In-Room Dining Menu
**Breakfast**
Served from 6:00am to 10:30pm

**Set**

**The Continental**

Selection of fruit or vegetable juices:
- orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits with berries
Plain or fruit yogurt
Bakery basket with your choice of four items:
- multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)

or

White, whole wheat or brown rye toast (3 slices)
- with butter, honey and jams

Selection of premium coffee, fine teas or herbal infusions

**The Mandarin**

Selection of fruit or vegetable juices:
- orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits and berries
Plain or fruit yogurt
Bakery basket with your choice of four items:
- multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)

or

White, whole wheat or brown rye toast (3 slices)
- with butter, honey and jams

Choice of cereals:
- corn flakes, all-bran, raisin bran, rice crispy, coco pops, homemade granola (N), alpen muesli (N)

with whole, skimmed or soy milk

Two eggs any style with your choice of:
- grilled pork or chicken sausages, hash brown potatoes (V) and roasted cherry tomatoes (V)

or

Pancakes with caramelized bananas and maple syrup

or

Brioche French toast
- with cinnamon sugar and cherry compote

or

Waffles
- with whipped cream and berry compote

Selection of premium coffee, fine teas or herbal infusions

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Prices are in RMB and are subject to 15% service charge.
Mandarin Oriental Signature Dish  V=Vegetarian  N=Nuts contained
**The Shanghainese**

Selection of fruit or vegetable juices:
- orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits with berries
Choice of congee:
- fish, pork, chicken or plain with pickles & condiments and “youtiao” dough stick
Choice of fried egg noodles (thick or thin)
Steamed assorted dim sum and buns

Selection of premium coffee, fine teas or herbal infusions

**The Japanese**

Selection of fruit or vegetable juices:
- orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits with berries
Grilled teriyaki salmon
Steamed rice
Soy bean miso soup
Green vegetables and shiitake mushrooms
Japanese pickles, tamagoyaki rolled omelet and toasted nori

Selection of fine teas or herbal infusions

**The De-light**

Selection of fruit or vegetable juices:
- orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits with berries
Mango soy smoothie
Low fat cottage cheese with vegetable crudités and whole wheat crackers
Steamed tofu with sautéed spinach, soy sauce and sesame

Selection of decaffeinated coffee, longjing green tea or herbal infusion

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Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained
THE VITALITY
Selection of fruit or vegetable juices:
orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits with berries
Mango soy smoothie
Assorted dried fruits
Nuts & almonds (N)
Low fat cottage cheese with vegetable crudités and whole wheat crackers
Poached eggs, whole wheat muffin, smoked salmon, caviar and light dill cream

Selection of decaffeinated coffee, longjing green tea or herbal infusions

THE CHAMPAGNE INDULGENCE
For two persons - 2 glasses of Perrier Jouët Brut Champagne
Selection of fruit or vegetable juices:
orange, grapefruit, pink guava, watermelon, apple or carrot
Seasonal sliced fruits with berries
Selection of artisan cheese platter and cold cuts: (N)
melon, dried fruits and nuts
Bakery basket with your choice of four items:
Multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin,
butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)
or
White, whole wheat or brown rye toast (3 slices)
with butter, honey and jams
Two poached eggs and smoked salmon on toasted brioche with hollandaise sauce
or
Brioche French toast
with cinnamon sugar and cherry compote

Selection of premium coffee, fine teas or herbal infusions

THE KIDS
Selection of fruit or vegetable juices:
orange, grapefruit, pink guava, watermelon, apple or carrot
Hot oatmeal porridge with cinnamon, honey and bananas
or
Pancakes with caramelized bananas and maple syrup
or
Nutella hazelnut spread (N) or peanut butter on toasted bread (N)
Hot chocolate, milk shake or soy milk

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A LA CARTE

FROM THE BAKERY
Bakery basket with your choice of four items: multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)

White, whole wheat or brown rye toast (3 slices) with butter, honey and jams

COLD SELECTION
Seasonal sliced fruits with berries
Selection of artisan cheese with quince jelly, honey, grapes, crackers and herb lavosh
Cold cut selection with cottage cheese and multi-grain country bread
Low fat cottage cheese with vegetable crudités and whole wheat crackers
Smoked salmon with chive cream cheese and pumpernickel (N)

