



INTERCONTINENTAL.
DUBAI MARINA



IN ROOM DINING MENU

BREAKFAST MENU

Served daily from 6 am until 12 pm

MARINA BREAKFAST (D)(G)(N) 145

Choice of Two Eggs
Scrambled, Fried, Poached, Boiled Eggs or Omelet
Served with Grilled Tomato, Hash Browns, Mushrooms

Bakery Basket
White Toast, Wholegrain Bread, Bread Rolls,
Pain au Chocolate, Butter Croissant Served with Butter,
Strawberry Jam, Apricot Jam, Orange Marmalade, Honey

Choice of Cereal
Corn Flakes, Choco Pops, All-Bran, Rice Krispies
Choice of Milk: Full or Low Fat, Skimmed or Plant-Based
Choice of Yoghurt: Plain or Low Fat

Choice of Juice
Fresh Orange, Fresh Carrot, Fresh Watermelon

Freshly Sliced Seasonal Fruits

Choice of Tea or Coffee

ARABIC BREAKFAST (D)(G)(N) 125

Marina Shakshouka
Arabic Style Scrambled Eggs with Onions,
Tomatoes, Parsley

Arabic Mezze
Hummus, Fresh Labneh, Grilled Halloumi,
Cucumbers, Baby Gem, Tomatoes, Olives

Foul Medames
Braised Local Fava Beans with Onions,
Tomatoes, Parsley, Cumin & Olive Oil

Choice of Juice
Fresh Orange, Fresh Carrot, Fresh Watermelon

Freshly Sliced Seasonal Fruits

Choice of Tea or Coffee

THE CONTINENTAL BREAKFAST (G)(N)(V) 110

Choice of Cereal
Corn Flakes, Choco Pops, All-Bran, Rice Krispies
Choice of Milk: Full or Low Fat, Skimmed or Plant-Based
Choice of Yoghurt: Plain or Low Fat

Bakery Basket
White Toast, Wholegrain Bread, Bread Rolls,
Pain au Chocolate, Butter Croissant Served with Butter,
Strawberry Jam, Apricot Jam, Orange Marmalade, Honey

Choice of Juice
Fresh Orange, Fresh Carrot, Fresh Watermelon

Freshly Sliced Seasonal Fruits

Choice of Tea or Coffee



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Please inform us of any dietary requirements before ordering (D) Dairy (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian, (Ø) Vegetarian

All priced are in AED and inclusive of 5% VAT, 7% Municipality fee & 10% service charge

BREAKFAST A LA CARTE MENU

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FRESHLY BAKED

ASSORTED BAKERY BASKET (D)(G)(N) 40

White Bread, Whole Grain Bread, Bread Rolls, Pain au Chocolate, Butter Croissant, Danish, Muffin Served with Butter, Strawberry Jam, Apricot Jam, Orange Marmalade, Honey

LOAF BREAD BASKET (D)(G)(N) 35

Baguette, Sourdough, Multigrain, White Loaf & Rye Bread Served with Butter, Strawberry Jam, Apricot Jam, Orange Marmalade, Honey

CEREALS (D)(G)(N)(V) 30

Choice of: Corn Flakes, Choco Pops, All-Bran, Rice Krispies
Choice of Milk: Full or Low Fat, Skimmed or Plant-Based
Choice of Yoghurt: Plain or Low Fat
Gluten Free on Request

BIRCHER MUESLI (D)(G)(N)(V) 30

Oats, Yoghurt & Full Fat Milk, Raisins, Nuts, Green Apple

FRESH FRUIT PLATTER (V)

