Room Service Menu

Special prawns (boiled, salted water)

主厨特选 Chef's Special Menu	1 (11:30-14:00. 17:30-21:00)	京葱野菌爆牛肉 Wok-fried beef slice with leek and mushroom	128.00	意大利面 Pasta	(11:30-22:00)
南京特色酸菜鱼 Poached fish fillet with pickle cabbage and chili	108.00 in Nanjing style	农家香干小炒肉 Wok-fried pork slice with bean curd and chili	68.00	意大利肉酱意面 Spaghetti bolognaise	58.00
专统鲍汁捞饭(8头鲜鲍,位) Taditional braised rice with abalone sauce	68.00	淮扬浓汤煮干丝 Stew bean curd slice with stock in Huaiyang style	58.00	奶油培根意面 Spaghetti carbonara	58.00
时令特选 Season Food (11:30-14:00. 17:30-21:00)		主厨靓汤 Chef Soup	(11:30-14:00. 17:30-21:00)	汉堡披萨 Burger & Pizza	(11:30-22:00)
宫爆果仁明虾球 Wok-fried prawn ball with nut and chili sa	138.00 uuce	桂圆枸杞炖乳鸽 (位) Double-boiled young pigon with longan and lyciu	58.00 m	- 喜玛拉雅招牌牛肉汉堡 (200g) Himalaya beef burger	128.00
小土豆红焖牛筋腩 Braised beef cowhells with beef brisket and baby potato		虫草花炖乌鸡汤(位) Double-boiled cordyceps flower with chicken and	58.00 yan soup	配料: 牛肉饼,培根,番茄,酸黄瓜,洋葱,洋葱圈,芝 Condiment: beef meat pie, bacon, tomato, gherkin, onion, onion roll, chee	
普洱茶笋干红烧肉 118.00 Casseroles braised streaky pork with dried bamboo shoot and "Puer" tea		田园时蔬 Vegetable	(11:30-14:00. 17:30-21:00)	烧烤鸡肉披萨 BBQ chicken pizza	78.00
歌乐山辣子鸡 Wok-fried chicken with chili and Sichuan	98.00 pepper	白灼广东菜心 Poached Chinese vegetable and soy sauce	38.00	精选烧烤 BBQ Selection	(11:30-22:00)
非香芦笋千张润腰片 Poached pig's kidney slice with leek and asparagus, bean curd slice		翡翠西芹百合 Wok-fried celery with lily	38.00		298.00
青炒江南水八仙 Wok-fried lotus pond vegetable	68.00	蒜蓉西兰花 Sauteed broccoli with gralic	38.00	Char-grilled beef tenderloin with potato and seasonal vegetable	es
青致凉菜 Cold Dish	(11:30-14:00. 17:30-21:00)	油浸秋葵 Poached okra with soy sauce	38.00	时尚简餐 Vogue Quick Meal	(11:30-22:00)
B蜀川味口水鸡 Marinated chicken with chili sauce	68.00	主食点心 Dim Sum	(11:30-14:00. 17:30-21:00)	招牌铁板扒牛丼饭 Baised teriyaki beef slice with mushroom and rice	88.00
È陵盐水鸭 anjing salted duck	58.00	老南京特色炒饭 Fried rice with Nanjing style	78.00	泰国椰香青咖喱鸡饭 Coconut green curry chicken with Thai Style	68.00
危拌小木耳 Harinated black fungus	28.00	韭菜生煎饺 (4只) Pan-fried dumpling with Chinese chives and pork	28.00	台南卤肉饭配时蔬 Braised pork minced with rice and seasonal vegetables	68.00
香菜拌花生米 Marinated peanut with coriander	28.00	白米饭(位) Steamed Rice	6.00	水果盘 Fruit plate	98.00
私房热菜 Pearl Hot Dish	(11:30-14:00. 17:30-21:00)	轻食沙拉 Light Salad	(11:30-22:00)	所有价格为人民币,并加收15%服务费	
佳扬炒软兜 auteed eel with gralic and soy sauce	138.00	轻食黑胡椒牛肉沙拉 Light salad with pastrami	68.00	All the above prices are in CNY and subject to 15% service charge. 如果您有任何食物过敏源,特殊饮食食物及宗教饮食要求,请提前告知我们将为您准备 Please advise if you have any food allergen, special diet or food and beverage requirement special by region, so that we can prepare.	
家常口味网中虾(白灼,盐水)	128.00	凯撒沙拉配烟熏鸡胸肉	58.00	region, 30 that we can prepare.	

Caesar salad with smoked chicken breast