FRUITS & YOGHURTS
Honey-mint yoghurt with blueberries
Sliced pineapple with honey and lime
Seasonal fruit salad with spiced syrup
Vitamin C bowl of seasonal fruits with orange juice
Berry compote with natural yoghurt
Plain, low fat or honey sweetened yoghurt
Tropical sliced mango platter

HOMEMADE COMPOSTES (All our compostes are made only with Stevia)
Sliced bananas with coffee flavor
Pear marinated with lemongrass
Pineapple with star anise
Green apple with green cardamom

FIT & HEALTHY
MO special granola, chef’s homemade cereal with dried fruits and honey (N)
Alpen muesli with blueberries and your choice of yoghurt (N) with whole milk, skimmed milk, soy milk or yogurt
Bircher muesli with roasted nuts, raisins and green apple(N)
Choice of cereals: corn flakes, all-bran, raisin bran, rice crispy, coco pops, homemade granola (N), alpen muesli (N) with whole, skimmed, soy milk or yogurt

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Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained
**Egg Specialties**
- Smoked salmon with scrambled eggs, dark rye bread and cottage cheese 178
- Egg in cocotte with toasted brioche bread and steamed spinach 128
- Two poached eggs with smoked salmon on toasted brioche with hollandaise sauce 128
- Egg white omelet with steamed greens, baked cherry tomatoes and rye toast 128
- Two eggs any style with your selection of two side dishes:
  - roasted bacon, pork or chicken sausages, hash brown potatoes (V) and sautéed cherry tomatoes (V)
- Eggs Benedict
  - Two poached eggs on muffin with bacon and hollandaise sauce

**Chinese Selection**
- BBQ pork and shrimp fried rice with vegetables 138
- Wok fried noodles 138
  - with thick or thin noodles, vegetables and choice of chicken, shrimp or pork
- Choice of Congee:
  - fish, pork, chicken or plain with pickles & condiments and “youtiao” dough stick
  - 88
- Assorted dim sum and buns with black rice vinegar and soy sauce 118
- Pot stickers with pork and spring onions, sesame seeds, black rice vinegar and soy sauce 88
- Wonton noodle soup with chili sauce and black rice vinegar 88

**Breakfast Specialties**
- Pancakes plain or with chocolate chips and caramelized bananas and maple syrup 98
- Brioche French toast with cinnamon sugar and cherry compote 98
- Waffles with whipped cream and berry compote 98
- Hot oatmeal porridge with cinnamon, banana and brown sugar 88

**Breakfast Side Dishes**
- Pork sausages
- Chicken sausages
- Sautéed mushrooms (V)
- Roasted bacon
- Grilled ham
- Hash brown potatoes (V)
- Sautéed cherry tomatoes (V)
- Baked beans (V)
- Wilted spinach (V)

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Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained
### All Day Dining
Served from 10:00am to 10:30pm

#### Appetizer
- Smoked salmon with red onions, capers, sour cream, lemon and pumpernickel bread (N) 198
- Caprese salad with tomato, mozzarella, basil and balsamic vinaigrette (V) 138
- Grilled vegetables with pesto dressing and goat cheese crumbles (V) 128
- Sushi and Sashimi combination 198

#### Salads
- Classic Caesar salad with crispy bacon, anchovies and croutons 138
- Choice of grilled chicken, shrimps or smoked salmon 138
- Seared tuna, garden greens, seaweed, sesame and rice wine dressing 168
- Californian cobb salad 138
- Romaine lettuce, grilled chicken, tomato confit, avocado, sweet corn, quail eggs and blue cheese dressing 128
- Roasted pumpkin salad 128
- Garden greens, honey roasted pumpkins, avocado, arugula, sugar peas, pumpkin seeds and mango (V) (N) 108

#### Soup
- Minestrone soup with garlic bread (V) (N) 108
- Roasted tomato and basil soup (V) 88
- Double boiled clear chicken broth with ginger 118
- Tom kha gai Thai chicken soup with coconut (N) 128

