

ROOM SERVICE



INTERCONTINENTAL
BOSTON

SEASONALLY FRESH FROM MIEL BRASSERIE PROVENÇALE

Soup of The Day 12	Burrata Salad 17	Bouillabaisse 31
Baby Red Mustard Salad 15	Mixed Greens, Shaved Cauliflower, Tomatoes, Roasted Red Beets, Balsamic Vinaigrette	Cod, Monkfish, Red Gulf Fish, Dorado
Arugula, Salt Baked Red Beets, Ricotta Cheese, Pumpkin Seeds, Sunflower Seeds, Pink Peppercorn, Crostinis, Fig Vinaigrette	Kale Caesar Salad 16	Pan Seared Bronzini 34
Grilled Tuna Sandwich 20	+ Grilled Chicken Breast 6	Summer Vegetables Minestrone, Peekytoe Crab, Aioli Emulsion
Sundried Tomato Aioli, Olive Bread	+ Sautéed Octopus, Rosemary, Fennel Pollen 7	Special of the day Market Price

LATE NIGHT MENU

11:00 PM - 5:00 AM

SOUPS & SALADS

Chicken Noodle Soup 12
Baby Romaine Caesar Salad Half / Full 14/17
Focaccia Croutons, Shaved Parmigiano Reggiano, Caesar Dressing
+ Grilled Rosemary-Thyme Chicken Breast 5
+ Grilled Atlantic Salmon* 8
Create your own Salad (pick up to 5 ingredients) 18
Kale-Mache-Romaine-Boston Bibb-Arugula-Mixed Greens- Cucumber-Cherry Tomato-Avocado-Asparagus-Beets-Fresh Chickpeas-Organic Egg-Sunflower Seeds-Candied Pecan- Candied Pistachios-Dried Cherries-Dried Cranberries- Bacon-Vermont Coach Triple Cream Goat Cheese-Aged Cheddar-Bleu Cheese-Basil-Cilantro-Grilled Farm Chicken

SANDWICHES

All Sandwiches Served with Your Choice of Green Salad, or
Thyme Truffle Pommes Frites

Chicken Club Sandwich 20
Local Organic Springer Mountain Farm Chicken, Triple Smoked Bacon, Lettuce, Avocado, Tomato, Organic White Mountain Egg, Iggy's Multigrain Bread, Herb and Garlic Mayonnaise
Beef Burger* 21
Vermont Cheddar, Lettuce, Tomato, Brioche Bun

ENTREES

Grilled Atlantic Salmon* 35
Grilled Springer Mountain Farms Natural Chicken, 33
Natural Jus
New York Strip Steak* (12 oz) 43

All our Beef is free of Hormones and Antibiotics

All Entrees Served with Your Choice of One (1) Side Dish:
Rosemary Roasted Potatoes, Thyme Truffle Pommes Frites,
Grilled Asparagus or Sautéed Mushrooms

Margherita Pizza 16
White Mountain Organic Eggs 20
Any style
Served with your Choice of (select two)
Smoked Bacon, Boston Smokehouse Gourmet Pork Sausage, Field Mushrooms or Hash Brown

SWEET DREAMS

Boston Cream Pie 12
Flourless Chocolate Cake, 12
Vanilla Ice Cream
Ice Cream and Sorbets (Three Scoops) 9

GET YOUR BREAKFAST TO GO

Breakfast orders are available for pick up at the
Concierge desk upon your departure in the morning.
Please call Room Service the night before to place your
order.

Please call In-Room Dining extension 5155 to place your order.
Before placing your order, please inform your server if a person has
a food allergy.

* These items contain raw ingredients and are prepared to order.
Massachusetts food code requires disclosure that the consumption of raw
or undercooked meat, fish or egg products may increase your risk of food
borne illness.

18% service charge (this amount is gratuity and goes directly to server)
\$5.50 delivery charge and applicable sales tax will be added to your bill.

