Make memories that your family won’t soon forget with an overnight stay including breakfast in one of our connecting rooms or suites. From Buckingham Palace to the West End, you’ll be perfectly positioned to explore all the capital’s must-see sights. When booking two rooms, you will receive 50% off the children’s room. You’ll find a contemporary design scheme that you can truly make your own The Ballroom can host a range of event styles including the most lavish banquet, wedding breakfast or drinks receptions Under glittering lights, the Ballroom accommodates a large dance floor with full staging and is an outstanding space for a wedding celebration Our experienced wedding team are on hand to provide all the support you need leading up to your wedding, leaving you relaxed and ready to enjoy your perfect day.

Discover Najma, a new culinary destination in the heart of Mayfair. We are bringing authentic Lebanese cuisine and its exquisite flavours to InterContinental London Park Lane. Indulge in traditional dishes with a selection of flavoursome mezzeh, salads and sharing plates which champion the delightful scents and fragrant spices of the Middle East.

Enjoy a live DJ every Monday from 7.30 pm, followed by a belly dancer performance at 8 pm.

NIBBLES

ROSE HARISSA NUT MIX (v) 470 kcal £8

MARINATED HARLEQUIN OLIVES (v) 106 kcal £8

CRISPY HALLOUMI WITH HARISSA AIOLI (v) 403 kcal £10

**STARTERS**

HUMMUS BI TAHINEH (v) £12

Classic hummus, sesame paste, lemon juice, olive oil, paprika, mint 250 kcal

RICH LABNEH (v) £12

With dried and baby mint, cherry tomatoes, thyme 110 kcal

BABA GHANOUJ (v) £12

Smoked aubergine, lemon juice, olive oil, pomegranate seeds 120 kcal

ROASTED CHICKEN WINGS £14

With coriander, lemon, chilli garlic sauce 440 kcal

LAMB MERGUEZ £14

Lamb merguez sausage, pickled red onion, mint tzatziki 460 kcal

BATATA HARRAH (v) £12

Crispy potato with paprika, garlic, lemon, coriander 160 kcal

SAVOURY PASTRY

LAMB SAMBOUSEK, PINE SEEDS, PARSLEY & TAHINI 279 kcal £14

CHICKEN SAMBOUSEK & PICKLED VEGETABLES 246 kcal £12

SPINACH FATAYER (v) 226 kcal £10

SOUPS & SALADS

CRUSHED LENTIL SOUP (v) £12

With crispy pitta croutons, sumac dust 150 kcal CHEF’S SOUP DU JOUR 150 kcal £12

TABBOULEH (v) £18

Heritage tomatoes, parsley, bulgur wheat, olive oil, lemon juice 160 kcal

FATTOUCHE MA’A KALE (v) £18 Crispy kale, cucumber, pomegranate molasses, radish, crispy pitta 90 kcal

GRILLS

WHOLE SEA BASS £44 Sea bass, sautéed spinach, dakkous, saffron cream sauce 750 kcal HALF DOZEN SPICED TIGER PRAWNS £42 With roasted peppers, red onion, confit tomatoes 300 kcal MIXED SEAFOOD GRILL £50 Marinated salmon, sea bass, tiger prawns, grilled vegetables 620 kcal SHISH TAWOUK £40 Marinated chicken thigh, beetroot hummus, charred lettuce 480 kcal

MINTED

LAMB CHOPS £46 With mushy peas, za’atar-spiced chunky chips 580 kcal MIXED MEAT GRILL £52 Rib eye steak, spiced chicken, lamb chops, grilled vegetables 800 kcal ROASTED VEGETABLE & CHICKPEA TAGINE £40 Basmati rice, warm khobez flatbread 435 kcal

SIDES

SEASONAL GREEN SALAD 32 kcal £6 SAFFRON-INFUSED RICE 100 kcal £6 ZA’ATAR-SPICED CHUNKY CHIPS 161 kcal £6 WARM KHOBEZ FLATBREAD 140 kcal £6

DESSERTS

HOMEMADE BAKLAVA BITES £12 Assorted almond, pistachio, walnut baklava 334 kcal STICKY DATE PUDDING £12 With toasted almond flakes, gold dust, toffee syrup 289 kcal MAAMOUL WITH A TWIST £12 With crème anglaise, rose ice cream 230 kcal KUNAFA CHEESECAKE £12 With vanilla macaron, pistachio ice cream 334 kcal