



**BREAKFAST**

(Served from 06:00 – 11:00)

**Freshly Brewed Gourmet Coffee**

REGULAR COFFEE	68
DECAFFEINATED COFFEE	68
ESPRESSO	68
CAFÉ LATTE	68
CAPPUCCINO	68
MOCHA	68

**Artisanal Tea and Tisanes**

ENGLISH BREAKFAST	68
IMPERIAL EARL GREY	68
DARJEELING	68
LEMON VERBENA	68
PEPPERMINT LEAVES	68
JASMINE	68
JINMAI ORGANIC PU’ER	68
IRON BUDDHA ‘TIEGUANYIN’	68

 Nuts       Vegetarian       Pork

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Dairy

CHOCOLATE MILK	58
WHOLE MILK	58
SKIMMED MILK	58
SOY MILK	58

Juice

ORANGE	68
GRAPEFRUIT	68
PINEAPPLE	68
APPLE	68
WATERMELON	68
CARROT	68
TOMATO	68

Breakfast Smoothie

MANGO DELIGHT	78
Fresh mango, skimmed milk, lime zest, mint	
SPA SMOOTHIE	78
Apple, avocado, apple juice, mint, lime juice	
NUTTY BANANA	78
Banana, orange juice, peanut butter, honey	
MELON MEDLEY	78
Seasonal melons, pineapple, yoghurt	

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Morning Spirits

MIMOSA	188
Fresh orange juice and house Champagne	
CRANBERRY BLUSH	188
Cranberry juice, lemon juice, house Champagne	
BLOODY MARY	98
Vodka, tomato juice, tabasco, Worcestershire sauce, spicy soy sauce, celery salt, black pepper	

Lifestyle Alternatives

HOT OATMEAL PORRIDGE	88
Brown sugar and dried raisins with whole or skimmed milk	
BIRCHER MUESLI (N)	88
SELECTION OF COLD CEREAL WITH MILK OR YOGHURT	78
Cornflakes, Frosties, all-bran, fruit muesli, choco pops, rice krispies	
SLICED FRUITS WITH NATURAL YOGHURT AND HONEY	78
GRANOLA, RAISINS AND TOASTED PECAN NUTS WITH MILK OR YOGHURT (N)	78
NATURAL, LOW-FAT OR FRUIT YOGHURT	38

Homemade Bakery  
(Served with butter, jam and honey)

ASSORTED BREADS AND PASTRY BASKET (N)	68
Selection of 3:	
White toast, whole wheat toast, rye toast, multigrain, plain rolls	
plain croissant, whole wheat croissant, pain au chocolat, blueberry muffin, Danish pastries, breakfast cake, doughnut	

(N) Nuts      V Vegetarian      P Pork

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Breakfast Set

(Served with natural juice and choice of gourmet coffee or artisanal tea)

MO BREAKFAST (N P) 198

Basket of freshly baked croissant, Danish pastries and toast, served with butter, jam and honey

Selection of:

Two farm fresh organic eggs prepared any style, served with bacon, sausage and potatoes  
or

Traditional French omelette served with grilled ham and asparagus

Choice of fillings: Cheddar cheese, ham, onion, smoked salmon, spinach, tomatoes

or

Pancakes

Choice of topping: Chocolate chips, blueberries, oats, banana or pecan nuts

Selection of cold cereals with choice of milk or yoghurt

Cornflakes, Frosties, all-bran, fruit muesli, choco pops, rice krispies, granola, bircher muesli

Seasonal fruit platter

JAPANESE BREAKFAST 188

Miso soup

Roasted salmon and steamed vegetables

Tamago egg roll, toasted seaweed, pickled vegetables and steamed rice

Japanese green tea

LIFESTYLE BREAKFAST 168

Whole wheat toast served with jam and butter

Farm fresh organic egg white omelette with spinach, roasted tomatoes and asparagus

Low-fat natural yoghurt

Mango with lime and honey

CONTINENTAL BREAKFAST (N) 138

Basket of freshly baked croissant, toast and muffin, served with butter, jam and honey

