

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

BRAISED NEW ZEALAND LAMB SHANK

慢炖新西兰羊腱

Hand Made Pappardelle Pasta, Butter, English Peas,
Parmesan, Fresh Herbs

配手工菠菜面、鹰嘴豆、咖喱花椰菜

238



SPICY MAPO FETTUCCINE

中式麻婆肉酱意大利面

Organic Black Pig, Black Garlic, Chili, Chili Oil
中式麻婆黑毛猪肉酱、黑蒜、干椒、辣椒油

198



GRILLED LAMB CHOPS

扒烤羊排

Aged Cheddar Potato Gratin, Asparagus,
Cabernet Lamb Stock Reduction
焗烤切达芝士土豆、烤芦笋、红酒汁

258



MAINS

主菜



SEAFOOD CIOPPINO STEW

(FOR 2 - 4 PEOPLE)

海底总动员 (主厨经典炖海鲜)

King Crab, Boston Lobster, Prawns, Seasonal Fish, Roasted Tomato Broth Garlic, Roasted Onions, Fresh Herbs, Toasted Bread

帝王蟹脚、波士顿龙虾、大明虾、时令鲜鱼 秘制烤番茄汁、大蒜、烤洋葱、新鲜香料、海盐

1588

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GRILLED YELLOWFIN TUNA
扒烤深海黄鳍金枪鱼

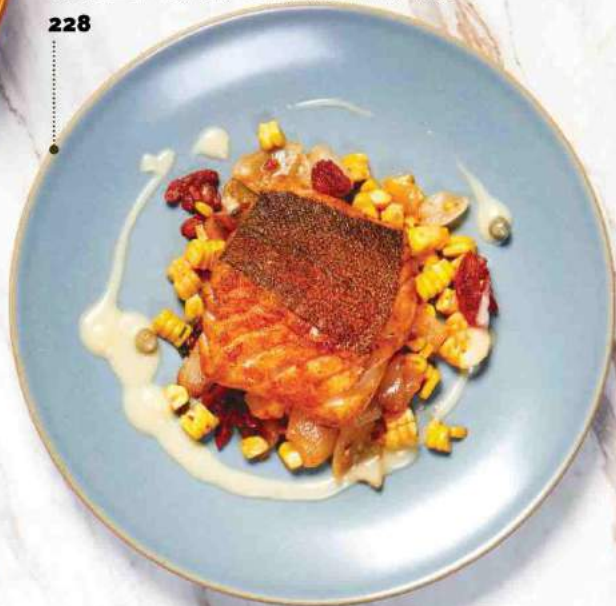
English Pea Parmesan Risotto, Roasted Bell Peppers, Caper Butter Sauce
意大利饭配青豆和帕玛森芝士、烤有机灯笼椒、水瓜柳黄油酱汁

268

SEARED COD FILET
盘煎鳕鱼

Spiced Rubbed Cod, Chorizo, Roasted Onion, Yellow Corn, Fresh Herbs, Light Broth Reduction
深海鳕鱼、烤洋葱、玉米、新鲜香料、清汤

228



GRILLED SALMON FILET
香烤三文鱼

Roasted Sweet Corn, Mushrooms, Shallots, Broad Beans, Thyme, Caper Butter Sauce
配烤甜玉米、蘑菇、蚕豆、百里香、小香葱、黄油汁

198

CRISPY KING PRAWN NOODLE
新两面黄

Wok Fried Noodle, King Prawns, Ginger, Scallions, Egg Enriched Chicken Broth Sauce
铁锅炒面、大明虾、姜、小洋葱、鸡汤汁

238



STEAKS

牛排精选

GRILLED AUSTRALIAN WAGYU RANGERS VALLEY M5 SIRLOIN

扒澳洲昆士兰猎人谷M5和牛西冷
Signature Stuffed Cheese Portobello
Mushroom, Cabernet Demi,
Fresh Chimichurri Sauce,
Dijon Mustard
配混合蔬菜奶酪焗波特贝罗菌、
红酒汁

428

GRILLED RIBEYE STEAK

扒烤进口肉眼

Signature Stuffed Cheese Portobello
Mushroom, Cabernet Demi, Fresh
Chimichurri Sauce, Dijon Mustard
配混合蔬菜奶酪焗波特贝罗菌、红酒汁

438

GRILLED T-BONE STEAK

(FOR 2 PEOPLE)

香扒进口T骨西冷牛排 (建议2人分享)

