

## Appetizers

### 开胃菜

<b>Smoked Norwegian Salmon</b> 烟熏挪威三文鱼	<b>78</b>
Garlic bagel chips, herb cream cheese, onion ring, capers and lemon 蒜香百吉饼脆片, 香草奶油芝士, 洋葱圈, 水瓜榴和柠檬	
<b>V-Tomato Mozzarella</b> V-番茄芝士拼盘	<b>78</b>
Buffalo mozzarella, ripe vine tomato 水牛芝士和新鲜番茄	
<b>Parma ham</b> 帕尔玛火腿	<b>90</b>
Hami melon, balsamic reduction, basil 哈密瓜, 浓缩葡萄醋	
<b>Crispy Calamari</b> 酥炸鱿鱼	<b>68</b>
Garlic mayonnaise & lemon 配香蒜蛋黄酱和柠檬	

## Salads

### 沙拉

<b>V-House Salad</b>	<b>68</b>
<b>V-私家沙拉</b>	
Lettuce mix, avocado, eggs, plum tomatoes, mushrooms, walnuts 混合生菜, 鄂梨, 蒸鸡蛋, 番茄, 核桃, 蘑菇	
<b>Avocado, Mango and Crab Meat Salad</b>	<b>78</b>
<b>鳄梨, 芒果蟹肉沙拉</b>	
Texan avocados & mango, Alaskan crab meat, lemon and olive oil sauce 德克萨斯鳄梨, 芒果和阿拉斯加蟹肉, 柠檬橄榄油汁	
<b>Peppered tuna loin, cross bean and baby potato salad</b>	<b>88</b>
<b>黑椒金枪鱼柳、四角豆和薯仔沙拉</b>	
Local cross bean and big eye tuna 本地四角豆和大目金枪鱼	
<b>Caesar Salad</b>	<b>65</b>
<b>凯撒沙拉</b>	
Romaine lettuce, bacon bits, garlic croutons and shaved parmesan 罗马生菜, 培根, 蒜味面包丁, 干酪	
<b>Add: 另加</b>	
<b>Grilled Shrimps &amp; Scallop</b>	<b>118</b>
<b>炸大虾和带子</b>	
<b>Grilled Chicken</b>	<b>98</b>
<b>酥扒鸡肉</b>	

## Sandwiches

### 三明治

**Marriott Cheese Burger 128**

**万豪芝士牛肉汉堡**

Tradition beef burger served on burger bun, cheddar cheese, mayonnaise, onion, lettuce, tomato, gherkins, bacon and fried egg

牛肉汉堡，车达芝士，蛋黄酱，新鲜番茄，生菜，洋葱，酸青瓜，煎培根和煎鸡蛋

**Marriott Club Sandwich 78**

**万豪总汇三明治**

Triple-decker sandwich with chicken breast, fried egg, bacon, lettuce, tomato, cucumber and mayonnaise

煎鸡胸，煎蛋，培根，生菜，番茄，黄瓜和沙拉酱

**Steak Sandwich 98**

**牛扒三明治**

Roasted beef roasted onions and mozzarella cheese on toasted French baguette

烤牛肉，脆皮法式面包，烤洋葱和乳花芝士

**V-Grilled Vegetable & Olive Sandwich 78**

**V-意大利橄榄面包和扒时蔬三明治**

Assorted grilled vegetables, melted buffalo cheese, pesto on focaccia bread

扒什锦蔬菜，水牛芝士和意大利香草酱

\*All burgers, sandwich and hot dogs are served with your choice of fries or mixed lettuce salad

\*所有汉堡，三明治和热狗均可免费搭配薯条或什锦生菜沙拉

## Western & Chinese Soup

### 中西式汤羹

<b>Coconut Chicken Soup, double boiled</b> 椰子炖鸡汤 Chinese herb 名材	<b>58</b>
<b>Traditional Seafood Hot &amp; Sour Soup</b> 传统海鲜酸辣羹	<b>58</b>
<b>V-Minestrone</b> V-意大利蔬菜汤 Zucchini, onion ,tomatoes, potato, spaghetti ,pesto sauce 意大利节瓜, 洋葱, 番茄, 土豆, 意大利面, 香草酱	<b>48</b>
<b>Cream of mushroom soup</b> 奶油蘑菇汤 With herbed bread and truffle oil 香草面包和松露油	<b>52</b>
<b>Chinese Daily soup</b> 中式每日老火例汤	<b>58</b>

## Asian Delights

### 亚洲美食

<b>Curry of The Day</b> 当日咖喱 Thai chili, lemongrass, steamed Thai rice 泰椒, 香茅, 香米饭	<b>88</b>
<b>Braised Beef Brisket Noodle Soup</b> 招牌浓汤牛腩面	<b>78</b>
<b>Pan fried Thai fish cake</b> 泰式鱼饼 Fish cake, coriander chili sauce 鱼饼, 胡荽甜辣酱	
<b>Nasi Goreng</b> 印尼炒饭 Fried rice, fried egg, chicken satay, keropok, achar, deep fried chicken drumstick and shallot 炒饭, 煎鸡蛋, 鸡肉沙爹串, 炸虾片, 泡菜, 炸鸡腿和干葱	<b>98</b>
<b>Prawn Wonton Noodle Soup</b> 鲜虾云吞面	<b>68</b>
<b>Yangzhou-style Fried Rice</b> 扬州炒饭	<b>68</b>

