



INTERCONTINENTAL®
WELLINGTON



IN ROOM DINING

INDEX

BREAKFAST	
Set menus	4 - 5
À la Carte	6 - 7
A LA CARTE LUNCH & DINNER	8 - 10
KID’S MENU	11
OVERNIGHT MENU	12
BEVERAGES	
Hot Beverages	13
Non - Alcoholic Beverages	14
Alcoholic Beverages	15 - 17
AROUND THE HOTEL	
Chameleon Restaurant	18
Two Grey	18
The Lobby Lounge	19
High Tea	19



We understand that when you order in-room dining you want fresh food, expertly cooked and beautifully presented. Our extensive menu covers a wide range of dishes to suit all tastes and appetites. Consciously purchasing from sustainable sources and organic suppliers where possible, the hotel supports local growers and producers of fruit and vegetables. The best quality meat and fish is bought in season from New Zealand suppliers.

Please read on for our Chef’s selections for breakfast, lunch, dinner, overnight meals and snack options. 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.

Available daily from 6am until 11am

INTERCONTINENTAL BREAKFAST 32

- Choice of Juice*
Orange, apple, grapefruit, pineapple, cranberry, tomato, feijoa
- Choice of Cereal*
Cornflakes, Weetbix, Nutrigrain, Rice Bubbles, house-made bircher muesli, quinoa muesli, Cocoa Pops
Served with your choice of berry, apricot, coconut or natural yoghurt
- Choice of three house-made bakery items*
Croissant, chocolate croissant, banana bread or chocolate chip muffin
Toast: white, wholemeal, multi-grain
Served with butter and preserves
- Choice of Tea by T2 or Handcrafted Barista Coffee By Vittoria*
English breakfast, earl grey, china jasmine, chamomile, peppermint
- Flat white, latte, cappuccino, long black, filter coffee, french press, decaffeinated, hot chocolate

NEW ZEALAND BREAKFAST 40

- Choice of Juice*
Orange, apple, grapefruit, pineapple, cranberry, tomato, feijoa
- Seasonal Fruit Platter*
- Choice of Cereal*
Cornflakes, Weetbix, Nutrigrain, Rice Bubbles, house-made bircher muesli, quinoa muesli, Cocoa Pops
Served with your choice of berry, rhubarb, coconut, natural, unsweetened or low-fat yoghurt
- Choice of Two Farm Fresh Eggs*
Sunny side up, over easy, scrambled, poached, boiled or omelette (whole or white)
Served with your choice of three sides
Three rashers of streaky bacon, roasted vine tomatoes, kumara rosti, breakfast kransky sausages, smoked salmon, halal chicken sausages, roasted field mushrooms, baked beans, half avocado, baby spinach
- Choice of three house-made bakery items*
Croissant, chocolate croissant, banana bread or chocolate chip muffin
Toast: white, wholemeal, multi-grain
Served with butter and preserves
- Choice of Tea by T2 or Handcrafted Barista Coffee By Vittoria*
English breakfast, earl grey, china jasmine, chamomile, peppermint
- Flat white, latte, cappuccino, long black, filter coffee, french press, decaffeinated, hot chocolate



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ASIAN BREAKFAST 39

- Choice of Juice*
Orange, apple, grapefruit, pineapple, cranberry, tomato, feijoa
- Seasonal Fruit Platter*
- Choice of Starter*
Shiitake mushroom gyoza dumplings with soy ponzu
or
Steamed mini pork buns
- Choice of Main*
Congee rice porridge with traditional condiments and dough fritters *served with a choice of chicken, fish or plain*
or
Grilled salmon fillet with soba noodle salad
- Choice of Tea by T2 or Handcrafted Barista Coffee By Vittoria*
English breakfast, earl grey, china jasmine, chamomile, peppermint
- Flat white, latte, cappuccino, long black, filter coffee, french press, decaffeinated, hot chocolate

