

ALL DAY MENU

全日菜单



You may scan the QR code to explore the refined pictures of more delicacies.

WELLNESS MENU

轻盈能量菜单

STARTERS 前菜

- Fennel Citrus Bloom** 茴香柑橘之绽

128
- Fennel Salad Fresh & Pickled, Burrata Cheese, Citrus Dressing
鲜切与轻腌茴香沙拉，意式布拉塔奶酪，柑橘酱 🌱🌿🍋

280 kcal | Refreshing, low-calorie salad rich in fiber and bright citrus notes
清爽低卡，高纤维，柑橘清香明亮提味
- Tuna Verde Power Bowl** 金枪鱼青翠能量碗

128
- Tuna Confit, Avocado, Kale, Baby Spinach, Pesto Sauce
低温油浸金枪鱼，牛油果，羽衣甘蓝，嫩菠菜，罗勒青酱 🌱🌿🍷

438 kcal | Nutrient-dense green bowl, rich in protein, healthy fats, and plant energy
富含优质蛋白与健康脂肪的绿色能量碗，营养均衡
- Yogurt & Berries Crunch** 酸奶莓果脆境

108
- Greek Yogurt, Homemade Granola, Fresh Berries and Banana, Orange Blossom Honey
希腊酸奶，自制格兰诺拉麦片，鲜莓果与香蕉，橙花蜂蜜 🌱🌿🍌

456 kcal | Protein-rich yogurt bowl, balanced with natural sweetness, antioxidants and crunchy texture
高蛋白酸奶碗，天然清甜果香，抗氧化鲜果搭配香脆谷物，口感丰富均衡

MAIN COURSES 主菜

- Ocean Breeze** 海风鲜韵虎虾意式米粒面

188
- Orzo Pasta, Tiger Prawns, Green Asparagus, Basil Pesto
意式米粒面，虎虾，鲜嫩芦笋，罗勒青酱 🌱🌿🍷

518 kcal | Nutritionally balanced dish, combining protein, green vegetables, carbohydrates and a delicate herbaceous note
营养均衡意面料理，搭配优质蛋白、时令绿蔬与均衡碳水，香草层次突出
- Threadfin Bream Cacciatora** 恰托拉风味金线鱼

258
- Roasted Line-Caught Threadfin Bream Fish from Zhou Shan, Kalamata Black Olive, Capers, Reduced Tomato Sauce
慢火烤制舟山本地金线鱼，卡拉马塔黑橄榄，水瓜柳，慢烤番茄浓汁 🌱🌿🍷

196 kcal | Mediterranean-inspired lean fish fillet, filled with antioxidant-rich tomato elements and balanced punchy flavours
地中海风味低脂海鱼，融合番茄抗氧化元素，酸甜咸鲜风味浓烈鲜明
- Carpaccio Tonnato** 和牛薄切冷盘与金枪鱼酱

288
- Wagyu Beef Carpaccio Sous Vide, A Touch of Tuna Sauce, Parmigiano, Rocket Salad (Cold Dish)
低温慢煮和牛薄片，点缀金枪鱼酱，帕玛森芝士，芝麻菜（冷菜）🌱🌿🍷

306 kcal | Delicate wagyu carpaccio paired with a touch of tuna dressing and fresh greens for light indulgence
细腻和牛冷切，金枪鱼酱轻点其间，搭配绿叶蔬菜，轻盈而富有满足感

BEVERAGES 饮品 🌱

- Silky Road** Smoothie with Almond Milk, Blueberry, Peach, Chia Seeds

108
- 臻享丝滑奶昔 | 杏仁奶，蓝莓，蜜桃，奇亚籽

180 Kal | Silky fruit blend with soft nutty base 杏仁奶融合果香，柔和细腻
- Green Renewal** Mint, Celery, Kale, Apple

108
- 清润焕新绿汁 | 薄荷，西芹，羽衣甘蓝，苹果

98 Kal | Pressed green mix with crisp apple and minty note 清压绿意，苹果与薄荷带来清新明亮口感
- Pick Me Up!** Pineapple, Carrot, Ginger

108
- 活力唤醒能量汁 | 菠萝，胡萝卜，生姜

96 Kal | Bright fruit lifted by gentle spice 果香明亮，姜香轻提余韵

◇ Signature 🐷 Pork 🐚 Shellfish 🌱 Vegetarian 🌶️ Spicy 🥜 Nuts 🥛 Dairy 🌾 Gluten-free 🌿 Locally sourced ♻️ Sustainable

标志性 猪肉 贝类 素食 辛辣 坚果 乳制品 无面筋 本地采购 可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10%服务费，总额需征收中国政府的法定增值税。