#### Burgers & Sandwiches
Served with garden greens and French fries
- MO club sandwich 188
  - Brioche half, chicken breast, fried egg, bacon, tomato and lettuce
- Tuna sandwich 168
  - Tuna, mayonnaise, cucumber, red onions, tomato on rye bread toast
- MO prime beef burger 188
  - Multigrain bun, tomatoes, gherkins, lettuce, cheddar cheese and red onion marmalade
- Additional toppings: fried egg, sautéed mushrooms, bacon, onion rings, blue cheese add 8
- *Our beef burgers are cooked well done unless requested differently*
- Beef steak sandwich 158
  - Sirloin steak, horseradish mayonnaise, sautéed onions on toasted baguette
- Grilled vegetable panini (V) 128
  - Grilled vegetables, mozzarella, olive tapenade and sun dried tomatoes on ciabatta
- Ham and cheese sandwich 138
  - Choose from toasted, grilled or plain brioche with cooked ham and gruyère cheese 188

#### Asian Plates
- Vegetarian spring rolls with chili-black rice vinegar (V) 118
- Thai green vegetable curry with jasmine rice (V) (N) 148
- Hainanese chicken rice with ginger scented rice, green vegetables and herbal broth 188
- BBQ pork and shrimp fried rice with vegetables 138
- Wok-fried noodles with vegetables and choice of chicken, shrimp or pork 138
- Miso baked swordfish with balsamic teriyaki sauce and steamed greens 228
- Steamed cod fish with soy sauce and ginger 228
- Murgh Makhani butter chicken with yellow dal tadka, naan bread or steamed rice 178
- Hyderabad lamb biryani with mint chutney, raita and papadum 188
- Indian vegetable curry, yellow dal tadka, naan bread or steamed rice 168
- Black Angus beef short ribs, soy glaze and steamed pok choy 288

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Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained
GRILL / ROTISSERIE

Australian beef rib eye steak 300gr 388
Australian lamb chop 3 pieces 368
Australian beef tenderloin 220gr 388
Australian beef sirloin steak 250gr 288
Chicken breast 180gr 228
Salmon filet 180gr 238
Atlantic cod fish 180gr 238

Served with your choice of below side dishes:
French fries, truffle mashed potatoes, mac & cheese, green salad,
sautéed mushrooms, sautéed asparagus or steamed pok choy

Served with your choice of below sauces:
mushroom, peppercorn, béarnaise, lemon butter or garlic-herb butter

PASTA

Spaghetti, rigatoni, penne, macaroni or whole wheat fusilli 178

Served with your choice of below sauces:

Bolognese Beef ragout, tomato and oregano
Pomodoro Tomato sauce, cherry tomato and
basil (V) Arrabiata Tomato sauce, chili flakes and basil
(V) Carbonara Bacon, ham, egg, cream and
damask Aglio olio gamberoni

Prawns, garlic, white-wine and olive oil

CLASSIC MAINS

Pan seared salmon 258
Pan bean ragout, broccoli and caper-tomato salsa
Fish & chips 238
battered cod fish with tartar sauce, French fries and garden greens
Truffle orecchiette (V) 198
creamy sauce, rocket leaves and parmesan
Baked penne 'al forno’ (V) 188
tomato sauce, basil and parmesan

DESSERTS

New York cheese cake 88
Warm chocolate brownie with vanilla ice cream (N) 68
Chilled mango sago cream with pomelo 88
Tiramisu 88
Our selection of ice creams or sorbets (choice of two scoops) 68
Selection of artisan cheeses 168
quince jelly, honey, grapes, crackers and herb lavosh
Seasonal sliced fruits with berries 88

Prices are in RMB and are subject to 15% service charge.

Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained
**Yong Yi Ting**

Served from 11:30am-2:30pm, 5:30pm-10:30pm

### Appetizer

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised bean curd skin filled with mushrooms and black truffle sauce (V)</td>
<td>88</td>
</tr>
<tr>
<td>Sliced wild mushrooms with garlic and soy sauce</td>
<td>88</td>
</tr>
<tr>
<td>Braised pork ribs with plum sauce</td>
<td>128</td>
</tr>
<tr>
<td>Chilled duck roll filled with salted egg yolk</td>
<td>128</td>
</tr>
<tr>
<td>Marinated turnips with soy chili sauce (V)</td>
<td>88</td>
</tr>
<tr>
<td>Black fungus salad with green apple (V)</td>
<td>68</td>
</tr>
</tbody>
</table>

