

## Entree 前菜

Daily Soup	🌿 厨师每日精选靓汤
Chilled Creamy Broccoli Soup with Toasted Almonds	🌿 冷西兰花奶汤和杏仁片
Cured Salmon with Caperberries, Eschallot Rings, Croutons and a Soft Egg Dressing	腌制三文鱼片配樱桃水瓜柳和温泉蛋
Organic Chicken and Tarragon Terrine with Gherkins and Toasted Wheat Bread	有机鸡龙嵩肉冻配小酸瓜和全麦面包
Tempura Soft-shelled Crab with Nectarine, Cucumber and Celery	天妇罗软壳蟹配油桃, 黄瓜和西芹
Roast Beetroot, Radicchio and Feta Salad with Walnut Dressing	🌿 烤甜菜根, 红苦叶, 菲达沙拉配胡桃汁
Caesar Salad: Quail Eggs, Garlic Croutons, Prosciutto, Blue Cheese and Anchovy Dressing	凯撒色拉
Garden Salad: Cucumber, Baby Carrots, Asparagus, Globe Artichoke and Cherry Tomatoes	🌿 田园蔬菜色拉

## Mains 主菜

Linguini Pasta with Semi-Dried Tomatoes, Black Olives, Chilli, Parmesan and Lemon	🌿 素意大利面配烤番茄, 黑橄榄, 辣椒和柠檬汁
Pan Roast Sea Bass with Wilted Leeks, Capers, Chili and Pine Nuts	煎海鲈鱼配京葱酱, 烤番茄, 水瓜柳和松仁
Angel Hair Pasta with Smoked Salmon, Sicilian Caper Salsa and Crispy Leeks	意大利面配烟熏三文鱼和西西里沙士, 脆韭葱
Lemon-Thyme Roast Organic Chicken with Pear-Walnut Salsa and Pan-Gravy	烤有机鸡配水晶梨, 核桃仁沙沙和鸡汁
Marinated Lamb Loin with Spiced Chickpeas, Spinach and Cherry Tomato	腌制羊眼肉配烩鹰嘴豆, 菠菜和小番茄
Roast Tsingtao Beef Fillet with Fresh Peas, Shiitake Mushroom and Onion Rings	烤青岛牛柳配小青豆, 香菇和炸洋葱圈

## Sides 配菜 40RMB

Sautéed Lemon Spinach	嫩煎菠菜
Grilled Asparagus with Balsamic Caramel	扒芦笋配干葱汁
Twice Cooked Baby Potatoes with Aioli	炸小土豆配蒜味蛋黄酱

## Dessert 甜品

House-Made Ice-Cream and Sorbet Selection	K5自制冰淇淋和冰霜
Chocolate-Almond Torte with Honeycomb, Caramel and Coffee Ice-Cream	巧克力杏仁蛋糕, 蜂窝糖, 焦糖和咖啡冰淇淋
Black Sesame Panna cotta with Green Tea Ice-Cream and Sesame Cake	黑芝麻奶冻, 抹茶冰淇淋配芝麻蛋糕
"From the Orchard": Fruit, Gel, Jelly, Sorbet	时令水果, 果冻, 冰霜拼盘

Lunch ~ Served from 11:30am - 2:30pm, Monday to Friday  
RMB 138 for 2 courses-choice of 1 main & 1 other course  
RMB 150 for 3 courses-choice of 1 main & 2 other course

**K5**  
Rooftop Restaurant  
Lounge Bar  
by Kathleen's 5