SIGNATURE SNACKS 精选小食

French Cheese Platter Maraschino cherries, buckwheat sourdough 法式芝士拼盘 黑樱桃，荞麦酸面包 🍷	228
5J Pure Iberico Ham (60g) Pan con tomato, buckwheat sourdough 西班牙 5J 火腿 (60 克) 番茄莎莎，荞麦酸面包 🍷	388
House-made Hummus Crunchy vegetables, crispy polenta 自制鹰嘴豆泥 生脆蔬菜条，脆炸玉米糕 🍷 🍴 🌱	128
PuLi Fried Chicken Wings Organic chicken wings, house-made Bourbon BBQ sauce 璞丽炸鸡翅 有机鸡中翅，自制波本威士忌烧烤酱 🍷 🍴 🍷	168

-  Signature
标志性
-  Pork
猪肉
-  Shellfish
贝类
-  Vegetarian
素食
-  Spicy
辛辣
-  Nuts
坚果
-  Dairy
乳制品
-  Gluten-free
无面筋
-  Locally sourced
本地采购
-  Sustainable
可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10%服务费，总额需征收中国政府的法定增值税。

WESTERN CUISINE 西式菜单

SALADS & STARTERS 沙拉和前菜

Burrata Salad 198

Honey tomato, mesclun salad, balsamic dressing

布拉塔芝士沙拉

樱桃番茄，混合蔬菜，意式黑醋汁 ① ②

Caesar Salad 198

Romaine lettuce, grilled organic chicken breast, anchovies, croutons, grated parmesan

凯撒沙拉

罗马生菜，烤有机鸡胸肉，凤尾鱼，面包薄脆，帕玛森芝士 ① ②

Greek Salad 158

Cherry tomato, cucumber, bell pepper, feta cheese, "Coquillo Niçoise" olives

希腊沙拉

樱桃番茄，黄瓜，柿子椒，菲达芝士，尼斯橄榄 ① ②

Norwegian Salmon & Scallop Poke Bowl 198

Warm Japanese sushi rice, cashew nuts, cucumber, Furikake seaweed

挪威三文鱼扇贝波奇碗

日式寿司米饭，腰果，黄瓜，海苔香松 ① ② ③

Wagyu Beef Tartar (100g/150g) 218/328

Confit egg yolk, chives, capers

生和牛塔塔（100 克 /150 克）

油封有机蛋黄，细香葱，水瓜柳

SOUPS 汤

Crustacean Bisque 198

Scallops, tiger prawns, saffron aioli

海鲜汤

扇贝，老虎虾，藏红花蒜泥蛋黄酱 ① ②

Truffle and Potato Velouté 198

Confit potatoes, leeks, truffle

黑松露土豆浓汤

油封土豆，京葱，黑松露 ①

◇ Signature ① Pork ② Shellfish ③ Vegetarian ④ Spicy ⑤ Nuts ⑥ Dairy ⑦ Gluten-free ⑧ Locally sourced ⑨ Sustainable
标志性 猪肉 贝类 素食 辛辣 坚果 乳制品 无面筋 本地采购 可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10% 服务费，总额需征收中国政府的法定增值税。

WESTERN CUISINE 西式菜单

SANDWICHES 三明治

accompanied by French Fries

搭配薯条

Croque Madame

208

Paris ham, gruyere cheese, sunny side-up egg, brioche bread

法式三明治

巴黎火腿片, 格鲁耶尔芝士, 单面煎蛋, 黄油面包 🍞 🥚 🍷

Sourdough Club Sandwich

228

Organic chicken, lettuce, tomato, egg, bacon

酸面包公司三明治

有机鸡肉, 生菜, 番茄, 鸡蛋, 培根 🍞 🥚

Wagyu Beef Burger

258

Emmental cheese, lettuce, pickled mustard seeds, BBQ sauce, house-made soft bun

和牛汉堡

艾蒙塔尔芝士, 生菜, 腌制芥末籽, 烧烤酱, 自制软面包 🍞

Mini Wagyu Beef Burger

238

Emmental cheese, lettuce, pickled mustard seeds, BBQ sauce, house-made soft bun

迷你和牛汉堡

艾蒙塔尔芝士, 生菜, 腌制芥末籽, 烧烤酱, 自制软面包 🍞

PASTAS 意面

Black Truffle Gnocchi

188

Sage, pumpkin, Parmigiano Reggiano

黑松露土豆团子

鼠尾草, 南瓜, 帕玛森芝士 🍷

Linguine Bolognese

218

Wagyu beef bolognese, pecorino cheese

肉酱意大利面

和牛肉酱, 佩科里诺芝士

Paccheri Napolitana

218

Stracciatella, basil, tomato sauce

那不勒斯粗管面

丝翠奇水牛芝士, 罗勒, 番茄汁 🍷

Seafood Tagliatelle

288

Prawns, scallops, lobster, aglio olio

海鲜意式宽扁面

大虾, 扇贝, 龙虾, 蒜味橄榄油 🍷

🍷 Signature 🐷 Pork 🦞 Shellfish 🌱 Vegetarian 🌶️ Spicy 🥜 Nuts 🥛 Dairy 🌾 Gluten-free 🌿 Locally sourced ♻️ Sustainable
标志性 猪肉 贝类 素食 辛辣 坚果 乳制品 无面筋 本地采购 可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价, 需另加 10%服务费, 总额需征收中国政府的法定增值税。