SUSHI - TEQ

L: 11:30-2:30 D: 5:00-11:00

Tuesday - Saturday

JAPANESE URAMAKI (inside out)

Spicy Tuna* 8
Tuna, Cucumber, Tempura Chips, Spicy Sauce
Spicy Salmon* 8
Salmon, Cucumber, Tempura Chips, Spicy Sauce
Spicy Yellowtail* 8
Yellowtail, Cucumber, Tempura Chips, Spicy Sauce
Snow Crab Californian 13
Snow Crab, Cucumber, Avocado, Flying Fish Roe
Rainbow* 13
Snow Crab, Cucumber, Avocado, Flying Fish Roe with Rainbow of Fish on Outside Layered with Avocado
Fort Point Channel* 15
Salmon, Avocado and Roasted Peppers Atop an Inside Out Roll of Cucumber, Avocado, Asparagus and Tobiko with Garlic, Olive Oil and Tosa Soy Sauce
The Greenway 15
Soy Wrapped Cucumber, Avocado, Roasted Bell Peppers, Shiitake Mushroom, Boston Bibb Lettuce and Burdock Root over Avocado Habanero Sauce

SUSHI/SASHIMI A LA CARTE MENU

Sushi (1) Sashimi (3)	
Ebi (Shrimp) 4/10	
Maguro* (Tuna) 3/9	
Hamachi* (Yellowtail) 3/9	
Honjake* (Salmon) 3/9	
Unagi (Freshwater Eel) 5/13	
Zuwai (Snow Crab) 5/13	

SUSHI-TEQ SIGNATURES

Yellowtail Ceviche* 16
Hamachi, Sriracha, Black Sesame Oil, Ponzu
Unagi Kawari-Zushi* 18
Grilled Eel over a bed of Seafood and Vegetables, Sushi Rice, Sweet Soy
Smoked Salmon* 17
House Smoked, Wasabi Sour Cream, Garlic Oil, Tomato, Scallion, Cilantro
Tuna Tataki* 15
Maguro, Ichimi Red Pepper, Crushed Sesame, Ponzu Jelly, Garlic Chips and Scallions
Madai Carpaccio* 15
Japanese Red Snapper, Balsamic Ponzu
Salmon Avocado Salad* 15
Salmon over a bed of Crab Stick, Avocado, Cucumber, Tobiko, Light Mayo
Hamachi Tartar* 17
Yellowtail Tartare, Pickled Melon Gourd Sour Cream, Dash Chive Oil

ALCOHOLIC BEVERAGES

BEERS

Budweiser, Bud Light, Coors Light, Miller Light Harpoon IPA	8
Heineken, Amstel Light, Stella Artois, Corona, Corona Light, Sam Adams	10

SPARKLING WINES

	Glass/Bottle
La Marca Prosecco, Veneto, Italy NV	12/48
Domaine Chandon Brut, California	14/52
Moët & Chandon Brut, Champagne, France	17/95
Veuve Clicquot Yellow Label, Champagne, France	19/125

WHITE WINES

Dalton Estate Rosé, Galilee, Israel	12/48
Martin Codax Albarino, Spain	12/48
Caliterra Reserva Chardonnay, Argentina	12/48
Sonoma Cutrer Chardonnay, Napa Valley, California	15/56
Girard Sauvignon Blanc, Napa Valley, California	15/56
Danzante Pinot Grigio, Italy	12/48
Whitehaven Sauvignon Blanc, New Zealand	14/52
Kessler Riesling, Rheingau, Germany	12/48
Conundrum White Blend, California	13/50

Cakebread Cellars Chardonnay, Napa Valley, California	105
Nickel & Nickel Chardonnay, Carneros, California	120
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	75
Kelleher Sauvignon Blanc, Napa Valley, California	70