Sautéed Spinach, Potato Puree, Mushroom
Black Peppercorn Cream Sauce
炒菠菜、土豆泥、配秘制黑胡椒奶油汁

978

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GRAND STEAKS FOR SHARING

肉食联盟 (分享牛排精选)

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PAN SEARED BONE-IN BEEF RIBEYE

(FOR 2-3 PEOPLE)

香扒进口带骨厚切肉眼牛排
(建议2-3人分享)

Grilled Vegetable Stuffed Cheesy Portobello Mushroom, Mashed Potatoes, Grilled Asparagus, Roasted Sweet Corn, Fresh Chimichurri Sauce, Dijon Mustard

配混合蔬菜奶酪焗波特贝罗菌、土豆泥、烤芦笋、烤甜玉米、海盐、阿根廷大蒜酱和大藏芥末

1288

THE BIG PORTERHOUSE

STEAK (FOR 3-4 PEOPLE)

超级进口大脊骨牛排
(建议3-4人分享)

Our Chef's Hand Cut Bone-in Porterhouse: Perfectly Cooked Juicy Striploin & Tasty Tenderloin. Grilled Vegetable Stuffed Cheesy Portobello Mushroom Accompanied By 5 Side Dishes. Fresh Chimichurri Sauce, Dijon Mustard

厨师手工切脊骨牛排, 同时品尝完美多汁的西冷牛排和牛柳。烤时蔬填充的芝士蘑菇, 并可以选择我们任何配菜。配以海盐、芥末等酱料

1888

SIDES

配菜

ORGANIC WHITE RICE
有机大米

38



GARLIC PARMESAN WHITE TRUFFLE OIL
FRENCH FRIES 蒜茸芝士薯条

48



POTATO PURÉE
土豆泥

48



GRILLED VEGETABLES

扒烤时蔬

58



GARLIC CREAM SPINACH

蒜蓉奶油汁菠菜

48



GRILLED ASPARAGUS

香扒芦笋

58



ROASTED SWEET
YELLOW CORN 焗烤甜玉米

58

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PRE DESSERT SELECTIONS

餐后的愉悦

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SEASONAL FRUIT PLATE

时令新鲜水果拼盘

*Chef's Selection Of Seasonal Ripe Fruits,
Dried Fruits, Raw Nuts*

厨师长精选时令新鲜精选水果、热带水果片、坚果

188

CHEESE PLATE SELECTION

奶酪拼盘

*Seven Artisanal Seasonal Cheese
Wild Honeycomb, Dried Fruit, Pistachio,
Sea Salt, Chocolate, Toasted Bread*

奶酪拼盘、手工季节性奶酪拼盘、野生蜂窝、
海盐、巧克力、烤面包

268

DESSERTS

甜品

SPICED WARM APPLE CRUMBLE

焦糖玉桂炒苹果

Vanilla Bean Grand Marnie Pastry Sauce,
Whipped Mascarpone, Sugar Apple
杏仁酥碎、柑曼怡橙味力娇酒奶油酱

68



VALRHONA HAZLENUT & CARMELIA SOUFFLE

法芙娜榛子酥芙蕾

Hazelnut Praline Infused Egg Base,
Carmelia Caramel Chocolate Sauce
配焦糖巧克力酱

68



PUMPKIN CHEESECAKE

南瓜芝士蛋糕

Cinnamon Cracker
Base, White Chocolate
香脆玉桂饼干碎、
法芙娜白巧克力

68



VALRHONA CHOCOLATE LAVA CAKE

热巧克力熔岩蛋糕

Baked Chocolate Cake,
Melted Chocolate Ganache
Center, Vanilla Bean Ice
Cream

配香草冰淇淋

68



CREAMY LEMON TART

奶油柠檬塔

Enriched Lemon Curd,
Pressed Lemon, Cinnamon
Crunch, Grand Mariner
Mascarpone

配肉桂酥和淡奶油

68



TASTING OF VALRHONA CHOCOLATE

精选混合巧克力蛋糕

Manjari 65% 'Pot De Creme', Bahibe 46%
Ganache, Equatoriate 55% Brownie
Chocolate Fudge Caramel, Feuillentine Crunch
焦糖香草巧克力底、配巧克力布朗尼、苦味
黑巧克力、白巧克力等

68

RED FRUITS TART

红水果挞

Brown Sugar Pastry Cream,
Fresh Red Fruits, Meringue
Crisps, White Chocolate
厨师长黄糖奶油、新鲜红色
水果、白巧克力

68

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