

# ALL DAY MENU

## 全日菜单

### LONG BAR





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## SIGNATURE SNACKS 精选小食


- ◆  **Black Truffle Croquets** 128  
Coppa, Aioli sauce  
黑松露芝士球
  
-  **Crispy Polenta** 128  
Hummus, cherry tomatoes on vine  
脆炸玉米糕配鹰嘴豆泥
  
-  **French Cheese Platter** 228  
Maraschino cherries, buckwheat sourdough  
法式芝士拼盘
  
-  **Joselito Ham Grand Reserve (60g)** 388  
Pan con tomato  
小何塞火腿 (60 克)
  
- ◆ **M9 Wagyu Katsu Sando** 558  
Homemade Brioche bread, secret sauce  
M9 和牛三明治
  
-  **Miso Edamame** 68  
Steamed edamame, homemade dried miso powder  
日式味噌毛豆
  
- ◆  **PuLi Fried Chicken** 168  
 Homemade Bourbon BBQ sauce  
璞丽炸鸡


◆ Signature

 Pork


 Shellfish

 Vegetarian

 Spicy

 Nuts

 Milk








 Gluten-free

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

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## ASIAN CUISINE 亚式菜单

### APPETIZERS 开胃菜


-   **Confit Pork Belly** **128**  
  Cucumber, garlic vinegar dressing  
蒜泥白肉
- Drunken Chicken** **208**  
10 years Huadiao  
黄酒醉鸡
-   **Sautéed String Beans** **88**  
Spicy minced pork  
干煸四季豆
-  **Shanghai Style Deep-fried Smoked Fish** **148**  
Sweet supreme soy sauce  
上海熏鱼

### SOUPS & NOODLES 汤和面

- Braised US Prime Short Rib Beef Noodle Soup** **248**  
Homemade noodle  
美国牛肋排汤面
-   **Dan Dan Noodle** **188**  
  Homemade noodle, Sichuan style  
四川担担面
-  **Scallion Noodle** **128**  
Homemade noodle, soy sauce  
葱油拌面

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## ASIAN CUISINE 亚式菜单

### RICE & MAIN DISHES 米饭和主菜


-   **Dry Aged Wagyu Beef Fried Rice** 188  
Garlic, spring onion, supreme soy sauce  
干式熟成和牛炒饭
-  **Hainanese Chicken Rice** 258  
Hainanese chicken, fragrant rice, chicken soup,  
chili paste, ginger& spring onion, supreme soy sauce  
海南鸡饭
-   **Seafood Fried Rice** 138  
Scallops, shrimps, X.O sauce  
X.O 酱海鲜炒饭
-   **Shanghai Braised Pork Belly** 148  
Quail egg, steamed Jasmine rice  
上海红烧肉配香米饭
-  **Xin Jiang Style Lamb Skewers** 208  
Cumin, homemade flat bread  
新疆羊肉串配烤馕

### SIDES & VEGETABLES 配菜及时蔬


-  **Fragrant Rice** 48  
海南鸡米饭
-  **Homemade Flat Bread** 18  
烤馕
-  **Homemade Plain Noodle** 48  
净面
-   **Poached Kailan Vegetable with Soy Sauce** 88  
白灼芥兰
-   **Sautéed Morning Glory with Garlic** 88  
蒜炒空心菜
-   **Steamed Jasmine Rice** 18  
香米饭