RED WINES

MacMurray Ranch Pinot Noir, Russian River, California	13/50
Belle Glos Las Alturas Vineyard Pinot Noir, Monterey, California	60
Caliterra Reserva Merlot, Argentina	12/48
Benziger Merlot, Sonoma, California	12/48
Caliterra Reserva Cabernet Sauvignon, Argentina	12/48
Ghost Pines Cabernet Sauvignon, Alexander Valley, California	60
Louis M. Martini Cabernet Sauvignon, Alexander Valley, California	60
Brancaia Red Blend, Tuscany, Italy	14/52
Decero Malbec, Mendoza, Argentina	13/50
Talbot Pinot Noir, Sleepy Hollow Vineyards, Santa Lucia, California	75
William Hill, Merlot, Napa Valley, California	60
Silver Oak, Cabernet Sauvignon, Napa Valley, California	160
Isole Olena, Chianti Classical, Tuscany, Italy	115
Grand Cru Wines - Available on Request	

Half bottles of wine available upon request

IN SUITE CATERING

FRESH AND CONTEMPORARY - 10 PERSON MINIMUM.

New England Creamery Cheese Board 20 per person	Bruschetta Medley 18 per person
Brie, Vermont Sharp Cheddar, Triple Cream Goat Cheese, Berkshire Blue, Aged Manchego, Grape Clusters, Baguettes, Iggy's Rustic Bread and Crackers	Pesto, Tomato, Mozzarella, Mushroom, Caramelized Cipollini Onion, Parmesan, Grilled Artichoke, Bleu Cheese, Olive Oil, Ricotta, Honey, Fig Chutney, Medium Rare Tuna, Niçoise Tapenade, Sun Dried Tomato Aioli
Charcuterie 19 per person	Mediterranean Mezze 18 per person
Pork Country Pate, Pork Pistachio Pate, Andouille Sausage, Sobresada Sausage, Saucisson Sec, Salame Casalingo, Salame Felino, Dijon Mustard, Grilled Sourdough Bread	Hummus, Tapenade, Yucca Chips, Roasted Castelvetrano Olives, Segovia Cured Ham, Grilled Sourdough
Seasonal Fresh Fruit 15 per person	Assorted French Pastries 15 per person



15 MINUTE MENU ITEMS ARE LISTED WITH



Orders are limited to parties of up to four guests

ROOM SERVICE

A GREAT START 5:00 AM - 11:00 AM

The All American	29
Choice of: Orange, Cranberry, Apple, Pomegranate, Grapefruit or Tomato Juice Two White Mountain Organic Eggs Cooked Any Style* Served with Grilled Asparagus and Roasted Tomato; Choice of: Smoked Bacon, Boston Smoke House Gourmet Pork Sausage, Turkey Sausage, Breakfast Potatoes Choice of: Muffin, Croissant, Danish Pastry, Toast, Scone or Gluten Free Toast Choice of: Regular or Decaffeinated Coffee, Hot Tea, Cappuccino, Espresso or Café Latte	
FROM THE BAKERY	
Fresh Pancakes or Waffles	19
Lemon Narragansett Creamery Ricotta Pancakes or Belgian Waffles with Berry Compote, Vermont Maple Syrup	
French Toast	19
Homemade French Brioche Toast, Berry Compote, Powdered Sugar	
Bakery Basket (Choice of 3) 	12
Croissant, Danish Pastry, Assorted Muffins, Scone or Cinnamon Roll Served with Butter and Preserves	
FAVORITES	
Sliced Fruit and Berries Plate 	18
Vermont Honey and Stonyfield Organic Natural Yogurt	
Bowl of Mixed Berries 	18
Low Fat Stonyfield Organic Natural Yogurt	
Smoked Salmon and Cream Cheese	18
Toasted Bagel and Traditional Condiments	

