



CROWNE PLAZA®

洲际酒店集团旗下  
GUANGZHOU HUADU  
广州花都皇冠假日酒店

回味无穷

Food for thought.

补充一点，活力满满

A little something  
to keep you going.



# 开胃菜和沙拉

## APPETIZER AND SALAD

001

烤三文鱼牛油果火箭菜沙拉

RMB 138

配牛油果、火箭菜、橄榄油及罗勒酱

GRILLED SALMON SALAD

WITH AVOCADO, ARUGULA, OLIVE OIL AND BASIL SAUCE

002

泰式墨鱼仔沙拉

RMB 68

配番茄、洋葱、鱼露及新鲜青柠

CUTTLEFISH SALAD THAI STYLE

WITH TOMATO, ONION, FISH SAUCE AND FRESH LIME

003

番茄水牛芝士沙拉

RMB 78

配橄榄油、巴西黑醋、黑松露蜂蜜及罗勒酱

TOMATO BUFFALO CHEESE SALAD

WITH OLIVE OIL, BRAZILIAN BLACK VINEGAR, BLACK TRUFFLE HONEY AND BASIL SAUCE

004

恺撒沙拉

RMB 78

罗马生菜配烟肉、巴马臣芝士及蒜香法包

CAESAR SALAD

ROMAINE LETTUCE WITH BACON, PARMESAN CHEESE AND GARLIC BREAD

005

蔬菜沙拉

RMB 68

选配：油醋汁、千岛汁或法汁

GREEN SALAD

SERVED WITH VINAIGRETTE, THOUSAND ISLAND DRESSING OR FRENCH DRESSING

以上沙拉可以加

THE ABOVE SALAD CAN BE ADDED

烤鸡胸      ADD 58

ROAST CHICKEN BREAST

煎三文鱼    ADD 58

PAN-FRIED SALMON

如果你对某个食物过敏，请通知我们同事

IF YOU ARE ALLERGIC TO CERTAIN FOODS, PLEASE INFORM OUR COLLEAGUES.