HEALTHY BREAKFAST 39

- Choice of Smoothie*
Antioxidant: Berries, almond milk and chia seeds
Energy: Banana, mango and coconut milk
Powerplus: Orange, spinach, kale, avocado and cucumber
- Seasonal Fruit Platter*
- Choice of Two Farm Fresh Eggs*
Sunny side up, over easy, scrambled, poached, boiled or omelette (whole or white)
Served on wholemeal sourdough with
Roasted vine tomatoes, half avocado, spinach and toasted pumpkin seeds
- Choice of Cereal*
Quinoa muesli, coconut yoghurt, fresh & dried fruits and honey
or
Coconut yoghurt topped with fresh berries, banana, toasted almonds and honey
- Choice of Tea by T2 or Handcrafted Barista Coffee By Vittoria*
English breakfast, earl grey, china jasmine, chamomile, peppermint
- Flat white, latte, cappuccino, long black, filter coffee, french press, decaffeinated, hot chocolate



À LA CARTE BREAKFAST

Available daily from 6am until 11am

YOGHURTS	9	AMERICAN BREAKFAST	27
Plain, berry, apricot, low fat, vegan coconut		<i>Choice of Two Farm Fresh Eggs</i>	
<i>Served with fresh fruits</i>		Sunny side up, over easy, scrambled, poached, boiled or omelette (whole or white)	
FRESH SEASONAL FRUIT PLATTER <i>Ve, DF, GF</i>	<i>Small 15</i> <i>Large 21</i>	<i>Choice of Bread</i>	
MUESLI <i>GF, Vg</i>	16	Rustic white, wholemeal, multigrain, sourdough, baguette or gluten free	
Bircher or Toasted Quinoa			
Berry compote, fresh fruits, coconut yoghurt and honey		<i>Served with your choice of three sides</i>	
OATMEAL PORRIDGE <i>GF, Vg</i>	16	Streaky bacon, roast vine tomatoes, kumara rosti, breakfast kransky sausages, halal chicken sausage, roasted field mushrooms, baked beans, half avocado	
Made with almond milk, sultanas and brown sugar		OMELETTE	25
CEREALS	17	Whole or white eggs	
Cornflakes, Weet-Bix, Nutrigrain, Cocoa Pops, Rice Bubbles		<i>Choice of ham, cheese, mushrooms, capsicum, salmon, tomato, onion and spinach</i>	
<i>Served with your choice of full, trim, almond, soya, coconut milk or yoghurt and fresh fruits</i>		<i>Your choice of bread</i>	
CHOICE OF THREE HOUSE-MADE BAKERY ITEMS	13	Rustic white, wholemeal, sourdough or gluten free	
Assorted danish, plain croissant, chocolate croissant, berry muffin, chocolate chip muffin raisin snail			
Toast: white, wholemeal, multi-grain, sourdough, baguette or gluten free <i>served with butter and preserves</i>			
SWEETCORN FRITTERS	26	BREAKFAST SIDE ORDERS	
Streaky bacon, roasted tomato and capsicum topped with crème fraîche		Three rashers of streaky bacon	8
PANCAKES <i>Vg</i>	25	Thyme roasted field mushrooms	8
Stack of three pancakes topped with whipped cream, blueberry compote and lemon curd		Smoked salmon	8
WAFFLES <i>Vg</i>	25	Kransky breakfast sausages	8
Belgian Liège waffles with berry compote, whipped cream and maple syrup		Halal chicken sausages	8
FRENCH TOAST <i>Vg</i>	24	Kumara rosti	6
Vanilla crème fraîche, maple syrup, fresh strawberries and cinnamon sugar		Baked beans	6
COLD CUTS PLATTER <i>DF</i>	28	Wilted baby spinach	6
Salami, smoked fish, ham, chorizo served with pickled vegetables, olives and chargrilled sourdough		Half avocado	6
EGGS BENEDICT	20	Roasted vine tomatoes	6
Two poached eggs on toasted english muffin and hollandaise sauce		Choice of two slices of toast: white, wholemeal or multigrain	6
<i>Served with your choice of either triple smoked ham, smoked salmon, baby spinach or streaky bacon rashers</i>		<i>Served with butter and preserves</i>	

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Please advise our team if you have any food allergies.

