

COLD STARTERS 冷开胃菜

HEI DI No.2 - Ireland 海蒂生蚝 2号 原产地: 爱尔兰	320 / dozen
FINE DE CLAIRE No.2 - France 芬蒂克劳生蚝 2号 原产地: 法国	260 / half dozen 440 / dozen
* Served Natural with Lemon or with Sherry Vinegar * 配柠檬角, 雪梨酒醋	

YELLOWFIN TUNA TARTARE Avocado, Shallots, Tuna Flakes, Vinaigrette 金枪鱼塔塔, 配牛油果, 红洋葱, 金枪鱼, 混合醋汁	85
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HOUSE SMOKED SALMON with Apple, Caper Berries, Salmon Caviar and Linseed Crisp 自制三文鱼 配苹果, 水瓜榴, 三文鱼籽与脆亚麻籽	95
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BEEF TARTARE Black Angus Beef, Capers, Shallot, Truffle Mustard, Quail Yolk and a Touch of Chili 牛肉塔塔 安格斯牛肉, 水瓜榴, 小干葱, 黑松露酱, 鹌鹑蛋与小辣椒	95
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FOIE GRAS TERRINE Foie Gras served with Apple, Celery, Grape and Truffle flavoured Balsamic 鹅肝冻 鹅肝配苹果, 西芹, 葡萄与卡萨诺瓦松露珍珠醋	95
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CAESAR SALAD Roman Lettuce, Hainan Chicken, Quail Egg, Crispy Bacon 恺撒色拉, 罗马生菜, 羽衣甘蓝 海南鸡腿肉, 鹌鹑蛋, 脆培根	75
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SOUP 汤

POTATO AND SMOKED TROUT VELOUTE Potato Veloute Finished with Smoked Trout and Caviar 土豆与烟熏奶油鳟鱼 奶油土豆浓汤配烟熏鳟鱼和鱼子酱	85
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OX TAIL SOUP Quail Eggs, Black Truffle, Beef Dumplings 牛尾汤 鹌鹑蛋, 黑松露, 牛肉饺子	95
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FRESH NEW ZEALAND MUSSELS CLAM SOUP Served with Toast, Shallots, Garlic, Cherry Tomato 新鲜新西兰青口贝, 蛤蜊汤 小干葱, 香蒜, 樱桃番茄, 配烤面包	115
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HOT STARTERS 热开胃菜

SOFT SHELL CRAB Tempura, Chili, Lime, Aioli 脆炸软壳蟹 天妇罗粉, 辣椒, 青柠, 蒜泥蛋黄酱	120
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ROCK SHRIMP Crispy Fried, Yuzu Mayonaise 炸虾 口感酥脆, 配辣青柠蛋黄酱	95
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PAN FRIED SCALLOPS Walnut, Tomato Sauce, Herbs 盘煎扇贝, 核桃仁, 浓缩番茄酱, 有机苗	95
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OCTOPUS Char Grilled With Cherry Tomatoes, Olives, Ruby Grapefruit, Saffron Aioli 八爪鱼 扒烤, 水瓜榴, 圣女果, 橄榄, 红葡萄柚, 番红花酱汁	120
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FOIE GRAS Pan Fried Goose Liver with Pistachio Cream and Cherry 鹅肝 盘煎鹅肝配开心果与樱桃	180
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CRISPY TOFU Tofu, Arugula, Avocado, Ginger Soy Chilli Sauce 脆炸豆腐 配牛油果, 芝麻菜, 辣味姜汁	75
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MAIN COURSE 主菜

BLACK COD Bamboo Roasted Black Cod, Miso, Grilled Lime 招牌银鳕鱼 粽叶烤银鳕鱼, 日式豆面酱, 烤青柠	295
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PAN FRIED SALMON Sun Dry Cherry Tomato, Fennel, Arugula, Asparagus, Root Celery Puree 盘煎三文鱼 配干蕃茄, 茴香, 芝麻菜, 芦笋, 根芹汁	240
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TUNA STEAK Grilled Yellow Fin, Cherry Tomato, Artichokes, Lemon, Ginger Soy 烤黄鳍金枪鱼 配樱桃番茄, 朝鲜蓟, 柠檬, 秘制姜味日本酱汁	250
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KING PRAWN Garlic, Thyme, Parsley, Lemon Butter 碳烤大明虾 香蒜, 百里香, 荷兰芹, 柠檬黄油	380
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GRILLED BOSTON LOBSTER (WHOLE) Mornay, Creamy Cheese Sauce, Parsley	680
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LAMB CHOPS Grilled, Korean Spices, Preserved Cabbage 羊排 扒烤, 韩式香料, 腌卷心菜	290
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ROAST BABY SPRING CHICKEN Cherry Tomato, Crab Mushroom, Asparagus, Mashed Potatoes 香烤春鸡 樱桃番茄, 蟹味菇, 芦笋, 土豆泥	195
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BEIJING ROAST DUCK Leek, Cucumber, Plum Sauce, Pancakes 北京烤鸭, 配京葱, 黄瓜, 梅子酱, 面皮饼	195
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FROM THE GRILL 烧烤类

