

EAST

HONG KONG FAVOURITE

Hot & Sour Seafood Soup	160
Double Boiled Chicken Soup ✱ Matsutake Mushroom, Bamboo, Fungus	160
King Clam Black Bean Chilli Sauce	240
Hainan Chicken Rice ✱ Dark Soy Sauce, Ginger, Chilli Sauce	240
Braised Beef Brisket Tendon, White Turnip	240
Sweet & Sour Pork	220
Steamed Chicken with Mushroom	220
Typhoon Shelter Squid	260
Baked Tomato Iberico Pork Chop Fried Rice	240
Steamed Minced Pork Preserved Vegetable	220
Wok Fried Grouper Ginger, Scallion, Shallot	280

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, Yellow Chives	160
Cantonese Fried Egg Noodle Pork, Soy Sauce, Sesame	160
Singapore Fried Rice Vermicelli Curry Powder, Chinese BBQ, Shrimp, Vegetable	160
Vegetarian Noodle Soup Poached Organic Egg	130
Seafood Fried Rice XO Sauce, Char Siu, Tomato	160
Wonton Noodle Soup	160
Billionaire Fried Rice Dried Scallop, Egg White, Asparagus	160

VEGETABLE & TOFU

Poached Broccoli Fish Broth	120
Braised Tofu Shitake Mushroom, Asparagus ✱	140
Market Green Vegetable ✱ Wok Fried Poached • Garlic Oyster Sauce	90



HOLT'S CAFE

HOLT'S CAFE Recommendation

Golden Salted Egg King Prawn 280

Sautéed Wagyu Beef Shaoxing Wine 290

Premium Char Siu Rice 240

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

TO SHARE

Roast USDA Prime Côte de Boeuf (1kg) 888

Whipped Potato Mash, Crispy Onion Ring

Grilled Canadian Lobster *Garlic, Parsley Butter* 610

Typhoon Shelter Crab Market Price

DIM SUM

Har Gow <i>Prawn Dumpling</i>	65	Pot Sticker <i>Pork, Chinese Cabbage</i>	65
Siu Mai <i>Mushroom, Pork Dumpling</i>	65	Lo Bak Go <i>Stir Fried Turnip Cake, XO Sauce</i>	65
Sesame Prawn Toast	65	Vegetarian Spring Roll ✱	65

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

Mushroom Soup ✱ Truffle Essence, Brioche Crouton	140
Caesar Salad Romain Lettuce, Spanish Anchovy, Crispy Bacon, Parmesan Dressing	180
French Beans ✱ Button Mushroom, Walnut, Parmesan Cheese, Truffle Vinaigrette	160
Lyonnaise Butter Lettuce, Frisée, Bacon Lardon, Coddled Egg, Dijon Mustard Dressing	160
Burrata ✱ Heirloom Tomato, Pesto, Taggiasca Olive, Micro Basil	190
Salmon Gravlax Horseradish, Fine Herb, Melba Toast	230
King Crab Bibb Lettuce, Avocado, Cocktail Sauce	280

ENTREE

BLT Turkey Club Avocado, Sharp Cheddar	160
Croque Madame Butcher Ham, Gruyere, Béchamel, Organic Fried Egg	180
Holt's Wagyu Cheese Burger Butcher Bacon, Lettuce, Tomato	280
Classic Fish & Chips Tartar Sauce	280
Clam Linguine Italian Parsley, Chili, White Wine	220
Lobster Casarecce Cognac, Fine Herb	290
Roast Chicken Whipped Potato Mash, Truffle Jus	290
Kurobuta Pork Chop Wilted Spinach, Pommery Mustard Sauce	270
Black Angus Steak Tartare Truffle Parmesan Fries	280
Steak Frites 9oz USDA Rib Eye, Béarnaise	380
Beef Cheek Bourguignon Bacon Lardon, Baby Carrot	290

SIDE

Whipped Potato Mash Salted Butter	75
Sautéed Forest Mushroom Gremolata	75
Market Vegetable	75
Truffle French Fries	75
Charred Broccoli Garlic Chips	75
Wilted Spinach Garlic, Butter	75

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
豉椒炒花蛤	240
海南雞飯 *	240
炆牛腩飯	240
咕嚕肉	220
北菇蒸雞	220
避風塘魷魚	260
鮮茄焗西班牙黑豚豬扒飯	240
梅菜蒸肉餅	220
薑蔥爆斑塊	280

明爐燒味

燒鴨	160	乳豬件	
蜜汁叉燒	160	豉油雞	160
燒腩仔	160	燒味拼盤	240

麵、飯

乾炒安格斯牛河 *	160
肉絲炒麵	160
星州炒米	160
素菜湯麵配有機水波蛋	130
XO醬海鮮炒飯 叉燒、蕃茄	160
雲吞湯麵	160
闊佬炒飯	160

蔬菜、豆腐

魚湯浸西蘭花	120
紅燒香菇豆腐	140
時令蔬菜	90
炒 上湯浸 蒜茸 蠔油	



HOLT'S CAFE

HOLT'S CAFE 廚師精選

黃金蝦球 280

紹興酒爆和牛粒 290

神級叉蛋飯 240

西班牙黑豚肉叉燒、日本有機煎蛋、
山形大米 油飯配古方秘製陳年醬油

分享

美國特級戰斧牛肋扒 奶油薯蓉、洋蔥圈 (1千克) 888

蒜香牛油烤加拿大龍蝦 610

避風塘炒蟹 時價

點心

蝦餃	65	鍋貼	65
燒賣	65	XO醬炒蘿蔔糕	65
芝麻蝦多士	65	素菜春卷	65

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

松露蘑菇湯	140
凱撒沙律 羅馬生菜、鯷魚、巴馬臣芝士	180
法邊豆沙律 蘑菇、核桃、巴馬臣芝士、松露油醋汁	160
里昂沙律 西生菜、九芽菜、煙肉、半熟雞蛋、法式芥末醬	160
蕃茄布拉塔芝士沙律 羅勒苗、橄欖油	190
糖鹽漬三文魚 山葵、烤薄多士	230
皇帝蟹沙律 比布生菜、牛油果、海鮮醬	280

西式主菜

火雞牛油果芝士三文治 煙肉、生菜、蕃茄	160
法式火腿煎蛋芝士三文治	180
Holt's Cafe 和牛芝士漢堡 煙肉、生菜、蕃茄	280
炸魚薯條 他他醬	280
白酒蜆肉扁意粉	220
龍蝦手捲意粉	290
松露醬烤雞 奶油薯蓉	290
日本黑豚豬扒 菠菜、芥末籽醬	270
安格斯牛肉他他配黑松露薯條	280
美國肉眼牛扒 (9安士) 法式蛋醬	380
紅酒燉牛頰肉 煙肉、胡蘿蔔	290

配菜

奶油薯蓉	75
意式香草炒蘑菇	75
時令蔬菜	75
松露薯條	75
蒜片焗西蘭花	75
蒜香奶油菠菜	75

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