

# Kathleen's Waitan A LA CARTE MENU

Served from 11:00 – 22:30

## Share the Deliciousness

美味分享

### Australian Wagyu M5 Tomahawk Steak 988

Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

澳洲和牛M5战斧牛排 (1kg) 扒时令蔬菜, 串番茄, 红酒汁

### Chilled Seafood Platter (Served Cold)

Full 1588 Half 888

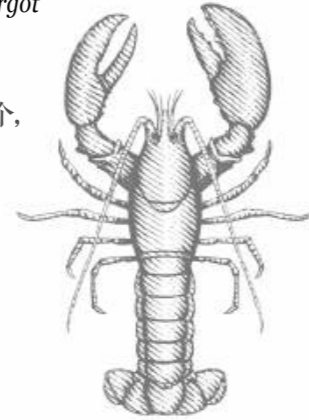
1 Whole Boston Lobster, 3 King Crab Legs  
6 of each: Prawns, Oysters, Mussels, Escargot

#### 豪华海鲜大拼盘

加拿大空运波士顿活龙虾 (整只),  
3根帝王蟹腿, 牡丹虾6只, 新鲜生蚝6个,  
青口贝6只, 法国翡翠螺6粒

Add Siberian Caviar (10g) +RMB 188

加西伯利亚鱼子酱10g +188元



### Sashimi Deluxe Plate 328

3 of each: Tuna, Snapper, Salmon,  
Sweet Prawn, Sea Scallops

#### 豪华刺身拼盘

金枪鱼, 鲷鱼, 三文鱼, 牡丹甜虾, 深海带子

### Boneless Iberian Cebo de Campo Shoulder Ham 288

(aged 24 months) 120G

Pickled Vegetables, Melon, Arugula  
西班牙伊比利亚谷物饲养果木火腿  
120G (二年腌制)

自制腌泡菜, 哈密瓜, 芝麻菜

### Surf and Turf 1388

(Served 2-3, Served Hot)

Baked Lobster with Mozzarella Cheese,  
M5 Rib-Eye Bone Steak, Pan-Fried Prawns,  
Portobello Mushrooms, Asparagus,  
Vine Tomatoes, Red Wine Sauce

臻选海陆双拼 (2-3人份)

