



**CROWNE PLAZA®**

洲际酒店集团旗下

GUANGZHOU HUADU

广州花都皇冠假日酒店

品味逸飨

EAT DRINK & BE MERRY







# APPETIZER AND SALAD

## 开胃菜和沙拉

GRILLED SALMON SALAD  
WITH AVOCADO, ARUGULA, OLIVE OIL AND BASIL SAUCE  
烤三文鱼牛油果火箭菜沙拉  
配牛油果、火箭菜、橄榄油及罗勒酱

----- ¥ 138 -----

CHEESE PLATTER  
DANISH CAMEMBERT CHEESE AND CHEDDAR CHEESE  
SERVED WITH SALAMI, PARMA HAM, SODA CRACKER, OLIVE, RAISIN AND DRIED PRUNE  
芝士拼盘

丹麦卡蒙贝尔奶酪及车达芝士  
搭配萨拉米、巴马火腿、苏打饼、橄榄、提子干及黄梅干

----- ¥ 78 -----

CUTTLEFISH SALAD THAI STYLE  
WITH TOMATO, ONION, FISH SAUCE AND FRESH LIME  
泰式墨鱼仔沙拉

配番茄、洋葱、鱼露及新鲜青柠

----- ¥ 68 -----

TOMATO BUFFALO CHEESE SALAD  
WITH OLIVE OIL, BRAZILIAN BLACK VINEGAR, BLACK TRUFFLE HONEY AND BASIL SAUCE  
番茄水牛芝士沙拉

配橄榄油、巴西黑醋、黑松露蜂蜜及罗勒酱

----- ¥ 78 -----



CAESAR SALAD

ROMAINE LETTUCE WITH BACON, PARMESAN CHEESE AND GARLIC BREAD  
恺撒沙拉

罗马生菜配烟肉、巴马臣芝士及蒜香法包

----- ¥ 78 -----



GREEN SALAD

SERVED WITH VINAIGRETTE, THOUSAND ISLAND DRESSING OR FRENCH DRESSING  
蔬菜沙拉

选配：油醋汁、千岛汁或法汁

----- ¥ 68 -----

THE ABOVE SALAD CAN BE ADDED

以上沙拉可以加

ROAST CHICKEN BREAST  
烤鸡胸 加/ADD 58

PAN-FRIED SALMON  
煎三文鱼 加/ADD 58



CHEF RECOMMENDATION  
厨师特别推介



WITH CHILI  
含辣椒类



VEGETARIAN  
蔬菜类

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# SOUP 汤类

TRUFFLE AND MUSHROOM CREAM SOUP

松露香浓蘑菇奶油汤

----- ¥ 58 -----

 MINESTRONE

意大利杂菜汤

----- ¥ 58 -----

 ALMOND AND PUMPKIN CREAM SOUP

杏仁南瓜忌廉汤

----- ¥ 58 -----

THE ABOVE ITEMS SERVED WITH FRESH HOMEMADE BREAD ROLLS

以上汤类均搭配自制新鲜面包


CLAM MISO SOUP

WITH BEAN CURD, MUSHROOM AND SEA WEED

蛤蜊大酱汤

配豆腐、蘑菇及海带

----- ¥ 58 -----

 TOM YUM KUNG SOUP

WITH PRAWN, MUSHROOM AND LEMON GRASS

冬阴功大虾汤

配大虾、草菇及香茅

----- ¥ 68 -----



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# SANDWICH AND BURGER

## 三文治及汉堡包

### BEEF BURGER

WITH BACON, TOMATO, ONION, CHEDDAR CHEESE AND EGG

牛肉鸡蛋汉堡包

配培根、番茄、洋葱、车达芝士及鸡蛋

----- ¥ 98 -----

### CLUB SANDWICH

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

公司三文治

全麦土司配扒鸡、烟肉、煎蛋、芝士片、番茄及生菜

----- ¥ 98 -----

### HOT DOG

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

美式热狗

配热狗肠、洋葱、番茄、芝士片、生菜、蜂蜜芥末酱及番茄酱

----- ¥ 88 -----



### CHICKEN SANDWICH

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

欧姆蛋鸡扒三文治

配奶酪、鸡蛋、番茄、洋葱、生菜、芥末蛋黄酱及番茄酱

----- ¥ 88 -----



### DEEP-FRIED PORK CHOP SANDWICH

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

欧姆蛋炸猪扒芝士三文治

配奶酪、鸡蛋、番茄、洋葱、生菜、芥末蛋黄酱及番茄酱

----- ¥ 88 -----



### TUNA SANDWICH

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

欧姆蛋吞拿鱼三文治

配奶酪、鸡蛋、番茄、洋葱、生菜、芥末蛋黄酱及番茄酱

----- ¥ 88 -----

THE ABOVE ITEMS SERVED WITH FRENCH FRIES AND VEGETABLE SALAD

以上项目均配法式炸薯条及蔬菜沙拉



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# FLAVORS SNACK

## 风味小食

DEEP-FRIED FISH AND FRENCH FRIES

英式炸鱼和薯条

----- ¥ 68 -----



DEEP-FRIED FRENCH FRIES

炸薯条

----- ¥ 38 -----

DEEP-FRIED CHICKEN WING AND FRENCH FRIES

炸鸡翅和薯条

----- ¥ 68 -----

CHEESE BEEF QUESADILLAS

墨西哥芝士牛肉饼

----- ¥ 68 -----

DEEP-FRIED CHICKEN LEG AND FRENCH FRIES

风味脆炸鸡腿和薯条

----- ¥ 68 -----

THE ABOVE ITEMS SERVED WITH HONEY MUSTARD SAUCE AND KETCHUP

以上项目均配蜂蜜芥末汁及番茄酱



PAN-FRIED MACKEREL

SERVED WITH ARUGULA, LEMON AND CHILLI

香煎青鱼柳

搭配芝麻菜、柠檬及辣椒

----- ¥ 48 -----



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# VEGETARIAN

## 素食类

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PAN-FRIED MUSHROOM  
WITH BUTTER, GARLIC, PARSLEY, VANILLA AND ONION

