCOHOLIC BEVERAGES

HOT BEVERAGES

Pot of Filter Coffee	50
Pot of Decaffeinated Filter Coffee	50
Cappuccino	50
Café Latte	55
Hot Chocolate	55
Tea Selection - Ceylon, Rooibos, English Breakfast, Earl Grey	50

SOFT DRINKS

Coke	34
Coke Lite	34
Fanta Orange	34
Ice Tea	34
Soda Water, Lemonade, Ginger Ale	34
Tonic Water / Pink Tonic	30

JUICE

Guava	40
Mango	40
Apple	40
Fruit cocktail	40
Veggie juice - Freshly Pressed	80
Grape fruit - Freshly Pressed	45
Orange juice - Freshly Pressed	45

BLENDED DRINKS

Fruit Smoothie	60
Milkshake - Strawberry or Vanilla	40
Iced Coffee	55

ALCOHOLIC BEVERAGES

BEERS

Heineken	52
Corona	62
Castle Lager	46
Castle Light	46

WINES

GLASS BOTTLE

HOUSE WHITE WINES

Warwick First Lady Chardonnay	95	350
Diemersdal Estate Sauvignon Blanc	115	370

HOUSE RED WINE

Edgebaston David Finlayson Cabernet Sauvignon	155	550
Leeuwenkuil Shiraz	125	460
Creation Pinot Noir	210	750
	November 2024	

SPARKLING WINE

Graham Beck Blanc de Blanc	190	880
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