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## WESTERN CUISINE 西式菜单


### SALADS & STARTERS 沙拉和前菜


-   **Black Truffle Rucola Salad** **138**  
 Parmesan, pine nuts, black truffle dressing  
黑松露芝麻菜沙拉  
帕马森芝士, 松子, 黑松露汁
-   **Burrata** **188**  
Cherry tomatoes, extra virgin olive oil,  
aged balsamic vinegar  
布拉塔芝士  
小番茄, 特级初榨橄榄油, 陈年黑醋
- Caesar Salad** **198**  
Grilled organic chicken breast, anchovies,  
croutons, grated parmesan  
凯撒沙拉  
有机鸡胸肉, 凤尾鱼, 面包, 帕马森芝士
-   **“Spring Arts” Salad** **158**  
Butterhead lettuce, quail eggs, French beans,  
tomatoes, basil, olives, potato  
春季时令沙拉  
奶油生菜, 鹌鹑蛋, 四季豆, 番茄,  
罗勒, 橄榄, 土豆
- Vodka Cured Norwegian Salmon** **198**  
Cucumber, dill, warm brioche  
伏特加渍挪威三文鱼  
黄瓜, 时萝, 黄油面包

### SOUPS 汤


-   **Lobster Bisque** **198**  
 Boston lobster, double cream  
龙虾汤  
波士顿龙虾, 双重奶油
-   **Zucchini Soup** **128**  
Green peas, asparagus, extra virgin olive oil  
节瓜汤  
青豆, 芦笋, 特级初榨橄榄油

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## WESTERN CUISINE 西式菜单


### SANDWICHES 三明治


accompanied by French Fries


-  **Club Sandwich** 188  
Lettuce, tomato confit, egg, chicken breast,  
crispy pancetta, cereal toast  
公司三明治  
生菜, 油封番茄, 鸡蛋, 鸡胸肉, 香脆意式培根,  
谷物吐司
-   **Croque Madame** 208  
 Paris ham, gruyere cheese, sunny side-up, brioche bread  
法式三明治  
巴黎火腿, 格鲁耶尔芝士, 单面煎蛋, 黄油面包
-  **Wagyu Beef Burger** 258  
Cheddar, crispy onion rings, pickled mustard seeds,  
BBQ sauce, soft bun  
和牛汉堡  
车达芝士, 香脆洋葱圈, 腌芥末籽, 烧烤酱, 软面包

### PASTAS 意面

-  **Chitarra Napolitana** 188  
Stracciatella, basil, tomato sauce  
番茄琴弦意面  
丝翠奇芝士, 罗勒, 番茄汁
-  **Gnocchi Pancetta** 168  
Crispy pancetta, parmesan, confit egg yolk  
脆培根土豆团子  
香脆意式培根, 帕马森芝士, 油封蛋黄
-  **Linguine Bolognese** 188  
Wagyu beef Bolognese, pecorino cheese  
意式肉酱扁面  
和牛肉酱, 佩科里诺芝士
-   **Paccheri Lobster** 268  
Boston lobster, parsley, garlic, lobster bisque  
龙虾粗管意面  
波士顿龙虾, 欧芹, 蒜, 龙虾汤

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## WESTERN CUISINE 西式菜单


### MAIN COURSES 主菜


-   **Angus Beef Bavette M5** **398**  
Confit shallot, potato purée, black pepper  
M5 安格斯牛腹肉  
油封小洋葱, 土豆泥, 黑胡椒
-  **Grilled Chicken Breast** **248**  
Butterhead lettuce, crispy potatoes, chicken jus  
碳烤鸡胸肉  
奶油生菜, 炸脆土豆, 鸡肉汁
-   **Pan-seared Salmon** **228**  
Asparagus, Vierge sauce, lemon wedge  
香煎三文鱼  
芦笋, 番茄香料汁, 柠檬角
-   **Pan-seared Halibut** **288**  
Broccolini, macadamia tahini, lemon butter  
香煎比目鱼  
迷你西兰花, 夏威夷果芝麻酱, 柠檬黄油汁

