





## 精选凉菜 - COLD DISHES

---

	搓椒干拌牦牛肉 (香格里拉) <i>Marinated yak Meat With Dried Chili, Celery and Coriander</i>	88
	傣味鸡丝 (西双版纳) <i>Shredded Chicken with Chili, Coriander and Lemon</i>	78
 	小辣水性杨花 (大理) <i>Wild Seaweed with Chili and Coriander</i>	58
	风味鱼腥草 (昆明) <i>Heartleaf Houttuynia with Chili, Coriander and Soy Sauce</i>	58
 	鸡豆凉粉 (丽江) <i>Pea Jelly with Chili, Coriander and Soy Sauce</i>	48


## 沙拉 - SALAD

---

	烟熏三文鱼藜麦沙拉 (西式) <i>Smoked Salmon with Riye Salad</i>	138
	烟熏三文鱼, 藜麦及生菜 配意大利黑醋汁 <i>Smoked Salmon, Riye and Lettuce with Balsamic.</i>	
	凯撒沙拉 <i>Caesar Salad</i>	108
	罗马生菜配凯撒汁、银鱼、面包碎、培根、芝士 <i>Romaine Lettuce with Caesar Dressing, Anchovies, Croutons Bacon and Parmesan Cheese</i>	
 	田园沙拉 (西式) <i>Garden salad</i>	98
	各式新鲜生菜, 梨片, 橄榄, 樱桃番茄, 芝士配意大利黑醋汁, 千岛汁或法汁 <i>Assorted lettuce, pear, olive, cherry tomatoes, feta cheese with your choice of balsamic vinaigrette, Thousand Island or French dressing</i>	

 Signature Dish 招牌菜

 Wellbeing Dish 养修菜

 Vegetarian Dish 素菜

以上价格均以人民币计价, 另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern

## 汤 - SOUP

---

	野生蘑菇汤 (西式) <i>Mushroom Cappuccino</i>	98
	各种野生蘑菇配奶油和黑菌油 <i>Assorted mushroom soup with cream and truffle oil</i>	
	泰式酸辣汤 (泰式) <i>Thai Hot and Sour Soup</i>	98
	熟对虾 青口 鱿鱼 白蘑菇 小番茄 <i>Shrimp Squid white Mushroom Tomato</i>	
	泉水松茸菌汤 <i>Double-boiled Chicken Soup with Matsutake</i>	98
	纳西野菌汤 <i>Double-boiled Chicken Soup with Bamboo Fungus, Matsutake and Cordyceps Follower</i>	78
	山珍汽锅鸡汤 <i>Double-boiled Chicken Soup with Dried Bamboo Fungus</i>	68


## 家禽类 - POULTRY

---

	黄咖喱大虾配蒜茸面包 (泰式) <i>Yellow Curry Prawn with Garlic Bread</i>	208
	纳西走地鸡配羊肚菌 <i>Local Chicken With Morchella in Homemade Spicy Sauce</i>	138
	酸菜煮雪花鱼 (昆明杨林) <i>Boiled Sole Fillet with Pickled Vegetable and Needle Mushroom in Chili Oil</i>	128
	山珍椒香雪花鱼 (丘北) <i>Poached Sole Fillet with Chopped Green Pepper and Needle Mushroom</i>	128
	三家酱黄焖鸡 (大理永平) <i>Braised Chicken with Potato in Dali-style</i>	88

 Signature Dish 招牌菜

 Wellbeing Dish 养修菜

 Vegetarian Dish 素菜

以上价格均以人民币计价, 另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern

## 家禽类 - POULTRY

---

泰式青咖喱鸡 88  
*Roast Chicken Leg Thai Style*

♥ 竹笋烧程海鸭 (永胜) 88  
*Dried ChengHai duck with Bamboo Shoot*

## 猪、牦牛类 - PORK / YAK

---

♥ 山珍飘香牦牛肉 (香格里拉) 188  
*Yak Meat Braised and Deep-fried, Breadcrumbs*

干锅带骨藏香猪 (香格里拉) 118  
*Wok-fried Tibetan Pork with Garlic Sprout and Dry Chili*

♥ 板栗秘制藏香猪 (香格里拉) 118  
*Stewed Tibetan Pork with Fresh Chestnut*

♥ 松茸酱香牦牛肉 (香格里拉) 118  
*Wok-fried Yak Meat with Matsutake and Coriander*

红咖喱牛腩 108  
*Red Beef Curry*

泰式香茅烤颈肉 98  
*Roasted Pork neck with Lemongrass*

宣威小炒 (宣威) 88  
*Wok-fried Pork with Garlic Sprout, Minced Garlic, Ginger*

Signature Dish 招牌菜

♥ Wellbeing Dish 养修菜

Vegetarian Dish 素菜

以上价格均以人民币计价，另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern

## 舌尖上的云南 - A BITE OF YUNNAN

---

 	腊排骨煲娃娃菜 (丽江) <i>Braised Baby Cabbage with Pork Rib</i>	78
 	石锅山珍养身豆腐 (丽江) <i>Double-boiled Tofu with Mushroom</i>	78
 	青椒白参菌炒土鸡蛋 (楚雄) <i>Scrambled Egg with Green Pepper and White Ginseng</i>	78
 	黑松露秋葵 (楚雄) <i>Stir-fried Okra with Truffle</i>	78
	肝参茄子煲 <i>Braised Eggplant with Minced Pork Liver</i>	58
	纳西肝参土豆片 (丽江) <i>Stir-fried Potato with Pork Liver and Spring Onion</i>	58

