

Cafe MARCO
马哥亭罗咖啡厅

OUR PLANET | OUR HOME

Marco Polo Parkside, Beijing looks to make a positive impact on the environment and takes a proactive approach to social responsibility and the impact that we have on the environment.

Cafe Marco menus have been designed to give you a wide variety of quality dishes that are socially and sustainably sourced as well as offering health conscious dishes.

We work with local suppliers to provide us with the best quality and fresh products for our chefs to work with.

Our team of talented Chefs take pride in the dishes they create, always keeping in mind the social impact that they have. Our teams work to reduce wastage that goes back into our environment.

We ask only that you eat responsibly and do your part to save our planet by reducing leftover food waste.

我们的地球 | 我们的家

北京中奥马哥李罗大酒店希望对环境产生正面影响,积极履行社会责任和减少对环境的破坏。

马哥李罗咖啡厅的菜单旨在为您提供各种优质菜肴。我们与信誉良好的供应商合作,采取可持续采购的方式,为我们的厨师提供最优质的新鲜产品,以烹饪出注重健康的菜肴。

我们才华横溢的厨师团队对我们创造的菜肴感到自豪,并致力于减少浪费。

希望您能负责任地选择食物,通过减少浪费食物来拯救我们的地球。



contains seafood
含海鲜



contains nuts
含坚果



gluten free
不含麸质



contains gluten
含麸质



contains pork
含猪肉



spicy dish
辣



vegan dish
纯素菜



vegetarian dish
素菜



signature dish
招牌菜式



sustainable dish
可持续菜式



healthy balance
营养均衡



sourced locally
采用本地食材

APPETIZERS | SALAD

开胃菜 | 沙拉


Served daily from 11am to 10pm

供应时间为: 上午11时至晚上10时

Warm tea-smoked salmon & kohlrabi 128

茶熏三文鱼配脆渍苜蓝

Salmon cured | smoked jasmine tea | ribbons pickled kohlrabi | dill | lemon-ginger emulsion
挪威三文鱼以茉莉花茶轻微腌制冷熏。搭配如纸般薄的醋渍苜蓝丝、莴苣及柠檬姜汁泡沫

Vibrant prawn, quinoa & avocado wellness bowl  128

活力鲜虾藜麦牛油果碗

Vibrant prawns | fresh avocado | quinoa | mixed lettuce | sesame seeds dressing
活力鲜虾搭配鲜牛油果、藜麦和田园沙拉、佐以芝麻汁

Crispy five-spice duck & mizuna salad 128

香酥五味鸭胸芝麻菜沙拉

Confit duck leg | peppery mizuna | watercress | pickled lotus root | crispy shallots | citrus-soy dressing
香酥法式油浸鸭腿丝，搭配芝麻菜与水芹。佐以糖醋藕片、香酥红葱头及柑橘酱油汁

Zesty vegan mixed berry bliss salad  128

鲜爽纯素莓果悦享沙拉

Zesty mixed berry | multi-grain kernels | cherry tomato | chickpeas | red kidney beans | arugula salad
pomegranate vinaigrette

鲜爽纯素莓果搭配杂粮麦仁、樱桃番茄、鹰嘴豆、红腰豆和芝麻菜，佐以石榴油醋汁

Elevate & create your own appetizers

升级您的专属创意前菜

Poached egg 水波蛋 1pc	28	Chicken breast 鸡肉 120g	38
Buffalo mozzarella 水牛鲜酪 120g	58	Shrimps 虾 100g	58
Braised beef brisket 红烧牛腩 120g	58	Smoked salmon 三文鱼 100g	88

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SOUP | SANDWICHES | BURGER

汤类 | 三明治 | 汉堡

Served daily from 11am to 10pm

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SOUP - A comforting selection | warm herb focaccia

汤类 - 暖心汤品, 搭配香草佛卡夏面包

"Hot Pot" Mushroom

58

经典菌菇汤

Umami cream soup | assorted wild mushrooms | crispy fried tofu skin (fu zhu) | inspired by Beijing's favorite hot pot

灵感来源于北京火锅的浓郁菌菇奶油汤, 搭配香脆炸腐竹, 口感丰富

Roasted Pumpkin & Chestnut Velouté 

58

栗子南瓜浓汤

Roasted Beijing pumpkin | Huairou chestnuts | cinnamon-infused cream | toasted pumpkin seeds | truffle oil

融合烤北京南瓜与怀柔板栗香甜的丝滑浓汤, 缀以肉桂奶油与烤南瓜籽及黑松露油

SANDWICH | BURGER - Crafted on artisanal breads | coleslaw | crispy fries

三明治 | 汉堡 - 匠心面包制作 | 搭配经典奶油凉拌卷心菜和香脆薯条


Hearty smoked ham panini

98

暖心热压帕尼尼

Warm pressed panini | smoky ham | melted cheese | fresh greens | light zesty dressing | creamy coleslaw | crispy French fries

