

CACHET *A* LA CARTE

早餐

麦片(45克): 可从麦片中随意选择, 搭配全脂牛奶、脱脂牛奶或豆奶(100毫升)

朗廷法式吐司(60克): 可选择搭配枫叶糖浆、巧克力奶油酱、秘制芒果酱、新鲜浆果、搅奶油、黄油或糖霜

朗廷煎饼(60克): 可选择搭配枫叶糖浆、榛果巧克力酱、糖渍浆果、秘制桑梅酱、黄油、搅奶油或糖霜

朗廷华夫饼(80克): 可选择搭配枫叶糖浆、巧克力奶油酱、法式酸奶油或蜜渍时令鲜果

有机什锦麦片(100克): 可选择热食或冷食, 并搭配传统配料

精选草鸡蛋(80克): 可任选烹饪方式, 搭配牛肉香肠(50克)、培根、薯饼、烤番茄、任选吐司(黑麦吐司、白吐司、全麦吐司、多谷物吐司、英式松饼)

传统本尼迪克特土鸡蛋配荷兰汁

佛罗伦萨土鸡蛋搭配荷兰汁, 清炒菠菜, 秘制烟熏三文鱼

BREAKFAST

Cereals: Choose your favorite amongst a vast selection of cereals, served with your choice of full cream, skimmed or soy milk

The Langham French toast: With your choice of maple syrup, chocolate cream, mango puree, fresh berries, whipped cream, butter or icing sugar

The Langham pancake: With your choice of maple syrup, hazelnut chocolate, berry compote, raspberry puree, butter, whipped cream or icing sugar

The Langham waffle: With your choice of maple syrup, chocolate cream, whipped cream or seasonal fruit ragout with honey

Original Swiss Bircher muesli:
Served with traditional condiments

Two fresh farm eggs: Cooked to your liking and served with beef sausage, bacon, potato hash browns, oven roasted tomato and your choice of toast bread (rye, white, whole wheat, multi-grain, or English muffin)

Traditional eggs Benedict served with Hollandaise sauce

Poached eggs Florentine served with Hollandaise sauce, sauteed spinach and cold smoked salmon

RMB

65

88

88

88

75

108

108

108

零点早餐只供应于6:30 - 11:30期间

A la cart breakfast is served between 6:30 am to 11:30 am

所有价格须另加16.6%的服务费

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早餐

粥(270克): 可选择牛肉粥、猪肉粥、鸡肉粥或者鱼肉粥配精致小菜

自制点心(4件): 虾饺、蟹肉豆苗饺、黑松露烧卖和素粉果

中式蒸点(50克): 叉烧包和素菜包

炒面(200克): 搭配蔬菜, 云南火腿和洋葱

BREAKFAST

Congee: Your choice of beef, pork, chicken or fish served with our condiment set

Dim Sum (4 pieces): Shrimp dumpling, crab meat, pork with black truffles and vegetarian dumpling

Chinese steamed bun (baozi): With BBQ pork and vegetable

Wok fried noodles: With vegetable, Yunnan ham and onion

RMB

75

98

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开胃菜与沙拉

STARTER AND SALAD

RMB

秘制烟熏三文鱼配腌马槟榔，
洋葱，烤饼干，调味黄油

Langham home smoked Norwegian salmon
Caper, onion, roasted cracker, flavored butter and
dark rye bread

168

布拉塔芝士配清爽番茄汤及
特级初榨橄榄油

Baby burrata with light ripe tomato soup and extra
virgin olive oil (V)

168

秘传凯撒色拉配小银鱼，面包
丁，帕尔马芝士，培根碎（加大
虾另付70元，加鸡肉另付40元）

Caesar Cardini original Caesar salad with anchovy,
crouton, parmesan cheese and bacon bits
(Add prawns at an extra charge of 70 RMB, add grilled
chicken at an extra charge of 40 RMB) (P)

135

有机蔬菜色拉-有机生菜，黄瓜，
牛油果，迷你胡萝卜，带枝番茄-
意大利油醋

Vegetable salad with lettuce, cucumber, avocado,
baby carrot, ripe tomato served with
a vinaigrette dressing (V)

135

尼斯色拉配烤蓝鳍金枪鱼，鹌鹑
蛋，日式青豆，迷你土豆和大藏
芥末油醋汁

Nicoise salad with seared blue fin tuna, quail egg,
edamame, mini potato dressed with ancient Dijon
mustard vinaigrette