## Local Delights

### 本地美食

<b>Hainan Chicken Rice</b> 海南鸡饭	<b>118</b>
Poached “Wen Chang” chicken Hainan-style, fragrant rice with ginger and Pandan leaves, chicken broth, sweet soy, ginger and chili sauce 白切文昌鸡，香兰鸡饭，鸡汤，甜酱油，姜茸和辣椒酱	
<b>Barbeque Suckling Pig Traditional Lin Gao Style</b> 临高脆皮烤乳猪	<b>138</b>
<b>Wok-fried Local Prawns “Gong Bao” style</b> 招牌宫保本地明虾球	<b>108</b>
<b>Fried Crispy Skin Baby Chicken</b> 当红脆皮炸子鸡	<b>98</b>
<b>Braised Eggplant with Salty Fish and Chopped Pork</b> 咸鱼肉松茄子煲	<b>78</b>
<b>Braised Atlantic Cod with Soya Paste</b> 酱烧深海银鳕鱼	<b>138</b>
<b>V-Wok-fried Seasonal Green Vegetables</b> V-四季健康鲜时蔬 (上汤、白灼、清炒、蒜蓉)	<b>58</b>

\*All Local Delights served with steamed rice and soup of the day

\*全部本地美食配蒸米饭和当日例汤\*

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## Western Main Course

### 西式主菜

- |  |            |
|--|------------|
| <b>Fish &amp; Chips</b><br>英式炸鱼和薯条<br>Deep fried cod, mashed green peas, lemon and tartar sauce<br>酥炸银鳕鱼, 薯条, 青豆蓉, 扒柠檬和塔塔汁   | <b>108</b> |
| <b>Braised Australian Beef Short Rib</b><br>慢炖澳洲牛肋排<br>Glazed baby carrots, asparagus, mashed potatoes, Teriyaki Sauce<br>黄油手指胡萝卜, 芦笋, 土豆泥, 红酒汁  | <b>198</b> |
| <b>Roasted Baby Chicken</b><br>烤童子鸡<br>Marinated vegetables, mashed potatoes, red wine sauce<br>腌制扒蔬菜, 土豆泥, 红酒汁  | <b>138</b> |
| <b>Pan fried Australian Lamb rack</b><br>香煎澳洲羊肋<br>Australian Lamb rack, mint sauce, assorted mushroom risotto, glazed finger carrot and asparagus, fresh rosemary<br>配薄荷汁, 什菌烩意大利米, 炒蔬菜和新鲜迷迭香 | <b>198</b> |

## Charcoal Grill Items

### 炭烧系列

<b>Australian beef tenderloin 200g</b> 澳洲牛柳	<b>258</b>
<b>Australian beef rib-eye 220g</b> 澳洲牛肉眼	<b>238</b>
<b>Australian beef sirloin 250g</b> 澳洲牛西冷	<b>238</b>
<b>Salmon fillet 160g</b> 三文鱼柳	<b>148</b>
<b>You can choice side dish as below for your charcoal grilled steak</b> 您可选择如下配菜搭配您的炭烧牛扒	
<b>V-Slow roasted tomatoes</b> V-慢烤番茄	<b>28</b>
<b>V-Grilled vegetables</b> V-扒蔬菜	<b>28</b>
<b>V-Sautéed mushroom</b> V-炒蘑菇	<b>32</b>
<b>V-Cream spinach</b> V-奶油菠菜	<b>32</b>
<b>V-Mushrooms risotto</b> V-什菌烩意米	<b>38</b>
<b>V-French fries</b> V-薯条	<b>28</b>
<b>V-Mashed potato</b> V-土豆泥	<b>28</b>

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## Pizza & Pasta

### 披萨和意大利面

- |  |           |
|--|-----------|
| <b>Penne Carbonara</b><br>奶油焗斜切通心粉<br>Cream sauce, bacon, onion, garlic, parmesan cheese<br>奶油汁, 培根粒, 洋葱, 大蒜, 巴马臣芝士  | <b>68</b> |
| <b>Rigatoni</b><br>波纹贝壳粉<br>Creamy tomato sauce, bacon, parmesan cheese and fresh basil<br>奶油番茄汁, 培根, 巴马臣芝士和新鲜罗勒   | <b>78</b> |
| <b>Spaghetti</b><br>意大利长粉<br>With your choice of Bolognese or V-tomato sauce<br>配自选意大利肉酱或 V-番茄汁  | <b>58</b> |
| <b>Seafood Medley Pizza</b><br>海洋之舞披萨<br>Roman tomato sauce, shrimp, scallop, mussel, smoked salmon, octopus, shaped dried bonito, wasabi aioli<br>罗马番茄, 海虾, 带子, 青口, 烟熏三文鱼, 章鱼, 鳀鱼花, 芥末蛋黄酱 | <b>98</b> |
| <b>V-Pizza Margherita</b><br>V-玛格丽特披萨<br>Classic pizza, Roman tomato sauce and mozzarella<br>罗马番茄, 水牛芝士和罗勒   | <b>68</b> |
| <b>Meat Lovers' Pizza</b><br>什锦意大利腌肉披萨<br>Assorted Italian Salami, Roman tomato sauce, artichoke, olive<br>什锦意大利腌肉, 罗马番茄, 朝鲜蓟, 橄榄  | <b>78</b> |

