

Fifty 8° Grill Dinner 58°扒房晚餐菜单

Best Enjoyed Shared 推荐宾客共享菜肴

Appetizers & Salads 前菜和色拉

Tiger Prawns, Shaved Vegetables & Lemon Cocktail 虎虾配蔬菜和柠檬	RMB138	Steak Tartare, Butter Lettuce & Bread Shavings 牛肉塔塔配奶油生菜和面包片	RMB138
Burrata with Heirloom Carrots, Citrus & Smoked Almonds 鲜芝士色拉配特种胡萝卜, 柑橘果肉和烟熏杏仁片	RMB118	Salmon Gravlax with French Beans, Pickled Onion & Mustard Cream 腌三文鱼配法边豆, 腌洋葱, 芥末奶油	RMB148
Green Salad with Feta, Chia Seeds & Mustard Dressing 蔬菜色拉配山羊芝士和芥末汁	RMB108	Seared Scallops with Spiced Vegetable & Toasted Bread Salad 香煎带子配烤面包色拉	RMB188
Spring Duck Salad with Green Asparagus & Raspberries 春季鸭肉色拉配芦笋和树莓	RMB168	Grilled Pork Belly with Artichokes 'A La Barigoule' 扒五花肉配朝鲜蓟	RMB128
Foie Gras Terrine with Mango, Nasturtium and Toasted Brioche 鹅肝冻糕配芒果, 旱金莲和香烤黄油面包	RMB188	60 Month Aged Iberico Jamón 60个月陈年伊比利亚火腿	RMB288

Soups 汤

Oxtail Consommé Snap Peas, Bone Marrow and Morels RMB138 牛尾清汤配豌豆, 骨髓和羊肚菌	Mussel & Watercress Soup RMB108 青口贝汤	Jerusalem Artichoke Velouté Brown Butter & Hazelnuts RMB108 洋姜浓汤配焦香黄油和榛子
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Meat & Seafood

肉类和海鲜

'Brick' Chicken with Leeks, Morel Mushrooms & Kale 煎清远鸡配扒京葱, 羊肚菌和羽衣甘蓝	RMB268	Grilled Boston Lobster with Angel Hair Pasta, Tarragon and Bisque 扒波士顿龙虾配天使面, 龙蒿和浓汤	RMB498
Saltbush Lamb Rack & Braised Shoulder with Green Olive, Pistachio & Ratatouille 羊排和慢炖羊肩配绿橄榄, 开心果和蔬菜杂烩	RMB398	Pan Fried Snapper, Bamboo Clams, New Potatoes & Bouillabaisse 香煎红鲷鱼配竹蛏, 土豆, 海鲜浓汤和蒜泥蛋黄酱	RMB268
Iberian Pork Rib with Eggplant Caviar & Tomato 伊比利亚猪排配茄子酱和番茄	RMB258	Atlantic Cod with Green Vegetables & Garden Herb Emulsion 鳕鱼配绿色蔬菜和香草汁	RMB288

Signature Steaks

特色牛排

Served with one side, one sauce & mustards of your choice 每份配自选酱汁及配菜各一种和芥末

Mullawara Grass Fed Angus 草饲牛肉	Jack's Creek Grain Fed Angus 谷饲牛肉	Wagyu Cuts 和牛肉
Tenderloin 200g RMB368 牛里脊200克	Tenderloin 200g RMB488 牛里脊200克	David Blackmore Short Rib 220g RMB598 大卫和牛肋肉 220克
Rib Eye 280g RMB388 肉眼牛排 280克	Sirloin 250g RMB358 西冷牛排250克	Livingstone Farm Rump Cap 220g RMB388 利文斯通和牛臀肉 220克

For Two 两人分享

Côte de Boeuf 1kg 带骨肉眼牛排1公斤 RMB998
Served with two sides and two sauces
搭配酱汁和配菜各两种

Choose Your Sauce 自选搭配酱料

Béarnaise | Green Peppercorn | Shallot Gastrique Veal Jus | Sauce Diable | Red Wine Jus
香草黄油汁 | 青胡椒汁 | 干葱牛肉汁 | 辣番茄酱汁 | 红酒汁

Sides 配菜

Sautéed Mushrooms with Garlic & Shallots 干葱大蒜炒蘑菇	RMB68	Potato Mousseline / add truffle 扒房自制土豆泥/加松露	RMB58/88
Garden peas "A la Francaise" 法式炒小豌豆	RMB56	Potato Wedges with Parmesan & Pepper 炸薯角配红椒粉	RMB56
Roasted Cauliflower with Parmesan and Capers 奶油芝士焗花菜配水瓜柳	RMB68	Potato Gratin Dauphinois 多芬内奶油焗土豆	RMB58
Spiced Baby Corn with Bacon & Chives 调味玉米笋配培根和香葱	RMB68	Mint Glazed Spring Vegetables 薄荷春季蔬菜	RMB58

Desserts 甜品

Marinated Strawberry with Cheese Cake Ice Cream & Champagne Sabayon 腌制草莓配芝士蛋糕冰淇淋和香槟萨巴雍 For Two to Share (双人分享)	RMB188	Spiced Pineapple Millefeuille with Lemon Grass Ice Cream 菠萝千层酥皮配柠檬草冰淇淋	RMB98
Crème Caramel with Citrus Salad, Candied Zest & Lemon Tuille 焦糖布丁配柑橘果肉	RMB88	'Snowball' Poached Meringue, Passion Fruit Granita & Coconut Cream “雪球”蛋白霜配热情果冰糕和椰子奶油	RMB88

Chocolate Soufflé with Cacao Sorbet RMB118
巧克力苏芙蕾配可可雪芭 (15mins 十五分钟)

Homemade Sorbet & Ice Cream Selection 雪芭和冰淇淋

3-Flavor Tasting RMB88 | 5-Flavor Tasting RMB108 | Try Them All RMB128 3种口味 RMB88 | 5种口味 RMB108 | 全部口味 RMB128

Café Latte Ice Cream 拿铁咖啡冰淇淋	Cacao Sorbet 可可雪芭
Bourbon Vanilla Ice Cream 波本香草冰淇淋	Mango Sorbet 芒果雪芭
Cheese Cake Ice Cream 芝士蛋糕冰淇淋	Strawberry Sorbet 草莓雪芭

Prices are in RMB and are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

价格均以人民币计算并需加收15%服务费。点单前请您告知我们的员工对任何特殊食物的过敏或忌口。

Chef de Cuisine: Joshua Paris Restaurant Manager: Alexis Movio