

## EAST

### HONG KONG FAVOURITE

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

### BARBECUE

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

### NOODLE & RICE

<b>Wok Fried Flat Rice Noodle</b> ✱ Black Angus Beef, Yellow Chives	160
<b>Cantonese Fried Egg Noodle</b> Pork, Soy Sauce, Sesame	160
<b>Singapore Fried Rice Vermicelli</b> Curry Powder, Chinese BBQ, Shrimp, Vegetable	160
<b>Vegetarian Noodle Soup</b> Poached Organic Egg	130
<b>Seafood Fried Rice</b> XO Sauce, Char Siu, Tomato	160
<b>Wonton Noodle Soup</b>	160
<b>Billionaire Fried Rice</b> Dried Scallop, Egg White, Asparagus	160

### VEGETABLE & TOFU

<b>Poached Broccoli Fish Broth</b>	120
<b>Braised Tofu</b> Shitake Mushroom, Asparagus ✱	140
<b>Market Green Vegetable</b> ✱ 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

**Baked Portuguese Chicken, Fried Rice** 220

**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

<b>Har Gow</b> 68 <i>Prawn Dumpling</i>	<b>Pot Sticker</b> 68 <i>Pork, Chinese Cabbage</i>
<b>Siu Mai</b> 68 <i>Mushroom, Pork Dumpling</i>	<b>Lo Bak Go</b> 68 <i>Stir Fried Turnip Cake, XO Sauce</i>
<b>Sesame Prawn Toast</b> 68	<b>Vegetarian Spring Roll</b> ✱ 68

### 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

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

### ENTREE

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

### SIDE

<b>Whipped Potato Mash</b> Salted Butter	75
<b>Sautéed Forest Mushroom</b> Gremolata	75
<b>Market Vegetable</b>	75
<b>Parmesan Fries</b>	75
<b>Charred Broccoli</b> Garlic Chips	75
<b>Wilted Spinach</b> 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 <sup>✱</sup>	160
豉椒炒花蛤	240
海南雞飯 <sup>✱</sup>	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
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 <sup>✱</sup>	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 <sup>✱</sup>	140
時令蔬菜 <sup>✱</sup> 炒   上湯浸   蒜茸   蠔油	90



## HOLT'S CAFE

### HOLT'S CAFE 廚師精選

黃金蝦球	280
紹興酒爆和牛粒	290
焗葡國雞飯	220
神級叉燒飯	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	180

### 分享

美國特級戰斧牛肋扒 奶油薯蓉、洋 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	68	鍋貼	68
燒賣	68	XO醬炒蘿蔔糕	68
芝麻蝦多士	68	素菜春卷 <sup>✱</sup>	68

### 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 <sup>✱</sup>	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 <sup>✱</sup>	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 <sup>✱</sup>	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
<b>Holt's Cafe</b> 和牛芝士漢堡 煙肉、生菜、蕃茄	280
炸魚薯條 他他醬	280
香煎三文魚 法邊豆、初榨橄欖油醬	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
安格斯牛肉他他配巴馬臣芝士薯條	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
巴馬臣芝士薯條	75
蒜片焗西蘭花	75
蒜香奶油菠菜	75

奶蛋素 <sup>✱</sup> 本地源產 <sup>✱</sup>

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