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## WESTERN CUISINE 西式菜单

### DESSERT 甜品

- ◇ ⊗ **Basque Cheesecake** 128  
Pear & yuzu sauce  
巴斯克芝士蛋糕  
梨 & 柚子酱汁
- Ⓢ **Dessert of the Day** 88  
每日精选甜品
- 🍷 Ⓢ **Ice Creams & Sorbets (1 scoop)** 38  
🍷 Beetroot & berries, coconut, mandarin, triple vanilla or yogurt  
冰淇淋或者冰霜 (单球)  
甜菜根莓果, 椰子, 柑橘, 香草或酸奶
- 🍷 Ⓢ **“Moka”** 148  
🍷 Coffee & chocolate cake  
“摩卡”蛋糕  
咖啡 & 巧克力蛋糕
- Ⓢ ⊗ **Seasonal Fruit Platter** 148  
时令水果盘
- ◇ 🍷 **Strawberry Chantilly** 128  
🍷 Mascarpone, basil, chocolate streusel  
草莓香缇  
马斯卡彭芝士, 罗勒叶, 巧克力酥粒
- 🍷 ⊗ **Vanilla Panna Cotta** 128  
🍷 Red fruits  
香草奶冻  
红莓果, 红莓酱

◇ Signature

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## LONG BAR BREAKFAST

### 长吧早餐精选

118

 Hand-crafted bread & viennoiseries selection served with butter, honey & jam  
手工面包&精选甜酥面包，黄油，蜂蜜&果酱

YOUR CHOICE OF DRINK 自选饮品：

#### **NFC Juice** 鲜果冷压榨果汁

Apple & Banana 苹果香蕉

Guava 番石榴

Mango 芒果

Orange 橙汁

#### **Coffee** 咖啡

Americano 美式

Cappuccino 卡布奇诺

Double Espresso 双份特浓

Espresso 单份特浓

Latte 拿铁


#### **Tea** 茶


Assam Breakfast Tea 英式早餐茶


Blackcurrant and Hibiscus 黑加仑洛神花茶

Earl Grey 伯爵茶

Whole Peppermint Leaves 薄荷茶


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# AFTERNOON TEA

## 下午茶

### LONG BAR



THE PULI  
HOTEL AND SPA

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## THE STORY

The traditional afternoon tea at The PuLi is elevated to a stylish tea ceremony experience.

Seated on the cushiony sofas amidst the tranquil elegance of The PuLi's iconic lobby or perched at the chic Long Bar or the outdoor serenity of the Garden Terrace, a lavish assortment of pastries and sandwiches are presented on an elegant trolley.

Laden with a selection of 10 mignon pastries, The PuLi's afternoon tea is a glamorous affair with a choice of 6 savory and sweet irresistible French classics, such as Millefeuille, Éclair and Raspberry Tart, paired with a variety of specially curated tea blends and coffee.

<b>One person</b>	<b>338</b>
<b>Two persons</b>	<b>628</b>
<b>Unlimited Afternoon Tea per person</b>	<b>999</b>
<b>+ Add any food item</b>	<b>68</b>
<b>+ Add a glass of Dehours Grande Reserve - Brut NV</b>	<b>230</b>
<b>+ Add a glass of Duval-Leroy, "Lady Rose", Sec Rosé</b>	<b>310</b>
<b>+ Add a glass of French 75</b>	<b>180</b>

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

## FINGER SANDWICHES & SAVOURIES

(Select 3 items)

### **Ocean** 扇贝鱿鱼三明治

*Scallop, Squid, Avocado Tartine*

### **Burnt Pleasure** 鸭肝奶油烤布蕾

*Duck Foie Gras Crème Brûlée*

Caramel, pistachio

### **Exquisite Taste** 老虎虾卷

*Tiger Prawn Roll*

Soft roll, cocktail sauce, honey jelly

### **Migration** 伏特加渍三文鱼迷你三明治

*Vodka Cured Salmon Finger Sandwich*

Cucumber, horseradish, egg yolk

### **Just One Bite** 五花熏肉

*Speck Ham*

Parmesan cheese cookie, tomato

## FRESHLY BAKED MADELEINE

**With clotted cream and jams**

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## HOMEMADE PASTRIES

(Select 3 items)