WESTERN CUISINE 西式菜单

MAIN COURSES 主菜

Angus Beef Bavette M5 Confit shallot, butterhead lettuce, crispy fries, Béarnaise sauce M5 安格斯牛腹肉 油封小干葱，奶油生菜，炸薯条，法式伯那西酱 𠄎 𠄎	398
Organic Chicken “Parmigiana” Seasonal vegetables, potato gnocchi, chicken jus 有机鸡肉帕玛森干酪 有机时蔬，土豆团子，鸡肉汁 𠄎	268
Patagonian Toothfish Roasted in chorizo butter, barley, sautéed greens 南极犬牙鱼 西班牙辣味香肠，大麦，炒绿色蔬菜 𠄎	298
Seared Norwegian Salmon Asparagus, young potatoes, pancetta 烤挪威三文鱼 芦笋，小土豆，意大利腌肉 𠄎	248

◇ Signature	🐷 Pork	🦞 Shellfish	🌱 Vegetarian	🔥 Spicy	🥜 Nuts	🥛 Dairy	🌾 Gluten-free	🌿 Locally sourced	♻️ Sustainable
标志性	猪肉	贝类	素食	辛辣	坚果	乳制品	无面筋	本地采购	可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10%服务费，总额需征收中国政府的法定增值税。

ASIAN CUISINE 亚式菜单

APPETIZERS 开胃菜

Bean Curd with Shredded Bean Sprouts Sesame oil 清拌腐竹 芝麻油	88
Drunken Chicken 10 years Huadiao 黄酒醉鸡 十年陈花雕酒 🍷	208
Miso Edamame Steamed edamame, house-made dried 味噌毛豆 蒸毛豆，自制味噌粉 🍷	68
Pork Ear in Sichuan Style Peanut, celery 四川红油猪耳 油炸花生，芹菜 🌶️🥬🍵	128
Marinated Eggplant with Spicy Sauce Spicy minced pork 红油肉末茄子 辣味猪肉末 🌶️🍵	68

◇ Signature	🐷 Pork	🦪 Shellfish	🌿 Vegetarian	🌶️ Spicy	🥜 Nuts	🥛 Dairy	🍷 Gluten-free	🌱 Locally sourced	♻️ Sustainable
标志性	猪肉	贝类	素食	辛辣	坚果	乳制品	无面筋	本地采购	可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10%服务费，总额需征收中国政府的法定增值税。

ASIAN CUISINE 亚式菜单

SOUPS & NOODLES 汤和面

Braised US Prime Short Rib Beef Noodle Soup	248
House-made noodle 美国牛肋排汤面 手工面条	
Dan Dan Noodle	188
House-made noodle, minced pork, Sichuan style 四川担担面 手工面条，猪肉末    	
Laksa with Chicken and Shrimp	198
Chicken, shrimp, bean sprouts, egg 虾仁鸡肉叻沙 鸡肉，虾仁，豆芽，鸡蛋 	
Scallion Noodle	128
House-made noodle, supreme soy sauce, shredded dried scallops 葱油拌面 手工面条，头抽，炸扇贝干丝 	

-  Signature
标志性
-  Pork
猪肉
-  Shellfish
贝类
-  Vegetarian
素食
-  Spicy
辛辣
-  Nuts
坚果
-  Dairy
乳制品
-  Gluten-free
无面筋
-  Locally sourced
本地采购
-  Sustainable
可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10%服务费，总额需征收中国政府的法定增值税。

ASIAN CUISINE 亚式菜单

RICE & MAIN DISHES 米饭和主菜

Egg Fried Rice Organic egg, leek 特色蛋炒饭 有机鸡蛋，大葱	128
Hainanese Chicken Rice Hainanese chicken, fragrant rice, chicken soup, chili paste, ginger spring onion, supreme soy sauce 海南鸡饭 米饭，鸡汤，辣椒酱，姜葱泥，头抽	258
Steamed Halibut Or Golden Threadfin Bream (Zhoushan, Zhejiang) Iberico ham, supreme soy sauce, broccolini 豉油蒸比目鱼 或 金线鱼 (浙江，舟山) 西班牙火腿，头抽，迷你西兰花	288
Twice-cooked Black Pork Belly with Steamed Rice Slices in Sichuan style, leeks, red bean paste 四川回锅肉配米饭 蒜苗，郫县豆瓣酱	188
Wagyu Beef Fried Rice Garlic, spring onion, supreme soy sauce 和牛炒饭 蒜头，小葱，头抽	188