# 汤类 SOUP

006

松露香浓蘑菇奶油汤

TRUFFLE AND MUSHROOM CREAM SOUP

RMB 58

007

意大利杂菜汤

MINISTRONE

RMB 58

008

杏仁南瓜忌廉汤

ALMOND AND PUMPKIN CREAM SOUP

RMB 58

以上汤类均搭配自制新鲜面包

THE ABOVE ITEMS SERVED WITH FRESH HOMEMADE BREAD ROLLS

009

蛤蜊大酱汤

配豆腐、蘑菇及海带

CLAM MISO SOUP

WITH BEAN CURD, MUSHROOM AND SEA WEED

RMB 58

# 素食类 VEGETARIAN

010

盘煎白蘑菇

配牛油、蒜头、欧芹、香草及洋葱

PAN-FRIED MUSHROOM

WITH BUTTER, GARLIC, PARSLEY, VANILLA AND ONION

RMB 58

011

盘煎芦笋

配牛油及蒜头

PAN-FRIED ASPARAGUS

WITH BUTTER AND GARLIC

RMB 58

012

什菜炒饭

配鸡蛋及蘑菇

FRIED RICE

WITH EGG, VEGETABLE AND MUSHROOM

RMB 58

013

香草扒什菜

配芦笋、彩椒、云南小瓜、蘑菇及橄榄油

GRILLED VEGETABLE

WITH ASPARAGUS, PEPPER, ZUCCHINI, MUSHROOM AND OLIVE OIL

RMB 58

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# 三文治及汉堡包

## SANDWICH AND BURGER

014

牛肉鸡蛋汉堡包

RMB 98

配培根、番茄、洋葱、车达芝士及鸡蛋

BEEF BURGER

WITH BACON, TOMATO, ONION, CHEDDAR CHEESE AND EGG

015

公司三文治

RMB 98

全麦土司配扒鸡、烟肉、煎蛋、芝士片、番茄及生菜

CLUB SANDWICH

WHOLE WHEAT TOAST WITH GRILLED CHICKEN, BACON, EGG, CHEESE SLICE, TOMATO AND LETTUCE

016

美式热狗

RMB 88

配热狗肠、洋葱、番茄、芝士片、生菜、蜂蜜芥末酱及番茄酱

HOT DOG

WITH HOT DOG SAUSAGE, ONION, TOMATO, CHEESE SLICE, LETTUCE, HONEY MUSTARD AND KETCHUP

017

欧姆蛋鸡扒三文治

RMB 88

配奶酪、鸡蛋、番茄、洋葱、生菜、芥末蛋黄酱及番茄酱

CHICKEN SANDWICH

WITH CHEESE, EGG, TOMATO, ONION, LETTUCE, MUSTARD MAYONNAISE AND KETCHUP

018

欧姆蛋炸猪扒芝士三文治

RMB 88

配奶酪、鸡蛋、番茄、洋葱、生菜、芥末蛋黄酱及番茄酱

DEEP-FRIED PORK CHOP SANDWICH

WITH CHEESE, EGG, TOMATO, ONION, LETTUCE, MUSTARD MAYONNAISE AND KETCHUP

019

欧姆蛋吞拿鱼三文治

RMB 88

配奶酪、鸡蛋、番茄、洋葱、生菜、芥末蛋黄酱及番茄酱

TUNA SANDWICH

WITH CHEESE, EGG, TOMATO, ONION, LETTUCE, MUSTARD MAYONNAISE AND KETCHUP

以上项目均配法式炸薯条及蔬菜沙拉

THE ABOVE ITEMS SERVED WITH FRENCH FRIES AND VEGETABLE SALAD

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# 意式面食

## PASTA

020

巴马火腿意大利直通粉

RMB 78

配蘑菇、芦笋、干番茄、洋葱、欧芹、罗勒、奶油、大蒜、橄榄油及巴马芝士粉

PARMA HAM PENNE PASTA

WITH MUSHROOM, ASPARAGUS, TOMATO, ONION, PARSLEY, BASIL, CREAM, GARLIC, OLIVE OIL AND GRATED PARMESAN CHEESE

021

海鲜意大利墨鱼面

RMB 98

配鱿鱼、青口、鲜虾、蛤蜊、带子、罗勒、欧芹、干番茄、橄榄油、巴马芝士粉及番茄酱

SEAFOOD SPAGHETTI WITH CUTTLEFISH

WITH SQUID, MUSSEL, SHRIMP, CLAM, SCALLOP, BASIL, PARSLEY, TOMATO, OLIVE OIL, GRATED PARMESAN CHEESE AND KETCHUP

022

香煎法罗群岛三文鱼意大利宽面条

RMB 168

配蘑菇、罗勒、欧芹、洋葱、大蒜、橄榄油、巴马芝士粉及番茄酱

FAROE ISLANDS SALMON FETTUCINE

WITH MUSHROOM, BASIL, PARSLEY, ONION, GARLIC, OLIVE OIL, GRATED PARMESAN CHEESE AND KETCHUP

023

水波蛋意大利螺旋粉

RMB 78

配水波蛋、番茄肉酱、欧芹、罗勒、大蒜、橄榄油及巴马芝士粉

POACHED EGG FUSILLI PASTA

WITH POACHED EGG, TOMATO BOLOGNESE, PARSLEY, BASIL, GARLIC, OLIVE OIL AND GRATED PARMESAN CHEESE

024

肉酱意大利粉

RMB 78

搭配巴马芝士粉

SPAGHETTI BOLOGNESE