DIETARY KEY: Ve - Vegan | Vg - Vegetarian | GF - Gluten Free | DF - Dairy Free | H - Halal Friendly

À LA CARTE MENU

Available daily from 10am until 11pm

SNACKS

FLATBREAD <small>Vg</small> House-made Za’atar spiced flatbread with beetroot, hummus and mint yogurt	14
CHICKEN LIVER MOUSSE With port wine jelly, fig chutney and chargrilled sourdough	16
FRIED CHICKEN WINGS <small>GF, DF, H</small> Finished in an Asian-styled sticky sauce, toasted sesame seeds and spring onions	17
GREENLIP MUSSELS Poached in Sauvignon Blanc, garlic and fresh herbs served with chargrilled sourdough	19
FRIED FISH TACOS Tomato salsa, coriander, mint yoghurt and fresh lime on soft tortillas	16
POT STICKER DUMPLINGS <small>Ve, DF</small> Pan-fried shiitake mushroom gyoza with soy ponzu sauce	13

ENTRÉES

SOUP <small>Vg</small> Today’s vegetable soup served with a bread roll	19
YELLOW SPLIT-PEA DAHL SOUP <small>Vg</small> Served with fresh coriander and a house-made roti	20
GARDEN SALAD <small>Ve, GF, DF</small> Mesclun lettuce blend, cucumber, tomato, carrot, red onion, avocado and pumpkin seeds tossed in a verjus vinaigrette <i>Add herbed chicken breast + 7</i>	23
THAI BEEF SALAD <small>GF, DF</small> Rare sirloin beef strips with lettuce, capsicum, cucumber, tomato, bean sprouts, peanuts and fresh aromatics	26
CAESAR SALAD Cos lettuce tossed with white anchovies, crispy bacon, shaved parmesan, croutons and a poached egg <i>Add herbed chicken breast + 7</i> <i>Add prawns +7</i>	24

MAINS

BOLOGNESE Slow cooked beef with vegetables and aromatics, fresh tagliatelle and parmesan	29
CHICKEN NOODLE SOUP <small>GF, DF, H</small> Chicken breast strips in a beef broth with rice noodles, fresh herbs, onions, carrots and bean sprouts	28
BEEF RENDANG <small>GF, DF, H</small> Beef braised in fragrant spices and coconut milk, served with jasmine rice and roti	32
FISH ‘N CHIPS <small>DF</small> Beer-battered fish fillets, fries, salad, tartar sauce and chargrilled lemon	30
LAMB SHANK <small>GF, H</small> Port wine braised lamb shanks with creamy mashed potato, broccoli and braising juices	33
INTERCONTINENTAL CLUB SANDWICH* Herbed chicken breast, streaky bacon, tomato, egg, lettuce and cheese served with fries	30
BEEF BURGER* Grilled beef patty with streaky bacon, melted cheddar, gherkins, lettuce, red onion jam and aioli, brioche bun and served with fries	29
KIMCHI REUBEN Slow braised corned beef, spiced mayonnaise, grilled kimchi, melted Swiss on toasted rye and served with fries	31
BUTTER CHICKEN WRAP Chicken thigh pieces braised in a butter sauce, shredded iceberg, carrot, red onion, tomato and minted yoghurt wrapped in a house-made roti served with fries	28
BEYOND MEAT ® BURGER* <small>Ve, DF</small> Lettuce, tomato, beetroot relish, vegan cheese and aioli in a sesame bun served with fries	29
<small>*gluten free buns and bread available on request</small>	
SIDE DISHES	
New potatoes with lemon chive butter <small>Vg, GF</small>	8
Leaf salad with olive oil dressing <small>Ve, GF, DF</small>	8
Kumara wedges <small>Ve, GF, DF</small>	10
Truffled parmesan fries <small>Vg, DF</small>	10
Broccoli drizzled with olive oil and toasted almonds <small>Ve, GF, DF</small>	9
Roasted cauliflower with toasted pine nuts and thick yoghurt	9
Seasonal vegetables <small>Vg, GF, DF</small>	11
Steamed jasmine rice	9

À LA CARTE MENU

Available daily from 10am until 11pm

FROM THE GRILL

<i>Please allow an additional 20 minutes cooking time for grill items</i>	
PRIME STEER GRASS-FED SIRLOIN <small>GF, H</small>	42
CORN FED CHICKEN BREAST <small>GF, H</small>	43
MT COOK SALMON FILLET	42
THYME RUBBED LAMB RUMP <small>GF, H</small>	42
<i>With an offering of:</i> Mushroom sauce, beef jus, salsa verde, béarnaise sauce or lemon chive butter	
<i>All grill dishes are served with your choice of two sides:</i>	
New potatoes with lemon chive butter <small>Vg, GF</small>	
Leaf salad with olive oil dressing <small>Ve, GF, DF</small>	
Kumara wedges <small>Ve, GF, DF</small>	
Truffled parmesan fries <small>Vg, DF</small>	
Broccoli drizzled with olive oil and toasted almonds <small>Ve, GF, DF</small>	
Roasted cauliflower with toasted pine nuts and thick yoghurt <small>Vg, GF</small>	
Seasonal vegetables <small>Vg, GF, DF</small>	
Steamed jasmine rice	

