大堂吧 LOBBY LOUNGE



APPETIZER & SALADS



VH	Roasted Beetroot Tartar Avocado, Orange, Mint Yogurt Dressing	98
	Green Tea Smoked Prawns Cauliflower Puree, Pickled Cauliflower	198
S	Foie Gras Terrine Five Spiced Shaanxi Gala Apple, Pome granate Reduction	198
NH	Baby Green Leaves & Quinoa Avocado, Mango, Candied Walnuts, Honey Vinaigrette	108
	Lump Crab Salad Kaluga Caviar, Green Asparagus, Avocado Puree, Lemon, Olive Oi	228
	Arugula & Angus Beef Tenderloin Marinated Artichoke, Cherry Tomatoes, Pine Nuts, Parmesan, Aged Balsamic	178

P Roasted Ga Baby Gem Lettu	urlic Caesar ce, Crispy Bacon, Crouton, Parmesan, Anchovies	108	\bigcirc
Choice of:	Grilled Chicken	48	
	Garlic Prawns	58	
SOUPS *			
Forest Mush Truffle Foam, Sh	room Soup iitake Mushroom Powder	108	
-	Hot & Sour Soup Black Ear Mushroom, Shimiji Mushroom	128	

SANDWICHES & BURGERS

	French fries or green salad	
S	Wagyu Beef Burger Wagyu Beef, Caramelized Onion, Aged Cheddar, Charcoal Bun	268
	Angus Beef Burger Romaine, Tomato, Pickled Red Onion, Cheddar, Bacon, Arugula Mayo	178
	Lemongrass Prawn Wrap Baby Gem, Coriander, Roasted Red Pepper, Cucumber, Spicy Aioli	168
	Lobby Sandwiches Grilled Chicken, Crispy Bacon, Romaine Lettuce, Tomato, Black Garlic Mayo	148
P	Xi'an Qin Chuan Pulled Pork Panini Braised Pork, Crispy Shallot, Gruyere Cheese, Sichuan Chili BBQ Sauce	148
	Lobster Roll Romaine Lettuce, Celery, Spring Onion, Lemon, Tarragon Dressing	298

	Penne Arrabiata Basil, Spicy Cherry Tomato Sauce	98
S	Seafood Vol Au Vent Lobster, Prawn, Scallop, Carrot, Asparagus, White Wine Cream Sauce	288
	Free Range Chicken Breast Mushroom Puree, Gratin Dauphinois, Carrot, Thyme Jus	178
Н	Black Cod Fish Green Pea Puree, Baby Carrots, Coriander, Coconut & Chili Sauce	268
	Steak Frites Australian Beef Tenderloin 200g Truffle Fries, Demi-Glace	368

SWEET ENDINGS



The Ritz-Carlton Cake Dark Valhrona Chocolate, Grand Marnier, Candied Orange	108
S Lime Tartlet, Meringue, White Chocolate	108
Valrhona Chocolate Texture Cake Praline Feuilleutine, Chocolate Chantilly Cream, Chocolate Chip	108
Selection of Homemade Ice Cream, Or Sorbet	48
Seasonal Fruits & Berries	138

LOBBY LOUNGE AFTERNOON TEA



298 RMB Per Set

SAVORY

Foie Gras Terrine, Raspberry, Broiche

Lump Crab, Watercress, Osetra Caviar

Smoked Salmon, Horseradish Cream, CaperBeriy, Pumpemickel

Egg Salad, Arugula, Tarragon Dressing

Chicken Quiche, Artichoke, Comfit Tomato

SWEET

Passion Fruit & Black Tea Shortbread

Mille Feuille

Strawberry & Ruby Chocolate Cake

Dark Chocolate & Caramel Mousse

Lemon Tart

SCONES

Plain, Raisin, Chocolate

Double Cream, Lemon Curd, Mixed Berry Compote