

**DELIGHT**  
身心愉悦  
7-Course Menu

Crispy Thai Fish Salad  
*cucumber, tomato, mint, roasted peanuts  
and shallots*

泰式松脆鱼肉色拉  
配以黄瓜，番茄，薄荷，烤花生和小洋葱

First Course  
前菜

White port marinated Foie Gras Terrine,  
*fig marmalade and roasted mushroom  
salad with frisee*

白波特酒鹅肝批  
配以无花果酱和烤蘑菇苦苣色拉

Second Course  
第二道

Tandoori Murgh Makhani with Puffed Poori  
*Tandoori baked chicken in butter sauce,  
with cashew nuts, honey and spices*  
印度黄油鸡配以油炸薄饼  
印度泥炉烤鸡配以传统黄油汁  
和腰果酱，蜂蜜和香料

Third Course  
第三道

Lobster bisque  
*with brandy and cod fish ravioli*  
奶油龙虾浓汤  
配以白兰地和意大利鳕鱼饺子

And  
和

Baked Stuffed Rock Lobster  
*Sanya rock lobster flambéed with rose  
wine,  
with bamboo piths and Portuguese sauce*  
葡式局小青龙  
烤三亚小龙虾配以玫瑰露酒 竹荪和葡式酱汁

Intermezzo  
中间

Chilled Mango Sago Soup  
Pomelo, honey melon, coconut milk  
and litchi sherbet  
冰冻芒果西米露  
柚子，蜜瓜，椰奶和荔枝冰霜

Fourth Course  
第四道

Wok fried Wa gyu Beef,  
*Asparagus, fried garlic, Kuei Hua sauce*  
桂花汁香煎澳洲和牛配以蒜香芦笋

And  
和

Steamed Birds nest Har Kao  
*in bamboo leaf*  
荷香蒸燕窝虾饺

Dessert Selection  
甜点

Chocolate and Raspberry Delice  
Tea Crème Brulee  
Miniature Glutinous Rice Dumplings  
巧克力覆盆子蛋糕  
绿茶泡芙  
清香糯米球

Petit fours  
餐后甜点

Coffee or tea  
咖啡和茶

## FLAVORS OF HAINAN

### 海南风味

点心小拼盘

虾饺,烧麦,莲藕酥,芋薯饺

Dim Sum

*Har kao, Siew mai,*

*Lotus puff and Yam dumpling*

鲜人参炖鹧鸪汤

金华火腿及高汤

Double Boiled Wild Quail Soup

*With fresh ginseng, Superior broth and Jin Hua ham*

大良煎银雪鱼柳

配以蛋白和芦笋

Pan fried Cod Fillet with Scramble Egg White

*Young leek, shallot, ginger, asparagus and fine soya sauce*

宫保鸡腿肉

干辣椒,姜和蒜片

Kong Po Chicken with Macadamia Nuts

*Wok fried with dried chili, ginger and garlic*

贵妃东山羊

慢炖羊肉配以笋尖和菌菇

Imperial Dong Shang Lamb

*Stewed lamb, bamboo shoots, black mushroom and fried ginger*

担担菠菜面

辣味牛肉酱,杏鲍菇

Hainanese Dan Dan Spinach Noodles

*Minced beef, Xin Bao Gu, green radish and spicy broad bean sauce*

杨支冰霜甘露

椰奶西米配以柚子,芒果和冰霜

Sweetened Sago with Pomelo and Coconut Cream

*Chilled syrup, sherbet, mango puree*

## Outdoor BBQ Extravaganza 户外烧烤菜单

### Salads and Appetizers 前菜和色拉

New potato salad with cornichons,  
sausage and sour cream  
土豆色拉配以酸黄瓜,香肠和酸奶油

Black truffled ham hock salad with parsley  
黑菌猪肘色拉

Smoky lobster salad with quail eggs and  
asparagus  
烟熏龙虾色拉配以鹌鹑蛋和芦笋

Chilled prawns with lemon and cocktail  
sauce  
鸡尾酒大虾

Creamy corn salad with rock crab  
蟹肉玉米色拉

Steak tartar with potato bread  
生吃牛肉配以土豆面包

Iberico Ham, Pastrami and salami with  
olives, pickled cucumber and aged  
balsamico  
西班牙火腿,黑胡椒牛肉和色拉米配以橄榄,酸黄  
瓜和陈年香醋

