养修正餐菜单 WELLBEING

精选开胃凉菜-STARTERS

(4)	芥末虾球 Stem Prawn with Mustard	110/ Set
(4)	藏式炸奶酪配本地蜂蜜 Local Cheese fried with Honey	80/ Set
(4)	田园沙拉 Garden Green Salad	66/ Set
(4)	藏家青稞沙拉 Highland Local Barley Salad	60 / Set

主厨主推 - CHEF'S RECOMMENDATIO

(4)	养生汽锅鸡	98/位
	Steam Pot chicken soup	
(4)	养生罐罐米线	76/位
	Guan guan rice Noodles	

本地有机热菜 - LOCAL ORGANIC HOT DISH

(P)	藏香猪肉酿羊肚菌 Wild Morel mushroom with Minced pork Steam	120/ Set
(4)	芦笋百合 Asparagus fried with fresh Lily	99/ Set
(4)	野生木耳烩山药 Stewed Wild Jew's with Local Yam	98/ Set
(4)	金汤菜心 Cultivated Local Vegetables	66 / Set
(4)	白灼西兰花 Broccoli Scalded	66 / Set

ALL DAY DINING 正餐菜单

开胃菜 - STARTERS

	香格里拉鳟鱼饼 Tibetan trout cake	98/ Set
	野生木耳配黄瓜 Cucumber with Jew's Sala	68/ Set
(4)	花园沙拉 Garden green salad	66/ Set
	汤类 - SOUP	
E	奶油松茸汤 Cream of matsutake soup	78/ Set
	冬荫功汤 Tom yum goong	78/ Set
Đ	南瓜苹果奶油汤 Pumpkin & Apple cream soup	68 / Set

西式简餐 - WESTERN FOOD

辨	仁安披萨	136/ Set
	Ringha pizza	
	传统玛格丽特披萨 Classic margarita pizza	120/ Set
	额外加料: 萨拉米肠或火腿 加收 30RMB Extra toppings: salami or ham surcharge 30RMB	
#	牛肉汉堡 Beef burger	118/ Set
帶	悦榕三明治 Club sandwic	108/ Set
	牛肉酱意面 Pasta bolognaise	108/ Set
	可选择:直面、管状面、螺旋面 Pasta choice: Spaghetti, Penne, Fusilli	
	番茄意面 Pasta pomodoro	88/ Set
	可选择: 直面、管状面、螺旋面	

Pasta choice: Spaghetti, Penne, Fusilli

主菜 - MAIN COURSE

(a)	烤牦牛里脊	226/ Set
	Yak Tenderloin	
	汁水可选配 Choice of sauce: 黑椒汁 Black pepper sauce/ 红酒汁 Red wine sauce / 大蒜蘑菇汁 Mushroom and garlic sauce	
辨	香煎羊排	226/ Set
141	Rosemary roasted lamb chop	220, 566
	汁水可选配 Choice of sauce: 黑椒汁 Black pepper sauce/ 红酒汁 Red wine sauce/ 大蒜蘑菇汁 Mushroom and garlic sauce	
辩	香格里拉红鳟鱼	188/ Set
160	Hidden valley trout	100/ 561
	中式菜品 - CHINESE FOOD	
帶	烧烤牦牛肉串	126/ Set
	BBQ yak meat skewer	
	竹篓炒鸡	98/ Set
	Peppery chicken in bamboo basket	30/ Set
W	仁安煲仔饭	98/ Set
	Ringha casserole	
	云南小锅米线	68/ Set
	Yunnan rice noodle soup	00/ 561
	炒时蔬	66/ Set
	Fried seasonal vegetables	
	Served with steamed rice 配米饭	
E	青稞蔬菜汤	58/ Set
A	Local barley minestrone	30/ 3et
	•	
	每日例汤	58/ Set
	Soup of the day	
	Please check with our waiter 请您询问服务员	

地方风味 - LOCAL FLAVORS

將	红烧牦牛肉 Yak meat stew	126/ Set
將	藏式牦牛干巴 Deep-fried yak meat	118/ Set
	藏式粑粑夹牦牛肉 Tibetan "BaBa" stuffed with yak meat	99/ Set
	藏式五花肉炒白花菜 Tibetan fried pork belly and cauliflower	99/ Set
將	藏香腊排骨 Stir-fried preserved pork ribs	98/ Set
將	藏式小炒肉 Tibetan style pork slice	98/ Set
	藏式炒饭 Fried rice Tibetan style	78/ Set
帶	香格里拉野菌春卷 Shangri-La wild mushroom spring rolls	68/ Set
&	藏式炒蔬菜 Tibetan fried vegetables 配本地蔬菜、野生蘑菇和米饭 Mixed local vegetables with wild mushrooms, served with steamed rice	66/ Set

藏式甜品 - TIBETAN DESSERT

n Signature Dish 招牌菜

₩ Wellbeing Dish 养修菜

♥ Vegetarian Dish 素菜

粥类 - CONGEE

	仁安腊排骨粥 Ringha preserved pork ribs congee	58/ Set
剎	藏式牦牛肉粥 Tibetan yak congee	58/ Set
(4)	风味青稞粥 Highland barley congee	46/ Set
4	白粥 Plain congee	38/ Set

All congee served with condiments salted pickles and olive pickles

甜品 - DESSERT

* 所有粥类配榨菜和橄榄菜

	时鲜果盘 Seasonal fruit platter	68/ Set
帶	藏红花炖蛋 Saffron egg custard	66/ Set
	面包布丁 Bread butter Pudding	66/ Set
	现烤需要 30 分钟 Freshly baked, needs 30 minutes	