

THE LOFT – A LA CARTE

(供应时间从下午五点至晚上凌晨一点 **Serving from 17:00 to 01:00**)

前菜 • APPETIZER

腌新西兰三文鱼, 金酒, 甜菜头, 茴香 148
Cured King Salmon, gin, beetroot, fennel

水牛芝士, 番茄酱, 柠檬凝胶, 罗勒, 黑麦面包 98
Buffalo Mozzarella, tomato jam, lemon gel, basil, rye bread

	Half plate	Full plate
脆饼拼盘 68 Crostini Platter 108 蔓越莓干, 布里芝士, 帕尔玛火腿, 烟熏三文鱼, 青葱, 奶油芝士, 番茄马苏里拉芝士, 罗勒 Cranberry, brie, Parma ham; smoked salmon, scallion, cream cheese; tomato, Mozzarella, basil		

墨西哥玉米片 88
Nachos
烩杂豆, 腌辣椒, 番茄莎莎, 车打芝士, 牛油果酱, 酸奶油
Mixed bean stew, jalapeno, tomato salsa, cheddar cheese, guacamole, sour cream

沙拉 • SALAD

凯撒沙拉, 巴马臣芝士, 烤面包丁, 烟肉 98
Caesar romaine, parmesan, crouton, bacon (P)

配凤尾鱼, 配鸡肉, 烤大虾或者烟熏三文鱼 168
With Anchovy, Chicken, Shrimp or Smoked salmon

香辣虾仁沙拉, 杂锦生菜, 牛油果, 番茄, 香槟黄油汁 138
Spiced shrimp salad, mixed leaves, avocado, tomato, champagne butter sauce

如阁下对食物有任何特殊要求, 请联系我们的侍者。

Should you have any special requests or dietary requirements, please inform one of our service attendants.

所有价格为人民币, 另加收 15% 服务费。

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汤 • SOUP

奶油蘑菇汤, 烩杂菇, 松露 88

Wild mushroom soup, mushroom ragout, truffle foam

奶油南瓜汤, 椰浆, 烤南瓜, 南瓜籽 88

Creamy pumpkin soup, coconut milk, roasted pumpkin, pumpkin seed

意面 • PASTA

(可选意面: 长面条, 蝴蝶面, 通心粉)

(Choice of pasta: Spaghetti, Farfalle or Penne)

奶油芝士培根汁- 培根, 鸡蛋, 巴马臣芝士 128

Carbonara- Bacon, egg, parmesan

番茄牛肉汁- 烩牛肉汁, 番茄, 罗勒 128

Bolognese- Hearty beef stew, tomatoes, basil

罗勒酱 - 罗勒, 橄榄油, 烤松子仁 118

Pesto- Basil, olive oil, roasted pine nuts

三文治和汉堡 • SANDWICH & BURGER

经典牛肉汉堡 188

Classic beef burger

黑安格斯牛肉饼, 黄油面包, 焦糖洋葱

Black Angus beef patty, brioche bun, caramelized onions

供选: 瑞士芝士, 车打芝士或蓝芝士

With choice of: Swiss, Cheddar or Blue cheese

公司三明治 138

Club Sandwich

全麦面包, 烤鸡肉, 培根, 煎蛋, 番茄, 牛油果, 生菜

Whole wheat bread, roasted chicken, bacon, fried egg, tomato, avocado, lettuce

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扒房 • FROM THE GRILL

澳洲黑安格斯牛肉

Australian Black Angus

澳洲黑安格斯牛肉牛柳 220 克

448

Australian Black Angus Stockyard Tenderloin 220g

澳洲黑安格斯牛肉肉眼 350 克

448

Australian Black Angus Stockyard Rib-eye 350g

新西兰三文鱼

228

New Zealand King Salmon

海鲈鱼

198

Seabass

酱汁 • SAUCE

胡椒汁

Peppercorn

香草蛋黄酱

Béarnaise

芥末酱

Mustard

烧烤汁

BBQ

红酒汁

Red wine

白酒黄油汁

Beurre blanc

橄榄油汁

Sauce vierge

阿根廷香草汁

Chimichurri

配菜 • SIDE DISH

38

扒芦笋

Grilled asparagus

清炒菠菜

Sauteed spinach

西兰花

Broccoli

烤土豆

Roasted potato

松露土豆泥

Truffled mash

薯条

French fries

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甜品 • DESSERT

柠檬塔, 蛋白酥, 香草冰淇淋和奶油焦糖汁 88
Lemon Tart, meringue, vanilla ice cream and creamy salty caramel

经典纽约芝士蛋糕, 覆盘子雪葩, 芒果酱和水果 88
New York style exotic cheesecake, raspberry sorbet, mango jam and fruit

时令佳果 • SEASONAL FRUIT

水果拼盘 198
Fruit plater

芝士拼盘 • CHEESE PLATTER

混合芝士拼盘, 3 款芝士, 饼干, 干果, 坚果 198
Assorted Cheese platter, 3 type of cheese, cracker, dried fruit and nuts

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