

# *the art of drinking*

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"THE PROPER UNION OF GIN AND VERMOUTH IS A GREAT AND SUDDEN GLORY;  
IT IS ONE OF THE HAPPIEST MARRIAGES ON EARTH, AND THE SHORTEST LIVED"

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*Bernard DeVoto*

# NEW YORK NEW YORK

纽约，纽约

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"ELEGANCE IS THE ONLY BEAUTY THAT NEVER FADES"

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*Audrey Hepburn*

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## LOCAL INFUSIONS

### 杯中风物

*In the 1930s, when Fernand Petiot was making Bloody Mary at The St. Regis New York's King Cole Bar, he would never have imagined his cocktails and many more inspired cocktails would make it all the way to Shanghai. Here, in this inspired list, we bring you a taste of the Astor family's New York heritage, elevated with the influence of spirited local culture.*

1930年代，当调酒师Fernand Petiot在纽约瑞吉酒店King Cole Bar创制血腥玛丽鸡尾酒的时候，他肯定从未想过这款鸡尾酒会有诸多演化版本，并被带到世界各地，最终来到上海。这份酒单为您呈现阿斯特家族的纽约传统，并融入本地文化与特色，让您于舌尖展开一场游历之旅。

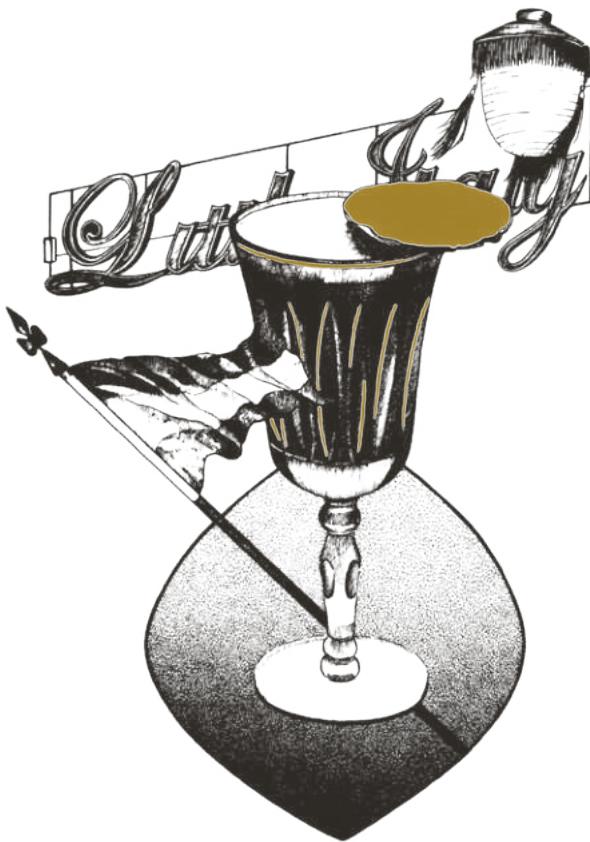
细品杯中风物，静享曼妙此刻。

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"IT'S NEVER TOO EARLY FOR A COCKTAIL"

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Noël Coward



## LOWER MANHATTAN

曼哈顿下城

WELCOME TO THE BIRTHPLACE OF NEW YORK CITY. ONCE A LANDMARK OF INDUSTRY AND BOOTLEGGING, SET AGAINST THE VIBRANT CULTURAL MELTING POT OF EARLY MIGRANTS, THE LOWER EAST SIDE'S EMINENT COCKTAIL CULTURE SETS A GLOBAL STANDARD OF EXCELLENCE.

欢迎造访纽约城的发源地曼哈顿下城。这里的下东区曾是工业地标，是禁酒令时期的地下酒吧集中地，也是早期移民汇聚而成的文化大都会。此地的鸡尾酒文化精彩纷呈，可以说为全世界设定了卓越之标准。

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## FORREST & MACREADY 阿斯特歌剧

¥128

Jameson irish whiskey / jamaican rum / hazlenut / lemon / apricot liqueur / pernod absinthe

*Enjoy the performance of hazelnut and apricot rivalling whisky and absinthe, in memory of Forrest and Macready's competing productions of Macbeth that led to the Astor Opera Riot of 1849.*

尊美醇爱尔兰威士忌 / 牙买加朗姆酒 / 榛子 / 柠檬 / 杏子利口酒 / 潘诺茴香酒

榛子与杏子的甘美与威士忌和苦艾酒的辛辣在口腔中碰撞，就像著名演员 *Edwin Forrest* 与 *William Charles Macready* 的《麦克白》演出互相竞争，而导致 1849 年纽约阿斯特歌剧院发生剧迷暴动。

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## A RITUAL FIZZ 纽约意大利客

¥128

Coffee infused limoncello / double cream / lemon / orange blossom / soda

*Stroll through Little Italy, where the resonance of passionate languages and laughter sparkle on your tongue amidst aromas of rich coffee, orange blossom and Limoncello.*

咖啡风味柠檬利口酒 / 浓奶油 / 柠檬 / 橙花 / 苏打水

在舌尖捕捉到浓浓的咖啡醇香，融合在其中的橙花与柠檬甜酒的清香点醒味蕾，仿佛行走在小意大利区，飘荡在空中那欢快有力的意大利语谈笑之声唤醒了行人的耳朵一样。

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## HEVER CASTLE IN NEW YORK 纽约赫弗堡

