新鲜速达 **FAST AND FRESH**

咖啡、茶及牛奶 COFFEE, TEA & MILK

牛奶 Milk	RMB 28
现磨咖啡/热巧克力 Freshly Brewed Coffee/Hot Chocolate	RMB 38
卡布奇诺/拿铁 Cappuccino/Café Latte	RMB 48
英式早餐茶/伯爵茶 English Breakfast/Earl Grey	RMB 58
薄荷茶/茉莉花茶 Peppermint/Jasmine	RMB 58

软饮 **SOFT DRINK**

可乐/零度可乐/雪碧 Coke/Coke Zero/Sprite **RMB 15** 苏打水/汤力水 Soda Water/Tonic Water **RMB 15** 冰冻橙汁 Chilled Orange Juice **RMB 28**

啤酒 BEER

喜力/科罗娜/福佳 Heineken/Corona/Hoegaarden **RMB 48**

杯装酒 **WINE BY THE GLASS**

Glass Bottle

沃悦客第一夫人红葡萄酒, 南非 Warwick, "The First Lady" Cabernet Sauvignon, Western Cape WO, South Africa RMB 68 RMB 238

新玛利庄园珍匣苏维翁白 , 马尔波罗 , 新西兰 Villa Maria, Private Bin Sauvignon Blanc, Marlborough, New Zealand

RMB 68 RMB 238

(S)辛辣 (Y)素食 (A)含有酒精 (N)含有坚果 (P)含有猪肉 (G)无麸质 (S) SPICY (V) VEGETARIAN (A) CONTAIN ALCOHOL (N) CONTAIN NUTS (P) CONTAIN PORK (G) GLUTEN FREE

如果您有任何食物过敏或忌口,请告诉我们的员工 If you have any food allergies or food intolerance, please inform your server 所有价格均为人民币,包含服务费和相关税费 All prices are in RMB and inclusive of service charge and

relevant tax



早餐供应时段: 06:30AM--11:00AM Breakfast Available Time: 06:30AM--11:00AM

24H - 全天供应

24H - Available 24 hours

全日早餐 (P) (24H)

RMB 98

A01--All Day Breakfast Menu (P) (24H)

煎双蛋, 焗豆, 2种早餐肠, 培根, 火腿

薯饼, 2片全麦吐司, 烤番茄

Two Eggs any Style, Baked Beans, Two Kinds of Sausages, Bacon, Ham, Hash Brown, Two Pieces of Toast and Grilled Tomato

芝士盘(请仟诜三种)(N)(24H)

RMB 78

A02--Cheese Platter (Please Choose Three) (N) (24H)

黄波芝士, 布里芝士, 金文笔芝士或红波芝士 Gouda Cheese, Brie Cheese, Camembert or Edam Cheese 配核桃与烤法式面包片

Served with Walnuts and French Baguette

RMB 88

RMB 78

A03--Cold Cuts Platter

鸡肉肠,蘑菇肠,萨拉米及五香牛肉

Chicken Lyoner, Mushroom Lyoner, Salami and Beef Pastrami

荷兰汁焗波蛋配烟熏三文鱼

A04--Egg Benedict

水波蛋配烟熏三文鱼, 配英式松饼及荷兰汁

Poached Egg Benedict with Smoked Salmon

on English Muffin with Hollandaise Sauce

精选谷物麦片(请任选一种)(N)

RMB 58

A05--Cereal (Please Choose One) (N)

玉米片,可可米,全麦维,提子麦维,卜卜米或燕麦片

Corn Flakes, Coco Pops, All Bran, Raisin Bran,

Rice Krispies or Muesli

配香蕉片,提子干,核桃干及杏仁

Served with Sliced Banana, Raisin, Walnut and Almond

牛奶 (请任选一种)

Milk (Please Choose One)

脱脂奶, 全脂奶, 原味酸奶或豆浆

Skimmed Milk, Whole Milk, Plain Yoghurt or Soy Milk

法式叶司

A06--French Toast

撒上玉桂糖粉配以蜂蜜及时令水果

Dusted with Cinnamon Sugar, Honey and Seasonal Fruits

黄油牛奶班戟饼 **RMB 68**

A07--Butter Milk Pancake

RMB 68

配香蕉,新鲜浆果,糖渍浆果及枫树糖浆

Served with Banana, Fresh Berries, Berries Compote

and Maple Syrup

RMB 68 华夫饼

A08--Belgian Waffle

配香蕉, 新鲜浆果, 糖渍浆果, 奶油及枫树糖浆

Served with Banana, Fresh Berries,

Berries Compote, Cream and Maple Syrup

配料 (请告诉服务员您所需的配料)

Condiments (Please Select Your Preferences and Inform Your Server)

辣椒仔, 法式芥末, 蛋黄酱, 盐, 胡椒粉, 番茄酱

Tabasco, Mustard, Mayonnaise, Salt, Pepper, Ketchup

午餐及晚餐 供应时间: 11:00AM-10:30PM Lunch & Dinner Available Time: 11:00AM-10:30PM

前菜及沙拉 **APPETIZER & SALAD**

小份 Small /大份 Large

蔬菜沙拉 (V) B01--Mixed Green Salad (V)

RMB 78/RMB 108

新鲜蔬菜,彩椒,番茄,洋葱,橡木醋及特级初榨橄榄油

Lettuce, Capsicum, Tomato, Onion, Balsamic Vinegar and Virgin Olive Oil

凯撒沙拉 (P) (24H) RMB 88/RMB 118

B02--Caesar Salad with Grilled Chicken and Prawn (P) (24H) 罗马生菜,香煎鸡肉与煎大虾,水波蛋,脆培根,帕马臣芝士碎,香草烤佛卡 夏面包丁及凯撒汁