暖心热压帕尼尼, 佐以烟熏火腿、融香芝士、鲜脆时蔬与清爽开胃酱汁。搭配经典奶油凉拌卷心菜和香脆薯条

Chicken & prawn sandwich 

128

鸡胸大虾三明治

Grilled chicken | juicy prawns | fresh greens and creamy sauce on lightly toasted whole wheat bread | free-range egg | tomato | gherkin | creamy coleslaw | crispy French fries

肥美鲜烤大虾搭配香煎鸡胸肉, 铺以散养鸡蛋、鲜脆生菜、多汁番茄、清爽酸黄瓜, 夹于香烤全麦面包中, 点缀清新淡味酱汁。搭配经典奶油凉拌卷心菜和香脆薯条

Wagyu beef burger 

168

黑金和牛肉汉堡

Juicy grilled wagyu beef patty | handcrafted bamboo charcoal bun | caramelized onion | fresh cucumber | double melted cheddar | creamy coleslaw | truffle fries

多汁炙烤和牛饼和匠人手作竹炭胚搭配焦糖洋葱、鲜脆黄瓜、双层融心切达芝士配经典奶油凉拌卷心菜和黑松露薯条

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ARTISAN PIZZAS

特色披萨

Served daily from 11am to 10pm

供应时间为: 上午11时至晚上10时

- Crispy pancetta & fig  118
意式脆培根无花果
Smoked pancetta | fig compote | blue cheese | arugula
烟熏意式培根 | 无花果酱 | 蓝纹芝士 | 芝麻菜
- Beijing duck confit  118
法式油封京味烤鸭
Confit duck leg | hoisin-infused duck sauce | scallions | crispy lotus root | sesame
油封鸭腿 | 秘制海鲜烤鸭酱 | 香葱 | 脆藕片 | 芝麻
- Classic margherita  118
经典玛格丽塔
La Sicilia tomato sauce | buffalo mozzarella | fresh basil | extra virgin olive oil
西西里番茄酱 | 马苏里拉水牛芝士 | 新鲜罗勒 | 特级初榨橄榄油
- Spicy lazio pepperoni  118
香辣拉齐奥腊肠
Spicy Italian pepperoni | smoked mozzarella | roasted peppers | fresh oregano
意大利辣味腊肠 | 烟熏马苏里拉芝士 | 烤甜椒 | 新鲜牛至
- Truffle & wild mushroom  128
松露野菌
Assorted woodland mushrooms | black truffle paste | ricotta | thyme
混合菌菇 | 黑松露酱 | 瑞可塔芝士 | 百里香

*All pizzas are 9-inch, thin-crust
以上披萨尺寸均为9英寸薄底

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PASTA & NOODLES

意面与特色面食

Served daily from 11am to 10pm

供应时间为: 上午11时至晚上10时

- Create your own pasta 108
自选意面组合
Choose Your Favorite Pasta 请选择您喜欢的意面:
Spaghetti 细面 | Penne 斜管面 | Fettuccine 宽面 | Fusilli 螺旋意面
- Choose your favorite sauce 请选择您喜欢的酱汁:
Classic bolognese 经典肉酱 | Carbonara (egg yolk & pancetta) 蛋黄熏肉芝士酱
Arrabbiata (spicy tomato) 香辣番茄酱 | Basil pesto 罗勒青酱  Creamy wild mushroom 奶油野菌酱
- Wok-fried XO sauce farfalle  118
XO 酱爆炒蝴蝶面
Farfalle pasta | house-made XO sauce | shrimp | bell peppers | chives
蝴蝶意面 | 自制 XO 酱 | 鲜虾 | 彩椒 | 香葱
- Old Beijing braised pork rigatoni 118
老北京红烧肉粗管面
Red-braised pork belly | shiitake mushrooms | rigatoni pasta | pickled ginger
老北京红烧肉 | 香菇 | 粗管面 | 腌渍嫩姜
- Lobster & scallop linguine  158
龙虾带子扁面
Half Boston lobster | linguine pasta | pan-seared baby scallops | olives & cherry tomatoes | La Sicilia white wine tomato sauce
半只波士顿龙虾 | 意大利长棍扁面 | 香煎小带子 | 黑橄榄和樱桃番茄 | 白葡萄酒西西里番茄酱

