Main Course 特色主食

⑤ 香煎小牛菲力配超级杂粮 92
Pan-Fried Beef Filet with Warm Mixed Super Grains

迷迭香煎制的牛肉菲力牛排，佐以香蒜片、红酒汁，南美皮皮酱和芒果辣味酸奶酱，并配以秋葵和用黑眼豆、藜麦、红甜椒、烤玉米粒和孜然炒制的杂粮饭
rosemary pan-fried beef filet with crispy garlic chips, red wine sauce, piri piri sauce and spicy mango yogurt dressing, served with okra, mixed black eye peas, quinoa, bell pepper, roasted corn and cumin (220g)

⑦ 果木香煎鳕鱼 199
Oven Roasted Codfish

选用深海的南极犬牙鱼--鳕鱼，佐以橙皮和黑醋烹制，并配上蘑菇、蟹味菇、青豆和米仁炒制的杂粮，特色红椒调制的脆片筒，嫩芽色拉和辣味香橙酱汁
deep sea codfish filet, marinated with orange and balsamic reduction, served with mushroom, baby brown mushroom and snow peas mixed with adlay millet, garnished with paprika chips, micro-green salad, and spicy orange sauce (230g)

⑥ 西班牙海鲜焖饭 78
Spanish Seafood Paella

经典的西班牙风味海鲜焖饭，有大虾、巴沙鱼、墨鱼、黑口贝和多种蔬菜配制传统的海鲜饭混合香料制成。
classic Spanish paella, sautéed prawn, fish filet, baby calamari, black mussels, mushroom, green pepper.. mixed with traditional paella spice. (450g)

⑧ 罗勒香煎海鲈鱼柳配茄味意大利雀舌面 118
Basil Baked Seabass with Orzo Pasta

新鲜罗勒特别调制的香煎海鲈鱼柳，配上意大利经典的香茄汁雀舌面，白玉菇和香脆的京葱丝，松仁，并佐以意大利香菜油和黑醋
fresh basil marinated seabass filet, served with tomato and parmesan cheese orzo, white beech mushroom, crispy leek, pine nut, garnished with Italian parsley oil and balsamic glaze (350g)

Pasta
意大利面

① 和牛肉酱通心粉 68
Italian Maccheroni Pasta with Hearty Beef Ragu

进口的和牛牛肉切粒与洋葱、蒜泥、香菜油，巴马臣芝士，和特红辣椒粉，自制的番茄酱共同烹制成番茄味肉酱，并配上意大利通心粉
Imported wagyu beef minced and cooked with onions, garlic, parsley oil, parmesan cheese and paprika powder, and home-made tomato sauce served over Italian maccheroni pasta (360g)

② 培根茴香奶油蝴蝶意面 62
Farfalle Carbonara with Fennel

经典的卡波纳拉口味，意大利的蝴蝶通心粉配上新鲜的茴香薄片、香脆的培根、菌菇和鲜奶一起烹制
classic carbonara flavor, imported farfalle pasta with fennel, bacon, mushroom and fresh cream, garnished with pine nuts (330g)

③ 松露海鲜意大利雀舌面 88
Seafood and Black Truffle Orzo

独特手工制成的意大利雀舌面，配上大虾、扇贝、蛤蜊及羊肚菌，并佐以姜黄、黑松露及多种新鲜香料和鲜奶制成的酱汁
a most unique Italian pasta, hand-made orzo with shrimp, scallop, clam and morel, cook in turmeric, black truffle and fresh herb cream sauce (320g)

④ 海鲜辣味意面 79
Seafood with Spicy Tomato Sauce

用墨鱼仔、黑口贝和凤尾虾、白玉菇及白葡萄酒和辣味番茄酱汁一起制成的意大利面
baby calamari, black mussels, shrimps, tossed in arrabbiata sauce and spaghetti with white beech mushrooms and a splash of white wine (400g)