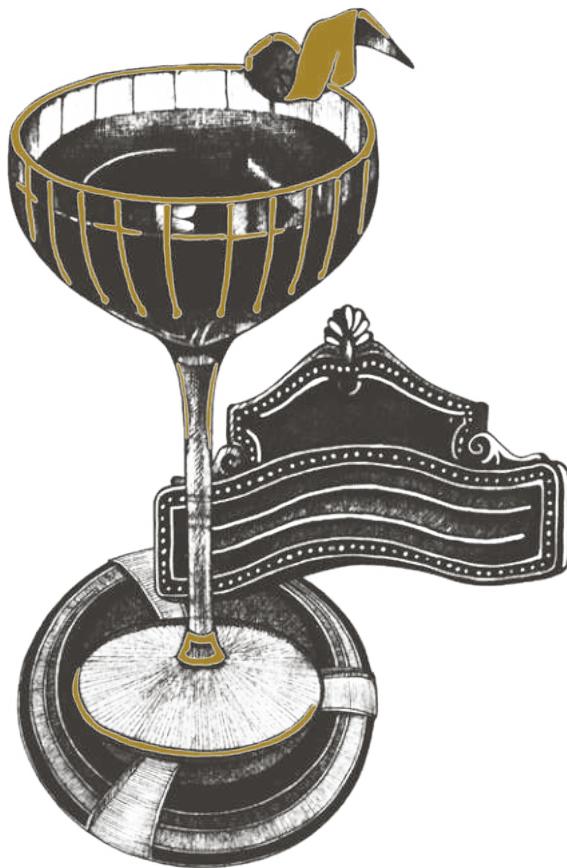
¥128

Strawberry beefeater gin / apricot purée / clove syrup / lemon / mint liqueur

*Stand in awe of this fruity ode to the architectural marvels of lower Manhattan's Soho area and the Astor family's old English castle residence, Hever.*

必富达草莓金酒 / 杏酱 / 丁香糖浆 / 柠檬 / 薄荷利口酒

将这有着明快果味的一杯，献给曼哈顿下城苏豪区的建筑奇观——阿斯特家族的古英式风格赫弗城堡。



## MIDTOWN

曼哈顿中城

ALIVE WITH ICONS AND ACTIVITY, MIDTOWN IS SAID TO EPITOMISE THE CHARACTER AND CLASS OF NEW YORK. BUSTLING STREETS BOAST THE LANDMARK LOCATIONS OF TIMES SQUARE, THE CHRYSLER BUILDING, GRAND CENTRAL TERMINAL AND THE ST. REGIS NEW YORK, WITH THE INFAMOUS KING COLE BAR, HOME OF OUR SIGNATURE BLOODY MARY COCKTAIL.

充满活力的曼哈顿中城被视为纽约城个性与品味的象征。沿着繁华的街道漫步，时代广场、克莱斯勒大厦和中央车站一一映入眼帘。当然还有纽约瑞吉酒店，KING COLE BAR的所在地，血腥玛丽鸡尾酒的老家。

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## ROYAL PALLADIUM FIZZ 皇家拉丁爵士

¥128

Champagne / absolut elyx vodka / cherry brandy / pineapple / sakura-honey water / lime

*Experience the Palladium Ballroom, hosting the epitome of Latin musical talent nightly with famous Cuban and Jazz musicians in this vibrant fizz ode to the Cuban classic, the Mary Pickford.*

香槟 / 绝对亦乐伏特加 / 樱桃白兰地 / 菠萝 / 樱花风味蜂蜜水 / 酸橙

品一口这杯古巴经典玛丽·皮克福德鸡尾酒的菲士版本，从味觉上体验曾经盛极一时的Palladium舞厅——聚集拉丁、古巴与爵士乐天才歌手的音乐圣殿。

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## THE MAYOR OF STRAWBERRY FIELDS 中央公园草莓地 ¥128

Strawberry infused pisco / chartreuse / jasmine & tarragon syrup / lime / chocolate bitters / egg white

*John Lennon's legacy of peace lives on in this fragrant and herbal twist on the pisco sour, dedicated to Gary dos Santos who decorated the Strawberry Fields memorial for over 20 years.*

草莓风味皮斯科白兰地 / 查特酒 / 茉莉花龙蒿叶糖浆 / 酸橙 / 巧克力苦精 / 蛋清

这款以皮斯科酸酒为基础、融入草本味道的鸡尾酒，是对 John Lennon (约翰·列侬) 和平与爱之精神的延续，也是为了纪念 Gary dos Santos——生前坚持二十多年一直装饰中央公园草莓地的列侬信徒。

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## KOREAN SQUARE 韩国广场

¥128

Chili beefeater gin / soju / grapefruit liqueur / lemon / egg white

*Feel the rising heat of Koreatown, home to the Chaebol and exotic culinary delights. Citrus and chili sear across gin and rice spirits, with the vibrancy and soul of "Korean Times Square".*

必富达辣椒金酒 / 烧酒 / 葡萄柚利口酒 / 柠檬 / 蛋清

柑橘属水果和辣椒的滋味，穿透金酒和烧酒的辛辣，像极了“韩国时代广场”特有的生机和活力。一起来感受财阀与食肆林立的韩国城特有的风味，以及它与日俱增的热度。

All prices are in RMB and inclusive of service charge and VAT

以上所有价格均为人民币(含服务费与税费)



## UPPER MANHATTAN

曼哈顿上城

UPPER MANHATTAN IS RENOWNED AS A HUB FOR THE AFFLUENT AND INTELLECTUAL, HOME TO WORLD FAMOUS MUSEUMS AND PRESTIGIOUS LEARNING INSTITUTIONS. BOUNDED BY CENTRAL PARK AND THE HUDSON RIVER, UPPER MANHATTAN ALSO HOSTS THE CREATIVE AND HISTORIC BOROUGH OF HARLEM, A PARAMOUNT CENTRE OF AFRICAN-AMERICAN ARTS AND CULTURE.