DESSERTS

PAVLOVA <small>Vg, GF</small> Blueberry compote, lemon curd & fresh strawberry mint salad	16
CHOCOLATE BROWNIE <small>Vg</small> Hokey-Pokey ice cream and warm chocolate sauce	17
ICE CREAM & SORBET SELECTION Fresh fruit salad, cacao nib tuiles	16
APPLE TART FINE Baked apple and cinnamon tart, vanilla crème fraîche, apple compote & salted caramel sauce	17
“PINA COLADA” <small>Ve, GF, DF</small> Rum roasted pineapple, vegan coconut & lime mousse, passionfruit, lime syrup	17
CHEESE PLATTER Local brie, cheddars and blue cheese served with poppy seed crackers, house-made fig chutney and fresh fruits	27
FRESH SEASONAL FRUIT PLATTER <small>Ve, GF, DF</small>	<i>Small</i> 15 <i>Large</i> 21



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ENTRÉES

VEGEMANIA *Vg, GF, DF* 10
Crunchy veggie sticks with hummus dip

SUPER SALAD *GF, DF* 14
Chicken breast, salad leaves, cherry tomatoes, avocado and cucumber

CHICKEN WINGS *GF, DF* 13
Glazed with a sweet soy sauce

MAINS

CHICKEN SCHNITZEL 17
Panko crumbed chicken breast served with shoestring fries and salad

MARKET FISH 17
Tempura battered or grilled fish served salad and a choice of mashed potato or fries

PASTA *Vg* 15
Buttered pasta with fresh herbs and lots of parmesan cheese

COTTAGE PIE 17
Yummy beef mince, creamy mashed potato and baby carrots

SLIDERS 17
Three bite sized beef burgers, lettuce, tomato, cheddar cheese and a choice of fries or salad

SIDES

Broccoli trees with butter *Vg, GF* 9
French fries *Vg, GF, DF* 9
Salad *Ve, GF, DF* 8

DRINKS

SMOOTHIE 9
Banana or berry smoothie made with full milk

MILKSHAKE 9
Chocolate or vanilla milkshake

DESSERTS

PAVLOVA *Ve, GF* 13
Whipped cream and a fresh fruit salad

POPSICLES *Vg, GF, DF* 11
Real fruit popsicles served with crushed meringue and freeze dried berries

CHOCOLATE BROWNIE 14
Hokey-Pokey ice cream, chocolate sauce and chocolate sprinkles

SWEET WAFFLES *Vg* 14
Nutella, bananas and whipped cream



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Available nightly from 11pm until 6am

ENTRÉES

SOUP *Vg* 21
Today’s vegetable soup served with a wholemeal roll

GARDEN SALAD *Ve, GF, DF* 25
Mesclun lettuce blend, cucumber, tomato, carrot, red onion, avocado and pumpkin seeds tossed in a verjus vinaigrette
Add herbed chicken breast + 7

CAESAR SALAD 29
Cos lettuce tossed with white anchovies, crispy bacon, shaved parmesan, croutons and a poached egg
Add herbed chicken breast + 7

CHICKEN LIVER MOUSSE 19
Port wine jelly, fig chutney and chargrilled sourdough

FRIED CHICKEN WINGS *GF, DF, H* 22
Finished in an Asian-styled sticky sauce, toasted sesame seeds and spring onions

MAINS

BUTTER CHICKEN WRAP 31
Chicken thigh pieces braised in a butter sauce, shredded iceberg, carrot, red onion, tomato and minted yoghurt wrapped in a house-made roti served with fries

CHICKEN BURGER 35
Grilled chicken breast, lettuce, tomato, smashed avocado and mozzarella in a brioche bun served with fries

BEYOND MEAT ® BURGER *Ve* 34
Lettuce, tomato, beetroot relish, vegan cheese and aioli in a sesame bun served with fries

