

All Prices Are In RMB And Subject To A 40% Service Charge 所有价格以人民币计算, 并附加10%的服务费

### CHILLED SEAFOOD SENSATIONS 夏日冰鲜海鲜尊享拼盘

Harvesting the flavors of the ocean, Chef Matthew is offering a fresh seafood platter for sharing.

*Caviar, Fresh Lobster, King Crab Legs, King Prawn, Salmon & Tuna Sashimi, Oysters, & Scallops.*

海产丰收季, 主厨Matthew力荐的一款鲜海鲜拼盘

30g鱼子酱、整只波士顿龙虾、三只帝王蟹蟹脚、大明虾、三文鱼金枪鱼刺身双拼、季节性新鲜生蚝半打、扇贝刺身

1988





**SPANISH JAMONES  
BLÁZQUEZ**

**西班牙味姿火腿**

70 Grams Of Shaved Ibérico  
Ham, Toasted Bread  
Petite Salad, Spanish Olive Oil,  
Barrel Aged Balsamic

70克伊比利亚火腿片、烤吐司  
面包、小色拉、西班牙橄榄油、  
美味桶酿西班牙醋

**198**

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**FRESH  
OYSTERS  
新鲜生蚝**

**IRISH HARTY NO. 2**

**爱尔兰海蒂生蚝2号**

*Smaller In Size, Slightly Sweet*  
体积更小、微甜

**38 piece 只 / 208 half dozen 半打**

**LE HUITRES**

**TARBOURIECH NO. 0**

**法国玫瑰粉钻生蚝0号**

*Very Large, Fresh Tasting,  
Very Clean*

体积更大、清爽口味

**88 piece 只 / 468 half dozen 半打**

**SEASONAL SELECTION**

**季节时令精选**

*Based on availability*

经常根据时令季节来取材变化



*All Oysters Served With Fresh Lemon & Seasonal Garnishes.*

所有生蚝搭配新鲜柠檬和时鲜香草点缀



# SOUPS 汤

## SPICY SEAFOOD BISQUE 辣味海鲜汤

Seasonal Fresh Fish, Shrimp, Clams, Light Tomato Broth, Chili, Crostini

时令海鱼、虾、蛤蜊、番茄汤底、辣椒

88

## ROASTED VEGETABLE CONSOMME

### 烤蔬菜清汤

Summer Root Vegetables, Braised Shallots

Roasted Tomato, Pearl Pasta

烤红葱、烤西红柿、珍珠面

68

## BRAISED MUSHROOM & BACON SOUP

### 焖蘑菇培根浓汤

Light Cream, Chestnut, Fried

Shallots, Bacon, Fresh Herbs

Toasted Bread

淡奶油、栗子、烤香葱、培根、

新鲜香草番茄面包

68

## BROCCOLI, SPINACH, CHEDDAR SOUP

### 绿巨人之汤

Braised Broccoli, Spinach Aged Cheddar Cheese

On Toast, Chive Oil

西兰花、嫩菠菜、切达芝士、葱油

68

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### ROUGIE DUCK TASTING

#### 露杰鸭胸二重奏

*Lightly Roasted Duck Breast, Foie Gras Torchon, Poached Cherries, Crushed Pistachio, Petite Salad*  
 浅熏鸭胸、鹅肝卷、烤面包、水煮樱桃、开心果碎、小沙拉、海盐

98

### GREEN BISTRO SALAD

#### 波士顿沙拉

*Bibb Lettuce, Asparagus, Peas, Tarragon, Yountville Vinaigrette*  
 波士顿生菜、芦笋、青豆、龙蒿草、新鲜香料、杨特维尔汁

68

### CHOP CHOP SALAD

#### 缤纷沙拉

*Kale, Romaine, Radicchio, Seasonal Vegetables, Dried Cranberries, Cheddar, Cucumber, Toasted Almonds, Spiced Crunchy Wontons, Fresh Herbs, Chop Chop Vinaigrette*  
 羽衣甘蓝、莴苣、菊苣、毛豆、番茄干、甜玉米、西兰花、花菜、小红莓干、干酪、黄瓜、红黄甜椒、烤杏仁、新鲜香草、色拉醋

78

### ROOF TOP TABLESIDE SALAD (FOR SHARING)

#### 屋顶花园餐桌分享色拉

*Mixed Seasonal Lettuces, Iberico Ham, Red Cabbage, Cucumbers, Tomatoes, Mustard Vinaigrette, Parmesan*  
 混合生菜、火腿、红卷心菜、黄瓜、番茄、新鲜香料配芥末油醋汁料、杨特维尔汁

98 (PER PERSON 每人)

MINIMUM 4 PPL 从4人起

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# STARTERS

## 前菜

### PACIFIC SALMON TARTAR

#### 太平洋鲑鱼塔塔

*Crushed Avocado, Oven Dried Tomato, Ginger Miso Sauce, Sesame Seed Oil, Olive Oil, Spiced Crunch*

