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\frac{\text { 大堂吧 }}{\text { LOBBY LOUNGE }}
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## APPETIZER \& SALADS

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

P Roasted Garlic Caesar<br>Baby Gem Lettuce, Crispy Bacon, Crouton, Parmesan, Anchovies

Choice of: Grilled Chicken ..... 48
Garlic Prawns ..... 58
SOUPS
Forest Mushroom Soup ..... 108
Truffle Foam, Shitake Mushroom Powder
King Prawn Hot \& Sour Soup
Bamboo Shoot, Black Ear Mushroom, Shimiji Mushroom ..... 128

## SANDWICHES \& BURGERS

All sandwich \& burger are served with choice:
French fries or green salad268
S Wagyu Beef Burger
Wagyu Beef, Caramelized Onion, Aged Cheddar, Charcoal Bun
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<br>Basil, Spicy Cherry Tomato Sauce

$\begin{array}{ll}\text { S } & \text { Seafood Vol Au Vent } \\ & \text { Lobster, Prawn, Scallop, Carrot, Asparagus, White Wine Cream Sauce }\end{array}$

Free Range Chicken Breast
Mushroom Puree, Gratin Dauphinois, Carrot, Thyme Jus

H Black Cod Fish<br>Green Pea Puree, Baby Carrots, Coriander, Coconut \& Chili Sauce

Steak Frites<br>Australian Beef Tenderloin 200g Truffle Fries, Demi-Glace

## 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

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