Foie gras terrine with mango chutney  
鹅肝批配以芒果酱

Hainan Tomato salad with spring onion  
vinaigrette  
海南番茄色拉

Rucola salad with pine nuts and balsamico  
dressing  
芝麻菜色拉配以松子和黑醋

Salad buffet, Rucola, Mesclun,  
Butter lettuce  
With Balsamico house dressing, French  
dressing, olive oil, aged balsamico  
色拉吧配以各款酱汁

Freshly baked bread loafs with smoked  
cheese dip, pesto and butter  
现烤面包配以蘸料和黄油

### A Campfire Soup 汤品

Mock turtle soup with oxtail, tomato, spices  
and sherry  
牛尾汤

Beef consommé with chanterelles  
牛肉清汤配以鸡油菌

Smoked sausage and potato soup  
烟熏香肠土豆汤

Fish and seafood soup terrine  
海鲜浓汤

### Barbecue 烧烤

Whole Snow Beef Rib Spit Roast  
With dark rye bread, green peppercorn  
and Dijon mustard,  
Hot barbeque sauce, cognac gravy  
整条雪牛眼肉配以黑麦面包,青胡椒汁和芥末,烧  
烤酱和白兰地肉汁

Grilled corn on the cob  
扒玉米

Grilled eggplants with sesame seeds and  
honey  
扒烤蜜汁芝麻茄子

Baked peppers, artichokes and zucchini  
烤土豆配以洋蓟和胶瓜

Traditional Baked potatoes  
传统烤土豆

Steamed green asparagus with  
hollandaise  
芦笋配以荷兰汁

to be continued...

**outdoor BBQ extravaganza continued...**

Baked barbeque beans  
扁豆

Black truffled mashed potato  
黑菌土豆泥

**Barbequed Meats 烤肉**

Black hill farms organic pork chops,  
marinated with mustard, beer and onions  
黑山有机猪里脊

Stuffed saddle of Lamb with green olive  
pesto  
炖羊腱

Barbeque baby back ribs  
烤猪排

Tandoori baked and marinated chicken  
thighs, mint chutney, raita  
传统泥炉烤鸡腿配以薄荷酱

Grilled ostrich steaks, marinated with  
orange and low sodium soya sauce  
扒烤鸵鸟肉

**Barbequed Seafood 烧烤海鲜**

Australian lobster medallions, prawns and  
oysters with lemon parsley sauce  
澳洲龙虾,大虾,生蚝配以柠檬

Stuffed Clams, Turbot and whole Snapper  
grilled over coconut and palm tree wood  
椰炭扒烤蛤蜊,多宝鱼,鲷鱼

**Cheese 芝士**

Morbier, Fourme d'Ambert, Gruyere,  
Reblochon, Livarot,  
Goats cheese, Brie and Grana Padano  
With 100 – year aged balsamico, grapes,  
marinated pecans, celery and black  
cherry chutney  
Cheese cracker and breads  
各款牛奶,羊奶芝士及配料

**Dessert 甜品**

Grilled Sanya pineapple with cacao liquor  
sauce  
扒三亚菠萝配以可可酒汁

Banana fosters, flambéed bananas with  
rum butter, allspice and orange butter ice  
cream  
焦糖香蕉配以甜橙冰淇淋

Hot raspberries with vanilla bean ice  
cream  
热桑莓酱配以香草冰淇淋

Chocolate Delice cake  
巧克力蛋糕

Apple vanilla pie with vanilla sauce  
香草苹果派

Sliced tropical fruits  
热带水果盘

## Tour d'Asia Buffet Dinner

亚洲式自助晚餐

### Appetizer (served as individual samplers)

#### 前菜

Seared Thai beef salad, tomato, coriander, onion, mint and lime  
泰式牛肉色拉, 番茄, 香菜, 洋葱, 薄荷和青柠檬

