

EAST

HONG KONG FAVOURITE

Hot & Sour Seafood Soup	160
Double Boiled Chicken Soup ✱ Matsutake Mushroom, Bamboo, Fungus	160
Hainan Chicken Rice ✱ Dark Soy Sauce, Ginger, Chilli Sauce	260
Braised Beef Brisket Tendon, White Turnip	268
Sweet & Sour Pork	248
Spicy Eggplant Clay Pot Minced Pork, Salted Fish	188
Satay Wagyu Beef Clay Pot Vermicelli, Enoki	240
Preserved Duck, Taro Clay Pot	220
Baked Tomato Iberico Pork Chop Fried Rice	260
Wok Fried Grouper Ginger, Scallion, Shallot	290

BARBECUE

Roasted Duck	160	Roasted Suckling Pig	180
Char Siu	160	Soy Sauce Chicken	160
Roasted Pork Belly	160	Barbecue Combination	240

NOODLE & RICE

Wok Fried Flat Rice Noodle ✱ Black Angus Beef Char Siu	160
Cantonese Fried Egg Noodle Char Siu, Soy Sauce, Sesame	160
Singapore Fried Rice Vermicelli Curry Powder, Chinese BBQ, Shrimp, Vegetable	160
Prawn Noodle Soup Fish Cake, Dried Bean Curd, Bean Sprout	160
Wonton Noodle Soup	160
Seafood Fried Rice XO Sauce, Char Siu, Tomato	160
Billionaire Fried Rice Dried Scallop, Egg White, Asparagus	160

VEGETABLE & TOFU

Poached Lily Bulb, Mushroom and Vegetable ✱	130
Braised Tofu Shitake Mushroom, Asparagus ✱	140
Market Green Vegetable ✱ Wok Fried Poached Garlic Oyster Sauce	90



HOLT'S CAFE

D I M S U M

Steamed
78

Har Gow
Prawn Dumpling

Siu Mai
Mushroom, Pork Dumpling

Ginger Beef Dumpling
Black Truffle

Vegetarian Dumpling ✱
Black Truffle

Lotus Paste Bun ✱

Char Siu Bao

Fried
78

Prawn Wonton
Sweet & Sour Sauce

Pot Sticker
Pork, Chinese Cabbage

Lo Bak Go
*Pan Fried Turnip Cake,
XO Sauce*

Sesame Prawn Toast ✱

Vegetarian Spring Roll ✱

HOLT'S CAFE

Recommendation

Golden Salted Egg King Prawn 290

Sautéed Wagyu Beef Shaoxing Wine 298

Baked Portuguese Chicken, Fried Rice 240

Premium Char Siu Rice 188

Premium BBQ Pork, Organic Japanese Fried Egg,
Japanese Rice with Aged Soy Sauce

Partners In Provenance

ROSEWOOD'S PARTNERS IN PROVENANCE COMMITMENT IS BORNE OUT OF RESPECT FOR LOCAL FARMERS, INDIGENOUS AGRICULTURE, AND A DEDICATION TO DELIVERING THE HIGHEST QUALITY FOOD. ROSEWOOD HONG KONG PARTNERS WITH LOCAL FARMS AND PURVEYORS TO PROVIDE GUESTS WITH FRESH, SEASONAL PRODUCTS THROUGHOUT THE YEAR, SUCH AS SEAFOOD FROM OUR SHUN KING FISHERMAN, HERBS AND VEGETABLES FROM OUR TAI LONG WAN BAY PARTNER AND HONEY FROM WING WOO BEE FARM.

WEST

SOUP & SALAD

Parmentier Soup ✱ Leek, Potato, Brioche Croutons, Sour Cream	140
Caesar Salad Romain Lettuce, Spanish Anchovy, Crispy Bacon, Parmesan Dressing	198
French Bean ✱ Button Mushroom, Walnut, Truffle Vinaigrette	180
Lyonnaise Butter Lettuce, Frisée, Bacon Lardon, Coddled Egg, Dijon Mustard Dressing	190
Burrata Heirloom Tomato, Pesto, Taggiasca Olive, Micro Basil	280
King Prawn on Toast Avocado, Soft Egg, Coriander	260
Salmon Gravlax Melba Toast, Chilli, Fine Herb	260
Boston Lobster Butter Lettuce, Saffron Aioli	288

