The Starters

V Korean Noodles, Vegetable Salad 108
Sweet Chili Sauce

S Tea Smoked Marinated Tiger Prawns 148
Asian Salad, Miso Mayonnaise

P Prosciutto, Aged Balsamic Shallots 148
Sun-Dried Tomato Tapenade, Baguette

N House Cured Salmon Tartar, Avocado 158
Caviar, Grain Mustard-Sour Cream

Sushi and California Roll 178
Soy Sauce, Pickled Ginger, Wasabi

The Greens

V Mixed Garden Leaves, Marinated Artichokes 108
Vine- Ripened Tomatoes, Pecorino Cheese

V Green Asparagus, Marinated Mushrooms 128
Truffle Vinaigrette, Parmesan Chips

P Caesar Salad, Crispy Bacon 128
Croutons, Egg, Parmesan Cheese
Choice of: Grilled Chicken or Prawns 148

Niçoise Salad, Confit Tuna, Tomatoes, Olives, Green Beans 138
Soft Poached Egg, Potatoes, Anchovies

V Greek Salad, Feta, Kalamata Olives, Cucumber, Tomatoes 108
Oregano- Infused Lemon-Honey Vinaigrette
Choice of: Wagyu Beef Cubes or Tiger Prawns 158

S Alaskan King Crab Salad 158
Mango, Avocado, Salmon Caviar, Cocktail Sauce

The Soups

S Sichuan Hot and Sour Seafood Soup 108

V Cream of Mushroom, Focaccia Crouton, Truffle 108

Vichyssoise, Creamed Potatoes and Leek 118
Salmon, Quail Egg, Caviar

S Lobster Bisque, Boston Lobster, Cognac 128

Sandwiches

V Grilled Mozzarella, Tomato, Pesto Panini, Red Onion Marmalade 138

P BBQ Pork Rib Sandwich 158
Horseradish Mayonnaise, Pickled Vegetables

P Baked Classic Croque Monsieur 158
Petites Herbs Salad, Dijon Mustard

S Wagyu Cheese- Burger 178
Horseradish Mayonnaise
Tomato Confit, Red Onion Marmalade

Pasta & Risotto

Oven- Baked Lasagna Bolognaise 178
Vine-Ripened Sweet Tomato Salad

S Pumpkin, Ginger, King Prawn Risotto 198
Parmesan Cheese, Chives

King Crab Fettuccini 208
Tomatoes, Garlic, Parsley

The Grill

- Served with your choice of one sauce & one side dish-

Boston Lobster	598
Australian M6 Wagyu Tenderloin	598
Australian M6 Wagyu Rib Eye	528
Australian M6 Wagyu Sirloin	528
Australian M5 Wagyu Oyster Blade	418
New Zealand Lamb Chops	418
Atlantic Cod Fish Fillet	348
Scottish Salmon Pavé	308
Free Range Chicken Breast	198

- Additional Side Dishes-

Grilled Asparagus	38
Sautéed Mixed Mushrooms	38
Sautéed Spinach	38
Mashed Potatoes	38
Steak House Fries	38
Side Salad	38

- Sauces-
Red Wine Sauce
Béarnaise
Lemon Butter Sauce
Black Pepper Sauce

Asian Specialties

P Wok- Fried Tiger Prawns, Celery, XO Sauce 278

S Hainan Chicken, Fragrant Rice 198
Assorted Condiments

N Thai Massaman Beef Curry 198
Potatoes, Cashew Nuts, Fragrant Rice

N Kung Pao Chicken 178
Scallions, Cashew Nuts, Pickled Sichuan Chili

S Sichuan Spiced Ma Po Tofu 128
Minced Beef, Chili Bean Paste, Chinese Leek

V Braised Bean Curd, Black Mushrooms 128
Bamboo Shoots, Vegetarian Oyster Sauce

V Wok Fried Mixed 98
Seasonal Vegetables, Garlic

Dessert

Selection of Sliced Fresh Seasonal Fruits 108

N "Spices" Mango-Passion Fruit Sphere 108
Layered with Valrhona Dulcey Chocolate
and Nuts, Exotic Coulis, Fresh Mango Cubes

S Black Truffle Chocolate Lava Cake 108
Hot Raspberry Jelly, Morello Cherry Ice Cream

N Freshly Baked Green Apple Pie "A La Mode" 108
Brown Sugar Coated Almond Crumble, Tahitian Vanilla Ice Cream

N White Chocolate "Napoléon" 108
Lime and Coconut Creamed Texture
Pecan-Pistachio Meringue, Raspberries

Palette of Seasonal Ice Cream or Sorbets, Fresh Market Fruits 108
(Vanilla, Chocolate, Strawberry, Raspberry, Mango, Coconut)

S The Ritz-Carlton Cake (portion) 108

The Ritz-Carlton Cake (whole) 458

P = Pork S = Signature V = Vegetarian N = May contain Nuts
All prices are in RMB and subject to 15 surcharge