客房用餐服务

In Room Dining
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
CHAMOMILE 68
JASMINE 68
JINMAI ORGANIC PU’ER 68
IRON BUDDHA ‘TIEGUANYIN’ 68

Prices are in CNY and subject to 15% service charge
Should you have any special requests or dietary requirements, please call your In-Room Dining Attendant
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 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 78

NATURAL, LOW-FAT OR FRUIT YOGHURT 38

**Homemade Bakery**
*(Served with butter, jam and honey)*

ASSORTED BREADS AND PASTRY BASKET 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

Nuts ✶ Vegetarian ✧ Pork

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

MO BREAKFAST  
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
Miso soup
Roasted salmon and steamed vegetables
Tamago egg roll, toasted seaweed, pickled vegetables and steamed rice
Japanese green tea

LIFESTYLE BREAKFAST
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 
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

Nuts                Vegetarian                Pork
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**Breakfast Favourites**

**BREAKFAST MINUTE BEEF STEAK**
Two organic fried eggs, bacon, potatoes and tomato sauce

**POACHED EGGS BENEDICT**
On toasted English muffin with grilled bacon and Hollandaise sauce

**TOASTED NEW YORK STYLE EVERYTHING BAGEL**
Smoked salmon and scallion cream cheese

**THREE ORGANIC EGG OMELETTE SERVED WITH ROASTED POTATOES AND TOMATOES**
Omelette with choice of fillings: Cheddar cheese, ham, onion, smoked salmon, spinach, tomatoes

**SCRAMBLED EGGS**
Spinach, smoked salmon and toasted brioche

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

**RANCHER’S EGGS**
Two organic eggs any style, refried beans, spiced rice, avocado and tomato-chili sauce on flour tortilla

**From The Griddle**

**VANILLA FRENCH TOAST**
Honey butter, served with berries and maple syrup

**PANCAKES**
Choice of toppings: Butter and maple syrup, chocolate chips, blueberries, oats, banana or pecan nuts

**WAFFLES**
Mango relish, raspberry sauce and whipped vanilla crème chantilly

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**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

Nuts                Vegetarian                Pork

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Salad

CAESAR SALAD
Romaine lettuce, Parmesan, garlic croutons and bacon, with choice of:
Smoked salmon 158
Grilled prawns 158
Grilled chicken 158
Cured anchovies 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

Nuts    Vegetarian    Pork

Prices are in CNY and subject to 15% service charge
Should you have any special requests or dietary requirements, please call your In-Room Dining Attendant
## Burger & Sandwich
(Served with thin cut fries and garden greens)

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEESE BURGER</td>
<td>168</td>
</tr>
<tr>
<td>Black Angus beef patty, brioche bun, caramelised onions with a choice of: Swiss, Cheddar or blue cheese</td>
<td></td>
</tr>
<tr>
<td>CLUB SANDWICH</td>
<td>138</td>
</tr>
<tr>
<td>Whole wheat bread, roasted and smoked chicken, fried egg, tomato, avocado, grilled bacon and lettuce</td>
<td></td>
</tr>
<tr>
<td>FRENCH BAGUETTE JAMBON-FROMAGE</td>
<td>138</td>
</tr>
<tr>
<td>Brie cheese, cooked ham</td>
<td></td>
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</tbody>
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## Pizza & Tarte Flambée
(Served from 12:00 – 23:00)

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>TRUFFLE PIZZA</td>
<td>148</td>
</tr>
<tr>
<td>Black truffle paste, Mozzarella cheese, chives</td>
<td></td>
</tr>
<tr>
<td>CALZONE</td>
<td>128</td>
</tr>
<tr>
<td>Folded pizza, ham, feta cheese, pepperoncini, egg and spinach</td>
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<tr>
<td>PIZZA ARUGULA</td>
<td>108</td>
</tr>
<tr>
<td>Parma ham and Parmesan cheese</td>
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<tr>
<td>PIZZA SALAMI</td>
<td>108</td>
</tr>
<tr>
<td>Mushrooms and black olives</td>
<td></td>
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<tr>
<td>TARTE ALSACIENNE</td>
<td>98</td>
</tr>
<tr>
<td>Caramelised onions and bacon</td>
<td></td>
</tr>
<tr>
<td>PIZZA MARGARITA</td>
<td>98</td>
</tr>
<tr>
<td>Roma tomatoes, Mozzarella cheese and basil</td>
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</tbody>
</table>