INTERCONTINENTAL CLUB SANDWICH 36
Herbed chicken breast, streaky bacon, tomato, egg, lettuce and cheese served with fries

BEEF RENDANG *GF, DF* 34
Beef braised in fragrant spices and coconut milk, served with jasmine rice and roti

FISH ‘N CHIPS *DF* 33
Beer-battered fish fillets, fries, salad, tartar sauce and chargrilled lemon

DESSERT

PAVLOVA *Vg, DF* 21
Blueberry compote, lemon curd & fresh strawberry mint salad

APPLE TART FINE 23
Baked apple and cinnamon tart, vanilla crème fraîche, apple compote and salted caramel sauce

CHEESE BOARD 34
Local brie, cheddars and blue cheese served with poppy seed crackers, house-made fig chutney and fresh fruits

FRESH SEASONAL FRUIT PLATTER *Ve, GF, DF* *Small 18 Large 24*



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HOT BEVERAGES

TEA	6	COFFEE		
<i>Loose leaf tea by T2 in a pouch</i>		<i>By Vittoria</i>		
			REG	LRG
ENGLISH BREAKFAST		SHORT BLACK	4	
Sri Lankan blend, bright with an assertive aroma				
		PICCOLO	5	
FRENCH EARL GREY		LONG BLACK	4.5	6
Medium-bodied black tea with notes of fruit				
SENGHA		FLAT WHITE	5	6
Tropical, sweet mellow with juicy mango vibes				
		CAPPUCCINO	5	6
CHINA JASMINE		LATTE	5	6
Jasmine flowers enhance this delicate green tea				
		MOCHA	5	7
CHAMOMILE		CHAI LATTE	6	7
A fragrant infusion of golden chamomile flowers				
		FRENCH PRESS <i>serves 2</i>	10	
PEPPERMINT		HOT CHOCOLATE	6	8
Lush peppermint with a well-rounded flavour				
GORGEOUS GEISHA				
Sencha green tea with tones of strawberries				
CHAI				
Complex, spicy and incredibly tasty				
DARJEELING				
Sweet, floral and fruity aromas with a delicate finish				



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NON-ALCOHOLIC BEVERAGES

SOFT DRINKS	
Coca Cola	6
Coke No Sugar	6
Lemonade	6
Ginger ale	6
Tonic water	5
Soda water	5
Lemon & Paeroa	6
Red Bull	7
JUICES	6
Orange, apple, pineapple, grapefruit, tomato, cranberry, feijoa	
WATER BY ANTIPODES	
Still	500ml / 1000ml 7/12
Sparkling	500ml / 1000ml 7/12
SMOOTHIES	12
Berries, almond milk and chia seeds	
Banana, mango and coconut milk	
Orange, spinach, kale, avocado and cucumber	
MILKSHAKES	14
CHOCOLATE BROWNIE	
Cchocolate ice cream chocolate sauce whipped cream brownie bites	
CRISPY CARAMEL	
Caramel ice cream whipped cream butterscotch popping candy	
MATCHA LATTE	
Matcha tea vanilla ice cream whipped cream	
VEGAN BERRY SHAKE	
Berry sorbet coconut yoghurt banana whipped coconut cream	
ICED DRINKS	10
Black iced coffee	
White iced coffee	
Black iced tea	
Iced chocolate mocha	



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ALCOHOLIC BEVERAGES BY GLASS

CHAMPAGNE BY GLASS

Champagne - NV Veuve Clicquot Ponsardin Brut 27

WHITE BY GLASS

150 ML - 250ML - 375ML

New Zealand Seasonal Rosé 15 - 23 - 33

Sauvignon Blanc, Cloudy Bay Marlborough, NZ 17 - 27 - 40

Sauvignon Blanc, Stoneburn Marlborough, NZ 14 - 18 - 25

Chardonnay, Trinity Hill Hawkes Bay, NZ 14 - 21 - 27

Chardonnay, Table Mountain Table Mountain, SA 11 - 15 - 24

Pinot Gris, The Ned Marlborough, NZ 13 - 17 - 26

RED BY GLASS

150 ML - 250ML - 375ML

Pinot Noir, Gibbston Valley Gold River Central Otago, NZ 16 - 22 - 34

Pinot Noir, Barton & Gustier Bordeaux. France 12 - 16 - 23

Pinot Noir, Stoneburn Marlborough, NZ 14 - 18 - 26

Cabernet Sauvignon, Angus The Bull Victoria, Australia 14 - 19 - 29

Shiraz, Yalumba Barossa Valley, Australia 14 - 18 - 27

Cabernet Merlot, Te Mata Awatea Hawke’s Bay, NZ 17 - 27 - 41



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As per our trading license, alcoholic beverages are served from 08:00am till 03:00 am.
Beer and Wines are subject to availability.