Pasta
意大利面

⑤ 三重海鲜墨鱼意面 82
Seafood Trio with Ink Pasta
三文鱼、蛤蜊、凤尾虾和意大利墨鱼汁面用松露油和白葡萄酒配合鲜茴香、白玉菇、番茄烹制，并佐以干椒片和意大利芹
Italian ink pasta with salmon, shrimp and clam sautéed in garlic and truffle oil with white wine, fennel, white beech mushroom, tomato, and a touch of Italian parsley and chili flake (350g)

⑥ 茄味松仁意大利饺子 98
Ricotta & Spinach Ravioli in Creamy Tomato Sauce
美味的手工制作意大利饺子，采用菠菜、松仁和意大利经典的里科塔芝士做成的馅料，佐以烟熏甜红椒粉和番茄鲜奶酱混合的汁水，并配以罗勒、芝麻菜色拉，山羊芝士点缀
handmade ricotta cheese, pine nut, and spinach flavor ravioli, cook in paprika and tomato cream sauce, garnished with goat cheese，basil and arugula salad (300g)

⑦ 波多黎各菌菇意面 62
Portobello Mushroom & Red Pepper Sauce
选用意大利细面，佐以自制的红甜椒番茄酱、茄王、白玉菇、茴香根和松仁，以及用意大利黑醋烤制的波多黎各菌菇
Italian spaghetti with a home-made red bell peppers and tomato sauce, cooked with eggplant, fennel, white beech mushroom, pine nuts, topped with a grilled portobello mushroom with balsamic glaze (420g)

Asian Inspired 亚洲风味

所有的亚洲精选我们都精心选用100%上乘优质的食材，采用健康饮食的烹饪方式，少盐少油，在美味中回归健康的饮食方式，菜肴都是以单点的方式呈现，不包含米饭和汤，如需改变至商务套餐，**仅需增加 5 元就能包含**健康的混合糙米饭或椰香米饭和中式例汤。

we carefully select quality ingredients for our Asian dishes, using only minimum salt and oil. **Add 5rmb for** a bowl of mixed brown rice or coconut rice and Chinese style daily soup.

① 菠萝焗肋排 56
Baked Short Rib with Pineapple
选用西班牙利比里亚黑毛猪的肋排，和新鲜菠萝果块、香叶、桂皮、蚝油、辣椒圈，芝麻和香菜干姜等食料一起焖制，果香浓郁
Spanish iberia black big short rib, cook with pineapple cubes, bay leaf, cinnamon, oyster sauce, chili ring, sesame and coriander，dry ginger... (250g)

② 高汤小米双椒海鲈鱼柳 98
Pan-Fried Seabass Filet with Millet & Chili Sauce
黄油煎制的海鲈鱼，配上蟹味菇、香菇、莴笋丝和豆芽，并佐以小米和高汤及青红椒制成的酱汁
pan-fried seabass with butter, baby brown mushroom, sprout, shiitake mushroom, stem asparagus and topped with millet and hot chili sauce (350g)

③ 陈氏照烧特色鸡腿 58
Chef Chen's Special Chicken
特制的烧料酱汁配以香滑的日式煎鸡腿
boneless chicken thigh breaded and pan-fried with our home-made teriyaki sauce (300g)

④ 藤椒酸菜牛肉乌冬汤面 58
Imported Eyeround Beef with Udon Noodle in Pickle Sour Soup
用进口小米龙牛肉，搭配潮州酸菜和黄豆煎制的高汤，所制作的乌冬汤面，配以豆芽和莴笋丝
imported eyeround beef slice and Japanese udon noodle with bean sprout in Chaozhou pickled greens and beans broth (300g)

⑤ 松露黑椒牛肉 68
Imported Beef Stir-Fry with Black Pepper and Truffle Sauce
进口的牛肉菲力，佐以松露和传统的黑椒酱，配以杏鲍菇和杭椒
Imported beef filet with king oyster mushroom, and Hangzhou pepper, in truffle and black pepper sauce (230g)

