

# Rêve Kitchen

Experiential Learning + French Fusion Cuisine



Rêve Kitchen

A-La-Carte Menu

Dinner ~ Served from 17:30pm - 21:30pm, Monday to Sunday

## SALAD AND STARTER 沙拉, 前菜

*Pan-Fried Foie Gras*

with Apple Gel, Sous Vide Cinnamon Pear, Mixed Berry Sauce and Port Wine Jelly  
香煎鹅肝  
配低温玉桂雪梨, 苹果酱, 无花果, 混合莓沙司和波特酒冻  
128RMB

*Salted Cod Tar-Tar and Caviar*

with Sous Vide Miso Cod, Grapefruit Salad, sun-dries Tomato, Orang Jus  
腌制香料鳕鱼塔塔配鱼子酱  
配低温味增鳕鱼, 血柚沙拉, 风干番茄, 橙味沙司  
98RMB

*Seared Scallop*

with Curry Pea Puree, Mango Pesto, Pineapple Relish and Lemon Foam  
香煎带子  
配咖喱青豆泥, 芒果酱, 凤梨莎莎, 海苔脆片, 柠檬泡沫  
118RMB

*Tea Smoked Salmon*

with Beetroot Puree, Bell Pepper Relish, Herbed Onion, Curry Lobster Sauce  
热熏茶味三文鱼  
配小菜头酱, 甜椒洋葱莎莎, 洋葱酥粒, 咖喱风味龙虾汁  
98RMB

*Beef Carpaccio with Parmesan Foam, Pan-Fried Quail Egg and Modena Age Balsamic Dressing*  
生牛肉切片配帕玛城分子云, 单面煎鹌鹑蛋和摩德纳陈年黑醋  
98RMB

*Foie Gras Mousse*

with Mix Nuts, Cinnamon Apple, Port Wine Jelly, Mixed Berry Sauce and Crispy Bread Chips  
坚果鹅肝慕斯  
配混合坚果, 玉桂苹果, 波特酒冻, 混合莓莎司, 香脆面包  
109RMB

*Gillardeau Oyster NI*

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法国吉拉多生蚝 (半打) 399RMB

法国吉拉多生蚝 (1打) 699RMB

*Smoked Duck and Camembert Cheese*

with Orange Flavor Purple Potato Salad, Salsa Verde, Confit Tomato, Mixed Berry Sauce  
烟熏烤鸭卡门贝尔奶酪沙拉  
配橙味甜薯, 香芹酱, 风干番茄干, 混合莓酱  
78RMB

*Caesar Salad with Garlic Croutons, Crispy Cantonese Sausage,*

*Quail Egg, Shaved Parmesan Cheese, Chicken Breast and Anchovy Dressing*  
经典凯撒色拉

配蒜香面包, 酥脆广式腊肠, 半熟鹌鹑蛋, 香芹低温鸡胸, 帕玛城芝士碎和凯撒汁  
78RMB

## SOUPS 汤

*Onion Soup with Sous Vide Egg*

温泉蛋洋葱汤  
42RMB

*Oxtail Consommé*

牛尾清汤  
52RMB

*Prawn Bisque*

奶油鲜虾浓汤  
48RMB

## MAINS 主菜

*Truffle Pasta and Sous Vide Egg*

with Pasta, Truffle Slice, Asparagus Slice, Cream of Truffle Sauce and Sous Vide Egg  
黑菌意面温泉蛋  
配宽面, 黑菌, 芦笋片, 奶油菌菇汁和温泉蛋  
128RMB

*Roasted Half Truffle Chicken(25mins)*

with Chestnut Mash, Roasted Vegetable and Basil Aioli  
黑菌烤半鸡 (需25分钟)  
配黑醋板栗泥, 烤时蔬, 罗勒酱  
138RMB

*Grilled Spanish Iberian Pork Chop*

with Sweet Potato Mash, Grilled Vegetable, Pineapple Relish and Gravy Sauce  
炭烤伊比利亚猪排  
配甜薯泥, 烤蔬菜, 菠萝莎莎和苹果芥末沙司  
169RMB

*Pan-Fried Cod Fish*

with Fennel Purple Potato, Beetroot Chips, Sous Vide Apple and Sauce A La Provençale  
香煎银鳕鱼  
配小苗紫薯泥, 红菜头泥脆片, 低温玉桂苹果和普罗旺斯香草沙司  
269RMB

*Poached Half Live Boston Lobster In Butter*

*with Pumpkin Risotto and Lemon Foam*

鲜活波士顿龙虾南瓜燕麦烩饭,  
配黄油汁和柠檬泡沫  
298RMB

*Grilled Plate*

*Roasted Half Lobster; Grilled Oyster; Lamb Chop, Half Chicken*

*Salsa Verde, Basil Aioli, Sauce A La Provençale*

烧烤拼盘 (需25分钟) 2-3人食  
香料焗半只波士顿龙虾, 烤生蚝2只, 烤羊排2片, 烤半鸡  
香芹酱, 罗勒酱, 普罗旺斯香草沙司  
638RMB

*Provençale Lamb Chop*

*Ratatouille, Garlic Pumpkin Puree, Red Wine Sauce*

普罗旺斯香草羊排  
南瓜泥, 普罗旺斯烩杂蔬, 红酒沙司  
198RMB

*M-7 Australia Beef Sirloin Steak(For Share)*

*with Mushroom Ragout, Fruit Salad, Café De Paris Butter and Truffle Sauce*

澳洲M7和牛西冷牛排250克 (两人食)  
烩蘑菇, 水果沙拉, 巴黎黄油和黑菌沙司  
RMB 738

*Sous Vide Australia M-5 Wagyu Rib-Eye Steak (200gr)*

*with Parsnip Puree, Basil Mash Potato, Red Wine Shallot and Red Wine Sauce*

55度低温澳洲和牛肉眼牛排(200克)  
配防风跟泥, 罗勒土豆泥, 红酒干葱和红酒汁  
368RMB

*Beef Wellington(25mins)*

*with Garlic Sauce and Red Wine Sauce*

惠灵顿牛排(需25分钟)  
香蒜酱, 红酒汁  
369RMB

*Grilled Australian Tomahawk 1.2Kg*

*with Roasted Herb Baby Potato, Confit Tomato and Seasonal Vegetable*

澳洲安格斯战斧牛排1.2公斤  
配香料烤小土豆, 油浸串番茄和时令烤蔬菜  
798RMB