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FIRE & FINESSE

炙烤甄选

Served daily from 11am to 10pm

供应时间为: 上午11时至晚上10时

OCEAN CATCH nordic salmon 海韵珍馐北欧香煎三文鱼 Salmon fillet crisp skin lemon-thyme crushed potatoes dill cream 三文鱼扒 180gr 香煎脆皮 柠檬百里香土豆泥 莳萝奶油汁	238
8-Hour beef cheek  八小时慢炖牛脸颊 Red-braised Australian beef cheek creamy polenta glazed shallots 红酒慢炖澳大利亚牛脸颊 奶油玉米糊 蜜汁红葱头	258
Herb crusted lamb chops 香草脆壳羊肋排 New Zealand rack rosemary-parsley crust minted pea purée honey-roasted carrots 新西兰羊肋排 200gr 迷迭香欧芹脆壳 薄荷青豆泥 蜜烤胡萝卜	368
M5+ PRIME CUTS rib eye steak M5+ 臻选肉眼牛扒 Australian ribeye marble score 5+ Choice of sauce: black pepper or truffle jus 澳大利亚肉眼 M5+级雪花 200gr 任选: 黑椒汁或松露烧汁	868
Choose one of your favourite side dishes 添加任意一款您喜欢的配菜	
Starch 主食 Steamed rice mash potato french fries roasted new potatoes with rosemary 米饭 土豆泥 法炸薯条 迷迭香烤新土豆	18
Sauces 酱汁 Truffle jus black pepper sauce mushroom sauce tomato salsa 黑松露烤肉汁 黑椒汁 蘑菇汁 番茄柠檬莎莎	18
Vegetables 时蔬 Baked cheese cauliflower butter broccoli ratatouille wok-sautéed green veg Chinese style 芝士焗菜花 西兰花 普罗旺斯烩蔬菜 扒时蔬 中式炒青菜	38

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MODERN COMFORT, BEIJING HERITAGE | STAPLE

现代意趣, 京韵悠然 | 暖心主食

Served daily from 11am to 10pm

供应时间为: 上午11时至晚上10时

- "Jian bing" inspired crepe roll 68
秘制京味煎饼卷
Savory bean flour crepe | free-range eggs | crispy flakes | fresh prawns | hoisin-infused sauce
精致咸味豆面可丽饼 | 卷入松软散养鸡蛋 | 薄酥脆 | 鲜虾 | 佐以秘制海鲜甜辣酱
- Double-broth tomato & clam soup 68
双汤番茄蛤蜊疙瘩
Two broths unite of rich tomato base & briny clam nectar | soft fluffy dough pearls | tender clams | wood ear mushrooms | free-range eggs | drizzle of chive oil
番茄浓汤 & 蛤蜊原汤 | 绵软筋道小面疙瘩 | 蛤蜊肉 | 木耳丝 | 散养鸡蛋 | 葱香油
- Qing-tang noodles hutong style  68
胡同里的清汤面
Springy thin noodles | rich bone broth | fresh greens | aromatic sesame oil | chopped chives
弹牙细面 | 浓醇骨汤 | 鲜嫩青菜 | 醇香香油 | 鲜香小葱
- Contemporary Beijing "mansion sauce" noodles  78
新京韵·公馆炸酱拌面
Hand-pulled wheat noodles | crispy soy-marinated pork belly | fermented soybean paste | honey | freshly cut crisp cucumber batons
手拉面 | 京酱脆猪腩 | 黄豆酱 | 蜂蜜 | 鲜切脆爽黄瓜段儿
- Shrimp wonton noodle soup  78
鲜虾云吞面
Succulent pork & shrimp wontons | springy silky noodles | fresh plump prawns | freshly harvested seasonal greens
鲜润鲜肉虾仁云吞 | 弹牙丝滑细面 | 鲜活饱满大虾 | 鲜采时令青菜
- Mala braised beef noodle soup  88
川香红烧牛肉面
Tender beef brisket | aromatic beef broth | numbing Sichuan pepper & chili | thin-cut wheat noodles | braised free-range tea egg | baby bok-choy
牛前胸肉 | 牛骨汤 | 川味麻香花椒 & 辣椒 | 细面 | 卤散养鸡蛋 | 小油菜
- Wok-seared prawn fried rice with truffles paste & premium soy glaze  88
臻品酱香鲜虾黑松露酱炒饭
Wok-tossed rice | plump prawns | free-range eggs | fresh greens | soy sauce | black truffle paste
镬气香米 | 饱满大虾 | 散养鸡蛋 | 鲜时蔬 | 特级酱油 | 黑松露酱

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DESSERT & SWEETS

雅致甜品

Served daily from 11am to 10pm

供应时间为: 上午11时至晚上10时

Ultra rich chocolate basque burnt with oreo pull-apart  58

超浓郁巧克力巴斯克拉丝奥利奥蛋糕

Rich Belgium chocolate | creamy cheese & Oreo

比利时巧克力 | 奥利奥 | 奶油芝士

Black sesame coconut cake with chocolate sauce 58

黑芝麻椰奶蛋糕配巧克力汁

Black sesame | coconut milk | chocolate sauce

黑芝麻 | 椰奶 | 巧克力酱

Caramel raw cheesecake with lemon crisp crust 58

焦糖生乳酪柠檬脆皮蛋糕

Caramel | raw cheese | lemon | fresh fruits

焦糖 | 生乳酪 | 柠檬 | 鲜水果

Black sesame & red date napoleon  68

黑芝麻红枣拿破仑

Crisp layers interspersed | black sesame cream | red date paste | free-range egg white meringue | dusted powdered sugar