GET CRACKING	
White Mountain Organic Eggs	20
Any style Served with your Choice of (select two) Smoked Bacon, Boston Smokehouse Gourmet Pork Sausage, Field Mushrooms, Fresh Hash Browns, Asparagus	
Eggs Benedict*	19
Poached White Mountain Organic Eggs, Canadian Bacon, Spinach, Hollandaise Sauce on an English Muffin	
Create Your Own White Mountain Organic Egg Omelette	20
Choice of Peppers, Mushrooms, Tomatoes, Asparagus, Cheddar Cheese, Sausage or Ham + Lobster or Shrimp	5
CEREALS & GRAINS	
House Made Honey-Roasted Granola Parfait	14
Raspberries, Low Fat Greek Yogurt, Honey, Honey Roasted Granola, Sunflower Seeds, Pumpkin Seeds, Walnuts and Almonds	
Bircher Muesli	16
Oats, Wheats, Strawberries, Blueberries, Apricots, Cranberries, Grapes, Sunflower Seeds, Coconut Milk, Honey Roasted Almonds, and Stonyfield Organic Natural Yogurt	
Hot Steel Cut Irish Oatmeal 	12
Hot Milk, Berries, Sliced Banana, Golden Raisins and Brown Sugar	
Assorted Cereals 	10
Special K, Corn Flakes, Raisin Bran, Rice Krispies, Shredded Wheat, Cheerios, Frosted Flakes, Homemade Muesli + Side of Berries and Sliced Banana	5

CHINESE BREAKFAST 中式早餐	
Plain Congee 白粥	12
Fish Congee 鱼肉粥	17
Chicken Congee 鸡肉粥	15
Beef Congee 牛肉粥	18
Lo Mein Noodles with Shrimp Wonton in Superior Stock 上汤鲜虾云吞面	20
Yangzhou Fried Rice 扬州炒饭	
Fried Rice with Egg and Vegetables, Chicken, Shrimp 蛋炒饭+鸡肉/虾仁	23
Steamed Chinese Bun (Mantou) (2 PC) 蒸馒头	13
Steamed Red Bean Bun (Baozi) (2 PC) 红豆蒸包	13
Dim Sum 早茶点心	
Shrimp and Chicken Stuffed Shiitake Mushroom 虾仁和鸡肉百花酿香菇	23
Steamed Pork and Shrimp ShuMai 猪肉和虾仁烧卖	23
SIDES	8
Family Farms Triple Smoked Bacon, Smoke House Gourmet Sausage, Turkey Sausage, Fresh Hash Browns, Asparagus	
YOGURTS 	5
Plain - Low Fat - Fruit - Greek	

ALL DAY DINING 11:00 AM - 11:00 PM

SOUPS & STARTERS	
Jumbo Shrimp Cocktail	20
Horseradish Tomato	
Seasonal Oysters on the Half Shell*	3/30
Each / Dozen	
New England Clam Chowder	13
French Onion Soup au Gratin	13
Chicken Noodle Soup	12
Yellowfin Tuna Tartar	21
Dijon Mustard, Capers, Cornichon, Mache, Roasted Olive Dust, Grilled Olive Bread	
New England Cheese Plate, House Made Preserves	16
Create your own Salad (pick up to 5)	18
Kale-Mache-Romaine-Boston Bibb-Arugula-Mixed Greens-Cucumber-Cherry Tomato-Avocado-Asparagus-Beets-Fresh Chickpeas-Organic Egg-Sunflower Seeds-Candied Pecan-Candied Pistachios-Dried Cherries-Dried Cranberries-Bacon-Vermont Coach Triple Cream Goat Cheese-Aged Cheddar-Bleu Cheese-Basil-Cilantro-Grilled Farm Chicken	
Baby Romaine Caesar Salad Half / Full	14/17
Focaccia Croutons, Shaved Parmigiano Reggiano, Caesar Dressing + Grilled Rosemary Chicken Breast + Grilled Atlantic Salmon	5 8
Acacia Honey Sautéed Shrimp Salad	19
Mixed Greens, Celeriac, Kalamata Olives, Granny Smith Apple, Quinoa, Grilled Cranberry Pecan Sourdough, Lime Extra Virgin Olive Oil Vinaigrette	
Tuna Niçoise Salad*	22
Roasted Tomatoes, Kalamata Dust, Potatoes, White Anchovies, Haricot Vert, Organic Poached Egg, Mache, Basil Lime Vinaigrette	
PASTA	
Gemelli - Spaghetti	22
Choice of Preparation: Classic Bolognese or Pomodoro Sauce, Tomatoes, Olive Oil, Basil, Parmesan Cheese	
Open Face Lobster Ravioli Provençale	24
Sautéed Kale, Zucchini, Sun Dried Tomatoes, Basil, Olive Oil Saffron Emulsion	