曼哈顿上城是富人和学者的聚集地，闻名于世的博物馆和备受渴慕的高等学府比比皆是。中央公园宁静优美，哈德逊河从旁边流淌而过，非裔美国人 的文化艺术创意历史街区——哈莱姆区也坐落于此。

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## HARLEM SWIZZLE 嘻哈感应

¥128

Caribbean white rum / manzanilla sherry / lemon / seasonal fruit / almond / mint

*Saunter through Spanish Harlem, the enclave established by Puerto Rican and Latin American immigrants after WWI, with this bright and refreshing lift on the classic swizzle.*

加勒比海白朗姆酒 / 曼扎尼拉雪莉酒 / 柠檬 / 时令水果 / 杏仁 / 薄荷

尝一口这款比古典配方更有活力、更醒神的碎冰鸡尾酒，就如同在一战后波多黎各和拉美移民所创建的哈莱姆区闲庭漫步。

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## DUKE OF JAZZ 公爵的爵士乐

¥128

Caribbean white rum / olmeca altos reposado tequila / pineapple / lemon / honey water

*Taste the sweet life of Sugar Hill with this bright tropical tequila blend in memory of the eminent composer, pianist and jazz bandleader Edward Kennedy “Duke”.*

加勒比海白朗姆酒 / 奥美加阿特兹微陈酿龙舌兰酒 / 菠萝 / 柠檬 / 蜂蜜水

尝一尝糖山区甜蜜的生活滋味，热带水果的明快气息，游离在龙舌兰酒之上——致敬人称“公爵”的杰出作曲家、钢琴家和爵士乐队领队Edward Kennedy。

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## THE SWING OF RENAISSANCE 文艺复兴

¥128

Caribbean dark rum / overproof rum / banana liqueur / seasonal fruit / lemon / pineapple / cinnamon syrup / aromatic bitters

*The Harlem Renaissance saw an unprecedented outpouring of artistic work, cabarets and jazz clubs, all celebrated in this bright, bold and refreshing tiki drink.*

加勒比海黑朗姆酒 / 超浓朗姆酒 / 香蕉利口酒 / 时令水果 / 柠檬 / 菠萝 / 肉桂糖浆 / 芳香苦精

上世纪初的哈莱姆区文艺复兴运动前所未有地催生了大量艺术作品、卡巴莱歌舞厅和爵士乐俱乐部。以这杯明快、清新的鸡尾酒带你穿梭到那个活力涌动的时代。

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## EAST SIDE

东区

EVERY CORNER OF THE ECLECTIC EAST SIDE IS STEEPED IN THE HISTORY OF CENTRAL EUROPEAN MIGRANTS, ART MOVEMENTS, STUDENT ACTIVISM AND COUNTERCULTURE. SET BESIDE THE EAST RIVER WITH A VIEW TO BROOKLYN AND QUEENS, THE NEIGHBORHOOD ALSO BOASTS FIFTH AVENUE, ONE OF THE WORLD'S MOST AFFLUENT STREETS.

东区是一块文化兼容并蓄、个性不拘一格的地方，中欧的移民、艺术运动和反正统文化的一波波潮流，让这里的每一个角落都浸润着历史。这个位于东河旁的区块，可以看到布鲁克林和皇后区，纽约第五大道——全球首要繁华街道之一，也坐落于此。

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## A HOUSE IN THE HAMPTONS 汉普顿府邸

¥128

Rye whiskey / apple brandy / peach liqueur / ancho chili syrup / lemon / egg white  
*Luxurious and elegant, just like the Hamptons – a summer destination for the affluent residents of New York – this elegant sour is furnished with fruit and spice.*

黑麦威士忌 / 苹果白兰地 / 桃子利口酒 / 安祖辣椒糖浆 / 柠檬 / 蛋清

这一杯水果和香料融合成的酸酒高雅而奢华, 像极了纽约上流社会热衷的夏日度假胜地——汉普顿斯海岸。

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## UNITED MARKET 联合集市

¥128

Beefeater gin / pineapple / spinach / almond / sugar snap pea / lemon

*A bright drink made from seasonal green vegetables, paying tribute to the vibrant marketplace situated at Union Square, where Broadway and the former Bowery Road come together.*

必富达金酒 / 菠萝 / 菠菜 / 杏仁 / 甜豆糖浆 / 柠檬

这一杯时令绿蔬制成的明快鸡尾酒, 是对百老汇和以前的包厘街交汇之地联合广场集市的礼赞。

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## STIRRED-UPPER CLASS WAY 搅动上流社会

