

ROOM SERVICE

DIAL EXTENSION 5155

INTERCONTINENTAL.
BOSTON

LATE NIGHT MENU

11:00PM - 5:00AM

SOUPS & STARTERS

Lobster and Clam Chowder 14
Fresh Maine Lobster, Littleneck Clams,
Bacon, Corn, Sweet Potato

Romaine Caesar Salad Half/Full 14/17
Focaccia Croutons, Shaved Parmigiano-Reggiano,
Caesar Dressing
Grilled Chicken Breast 7
Grilled Atlantic Salmon* 9
Grilled Shrimp* 11

Create Your Own Salad (pick up to 5) 18
Romaine, Boston Bibb, Arugula, Mixed Greens,
Cucumber, Cherry Tomato, Avocado, Asparagus,
Bacon, Blue Cheese, Chickpeas, Organic Egg,
Sunflower Seeds, Dried Cranberries, Aged Cheddar,
Goat Cheese, Grilled Chicken

RumBa Chicken Wings 15
Honey-Sriracha Glaze, Fresh Mint

SANDWICHES

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

Chicken Club Sandwich 20
Grilled Chicken, Smoked Bacon, Lettuce, Avocado,
Tomato, Organic White Mountain Egg,
Herb Garlic Mayonnaise, Multigrain Bread

Prime Beef Burger* 22
Vermont Cheddar, Lettuce, Tomato, Brioche Bun

PIZZA

Margherita Pizza 18

Pepperoni Pizza 18

ENTREES

Served with Your Choice of One (1) Side:
Yukon Gold Mashed Potatoes,
Thyme Truffle Pommes Frites,
Brussels Sprouts,
Sautéed Garlic Spinach,
Roasted Wild Mushrooms

Grilled Atlantic Salmon* 32

Grilled Chicken 32

Two White Mountain Organic Eggs* 20
Served with your Choice of (select two):
Smoked Bacon, Pork Sausage,
Roasted Wild Mushrooms or Hash Browns

SWEET DREAMS


Chocolate Molten Lava Cake 12
Caramelized Pear Compote, Vanilla Gelato

Seasonal Crème Brûlée 12

Gelatos or Sorbets (Three Scoops) 12

Cookies (Three Piece Assortment) 8

NON-ALCOHOLIC BEVERAGES

JUICE  7
Freshly Squeezed Orange, Grapefruit,
Apple, Tomato, Pineapple, V8 or
Cranberry Juice

HEALTHY CHOICE

Green Cleanse Smoothie 10
Almond Milk, Banana, Mango, Kale, Spinach

Peanut Butter & Banana Protein Smoothie 12
Peanut Butter, Banana, Vanilla, Whey Protein,
Almond Milk

Detox Juice 10
Coconut Water, Pineapple Juice, Peach,
Ginger, Lemon, Turmeric

STILL MINERAL WATER

SPARKLING WATER 8


ILLY COLD BREW 6


NITRO COLD BREW 7


HOT BEVERAGES




Freshly Brewed Coffee by illy,
Regular or Decaffeinated
Large Pot (4 cups) / Small Pot (2 cups) 12/8

Espresso  4

Double Espresso  5

Cappuccino  6

Latte  6

Hot Chocolate (pot) 5

HOT TEA (HARNEY & SONS) Pot of Tea 6

Earl Grey, English Breakfast, Green Tea,
Organic Verbena Mint - Caffeine Free,
Chamomile - Caffeine Free