150

西式汤类

WESTERN SOUP

每日例汤

Daily soup

98

奶油南瓜汤配极品小鲍鱼

Creamy pumpkin soup with baby abalone (S)

168

海鲜浓汤配龙虾尾及各式海鲜

Lobster bisque with lobster tail and a selection of
crustace (S)

228

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汉堡和面包制品

BURGER AND BREAD

RMB

烤蔬菜三明治配节瓜, 茄子, 甜椒, 番茄, 褐菇, 芝麻菜及香蒜酱和酸面包,薯条

Roasted vegetable sandwich with zucchini, eggplant, pepper, tomato, portobello mushroom, arugula and pesto on a sour dough bread with French fries (V)

128

朗廷三明治: 烤鸡胸, 安文达奶酪,牛油果,菠萝,煎蛋, 培根, 番茄, 生菜, 薯条或生菜色拉

The Langham Club with grilled chicken breast, Emmental cheese, avocado, pineapple, fried egg, bacon, tomato and greens served with French fries or a salad bouquet (P)

198

朗廷汉堡: 高级澳洲和牛肉, 安文达奶酪, 培根, 煎蛋, 洋葱, 配薯条或色拉

The Langham Burger with premium Australian Wagyu beef, Gruyere cheese, bacon, fried egg and onion; served with French fries or a salad bouquet (P)

238

意大利面

ITALIAN PASTA

牛肉意大利千层面-牛肉, 番茄酱, 白酱汁及帕马桑芝士

Beef lasagna, minced beef, tomato sauce, bechamel sauce and parmesan cheese

178

意大利香槟烩饭配特大香煎扇贝

Risotto "allo Champagne" with seared giant scallop (S)

228

任选意大利面

COOKED TO ORDER

意大利扁面条, 细面条, 通心面, 宽面条, 管状

Linguine, spaghetti, rigatoni, pappardelle, penne

158

任选酱汁:

Choice of sauce:

肉酱汁-牛肉, 番茄, 洋葱, 大蒜和蘑菇

Ragu alla Bolognese-Beef, tomato, onion, garlic and mushroom

奶油干酪沙司-培根, 洋葱, 鸡蛋及帕马臣芝士

Carbonara - Bacon, onion, egg and parmesan cheese (P)

番茄汁-番茄汁及香料

Pomodoro - Tomato sauce and herb (V)

罗勒酱, 烤松子及大蒜

Pesto - Basil, roasted pinenut and garlic (V)

海鲜-大虾, 贻贝和蛤蜊

Seafood - Shrimp, mussel and clam (S)

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披萨

PIZZA

RMB

凯旋餐厅披萨供应时间
每日11:30-22:30

Pizzas from our Cachet restaurant are available during opening hours only.
Operation hours: 11:30-22:30 am

蔬菜披萨配番茄, 菌菇, 茄子和意大利乳清干酪, 新鲜紫苏

Vegetarian - Tear drop tomato, wild mushroom, eggplant, ricotta cheese and fresh basil (V)

158

半月披萨配意大利乳清干酪, 蘑菇, 意大利香肠和有机鸡蛋

Calzone - Ricotta cheese, mozzarella, mushroom, salami and egg (P)

178

混合芝士披萨, 马苏里拉, 戈根左拉, 意大利塔雷杰及芳提娜

Quattro formaggi - Mozzarella, gorgonzola, Taleggio and fontina (V)

178

薄脆玛格丽特披萨

Margherita - Tomato, mozzarella and basil (V)

158

意大利火腿披萨配乳清干酪及特级初榨橄榄油

Prosciutto - Ricotta cheese and extra virgin olive oil (P)

178

海鲜披萨-贻贝, 大虾, 鲷鱼, 鱿鱼, 水瓜柳, 番茄和黑橄榄

Frutti di mare - Mussel, shrimp, snapper, squid, caper, tomato and black olive (S)