Selection of natural, low-fat or fruit yoghurt

Seasonal fruit platter




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**Breakfast Favourites**

BREAKFAST MINUTE BEEF STEAK 	148
Two organic fried eggs, bacon, potatoes and tomato sauce	
POACHED EGGS BENEDICT 	118
On toasted English muffin with grilled bacon and Hollandaise sauce	
TOASTED NEW YORK STYLE EVERYTHING BAGEL 	118
Smoked salmon and scallion cream cheese	
THREE ORGANIC EGG OMELETTE SERVED WITH ROASTED POTATOES AND TOMATOES	118
Omelette with choice of fillings: Cheddar cheese, ham, onion, smoked salmon, spinach, tomatoes	
SCRAMBLED EGGS	108
Spinach, smoked salmon and toasted brioche	
TWO FARM FRESH ORGANIC EGGS PREPARED ANY STYLE 	108
Served with breakfast potatoes and grilled tomatoes	
With choice of : streaky bacon, pork sausage, farmhouse ham	
RANCHER'S EGGS 	98
Two organic eggs any style, refried beans, spiced rice, avocado and tomato-chili sauce on flour tortilla	

**From The Griddle**

VANILLA FRENCH TOAST	98
Honey butter, served with berries and maple syrup	
PANCAKES 	98
Choice of toppings: Butter and maple syrup, chocolate chips, blueberries, oats, banana or pecan nuts	
WAFFLES	98
Mango relish, raspberry sauce and whipped vanilla crème chantilly	

 Nuts


 Vegetarian

 Pork

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Asian Breakfast

RICE CONGEE WITH TRADITIONAL CONDIMENTS	88
Choice of: chicken, fish, pork and century egg or plain	
CANTONESE FRIED NOODLES 	88
Roasted pork, kailan and soy sauce	

ALL DAY DINING

(Served from 11:00 – 23:00)



Appetiser

IBERICO HAM 	158
Rockmelon, Parmesan cheese	
CRAB CAKES	138
Avocado, garlic, piquillo aioli and mango salsa	
GIN CURED SALMON	148
beetroot and fennel	
MEDITERRANEAN DIPS 	78
Hummus, babaganoush, feta cheese, tzatziki and pita bread	
NACHOS 	78
Guacamole, jalapeños, tomato salsa, cheese and sour cream	
MOZZARELLA 	98
Tomato jam, basil, lemon gel, rye bread	



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Salad





CAESAR SALAD		
Romaine lettuce, Parmesan, garlic croutons and bacon, with choice of:		
<i>Smoked salmon</i>		158
<i>Grilled prawns</i>		158
<i>Grilled chicken</i>		158
<i>Cured anchovies</i>		98
SPICED SHRIMP SALAD		128
Mixed leaves, enoki mushrooms, avocado and tomato		
MO COBB SALAD		98
Smoked chicken, roasted corn, dried cranberries, avocado, goat cheese and bacon		

Soup

SEAFOOD BOUILLABAISE		118
Sauce rouille and garlic bread		
WILD MUSHROOM SOUP		88
Mushroom ragout, truffle foam		
CREAMY PUMPKIN SOUP		88
Coconut milk, roasted pumpkin, pumpkin seeds		

Pasta

(Choice of pasta: spaghetti, farfalle or whole wheat penne)

CARBONARA		128
Cured bacon, egg and Parmesan		
POMODORO		118
Tomatoes, oregano and garlic		
PESTO	 	118
Basil, olive oil and roasted pine nuts		
BOLOGNESE		128
Hearty beef stew, tomatoes and basil		



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## Burger & Sandwich

(Served with thin cut fries and garden greens)

CHEESE BURGER	168
Black Angus beef patty, brioche bun, caramelised onions with a choice of : Swiss, Cheddar or blue cheese	
CLUB SANDWICH 	138
Whole wheat bread, roasted and smoked chicken, fried egg, tomato, avocado, grilled bacon and lettuce	
FRENCH BAGUETTE JAMBON-FROMAGE 	138
Brie cheese, cooked ham	

## Pizza & Tarte Flambée

(Served from 12:00 – 23:00)

TRUFFLE PIZZA 	148
Black truffle paste, Mozzarella cheese, chives	
CALZONE 	128
Folded pizza, ham, feta cheese, pepperoncini, egg and spinach	
PIZZA ARUGULA 	108
Parma ham and Parmesan cheese	
PIZZA SALAMI 	108
Mushrooms and black olives	
TARTE ALSACIENNE 	98
Caramelised onions and bacon	
PIZZA MARGARITA 	98
Roma tomatoes, Mozzarella cheese and basil	

 Nuts

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 Pork

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**From The Grill**  
(Seasoned with sea salt and fresh cracked black pepper)