⑥ 鲍汁什锦豆腐菌菇 48
Assorted Mushroom and Bean Curd Balls in Abalone Sauce
选用杏鲍菇、波多黎各菌、白玉菇、蟹味菇等多种菌菇，配上特制的豆腐丸子，和自制的鲍鱼汁一起烧制
sautéed king mushrooms, portobello mushroom, white beech mushrooms, baby mushrooms, special made bean curd balls, in home-made abalone sauce (350g)

Asian Inspired
亚洲风味

⑦ 锦绣海鲜炒皇 82
Mixed Seafood and Vegetables
地道的港式菜肴，用三文鱼，凤尾虾和墨鱼仔配上新鲜的时令蔬菜，佐以美极姜汁和自制花椒香油和芒果香辣酸奶酱
a healthy dish of salmon, shrimp, and baby calamari sautéed with mixed vegetables and maggi ginger-rice wine sauce, finished with a drizzle of home-made sichuan peppercorn oil，garnish withspicy mango yogurt dressing (320g)

⑧ 古法尖椒酿和牛煲 48
Classic Chili Stuffing with Minced Wagyu Beef
选用和牛肉末酿制的青椒，佐以传统的酒酿干烧风味，盛装在中式的热煲仔碗里
green chili stuffed with minced wagyu beef, cook with tradition sweet fermented rice and oyster-soya sauce，served in a hot pot (320g)

⑨ 韩国风味泡菜鱼 68
Korean Style Kimchi Tilapia Fish
富含乳酸菌和氨基酸的韩国传统风味泡菜，佐以高汤和新鲜香料炖制，再配上鲷鱼和白玉菇烹制而成，并用香葱丝点缀
Korean favorite dish, kimchi is rich in amino acid and lactic acid bacteria, cook with meat stock and fresh herb, tilapia fish, baby white mushroom, and garnished with spring onion
(300g)

⑩ 台式九层塔三杯鸡煲 59
Traditional Taiwan Sanbei Basil Chicken
台菜中的代表名菜，采用台式经典料理的三杯鸡制作方式，佐以九层塔和杏鲍菇，香稔滑嫩
a classic and famous dish in Taiwan, boneless chicken and king mushroom cooked in the rice wine, sesame oil and dark soya sauce with a lot of fresh basil (320g)

⑪ 创意八宝海鲜手包饼 65
New Creation Babao Mixed Seafood with Spinach Tortilla
一款中西合璧的创意菜，用虾仁、巴沙鱼、香鲍菇、香菇等烹制的干烧八宝海鲜酱，配以菠菜味的墨西哥薄饼
a combination of Chinese and Western elements dish, tradition style of Babao flavor with shrimps, fish filet, shiitake and king mushroom, served with kosusi pear sticks, pickled carrot sticks, pine nut, pickled grape and spinach tortilla (300g)

Sandwich & Wrap
美式三明治和卷

供应时间： 周一到周五开店后至下午 14 点，周末延长至下午 16 点
Available from: weekday opening hours till 2pm, weekend till 4pm

任意三明治和卷都可以选择搭配一份薯条或蔬菜色拉
served with a side of garden salad or French fries

① 蘑菇芝士牛排三明治 85
Beef Steak, Mushroom and Cheese Sandwich

进口牛菲力配上炒制的洋葱和蘑菇，以及瑞士风味大孔乳酪，并佐以千岛酱，烤甜椒，生菜和番茄片及芝巴达面包
pan-fried filet mignon with sautéed onions, mushrooms, and Swiss cheese on a toasted ciabatta bread with 1000 island dressing, roasted peppers, lettuce and tomato (300g)