### From /The Grill

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fish and Seafood</td>
<td></td>
</tr>
<tr>
<td>Prawns 200g</td>
<td>268</td>
</tr>
<tr>
<td>Sea bass 180g</td>
<td>198</td>
</tr>
<tr>
<td>Sustainable New Zealand king salmon 180g</td>
<td>228</td>
</tr>
<tr>
<td>Australian Black Angus Beef</td>
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<tr>
<td>Rib eye 300g</td>
<td>428</td>
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<tr>
<td>Sirloin 280g</td>
<td>428</td>
</tr>
<tr>
<td>Tenderloin 220g</td>
<td>428</td>
</tr>
<tr>
<td>Australian Lamb Chops</td>
<td>298</td>
</tr>
<tr>
<td>Organic Chicken Breasts</td>
<td>198</td>
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</tbody>
</table>

**Served with choice of one sauce and two side dishes**

<table>
<thead>
<tr>
<th>Options</th>
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<tbody>
<tr>
<td>Sauce</td>
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<tr>
<td>Black pepper</td>
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<tr>
<td>Whole grain mustard</td>
<td></td>
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<tr>
<td>Beurre blanc</td>
<td></td>
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<tr>
<td>Chimichurri</td>
<td></td>
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<tr>
<td>Red wine</td>
<td></td>
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<tr>
<td>Side dish</td>
<td></td>
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<tr>
<td>Roasted rosemary potatoes</td>
<td></td>
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<tr>
<td>Spinach</td>
<td></td>
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<tr>
<td>Assorted vegetables</td>
<td></td>
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<tr>
<td>Grilled asparagus</td>
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<tr>
<td>Mushroom ragout</td>
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<td>Mashed potatoes</td>
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<td>Steamed rice</td>
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<tr>
<td>French fries</td>
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### Salad

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

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<tbody>
<tr>
<td>SEAFOOD BOUILLABAISE</td>
<td>118</td>
</tr>
<tr>
<td>Sauce rouille and garlic bread</td>
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</tr>
<tr>
<td>WILD MUSHROOM SOUP</td>
<td>88</td>
</tr>
<tr>
<td>Mushroom ragout, truffle foam</td>
<td></td>
</tr>
<tr>
<td>CREAMY PUMPKIN SOUP</td>
<td>88</td>
</tr>
<tr>
<td>Coconut milk, roasted pumpkin, pumpkin seeds</td>
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### Pasta

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<tr>
<td>CARBONARA</td>
<td>128</td>
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<tr>
<td>Cured bacon, egg and Parmesan</td>
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<tr>
<td>POMODORO</td>
<td>118</td>
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<tr>
<td>Tomatoes, oregano and garlic</td>
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<tr>
<td>PESTO</td>
<td>118</td>
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<td>Basil, olive oil and roasted pine nuts</td>
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<tr>
<td>BOLOGNESE</td>
<td>128</td>
</tr>
<tr>
<td>Hearty beef stew, tomatoes and basil</td>
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From The Grill
(Seasoned with sea salt and fresh cracked black pepper)

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<td>ORGANIC CHICKEN BREAST</td>
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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
**Dessert & Cheese**

**CHEESE PLATTER** 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** 68
Mango sauce and exotic fruits

**TIRAMISU** 68
Italian classic with Mascarpone cheese and berry compote

**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)

Appetiser

- Xiaoshan preserved turnips ✓ 58
- Bean curd with black fungus ✓ 48
- Jiangnan braised duck tongue 98
- Slow-cooked beef shank with chili sauce 88
- Marinated jelly fish with aged black vinegar 108

Spring Water Stews

- Stewed Matsutake mushroom in chicken stock 🍄 168
- Stewed chicken in young coconut 98
- Royal Kung Fu soup with pork, cordyceps and dried longan 🍄 148

Chef’s Recommendations

- Roasted Wenchang chicken with flaxseeds half 168
  whole 288
- Signature poached Wenchang chicken half 168
  whole 288
- Braised Dongshan Lamb 178
- Braised sea cucumber with fish maw and organic grains 188
- Fried beef with pepper and chili 298
- Steamed Hele crab with egg and Chinese wine 298
- Handmade bean curd with abalone sauce in clay pot 108
- Pan-fried minced assorted seafood and lotus root cake 168

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Cantonese BBQ

Traditional Cantonese BBQ platter 238
Crispy pork belly 168
Signature roasted goose 138
Wood roasted pork Char siew 168

Cantonese Specialties

Sweet and sour pork with pineapple and bell pepper 168
Wok-fried sea whelk with organic pickled cucumbers 198
Stir-fried shrimp and beef short ribs in homemade sauce 188
Stir-fried organic pork and okra with superior soy sauce 148
Wok-fried scallops with superior sauce and asparagus 198
Wok-fried lily flower bulb with celery, yam and black fungus 98
Spring water poached black fungus with organic choy sum 98
Braised cabbage, mushrooms and wood ear fungus 98

