

BACKSTAGE

★ MENU ★

STARTER

前·菜

88
Snapper Crudo 黑鲷鱼刺身
shiso, wasabi mayonnaise, Japanese soy sauce
紫苏, 青芥末蛋黄酱, 日式酱油

78
Octopus Confit 低温油封章鱼
kumquat, hazelnut, orange vinaigrette
金桔, 榛子, 甜橙油醋汁

88
Waldorf Roasted Chicken Salad 华尔道夫烤鸡沙拉
chicory, green grape, walnut, sherry vinegar
菊苣, 青提, 核桃, 雪利酒醋

78
Slow Cooked Beef Tongue 慢煮牛舌
pickled radish, chilli dressing
腌渍萝卜, 秘制辣椒汁

108
Boston Lobster Bisque 波士顿龙虾浓汤 (+30)
fennel flan, cognac cream
茴香奶冻, 干邑奶油

108
★ Scallop Carpaccio 意式扇贝薄片 (+30)
mango, passion fruit, oyster cream
芒果, 百香果, 生蚝奶油

108
Prawn Escargot 法式焗蜗牛配明虾 (+30)
prawn mousse, anchovy, garlic-parstey butter
明虾慕斯, 鳀鱼酱, 蒜香意大利芹黄油

128
★ Foie Gras Torchon with Raspberry Lava
覆盆子焗岩鹅肝冻糕 (+50)
gingerbread crumble, green apple puree
姜饼碎, 青苹果泥

MAIN

主·菜

128
Seared King Salmon 嫩煎帝王鲑
grilled pineapple, tomato, pineapple mirin
烤菠萝, 番茄, 菠萝味淋汁

108
Seafood Capellini 海鲜天使面
blue mussel, prawn, chopped chilli
蓝口贝, 虾仁, 秘制剁椒
++Half Live Boston Lobster (+180)
加半只鲜活波士顿龙虾

138
★ Abalone Risotto 意式鲍鱼烩饭
Parma ham, collybia albuminosa, pickled mushroom, parmesan cheese
帕尔马火腿, 鸡纵菌, 腌渍蘑菇, 帕尔马芝士

128
Smoked BBQ boneless Pork Rib 烟熏烧烤无骨猪肋排
bacon, onion, bell pepper, fennel
培根, 洋葱, 甜椒, 茴香

118
Roasted Duck Tortilla 烤鸭脆饼披萨
mozzarella cheese, pickled cucumber, coriander, hoisin sauce
马苏里拉芝士, 自制酸黄瓜, 香菜, 海鲜酱

158
New Zealand Grass Fed Sirloin 新西兰西草饲西冷 (+30)
mushroom, brussels sprouts, baby carrot, beef jus
蟹味菇, 抱子甘蓝, 手指胡萝卜, 牛骨汁

228
★ Miso Cod 味噌鳕鱼 (+100)
purple mash, mushroom, orange daikon, lemon bubble
紫薯泥, 白玉菇, 橙味萝卜, 柠檬泡沫

298
★ Australia M7 Wagyu 澳洲M7和牛牛排 (+180)
potato mash, broccoli, onion puree
土豆泥, 兰花台, 洋葱泥

SIDE

配·菜

45
Truffle Fries 黑松露薯条

35
Sweet Potato Fries 红薯条

35
Garlic Butter Baked Portobella 蒜香烤波多贝乐菌

45
Sautéed White Asparagus 炒白芦笋

35
Potato Mash 焗土豆泥

*Side dish is not included in the set price.
配菜不包含在套餐价格内

DESSERT

甜·点

68
Earl Grey Crepe Cake 伯爵千层蛋糕
caramelized pearl, milk queen ice cream
焦糖珍珠, 牛奶皇后冰激凌

Banana Cheese Cake 香蕉芝士蛋糕
salt caramelized banana, yoghurt ice cream
海盐焦糖香蕉, 酸奶冰激凌

Forest Berries Mille Feuille 森林野莓拿破仑
walnut cream, strawberry ice cream
核桃奶油, 草莓冰激凌

Chestnut Mousse 栗子慕斯
dark rum, milk chocolate
黑朗姆, 牛奶巧克力

★ Chocolate Lava Cake 火山巧克力熔岩蛋糕
salted caramel, hazelnut ice cream
海盐焦糖酱, 榛子冰激凌
*Please allow 15 minutes for preparation
需要15分钟准备

RINIB 185

选择2个前菜或1个前菜+1个主菜
Choose two starters or one starter and one main course.

RINIB 225

选择2个前菜+1个甜点或1个前菜+1个主菜+1个甜点
Choose two starters and one dessert
or one starter, one main course and one dessert

FOR SHARE

分·享

298
Seafood Platter 海鲜拼盘
Oyster, Boston Lobster, Mussel, Red Sea Snail, Shrimp
生蚝, 龙虾, 青口贝, 海螺, 虾

98
Cheese & Cracker Basket 芝士盘

37 / 198
a piece / half dozen
Garbhann N4 From Ireland 爱尔兰嘉文4号

198
Iberico Ham 伊比利亚火腿