② 石榴烤鸡胸三明治 68
Pomegranate Glazed Chicken and Apple

用石榴酱佐味的烤鸡胸配上香脆的培根，瑞士风味大孔乳酪，烤苹果和蘑菇，新鲜的芝麻菜夹在芝巴达里，并佐以蔓越莓蛋黄酱
grilled chicken breast on ciabatta with bacon and Swiss cheese, grilled apple, roasted mushrooms, arugula, and dried cranberry mayo (380g)

③ 苹果蔓越莓烤鸭卷 48
Apple & Cranberry Roasted Duck Wrap

一款富有中国元素的三明治卷，焦糖口味的烤苹果及浓郁酱香的烤鸭胸，配上生菜，京葱，香菜，黄瓜，红甜椒和特制的蔓越莓口味的蛋黄酱
roast duck breast with grilled apple slice, lettuce, cucumber, leek, coriander, red peppers in a whole wheat tortilla with cranberry mayo (200g)

④ 牛油果虾仁三明治 58
Avocado and Shrimps Open Sandwich

开放式三明治，莳萝草煮制的虾仁，白煮蛋，配上牛油果、芝麻菜和苦叶菜混合的色拉，并用菠萝莎莎和芒果辣味酸奶酱佐味，放在多谷面包上
a open face sandwich, poached shrimps with fresh dill, boiled egg，avocado, frisee and arugula salad with pineapple salsa, on multi grains bread, drizzled with spicy mango yogurt dressing (250g)

Breakfast & Brunch
早午餐

供应时间： 周一到周五开店后至下午 14 点，周末延长至下午 16 点
Available from: weekday opening hours till 2pm, weekend till 4pm

① 贝尼特三文鱼水波蛋 62
The Smoked Salmon Egg Benedict

用荷兰汁佐味的水波蛋，配上香脆的土豆煎饼、小叶菠菜、和吐司多谷面包，另配巴玛占芝士烤番茄和蔬菜色拉
two poached eggs with smoked salmon, spinach, and hash browns on multi grains bread with hollandaise sauce, served with grilled tomato with parmesan cheese, and green salad (300g)

② 经典墨西哥布瑞多卷 62
Classic Mexican Breakfast Burrito

用培根、炒蛋、香肠、番茄、黑豆组成的全麦玉米卷，佐以岩溶的芝士、自制的莎莎酱、酸奶油、洋葱、香菜和墨西哥腌辣椒
scrambled eggs with bacon, cheese sausage, tomatoes, black beans, and minced onions in spinach tortilla, topped with melted cheese, home-made salsa, sour cream, jalapenos, and fresh cilantro (420g)

③ 新欧陆营养早餐 62
New Continental Breakfast Platter

任意烹饪的 3 个鸡蛋、两片培根、一根芝士早餐肠、两片全麦面包、藜麦烤蔬菜色拉、黄油和果酱碟。（可选择的鸡蛋做法有：（杏仁蛋、炒蛋、水波蛋、太阳煎蛋、 双面煎蛋、 全熟煎蛋、白煮蛋）
3 eggs any style, 2 strips of bacon, a cheese sausage, 2 thick sliced of toasted wheat bread, roasted vegetable and quinoa salad, butter and jam. (choose of egg style: omelet, scrambled, poached, one or two side fried egg, well-done fried, boiled) (400g)

④ 三文鱼炒蛋配芝士贝果 72
Salmon and Eggs with Cheese Bagel

用烟熏三文鱼、莳萝草和 3 个鸡蛋炒制，配上香脆的鲜奶芝士贝果圈包，烤樱桃番茄，及藜麦烤蔬菜色拉
scrambled eggs with smoked salmon, served with cream cheese toasted bagel, grilled cherry tomato, quinoa salad (420g)

⑤ 蓝莓香蕉美式煎饼 42
Blueberry – Banana Pancakes

蓝莓和香蕉佐味的美式煎饼，配上开心果仁碎、鲜奶油和蜂浆蜂巢
golden-brown buttermilk pancake with blueberries and bananas, topped with toasted pistachio, whipping cream and honeycomb (350g)