188

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鱼和肉类

- 炸鱼和薯条配塔塔酱, 麦芽醋
- 野生鲈鱼配芦笋, 传统芥末和糖浸洋葱
- 香煎三文鱼南瓜泥, 炒时蔬, 柠檬黄油和烤干葱头和蟹味菇
- 烤新西兰特级小龙虾#1配莫尔顿盐和特级初榨橄榄油
- 烤鸡(半只)配黑菌奶油土豆泥和烤芦笋(需等候40分钟)
- 烤希腊式羊肉木萨卡
- 伊比利亚黑毛猪肋排

烧烤牛肉

- 炙烤澳洲和牛带骨肉眼(600克)
- 炙烤澳洲和牛牡蛎肉(6-9级/250克)
- 炙烤谷饲100天冰鲜黑安格斯牛柳(250克)
- 炙烤美国谷饲黑安格斯牛柳(220g)
- 炙烤美国谷饲黑安格斯肉眼牛排(250g)
- 牛肉包含一份配菜及酱汁(可在下一页配菜及酱汁中任选一项)

配菜

- 奶油黑菌土豆泥
- 土豆条
- 烤芦笋配荷兰汁
- 生菜色拉配番茄-黄瓜-彩椒-油醋汁

SEAFOOD AND MEAT

- The Langham fish and chips with tartar sauce, malt vinegar and French fries (S) 198
- Roasted wild sea bass with green asparagus, ancient mustard cream and sweet onion compote (S) 198
- Roasted Norwegian salmon, pumpkin puree, steamed vegetable, citrus and lime butter, charred shallot and shimeji mushroom (S) 228
- Grilled New Zealand scampi with sea salt and extra virgin olive oil (S) 580
- Roasted free range chicken (half) served with Provençal herb, green asparagus, black truffle and creamy mash potato (40 minute preparation) 298
- Baked lamb moussaka 138
- Iberico "Carnica Batalle" pork rib (P) 158

BEEF FROM THE GRILL

- Australian Wagyu beef rib eye bone in (600g) 788
- Australian Wagyu oyster blade (M 6-9 / 250g) 278
- Black Angus beef tenderloin 100 days grain fed (250g) 328
- US beef Tenderloin black Angus grainfed (220g) 598
- US beef ribeye black Angus grainfed (250g) 488
- Select one of the following complimentary side dishes and choice of sauce

SIDE DISH (V)

- Truffled creamy mashed potato 98
- The Langham French fries 98
- Roasted green asparagus 108
- Green salad with tomato, cucumber, bell pepper and vinaigrette dressing 88

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鱼和肉类

SEAFOOD AND MEAT

RMB

酱汁选择:

Choice of sauce:

浓缩波本酒汁

Natural Port wine reduction

黑胡椒汁

Black pepper corn

荷兰汁

Hollandaise

亚洲烧烤酱

Asian barbecue

亚洲美食

ASIAN DELIGHTS

叻沙面汤配大虾及排粉

Laksa soup with prawn and vermicelli rice noodle (S)

128

印尼炒饭配太阳蛋, 龙虾片,
腌菜及鸡肉沙爹

Nasi goreng with fried egg, prawn, pickle and chicken satay (S)

138

新加坡风味班兰叶包桑巴酱鳕鱼

In pandan leaf wrapped black cod "South East Asian" Style served with sambal sauce (S)

238

海南鸡饭配传统文昌鸡配酱汁

Wen Chang Hainan chicken rice served with traditional condiment

178

鸡肉沙爹配花生酱

Chicken satay with peanut sauce (N)

98

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中式美食	CHINESE MENU	RMB
扬州炒饭	Fried rice with seafood" Yang Zhou" style (S and P)	128
秘制点心(4件)	Selection of homemade Dim Sum (4pieces) with condiments (P)	128
中式炒面	Old Shanghai style fried noodle	123
馄饨面	Wonton noodle soup (P and S)	123
上海糖醋小排	Shanghai style sweet and sour spare ribs	158
甜品	SWEET	
各式手工冰淇淋(2球)	Selection of ice-cream (2 scoops) with condiment (nut, chocolate chips, chocolate sauce, raspberry coulis, fresh berry, whipping cream) (N)	98
纽约芝士蛋糕配时令浆果酱	New York cheese cake served with seasonal wild berry coulis	98
传统朗廷杯装提拉米苏	The Langham tiramisu	98
传统黑森林蛋糕配时令浆果	Traditional black forest cake served with griotte and seasonal berry	98
时令水果盆 (可供2人分享)	Seasonal fruit platter (for two)	188

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