盘煎白蘑菇  
配牛油、蒜头、欧芹、香草及洋葱

----- ¥ 58 -----



PAN-FRIED ASPARAGUS  
WITH BUTTER AND GARLIC

盘煎芦笋  
配牛油及蒜头

----- ¥ 58 -----



FRIED RICE  
WITH EGG, VEGETABLE AND MUSHROOM

什菜炒饭  
配鸡蛋及蘑菇

----- ¥ 58 -----



GRILLED VEGETABLE  
WITH ASPARAGUS, PEPPER, ZUCCHINI, MUSHROOM AND OLIVE OIL

香草扒什菜  
配芦笋、彩椒、云南小瓜、蘑菇及橄榄油

----- ¥ 58 -----



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# PASTA

## 意式面食

### PARMA HAM PENNE PASTA

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

巴马火腿意大利直通粉

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

----- ¥ 78 -----

### SEAFOOD SPAGHETTI WITH CUTTLEFISH

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

海鲜意大利墨鱼面

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

----- ¥ 98 -----

### FAROE ISLANDS SALMON FETTUCCHINE

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

香煎法罗群岛三文鱼意大利宽面条

配蘑菇、罗勒、欧芹、洋葱、大蒜、橄榄油、巴马芝士粉及番茄酱

----- ¥ 168 -----



### POACHED EGG FUSILLI PASTA

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

水波蛋意大利螺旋粉

配水波蛋、番茄肉酱、欧芹、罗勒、大蒜、橄榄油及巴马芝士粉

----- ¥ 78 -----

### SPAGHETTI BOLOGNESE

SERVED WITH PARMESAN CHEESE

肉酱意大利粉

搭配巴马芝士粉

----- ¥ 78 -----

### BACON AND MUSHROOM SPAGHETTI

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

蘑菇菌培根意大利面

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

----- ¥ 78 -----



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WITH CHILI  
含辣椒类



VEGETARIAN  
蔬菜类

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# PIZZA 披萨



## SEAFOOD PIZZA

WITH SHRIMP, SALMON, TUNA, CUTTLEFISH, DRIED TOMATO, MOZZARELLA CHEESE,  
OREGANO, BASIL, OLIVE OIL AND KETCHUP

意式海鲜披萨

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

----- ¥ 108 -----



## MARGHERITA PIZZA

WITH FRESH TOMATO, MOZZARELLA CHEESE AND BASIL

玛格丽特披萨

配鲜蕃茄、马苏里拉芝士及罗勒

----- ¥ 88 -----



## SEASONAL FRUIT PIZZA

WITH PINEAPPLE, COCONUT, SEASONAL FRUIT AND MOZZARELLA CHEESE

时令什果披萨

配菠萝、椰果、时令水果及马苏里拉芝士

----- ¥ 78 -----

## SALAMI PIZZA

WITH ARUGULA, DRIED TOMATO, MOZZARELLA CHEESE, OREGANO, BASIL, OLIVE OIL AND KETCHUP

意式萨拉米肠披萨

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

----- ¥ 98 -----



## PARMA HAM PIZZA

WITH ARUGULA, DRIED TOMATO, MOZZARELLA CHEESE, OREGANO, BASIL, OLIVE OIL AND KETCHUP

意式巴马火腿披萨

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

----- ¥ 98 -----

## SMOKED CHICKEN PIZZA

WITH PEPPER, ONION, MUSHROOM, DRIED TOMATO, MOZZARELLA CHEESE, OREGANO,  
OLIVE, BASIL, OLIVE OIL AND KETCHUP

烟熏鸡肉蔬菜蘑菇披萨

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

----- ¥ 88 -----

## SALMON AND AVOCADO PIZZA

WITH ARUGULA, ONION, DRIED TOMATO, MUSHROOM, MOZZARELLA CHEESE,  