### **Thousand leaves** 拿破仑千层

*Millefeuille*

Raspberry

### **Lightning** 蜂蜜泡芙

*Honey Éclair*

Puff éclair, white chocolate honey ganache, orange zest

### **Tarte aux Framboises** 树莓挞

*Raspberry Tart*

Raspberry mousse, fresh raspberry, white chocolate honey ganache

### **Sour Princess** 柠檬挞

*Lemon Tart*

Lemon marmalade, grapefruit ganache

### **Belong to You** 茉莉慕斯

*Jasmine Mousse*

Jasmine, pistachio

# CRAFT TEA COLLECTION

## by "JING TEA"

### **Assam Breakfast Tea 英式早餐茶**

A robust black breakfast tea, rich, malty and rousing, perfect with or without milk.  
浓郁的麦芽香，茶汤浓厚、甘甜，与牛奶搭配最佳。

### **Cocoa Black 可可红茶**

The sweetness of chocolate without having to feel guilty about drinking high calorie.  
红茶与丝滑巧克力的组合，让你享受巧克力的香浓醇甜。

### **Decaffeinated Ceylon 低咖啡因锡兰红茶**

Sweet rose over an elegant black A caffeine-free black Ceylon tea: smooth, aromatic and refreshing. Tangy and malty with sweet, dried fruit notes.  
此款锡兰红茶含少量咖啡因：茶香柔滑，芳香，清新。茶汤浓郁，带有香甜干果的味道。

### **Earl Grey 伯爵茶**

A fragrant classic of rich Ceylon scented with bergamot.  
佛手柑油熏制的锡兰红茶搭配蓝色矢车菊花瓣，具有清雅迷人的香味与清爽甘甜的独特味道，是深受欧洲上流社会欢迎的经典红茶。

### **Lychee Red 荔枝红茶**

A fragrant black tea, mellow with a sweet, tropical fruitiness.  
红茶口感馥郁，带有热带水果的香甜。

### **Gyokuro 玉露茶**

An amazingly fresh, grassy and floral aroma.  
口感醇厚，青草芬芳，香味浓郁。带有令人惊奇的新鲜花草香气。

### **Blackcurrant and Hibiscus 黑加仑洛神花茶**

Amazingly bold and sweet berry and floral aromas with a flavor that boasts a rich spectrum of berries and a gently tart finish.  
香气浓郁又甜美，花香四溢，有着丰富的浆果香味和柔和的酸味。

## CRAFT TEA COLLECTION

### by "JING TEA"

#### **Chrysanthemum Buds 胎菊茶**

Stunningly fresh and light with enchanting floral flavors that cleanse and soothe.  
淡淡的菊花香，清新甘甜，清肝明目，散热降压的好茶。

#### **Lemongrass Ginger 柠檬草姜茶**

Warming and spicy ginger paired with invigorating and refreshing lemongrass.  
温热辛辣的生姜搭配清新爽口的香茅。

#### **Osmanthus Rooibos 桂花路易波士茶**

A sweet straw and plum fragrance with faint vanilla, gives way to a soft, gently tangy flavor with a hint of bitter Seville orange richness.

带着淡淡的香草味和李子的香味，柔和而强烈的味道中带有塞维利亚橙子的苦味，桂花香味完美呈现。

#### **Whole Peppermint Leaves 薄荷茶**

Insistent and deep mint flavors with an intense clean finish.  
经久不去的浓郁薄荷芳香，口味滑腻，回味醇香。

## COFFEE AND ICED TEA

#### **Espresso 单份特浓**

#### **Double Espresso 双份特浓**

#### **Cappuccino 卡布奇诺**

#### **Latte 拿铁**

#### **Macchiato 玛奇朵**

#### **Iced Fruit Tea 百果冰红茶**

Selection: Grapefruit, Orange, Pineapple, Raspberry

口味：西柚，香橙，凤梨，树莓

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