ENTREE

BLT Turkey Club Avocado, Sharp Cheddar	220
Holt's Wagyu Cheese Burger Butcher Bacon, Lettuce, Tomato	320
Classic Fish & Chips Tartar Sauce	298
Seared Salmon French Bean, Sauce Vierge	348
Clam Linguine Italian Parsley, Chili, White Wine	288
Lobster Casarecce Cognac, Fine Herb	328
Roast Chicken Whipped Potato Mash, Truffle Jus	298
Kurobuta Pork Chop Wilted Spinach, Pommery Mustard Sauce	298
Black Angus Steak Tartare Parmesan Fries	288
Steak Frites 9oz USDA Rib Eye, Béarnaise	398
Beef Cheek Bourguignon Bacon Lardon, Baby Carrot	368

SIDE

Whipped Potato Mash Salted Butter	80
Sautéed Forest Mushroom Gremolata	80
Market Vegetable	80
Parmesan Fries	80
Grilled Broccoli Garlic	80
Wilted Spinach Garlic, Butter	80

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge.

VEGETARIAN ✱

PARTNERS IN PROVENANCE ✱

中式

港式風味	
海鮮酸辣湯	160
松茸竹笙燉雞湯 *	160
海南雞飯 *	260
炆牛腩飯	268
咕嚕肉	248
魚香茄子煲	188
沙爹和牛肉粉絲煲	240
芋頭油鴨煲	220
鮮茄焗西班牙黑豚豬扒飯	260
薑蔥爆斑塊	290
明爐燒味	
燒鴨	160
蜜汁叉燒	160
燒腩仔	160
乳豬件	
豉油雞	160
燒味拼盤	240
麵、飯	
乾炒安格斯牛河 乾炒叉燒河	160
豉油皇炒麵	160
星洲炒米	160
鮮蝦魚片湯麵	160
雲吞湯麵	160
XO醬海鮮炒飯 叉燒、蕃茄	160
闊佬炒飯	160
蔬菜、豆腐	
鮮百合雜菌浸時蔬	130
紅燒香菇蘆筍豆腐	140
時令蔬菜	90
炒 上湯浸 蒜茸 蠔油	



HOLT'S CAFE

點心

蒸點 78	炸點 78
蝦餃	酥炸雲吞
燒賣	鍋貼
生薑牛肉燒賣	XO醬煎蘿蔔糕 180
黑松露素菜餃	芝麻蝦多士
蓮蓉包	素菜春卷
叉燒包	

HOLT'S CAFE 推薦

黃金蝦球	290
紹興酒爆和牛粒	298
焗葡國雞飯	240
神級叉燒飯	188
蜜汁叉燒、日本有機煎蛋、 山形大米 油飯配古方秘製陳年醬油	

Partners In Provenance

瑰麗承諾尊重本地農業文化，利用本地農產品，呈現給客人高品質的食物。香港瑰麗酒店的農場和供應商合作夥伴全年向客人提供新鮮及時令產品，例如：來自順景海釣船的海鮮、大浪灣農場的香草及蔬菜、永和蜜蜂場的蜂蜜。整體概念以本地特色為重點，建立季節性和多樣化的菜單。

西式

精選餐湯及沙律

法式大蒜馬鈴薯濃湯	140
凱撒沙律 羅馬生菜、鯷魚、巴馬臣芝士	198
法邊豆沙律 蘑菇、核桃、松露油醋汁	180
里昂沙律 西生菜、九芽菜、煙肉、半熟雞蛋、法式芥末醬	190
蕃茄布拉塔芝士沙律 羅勒苗、橄欖油	280
牛油果大蝦多士 溏心蛋	260
香草醃三文魚 烤薄多士、辣椒	260
波士頓龍蝦沙律 牛油生菜、紅花醬	288

西式主菜

火雞牛油果芝士三文治 煙肉、生菜、蕃茄	220
Holt's Cafe 和牛芝士漢堡 煙肉、生菜、蕃茄	320
炸魚薯條 他他醬	298
香煎三文魚 法邊豆、初榨橄欖油醬	348
白酒蜆肉扁意粉	288
龍蝦手捲意粉	328
松露醬烤雞 薯蓉	298
黑豚豬扒 菠菜、芥末籽醬	298
安格斯牛肉他他配巴馬臣芝士薯條	288
美國肉眼牛扒 (9安士)法式蛋 醬	398
紅酒燉牛頰肉 煙肉、胡蘿蔔	368

配菜

薯蓉	80
意式香草炒蘑菇	80
時令蔬菜	80
巴馬臣芝士薯條	80
蒜香扒西蘭花	80
蒜香牛油菠菜	80

奶蛋素 本地源產

如有任何特殊的飲食需求、食物過敏或食物不耐症，請通知我們的員工
所有價格均以港幣計算，另加收一成服務費