Chicken salad, roasted eggplant, galangal and cilantro and spring onions  
鸡肉色拉, 烤茄子, 南姜, 香菜和青葱

Marinated foie gras terrine with pomelo salad  
鹅肝批配以柚子色拉

Fresh vegetable dumplings with Chinese black vinegar  
鲜肉水饺配以陈醋

### Thai live cooking station

#### 泰式明档

Dtom Khaa Gai, Chicken and lemongrass soup with coconut milk  
鸡肉香茅椰奶汤

Wok fried crispy sea bass, yellow curry, celery and egg  
黄咖喱酥脆海鲈鱼配以芹菜和鸡蛋

Egg noodles with spicy minced pork (served individual)

辣味猪肉鸡蛋面(每人份)

Steamed whole sea bass "Thai Style" with ginger, lime leaves, lemongrass, scallions and herbs  
泰式生姜香茅蒸海鲈鱼

Served with steamed basmati rice and fresh vegetable salad  
配以香米饭和蔬菜色拉

### Indian live cooking station

#### 印度明档

Filled naan breads, curry dip  
印度大饼配以咖喱酱

Ground chicken filled mini dosa  
鸡肉豆饼卷

Lamb kofta, oriental spices, tomato gravy, onion cumin rice  
印度羊肉丸, 番茄酱和洋葱孜然米饭

Traditionally marinated Tandoori rock lobster,  
传统泥炉烤小龙虾

Served with mint chutney and vegetable raita  
配以薄荷酱和蔬菜酸奶汁  
Indian cauliflower salad  
印度菜花色拉

### Carving

#### 烤肉档

The best parts of "Red Flower" wagyu and prime Australian beef, roasted and carved over open wood fire in front of you  
烤顶级"红花"牛肉和澳洲牛肉

Served with crusty freshly baked breads and French butter,  
配以新鲜面包和法式牛油

Organic farm lettuce with balsamico dressing,  
有机田园生菜配以黑醋汁

crispy pancetta jus, mustards and horseradish cream  
酥脆班杰德火腿汁, 芥末和奶油辣根

to be continued...

tour d'asia continuation...

### Chinese live cooking station

#### 中式明档

Whole crispy barbequed suckling pig,  
marinated in 5 spice with sugar and grilled to  
perfection

脆皮乳猪

Served with brown bean sauce, steamed buns  
and green pickled chili

配以豆酱, 乳猪饼和青辣椒圈

Clear herbal hen broth with ginseng and  
chive wan tons

人参鸡肉云吞汤

Hainanese rice noodles, spinach, oyster  
sauce and fried beef

海南蚝皇牛肉炒河粉

Crispy sole filet, marinated in sweet soya  
sauce and spices

熏鱼

### Dessert

#### 甜品

Mango tart, fresh mangosteen salad

芒果挞, 新鲜山竹色拉

Stuffed glutinous rice balls with lotus seeds  
paste

莲蓉糯米球

Phirni, traditional Indian rice pudding,  
basmati, milk, saffron, pistachio and  
almonds

印度红花米饭布丁

"Better than chocolate" steamed  
chocolate cake with coffee sabayon

"超越巧克力"蛋糕配以咖啡沙芭塘

Coffee or tea

咖啡和茶

Petit fours

餐后甜点

**EAST MEETS WEST 中西合璧**  
**7-Course Menu**

**First 前菜**

Duck 2 Continents  
*Homemade duck sausage with macadamia nuts, orange and sage*  
*Steamed and pan fried Beijing duck bun with white sesame seeds and spring onion sauce*

鸭肉两款

自制鸭肉香肠配以夏威夷果,甜橙和鼠尾草  
京式烤鸭生煎包

**Second 第二道**

Steamed Cod Fish  
*fillet, minced garlic and pickled olive leaves*  
橄榄菜蒸鳕鱼柳

**Third 第三道**

Crab Coral Soup  
*with steamed wintermelon, egg whites and sliced lobster*  
芙蓉龙虾冬瓜蟹肉羹

**Intermezzo 中间**

Chilled Mango Sago Soup  
*Pomelo, honey melon, coconut milk and litchi sherbet*  
冰冻芒果西米露  
柚子,蜜瓜,椰奶和荔枝冰霜