Rice and Noodles

Wok-fried rice with assorted seafood 168
Wok-fried organic red rice in coconut juice with assorted vegetables 128
Wok-fried noodles with shrimp, eggs and cabbage 128
Fried rice noodles with sliced beef and soy sauce 128

Nuts Vegetarian Pork

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Cantonese Dessert

- Blueberry snow skin dumplings (3 pieces)  48
- Ginger milk custard with jelly  48
- Baked egg tart (3 pieces)  48
- Chilled mango and sago cream with fruits  38
- Almond milk with star jelly  38

@ Nuts  □ Vegetarian  □ Pork

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Should you have any special requests or dietary requirements, please call your In-Room Dining Attendant
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
  Mango sauce and exotic fruits

- 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

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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**

**ORGANIC CHICKEN BREAST**

**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 ice  
- French fries

**Asian Delights**

**CHAR KUEH TEOW**
- Wok-fried flat rice noodles, roasted chicken, squid, vegetables, black mushrooms and bean-sprouts  
  108

**CANTONESE FRIED NOODLES**
- Roasted pork, kailan and soy sauce  
  108

**SUPREME FRIED RICE**
- 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  
  108

**HAINANESE CHICKEN RICE**
- Poached chicken served with rice cooked in chicken broth, steamed kai-lan and herbal broth  
  148

**POUR AND SHRIMP DUMPLING SOUP**
- Savoury broth with egg noodles  
  108

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**R**: Nuts  
**✓**: Vegetarian  
**🐟**: Pork

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Dessert

CHEESE PLATTER  ₁  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  Ⅱ  68
Italian classic with Mascarpone cheese and berry compote

NEW YORK STYLE EXOTIC CHEESE CAKE  Ⅱ  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

Nuts  ✓  Vegetarian  ⚫  Pork

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### LITTLE FANS MENU
*(Available 24 hours)*

#### All Time Favourites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISH AND CHIPS</td>
<td>88 CNY</td>
</tr>
<tr>
<td>French fries</td>
<td></td>
</tr>
<tr>
<td>MINI BEEF BURGER</td>
<td>68 CNY</td>
</tr>
<tr>
<td>Lettuce and French fries</td>
<td></td>
</tr>
<tr>
<td>FRIED NOODLES</td>
<td>68 CNY</td>
</tr>
<tr>
<td>With chicken and vegetables</td>
<td></td>
</tr>
<tr>
<td>CHICKEN NOODLE SOUP</td>
<td>68 CNY</td>
</tr>
<tr>
<td>GRILLED CHEESE SANDWICH 🍔</td>
<td>68 CNY</td>
</tr>
<tr>
<td>Lettuce and French fries</td>
<td></td>
</tr>
<tr>
<td>CHICKEN FINGERS</td>
<td>48 CNY</td>
</tr>
<tr>
<td>Vegetables and steamed rice</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE STICKS WITH HUMMUS 🍪</td>
<td>48 CNY</td>
</tr>
<tr>
<td>CHICKEN SAUSAGE AND MASHED POTATOES WITH GRAVY</td>
<td>68 CNY</td>
</tr>
<tr>
<td>FRIED RICE WITH HAM, VEGETABLES AND EGG 🐷</td>
<td>58 CNY</td>
</tr>
<tr>
<td>BAKED BUTTERFLY PASTA AND CHEESE 🍪</td>
<td>38 CNY</td>
</tr>
<tr>
<td>PEANUT BUTTER AND JELLY SANDWICH 🍪 🐷</td>
<td>38 CNY</td>
</tr>
<tr>
<td>STEAMED VEGETABLES 🍪</td>
<td>38 CNY</td>
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</tbody>
</table>

RN Nuts  🍪 Vegetarian  🐷 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
DRINK LIST

**Fine Champagne Cognac**

HENNESSY X.O.
Glass 308
Bottle 4200

REMY MARTIN CENTAURE
Glass 280
Bottle 3880

HENNESSY VSOP
Glass 120
Bottle 1600

**Whisky**

GLENFIDDICH 21 YEARS
Glass 268
Bottle 3600

JOHNNIE WALKER BLUE LABEL
Glass 248
Bottle 3800

ROYAL SALUTE 21 YEARS
Glass 198
Bottle 2880

MACALLAN 18 YEARS HIGHLANDS
Glass 280
Bottle 4200

MACALLAN 12 YEARS HIGHLANDS
Glass 118
Bottle 1680

JOHNNIE WALKER BLACK LABEL
Glass 78
Bottle 880

**Bourbon Whiskey**

MAKER’S MARK
Glass 88
Bottle 980

JACK DANIEL’S
Glass 78
Bottle 880

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Prices are in CNY and subject to 15% service charge