酥脆千层 | 黑芝麻奶油 | 红枣馅 | 散养鸡蛋白霜 | 特细糖霜

Fresh fruit platter 58

鲜水果盘

Ice cream 球Scoop / 38

冰激凌

Vanilla | chocolate | strawberry | green tea | mango | rum raisin

香草 | 巧克力 | 草莓 | 绿茶 | 芒果 | 朗姆葡萄干

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BREAKFAST SET

早餐套惠

Served daily 24 Hours

供应时间为: 全天供应

AMERICAN BREAKFAST



268

美式早餐

Cereal selection: rice crispies | all-bran | corn flakes | whole milk cold or hot | skim milk cold or hot
seasonal fruits

谷物选择: 脆米 | 全麦维 | 玉米片 | 全脂牛奶冷或热 | 脱脂牛奶冷或热 | 时令果盘

3 kinds of bread selection:

Hard roll | soft roll | croissant | danish pastries | white toast | whole wheat toast

Served with butter | margarine | jam

3款面包搭配: 硬包 | 软包 | 牛角包 | 丹麦酥 | 原味吐司 | 全麦吐司

搭配: 黄油 | 植物黄油 | 果酱

Eggs selection:

Sunny side up | over easy | scrambled egg | omelet | boiled egg | egg benedict

Served with bacon | sausages | roasted potato | baked tomato | beef sirloin steak 130gr

散养鸡双蛋任意做法:

单面煎蛋 | 双面煎蛋 | 炒鸡蛋 | 蛋卷 | 煮鸡蛋 | 班尼迪克蛋

选配: 培根 | 香肠 | 烤土豆 | 烤番茄 | 牛排 130 克

Cold beverage selection: orange juice | apple juice | grapefruit juice

冷饮选配: 橙汁 | 苹果汁 | 西柚汁

Hot beverage selection: coffee | decaffeinated coffee | hot chocolate | jasmine tea

English breakfast tea

热饮选配: 咖啡 | 低因咖啡 | 热巧克力 | 茉莉花茶 | 英式早餐茶

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BREAKFAST SET

早餐套惠

Served daily 24 Hours

供应时间为: 全天供应

CONTINENTAL BREAKFAST



168

欧陆早餐

Cereal selection: rice crispies | all-bran | corn flakes | whole milk cold or hot | skim milk cold or hot
谷物选择: 脆米 | 全麦维 | 玉米片 | 全脂牛奶冷或热 | 脱脂牛奶冷或热

3 kinds of bread selection:

Hard roll | soft roll | croissant | danish pastries | white toast | whole wheat toast

Served with butter | margarine | jam

3款面包搭配: 硬包 | 软包 | 牛角包 | 丹麦酥 | 原味吐司 | 全麦吐司

搭配黄油 | 植物黄油 | 果酱

Cold beverage selection: orange juice | apple juice | grapefruit juice

冷饮选配: 橙汁 | 苹果汁 | 西柚汁

Hot beverage selection: coffee | decaffeinated coffee | hot chocolate | jasmine tea

English breakfast tea

热饮选配: 咖啡 | 低因咖啡 | 热巧克力 | 茉莉花茶 | 英式早餐茶

BEIJING BREAKFAST



168

北京早餐

Congee selection: plain congee | beef congee | chicken congee

Served with tea leaves egg or soft boiled egg | soft beancurd or wonton | fried dough sticks or pork buns | seasonal fruit

粥品选择: 白粥 | 牛肉粥 | 鸡肉粥

搭配: 散养鸡茶叶蛋或温泉蛋 | 豆腐脑或馄饨 | 油条或肉包 | 时令果盘

Cold beverage selection: orange juice | apple juice | grapefruit juice

冷饮选配: 橙汁 | 苹果汁 | 西柚汁

Hot beverage selection: Jasmine tea | Soybean milk

热饮选配: 茉莉花茶 | 豆浆

This menu may contain Nuts and other Allergens. Please let us know if you have any allergies, special dietary needs or restrictions & we will happily enhance your dining experience.

本菜单包含坚果及其他过敏原。如有特殊饮食需求或食物过敏请告诉我们, 我们很高兴为您提供更好的用餐体验。

All prices in RMB, net and inclusive of all service charges and taxes.
以上价格均以人民币计算, 并已包含服务费及所有税项。