**Fourth 第四道**

Wa gyu and the Baked Lobster  
*Spice rubbed and whole roasted beef tenderloin, black truffle sauce and wok fried mushrooms*  
*Filled Sanya rock lobster flambéed with rose wine, bamboo piths and Portuguese sauce*

澳洲和风牛肉和葡式局龙虾  
烤和风牛里脊配以黑菌汁及锅炒菌菇,洋葱和西兰花及葡式局小青龙

**Dessert Selection 甜品**

*Chocolate and Raspberry Delice*  
*Tea Crème Brulee*  
*Miniature Glutinous Rice Dumplings*  
巧克力覆盆子蛋糕  
绿茶奶冻  
清香糯米球

*Selection of sliced tropical fruits on shaved ice*  
水果冰盘

**Petit fours**

餐后甜点

**Coffee or tea**

咖啡和茶

## PURE INDULGENCE

自由自在

### 10-Course Menu

Pulpo Carpaccio

*With Paprika and Jamon Iberico de Bellotta*

八爪鱼冷切卡巴乔配以红椒和西班牙伊比利火腿。

*Beluga Caviar Traditional and 100 - Year Aged Balsamic Vinegar*

传统顶级鲟鱼籽酱配以百年窖藏意大利香醋

Foie Gras

*Pan fried Foie Gras Escalope with Black Cherry Chutney and Tokaji Sherbet*

锅煎鹅肝配以黑樱桃酱和匈牙利甜酒冰霜

Poached Boston Lobster

*With Home made Tagliatelle, Freshly Shaved White Truffle, Asparagus, Grana Padano and Quail Egg*

水煮波士顿龙虾配以新鲜白菌,芦笋,意大利芝士

Pan Fried Turbot

*Black Pudding, In Thyme Steamed Turbot Filet, Lemon and Cinnamon Oil*

锅煎德式血肠配以百里香多宝鱼

Stuffed Butter Lamb

*Shoulder, eggplant puree, green olives, artichokes And Lamb Jus with Crispy Olive oil*

青橄榄,茄子和洋蓟馅羊肩肉配以羊肉原汁

Litchi Sherbet

*Local Litchi and Mangosteen Salad on Ice*

荔枝冰霜配以山竹色拉

Japanese Kobe Beef

*Rib Eye, Served on Himalayan Salt Stone, Original Baked Potato Mashed with Sour Cream and Chives*

*Reduced Beef Consommé and Fresh Rucola Pesto*

日本和风肉眼牛肉配以烤土豆泥和酸奶油,并配以浓缩牛汁和芝麻菜酱

Ivoire Chocolate

*Sherbet, Black Perigord Truffle, Butterscotch Pudding*

白巧克力冰霜配以黑菌和奶油布丁

Selection of Petit Fours

餐后甜点

Coffee or tea

咖啡和茶



## Chinese Set Menu 中式套餐菜单

### **Eight Appetizer Combination**

(Cristal Beef shank with marinated Jelly fish,  
Filled Chicken leg with egg-yolk, Shredded  
Spicy Chicken, Hainan Celery with dried  
shrimp, Bitter gourd, Black mushrooms with  
lily bulbs and Green radish salad)

风味八小碟

(牛展, 海蜇, 凤腿, 麻辣鸡丝, 虾米西芹,  
姜汁凉瓜, 百合木耳, 金菇莴笋)

Braised winter melon soup with sea  
scallops

玉带冬瓜羹

Stir fried prawns, snow peas, Sichuan  
sauce

川汁炒虾球

Crispy chicken, marinated in malt sugar

脆皮炸子鸡

Sautéed diced beef with broccoli and  
black pepper sauce

黑椒牛柳粒

Steamed turbot fish with soy and onion  
spring

清蒸多宝鱼

Assorted mushrooms, abalone gravy

鲍汁野生什菌

Fried rice with assorted meat and egg yolk  
sauce

金镶银炒饭

Chilled almond bean curd with mixed fruit

时果杏仁冻豆腐

Seasonal fruit platter

时令水果盘

## SEAFOOD BUFFET

### 海鲜自助餐

#### On Ice.. 海鲜冰盘..

Freshly shucked Sydney rock oysters

Yellow fin tuna sashimi

Geoduck clam sashimi

Chilled Prawns

Bamboo clams

Soya sauce, wasabi, black vinegar

现撬新鲜生蚝

黄鳍金枪鱼刺身

象拔蚌刺身

老虎虾

竹蛏

配以酱油,日式辣根和香醋

#### Salad Bar 色拉吧

Organic garden greens, (\*with artichokes, tomatoes, peppers, beet root, corn, Kalamatta olives and green asparagus ADD)

