

开胃菜

Appetizers

 **香煎牛油果 "Grilled Avocado"** ¥ 68
慢煎新鲜牛油果，配以本地虾米酱，装点粉红盐
Fresh cut avocado on charcoal, filled with local shrimps pate

香扒带子 "Grilled Scallops" ¥ 88
橄榄油和蒜泥腌制的本地鲜带子，配以煎秋葵，意大利香醋，海南辣椒酱
Locally grown Red scallops marinate with garlic paste pan fried okra and Hainan Yellow pepper sauce

精选芝士拼盘 "Selection of Cheeses" ¥ 128
精选的芝士拼盘，配以各类干果，烤吐司和干番茄
A trio of selected cheeses served with an assortment of dried fruits, freshly baked toast slices olives and sun dried tomatoes

 **生蚝 "Oyster Selection"**
每6个生蚝含有60卡路里，由您任选
Every 6 oyster contain approximately only 60Kcal
Choose your favorite oysters from Chef Selection

一个 1 pieces	¥ 38
半打 1/2 dozen Oysters	¥ 200
一打 1 dozen Oysters	¥ 400
两打 2 dozen Oysters	¥ 800

鲜海胆 "Warm Sea Urchin" ¥ 98
来自本地的新鲜海胆，配以香菜和金桔气泡
Fresh local sea urchin served with coriander and mandarin flavored foam

香炸鱿鱼 "Golden Glaze Calamari" ¥ 88
蔬菜油香煎鱿鱼，鲜时蔬菜盘，配以柠檬意式酱
Golden squid fried in vegetable oil served with greens topped with lemon and Marinara sauc

厨师长推荐
Chef's Recommendation



素食
Vegetarian



如果您对任何食物过敏，请在点餐前通知您的服务员
以上所有价格均为人民币，并加收15%的服务费

If you have any concerns regarding food or beverage allergies, please alert your server prior to ordering
All prices are quoted in RMB and subject to 15% service charge

沙拉

Salads

凯撒沙拉“Caesar Salad”

¥ 98

新鲜的罗马生菜，加上帕玛森芝士碎，烤鸡肉，虾或三文鱼块
配以酒店自制的凯撒汁

Romaine salad leaves blended with grated Parmesan cheese
home-made croutons and mixed with Caesar dressing topped with
either grilled Wenchang chicken, shrimp or locally dry calamari

五指山沙拉“Wuzhisan Salad”

¥ 78

精选的五指山野菜，配新鲜出炉的椰子面包再淋上黄辣椒蛋黄酱

A selection of local Wuzhisan vegetables with freshly baked coconut
Focaccia and topped with a Yellow spicy pepper mayonnaise

紫梦沙拉“Purple Dream Salad”

¥ 128

紫薯，淋上酒店自制的紫薯酱，配以火箭菜沙拉，再撒上少许黑鱼子酱

A combination of Purple potato topped with purple colored cream
rocket leaves and a dash of Black caviar

汤

Soups

海之味道“Flavors of the Sea” ¥ 88

海南的鲜酸辣汤中放入新鲜蛤蜊，配以烤面包丁
Fresh clams served in spicy soup infused with Hainan Yellow chili
garlic, tomatoes and parsley topped with freshly baked croutons

椰子鸡汤“Hainan Coconut Chicken Broth” ¥ 68

新鲜的本地椰子汤放入文昌鸡、新鲜菠菜、大蒜和腌制的红枣
Double boiled broth using fresh locally grown Coconut infused with
Wenchang Chicken, fresh Spinach, Garlic and marinated Dates

野菌蔬菜竹筒汤“Vegetable consommé” ¥ 68

竹筒靛汤，加蘑菇和番薯叶
Broth with bamboo cane, local mushrooms and sweet potato leaf

三明治

Autograph Sandwiches

现煎火腿奶酪三明治

¥ 128

“French toast sandwich”

熟火腿和奶酪法式芥末

With cooked ham and gruyere cheese mustard and butter served with a Green salad and French fries

现煎烟熏三文鱼布里奶酪三明治

¥ 138

“Rye bread French toast”

