



CREATIVE FRENCH DINING

TASTING MENU

鉴赏菜单

RMB 1188

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

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

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

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

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

Palate Cleanser
清新小点

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

Honey Melon, Sesame and Mint
甜瓜配芝麻及薄荷

With Wine Pairing for 4 Glasses Additional at RMB388
四杯侍酒师臻选配酒388元

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