田园有机蔬菜(\*配以洋蓟,番茄,甜椒,红菜头,粟米,橄榄和芦笋)

With sesame sweet soy sauce dressing, thousand land dressing, balsamico dressing, and extra virgin olive oil

配以芝麻甜酱油,千岛酱,黑醋汁和橄榄油

Crispy sole filet, marinated in sweet soya sauce and spices

熏鱼,甜酱油浸泡脆皮炸鱼

Sichuan spiced chicken salad

四川口水鸡

Poached chicken marinated with Sichuan pepper, red chili oil and peanuts

四川麻辣调料浸泡白斩鸡肉配以红辣椒油和花生

Marinated Jelly fish with spring onion oil

葱油海蜇

Seaweed salad with black vinegar and garlic

海带色拉

Cucumber ginger salad

姜汁黄瓜

#### Chinese Barbecue 中式烧烤

Barbequed crispy suckling pig

烤乳猪

Served with brown bean sauce, green pickled chili and marinated cucumber sticks

配以乳猪酱和猪饼

Seafood fried rice

海鲜炒饭

#### Hainan Specialties 海南特色

Double boiled black chicken and ginseng soup with wan tons

人参炖鸡配以云吞

Simmered Hainanese Wen Chang chicken

(\*Life station)

海南文昌鸡

With chilli sauce, garlic sauce, minced ginger sauce and chicken rice

配以米饭,辣酱,姜汁和酱油

Sautéed mixed vegetables with mushrooms

蘑菇炒时蔬

Soya sauce braised pork belly with boiled egg

虎皮蛋红烧五花肉

#### Steamed Fish and Seafood 蒸海鲜

Selection of whole local fish and filets

现煮当地特产海鱼

Steamed with 配以

.. sliced ginger, spring onions and soya sauce

葱姜豉油皇

Or 或

.. tarragon, lemon and white wine

龙蒿草柠檬和白酒

or 或

Thai style with lemongrass dressing

泰式香茅汁

to be continued...

## seafood buffet continuation...

Steamed Kailan with soya sauce and garlic chips  
豉皇芥兰配以蒜片

Tandoori Murgh Makhani, Tandoori baked chicken in butter sauce  
印度泥炉烤鸡配以传统黄油汁  
*Served with biryani cumin rice, mint chutney and vegetable raita*  
配以孜然米饭薄荷酱和蔬菜酸奶汁

### Wok fried local shell fish (Live station)

Selection of life clams, mussels, cockles and snails  
现炒当地特产贝壳类海鲜

*Sautéed with* 配以

.. *black bean and curry leaf sauce*  
咖喱叶豆豉酱

or 或

.. *ginger and spring onions*  
葱姜

or 或

*Sichuan Style (\*with Sichuan chili paste, onions, bell peppers and spring onions)*  
四川辣炒

Creamy winter melon soup  
冬瓜汤

Fried sliced pork belly with Sichuan sauce  
四川回窝肉

## Desserts 甜品

Chilled coconut sago soup with pomelo  
西柚西米椰奶布丁

Black forest chocolate cake  
黑森林巧克力蛋糕

Warm apple pie  
热苹果派

Mango pudding  
芒果布丁

Chocolate fountain  
草莓巧克力喷泉

Assorted fruit cake  
什锦水果蛋糕

Baked red bean cake  
红豆蛋糕

"Gui lin gao" jelly with wild honey  
野蜂蜜龟灵膏

Seasonal whole and sliced fruits  
时令水果

Selection of Sherbets and Ice creams  
冰淇淋