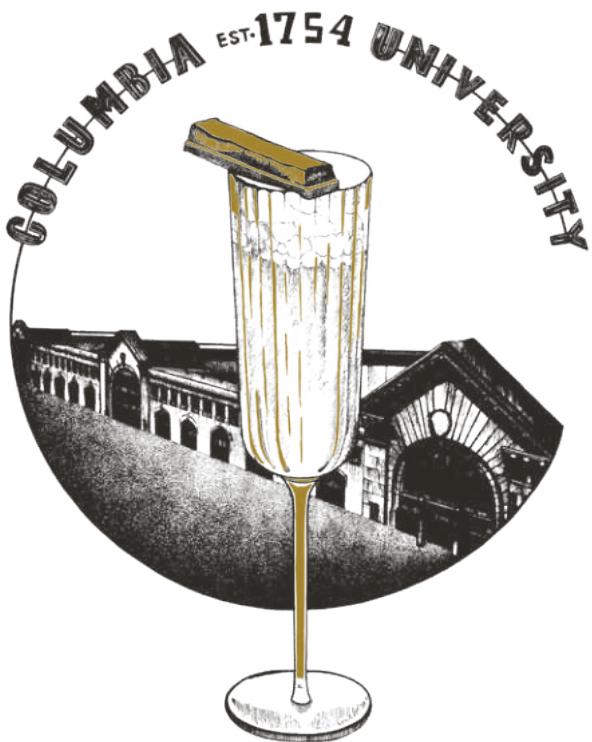
¥128

Martel xo / sweet vermouth / cherry liqueur / orange bitters

*This cocktail is a twist on another well-known forgotten classic, a Harvard cocktail with Martel XO pleasing every sophisticated after-dinner palette.*

马爹利xo / 甜味美思酒 / 樱桃利口酒 / 橙子苦精

小小呷上一口这融入新意的杯中之物, 会让人遥想起长久被遗忘的经典哈佛鸡尾酒。晚餐过后, 马爹利XO的味道撩拨着舌尖方寸上的颗颗味蕾。



## WEST SIDE

西区

SET BY THE HUDSON RIVER, THE WEST SIDE HAS MANY STORIES TO TELL, FROM THE HISTORIC GARMENT DISTRICT AND FAST-PACED CULTURAL HUBS OF THE UPPER WEST SIDE, SOHO AND TRIBECA, TO THE OLDEST NORTH-SOUTH THOROUGHFARE IN NEW YORK CITY, NOW BETTER KNOWN AS BROADWAY.

紧靠着哈德逊河的西区，有许多精彩的故事。这里有历史悠久的制衣区，有节奏极快的文化中心曼哈顿上西区、苏豪区和翠贝卡区，还有历史最久的纵贯纽约南北的主干大道，也就是如今蜚声世界的百老汇。

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## TEMPTATION TO CELEBRATE 欢庆

¥128

Champagne / chivas regal 12 years / st. germain / lemon / chocolate bitters

*Celebrate with Champagne and scotch whisky, as served on the deck of RMS Titanic before it set off from the Chelsea Piers, with an adventurous twist of chocolate bitters.*

香槟 / 皇家芝华士12年陈酿威士忌 / 圣哲曼利口酒 / 柠檬 / 巧克力苦精

用香槟和苏格兰威士忌举杯庆祝，就像泰坦尼克号从切尔西码头驶出前，人们在甲板上用美酒大肆欢庆一样。巧克力苦精的醇香留在了后头，引出深沉的韵味和探索的热情。

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## CALLE CATORCE 十四街

¥128

Manchego beefeater gin / manzanilla sherry / mezcal / tonic

*Find the pulse of Calle Catorce, 14th Street's epicenter of Spanish and Latin cultures with this blend of herbs and Manchego, summoning spirits of St. James feast day celebrations.*

必富达曼彻格芝士金酒 / 曼扎尼拉雪莉酒 / 梅斯卡尔酒 / 汤力水

这一杯混合了香草和曼彻戈奶酪，让人体会到第十四街西班牙与拉美文化聚集地的动感活力。圣詹姆斯节的庆祝气氛仿若就在眼前。

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## MARIAN SNAP 玛丽花园

¥128

Bourbon whiskey / umeshu / red wine / almond / lemon / white grapefruit / egg white

*Marian Burros' plum torte recipe is one of the most popular, reproduced recipes in history. Following New York City's knack for adopting ideas, this red wine float puts a spin on the classic sour.*

波旁威士忌 / 梅酒 / 红葡萄酒 / 杏仁 / 柠檬 / 白葡萄柚 / 蛋白 / 红葡萄酒

*Marian Burros*的梅子奶油酥饼是非常热门、被大量转载的甜品配方。这款鸡尾酒在古典酸酒的基础上融入了红葡萄酒，其风格就像纽约这座“海乃百川”的城市。

# SPIRIT-FREE COCKTAILS

无酒精鸡尾酒

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"ACCEPT WHAT LIFE OFFERS YOU  
AND TRY TO DRINK FROM EVERY CUP"

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*Paulo Coelho*

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## A RITUAL FIZZ 纽约意大利客

¥108

Seedlip grove / double cream / lemon / orange blossom / soda

*Stroll through Little Italy, where the resonance of passionate languages and laughter sparkle on your tongue amidst rich aromas of citrus.*

Seedlip grove蒸馏饮品 / 浓奶油 / 柠檬 / 橙花 / 苏打水

在舌尖捕捉到浓浓的橙花与柠檬香味，仿佛行走在小意大利区，飘荡在空中那欢快有力的意大利语谈笑之声唤醒了行人的耳朵一样。

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## ROYAL PALLADIUM FIZZ 皇家爵士