FLATBREAD PIZZA	
Tomato, Figs, Vermont Goat and Parmesan Cheese, Kale Salad, Pesto	18
+ Grilled Organic Chicken	22
Margherita Plum Tomato Sauce, Mozzarella and Fresh Basil	18
SANDWICHES	
All Sandwiches Served With Your Choice of Green Salad, Soup of the Day or Thyme Truffle Pommes Frites	
New England Lobster Roll	24
Lobster Knuckle and Claw, Grilled Brioche Bun	
Chicken Club	20
Local Organic Springer Mountain Farm Chicken, Triple Smoked Bacon, Lettuce, Avocado, Tomato, Organic White Mountain Egg, Iggy's Multigrain Bread, Herb and Garlic Mayonnaise	
Beef Burger*	21
Vermont Cheddar, Lettuce, Tomato, Brioche Bun	
FROM THE GRILL	
Each Dish is Prepared to Your Liking with a Choice of Red Wine Jus, Béarnaise, Peppercorn or Mushroom Sauce	
Atlantic Salmon* (8 oz)	35
Tuna Steak* (7 oz)	34
Grilled Springer Mountain Farms Natural Chicken	33
Bavette Steak* (8 oz)	33
New York Strip Steak* (12 oz)	43
Rib Eye Steak* (16 oz)	47
SIDE DISHES	8
Potato Puree, Rosemary Roasted Potatoes, Thyme Truffle Pommes Frites, Grilled Asparagus, Sautéed Creamed or Plain Spinach, Steamed Seasonal Vegetables, Green Salad	
SWEET DELIGHTS	
Molten Chocolate Lava Cake	12
Crème de Cassis Ganache, Pistachio Ice Cream, Caramel Sauce	
Boston Cream Pie	12
Flourless Chocolate Cake, Vanilla Ice Cream	12
Ice Cream and Sorbets (Three Scoops)	9
Cookies (Three Piece Assortment)	8
Bowl of Berries	16

NON-ALCOHOLIC BEVERAGES

JUICE 	7
Freshly Squeezed Orange, Grapefruit, Apple, Tomato, Pineapple, V8, or Cranberry Juice	
COLD PRESSED JUICES	10
Green Machine: Spinach, Cucumber, Celery, Lettuce, Kale, Parsley Zest: Watermelon, Honeydew, Blueberry, Lime, Pineapple Antioxidant: Apple, Lime, Strawberry, Coconut Water Revitalize: Carrot, Apple, Lemon, and Ginger	
STILL MINERAL WATER	8
SPARKLING WATER	8
HOT BEVERAGES 	
Freshly Brewed Coffee, Regular or Decaffeinated	
Large Pot (4 cups) Small Pot (2 cups)	12/8
Espresso 	5
Double Espresso 	7
Cappuccino 	6
Latte 	6
Hot Chocolate (pot)	5
HOT TEA (HARNEY & SONS) 	
Earl Grey, English Breakfast, Green Tea Passion, Oolong, Verbena Mint Organic, Chamomile, Citron - Caffeine Free Ginger Twist - Caffeine Free Pot of Tea	6
ICED BEVERAGES	5
Traditional Iced Tea 	
Coke, Diet Coke, Sprite, Ginger Ale	
SMOOTHIE	9
Mango, Passion Fruit, Strawberry, Low-Fat Yogurt, Almond Milk and Honey	

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