马苏里拉芝士焗龙虾, M5带骨眼肉,  
盘煎大虾, 扒牛排菇, 芦笋, 串番茄, 红酒汁

## Oysters 生蚝

### French Black Pearl No. 4

法国No.4黑珍珠生蚝

198/6 pcs 388/12 pcs

### French Gillardeau No. 2

吉拉多No.2生蚝

358/6 pcs 628/12 pcs

### Irish Premium

爱尔兰菲比特生蚝

288/6 pcs

518/12 pcs

### New Zealand

Marlborough L

新西兰马尔伯勒

L号生蚝

288/6 pcs

518/12 pcs

## Vegetables/Sides 蔬菜/配菜

Sweet Potato Fries 红薯条 48

Risotto Balls 意式蘑菇米饭丸子 58

Fried Calamari 炸地中海鱿鱼 58

Sautéed Beans with Feta Cheese 58

菲达芝士刀豆

Truffle French Fries 68

松露芝士粗薯条

Grilled Asparagus 炭扒芦笋 68

Black Truffle Mashed Potatoes 68

黑松露土豆泥



Chef's Recommendation 主厨推荐

Vegetarian 素食

Spicy 辣味

\* All Prices are in RMB & Subject to a 10% Service Charge

\* 所有价格以人民币计算并附加10%的服务费

## Starters/Salads 前菜/沙拉

### Homemade Ricotta Cheese Tomato Salad 78

Cherry Tomatoes, Raisins, Basil, Almond

自制乳清芝士番茄沙拉

风干番茄, 葡萄干, 罗勒叶, 杏仁片

### Mexican Avocado and Mixed Leaf Salad with Honey Walnut Dressing 88

Cherry Tomatoes, Walnuts, Parmesan

墨西哥牛油果时蔬沙拉

帕玛臣芝士粉, 樱桃番茄, 烤核桃, 核桃油醋汁

### Summer Chop Chop Salad 98

Quinoa, Avocado, Peas, Pine Nut, Tomatoes, Purple Cabbage,

Apple, Bell Pepper, Sesame Chips, Lemon Oil

夏日缤纷沙拉 藜麦, 牛油果, 豌豆, 松仁,

番茄, 紫甘蓝, 苹果, 甜椒, 芝麻脆片, 柠檬汁

### Lobster with White Asparagus 168

Iberian Ham, Homemade Cheese, Basil Oil

波士顿龙虾白芦笋沙拉

伊比利亚火腿, 自制乳清芝士, 罗勒油

### Seared King Scallops 138

Pumpkin Purée, Fresh Peas, Herb Foam, Mini Lettuce

轻煎扇贝王 南瓜泥, 青豆, 香草酱, 迷你生菜

### Tuna Sweet Shrimp Tower 138

Crispy Chips, Guacamole, Balsamic

金枪鱼甜虾塔塔 香脆面片, 芥末牛油泥, 黑醋

### Smoked Cured Salmon 98

Mixed Salad, Pea Sprouts, Guacamole, Crispy Bread

自制烟熏三文鱼 青苹果混合小沙拉,

香脆黄油面包, 芥末奶油酱, 牛油果酱

### Slow Simmered Giant Octopus 158

Wasabi Mayonnaise, Seasonal Seedlings

慢炖大八爪鱼 芥末蛋黄酱, 时令苗苗

### Foie Gras Terrine and Smoked Duck Breast 158

Red Wine Cherry, Fig Jam, Pineapple Salsa

鹅肝酱和烟熏鸭胸双拼 红酒黑车厘子, 无花果酱, 菠萝莎莎

### Roasted Wagyu Tender Beef Tongue 158

Cajun Chips, Sweet Spicy Peppers, Pesto

慢烤和牛嫩牛舌

卡真脆片, 贝拉祖甜椒, 黑醋, 罗勒酱, 时令苗苗

### Pan-Fried "Rougie" Foie Gras 168

Figs, Mango & Apple Purée, Balsamic

盘煎露洁嫩鹅肝 无花果, 芒果酱, 奶油苹果酱, 意式黑醋

## Soups 汤

### Mushroom Basil Soup 68

Puff Pastry, Seasonal Mushroom

奶油蘑菇罗勒汤 千层酥皮, 时令蘑菇

### Lobster Seafood Bisque 128

Mixed Seafood, Croutons

龙虾海鲜浓汤 混合海鲜, 法式蒜香面包粒

## Mains 主菜

### Black Truffle Mushroom Risotto 188

Mascarpone, Mixed Mushrooms, Arugula

黑松露蘑菇意大利米饭

马斯卡布尼芝士, 混合菌菇, 芝麻菜

### Juicy Baked Boneless Chicken 228

Crisp Bacon, Mushrooms,

Mashed Potatoes, Cream Sauce

香烤嫩鸡排 脆培根土豆泥, 炒蘑菇, 奶油牛肝菌汁

### Lobster and Crab Risotto 298

Mascarpone Cheese

波士顿龙虾意大利蟹肉米饭

意大利平叶芹, 马斯卡布尼芝士

### Boston Lobster Spaghetti 328

Half Lobster, Tiger Prawns, Mussels, Squid,

Shrimp, Tomato Sauce

半只波士顿龙虾海鲜意大利面

青明虾, 青口贝, 鱿鱼, 虾仁, 番茄浓汁

### Mixed King Crab Legs Seafood Platter 388

Prawns, Scallops, Mussels, Squid, Octopus,

Grilled Focaccia, Chardonnay, Herbs

混合帝王蟹腿海鲜拼盘 青明虾, 带子, 青口贝,

鱿鱼块, 八爪鱼, 炭扒佛卡恰面包, 霞多丽汁

### Roasted Miso French Black Cod 368

Yellow Pepper w/Mango Purée, Shanghai Greens,

Sweet Pepper, Sea Asparagus

味增烤法国黑银鳕鱼

黄椒芒果泥, 奶白菜, 甜椒橄榄, 海芦笋

### Grilled Australian Lamb Chops 358

Saffron Baby Carrots, Dukkah Spices

香煎澳洲高山羊排 胡萝卜干葱泥, 藏红花蜜醋手指萝卜

### Baked Australian Beef Wellington (30 Minutes) 428

Foie Gras, Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

烤澳洲惠灵顿牛排 (30分钟)

鹅肝酱, 串番茄, 土豆泥, 时令蔬菜, 红酒汁

### Char-Grilled Wagyu A3 Sirloin Steak 428

Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

A3雪花和牛西冷 串番茄, 土豆泥, 时令蔬菜, 红酒汁

### Char-Grilled M7 Australian Wagyu Rib-Eye Steak 498

Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

碳扒澳洲M7雪花和牛肉眼牛排 时令蔬菜, 串番茄, 土豆泥, 红酒汁

### Grilled M5 Bone in Rib-Eye (600G) 588

Seasonal Vegetables, Vine Tomatoes, Red Wine Sauce

炭扒M5带骨肉眼牛排 (600G) 时令蔬菜, 串番茄, 土豆泥, 红酒汁

## Desserts 餐后甜品

### Ice Cream (Choice of 2 flavors) 58

Ice Cream: Vanilla and Matcha

Sorbet: Strawberry, Raspberry, Pomelo Lemon

冰激凌(任选2勺)