¥108

Seedlip grove / pineapple / sakura-honey water / lime / alcohol-free sparkling wine

*Experience the Palladium Ballroom, hosting the epitome of Latin musical talent nightly with famous Cuban and Jazz musicians in this vibrant fizz ode to the Cuban classic, the Mary Pickford.*

Seedlip grove蒸馏饮品 / 菠萝 / 樱花风味蜂蜜水 / 酸橙 / 无酒精气泡酒

品一口这杯古巴经典玛丽·皮克福德鸡尾酒的菲士版本，从味觉上体验曾经盛极一时的Palladium舞厅——聚集拉丁、古巴与爵士乐天才歌手的音乐圣殿。

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## HARLEM SWIZZLE 嘻哈感应

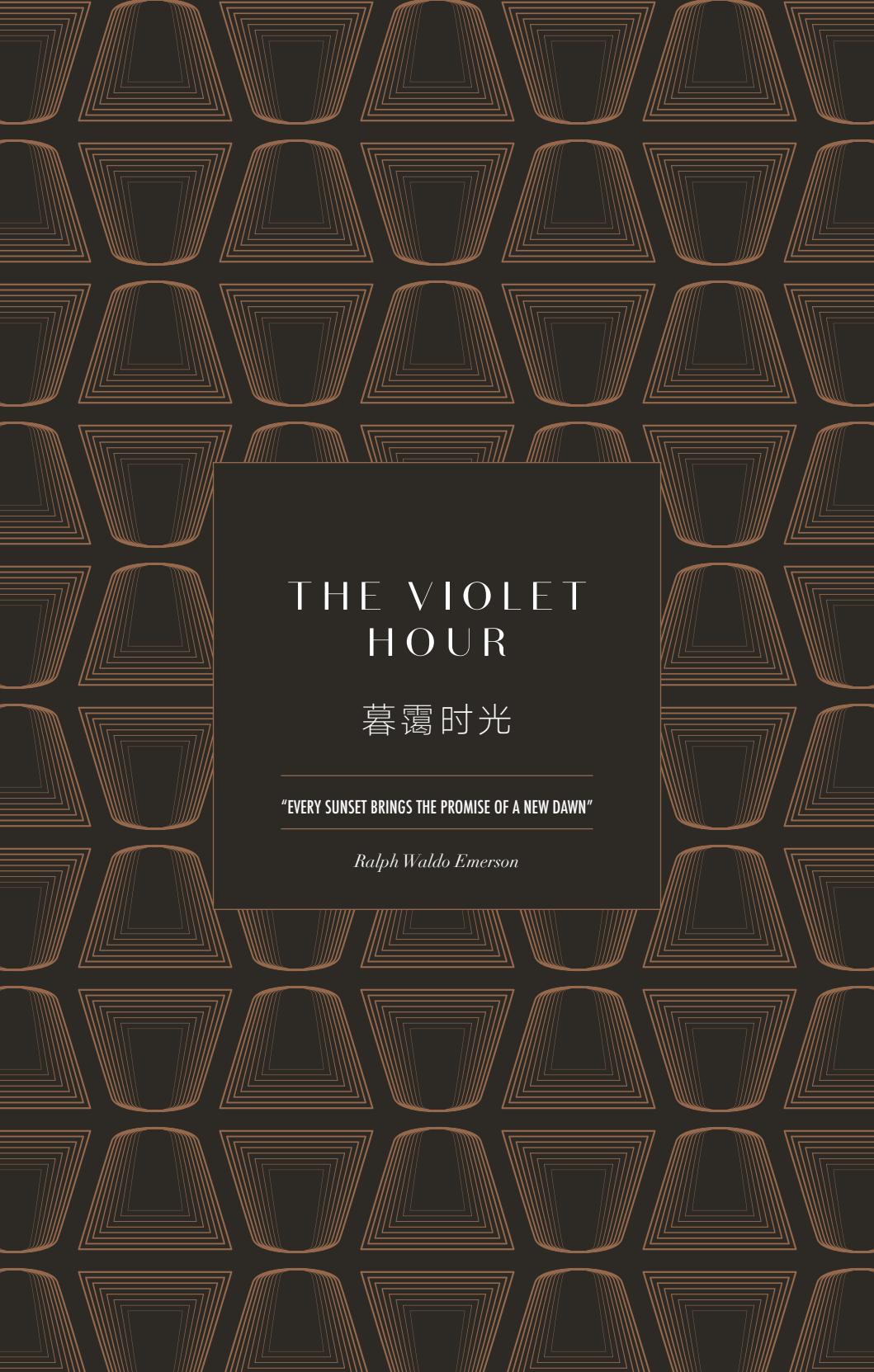
¥108

Seedlip spice / lemon / seasonal fruit / almond / mint

*Saunter through Spanish Harlem, the enclave established by Puerto Rican and Latin American immigrants after WWI, with this bright and refreshing lift on the classic swizzle.*

Seedlip spice蒸馏饮品 / 柠檬 / 时令水果 / 杏仁 / 薄荷

尝一口这款比古典配方更有活力、更醒神的碎冰鸡尾酒，就如同在一战后波多黎各和拉美移民所创建的哈莱姆区闲庭漫步。



# THE VIOLET HOUR

暮霭时光

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"EVERY SUNSET BRINGS THE PROMISE OF A NEW DAWN"