ICED BEVERAGES 5

Traditional Iced Tea 

Coke, Diet Coke, Sprite, Ginger Ale

Please ask your server for
seasonal selections from our
Miel Brasserie menu

GET YOUR BREAKFAST TO GO

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

ALCOHOLIC BEVERAGES

BEERS

Budweiser, Bud Light, Coors Light 9

Heineken, Amstel Light, Stella Artois, Corona,
Harpoon IPA, Samuel Adams 10

SPARKLING WINES

Glass/Bottle

Prosecco, Adriano Adami, Italy 14/56

Brut Rosé, Pierre Sparr, Alsace, France 14/56

Champagne, Moët & Chandon Brut, France 115

Champagne, Veuve Clicquot Yellow Label,
France 30/125

WHITE WINES

Rosé, Whispering Angel, Côtes de Provence 14/56

Chardonnay, Hogue, Columbia Valley 12/48

Chardonnay, Sonoma-Cutrer, Sonoma Coast 15/60

Sauvignon Blanc, Twomey, Napa Valley 18/72

Sauvignon Blanc, Cloudy Bay, New Zealand 90

Sauvignon Blanc, The Crossings, New Zealand 13/52

Pinot Grigio, Barone Fini, Italy 12/48

Riesling, Chateau Ste. Michelle,
Washington State 12/48

Sancerre, Fernand Girard, Loire, France 16/64

Chardonnay, Far Niente, Napa Valley 140

RED WINES

Pinot Noir, Argyle, Willamette Valley, Oregon 16/64

Pinot Noir, Fel, Anderson Valley, California 18/72

Cabernet Sauvignon, Hogue, Columbia Valley 12/48

Cabernet Sauvignon, Louis Martini,
Alexander Valley 80

Cabernet Sauvignon, Cliff Lede, Stags Leap,
California 180

Cabernet Sauvignon, Beringer,
Knights Valley 16/64

Merlot, Decoy, Sonoma County 16/64

Merlot, Hogue, Columbia Valley 12/48

Malbec, Doña Paula Estate, Mendoza 14/56

Red Blend, Penfolds Bin 8,
Barossa Valley, Australia 15/60

Zinfandel, Seghesio, Sonoma County 85

Ask your server for additional offerings
from our wine cellar

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 or 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 foodborne 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



15 MINUTE MENU ITEMS ARE LISTED WITH



Orders are limited to parties of up to four guests

ROOM SERVICE

DIAL EXTENSION 5155

INTERCONTINENTAL.
BOSTON

A GREAT START

5:00AM - 11:00AM

THE ALL AMERICAN* 29

Choice of: Orange, Cranberry, Apple, Pomegranate, Grapefruit or Tomato Juice

Two White Mountain Organic Eggs Cooked Any Style Served with Breakfast Potatoes, Asparagus and Roasted Tomato

Choice of: Smoked Bacon, Chicken and Apple Sausage, Pork Sausage

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

Belgian Waffles 19
Seasonal Berries

New England Buttermilk Pancakes 18
Triple Berry Compote

Almond & Blueberry French Toast 20
Almond Battered Brioche, Fresh Blueberries, Toasted Almonds

Pastry Basket 12m 12

GET CRACKING

Served With Breakfast Potatoes or Hash Browns

Two White Mountain Organic Eggs* 20
Served with your Choice of (select two)
Smoked Bacon, Pork Sausage, Chicken and Apple Sausage, Asparagus, Roasted Wild Mushrooms

Eggs Benedict* 19
Poached White Mountain Organic Eggs, Canadian Bacon, Spinach, Hollandaise Sauce, English Muffin
With Smoked Salmon 22

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

Hot Steel-Cut Irish Oatmeal 15m 12
Hot Milk, Dried Cranberries, Almonds, Brown Sugar

Assorted Cereals 15m 10
Special K, Corn Flakes, Raisin Bran, Rice Krispies, Shredded Wheat, Cheerios, Frosted Flakes, Homemade Granola
Side of Berries and Sliced Banana 5

CHINESE BREAKFAST 中式早餐

Traditional Congee 传统粥 12

Fried Rice with Egg, Vegetables, Chicken or Shrimp 24
蛋炒饭 (鸡肉或虾肉)

Assorted Dim Sum / Shu Mai 24
组合广式点心

FAVORITES

Sliced Fruit and Berries Plate 15m 16

Smoked Salmon and Bagel 18
Cream Cheese, Red Onion, Tomatoes, Capers, Cucumber

SIDES

Smoked Bacon, Chicken and Apple Sausage, Pork Sausage, Hash Browns, Asparagus, Breakfast Potatoes 9