SERVED WITH PARMESAN CHEESE

025

蘑菇菌培根意大利面

RMB 78

配培根、蘑菇、鸡蛋黄、洋葱、欧芹、大蒜、奶油、橄榄油及巴马芝士粉

BACON AND MUSHROOM SPAGHETTI

WITH BACON, MUSHROOM, EGG YOLK, ONION, PARSLEY, GARLIC, CREAM, OLIVE OIL AND GRATED PARMESAN CHEESE

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# 披萨 PIZZA

- 026  
意式海鲜披萨 RMB 108  
配鲜虾、三文鱼、吞拿鱼、小墨鱼、干番茄、马苏里拉芝士、阿利根奴、罗勒、橄榄油及番茄酱  
SEAFOOD PIZZA  
WITH SHRIMP, SALMON, TUNA, CUTTLEFISH, DRIED TOMATO, MOZZARELLA CHEESE,  
OREGANO, BASIL, OLIVE OIL AND KETCHUP
- 027  
玛格丽特披萨 RMB 88  
配鲜蕃茄、马苏里拉芝士及罗勒  
MARGHERITA PIZZA  
WITH FRESH TOMATO, MOZZARELLA CHEESE AND BASIL
- 028  
时令什果披萨 RMB 78  
配菠萝、椰果、时令水果及马苏里拉芝士  
SEASONAL FRUIT PIZZA  
WITH PINEAPPLE, COCONUT, SEASONAL FRUIT AND MOZZARELLA CHEESE
- 029  
意式萨拉米肠披萨 RMB 98  
配芝麻菜、干番茄、马苏里拉芝士、阿利根奴、罗勒、橄榄油及番茄酱  
SALAMI PIZZA  
WITH ARUGULA, DRIED TOMATO, MOZZARELLA CHEESE, OREGANO, BASIL, OLIVE OIL  
AND KETCHUP
- 030  
烟熏鸡肉蔬菜蘑菇披萨 RMB 88  
配彩椒、洋葱、蘑菇、干番茄、马苏里拉芝士、阿利根奴、橄榄、罗勒、橄榄油及番茄酱  
SMOKED CHICKEN PIZZA  
WITH PEPPER, ONION, MUSHROOM, DRIED TOMATO, MOZZARELLA CHEESE, OREGANO,  
OLIVE, BASIL, OLIVE OIL AND KETCHUP
- 031  
牛油果鲑鱼披萨 RMB 108  
配芝麻菜、洋葱、干番茄、蘑菇、马苏里拉芝士、阿利根奴、罗勒、橄榄油及番茄酱  
SALMON AND AVOCADO PIZZA  
WITH ARUGULA, ONION, DRIED TOMATO, MUSHROOM, MOZZARELLA CHEESE, OREGANO,  
BASIL, OLIVE OIL AND KETCHUP

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# 国际美食

## INTERNATIONAL CUISINE

032

红酒烩澳大利亚或美国牛肋骨

RMB 268

搭配土豆泥及红酒汁

BRAISED AUSTRALIAN OR AMERICAN BEEF RIB (230GRAM-250GRAM)

SERVED WITH MASHED POTATO AND RED WINE SAUCE

033

香煎法罗群岛三文鱼扒

RMB 298

搭配芦笋及法式土豆泥

PAN-FRIED FAROE ISLANDS SALMON (220GRAM-230GRAM)

SERVED WITH ASPARAGUS AND MASHED POTATO

034

盘煎德式纽伦堡肠

RMB 78

搭配蔬菜沙拉、洋葱、橄榄油及酸青瓜

PAN-FRIED NUREMBERG SAUSAGE

SERVED WITH VEGETABLE SALAD, ONION, OLIVE OIL AND SOUR CUCUMBER

035

盘煎香草牛油扒大虾

RMB 168

搭配蔬菜沙拉

GRILLED PRAWN

SERVED WITH VEGETABLE SALAD

036

盘煎巴马火腿卷带子

RMB 168

搭配土豆泥

PAN-FRIED SCALLOP WRAPPED IN PARMA HAM

SERVED WITH MASHED POTATO

037

盘煎蛤蜊

RMB 98

配以牛油、蒜头、洋葱、欧芹、辣椒、罗勒及白葡萄酒汁

PAN-FRIED CLAM

WITH BUTTER, GARLIC, ONION, PARSLEY, CHILL, BASIL AND WHITE WINE SAUCE

038

新西兰青口

RMB 198

配洋葱、欧芹、蒜蓉、巴马芝士粉、牛油、香草及白葡萄酒汁

FRIED NEW ZEALAND MUSSEL

WITH ONION, PARSLEY, GARLIC, PARMESAN CHEESE, BUTTER, VANILLA AND WHITE WINE SAUCE

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# 风味小食

## FLAVORS SNACK

- 039  
英式炸鱼和薯条  
DEEP-FRIED FISH AND FRENCH FRIES RMB 68
- 040  
炸薯条  
DEEP-FRIED FRENCH FRIES RMB 38
- 041  
炸鸡翅和薯条  
DEEP-FRIED CHICKEN WING AND FRENCH FRIES RMB 68
- 042  
墨西哥芝士牛肉饼  
CHEESE BEEF QUESADILLAS RMB 68
- 043  
风味脆炸鸡腿和薯条  
DEEP-FRIED CHICKEN LEG AND FRENCH FRIES RMB 68