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*Ralph Waldo Emerson*

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*“This is the Violet Hour, the hour  
of hush and wonder, when the  
affections glow and valour is reborn,  
when the shadows deepen along  
the edge of the forest and we believe  
that, if we watch carefully, at any  
moment we may see the unicorn.”*

“日暮渐浓的时分，周遭开始变得宁静，  
一种隐约的神奇之感逐渐笼罩大地——此刻，  
情感蒸腾被曙光带动，勇气重现，  
阴影沿着森林的边缘愈发显得深沉。  
我们相信，只要仔细望着，  
说不定什么时候，就能看到独角兽。”

BERNARD DEVOTO, THE HOUR (1951)

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## VIOLET HOUR

暮霭时光

AT THE MATURING OF EACH DAY, AS DUSK SETTLES, WE CELEBRATE THE DISTINGUISHED MOMENT WITH THE VIOLET HOUR. THE DISTINCTION OF A MARTINI, LONG A SYMBOL OF REFINEMENT AND ALTRUISTIC SOPHISTICATION, MARKS THE TRANSITION FROM LABOR TO DIVERSION AS WE WELCOME THE BOUNDLESS POSSIBILITY OF NIGHT.

当天色渐渐昏暗，晚霞缓缓升起，我们通过“暮霭时光”来庆祝这一非凡的时刻。代表优雅精致与无私精神的马提尼，象征白天的结束和消遣时光的开始——请与我们一起迎接带来无数种可能的夜幕。

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## VIOLET HOUR MARTINI 暮霭时光

¥128

Beefeater gin / lillet blanc / orange liqueur / violet liqueur / orange bitters / lemon oil

*As the day settles, floral & citrus notes are brought to life in this chilled, velvety Violet Hour signature martini.*

必富达金酒 / 利莱白利口酒 / 橙子利口酒 / 紫罗兰利口酒 / 橙子苦精 / 柠檬油

白天即将结束，品尝一口这款沁凉、柔滑的暮霭时光特色马提尼，让柑橘属果实的清香和淡淡的花香唤起一丝跃动的活力。

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## FLAME OF LOVE MARTINI 爱焰天尼

¥128

Absolut elyx vodka / dry sherry / orange oil

*Release into effortless charisma with the Martini crafted for Dean Martin by Pepe Ruiz in 1970 with notes of burnt orange and tones of vodka and dry sherry:*

绝对亦乐伏特加 / 干雪莉酒 / 橙油

品尝调酒师 Pepe Ruiz在1970年专门为Dean Martin创制的这款马提尼鸡尾酒。烤焦的橙香与伏特加及干雪莉和谐交织，让人领会到这位昵称“酷王”的著名歌手那与生俱来的魅力。