## Snacks

### 小吃

<b>Buffalo chicken wings</b> 布法罗炸鸡翅， <b>Hot sauce, celery, blue cheese sauce</b> 美国辣汁，西芹条，蓝芝士汁	<b>68</b>
<b>V-Crispy Spring Rolls</b> V-酥炸春卷 <b>Coriander and sweet chili sauce</b> 胡荽甜辣酱	<b>58</b>
<b>V-Vegetable and Potato Samosa</b> V-蔬菜土豆咖喱角 <b>Spicy mango chutney</b> 辣芒果酱	<b>48</b>
<b>V-Nachos</b> V-墨西哥玉米片 <b>Guacamole, sour cream</b> 鳄梨酱，酸奶油	<b>58</b>
<b>Beef and chicken satay (6 pcs)</b> 牛肉和鸡肉沙爹串(6支) <b>With peanut sauce</b> 配花生酱	<b>68</b>

## Dessert

### 甜品

- |   |           |
|---|-----------|
| <b>Tiramisu</b><br>提拉米苏   | <b>68</b> |
| Mascarpone mousse and ladyfingers with coffee sauce<br>马斯卡普尼芝士配咖啡甜酒，咖啡酱和手指饼干  |           |
| <b>Vanilla Crème Brûlée</b><br>香草法式焗蛋   | <b>58</b> |
| Vanilla crème brûlée, seasonal berries and biscuits<br>香草法式焗蛋配时令浆果和意大利坚果曲奇  |           |
| <b>Cheesecake</b><br>芝士蛋糕   | <b>58</b> |
| Baked cheese cake, vanilla cream, seasonal berries and mango sauce<br>烤芝士蛋糕配香草奶油时令浆果和芒果汁                                      |           |
| <b>International Cheese Platter</b><br>精选国际乳酪拼盘   | <b>88</b> |
| Selection of international cheeses, baked nuts, dried fruit, crackers and grissini<br>精选各款乳酪，考坚果，果脯，苏打饼干和意大利啤酒面包棍             |           |
| <b>Tropical Fresh Fruit Plate</b><br>精选新鲜热带水果盘  | <b>68</b> |
| <b>Homemade Ice Cream or Sorbet</b><br>两个雪球自制冰淇淋或果汁雪葩   | <b>68</b> |
| Two scoops of ice cream –Vanilla, rum & raisin, crunchy chocolate chip, strawberry, Green tea<br>冰淇淋—香草, 朗姆葡萄干, 脆巧克力屑, 草莓, 抹茶 |           |
| Sorbet –Mango, superfruit, lemon & lime, berryfruit<br>果汁雪葩—芒果, 石榴, 青柠, 杂莓  |           |

## Kid's Corner

### 儿童菜单

<b>Tomato and egg soup</b> 番茄蛋花汤	<b>28</b>
<b>Fresh Prawn Wonton</b> 鲜虾小云吞	<b>38</b>
<b>Junior Cheese Burger</b> 迷你牛肉芝士汉堡	<b>48</b>
<b>Spaghetti</b> 意大利长粉 Meatballs, tomato sauce 肉丸, 番茄汁	<b>40</b>
<b>Kid's Set Menu</b> 儿童套餐	
<b>Chinese Set Menu A</b> 中式套餐A Steamed egg custard with soya sauce 酱油汁蒸水蛋 Wok fried Choi Sum 清炒菜心 Steamed rice 蒸米饭	<b>38</b>
<b>Chinese Set Menu B</b> 中式套餐B Minced chicken and sweet corn soup 鸡茸粟米羹 Stir fried shrimps with egg white 芙蓉炒虾仁 Steamed rice 蒸米饭	<b>52</b>

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**Western Set Menu A** **48**  
**西式套餐A**

Mini mix lettuce salad

迷你混合生菜沙拉

Mini hot dog with fried onion

迷你热狗配炒洋葱

French fries

炸薯条

**Western Set Menu B** **48**  
**西式套餐B**

Cream of mushroom soup

奶油蘑菇汤

Fried chicken nuggets

脆炸鸡块

Sweet corn mashed potatoes

甜玉米土豆泥

**Tropical Fresh Fruit Mini Platter** **35**  
**迷你时令水果盘**

“V-” Dishes are vegetarian

标有“V-”的菜品为素菜

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