### Soup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double-boiled morel mushrooms with bamboo pith (V)</td>
<td>138</td>
</tr>
<tr>
<td>Double-boiled abalone soup with matsutake mushrooms and Chinese yam</td>
<td>228</td>
</tr>
<tr>
<td>Braised tomato soup with potato and dried bamboo shoots (V)</td>
<td>98</td>
</tr>
<tr>
<td>Hot &amp; sour soup with seafood wontons</td>
<td>128</td>
</tr>
</tbody>
</table>

### Main

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok-fried wagyu beef with morel mushrooms</td>
<td>628</td>
</tr>
<tr>
<td>Braised beef ribs in soy sauce with nuts (N)</td>
<td>368</td>
</tr>
<tr>
<td>Braised pork ribs with pickled vegetables in soy sauce</td>
<td>188</td>
</tr>
<tr>
<td>Steamed pork patty with salted yellow croaker</td>
<td>188</td>
</tr>
<tr>
<td>Braised chicken with abalone in casserole</td>
<td>308</td>
</tr>
<tr>
<td>Pan-fried chicken with matsutake and scallions</td>
<td>268</td>
</tr>
<tr>
<td>Wok-fried Taihu lake shrimps</td>
<td>528</td>
</tr>
<tr>
<td>Stir-fried shrimps with green tea leaves</td>
<td>288</td>
</tr>
<tr>
<td>Steamed cod fish with tomato in hot and sour broth</td>
<td>168</td>
</tr>
<tr>
<td>Wok-fried sweet peas with lily bulb and JinHua ham</td>
<td>168</td>
</tr>
<tr>
<td>Seasonal vegetables (V)</td>
<td>128</td>
</tr>
</tbody>
</table>

### Rice & Noodles

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yangzhou style fried rice with shrimps and scallops</td>
<td>158</td>
</tr>
<tr>
<td>Fried rice with shrimps, shrimp Roe and shrimp paste</td>
<td>168</td>
</tr>
<tr>
<td>Sautéed rice cake with salted vegetables and pork, Shanghainese style</td>
<td>128</td>
</tr>
<tr>
<td>Wok-fried Shanghainese thick noodles with mushrooms and pork in dark soy</td>
<td>128</td>
</tr>
</tbody>
</table>

### Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet peach jelly with white fungus in pear syrup</td>
<td>68</td>
</tr>
<tr>
<td>Sweet green bean cream</td>
<td>58</td>
</tr>
<tr>
<td>Chilled Longjing green tea crème brûlée</td>
<td>52</td>
</tr>
<tr>
<td>Chilled black and white sesame pudding (N)</td>
<td>52</td>
</tr>
</tbody>
</table>

Prices are in RMB and are subject to 15% service charge.

Mandarin Oriental Signature Dish  V=Vegetarian  N=Nuts contained
## TV Snacks
Served from 10:00am to 10:30pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian samosas with tamarind chutney (V)</td>
<td>98</td>
</tr>
<tr>
<td>Thick cut French fries with tartar sauce (V)</td>
<td>68</td>
</tr>
<tr>
<td>Corn tortilla chips with tomato salsa, avocado dip and sour cream (V)</td>
<td>68</td>
</tr>
<tr>
<td>Vietnamese spring rolls with hot and sour dip</td>
<td>68</td>
</tr>
<tr>
<td>Popcorn “salted” or “caramel” (V)</td>
<td>68</td>
</tr>
<tr>
<td>Mozzarella sticks with chili-tomato sauce (V)</td>
<td>98</td>
</tr>
<tr>
<td>Barbecue chicken wings with vegetable crudités and blue cheese dip</td>
<td>108</td>
</tr>
<tr>
<td>Mini burger sliders:</td>
<td></td>
</tr>
<tr>
<td>beef and caramelized onions in multigrain bun, teriyaki chicken in seaweed bun and smoked salmon with cream cheese in squid ink bun</td>
<td>128</td>
</tr>
<tr>
<td>Selection of artisan cheese (N)</td>
<td>168</td>
</tr>
<tr>
<td>quince jelly, honey, grapes, crackers and herb lavosh</td>
<td></td>
</tr>
<tr>
<td>Seasonal sliced fruits with berries</td>
<td>88</td>
</tr>
</tbody>
</table>