FISH AND SEAFOOD	
Prawns 200g	268
Sea bass 180g	198
Sustainable New Zealand king salmon 180g	228
AUSTRALIAN BLACK ANGUS BEEF	
Rib eye 300g	428
Sirloin 280g	428
Tenderloin 220g	428
AUSTRALIAN LAMB CHOPS	298
ORGANIC CHICKEN BREAST	198
SERVED WITH CHOICE OF ONE SAUCE AND TWO SIDE DISHES	
SAUCE	
Black pepper / Whole grain mustard / Beurre blanc / Chimichurri / Red wine	
SIDE DISH	
Roasted rosemary potatoes / Spinach / Assorted vegetables / Grilled asparagus	
Mushroom ragout / Mashed potatoes / Steamed rice / French fries	

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Asian Delights

KATONG LAKSA	128
Rice noodles, chicken, shrimp and bean curd in coconut broth	
CHAR KUEH TEOW 	108
Wok-fried flat rice noodles, roasted chicken, squid, vegetables, black mushrooms and bean sprouts	
SUPREME FRIED RICE	108
Fried rice with supreme sauce and crab meat, silver anchovies and bean sprouts, served with crab claws, prawn fritter and bok choy in oyster sauce	
HAINANESE CHICKEN RICE	148
Poached chicken served with rice cooked in chicken broth steamed kai-lan and herbal broth	
PORK AND SHRIMP DUMPLING SOUP 	108
Savoury broth with egg noodles	

 Nuts       Vegetarian       Pork

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Dessert & Cheese

CHEESE PLATTER (N)	128
3 types of cheeses with dried fruit bread and nuts	
SLICED SEASONAL FRUITS	78
Served with choice of a scoop of ice cream or sorbet	
CHOCOLATE LAVA CAKE	78
With vanilla ice cream and creamy salted caramel	
LEMON TART	68
Meringue, vanilla ice cream and raspberry sauce	
NEW YORK STYLE EXOTIC CHEESE CAKE (N)	68
Mango sauce and exotic fruits	
TIRAMISU	68
Italian classic with Mascarpone cheese and berry compote (N)	

Mandarin Sundae

SINGLE SCOOP WITH CHOICE OF TWO TOPPINGS	38
DOUBLE SCOOP WITH CHOICE OF THREE TOPPINGS	68
ICE CREAM	
Rum and raisin / Tiramisu / Vanilla / Cheese cake / Coffee	
SORBET	
Chocolate / Mango / Lychee / Berry / Lemon and yoghurt	
TOPPING	
Whipped cream / Chocolate sauce / Raspberry sauce / Exotic fruit sauce / Berries	
Almond flakes / Pistachio / Crumble / Marshmallow	
Additional ice cream or sorbet RMB 30 per scoop	
Additional topping RMB 5 per topping	

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**Cantonese Cuisine from Jiang by Chef Fei**  
(Available for Lunch 11:30-14:30 and Dinner 17:30-22:00)

**Appetisers**

Deep-fried cod fish with five-spice	238
Marinated jelly fish with aged black vinegar	128
Bean curd skin roll stuffed with vegetables 	88
Marinated beef shank with Szechuan pepper	88
Fennel root salad with chili and pepper 	58

**Double Boiled Soups**

Double boiled fish maw in mature coconut	468
Double boiled matsutake mushroom in chicken stock 	168
Double boiled chicken in mature coconut	128

**Chef's Recommendations**

Roasted Wenchang chicken with flaxseeds	half 198 whole 398
Poached Wenchang chicken	half 198 whole 398
Steamed Hele crab with minced pork 	498
Braised Hele crab with Japanese rice and hoisin sauce	438
Sautéed diced Australian beef with Szechuan pepper and chili	398
Braised Dongshan lamb	238
Pan-fried minced seafood and lotus root cake	238
Braised homemade tofu with morel mushrooms	158








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## Cantonese BBQ

Roasted goose	portion 198 half 396
Grilled beef ribs	428
Crispy pork belly 	218
Wood roasted pork char siew 	218

## Cantonese Specialties

Wok-fried scallops with asparagus and superior sauce 	298
Wok-fried pork ribs with balsamic vinegar 	288
Wok-fried sea whelks with organic cucumber	268
Sweet and sour pork with pineapple, strawberry and apple 	218
Wok-fried organic pork and okra with soy sauce 	188
Braised cabbage, mushroom and black fungus with vermicelli noodles 	118
Poached wood ear fungus with organic choy sum 	108
Stir-fried cabbage with chili and vinegar 	108

## Rice and Noodles

Fried rice with foie gras and black truffle	188
Fried rice with shrimps and scallops	188
Cantonese fried rice noodles with beef	138

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Cantonese Dessert

Milk custard with imperial bird nest	238
Sweetened red bean soup with aged orange peel	68
Mini cheese egg tart (3 pieces)	60
Baked white and black sesame pastry (3 pieces)	60
Chilled mango jelly (3 pieces)	45



