

HERITAGE BY MADISON

at heritage our menu is designed to share and we recommend 2-3 dishes per person

START

maison deutz | brut nv | ay champagne | 128
peach and ginger bellini | 88

BITES

garbhann oysters | cucumber, soy and cilantro [2pc] | 88
salted duck yolk lotus roots | 32
hand-cut 5] iberico jamon [50g] | 298
house pickles | 32
xinjiang almonds | 32
tuhao bacon | raw sugar and dried chili | 58
golden rye mantou | w. edamame hummus [2 pc] | 32

COLD

shaved heirloom cucumber | burnt feta, white soy, white balsamic | 48
foie gras mousse | spiced hawthorn, kaffir lime + brioche | 128
chilled eggplant | romesco, almonds, sesame, black vinegar | 58
beef tartare | snow pear, sesame, ginger, mustard | 98

SOIL

dragon beans | onsen egg, house laoganma and bacon | 72
general hu cauliflower | mint, chocolate gastrique, chili | 78
charred brussel sprouts | green apple, pickled red chilis, gruyere, hickory nuts | 68
roasted broccoli | black garlic, quinoa, arctic shrimp, lemon vinaigrette | 78
beef fat fries | w. saffron aoili | 88
potato puree | 88

LAND

chongqing hot chicken | chili oil, avocado | 88
duck alla chitarra | doubanjiang, black garlic, strachiatella | 98
aged USDA prime beef bavette | white miso chimichurri | 198
tea smoked san huang chicken | xo aoili and sesame salt | 98
crispy pork belly | day kimchi, housemade mustard | 118
aged beef burger | smoked cheddar, saffron arugula | 118
spiced veal | carrot, pepita, mimolette | 168
double aged bone-in 1kg USDA prime beef ribeye | choose potato side | 1388

SEA

charred octopus | kimchi, saffron aoili | 108
roast scallop | cauliflower, parsley, lemon, hazelnut | 118
slow cooked salmon | snow peas, shiitake, brown butter soy dressing | 98
seared cod | chorizo, baby corn, arctic shrimp, black bean | 128
uni tagliolini | lobster, lemon, chili, fine herbs | 248
mussels | caifan risotto, 5] jamon | 188
kimchi bouillabaisse [serves 2-3] | scallop, mussel, lobster, cod + baguette | 588

菜单 | 菜肴以分享作为设计理念, 我们建议每位可点**2-3**道菜

酒 吧 开

蒂姿经典香槟(杯) | **128**

蜜桃生姜贝利尼 | **88**

小 食

爱尔兰嘉文生蚝(2枚) - 黄瓜冰霜、特调酱油、香菜 | **88**

咸蛋黄藕片 | **32**

手切**5J**伊比利亚火腿 (50g) | **298**

自制腌菜 | **32**

新疆甜杏仁 | **32**

“土豪”培根 - 甘蔗糖、干辣椒 | **58**

黄金黑麦花卷(2枚) - 毛豆泥 | **32**

冷 盘

古法黄瓜沙拉 - 烤飞达芝士、白酱油、白葡萄酒醋 | **48**

鹅肝慕斯 - 香料山楂、加非青柠、布里欧面包 | **128**

酸辣茄子 - 罗美斯科汁、杏仁、芝麻、黑醋 | **58**

生牛肉塔塔 - 雪梨、芝麻、生姜、芥末 | **98**

蔬 食

龙豆 - 利马豆、温泉蛋、自制老干妈、脆培根 | **72**

胡将军的花菜 - 薄荷、巧克力甜酸酱、辣椒 | **78**

烤小甘蓝菜 - 青苹果、腌红辣椒、古老耶芝士、山胡桃仁 | **68**

焦香花椰菜 - 柠檬油醋汁、黑蒜、藜麦 | **78**

牛油薯条 - 藏红花蛋黄酱 | **88**

土豆泥 | **88**

餐 点

重庆热辣鸡 - 美国南方风味炸鸡、自制四川辣油、牛油果 | **88**

鸭肉“炸酱面” - 豆瓣酱、黑蒜、新鲜手撕马苏里拉芝士 | **98**

熟成**USDA**极佳级腹心肉 - 味噌欧芹酱、牛肉汁 | **198**

茶熏三黄鸡 - **XO**蛋黄酱、调味芝麻盐 | **98**

脆皮五花肉 - 拌紫白菜、自制芥末 | **118**

熟成牛肉汉堡 - 烟熏车打芝士、自制芥末、藏红花、芝麻菜 | **118**

香料小牛肉 - 胡萝卜、南瓜籽、米莫雷特奶酪 | **168**

双重熟成带骨**1kg** **USDA**极佳级肉眼 | 牛肉汁、土豆泥或牛油薯条 | **1388**

甜 点

焦烤章鱼 - 泡菜、藏红花蛋黄酱 | **108**

香烤扇贝 - 花菜、意大利芹、柠檬、榛果 | **118**

慢煮三文鱼 - 荷兰豆、香菇、棕黄油酱油汁 | **98**

香煎鳕鱼 - 辣味香肠黑豆黄油、玉米笋、北极虾 | **128**

海胆龙虾面 - 柠檬、韩国辣椒面、混合香草 | **248**

青口贝 - 菜饭烩饭、**5J**火腿 | **188**

泡菜海皇汤(2-3位分享) - 龙虾、鳕鱼、扇贝、青口贝、法棍 | **588**