ALCOHOLIC BEVERAGES BY BOTTLE

CHAMPAGNE

Krug Grande Cuvée Brut Reims, France 475

Bollinger Special Cuvée Aÿ, France 180

Veuve Clicquot Ponsardin Brut, Reims, France 145

SPARKLING WINE

Cloudy Bay Pelorus Marlborough, NZ 77

Cinzano Prosecco Piedmont, Italy 52

WHITE WINES

Sauvignon Blanc, Cloudy Bay Marlborough, NZ 79

Sauvignon Blanc, Palliser Estate Martinborough, NZ 69

Sauvignon Blanc, Pencarrow Martinborough, NZ 50

Chardonnay, Roth Estate Sonoma County, USA 80

Chardonnay, Kumeu River Auckland, NZ 74

Chardonnay, Trinity Hill Hawkes Bay, NZ 52

Chardonnay, Table Mountain Table Mountain, SA 45

Pinot Gris, Quartz Reef Central Otago, NZ 70

Pinot Gris, Te Whare Ra Marlborough, NZ 66

The Ned Pinot Gris, Marlborough, NZ 49

Neudorf Riesling (Dry), Nelson NZ 69

RED WINES

Pinot Noir, Carrick Bannockburn Central Otago, NZ 110

Pinot Noir, Gibbston Valley Gold River Central Otago, NZ 64

Pinot Noir, Barton & Guestier Bordeaux, France 42

Pinot Noir, Ata Rangi Crimson Martinborough, NZ 80

Syrah, Elephant Hill Hawke’s Bay, NZ 69

Shiraz, Yalumba Barossa Valley, Australia 53

Cabernet Sauvignon, Angus The Bull Victoria Australia 55

Cabernet Merlot, Te Mata Awatea Hawke’s Bay, NZ 81

Cabernet Merlot, Sandalford Margaret River, Australia 55

Zinfandel, Sebastiani Sonoma County, USA 65

Chianti Leonardo, Central Tuscany, Italy 65

Malbec Alamos, Mendoza, Argentina 56

DESSERT AND FORTIFIED WINE

GLASS - BOTTLE

Furmint Royal Tokaji 250ml 77

Yalumba Muscat Fortified 375ml 79

Noble Sauvignon Paulownia 375ml 13 - 62

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ALCOHOLIC BEVERAGES

PORT & SHERRY

NV Sherry Lustau ‘East India’ Sweet Red 500ml	14 - 80
NV Sherry ‘Puerto Fino’ Very Dry White	69
NV Graham’s 10 years 750ml	14 - 124
NV Tawny Port Taylors 20 years 750ml	22 - 174

BEER & CIDER

LAGER

Stella Artois	9
Corona	9
Steinlager Pure	9
Steinlager Classic	9

PILSNER

Panhead	10
Parrot Dog Brewery	9

ALE AND IPA

Three Boys (500ml)	21
Panhead APA	10
Little Creatures Pale Ale	12

LOW

Macs Mid	9
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CIDER

Zeffer Apple Crumble	10
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LIQUEURS

Baileys	11
Campari	11
Chambord	11
Cointreau	11
Midori	11
Limoncello	11
Kahlua	11
Grand Marnier	11
Frangelico	11
Malibu	11
Drambuie	11
Galliano Sambuca	11

SPIRITS

Spirits and Liqueurs are served neat or with your choice of soft drink, tonic or juice

VODKA

Belvedere	12
Grey Goose	12
42 Below	11

RUM

Matusalem ‘Solera’	11
Mt Gay XO	13
Sailor Jerry ‘Spiced’	11

GIN

Black Robin	13
Tanqueray 10	13
Blush Rhubarb	16

TEQUILA

Espolon Reposado	11
1800 Anejo	13
Casamigos Anejo	16

WHISKY & WHISKEY

Johnnie Walker Double Black	11
Laphroaig 10 years	16
Talisker 10 years	16
Jameson 10 years	16
Oban 14 years	24
Balvenie 14 years	28
Hibiki Japanese Harmony	27
Macallan 12 years	19