Nuts



Vegetarian



Pork

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LATE NIGHT

(Served from 23:00 to 06:00)

Breakfast Favourite

TWO FARM FRESH ORGANIC EGGS PREPARED ANY STYLE 	108
Served with breakfast potatoes and grilled tomatoes	
With choice of : Streaky bacon, pork sausage, farmhouse ham	

Appetiser

GIN CURED SALMON	148
beetroot and fennel	
CRAB CAKE	138
Avocado, garlic, piquillo aioli and mango salsa	
NACHOS 	78
Guacamole, jalapeños, tomato salsa, cheese and sour cream	
WILD MUSHROOM SOUP 	88
Mushroom ragout, truffle foam	
CAESAR SALAD 	
Romaine lettuce, Parmesan, garlic croutons and bacon, with choice of:	
Smoked salmon	158
Grilled prawn	158
Grilled chicken	158
Cured anchovies	98

 Nuts       Vegetarian       Pork





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Pasta

(Choice of pasta: spaghetti, farfalle or whole wheat penne)

CARBONARA 	128
Cured pork bacon, egg and Parmesan	
POMODORO 	118
Tomatoes, oregano and garlic	
PESTO  	118
Basil, olive oil and roasted pine nuts	
BOLOGNESE	128
Hearty beef stew, tomatoes and basil	

Burger & Sandwich

(Served with thin cut fries and garden greens)

CHEESE BURGER	168
Black Angus beef patty, brioche bun, caramelized onions with a choice of: Swiss, Cheddar or blue cheese	
CLUB SANDWICH 	138
Whole wheat bread, roasted and smoked chicken, fried egg, tomato, avocado, grilled bacon and lettuce	
FRENCH BAGUETTE JAMBON-FROMAGE 	138
Brie cheese, cooked ham	

 Nuts

 Vegetarian

 Pork

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From The Grill

(Seasoned with sea salt and fresh cracked black pepper)

AUSTRALIAN BLACK ANGUS BEEF	
Rib eye 300g	428
Sirloin 280g	428
Tenderloin 220g	428
AUSTRALIAN LAMB CHOPS	298
ORGANIC CHICKEN BREAST	198
SERVED WITH CHOICE OF ONE SAUCE AND TWO SIDE DISHES	
SAUCE	
Black pepper / Whole grain mustard / Beurre blanc / Chimichurri / Red wine	
SIDE DISH	
Roasted rosemary potatoes / Spinach / Assorted vegetables / Grilled asparagus	
Mushroom ragout / Mashed potatoes / Steamed rice / French fries	

Asian Delights




CHAR KUEH TEOW (N)	108
Wok-fried flat rice noodles, roasted chicken, squid, vegetables, black mushrooms and bean-sprouts	
CANTONESE FRIED NOODLES (P)	108
Roasted pork, kailan and soy sauce	
SUPREME FRIED RICE	108
Fried rice with supreme sauce and crab meat, silver anchovies and bean sprouts, served with crab claws, prawn fritter and bok choy in oyster sauce	
HAINANESE CHICKEN RICE	148
Poached chicken served with rice cooked in chicken broth, steamed kai-lan and herbal broth	
PORK AND SHRIMP DUMPLING SOUP (P)	108
Savoury broth with egg noodles	

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Dessert

CHEESE PLATTER 	128
3 types of cheese with dried fruits and nuts	
SLICED SEASONAL FRUITS	78
Served with choice of a scoop of ice cream or sorbet	
TIRAMISU 	68
Italian classic with Mascarpone cheese and berry compote	
NEW YORK STYLE EXOTIC CHEESE CAKE 	68
Mango sauce and exotic fruits	

Mandarin Sundae

SINGLE SCOOP WITH CHOICE OF TWO TOPPINGS	38
DOUBLE SCOOP WITH CHOICE OF THREE TOPPINGS	68
ICE CREAM	
Rum and raisin / Tiramisu / Vanilla / Cheese cake / Coffee	
SORBET	
Chocolate / Mango / Lychee / Berry / Lemon and yoghurt	
TOPPING	
Whipped cream / Chocolate sauce / Raspberry sauce / Exotic fruit sauce / Berries	
Almond flakes / Pistachio / Crumble / Marshmallow	
Additional ice cream or sorbet RMB 30 per scoop	
Additional topping RMB 5 per topping	