SIDES & VEGETABLES 配菜和时蔬

Fragrant Rice 海南鸡米饭	48
House-made Noodle in Chicken Soup 鸡汤面	48
Poached Kailan Vegetable with Soy Sauce 白灼芥兰	88
Steamed Jasmine Rice 香米饭	18

◇ Signature
标志性

🐷 Pork
猪肉

🦞 Shellfish
贝类

🌱 Vegetarian
素食

🌶️ Spicy
辛辣

🥜 Nuts
坚果

🥛 Dairy
乳制品

🌾 Gluten-free
无面筋

🌿 Locally sourced
本地采购

♻️ Sustainable
可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10% 服务费，总额需征收中国政府的法定增值税。

DESSERT 甜品

Basque Cheesecake Pear & yuzu sauce 巴斯克芝士蛋糕 梨 & 柚子酱汁 ◇ 𐍎 𐍇	128
Ice Creams & Sorbets (1 scoop) 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 𐍇	38
Crème Caramel Sour cream 奶油布丁 焦糖酱，酸奶油 𐍇	128
Seasonal Fruit Platter 时令水果盘 𐍇 𐍈	148
Valrhona Chocolate Mousse Crispy speculoos biscuit 法芙娜巧克力慕斯 法芙娜巧克力薄脆 𐍇 𐍉	148

Please Contact Our Service Staff for Any Food Dietary Request.
如有任何膳食需求，请与我们的餐厅服务人员联系。

◇ Signature	𐍆 Pork	𐍇 Shellfish	𐍈 Vegetarian	𐍉 Spicy	𐍊 Nuts	𐍋 Dairy	𐍌 Gluten-free	𐍍 Locally sourced	𐍎 Sustainable
标志性	猪肉	贝类	素食	辛辣	坚果	乳制品	无面筋	本地采购	可持续

Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价，需另加 10%服务费，总额需征收中国政府的法定增值税。

PULI CANTONESE DESSERT 璞麗廣式糖水

An elegant journey through Cantonese Tang Shui, where culinary heritage and craftsmanship meets The PuLi's contemporary approach to excellence through simplicity.
一场粵式糖水的雅致之旅，于传统风味与匠心之间，融入璞麗以简驭繁的当代诠释。

Golden Jade <Jin Yu Man Tang> 金玉满堂

128

Double-boiled Sweet Soup with White Fungus, Peach Resin and Dried Longan
桃胶桂圆白玉木耳甜汤

Inspired by the timeless wisdom of Cantonese culinary traditions, this delicate sweet soup celebrates natural ingredients and a gentle harmony of textures.

承袭岭南智慧，以天然食材呈现细腻层次，演绎东方温润平衡之美。

Bird's Nest Mango Pomelo Sago 燕窝杨枝甘露

168

Bird's Nest, Fresh Mango, Pomelo and Sago
燕窝芒果西柚西米露

A modern interpretation of a Cantonese favourite, blending premium bird's nest with vibrant tropical fruits for a refreshing balance of richness and freshness.

以现代手法演绎经典粵式甜品，融合珍贵燕窝与鲜活果香，呈现丰盈与清新的平衡之美。

Almond & Egg White Tea 杏仁蛋白茶

98

Southern Almond from Canton, Egg White and Osmanthus
广东南杏仁、蛋白、桂花

A delicate expression of Cantonese sweetness, where the gentle richness of southern almond meets the silky texture of egg white and the subtle fragrance of osmanthus.

以南杏仁的温润香气交融蛋白的丝滑质地，点缀桂花清雅芬芳，呈现细腻而平衡的东方甜香。

Red Bean Soup 陈皮红豆沙

98

Xinhui Tangerine Peel, Red Bean and Candied Lily
新会陈皮、糖渍百合

A refined Cantonese classic, where the mellow citrus fragrance of Xinhui tangerine peel meets velvety red bean and the delicate sweetness of candied lily.

以新会陈皮的醇厚陈香融入绵密红豆，佐以清甜百合，细腻演绎广式糖水的东方韵味。

Warm Silken Tofu Pudding 广式热豆腐花

88

Soybean, Ginger and Brown Sugar Syrup
黄豆、姜红糖水

A refined Cantonese classic, served warm with delicate tofu pudding and fragrant ginger syrup, offering a comforting expression of traditional sweetness.

以细滑的豆腐花搭配清香姜糖水，雅致演绎广式经典甜品，呈现温暖而细腻的东方甜香。