鳄梨、烤干番茄、姜汁味噌酱、芝麻油、五香脆饼、海盐

98



### SLICED BEEF TENDERLOIN CARPACCIO

#### 生牛肉薄片

*Imported Beef Tenderloin, Parmesan, Petite Salad*  
进口牛柳、帕玛森芝士、色拉、橄榄油、海盐

108



### SCALLOP CARPACCIO

#### 生扇贝薄片

*Chive Oil, Citrus*

海盐、香葱油、柑橘

98



### SEARED TUNA

#### 盘煎金枪鱼

*Lightly Seared Tuna Filet, Avocado, Citrus Soy, Chives*

鱼配牛油果、香葱、海盐

98



### TASTING OF "CHILLED SEAFOOD SENSATIONS"

#### 品尝冰鲜海鲜的感觉

*Scallop Carpaccio, Salmon Tartar, Blue Nose Tuna, Prepared Various Ways*

扇贝薄片、三文鱼塔、金枪鱼、经典做法搭配

325



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# STARTERS

## 前菜

### SNOW WHITE DANCING PRAWNS

#### 白雪汁大明虾

*Lightly Fried, Crispy Prawns, Sweet White Sauce, Candied Walnuts, Cilantro*

大明虾、甜奶油汁、核桃仁、香菜

188



### STUFFED KING PRAWNS

#### 法式酿大虾

*Stuffed With Scallops, Crab, Prawns, Spicy Roasted Tomato Sauce, Parmesan, Capers*

带子、蟹肉和大虾、微辣茄汁、帕玛森干酪和木瓜柳

198



### PAN SEARED SCALLOPS

#### 盘煎带子

*Purée Sweet Corn Infused With Honey Butter, Caramelized Onions, Homemade Bacon Lemon Caper Butter Sauce*

配蜂蜜黄油甜玉米泥、焦糖洋葱、自制培根和黄油柠檬汁

138

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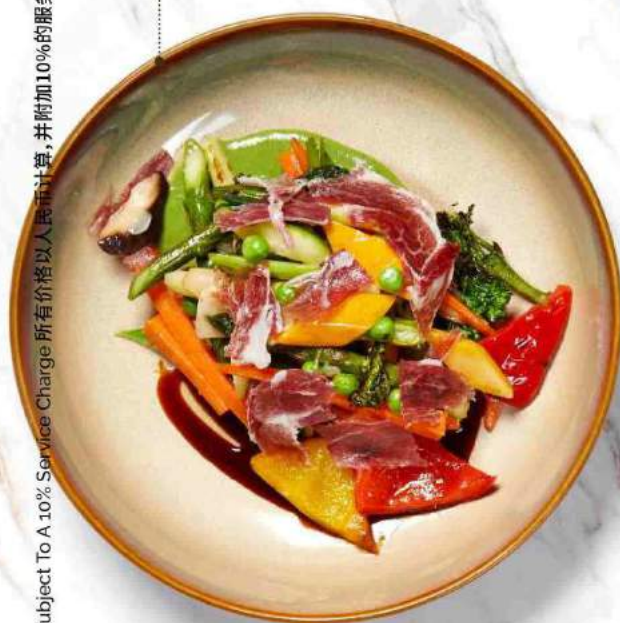


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**WARM SEASONAL  
VEGETABLE SALAD  
WITH SPANISH IBERICO  
HAM**

炖时令蔬菜配伊比利亚火腿  
*Grilled Fresh Vegetables,  
Shaved Iberico Ham, Sauce  
Duo, Green Vegetable Sauce,  
Cabernet Beef Stock Reduction*  
扒烤新鲜蔬菜、香料、海盐、伊  
比利亚火腿、蔬菜汁、红酒汁

**128**



**SPICY CRAB BAKE**

**焗烤辣味蟹肉**

*Hand Picked Crab, Spicy Béchamel Mornay Sauce,  
Fresh Herbs, Lemon, Toasted Bread*

新鲜蟹肉、厨师长秘制辣味奶油汁、新鲜香料、柠檬、  
烤面包

**178**



**TASTING OF STARTERS**

**厨师长开胃菜拼盘**

*Seared Scallops, Stuff Prawns, Spiced Grilled  
Beef Salad*

盘煎日本带子、大明虾焗蟹肉、泰式辣牛肉色拉

**398**





# MAINS

## 主菜

### PAN ROASTED SPRING CHICKEN

#### 烤春鸡

Artichokes, English Peas, Broad Beans, Asparagus, Spring Garlic, Roasted Sweet Onions, Herb Infused Chicken Jus  
配洋蓟、豌豆、蚕豆、芦笋、春蒜、烤甜洋葱、香草鸡汁

178

### SEASONAL MUSHROOM RISOTTO

#### 意式混合蘑菇烩饭

Truffle Cream Infused Cream, Spinach, Mascarpone, Parmesan  
松露奶油汁

138

### HARVEST VEGETABLE PASTA

#### 夏日丰收蔬菜面

Butternut Squash, Broad Beans, Asparagus, Kalamata Olives, Fresh & Sun-Dried Tomatoes, Mushrooms  
胡瓜、南瓜、时令蚕豆、青葱、大蒜、芦笋、卡拉马塔橄榄、干番茄、烤蘑菇、新鲜香草、烤面包屑、帕尔马干酪

138

### WOK FRIED SPICY SWEET CHICKEN

#### 中式铁锅炒甜辣鸡块

Breaded Lightly Fried Chicken Breast, Bell Peppers, Onions, Asparagus, English Peas, Pineapple, Tangy Sweet Sauce, Chili, Organic White Rice

鸡胸肉、灯笼椒、洋葱、芦笋、菠萝、糖醋汁、小米椒、有机白米饭

188

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