Small 45 or Large 65

Pineapple, Watermelon, Melon, Strawberry, Berries

CHOICE OF COOKED FRUIT COMPOTE 30

Apple, Pear, Peach

FRENCH TOAST (D)(G) 45

Maple Syrup, Whipped Cream

PANCAKES (D)(G) 45

Golden Brown Pancakes Served with Maple Syrup & Whipped Cream

GOLDEN WAFFLES (D)(G)(N) 45

Maple Syrup, Whipped Cream & Chocolate Sauce

REGIONAL TASTE

INDIAN DOSA (D)(V) 45

Plain or Masala Served with Sambhar, Tomato & Coconut Chutney

COLD SELECTION

COLD CUTS PLATTER (D)(G) 55

Smoked Turkey, Beef Bresaola, Chicken Mortadella, Beef Mortadella Served with Pearl Onions, Cornichons, Mustard, Crackers

CHEESE PLATTER (D)(G)(N) 65

Blue Cheese, Swiss Gruyère, Emmental, Brie, Cheddar Served with Walnuts, Dried Fruits, Crackers & Fruit Compote

EGGS PREPARATION

TWO EGGS COOKED ANY STYLE (D)(G) 65

Choice of Egg White or Regular Egg
Boiled, Poached, Scrambled, Fried, Omelet
Served with Toast

Choice of Omelet Fillings: Tomato, Mushroom, Turkey Ham, Cheese, Onion, Spinach

Choice of Two Sides: Grilled Tomato, Hash Browns, Mushrooms, Bacon, Baked Beans, Chicken or Beef Sausage, Falafel, Foul Medames

AVOCADO TOAST & POACHED EGGS (D)(G)(V) 65

Avocado Mash, Spinach Leaves, Cherry Tomatoes

EGGS BENEDICT (D)(G) 55

Poached Eggs on English Muffin, Turkey Ham & Hollandaise Sauce

EGGS ROYALE (D)(G)(S) 65

Poached Eggs on English Muffin, Smoked Salmon, Hollandaise Sauce

LOCAL TASTE

FOUL MEDAMES (D)(G) 45

Braised Local Fava Beans with Onions, Tomatoes, Parsley, Cumin, Olive Oil, Served with Arabic Bread & Fresh Veggies

MARINA SHAKSHOUKA (D)(G) 55

Arabic Style Scrambled Eggs with Onions, Tomatoes, Parsley, Served with Arabic Bread

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ALL DAY MENU

SALADS

CAESAR SALAD (D)(G)(S) 70

Crispy Baby Gem, Caesar Dressing, Parmesan, Sour Dough Crisp

Add Grilled Chicken for 25
or Grilled Prawns for 45

ORGANIC GARDEN SALAD (V) 55

Locally Sourced Mixed Lettuce, Cucumber, Carrot, Candy Local Tomatoes, Avocado, Lemon Dressing

TRIPLE BERRY QUINOA SALAD (N)(V) 60

Nutrient-Packed Blend of Spinach, Asparagus, Pecan Nuts, Sunflower Seeds, Pomegranate Seeds, Mixed Berries, Butternut Pumpkin, Drizzled with Tangy Orange & Cherry Vinaigrette

FATTOUSH (G)(V) 55

Middle Eastern Salad Featuring Crisp Romaine Lettuce, Fresh Vegetables & Crispy Pita Bread, Tossed in a Tangy, Zesty Sumac & Pomegranate Dressing

APPETIZERS

EGGPLANT PARMIGIANA (D)(G)(N)(V) 65

Layers of Tender Eggplant Smothered in Rich Pomodoro Sauce, Melted Mozzarella, Pesto & Toasted Pine Nuts

CRISPY CALAMARI (S)(G) 75

Golden Breaded Calamari Rings, Served with Garlic Mayo

BUFFALO WINGS (D)(G)

6 PCS - 65 or 12 PCS 95

Crispy Buffalo Wings Tossed in Tangy BBQ Sauce, Served with Celery, Carrots & Ranch Dressing

SOUPS

ARABIC LENTIL SOUP (G)(V)(D) 45

Hearty Lentil Soup Seasoned with Arabic Spices, Served with Crispy Arabic Croutons & Lemon Wedges

CLEAR CHICKEN BROTH FLAVORED WITH GINGER (G)(D) 45

Soothing Clear Broth with Ginger, Bok Choy, Tofu, Carrot, Chicken Balls, Served with Garlic Bread