200g SHIROKIN FULL BLOOD WAGYU BEEF RIB EYE M9 200克白金全血肉眼, 大理石纹9级	695
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250g SHIROKIN FULL BLOOD WAGYU BEEF TENDERLOIN M9 250克白金全血牛柳, 大理石9级	895
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250g M5 ANGUS, TENDERLOIN 250克安格斯牛柳, 大理石纹5级	420
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300g M5 ANGUS, RIB EYE 300克安格斯肉眼, 大理石纹5级	380
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300g M5 ANGUS, SIRLOIN 300克安格斯西冷, 大理石纹5级	370
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250g M5 ANGUS, SKIRT STEAK 250克安格斯牛内裙, 大理石纹5级	240
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1kg ANGUS BEEF RIB ON THE BONE 1公斤安格斯带骨肉眼	1180
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500g ANGUS M5 CHATEAUBRIAND 500克安格斯烤里脊牛排, 大理石纹5级	820
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SIDES 配菜

POTATO WEDGES Ketchup 炸薯角 番茄酱	40
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SEASONAL VEGETABLES Wok Fried, Olive Oil 炒时蔬 锅炒, 橄榄油	40
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MASHED POTATO Truffle Butter 土豆泥 松露黄油	40
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ROASTED BABY POTATOES with Rosemary Salt 烤小土豆 配迷迭香, 海盐	40
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GARLIC SPINACH with Olive Oil 蒜蓉菠菜橄榄油	40
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MUSHROOM Asian Mushrooms with Garlic Butter 炒蘑菇 亚洲蘑菇, 香蒜黄油	40
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GREEN LEAF SALAD Shallot Vinaigrette, Garden Herbs 绿叶蔬菜沙拉 小干葱醋汁, 有机苗	45
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WOK FRIED BROCCOLINI with Chili and Garlic 锅炒有机西兰花 香蒜, 辣椒	55
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DESSERT 甜品

CHOCOLATE IN A JAR (2 PAX) Vintage Chocolate Mousse, Vanilla Cream, Brioche, Salted Caramel 杯装巧克力 (2人份) 巧克力慕斯, 香草奶油, 法式面包卷, 咸焦糖汁	125
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APPLE CRUMBLE Ginger Custard, Vanilla Ice Cream 苹果酥 姜汁奶冻, 香草冰淇淋	80
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STICKY RICE PUDDING Coconut, Passion Fruit Sorbet 甜糯布丁 椰子, 热情果冰沙	80
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CHOCOLATE & PEANUT BUTTER FUDGE SUNDAE Peanut Butter, Chocolate Ice Cream, Vanilla Ice Cream, Caramel 巧克力花生圣代 花生酱, 巧克力, 香草冰淇淋, 焦糖	80
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M1NT FRUIT PLATTER Fresh Seasonal Selection, Yoghurt Sorbet M1NT水果拼盘 新鲜时令水果配酸奶冰沙	75
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CHOCOLATE FONDANT Vanilla Bean Ice Cream 巧克力熔岩蛋糕 香草冰淇淋	90
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DESSERT PLATTER Selection of Small Dessert, Served with Vanilla Ice Cream 甜品拼盘 各式精美小甜品组合配香草冰淇淋	125
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M1NT CHOCOLATE FONDANT Minimum 2 Pieces M1NT巧克力熔岩蛋糕 至少两个	20 / piece
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ICE CREAM BAR - HOME MADE 自制冰淇淋

CREAMY 奶油冰淇淋 Vanilla 香草 Chocolate 巧克力 Caramel 焦糖	Scoop 40
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SORBET 无奶冰淇淋 Orange 柳橙 Yoghurt 酸奶 Passion Fruit 热情果	Scoop 40
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Served with Shortbread Cookies.
配松脆酥饼