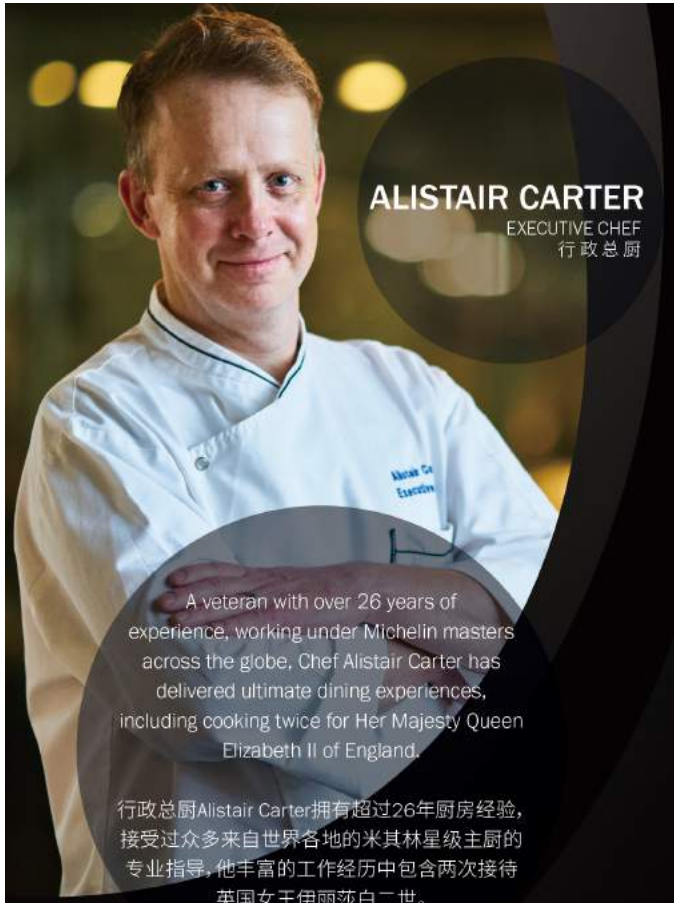

ALISTAIR CARTER

EXECUTIVE CHEF
行政总厨

A veteran with over 26 years of experience, working under Michelin masters across the globe, Chef Alistair Carter has delivered ultimate dining experiences, including cooking twice for Her Majesty Queen Elizabeth II of England.

行政总厨Alistair Carter拥有超过26年厨房经验，接受过众多来自世界各地的米其林星级主厨的专业指导，他丰富的工作经历中包含两次接待英国女王伊丽莎白二世。

Pelham's is the Waldorf Astoria Shanghai on the Bund's signature modern dining destination featuring an inspiring selection of the finest caviar with four-course and seven-course menus in September.
Dive into the depths and discover a delicious world of flavors with an assortment of caviar-based snacks and a caviar set in Long Bar.

作为上海外滩华尔道夫酒店久负盛名的摩登西餐厅，Pelham's餐厅在这个九月带来令人兴奋的四道式和七道式鱼子酱晚宴菜单。
经典廊吧也为您搭配了鱼子酱拼盘和鱼子酱与小食组合供您品尝。

请关注上海外滩华尔道夫酒店官方微信

WALDORF ASTORIA®
SHANGHAI ON THE BUND
上海外滩华尔道夫酒店

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2019.9.25-2019.9.29

CAVIAR

Pelham's

ODYSSEY

寻鱼子酱

UNVEIL THE PRECIOUS SECRET OF THE OCEAN WITH AN UNFORGETTABLE EXPERIENCE OF CAVIAR OFFERINGS.
寻味五款神秘迷人的鲟鱼子酱，聆听来自深海的秘密，开启难忘美食体验。

CAVIAR ODYSSEY

4-course Menu

1088

Marinated scallop carpaccio, confit potato, watercress mousse
扇贝片，土豆，水芹慕斯
No 1 Baerii Caviar
西伯利亚鲟鱼子酱

Seared foie gras, feves, peas, radish, duck bouillon
香煎鸭肝，蚕豆，豌豆，小萝卜，鸭清汤
NO 4 Premium Oscietra
良种鲟鱼子酱

Australian Wagyu Ribeye, smoked aubergine
澳洲和牛肋骨牛排，熏紫茄
NO 7 Beluga Caviar
达氏鳇鱼子酱

Mango brulee
芒果布蕾
NO 3 Amur Oscietra Caviar
史氏鲟鱼子酱

Vanilla panna cotta
香草意式奶冻

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in RMB and subject to 15% service charge.
若您有任何膳食要求、食源性过敏或忌口，请告知我们的服务员。
以上价格均为人民币，需另征收15%的服务费。

A LA CARTE CAVIAR MENU
鱼子酱零点菜单

NO 1 Baerii Caviar 5g
西伯利亚鲟鱼子酱
60

NO 3 Amur Oscietra Caviar 5g
史氏鲟鱼子酱
98

NO 4 Premium Oscietra 5g
良种鲟鱼子酱
118

NO 5 Royal Oscietra 5g
俄罗斯鲟鱼子酱
128

NO 7 Beluga Caviar 5g
达氏鳇鱼子酱
158

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CAVIAR ODYSSEY

7-Course Menu

1888

Marinated scallop carpaccio, confit potato, watercress mousse
扇贝片，土豆，水芹慕斯
No 1 Baerii Caviar
西伯利亚鲟鱼子酱

Veal tartare, miso mayonnaise
牛肉塔塔，蛋黄酱味噌
NO 3 Amur Oscietra Caviar
史氏鲟鱼子酱

Seared foie gras, feves, peas, radish, duck bouillon
香煎鸭肝，蚕豆，豌豆，小萝卜，鸭清汤
NO 4 Premium Oscietra
良种鲟鱼子酱

Poached turbot, lobster medallions, black mushroom, lobster sauce
水煮多宝鱼 龙虾，黑蘑菇，龙虾汁
NO 5 Royal Oscietra
俄罗斯鲟鱼子酱

Australian Wagyu Ribeye, smoked aubergine
澳洲和牛肋骨牛排，熏紫茄
NO 7 Beluga Caviar
达氏鳇鱼子酱

Mango brulee
芒果布蕾
NO 3 Amur Oscietra Caviar
史氏鲟鱼子酱

Vanilla panna cotta
香草意式奶冻

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