香草冰激凌, 抹茶冰激凌, 草莓冰霜, 树莓冰霜, 柚子柠檬冰霜

### Kathleen's Tiramisu 68

Mascarpone Cheese, Lady Fingers, Cocoa Powder

传统意大利提拉米苏

马斯卡布尔, 手指饼干, 可可粉

### Mille-Feuille Puff Pastry 78

Mango, Caramel Rum Banana, Lemon Cream, Passion Sauce

千层酥

焦糖朗姆香蕉, 芒果, 柠檬柚子奶油, 百香果酱

### Passion Meringue Chiffon 78

Passion Fruit Sorbet, Meringue, Mascapone Cream, Sponge Cake

百香果之恋

百香果冰霜, 蛋白霜, 马斯卡布尼奶油, 海绵蛋糕

### "Angel Mushroom" 78

Sponge Cake, Meringue, Nuts, Oreo

“天使蘑菇”

海绵蛋糕, 梅子, 蛋白饼, 坚果碎, 奥利奥碎

### Rose Chocolate Mousse 88

Sponge Cake, Fresh Fruit

玫瑰生巧克力蛋糕 海绵蛋糕, 新鲜水果

### Lava Cake 88

Vanilla Ice Cream, Biscuit Crumbs

热熔岩巧克力蛋糕 香草冰激凌, 饼干碎

### Dessert Platter (Serves 2-3) 228

Lava Cake, Ice Cream, Red Velvet Coconut Cake,

Fresh Fruit, Mille-Feuille Puff Pastry

甜品拼盘 (2-3人份)

巧克力熔岩, 冰激凌, 红丝绒蛋糕, 新鲜水果, 千层酥

## A LA CARTE MENU

Served from 11:00 – 22:30

Events Service ☎ 137 6117 2340 ☎ 021 - 6327 2221

Having a Company Party? 如有宴会和场地需求, 请致电宴会部。

Call us for more information & bookings

加州寿司卷/沙拉/蔬菜/配菜 (每份120G) 汤/前菜 (每份180G)

海鲜 (每份240G) 意面/意饭/主菜/牛排 (每份260G)

打包盒1元/个

# SPECIAL LOVE SET FOR 2

## 一生一世浪漫之约双人套餐

RMB 1314 / 2 persons

### COURSE 1 第一道菜

**White Asparagus with Iberian Ham** 白芦笋配伊比利亚火腿

AND

**Homemade Ricotta Cheese with Fresh Prawn** 自制乳清芝士配紫虎虾

### COURSE 2 第二道菜

**Seared Scallops** *Pumpkin Purée, Fresh Peas, Mini Lettuce, Herb Foam*

轻煎扇贝王 南瓜泥, 青豆, 香草酱, 迷你生菜

OR

**Foie Gras Torchon** *Fig Jam, Pineapple, Green Apple Aioli*

自制鹅肝卷 无花果酱, 时令梅子, 菠萝, 香草青苹果酱

OR

**Avocado Salad** *Parmesan, Grapes, Cherry Tomatoes, Walnuts, Walnut Honey Dressing*

牛油果沙拉 帕玛臣芝士粉, 青提, 樱桃番茄, 烤核桃, 核桃油醋汁

*includes 2 glasses of Sparkling Wine or Acqua Panna 750ml 搭配法国起泡酒2杯或换普纳矿泉水一瓶*

### COURSE 3 第三道菜

**Mushroom Basil Soup** *Puff Pastry, Seasonal Mushroom*

奶油蘑菇罗勒汤 千层酥皮, 时令蘑菇

### COURSE 4 第四道菜

**Baked Australian Beef Tenderloin**

*Grilled Vegetables, Red Wine Sauce*

炭烤澳洲安格斯牛柳 串番茄, 土豆泥, 时令蔬菜, 红酒汁

OR

**Roasted Miso Cod Fish** *Pepper Mango Purée, Fresh Peas, Brussels Sprouts*

味增烤银鳕鱼 黄椒芒果泥, 新鲜青豆, 孢子甘蓝

*includes 2 glasses of Red Wine 搭配2杯法国酒庄红葡萄酒*

### COURSE 5 第五道菜

**Kathleen's Tiramisu** *Mascarpone Cheese, Lady Fingers, Cocoa Powder*

传统意大利提拉米苏 马斯卡布尔, 手指饼干, 可可粉

OR

**Strawberry Chocolate Mousse**

*Mango Purée, Mango Mascarpone*

心形草莓巧克力慕斯

芒果泥, 芒果马斯卡布尼, 巧克力装饰片

\*This menu plus 10% service charge 本套餐需另加10%服务费