

## EAST

### HONG KONG FAVOURITE

|   |     |
|---|-----|
| <b>Hot &amp; Sour Seafood Soup</b>  | 160 |
| <b>Double Boiled Chicken Soup</b> ✱<br>Matsutake Mushroom, Bamboo, Fungus | 160 |
| <b>King Clam</b> Black Bean Chili Sauce                                   | 240 |
| <b>Hainan Chicken Rice</b> ✱<br>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> ✱<br>Black Angus Beef, Yellow Chives                 | 160 |
| <b>Cantonese Fried Egg Noodle</b> Pork, Soy Sauce, Sesame                              | 160 |
| <b>Singapore Fried Rice Vermicelli</b><br>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> ✱<br>Wok Fried   Poached • Garlic   Oyster Sauce | 90  |



## HOLT'S CAFE

### D I M S U M

**Steamed**  
68

**Har Gow**  
*Prawn Dumpling*

**Siu Mai**  
*Mushroom, Pork Dumpling*

**Ginger Beef Dumpling**

**Pork Spare Rib**

**Lotus Paste Bun** ✱

**Char Siu Bao**

**Fried**  
68

**Pot Sticker**  
*Pork, Chinese Cabbage*

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

**Sesame Prawn Toast**

**Vegetarian Dumpling** ✱

**Spring Roll**

**Vegetarian Spring Roll** ✱

## 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**

### Partners In Provenance

ROSEWOOD'S PARTNERS IN PROVENANCE COMMITMENT IS BORN 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> ✱<br>Truffle Essence, Brioche Crouton                                    | 140 |
| <b>Caesar Salad</b> ✱<br>Romain Lettuce, Spanish Anchovy, Crispy Bacon, Parmesan Dressing     | 180 |
| <b>French Bean</b> ✱<br>Button Mushroom, Walnut, Parmesan Cheese, Truffle Vinaigrette         | 160 |
| <b>Lyonnaise</b><br>Butter Lettuce, Frisée, Bacon Lardon, Coddled Egg, Dijon Mustard Dressing | 160 |
| <b>Burrata</b> ✱<br>Heirloom Tomato, Pesto, Taggiasca Olive, Micro Basil                      | 190 |
| <b>Salmon Gravlax</b><br>Horse Radish, 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><br>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>米</sup>  | 160 |
| 豉椒炒花蛤                 | 240 |
| 海南雞飯 <sup>米</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 |
| 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 <sup>米</sup>  | 160 |
| 肉絲炒麵                  | 160 |
| 星洲炒米                  | 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 |
| 紅燒香菇蘆筍豆腐 <sup>米</sup> | 140 |
| 時令蔬菜 <sup>米</sup>     |     |
| 炒   上湯浸   蒜茸   蠔油     |     |



## HOLT'S CAFE

### 點心

|                  |                   |
|------------------|-------------------|
| 蒸點 68            | 炸點 68             |
| 蝦餃               | 鍋貼                |
| 燒賣               | XO醬煎蘿蔔糕           |
| 生薑牛肉燒賣           | 芝麻蝦多士 180         |
| 豉椒蒸排骨            | 素菜餃 <sup>米</sup>  |
| 蓮蓉包 <sup>米</sup> | 春卷                |
| 叉燒包              | 素菜春卷 <sup>米</sup> |

### HOLT'S CAFE 推薦

|                                  |     |
|----------------------------------|-----|
| 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 |     |

*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>米</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>米</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>米</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>米</sup>                     |     |
| 本地源產 <sup>米</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