PASTA, RICE AND NOODLES

SPAGHETTI OR PENNE PASTA (D)(G) 95

Bolognese or Tomato and Basil

LINGUINI & PRAWNS (D)(G)(S) 125

Tender Buttered Prawns, Datterino Tomatoes, Fresh Spinach in a Velvety Sauce

FRIED RICE WITH MIXED VEGETABLES (G)(V) 85

Flavorful Stir-Fried Rice with Carrots, Beans, Cabbage, Sweetcorn, Spring Onion, Garlic, Soy Sauce
Add Eggs 10 | Grilled Chicken 25 | Prawns 45

SANDWICHES & BURGERS

THE CLUB SANDWICH (D)(G) 115

Toasted Whole Grain Bread Layered with Grilled Chicken Breast, Turkey Ham, Lettuce, Tomato, Egg & Mayo, Served with French Fries

CHICKEN WRAP (D)(G) 75

Soft Tortilla Filled with Marinated Chicken Spiced with Arabic Seasonings, Garlic Sauce, Iceberg Lettuce, Tomato, Gherkins & French Fries

SIGNATURE CHEF'S BURGER (D)(G) 125

Smashed Beef, Red Cheddar, Caramelized Onion, Braised Mushroom, Tomato, Lettuce, Gherkins, Burger Dressing, Potato Bun, Served with French Fries and Pickled Jalapeño

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MAIN COURSES

TRADITIONAL BUTTER CHICKEN (D)(G)(N) 125
 Chicken Cooked in Rich Tomato Gravy Served with Steamed Rice, Paratha, Poppadum & Pickle

ARABIC MIXED GRILL (D)(G) 210
 Platter of Grilled Lamb Chops, Beef Kofta & Chicken Kebab, Served with Grilled Vegetables & Garlic Sauce, Arabic Bread & Hummus

GRILLED CHICKEN BREAST (D)(G) 130
 Tender Grilled Chicken Breast Served with Creamy Mashed Potatoes, Peppercorn Sauce, and Charred Broccolini.

FROM THE GRILL

All grills are inclusive of two sides and one sauce

<p>Australian Lamb Chops 210g 210</p> <p>Black Angus Striploin 200g 205</p> <p>Angus Beef Tenderloin 200g 220</p> <p>Sea Bass Fillet 170</p>	<p>Additional Side 25 Mashed Potato French Fries Steamed Jasmine Rice Sweet Potato Fries (D)</p> <p>Charred Broccolini (V) Grilled Asparagus (V) Side Green Salad (V)</p> <p>Sauces Peppercorn Sauce (D)(G) Lemon Beurre Blanc (D)</p>
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DESSERTS & CHEESE

CHOCOLATE FONDANT (D)(G)(N) 55
 Warm, Rich Chocolate Cake with a Molten, Goopy Center, Served Fresh from the Oven with Mandarin Sorbet

CLASSIC CREME BRULEE (D)(G)(N) 45
 Velvety Smooth Custard with Perfectly Caramelized Sugar Top, Served with Crisp Pistachio Biscotti On The Side

BASQUE CHEESECAKE (D)(G)(N) 55
 Creamy Cheesecake with a Caramelized Top & Irresistibly Light, Velvety Center

FRESH FRUITS PLATTER (V)
 Small 45 or Large 65
 Pineapple, Watermelon, Melon, Strawberry, Berries, Kiwi

BANOFFEE POT (D)(G)(N) 45
 Layers of Dulce De Leche, Crunchy Cocoa Nibs, Caramelized Banana & a Generous Dollop of Chantilly Cream

SELECTION OF ICE CREAM (D)(G) 15 PER SCOOP
 Vanilla, Chocolate, Strawberry
 Served with Vanilla Crumble, Mixed Berries

ASSORTED CHEESE PLATTER (D)(G)(N) 65

Selection of Blue Cheese, Swiss Gruyère, Emmental, Cheddar & Brie, Served with Walnuts, Grapes, Dried Fruits, Crackers & Fruit Compote

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