YOGURTS 15m

Plain, Low Fat, Greek 5

Greek Yogurt Parfait 14
Low Fat Greek Yogurt, Seasonal Berries, Homemade Granola

ALL DAY DINING

11:00AM - 11:00PM

SOUPS & STARTERS

Jumbo Shrimp Cocktail 20
Horseradish Cocktail Sauce

Seasonal Oysters on the Half Shell* 4/36
Each / Dozen

Chicken Soup 12

Lobster and Clam Chowder 14
Fresh Maine Lobster, Littleneck Clams, Bacon, Corn, Sweet Potato

New England Cheese Board 20
Triple Cream Goat Cheese, Hudson Valley Cabot Aged Cheddar, Vermont Blue Cheese, Jasper Hill Farm Homemade Fig Jam

Create Your Own Salad (pick up to 5) 18
Romaine, Boston Bibb, Arugula, Mixed Greens, Cucumber, Cherry Tomato, Avocado, Asparagus, Bacon, Blue Cheese, Chickpeas, Organic Egg, Sunflower Seeds, Dried Cranberries, Aged Cheddar, Goat Cheese, Grilled Chicken

Romaine Caesar Salad Half/Full 14/17
Focaccia Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing
Grilled Chicken Breast 7
Grilled Atlantic Salmon* 9
Grilled Shrimp* 11

Butternut Squash & Date Salad 16
Roasted Butternut Squash, Baby Kale, Honeycrisp Apple, Spiced Pecans, Chèvre Goat Cheese, Fig Balsamic Dressing

BAR BITES

Beer Garden Pretzel 15
Bavarian Soft Pretzel, Boursin Beer Cheese Dip, German Mustard

Beer Battered Fish & Chips 19
Fresh Local Haddock, Homemade French Fries, Malted Tartar Sauce

Grass-Fed Beef Sliders* 21
Provolone Cheese, Sautéed Spinach, Jalapeño Aioli, Avocado

Chips & Dips 16
Guacamole & Pico de Gallo, Homemade Tortilla Chips

RumBa Chicken Wings 15
Honey-Sriracha Glaze, Fresh Mint

PIZZA

Create Your Own Pizza 17
Mozzarella, Onion, Pepper, Mushroom, Sliced Tomato, Pineapple, Pepperoni, Sausage, Ham
Toppings 1 each

ENTRÉES

Wild Mushroom Tortellini 22
Ricotta Tortellini, Roasted Foraged Mushrooms, Italian Sausage, Wilted Spinach, Parmesan Cream

Macaroni and Cheese 16
Add Lobster 10

Spaghetti Bolognese 24
San Marzano Tomato, Grass Fed Beef, Parmesan

Pan-Seared Scallops & Shrimp 29
Spaghetti Squash, Crispy Pancetta, Oven-Roasted Tomatoes, Toasted Pumpkin Seeds, Green Onion Pistou

SANDWICHES

Served With Your Choice of Green Salad or Thyme Truffle Pommes Frites

Maine Lobster Roll 29
Sweet Maine Lobster, Lemon Aioli, Bibb Lettuce, Toasted Brioche Bun

Chicken Club 20
Grilled Chicken, Smoked Bacon, Lettuce, Avocado, Tomato, Organic White Mountain Egg, Multigrain Bread, Herb Garlic Mayonnaise

Prime Beef Burger* 22
Vermont Cheddar, Lettuce, Tomato, Brioche Bun

FROM THE GRILL

Each Dish is Prepared to Your Liking with Your Choice of One Side and Choice of Sauce: Red Wine Jus, Roquefort Sauce, Peppercorn, Mushroom Sauce

Atlantic Salmon* (8 oz) 32

Grilled Chicken 32

Bavette Steak* (8 oz) 33

Filet Mignon* (8 oz) 45

SIDE DISHES

Yukon Gold Mashed Potatoes, Thyme Truffle Pommes Frites, Brussels Sprouts, Sautéed Garlic Spinach, Roasted Wild Mushrooms 9

SWEET DELIGHTS

Chocolate Molten Lava Cake 12
Caramelized Pear Compote, Vanilla Gelato

Seasonal Crème Brûlée 12

Gelatos or Sorbets (Three Scoops) 12

Cookies (Three Piece Assortment) 8

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