腌熏三文鱼，牛油果，奶酪和洋葱泥

With smoked salmon and avocado, brie cheese with onion compote and sour cream, served with a seasonal salad

意大利风干火腿芝麻菜三明治

¥ 138

“Ciabatta bread with parma ham”

番茄片，芝士，红薯叶酱，和火箭菜沙拉配薯条

Sweet potato leaf pesto, tomato slices, mozzarella cheese and rocket salad accompany with French fries

汉堡&热狗

Burgers & Dogs

🍔 傲途格汉堡“Autograph Burger”

¥ 148

黑芝麻面包和多汁的炭烤肉饼，配新鲜有机番茄片，罗马生菜和融化的芝士，配炸薯条（选择八爪鱼或牛肉饼）

Black sesame loaf stuffed with Juicy octopus or beef patty served with slices of fresh organic grown tomato, roman salad leaves and melted cheese served with French fries and spicy mayo
(Choice octopus or Beef patty)

🌭 特色热狗“Signature Dog”

¥ 128

意式辣香肠，搭配香煎甜椒，炒洋葱，薯条和黄芥末

Spicy Italian sausage topped with sautéed peppers and onions in a semolina-dusted roll served with French fries and mustard

面食/烩饭

Pasta/Risotto

墨鱼意面配鲜虾“Squid Ink Pasta with Prawns”

¥ 198

墨鱼意大利宽面配以干番茄，加上香煎的大蒜和腌制的本地虾

Linguine with squid ink and olive oil combined with sun dried tomatoes and grilled garlic marinated local prawns

海鲜意大利烩饭“Seafood Risotto”

¥ 298

本地海鲜，慢火在鱼汤中，加上意大利烩饭，现磨胡椒和海盐

Local seafood cooked in fish broth Arborio rice topped with freshly crushed Black pepper and rough sea salt

意大利手工薯团“Hand-Made Potato Gnocchi”

¥ 188

混放陈年36个月的帕玛森芝士做的薯团，配南瓜汁和芝士泡沫

Hand crafted potato gnocchi mixed with 36 month aged parmesan cheese served with sweet pumpkin sauce and topped with hint of cheese foam

海南特色

Hainan Delights

-  **海南鸡饭“Hainan Chicken Rice”** ¥ 128
慢火煮的文昌鸡，加上香米饭，鸡汤，番茄和黄瓜片装盘，配以本地酱料
Slowly poached Wenchang chicken served with fragrant rice, chicken broth, sliced tomato and cucumber served with local condiments
- 三亚辣椒蟹“Sanya Pepper Crab”** ¥ 228
本地的鲜蟹，胡椒，胡萝卜，番茄，香菜，配以香米饭和蟹味饼干
Locally grown crab cooked with peppers, carrot, tomato and coriander, served with a bowl of fragrant steamed rice and crab crackers
-  **竹筒蒸饭配文火焖东山羊“Sanya style sticky Rice”** ¥ 148
蒸本地新鲜椰子竹筒糯米饭，配以当地的腌制辣萝卜干
Fresh steamed coconut flavored rice in bamboo cane served with local spices and combined with marinated spicy dried turnip and braised Hainan lamb
- 菠萝炒饭“Wok-fried Pineapple Rice”** ¥ 108
酒店自制的本地鱼肉、有机豌豆和春鸡肉搭配蒜酱
Home-made local fish extract, organic farm green peas and spring chicken meet served with garlic sauce
-  **牛肉汤面“Local Beef Noodle Soup”** ¥ 108
本地小黄牛肉汤面配紫芝辣椒酱，香菜和卤蛋
Noodle served with home-made chili pepper paste, fresh chopped coriander and century eggs
- 香脆豆腐鱼“Deep-fried Tofu Fish”** ¥ 98
冰爽凉面配脆炸豆腐鱼和本地绿柠檬
Fish served with chilled rice noodle, mixed with sesame sauce, fresh coriander and local lime

本地食材

Local catch

🍴 柠檬盐焗海鲈鱼“Whole Baked Sea Bass” ¥ 298

新鲜海鲈鱼加上柠檬和海盐慢烤，淋上柠檬酱汁配以时令蔬菜和迷迭香土豆
Baked in lemon leaves and topped with lemon butter sauce served with an assortment of seasonal vegetables and rosemary potatoes