## 新鲜田园时蔬精选 - SELECTION OF GARDEN VEGETABLE

---


 	菜心 Choy-sum	58
 	西兰花 Broccoli	
 	包菜 Cabbage	
 	娃娃菜 Baby Cabbage	
 	菠菜 Spinach	
 	木耳 Black Fungus	

以上各式时蔬可选：清炒，蒜蓉，炆炒，白灼和上汤

*Stir-fried, with Minced Garlic, With Dried Chili,  
Scalding and Poached in Superior Broth*

 Signature Dish 招牌菜

 Wellbeing Dish 养修菜

 Vegetarian Dish 素菜

以上价格均以人民币计价，另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern

## 主食点心精选 – MAIN COURSE & CHINESE DIM SUM

传统玛格丽特披萨 98  
*Classic Margarita Pizza*

配番茄，马苏里拉芝士  
*Served with tomato and mozzarella cheese*

夏威夷披萨 98  
*Hawaii Pizza*

火腿，菠萝，马苏里拉芝士  
*Ham, Pineapple, Ma Su lira Cheese*

 牛肉酱意面 98  
*Pasta with Bolognaise*

慢火炖牛肉酱和帕玛臣芝士  
*Slow cooked minced beef with and parmesan cheese*

  茄汁意面 78  
*Pasta with Tomato Sauce*

番茄，洋葱，橄榄油，罗勒酱，巴马臣芝士  
*Tomato, onion, olive oil, basil sauce, BA Ma Chen cheese*

奶油意面 78  
*Carbonara*

培根，洋葱，蘑菇，奶油汁  
*Bacon, onion ,mushroom ,creamy sauce*  
选择你喜欢的面条：意大利面，鸡蛋宽意面  
*Choice of past:Spaghetti, Fettuccine*

 青稞粑粑（香格里拉） 78  
*Fried Highland Barley Millet*


山珍鹅肝酱油炒饭 78  
*Stir-fried Rice with Goose Liver and Mushroom*

马帮粑粑（丽江） 68  
*Steamed Rice Cake with Minced Beef and Lettuce*

 小锅煮米线（丽江） 58  
*Boiled Rice Noodle with Minced Pork and Seasonal Vegetable in Local Style*

 Signature Dish 招牌菜

 Wellbeing Dish 养修菜

 Vegetarian Dish 素菜

以上价格均以人民币计价，另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern

## 主食点心精选 – MAIN COURSE & CHINESE DIM SUM

---

悦榕特色牛肉汉堡（西式）

*Banyan Tree Beef Burger*

128

扒牛肉饼，烟肉，车达芝士和薯条

*Grilled premium beef patty, bacon, cheddar cheese and French fries*



悦榕三明治（西式）

*Club Sandwich*

108

烤吐司伴以脆烟肉，烟熏鸡胸，鸡蛋，番茄，青瓜，生菜及薯条

*Toast served with bacon, smoked chicken breast, egg, tomato,*

*lettuce and French fries*

金枪鱼三明治（西式）

*Tuna Sandwich*

98

金枪鱼，洋葱，酸黄瓜，生菜及薯条

*Tunas, Onion, Pickled Cucumbers, Lettuce and French Fries*



Signature Dish 招牌菜



Wellbeing Dish 养修菜



Vegetarian Dish 素菜

以上价格均以人民币计价，另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern


## 扒类 - GRILL

---

 澳洲谷饲安格斯菲力 200 克	398
<i>Australian Grain Fed Angus Filet Steak-200grams</i>	
澳洲谷饲安格斯西冷牛扒 200 克	368
<i>Australian Grain Fed Angus Beef Sirloin Steak-200grams</i>	
 澳洲谷饲安格斯肉眼 200 克	368
<i>Australian Grain Fed Angus Beef Rib Eye Steak-200grams</i>	
 香煎银鳕鱼 180 克	368
<i>Fried Silver Cod Whipped Creamy Morel Sauce -180 grams</i>	
<i>All Steaks will be accompanied with grilled vegetables, french fries or mashed potatoes</i>	
以上所有扒烤类均配扒蔬菜、薯条或者土豆泥	
<i>Sauce (1 of your choice) 选择一种酱汁</i>	
<i>Red Wine Sauce 红酒汁</i>	
<i>Mushroom Sauce 蘑菇汁</i>	
<i>Black Pepper Sauce 黑胡椒汁</i>	
新西兰羊排 200 克	328
<i>New Zealand Lamb Chop with Mint Sauce -200 grams</i>	

 Signature Dish 招牌菜

 Wellbeing Dish 养修菜

 Vegetarian Dish 素菜

以上价格均以人民币计价，另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern


## 甜品 -DESSERT

---

提拉米苏 <i>Tiramisu</i>	88
巧克力熔岩蛋糕配香草冰淇淋 <i>Molten Chocolate Cake with Vanilla Ice Cream</i>	88
♥ 草莓慕斯 <i>Strawberry Mousse</i>	88
蓝莓芝士蛋糕 <i>Blueberry Cheese Cake</i>	88
纽芝兰冰淇淋 (两个球) <i>Selection of New Zealand Ice Cream (Two Scoop)</i>	68
配各式水果粒和杏仁片 <i>Served with mixed fruits and almond slices</i> 您可以选择不同口味: 草莓, 香草, 芒果, 绿茶, 碧根果仁, 太妃。 <i>Your choice of New Zealand Ice cream: Strawberry/Vanilla/Mango/Green tea/ Pecan nuts/Caramelized</i>	
♥ 时令果盘 (大)	98
时令果盘 (小)	78

 Signature Dish 招牌菜

 Wellbeing Dish 养修菜

 Vegetarian Dish 素菜

以上价格均以人民币计价, 另加收 10% 的服务费及 6.6% 政府税金。  
rices are quoted in RMB and subject to 10% service charge and 6.6% Govern