⑥ 燕麦水果酸奶配多谷面包沙拉 48
Granola and Fruits Yogurt with Multi Grains Bread Salad

独特配方的混合燕麦（燕麦片、红藜麦、小麦胚芽、杏仁、胡桃、南瓜籽、椰肉干、葡萄干、蔓越莓干、蓝莓干）佐以香蕉和猕猴桃酸奶，配以多谷面包色拉
home-made granola(oats, red quinoa, wheat germ, almonds, pecans, pumpkin seed, shredded coconut, raisins, dried cranberries and blueberries) with banana and kiwi yogurt, served with multi grains bread salad (350g)

Dessert
甜品

① 巧克力慕斯 45
Chocolate Mousse

糯滑的巧克力慕斯配树莓库
creamy chocolate mousse with raspberry coulis (130g)

② 暖风面包布丁 35
Warm Bread Pudding

浓香的黄油面包布丁，佐以蔓越莓干、白巧克力、桑莓酱、焦糖汁和香草冰激凌
buttery challah bread with dried cranberries and white chocolate, raspberry sauce, caramel, and vanilla ice cream (130g)

樱桃荔枝蛋糕 39
Cherry & Lychee Cake

新西兰鲜奶、荔枝和巧克力制成的蛋糕，配上特别烹制的樱桃果酱
New Zealand fresh cream, lychee and chocolate made cake, stuffed with home-made special cherry paste (100g)

③ 抹茶空气芝士蛋糕 59
Matcha Cheese Cake

选用日本进口的京都宇治抹茶和鲜奶芝士制成的双层芝士蛋糕搭配时令水果和香草卡仕达奶油，佐以巧克力酱，桑梅酱和芒果酱，佐以巧克力酱
selected Japanese Kyoto famous matcha and American cream cheese cake, garnished with chocolate sauce, raspberry sauce, mango sauce, fruits and custard cream (75g)

美国甜心胡萝卜蛋糕 39
American Carrot Cake

用核桃，多种香料及奶油芝士霜做成的胡萝卜蛋糕
walnuts, spice, and cream cheese icing (100g)

迷你新鲜水果塔组合 38
Assorted Mini Fresh Fruits Tarts

香草味的塔克配上卡仕达奶油酱和 6 种水果粒
vanilla flavor tarts stuff with custard cream and assorted fresh fruits (100g)

④ 果仁香草冰激凌圣代 32
Funky Sundae

香草冰激凌佐以巧克力酱、焦糖爆米花、芥末味的青豆、坚果仁和搅奶油
vanilla ice cream, chocolate ganache, caramel corn, wasabi peas, peanuts, and whipped cream (160g)

⑤ 蔓越莓香米布丁 32
Home-made Rice Pudding

用牛奶和香草熬制的香米布丁，配上鲜奶，海盐味的焦糖酱及蔓越莓干
jasmine rice steamed in milk with vanilla-infused cream, salted caramel, and dried cranberries (150g)

⑥ 粉色诱惑 88
Pink Petit Fours

粉色巧克力空心球配香草卡仕达奶油酱和什锦水果粒，水果鲜奶塔， 和粉色樱桃荔枝蛋糕，粉色樱桃荔枝蛋糕，搭配饼干碎和桑梅酱
pink chocolate hollow sphere stuffed with custard cream and fresh fruits, assorted fruits tart, cherry & lychee cake served with raspberry sauce and biscuit crumble (160g)

⑦ 黑巧克力蛋糕 36
Belgium Dark Chocolate Cake

选用比利时黑巧克力制成的蛋糕， 佐以自制的桑梅果酱
selected chocolate cake made with Belgium dark chocolate, with home-made raspberry sauce (100g)

时令水果盘 (350g) 28
Seasonal Fruit Plate

ALL PRICES ARE IN RMB 所有价格为人民币 "元" | 所有图片仅供参考，以实物为准 | VEGETARIAN 素食