

Pineapple Bun with Butter

Sweet crunchy crust on top of a tender soft bun, served with a cold sliced of butter

HKD 60



Hong Kong Style French Toast

Fried bread with alluring fillings soaked in luscious beaten egg, served with a cold slice of butter and maple syrup

HKD 90

Ibérico Luncheon Meat, Fried Egg, Instant Noodles

Top-quality Ibérico luncheon meat and crispy fried egg on instant noodles with sesame oil

HKD 120

Black Truffle Egg Sandwich

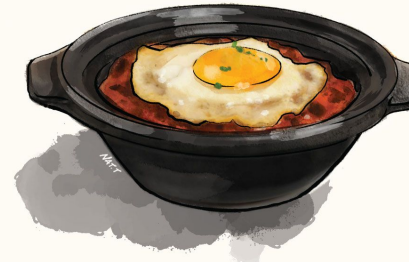
Black truffle with tender scrambled egg sandwiched between slices of thick and fluffy toast

HKD 90

Baked Tomato Ibérico Pork Chop, Fried Rice

Thick Iberico pork chop on egg fried rice with sweet and sour tomato sauce, topped on sunny-side-up egg

HKD 220



Wok Fried Flat Rice Noodles

A classic Hong Kong style wok fried silky flat rice noodle with tender beef

HKD 140

Singapore Fried Rice Vermicelli

Singaporean flavours with Hong Kong barbecue pork, dried shrimps and golden shredded egg

HKD 140

Baked Portuguese Chicken, Fried Rice

Tender chicken and sweet vegetables on egg fried rice with rich Portuguese sauce

HKD 200

Hong Kong Style Milk Tea

Mixed of black tea with sweet aftertaste

HKD 80

Chef recommendation: Hong Kong Style Milk Tea (served with ice)

Yuan Yang

Served at the golden ratio of creamy milk tea and rich coffee

HKD 80



細香 港情懷

HOLT'S CAFE

A TASTE OF HONG KONG

Afternoon Special Set

Includes:

1. Premium Barbecue Pork Rice*
2. Pineapple Bun with Butter
3. Holt's Cafe Signature Yuan Yang

HKD 238

*Premium Barbecue Pork Rice (À La Carte): HKD198

The Opening of Holt's Wharf

1910

The old

Holt's Wharf has been transformed into Rosewood Hong Kong today. Holt's Wharf acted as a railway and freight logistics hub in Tsim Sha Tsui. Named after the historical Holt's Wharf, the enchanting Holt's Café elevates the traditional Hong Kong Style Café culture to an energetic modern fine dining experience.

The Rise of Hong Kong Style Café Culture

Influenced by the colonial era, local residents started to imitate the British to enjoy afternoon tea, which led to the rise of 'Bing Sutt' (the former Hong Kong Style Café). The popular items we love nowadays, such as 'Pineapple Bun', 'Milk Tea' and 'French Toast' all emerged in this era also.

The first Hong Kong Style Café opened in 1946 to serve the growing labour market. Signature dishes like Stir-Fried Rice Noodles, and Fried Rice were thus created, not to mention baked rice with various toppings, which was truly the fusion of East and West. Hong Kong local Style Café began to launch a series of Southeast Asian gourmet food as we became an international city which the offerings are more diversified.

Holt's Café Promotes Classic Local Flavours

2019

Holt's Café is dedicat-

ed to providing guests with an authentic local dining experience. The talented culinary team beautifully blends the Cantonese and international flavours together in a comprehensive menu. Inspired by the traditional classic Hong Kong Style Café dishes, the team continues to source premium quality ingredients to reinterpret the comforting Hong Kong favourites. The refined focus on coffee and Chinese tea sets Holt's Cafe apart; and the tea programme features a range of top-quality selections handpicked by our tea sommelier.



1910

1940-80

2019

bo huo yao
【 菠蘿油 】

香脆菠蘿皮，溫熱鬆軟麵包，冰凍厚切牛油

\$ 60
港幣 圓正



hak tuen chaan yuk daan meen
【 黑豚餐肉蛋麵 】

高級黑豚午餐肉，香脆煎蛋，麻油出前一丁

\$ 120
港幣 圓正

guk sin ke sai baan nga hak tuen
【 焗鮮茄西班牙黑豚豬扒飯 】

ju pa faan

豬扒飯

\$ 220
港幣 圓正



酸甜鮮茄醬汁，厚切黑豚豬扒，流心煎蛋，鑊氣蛋炒飯

gon chau ngau ho
【 乾炒牛河 】

爽滑河粉，香嫩牛肉，港式情懷

\$ 140
港幣 圓正

sing chau chau mai
【 星洲炒米 】

濃厚東南亞風味，港式叉燒，爽脆蝦仁，黃金蛋絲

\$ 140
港幣 圓正

sai duo see
【 西多士 】

香濃蛋漿，花生醬夾心，冰凍牛油，楓樹糖漿

\$ 90
港幣 圓正

hak chung lo daan sam man chi
【 黑松露蛋三文治 】

尊貴黑松露，香滑炒蛋，厚切鬆軟三文治

\$ 90
港幣 圓正

guk po kok gai faan
【 焗葡國雞飯 】

香濃葡汁，嫩滑雞球，鮮甜蔬菜，鑊氣蛋炒飯

\$ 200
港幣 圓正

kong sic nai cha
【 港式奶茶 】

混合回甘紅茶、香滑淡奶、星級大師沖泡技術

\$ 80
港幣 圓正

主廚推介：港式凍奶茶

yün yang
【 鴛鴦 】

厚滑奶茶、香濃咖啡、完美黃金比例

\$ 80
港幣 圓正



細香 港情懷
HOLT'S CAFE
A TASTE OF HONG KONG
香港製造

duk sic cha chaan
【 特式茶餐 】

\$ 238
港幣 圓正

特式茶餐包括：

1. 神級叉燒飯*
2. 菠蘿油
3. Holt's Cafe 特式鴛鴦

*神級叉燒飯 (單點價):
港幣 198 圓正



藍煙囪貨倉碼頭
Holt's Wharf

1910年
昔日藍煙囪貨倉碼頭，成為今天的香港瑰麗酒店。魅力非凡的Holt's Cafe 以此歷史悠久的建築命名，將揉合中西的傳統香港茶餐廳文化提升為充滿活力的現代高級餐飲體驗。

港式下午茶文化興起

受殖民時期的影響，當地華人開始仿效英國紳士的下午茶習慣，逐漸興起一些提供輕食、甜品及飲料的「冰室」（茶餐廳前身）；而最受香港人歡迎的「菠蘿包」、「奶茶」、「西多士」等美食亦於當時逐漸出現。隨著勞動市場需求，香港首間茶餐廳於1946年開業，提供多士、三文治、炒粉麵飯等茶餐廳主要美食相繼出現，當中揉合中西飲食文化的各式焗飯亦流傳至今。後來茶餐廳更融合了香港作為國際城市的特色，推出一系列東南亞美食，讓港式美食邁向多元化。

Holt's Café
重新詮釋經典地道風味

2019年
Holt's Café 致力為客人打造真正地道的用餐體驗，由主廚鍾國偉帶領才華橫溢的烹飪團隊，以經典香港特色美食與國際高級食材結合，創造出多樣化的風味佳餚。Holt's Café 更特意為客人嚴選一系列高級茶葉，精緻的名茶和咖啡使Holt's Café 與眾不同。

1910

1940-80

2019