



CREATIVE FRENCH DINING

4-COURSE DISCOVERY MENU 四道式体验菜单

Choices from Starters, Specialties, Meats or Desserts
前菜，特别推荐，肉类或甜品，各选一款

RMB 588

STARTERS 前菜

Pan-Fried Foie Gras
with Baby Turnips and Coffee
香煎鹅肝配萝卜及咖啡

Cauliflower "Gratin",
Aged Comté and Nuts
烤白椰花菜
配陈年孔泰芝士及坚果

Giant Carabinero, Tomatoes Tartar Season
with Head Vinaigrette and Herbs Condiment
(+RMB198)
西班牙红虾
配虾脑番茄色拉及香草酱
(另加198元)

SPECIALTIES 特别推荐

Char-Cooked Lobster,
Zucchini, Coco and Lobster Sauce
Infused with Kefir Lime Leaf
碳烤龙虾配节瓜，椰子及龙虾汁

MEATS 肉类

Smoked Lamb Loin
with Sandalwood Sweet Corn,
Lemon, and Chili
檀木烟熏羊柳
配甜玉米，柠檬及香料

Angus Beef Tenderloin Cooked
in Burned Butter, Carrots,
Parsley and Beef Marrow
油浸安格斯牛柳配胡萝卜，
意大利芹及牛骨髓

DESSERTS 甜品

Cherry, Pistachio
and Mascarpone
樱桃开心果配马斯卡朋芝士

Honey Melon,
Sesame and Mint
甜瓜配芝麻及薄荷

Honey Pana Cotta,
Peach and Almond
蜂蜜奶冻配桃子及杏仁

Nectarine,
White Chocolate and Lemon Thym
油桃配白巧克力
及柠檬百里香

Chocolate Soufflé,
Passion Fruit and Ginger
(+RMB48, Please allow 15 minutes to cook)
巧克力蛋奶酥配热情果及生姜
(另加48元，制作需时15分钟)

With wine pairing
for 3 glasses additional at RMB288
三杯侍酒师臻选配酒288元

A LA CARTE 零点菜单

STARTERS 前菜

Cauliflower "Gratin",
Aged Comté and Nuts
烤白椰花菜
配陈年孔泰芝士及坚果
98

Pan-Fried Foie-Gras,
with Baby Turnip and Coffee
香煎鹅肝
配甜萝卜及咖啡
138

Shigoku Oysters, Endives
and Gremolatta Condiment
至极生蚝
配菊苣及香橙意大利芹大蒜酱
168

Homemade Pasta with Black Truffles
(Additional Black Truffle at RMB88)
手工意大利面配黑松露
(更多黑松露另加88元)
138

SPECIALS OF THE MONTH 本月推荐

Lamb Tartar, Oysters,
Chanterelles and Coriander
羊羔肉塔配生蚝，鸡油菌及香菜
178

Giant Carabinero, Tomatoes Tartar Season
with Head Vinaigrette and Herbs Condiment
西班牙红虾配虾脑番茄色拉及香草酱
298

MEATS 肉类

Wagyu Beef Tenderloin, Carrots,
Parsley and Beef Marrow
和牛牛柳
配胡萝卜，意大利芹及牛骨髓
358

Smoked Lamb Loin with Sandalwood,
Sweet Corn, Lemon and Chili
檀木烟熏羊柳
配甜玉米，柠檬及香料
288

Crayfish, Poultry, Porcini and Sweet Peas Like a "Ragout"
小龙虾配鸡肉，牛肝菌炖甜豌豆仁
238

FISHES 鱼类

Slow-Cooked Sole in Olive Oil,
Green Vegetables and Pistachio Paste
慢煮龙利鱼配新鲜蔬菜及开心果酱
368

Char-Cooked Lobster,
Zucchini, Coco and Lobster Sauce
Infused with Kefir Lime Leaf
碳烤龙虾配节瓜，椰子及龙虾汁
288

Marinated Cod-Fish, Broccoli, Spicy
and Herbal Yogurt Condiment
腌银鳕鱼配西兰花，香料及香草酸奶汁
228

CHEESES 芝士

Cheese Plate
Choose from Our Cheese Tray
芝士拼盘
从我们的芝士托盘中任选
37/ Piece块 (20g克)

All Prices Are in RMB and Subject to 10% Service Charge
所有价格以人民币计，并附加10%服务费