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## SMOKY MARTINI 烟熏马提尼

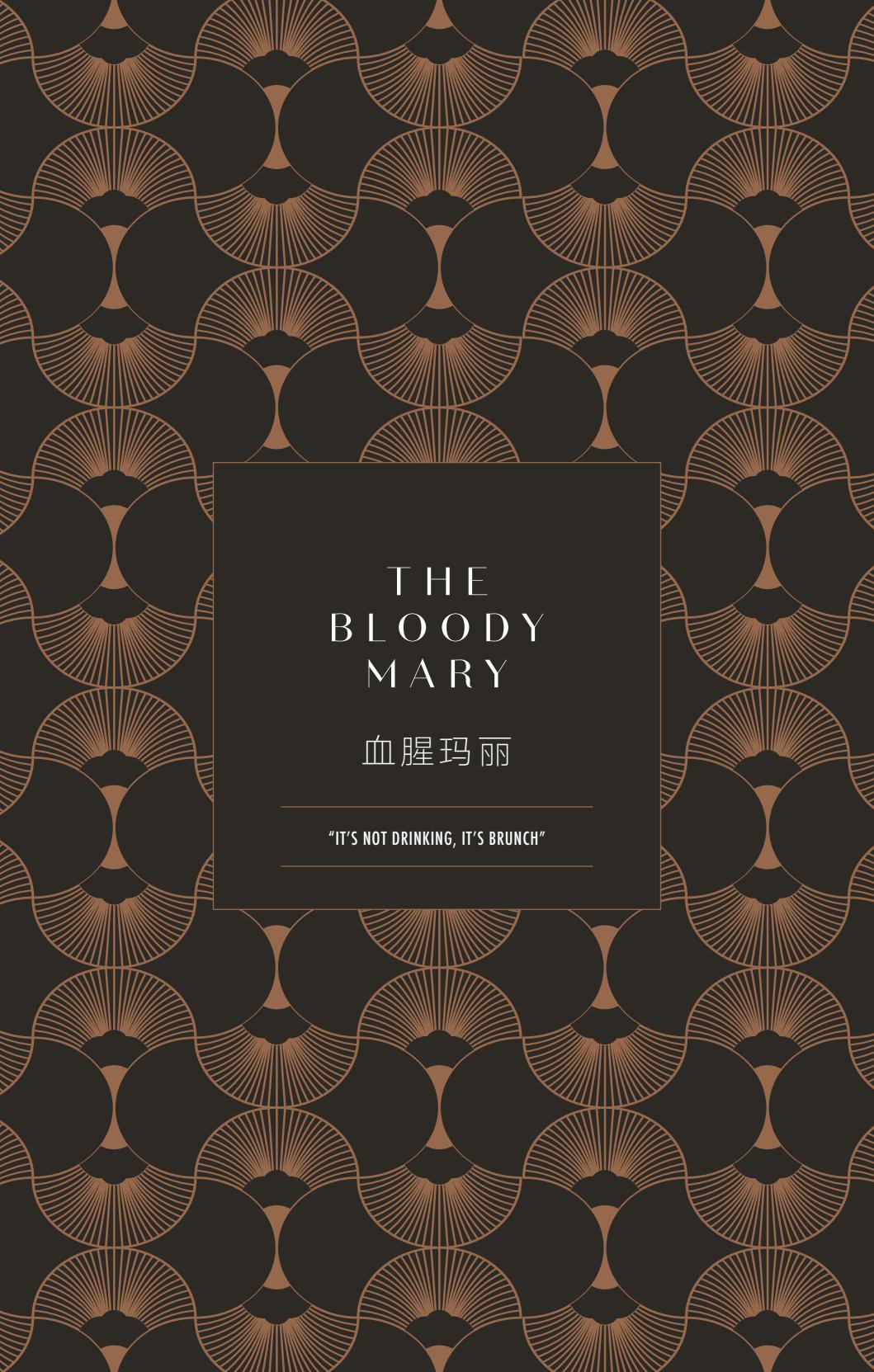
¥128

Beefeater gin / dry vermouth / dry sherry / peated scotch whisky

*Savor the rich aroma of this fulsome, bold and spirit-forward Martini, braced with a backbone of smoky whisky and an accent of caperberry.*

必富达金酒 / 干味美思酒 / 干雪莉酒 / 泥煤烟熏苏格兰威士忌

深吸一口气，感受这款烈性马提尼浓郁的芳香。烟熏威士忌配上开胃的续随子浆果，令人一品难忘。



THE  
BLOODY  
MARY

血腥玛丽

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"IT'S NOT DRINKING, IT'S BRUNCH"

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A N  
I N D U L G E N T  
R I T U A L

沉 醉 体 验

*Journey back to 1934, when famed barman Fernand Petiot perfected his recipe for an exquisite vodka-and-tomato juice cocktail, known at The St. Regis New York's King Cole Bar as the Bloody Mary. For more than 80 years, the iconic Bloody Mary has remained the signature cocktail of the St. Regis. Each St. Regis hotel around the world offers a Bloody Mary inspired by the local ingredients and spirit of their destination. Where will you visit next?*

回到1934年，知名调酒师Fernand Petiot改良了用伏特加和番茄汁调和而成的鸡尾酒，在纽约瑞吉酒店的King Cole Bar，它被称为“血腥玛丽”。过去八十多年里，标志性的血腥玛丽一直都是瑞吉的特色鸡尾酒。世界各地的每一家瑞吉酒店都用当地食材及灵感制作出专属的血腥玛丽鸡尾酒，反映了所在目的地的风格。所以，下一站您要去往哪里？

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## THE ORIGINAL BLOODY MARY

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### RED SNAPPER THE ST. REGIS NEW YORK 纽约瑞吉酒店 ¥128

Absolute elyx vodka / lemon / tomato / worcestershire sauce / tabasco sauce / black pepper / salt

*When Fernand Petiot spiced his vodka-and-tomato juice cocktail with salt, pepper, lemon and Worcestershire sauce, he gave birth to the Bloody Mary. With St. Regis' refined clientele in mind it became known as the "Red Snapper", giving the elegant drink an eloquent name.*

绝对亦乐伏特加 / 柠檬 / 番茄 / 伍斯特郡辣酱 / 塔巴斯科辣酱 / 黑胡椒 / 盐

*Fernand Petiot*将番茄汁加伏特加的鸡尾酒配方进一步完善，在里面加入了盐、胡椒粉、辣椒、柠檬汁和伍斯特郡辣酱。为了更符合瑞吉酒店的高雅风格，当时“血腥玛丽”更名为“红鲷鱼”。

All prices are in RMB and inclusive of service charge and VAT

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**MARY JING THE ST. REGIS SHANGHAI JINGAN 上海静安瑞吉酒店 ￥128**

Absolute elyx vodka / fig / yellow cherry tomato / lime / osmanthus honey

*The inspiration of the drink triggers memories of many old Shanghainese childhood flavors, this includes dried preserved figs which is one of the most commonly known snacks and Osmanthus which is a synonymous fragrance of late autumn found in all areas of the city.*

绝对亦乐伏特加 / 无花果 / 黄樱桃番茄汁 / 青柠 / 桂花蜜

这款佳饮会激发上海人对童年风味的回忆,比如无花果干就是当时常见的一种小吃,而晚秋时节,在上海的各个角落都能闻到桂花的芳香。

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**CHILI PADI MARY THE ST. REGIS SINGAPORE 新加坡瑞吉酒店 ￥128**

Absolute elyx vodka / tomato / chili padi / lemongrass / ginger root

*Find yourself at the crossroads of Asia, amidst myriad influences of Singaporean culture. This vibrant libation introduces lemongrass, bird's eye chili and ginger, with the distinct spiciness of Singapore's eclectic cuisine.*