以上项目均配蜂蜜芥末汁及番茄酱  
THE ABOVE ITEMS SERVED WITH HONEY MUSTARD SAUCE AND KETCHUP

# 儿童美食

## KID'S MENU

- 044  
儿童意面套餐  
茄汁意大利面、煮无骨鱼、蔬菜、时令水果及甜品  
PASATA SET RMB 68  
PASTA WITH KETCHUP, BOILED BONELESS FISH, VEGETABLE, SEASONAL FRUIT AND DESSERT
- 045  
儿童肠仔套餐  
鸡肉肠仔、鸡蛋炒饭、蔬菜、时令水果及甜品  
SAUSAGE SET RMB 68  
CHICKEN SAUSAGE, FRIED RICE WITH EGG AND VEGETABLE, VEGETABLE, SEASONAL FRUIT AND DESSERT
- 046  
儿童鸡翅套餐  
迷你炸鸡翅、薯条、蔬菜、时令水果及甜品  
CHICKEN WING SET RMB 68  
DEEP-FRIED CHICKEN WING, FRENCH FRIES, VEGETABLE, SEASONAL FRUIT AND DESSERT

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# 甜品

## DESSERT

047

伯爵茶特浓巧克力蛋糕

RMB 68

巧克力、淡奶油、坚果、杏仁粉及鸡蛋

EARL GREY CHOCOLATE CAKE

CHOCOLATE, LIGHT CREAM, NUT, ALMOND POWDER AND EGG

048

百香果抹茶香缇奶油蛋糕

RMB 58

百香果酱、淡奶油、抹茶粉、巧克力及鸡蛋

MATCHA CAKE

PASSION FRUIT JAM, LIGHT CREAM, MATCHA POWDER, CHOCOLATE AND EGG

049

传统芝士蛋糕

RMB 48

铁塔忌廉芝士、原味酸奶、淡奶油及鸡蛋

CREAM CHEESE CAKE

CREAM CHEESE, PLAIN YOGURT, LIGHT CREAM AND EGG

050

杏仁杏脯果酱派

RMB 58

杏仁粉、香草籽、杏脯酱、鸡蛋及牛奶

APRICOT CRUMB PIE

ALMOND POWDER, VANILLA SEED, APRICOT JAM, EGG AND MILK

051

香草提拉米苏

RMB 58

意大利马斯卡普芝士、香草籽、咖啡汁、鸡蛋及淡奶油

TIRAMISU

MASCARPONE CHEESE, VANILLA SEED, COFFEE, EGG AND LIGHT CREAM

052

时令水果

RMB 68

SEASONAL FRUIT PLATTER

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# 江南风味小食

## LOCAL REFRESHMENTS IN JIANGNAN STYLE

053

麻辣五香牛展  
SPICY BEEF SHANK

RMB 98 份 ORDER

054

风味脆萝卜  
FLAVOR CRISP TURNIP

RMB 18 份 ORDER

055

海蜇头拌拍黄瓜  
JELLYFISH MIXED WITH SMASHED CUCUMBER

RMB 38 份 ORDER

056

洋葱老醋拌花生  
PEANUT MARINATED WITH ONION AND VINEGAR

RMB 22 份 ORDER

057

脆腰果拌香芹  
CRISPY CASHEW WITH CELERY

RMB 28 份 ORDER

# 港式烧味篇

## HONG KONG STYLE BARBECUE'S PAGE

058

金牌至尊烧鹅鲍鱼  
BRAISED FRESH ABALONE & ROAST GOOSE PLATTER

RMB 298 例 REGULAR

059

港式烧味拼盘  
BARBECUED MEAT PLATTER

RMB 198 例 REGULAR

060

干葱头油淋鸡  
STEAMED CHICKEN WITH SCALLION OIL

RMB 158 份 ORDER

061

姜茸白切鸡  
STEAMED CHICKEN SERVED WITH GARLIC AND GINGER SAUCE

RMB 158 半只 HALF

062

澳门化皮烧腩肉  
ROAST PORK BELLY

RMB 108 例 REGULAR

供应时间 SERVICE HOURS:

午餐 LUNCH: 11:00-14:00 晚餐 DINNER: 17:30-21:30

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# 滋补炖汤篇

## NOURISHING STEW' S PAGE

063

青橄榄炖老鸡汤  
DOUBLE BOILED OLIVE CHICKEN SOUP

RMB 58 位 PERSON

064

鲜无花果海螺炖肉汁汤  
DOUBLE BOILED FRESH FIG WITH PORK SOUP

RMB 58 位 PERSON

065

胜瓜鱼头汤  
ANGLED LUFFA AND FISH HEAD SOUP

RMB 38 位 PERSON

066

咸蛋芥菜肉片汤  
PORK, MUSTARD GREEN AND SALTED EGG SOUP

RMB 38 位 PERSON

# 融合精品位上菜

## FUSIONAL BOUTIQUE DISH BY BITWISE' S PAGE

067

蚝皇鲍汁扣南非干鲍 (10头)  
BRAISED SOUTH AFRICAN DRIED ABALONE WITH OYSTER SAUCE

RMB 498 只 REGULAR

068

金汤五谷粗粮煮海参  
BOILED SEA CUCUMBER AND GAINS WITH PUMPKIN SOUP

RMB 218 位 PERSON

069

檀香汁香橙老虎大虾  
FRIED TIGER PRAWN WITH MAYONNAISE AND SESAME SAUCE

RMB 158 位 PERSON

070

黑椒汁香煎雪花牛仔骨  
PAN-FRIED BEEF RIB WITH PEPPER SAUCE

RMB 138 位 PERSON

071

大良炒奶焗银鳕鱼  
BAKED CODFISH WITH FRIED MILK

RMB 128 位 PERSON

供应时间 SERVICE HOURS:

午餐 LUNCH: 11:00-14:00 晚餐 DINNER: 17:30-21:30

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# 家禽制作篇

## POULTRY PRODUCTION'S PAGE

072

川味麻辣口水鸡

STEAMED CHICKEN IN SICHAN STYLE

RMB 168 半只 HALF

073

台式石板三杯鸡

BRAISED CHICKEN WITH SUGAR, VINEGAR AND SOYA SAUCE

RMB 138 例 REGULAR

074

砂窝啫啫鸡

SIZZLING CHICKEN POT

RMB 138 例 REGULAR

075

炭步香芋醉酒焖黑棕鹅

BRAISED GOOSE WITH TARO AND MUSHROOM

RMB 98 例 REGULAR

076

家乡笋虾焖土鸭

BRAISED DUCK WITH CARROT AND BAMBOO SHOOTS

RMB 68 例 REGULAR

077

蜜椒汁焗乳鸽

BAKED PIGEON WITH HONEY PEPPER SAUCE

RMB 88 例 REGULAR

078

歌乐山辣子鸡

DEEP-FRIED CHICKEN WITH DRY CHILI

RRMB 68 例 REGULAR

供应时间 SERVICE HOURS:

午餐 LUNCH: 11:00-14:00 晚餐 DINNER: 17:30-21:30

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# 畜牧制作篇

## LIVESTOCK PRODUCTION'S PAGE

079

脆核桃芦笋爆雪花牛肉

WOK-FRIED BEEF WITH CRISPY WALNUT AND ASPARAGUS

RMB 298 例 REGULAR

080

黑蒜汁焗排骨

SAUTÉED SPARE RIB WITH GARLIC PEPPER SAUCE

RMB 128 例 REGULAR

081

辣烧汁杏鲍菇牛仔骨

STIR-FRIED BEEF SHORT RIB WITH MUSHROOM WITH CHILI SAUCE

RMB 128 例 REGULAR

082

川味水煮牛肉

POACHED BEEF IN HOT CHILI OIL

RMB 88 例 REGULAR

083

客家酸菜红烧肉

BRAISED PORK WITH CHINESE SAUERKRAUT WITH BROWN SAUCE

RMB 88 例 REGULAR

084

莲藕啫啫猪爽肉

WOK-FRIED PORK WITH LOTUS ROOT

RMB 78 例 REGULAR

085

湖南小炒肉

STIR-FRIED PORK WITH FRESH CHILI

RMB 68 例 REGULAR

086

干锅酱杭椒炒牛肉

SAUTÉED BEEF AND CHILI

RMB 68 例 REGULAR

087

什果咕噜肉

SWEET AND SOUR PORK WITH FRESH FRUIT

RMB 68 例 REGULAR

供应时间 SERVICE HOURS:

午餐 LUNCH: 11:00-14:00 晚餐 DINNER: 17:30-21:30

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# 顺德特色菜

## SHUNDE CHARACTERISTIC' S PAGE

088

黑松露酱陈村粉蒸桂鱼

STEAMED MANDARIN FISH WITH CHENCUN RICE NOODLE AND BLACK TRUFFLE SAUCE

RMB 328 例 REGULAR

089

干葱蒜子南瓜焖龙趸鱼

STEWED GIANT GROUPER WITH PUMPKIN

RMB 128 例 REGULAR

090

顺德新派海参酿鲮鱼

PAN-FRIED DACE FISH

RMB 158 例 REGULAR

091

牡丹鲜虾炸云吞

DEEP-FRIED SHRIMP DUMPLING

RMB 68 例 REGULAR

092

豉油皇干煎酿秋葵

STUFFED OKRA WITH SOYA SAUCE

RMB 68 例 REGULAR

093

顺德拆鱼花胶羹

SHUNDE SUPERIOR FISH SOUP

RMB 138 例 REGULAR

094

酥炸凤城野鸡卷

DEEP-FIRED CHICKEN BREST ROLL

RMB 48 例 REGULAR

095

大良炸牛奶卷

DEEP-FRIED MILK ROLL

RMB 48 例 REGULAR

供应时间 SERVICE HOURS:

午餐 LUNCH: 11:00-14:00 晚餐 DINNER: 17:30-21:30

如果你对某个食物过敏, 请通知我们同事

IF YOU ARE ALLERGIC TO CERTAIN FOODS, PLEASE INFORM OUR COLLEAGUES.



## 养生素菜篇

### HEALTHY VEGETABLE' S PAGE

096

飘香荷塘月色

SAUTÉED LOTUS ROOT, BLACK FUNGUS AND SNOW PEA

RMB 48 例 REGULAR

097

腰果西芹炒百合

SAUTÉED LILY, CASHEW AND CELERY

RMB 48 例 REGULAR

098

彩椒木耳炒淮山

SAUTÉED YAM, RED PEPPER AND BLACK FUNGUS

RMB 46 例 REGULAR

099

蒜茸粉丝蒸娃娃菜

STEAMED CHINESE CABBAGE WITH VERMICELLI AND GARLIC

RMB 46 例 REGULAR

## 港式主食

### HONG KONG STYLE STAPLE FOOD' S PAGE

100

瑶柱蛋白炒饭

STIR-FRIED RICE WITH SCALLOP AND EGG WHITE

RMB 68 例 REGULAR

101

生菜牛肉松炒饭

MINCED BEEF FRIED RICE

RMB 58 例 REGULAR

102

港式干炒牛河

STIR-FRIED FLAT NOODLE WITH SLICED BEEF

RMB 68 例 REGULAR

## 点心篇

### DIM SUM' S PAGE

103

飘香蘑菇包

STEAMED MUSHROOM BUN

RMB 48 半打 HALF DOZEN

104

手工水饺

HANDMADE DUMPLING

RMB 48 半打 HALF DOZEN

供应时间 SERVICE HOURS:

午餐 LUNCH: 11:00-14:00 晚餐 DINNER: 17:30-21:30

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# 咖啡

## COFFEE

杯/CUP

105

特浓咖啡

ESPRESSO COFFEE

RMB 38

106

现磨咖啡

FRESHLY BREWED COFFEE

RMB 38

107

拿铁

CAFE LATTE

RMB 45

# 鲜榨果汁

## Fresh Juice

杯/GLASS

108

鲜榨橙汁

FREASH ORANGE JUICE

RMB 48

109

鲜榨雪梨汁

FREASH PEAR JUICE

RMB 48

110

鲜榨苹果汁

FREASH APPLE JUICE

RMB 48

111

鲜榨西瓜汁

FREASH WATERMELON JUICE

RMB 48

112

鲜榨胡萝卜汁

FREASH CARROT JUICE

RMB 48

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# 啤酒 BEER

瓶/BLTTLE

113

朝日  
ASAHI

RMB 48

114

青岛  
TSINGTAO

RMB 48

115

喜力  
HEINEKEN

RMB 48

116

科罗娜  
CORONA

RMB 48

# 杯装精选 Wines By The Glass

杯/GLASS

瓶/BLTTLE

117

远村酒庄赤霞珠红葡萄酒（智利）  
LONG COUNTRY CABERNET SAUVIGNON (CHILE)

RMB 58

RMB 258

118

谢尼酒庄石灰岩黑皮诺红葡萄酒（法国）  
PIERRE CHAINIER LES CALCAIRES PINOT NOIR (FRANCE)

RMB 68

RMB 278

119

干露缘峰梅洛红葡萄酒（智利）  
CONCHA Y TORO FRONTERA MERLOT (CHILE)

RMB 68

RMB 278

120

干露天路莎当妮白葡萄酒（智利）  
CONCHA Y TORO SENDERO CHARDONNAY (CHILE)

RMB 68

RMB 278

121

远村长相思白葡萄酒（智利）  
LONG COUNTRY SAUVIGNON BLANC (CHILE)

RMB 68

RMB 228

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