Prices are in RMB and are subject to 15% service charge.
Mandarin Oriental Signature Dish  V=Vegetarian  N=Nuts contained
Late Night Menu
Served from 10:30pm to 6:00am

Appetizers and Salads
Smoked salmon 198
red onions, capers, sour cream, lemon and pumpernickel
Californian cobb salad 138
romaine lettuce, grilled chicken, tomato confit, avocado, sweet corn, quail eggs and blue cheese dressing
Classic Caesar salad with crispy bacon, anchovies and croutons 138
choice of grilled salad, shrimps or smoked salmon
Vegetarian spring rolls with chili-black rice vinegar (V) 118

Soups
Minestrone soup with garlic bread (V)(N) 108
Tom kha gai Thai chicken soup with coconut milk (N) 128

Sandwiches
Served with garden greens and French fries
MO club sandwich 188
whole wheat bread, chicken, fried egg, bacon, tomato and lettuce
Tuna sandwich 168
tuna, mayonnaise, cucumber, red onions and tomato on rye bread toast
MO prime beef burger 188
multigrain bun, tomatoes, gherkins, lettuce, and red onion marmalade
Additional toppings: fried egg, sautéed mushrooms, bacon, onion rings or blue cheese add 8
*Our beef burgers are cooked well done unless requested differently

Mains
Spaghetti ‘arrabiata’ with garlic, sautéed peppers, basil and chili flakes 178
Fish & chips, battered cod fish with tartar sauce, French fries and garden greens 238
Indian vegetable curry with yellow dal tadka, naan bread and steamed rice 168
Hainanese chicken rice with ginger scented rice, green vegetables and herbal broth 188
BBQ pork and shrimp fried rice with vegetables 138
Wok fried noodles with vegetables and choice of chicken, shrimp or pork 138

Desserts
Tiramisu 88
New York cheese cake 88
Selection of artisan cheeses (N) 168
quince jelly, honey, grapes, crackers and herb lavosh
Seasonal sliced fruits with berries 88

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Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained
**Kids Menu**

Served from 10:00am to 10:30pm

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**For our youngest fans (1-3 years of age)**

Scrambled eggs with tomato ketchup 38
Chicken noodle soup with carrots and green peas 58
Steamed broccoli with almond flakes (V) (N) 38
Corn-in-the-cup, sweetcorn kernels with olive oil (V) 58
Green pea puree (V) 38
Chicken congee with condiments 38

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**For our junior fans (4-14 years of age)**

Junior fan salad (V)(N) 68
*Garden greens, citrus segments, cherry tomato, lemon dressing and sunflower seeds*

Magical minestrone soup 58
Tomato sauce with meatballs, cherry tomatoes and mozzarella cheese 68
Golden chicken nuggets with sweet potato fries 58
Grilled salmon, snow peas and mashed potato with olive oil 98
Spaghetti or macaroni, tomato-basil or bolognase sauce 68
Crispy fish fingers, batter fried cod fish fillet with light tartar sauce and French fries 78

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**Fruity surprises & sweets**

Rainbow fruit salad with berries 48
Frozen popsicles with raspberry or mango flavor 58
Monster chocolate chip cookie with milk 38
Cream cheese mousse with granola crumbles and berries (N) 58

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Mandarin Oriental Signature Dish  V=Vegetarian  N=Nuts contained
**BEVERAGES**

**LOOSE LEAF TEA SELECTION**

Chinese  
- Green: jade sword  
- Oolong (semi fermented): yellow gold  
- Black: Yunnan gold  
- Post fermented black Tea: 5-year old pu 'er

English Black  
- English breakfast  
- Earl grey  
- Darjeeling first flush

Infusions  
- Whole chamomile flowers  
- Whole peppermint leaves  
- Chrysanthemum  
- Lemongrass & ginger

**FRESHLY BREWED ARABICA COFFEE**

- Single pot (3 to 4 cups)  
- Espresso  
- Double espresso  
- Cappuccino or café latte

**CHOCOLATE AND MILK**

- Hot chocolate  
- Milk (whole or skimmed)  
- Soya milk (cold or hot)

**JUICES**

- Freshly squeezed: orange, watermelon or carrot  
- Chilled: cranberry, apple or grapefruit