AMERICAN & CANADIAN WHISKY

Maker’s Mark	12
Woodford Reserve	13
Gentleman Jack	13
Jack Daniel’s Single Barrel	15
Elijah Craig	14

COGNAC

Hennessy VSOP	15
Remy Martin XO	55

ARMAGNAC

Tariquet Bas	22
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ALCOHOLIC BEVERAGES



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CHAMELEON

Awarded one hat at the prestigious Cuisine Good Food Awards, Chameleon Restaurant on the ground floor offers opportunity to savour the freshest produce with the collection of innovative dishes.

Experience true local flavours created by expert chefs who focus on sustainable produce collecting from local markets. From organic salad greens to deer milk sourced from the South Island, our chefs strive to integrate the best local produce available into the seasonal menus.

TWO GREY

BAR & BRASSERIE

Enjoy a modern and contemporary atmosphere with pendant lighting and stunning black brick tiled pillars alongside brushed concrete walls whilst local and international flavours come together to create a menu that will not only inspire, but delight.

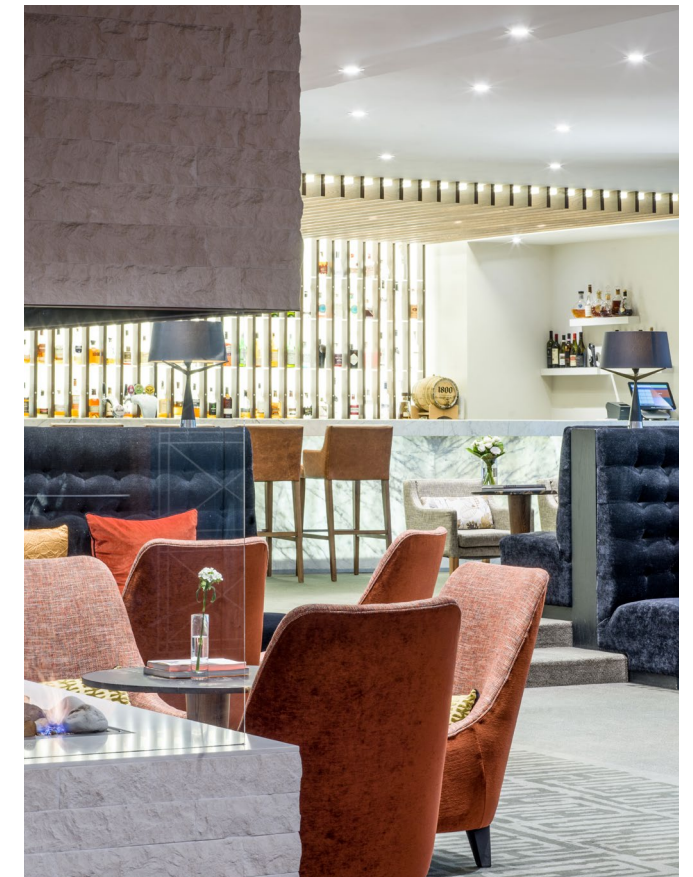
At Two Grey, you will experience genuine service from our knowledgeable team whether you begin your day with a coconut milk coffee and innovative breakfast or visit in the evening for cocktails and dessert.



THE LOBBY LOUNGE

The Lobby Lounge provides the perfect opportunity to unwind in comfort during the day. Enjoy an extensive range of teas, coffee, all day light meals and the always-popular High Tea, offering sophisticated sweets and sensational savouries.

In the evening The Lobby Lounge sparkles when it transforms into a bar providing an extensive array of wines and cocktails. The Lobby Lounge, bringing together the day-to-day pleasure of a capital hotel and the special intimate moments



HIGH TEA

‘There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.’

This quote by Henry James encapsulates what it is to have High Tea at InterContinental Wellington, with all items crafted from scratch by our expert patisserie team to deliver an experience featuring scrumptious sweets and sensational savouries that are sure to deliver an afternoon indulgence to remember.



INTERCONTINENTAL®
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