Romaine Lettuce, Grilled Chicken and Prawn, Poached Egg, Crispy Bacon, Shredded Parmesan Cheese, Focaccia Crouton and Caesar Dressing

尚厨沙拉 (N) (24H) B03--Vogue Cafe Salad (N) (24H) RMB 88/RMB 118

RMB 68

RMB 88

RMB 88

什锦沙拉生菜,圣女果,白煮蛋,牛油果,芝士, 煎鸡肉、红洋葱、玉米粒及松子仁

Lettuce, Cherry Tomato, Boiled Egg, Avocado, Cheese,

Chicken, Red Onion, Sweet Corn and Pine Nut

汤 **SOUP**

蘑菇汤 (V) (24H) C01--Wild Mushroom Soup (V) (24H)

配黑松露油

Served with Truffle Oil

RMB 68 排骨炖柱圆 (P) (24H) RMB 68 C02--Double-boiled Pork Ribs with Dried Longan Soup (P) (24H)

C03--Oxtail Soup (24H)

澳洲牛尾巴,番茄泥及蔬菜丁 Australian Oxtail, Tomato Puree and Diced Vegetables

三文治及汉堡 **SANDWICH & BURGER**

皇冠三文治 (P) (24H) D01--Crowne Plaza Club Sandwich (P) (24H)

烤鸡, 脆培根, 火腿, 煎蛋, 车达芝士, 番茄及生菜 Roasted Chicken, Crispy Bacon, Ham, Fried Egg, Cheddar Cheese, Tomato and Lettuce

皇冠和牛汉堡 (P) (24H) D02--Beef Burger (P) (24H) **RMB 108**

配培根, 煎蛋, 车打芝士, 焦糖洋葱, 酸黄瓜, 番茄及生菜

Served with Bacon, Fried Egg, Cheddar Cheese, Caramelized

Onion, Gherkin, Tomato and Lettuce 汉堡肉饼为全熟

Burger is Served Well Done

三文治和汉堡配以炸薯条及腌蔬菜

Sandwich and Burger are Served with French Fries and Pickled Vegetables

主菜 **MAIN COURSE**

RMB 68 粥类 (请任选一种) (24H) E01--Congee (Please Choose One) (24H) 豬肉,鸡肉,虾仁,鱼肉,牛肉或白粥 Pork, Chicken, Shrimp, Fish, Beef or Plain Served with Pickles and Crispy Dough Stick

青豆蘑菇咖喱 (V) (24H) E02--Mushroom and Green Pea Curry (V) (24H)

配以蒸香米. 脆薄饼及混合泡菜 Served with Steamed Rice, Pappadum and Mixed Pickles

RMB 88 E03--Yangzhou Fried Rice (P) (24H)

RMB 78

RMB 28

鸡蛋, 叉烧, 鸡肉粒, 虾仁, 香菇, 青豆及香葱 Egg, BBQ Pork, Chicken, Shrimp, Mushroom, Green Pea and Spring Onion

马来炒贵刁 (P) (24H) E04--Malaysian Char Kway Teow (P) (24H) **RMB 88** 炒河粉配明虾、蟹肉、中式腊肠、鸡蛋、豆芽菜及韭菜 Wok-fried Flat Rice Noodles with Prawn, Crab Meat,

Chinese Sausage, Egg, Bean Sprout and Local Chives

RMB 78 E05--Beef Noodle with Green Vegetable (24H)

RMB 98 海南鸡饭 (24H)

E06--Hainanese Chicken Rice (24H) 鲜嫩水煮鸡肉配以香米饭及鸡汤

Tender Poached Chicken Served with Fragrant Rice and Chicken Broth

自选意大利面(请任选一种) (24H) E07--Create Your Own (Please Choose One) (24H) **RMB 88**

意大利直面, 宽面或尖通粉 Spaghetti, Fettucinne or Penne 汁酱 (请任选一种) Sauce (Please Choose One) 培根奶油,牛肉酱,番茄酱或罗勒香蒜酱 Carbonara, Beef Bolognese, Tomato Sauce or Pesto 所有意面配以帕马臣芝士碎 All Pasta Dishes are Served with Shredded Parmesan Cheese

RMB 268 E08--Mediterranean Baked Cod Fish

配烤蒜香土豆, 圣女果与红椒汁 Baked Potato, Cherry Tomato and Red Pepper Sauce

烤澳洲和牛西冷牛扒 M5 E09--Grilled Australian Wagyu Beef Sirloin Steak **RMB 288** 汁酱 (请任选一种) Sauce (Please Choose One) 红酒汁,黑椒汁,蘑菇汁或黄油香草汁 Red Wine, Black Pepper, Mushroom or Herb Butter

请在下面配菜中任选两种 Please Choose Two from Side Dishes Below

配菜 **SIDE DISHES**

RMB 8 白米饭 **Steamed Rice**

土豆泥, 法式炸薯条, 混合蔬菜沙拉, 清蒸西兰花,

F04--Seasonal Fruit Platter (24H)

香烤蔬菜或炒蘑菇 Mashed Potato, French Fries, Mix Green Salad,

Steamed Broccoli, Roasted Vegetables or Sauteed Mushroom

甜品 DESSERT

RMB 68 提拉米苏 (24H) F01--Tiramisu (24H) 柠檬芝士蛋糕 (24H) **RMB 68** F02--Lemon Cheese Cake (24H) 传统焦糖奶油布雷配新鲜浆果 **RMB 68** F03--Traditional Cream Brulee with Seasonal Berries **RMB 68** 新鲜时令果盘 (24H)