碳烤马鲛鱼“Giant Mackerel Fish Steak” ¥ 128

碳烤马鲛鱼，配本地柠檬和酱油
Baked on charcoal and served with local lime and soy sauce

虎虾“Grilled Tiger Prawns” ¥ 258

炭火烤虎虾，研磨的胡椒和海盐搭配熏土豆
Marinated with baby lime and garlic and topped with freshly chopped Peppers and served with baked potato

🍴 碳烤白石斑鱼“Charcoal White Grouper” ¥ 398

烤深海石斑鱼配酒渍西红柿，本地各式的时令蘑菇，柠檬酱和自制的蜂蜜芥末酱
Roasted Grouper served with wine infused tomatoes, locally grown mushrooms, lemon butter and home-made honey mustard

扒罗非鱼“Grilled Tilapia” ¥ 148

腌制新鲜罗非鱼，配黄秋葵汁，罗马生菜和新鲜青柠汁
Marinated fresh Tilapia served with okra puree, Roman leaves and marinated with fresh local lime juice

烤肉

Meat on charcoal

肉眼牛排“Rib Eye Steak”(200g)

¥ 298

自选M3肉眼牛排配红酒汁及迷迭香土豆

Ranger Valley Rib Eye “M3 graded” served with red wine sauce, rosemary potatoes and baked tomato on vine

T骨牛排“T-Bone Steak”(200g)

¥ 398

炭火慢烤高级T骨牛扒，配芝士汁、红酒汁、黑椒汁和迷迭香土豆

High grade T-Bone steak grilled on charcoal and served with cheese, Red wine and Black pepper sauce rosemary Potatoes and green salad

🔪战斧牛排“Tomahawk Steak”(1.5kg)

¥ 888

精选牛排，配芝士汁、红酒汁、黑椒汁、金巴利果酱及迷迭香土豆

Top graded imported beef steak slowly grilled on charcoal and served with either cheese, red wine, black pepper and campari sauce, rosemary potatoes, mushrooms, yellow and red peppers marinated with garlic

🔪带骨猪排“Pork Chop on the Bone”(250g)

¥ 168

优质本地碳烤猪肋排，配黄芥末，烤时蔬，搭配迷迭香土豆

Chef selected “local grown” pork rib prepared on charcoal with mustard, grilled vegetables and rosemary potatoes

时尚鹅肝“Foie Grass”

¥ 198

法式慢煎鹅肝，搭配百里香和香橙

Locally grown slowly pan-fried Foie Grass manually sliced and served with an infusion of thyme and orange

甜品

Desserts

双人火锅“Fondue for Two”

¥ 128

巧克力火锅（可选白巧克力，牛奶巧克力或黑巧克力）搭配季节水果和小蛋糕
A small serving of White chocolate fondue with Hainan coconut served with a selection of seasonal fruits

🍷 芒果芝士蛋糕“Mango Cheese Cake”

¥ 68

自制本地芒果芝士蛋糕，配以椰子奶油冻，和蛋白果冻
Homemade cheese cake made of Hainan grown mango served with a coconut custard and crushed meringue

意式奶冻“Panna Cotta Fusion”

¥ 68

菠萝配以焦糖味的新鲜水果加上酒店自制椰子片
Pineapple based Panna Cotta with caramelized fresh cuts fruits served with homemade coconut chips

🍷 巧克力圣装“Chocolate Laundry”

¥ 88

各式巧克力配以坚果，浆果，加上芒果奶冻和咖啡果仁糖
Washing line of a variety of chocolate slates infused with nuts and berries accompanied by a mango custard and coffee flavored pralines

🍷 傲途格清补凉“Autograph Qing bu Liang”

¥ 68

椰子清补凉，加上香草冰淇淋
Hainan coconut dessert named Qing bu liang with vanilla ice cream

槟榔慕斯“Bin Lang Mousse”

¥ 78

槟榔慕斯，配以白巧克力酱和跳跳糖
“Areca mousse”, served with an elegant chocolate sauce and popping rock crafted candies

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