Gin

HENDRICK'S
Glass 88
Bottle 1280

TANQUERAY
Glass 68
Bottle 780

BOMBAY SAPPHIRE
Glass 68
Bottle 780

Rum

HAVANA CLUB 7 YEARS
Glass 88
Bottle 980

BACARDI BLACK
Glass 68
Bottle 780

Tequila

DON JULIO AÑEJO
Glass 88
Bottle 980

DON JULIO REPOSADO
Glass 78
Bottle 880
<table>
<thead>
<tr>
<th><strong>Vodka</strong></th>
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</thead>
<tbody>
<tr>
<td>GREY GOOSE</td>
<td>Glass</td>
<td>108</td>
</tr>
<tr>
<td></td>
<td>Bottle</td>
<td>1180</td>
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<tr>
<td>ABSOLUT</td>
<td>Glass</td>
<td>68</td>
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<tr>
<td></td>
<td>Bottle</td>
<td>780</td>
</tr>
<tr>
<td>Original, Citron, Raspberry, Peach, Vanilla</td>
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<td></td>
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</table>

<table>
<thead>
<tr>
<th><strong>Beer</strong></th>
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<tbody>
<tr>
<td>PAULANER NATURTRÜB</td>
<td>78</td>
</tr>
<tr>
<td>CORONA</td>
<td>78</td>
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<tr>
<td>TSING TAO</td>
<td>68</td>
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<tr>
<td>HEINEKEN</td>
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<table>
<thead>
<tr>
<th><strong>Soft Drink</strong></th>
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</thead>
<tbody>
<tr>
<td>COCA COLA</td>
<td>48</td>
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<tr>
<td>COKE ZERO</td>
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</tr>
<tr>
<td>SPRITE</td>
<td>48</td>
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<tr>
<td>TONIC WATER</td>
<td>48</td>
</tr>
<tr>
<td>SODA WATER</td>
<td>48</td>
</tr>
<tr>
<td>GINGER ALE</td>
<td>48</td>
</tr>
</tbody>
</table>

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Mineral Water

SAN PELLEGRINO  50cl / 75cl  68 / 98
EVIAN   33cl / 75cl  68 / 88
PERRIER  33cl / 75cl  68 / 88

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### WINE LIST

#### Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>2008 MOËT &amp; CHANDON VINTAGE</td>
<td>150</td>
<td>900</td>
</tr>
<tr>
<td>2006 DOM PÉRIGNON BRUT</td>
<td></td>
<td>3300</td>
</tr>
<tr>
<td>NV KRUG – GRANDE CUVÉE</td>
<td></td>
<td>3800</td>
</tr>
</tbody>
</table>

#### White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>2016 CLOUDY BAY – SAUVIGNON BLANC</td>
<td>150</td>
<td>700</td>
</tr>
<tr>
<td>Marlborough, New Zealand</td>
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</tr>
<tr>
<td>2014 HUGEL ET FILS GENTIL</td>
<td>110</td>
<td>500</td>
</tr>
<tr>
<td>Alsace, France</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2012 CLARENDELLE BY CHÂTEAU HAUT-BRION</td>
<td>120</td>
<td>550</td>
</tr>
<tr>
<td>Sémillon, Sauvignon Blanc, Pessac-Léognan, France</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2014 CAPE MENTELLE – SAUVIGNON BLANC - SÉMILLON</td>
<td>130</td>
<td>600</td>
</tr>
<tr>
<td>Margaret River, Australia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2012 DOMAINE WILLIAM FÉVRE - PETIT CHABLIS AOC</td>
<td>120</td>
<td>550</td>
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<tr>
<td>Chablis, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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Red Wine

2013 DOMAINE VOUGERAIE - TERRES DE FAMILLE - PINOT NOIR
Burgundy, France

Glass 150
Bottle 700

2013 FERRARI - CARANO - CABERNET SAUVIGNON
Alexander Valley, USA

Glass 170
Bottle 800

2011 CLARENDELLE BY CHÂTEAU HAUT BRION
Merlot, Cabernet Franc, Cabernet Sauvignon
Pessac-Léognan, France

Glass 120
Bottle 550

2014 CAPE MENTELLE - SHIRAZ
Margaret River, Australia

Glass 160
Bottle 750

2014 CLOUDY BAY - PINOT NOIR
Marlborough, New Zealand

Glass 170
Bottle 800

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