绝对亦乐伏特加 / 番茄 / 朝天椒 / 香茅 / 生姜

轻啜一口,穿越到亚洲的“十字路口”,感受新加坡自成一派的文化。香茅、朝天椒和生姜融合出富含活力的滋味,就像狮城的美食一般诱人。

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**SANYA MARY THE ST. REGIS SANYA YALONG BAY 三亚亚龙湾瑞吉酒店 ￥128**

Absolute elyx vodka / tomato / hainan chili / pineapple / white pepper

*Inspired by Hainan Island's lush climate and tropical beauty, the Sanya Mary combines fresh ingredients sourced from the island's natural abundance.*

绝对亦乐伏特加 / 番茄 / 海南黄辣椒 / 菠萝 / 白胡椒

采自本地的新鲜食材彰显出这方土地的丰沃富饶,在这一杯之中浓缩了海南岛热情如火的气候特色与迤逦多姿的热带美景。

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**BEER 啤酒**

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<i>Corona</i> 科洛娜 330ml	¥48
<i>Tsingtao Gold</i> 金青岛 296ml	¥48
<i>Hoegaarden</i> 福佳白 330ml	¥48
<i>Apple Cider</i> 申爱苹果酒 330ml	¥58
<i>Cita Lager</i> 嘉士拉格 330ml	¥58
<i>St. Regis Bar IPA</i> 瑞吉酒吧IPA 330ml	¥68

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## CARBONATED BEVERAGES 碳酸饮料

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*Pepsi / Pepsi Light / Ginger Ale / Soda Water / 7up*

百事可乐 / 百事轻怡 / 干姜水 / 苏打水 / 七喜

¥48

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## MINERAL WATER 矿泉水

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*Antipodes Still Water* 褒彼极天然矿泉水 500ml

¥48

*Antipodes Still Water* 褒彼极天然矿泉水 1000ml

¥88

*Antipodes Sparkling Water* 褒彼极气泡水 500ml

¥48

*Antipodes Sparkling Water* 褒彼极气泡水 1000ml

¥88

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## JUICE 果汁

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*Orange / Apple / Pineapple / Watermelon*

¥68

橙汁 / 苹果汁 / 菠萝汁 / 西瓜汁

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# FOOD MENU

精致小食

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"ELEGANCE IS THE ONLY BEAUTY THAT NEVER FADES"

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## DIP AND BREAD 面包蘸酱

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Chickpea Hummus	¥58
鹰嘴豆泥	
Olive Tapenade and Basil Pesto	¥78
橄榄罗勒泥	
Taramasalata	¥88
希腊红鱼籽泥	
Plain Bread	¥18
烤面包	

## GOLD & CRISPY 金黄脆

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Fried Squid, Sriracha Dip	¥88
炸鱿鱼圈, 拉差酱	
Fish & Chips	¥128
炸鱼和薯条	

## PLATTERS 拼盘

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Enough for 2 位分享

Iberico Ham with Tomato Bruschetta	¥188
西班牙火腿番茄面包片	
Cold Cuts and Cheese	¥188
冷切肉和芝士拼盘	
ST Regis Board	¥228
瑞吉小吃拼盘	

## PLANT BASE 素食基地

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Potato and Kale Tortilla, Black Garlic Mayo	¥58
土豆, 羽衣甘蓝饼配黑蒜泥蛋黄酱	
Cannelloni Pasta, Ricotta, Spinach, Blue Cheese	¥88
大管意面, 乳清干酪, 菠菜, 蓝芝士	
Burrata, Heirloom Cherry Tomato, Chia Seeds	¥128
布拉达芝士配色彩樱桃番茄和奇亚籽	

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## SEAFOOD 海鲜

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Cured Mackerel, Hummus, Marinated Onion, Celery, Olive Dust 腌熏马鲛鱼配鹰嘴豆, 洋葱, 西洋芹, 橄榄碎	¥ 88
Harissa Shrimps, Greek Yogurt, Cashew Nut 辣椒酱虾, 配希腊酸奶, 腰果	¥ 88
White Fish Carpaccio, Mango Salsa, Lime and Passion Fruit Dressing 白鱼肉薄片, 芒果莎莎青柠和百香果汁	¥ 118
Seabass, Capers and Lemon Butter Sauce, Herbs Crumble 海鲈鱼, 水瓜榴配柠檬黄油汁, 香草	¥ 128

## MEAT 肉

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Lamb Kofte, tzatziki Sauce, Pita Bread 中东肉丸子配酸奶黄瓜, 皮塔饼	¥ 88
Beef Tartare, Onion, Mustard, Balsamic Pearl 生牛肉塔塔, 洋葱, 黄芥末, 醋珠	¥ 98
BBQ Pork Ribs, Roasted Corn 烤猪肋排配烤玉米	¥ 98
Beef "Tagliata", Chimichurri Sauce, Greens and Fries 炙烤牛排, 配南美烧烤酱, 色拉和薯条	¥ 198

## TEMPTATION BITE 甜蜜的诱惑

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Pouched Pineapple, Berries, Lemon Cream 糖渍菠萝配浆果, 柠檬奶油	¥ 68
Chocolate Cake, Vanilla Ice-Cream 巧克力蛋糕配香草冰淇淋	¥ 68
Pistachio "Semifreddo", Filo Pastry, Manuka honey 开心果冰淇淋糕配酥皮, 麦卢卡蜂蜜	¥ 88

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