**SOFT DRINKS**

- Coco Cola, Sprite or diet Coke  
- Soda water, ginger ale or tonic water

**MINERAL WATER**

- Still: Acqua panna  
- Sparkling: San pellegrino  
- Andes: Sparkling | Still

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### Beer
- Tsing Tao - China: 55
- Asahi - Japan: 65
- Carlsberg - Denmark: 65
- Corona - Mexico: 65
- Heineken - Holland: 65

### Spirits | 45ml

**Gin**
- Brokers: 100
- Hendricks: 100

**Vodka**
- Grey goose: 85
- Belvedere: 95
- Shanghai White: 95

**Rum**
- Havana Club 3 years old: 65
- Ron Zacapa 23: 120

**Blended scotch**
- Chivas Regal 12 years old: 85
- Johnnie Walker black label: 95

**Single malt**
- Talisker 10 years old: 90
- Macallan 12 years old: 130
- Oban 14 years old: 130

**Cognac**
- Martell noblige: 90
- Hennessey V.S.O.P: 120
- Remy Martin X.O: 200

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## Wines By The Glass
For an extensive selection of wines, please ask for our master wine list

### CHAMPAGNE - 150ML | GLASS

<table>
<thead>
<tr>
<th>Region</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV Perrier Jouët, Brut, Epernay, NM, France</td>
<td>227</td>
<td>907</td>
</tr>
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### WHITE - 150ML | GLASS

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014 Chardonnay, &quot;Barrique Fermented&quot;, Alpha Domus Hawkes Bay, New Zealand</td>
<td>147</td>
<td>587</td>
</tr>
<tr>
<td>2013 Pinot Grigio, Alois Lageder, Alto Adige, Italy</td>
<td>168</td>
<td>673</td>
</tr>
<tr>
<td>2014 Riesling Kabinett, Goldtropfchen, semi sweet, Julian Haart, Mosel, Germany</td>
<td>188</td>
<td>753</td>
</tr>
<tr>
<td>2012 Vouvray Sec, Domaine Aubert, Loire Valley, France</td>
<td>148</td>
<td>594</td>
</tr>
<tr>
<td>2015 Sauvignon Blanc, Stoneleigh Estate, Marlborough, New Zealand</td>
<td>131</td>
<td>525</td>
</tr>
</tbody>
</table>

### ROSE - 150ML | GLASS

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014 &quot;Les Domaniers&quot;, Domaine AIX, Côtes de Provence, France</td>
<td>114</td>
<td>455</td>
</tr>
</tbody>
</table>

### RED - 150ML | GLASS

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Pinot Noir, Macforbes Estate, Yarra Valley, Australia</td>
<td>155</td>
<td>620</td>
</tr>
<tr>
<td>2012 Crozes-Hermitage, E.Guigal, France</td>
<td>204</td>
<td>815</td>
</tr>
<tr>
<td>2013 Medoc, Chateau Michel Lynch Reserve, Bordeaux, France</td>
<td>125</td>
<td>502</td>
</tr>
<tr>
<td>2011 Barolo, Franco Conterno, Italy</td>
<td>188</td>
<td>760</td>
</tr>
<tr>
<td>2012 Chianti Classico, Castello di Fonterutoli, Italy</td>
<td>157</td>
<td>627</td>
</tr>
<tr>
<td>2013 Cabernet, “Special Reserve”, Helan Mountain, NX, China</td>
<td>127</td>
<td>508</td>
</tr>
</tbody>
</table>

### SWEET - 100ML | GLASS

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Chardonnay, Cuvée N°.61, Domaine Fontaine Sable, Ningxia, China</td>
<td>35</td>
<td>140</td>
</tr>
</tbody>
</table>

Prices are in RMB and are subject to 15% service charge. Please note that vintages may vary.
**Bottle Selection**

**Champagne**

| NV | Perrier Jouët, Brut, Epernay, NM, France | 907 |
| NV | Gosset, Brut Excellence, Aÿ, NM, France, 375ml | 710 |
| NV | Krug, Grande Cuvée, Reims, NM, France, 375ml | 1998 |
| NV | Duval-Leroy, “Fleur de Champagne”, Brut, Vertus, NM, France | 1050 |
| 2006 | “Dom Pérignon”, Moët et Chandon, Brut, Epernay, France | 3225 |
| NV | Lenoble, Brut, Grand Cru, "Chouilly", NM, France | 1494 |