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**LITTLE FANS MENU**

**(Available 24 hours)**

**All Time Favourites**

FISH AND CHIPS	88
French fries	
MINI BEEF BURGER	68
Lettuce and French fries	
FRIED NOODLES (N)	68
With chicken and vegetables	
CHICKEN NOODLE SOUP	68
GRILLED CHEESE SANDWICH V	68
Lettuce and French fries	
CHICKEN FINGERS	48
Vegetables and steamed rice	
VEGETABLE STICKS WITH HUMMUS V	48
CHICKEN SAUSAGE AND MASHED POTATOES WITH GRAVY	68
FRIED RICE WITH HAM, VEGETABLES AND EGG (P)	58
BAKED BUTTERFLY PASTA AND CHEESE V	38
PEANUT BUTTER AND JELLY SANDWICH V (N)	38
STEAMED VEGETABLES V	38

(N) Nuts

V Vegetarian

(P) Pork

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Sweet Treats

SCOOP OF ICE CREAM 	38
Vanilla, pistachio, yoghurt, caramel	
SCOOP OF SORBET	38
Chocolate, grapefruit, raspberry, mango	
FRUIT SALAD WITH ORANGE JUICE	38

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**DRINK LIST**

**Cognac**

HENNESSY X.O.	Glass 310
	Bottle 4800
REMY MARTIN CENTAURE	Glass 280
	Bottle 3880
HENNESSY VSOP	Glass 130
	Bottle 2180

**Whisky**

GLENFIDDICH 21 YEARS	Glass 230
	Bottle 3580
JOHNNIE WALKER BLUE LABEL	Glass 280
	Bottle 3800
ROYAL SALUTE 21 YEARS	Glass 260
	Bottle 3600
MACALLAN 18 YEARS HIGHLANDS	Glass 550
	Bottle 9500
MACALLAN 12 YEARS HIGHLANDS	Glass 160
	Bottle 2380
JOHNNIE WALKER BLACK LABEL	Glass 130
	Bottle 1680

**Gin**

HENDRICK'S	Glass	88
	Bottle	1280
TANQUERAY	Glass	68
	Bottle	780
BEEFEATER	Glass	68
	Bottle	780

**Rum**

HAVANA CLUB 7 YEARS	Glass	88
	Bottle	980
BACARDI	Glass	68
	Bottle	780

**Tequila**

DON JULIO AÑEJO	Glass	118
	Bottle	1280
DON JULIO REPOSADO	Glass	98
	Bottle	1080

**Vodka**

GREY GOOSE	Glass	108
	Bottle	1180
ABSOLUT	Glass	68
	Bottle	780

**Beer**

PAULANER NATURTRÜB	98
CORONA	78
TSING TAO	68
HEINEKEN	68

**Soft Drink**

COCA COLA	48
COKE ZERO	48
SPRITE	48
TONIC WATER	48
SODA WATER	48
GINGER ALE	48

**Mineral Water**

SAN PELLEGRINO 50cl / 75cl	68 / 98
EVIAN 33cl / 75cl	68 / 98
PERRIER 33cl / 75cl	68 / 98
ACQUA PANNA 50cl / 75cl	68 / 98

WINE LIST

Champagne

MOËT & CHANDON VINTAGE	Glass 298
Épernay, France	Bottle 1788
DOM PÉRIGNON, BRUT	Bottle 4888
Épernay, France	
KRUG GRANDE CUVÉE, BRUT	Bottle 7688
Reims, France	

White Wine

SAUVIGNON BLANC - CLOUDY BAY	Glass 178
Marlborough, New Zealand	Bottle 868
CHARDONNAY - BOUCHARD PERE ET FILS, MACON VILLAGES	Glass 168
Burgundy, France	Bottle 788
PINOT GRIGIO - ROCCA BERNARDA	Glass 158
Colli Orientali Del Friuli, Italy	Bottle 688
PINOT BLANC - TRIMBACH	Glass 138
Alsace, France	Bottle 628
RIESLING - DR. LOOSEN	Glass 138
Mosel, Germany	Bottle 628

Red Wine

PINOT NOIR - DOMAINE FAIVELEY BOURGOGNE ROUGE	Glass	198
Burgundy, France	Bottle	988
TEMPRANILLO, GRACIANO, MAZUELO - CAMPO VIEJO GRAND RESERVA	Glass	188
Rioja DOCa, Spain	Bottle	888
SANGIOVESE, MERLOT, SYRAH - VILLA ANTINORI IGT ROSSO	Glass	188
Toscana, Italy	Bottle	888
PINOTAGE, CABERNET, SHIRAZ - WARWICK 'THREE CAPE LADIES'	Glass	168
South Africa	Bottle	788
BORDEAUX BLENDED - DOMAINE CLARENCE DILLON	Glass	148
Bordeaux, France	Bottle	628