OREGANO, BASIL, OLIVE OIL AND KETCHUP

牛油果鲑鱼披萨

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

----- ¥ 108 -----



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WITH CHILI  
含辣椒类



VEGETARIAN  
蔬菜类

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# INTERNATIONAL CUISINE

## 国际美食

BRAISED AUSTRALIAN OR AMERICAN BEEF RIB (230GRAM-250GRAM)  
SERVED WITH MASHED POTATO AND RED WINE SAUCE

红酒烩澳大利亚或美国牛肋骨  
搭配土豆泥及红酒汁

----- ¥268 -----

PAN-FRIED FAROE ISLANDS SALMON (220GRAM-230GRAM)  
SERVED WITH ASPARAGUS AND MASHED POTATO

香煎法罗群岛三文鱼扒  
搭配芦笋及法式土豆泥

----- ¥298 -----

PAN-FRIED NUREMBERG SAUSAGE  
SERVED WITH VEGETABLE SALAD, ONION, OLIVE OIL AND SOUR CUCUMBER


盘煎德式纽伦堡肠  
搭配蔬菜沙拉、洋葱、橄榄油及酸青瓜

----- ¥78 -----

GRILLED PRAWN  
SERVED WITH VEGETABLE SALAD


盘煎香草牛油扒大虾  
搭配蔬菜沙拉

----- ¥168 -----

 PAN-FRIED SCALLOP WRAPPED IN PARMA HAM  
SERVED WITH MASHED POTATO

盘煎巴马火腿卷带子  
搭配土豆泥

----- ¥168 -----

 PAN-FRIED CLAM  
WITH BUTTER, GARLIC, ONION, PARSLEY, CHILL, BASIL AND WHITE WINE SAUCE

盘煎蛤蜊  
配以牛油、蒜头、洋葱、欧芹、辣椒、罗勒及白葡萄酒汁

----- ¥98 -----

FRIED NEW ZEALAND MUSSEL  
WITH ONION, PARSLEY, GARLIC, PARMESAN CHEESE, BUTTER, VANILLA AND WHITE WINE SAUCE

新西兰青口  
配洋葱、欧芹、蒜蓉、巴马芝士粉、牛油、香草及白葡萄酒汁

----- ¥198 -----

  
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# KIDS MENU

## 儿童美食

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### PASATA SET

PASTA WITH KETCHUP, BOILED BONELESS FISH, VEGETABLE,  
SEASONAL FRUIT AND DESSERT

#### 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

----- ¥ 68 -----

### SAUSAGE SET

CHICKEN SAUSAGE, FRIED RICE WITH EGG AND VEGETABLE, VEGETABLE,  
SEASONAL FRUIT AND DESSERT

#### 儿童肠仔套餐

鸡肉肠仔、鸡蛋炒饭、蔬菜、时令水果及甜品

----- ¥ 68 -----

### CHICKEN WING SET

DEEP-FRIED CHICKEN WING, FRENCH FRIES, VEGETABLE,  
SEASONAL FRUIT AND DESSERT

#### 儿童鸡翅套餐

迷你炸鸡翅、薯条、蔬菜、时令水果及甜品

----- ¥ 68 -----



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## DESSERT 甜品

EARL GREY CHOCOLATE CAKE  
CHOCOLATE, LIGHT CREAM, NUT, ALMOND POWDER AND EGG  
伯爵茶特浓巧克力蛋糕  
巧克力、淡奶油、坚果、杏仁粉及鸡蛋  
----- ¥ 68 -----

 MATCHA CAKE  
PASSION FRUIT JAM, LIGHT CREAM, MATCHA POWDER, CHOCOLATE AND EGG  
百香果抹茶香缇奶油蛋糕  
百香果酱、淡奶油、抹茶粉、巧克力及鸡蛋  
----- ¥ 58 -----

CREAM CHEESE CAKE  
CREAM CHEESE, PLAIN YOGURT, LIGHT CREAM AND EGG  
传统芝士蛋糕  
铁塔忌廉芝士、原味酸奶、淡奶油及鸡蛋  
----- ¥ 48 -----

APRICOT CRUMB PIE  
ALMOND POWDER, VANILLA SEED, APRICOT JAM, EGG AND MILK  
杏仁杏脯果酱派  
杏仁粉、香草籽、杏脯酱、鸡蛋及牛奶  
----- ¥ 58 -----

TIRAMISU  
MASCARPONE CHEESE, VANILLA SEED, COFFEE, EGG AND LIGHT CREAM  
香草提拉米苏  
意大利马斯卡普芝士、香草籽、咖啡汁、鸡蛋及淡奶油  
----- ¥ 58 -----

SEASONAL FRUIT PLATTER  
时令水果  
----- ¥ 68 -----

  
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