**White**

**Chardonnay**

| 2012 | Domaine D’Ardhuy Burgundy, France | 627 |
| 2012 | Domaine Jean-Marc Boillot, Burgundy, France | 581 |
| 2007 | Domaine Roulot, Meursault “Les Vireuils”, Burgundy, France | 1852 |
| 2013 | Central Otago, "Block2", Felton Road, New Zealand | 1134 |

**Sauvignon Blanc**

| 2012 | Domaine Masson-Blondelet, "Les Angelots", Pouilly Fumé, France | 785 |
| 2012 | Chateau Mont Perat Bordeaux Blanc, France | 875 |
| 2013 | Misha's, "The Starlet", Central Otago, New Zealand | 583 |

**Riesling**

| 2011 | Loimer, Terrassen, Kamptal, Austria | 908 |
| 2014 | Tim Adams, Clare Valley, Australia | 385 |

Prices are in RMB and are subject to 15% service charge.
Please note that vintages may vary.
**Bottle Selection**

**White**

**Pinot Grigio & Pinot Gris**

- 2010 Maison Trimbach, Ribeauville, Alsace, France
- 2013 Alois Lageder, Südtirol-Alto Adige, Italy

**Others**

- 2015 Domaene Gobelsburg, Grüner Veltliner, Niederösterreich, Austria
- 2009 Domaine de Beaurenard, Châteauneuf-du-Pape, France

**Red**

**Cabernet Sauvignon & Blends**

- 2013 Cabernet Sauvignon, “Special Reserve”, Helan Moutain, Ningxia, China
- 2012 Chateau Clarisse, Puisseguin Saint Emilion, France
- 2013 Chateau La Mouline, Cru Bourgeois, Bordeaux, France
- 2012 Chateau Mont Perat, Bordeaux, France

**Grenache & Blend**

- 2013 Torbreck, GSM, “Cuvée Juveniles”, Barossa Valley, Australia

**Shiraz**

- 2013 Clonakilla, "Hilltop", New South Wales, Australia
- 2010 Mitchell, "Peppertree", Clare Valley, Australia

**Merlot & Blends**

- 2013 Vasse Felix, Margaret River, Australia
- 2012 Irvine Estate, Eden Valley, Australia
- 2010 Ferrari Carano, Sonoma Valley, USA

Prices are in RMB and are subject to 15% service charge. Please note that vintages may vary.
## Bottle Selection

### Red

**Pinot Noir**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012</td>
<td>Domaine J.M Boillot, Bourgogne, France</td>
<td>561</td>
<td></td>
</tr>
<tr>
<td>2009</td>
<td>Domaine Bruno Colin, “La Matroie”, Chassagne</td>
<td>1680</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Montrachet, France</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Port Philip Estate, Mornington Peninsula,</td>
<td>1464</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Australia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Escarpment Estate, “Kupe”, Martinborough,</td>
<td>1140</td>
<td></td>
</tr>
<tr>
<td></td>
<td>New Zealand</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Syrah & Blends**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>E. Guigal, Crozes-Hermitage, France</td>
<td>815</td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Le Vieux Télégraphe “Télégramme”, Châteauneuf</td>
<td>1374</td>
<td></td>
</tr>
<tr>
<td></td>
<td>du Pape, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Others**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>Emilio Moro, Ribera Del Duero, Spain</td>
<td>726</td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Dievole, Chianti Classico, Italy</td>
<td>601</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Poderi Brizio, Brunello di Montalcino, Italy</td>
<td>1425</td>
<td></td>
</tr>
<tr>
<td>2009</td>
<td>Pio Cesare, Barolo, Italy</td>
<td>1650</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Poderi Brizio, Brunello di Montalcino, Italy</td>
<td>1425</td>
<td></td>
</tr>
<tr>
<td>2009</td>
<td>Pio Cesare, Barolo, Italy</td>
<td>1650</td>
<td></td>
</tr>
</tbody>
</table>

### Dessert

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2007</td>
<td>Oremus, Tokaji Aszu, 5 Puttonyos, Hungary,</td>
<td>951</td>
<td></td>
</tr>
<tr>
<td></td>
<td>500ml</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>