

The Anchor

Dinner Menu

晚餐菜单

-Oyster-

天然生蚝

Fleur de Eaux Oyster

水中花生蚝

-Flavoured Oysters-

创意风味生蚝

Celtuce Jelly, Douchi Stuffing

莴笋啫喱，豆豉碎

Mango & Lemongrass Sphere

芒果&柠檬草分子球

Mojito Granita, Pickled Cucumber

莫吉托冰沙，腌黄瓜

-Caviar Selection-

鱼籽酱精选

Perseus Baerii Caviar

Perseus 西伯利亚鲟鱼籽酱

Perseus Amur Beluga Caviar

Perseus 欧洲鳊鱼籽酱

Beluga Caviar (48 Hour Pre-order)

(Served with Crème Fraiche, Salted Egg Yolk, Potato Bread)

欧洲鳊鱼子酱(提前 48 小时预定)搭配法式酸奶油, 盐渍蛋黄, 土豆面包

Starters

前菜

Uni & Scallop Sashimi, Grape Gazpacho, Mustard Caviar

海胆腌渍扇贝刺身, 葡萄风味西班牙冷汤, 芥末籽

Red Snapper, Yuzu Emulsion, Tobiko, Seaweed Crisps

真鲷, 柚子汁, 飞鱼鱼籽, 脆炸海藻

Citrus Cured Salmon, Crispy Tofu Skin, Fermented Lime Sauce

柑橘腌三文鱼, 脆豆皮, 酵柠汁

Tuna Tataki, Peanut Sauce, Red Cabbage Trio, Tamarind Dressing

轻煎金枪鱼, 花生酱, 紫甘蓝三重奏, 罗望子油醋汁

Hamachi Ceviche, Rose Petal Snow, Raspberries

酸橘汁腌黄鲷鱼, 玫瑰花冰沙, 覆盆子

Dungeness Crab, Tomato Dashi, Crab Shell Cookie

珍宝蟹, 出汁渍番茄, 蟹壳曲奇

Grilled Cauliflower, Hazelnut Pesto, Parmesan Foam

扒花椰菜, 榛果酱, 帕马森奶酪泡沫

Wagyu Beef Tartare, Ambrosia Caviar, Curdled Milk Egg Gel

和牛塔塔, 鱼子酱, 蛋黄啫喱

Main Course

主菜

Wood-fired Lobster, Lobster Sauce, XO Dressing

木烤龙虾，龙虾汁，XO 汁

The Anchor Beer Battered Fish & Chips

啤酒面糊炸鱼&薯条

Seabream, BBQ Octopus, Confit Tomatoes, Smoked Veloute

鲷鱼，扒章鱼，油浸番茄，烟熏蔬菜丝绒酱

Ash Baked Celeriac, Asparagus, Pear Puree, Crispy Angel Hair

烤根芹，扒芦笋，梨子泥，炸酥皮丝

Langoustine Fettuccini, Seabass, Basil Foam

鳌虾扁面，海鲈鱼，罗勒泡沫

Black Cod, Pancetta, Black Truffle, Chanterelle Mushrooms

黑鳕鱼，意式风干火腿，松露，鸡油菌

Meat Selection

肉类精选

Tajimaya M3 Black Angus Fillet (200g)

但马屋安格斯菲力 (200g)

(Served with a Brandy Jus, Crispy Onions and a side of your choice)

(配白兰地汁，炸洋葱，自选配菜)

Tajimaya M6 Wagyu Ribeye Steak (600g)

但马屋 M6 和牛肉眼 (600g)

(Served with a Brandy Jus, Crispy Onions and a side of your choice)

(配白兰地汁, 炸洋葱, 自选配菜)

12 Hour Cooked Duck Leg, Roasted Parsnip, Black Currant & Liver Jus

12 小时慢煮鸭腿, 防风根, 黑加仑鸭肝汁

Side Dishes

配菜

Hand Cut Tripled Cooked Chips, Roasted Garlic, Cheddar Anglaise

手切薯条, 烤大蒜, 车达芝士酱

Green Salad, Marinated Tofu, Miso Vinaigrette

沙拉, 腌渍豆腐, 味噌油醋汁

Broccolini, Green Beans, Yellow Bean Butter

西兰花苔, 黄豆黄油

Sashimi Platter

刺身拼盘

Hamachi, Salmon, Tuna, Fleur de Eaux Oyster

黄鰹鱼, 三文鱼, 金枪鱼, 水之花生蚝

(Champagne Pickled Onions, Avocado & Wasabi Mouse, House Blend Soya Sauce)

(配香槟渍洋葱, 牛油果芥末泥, 自制酱油)

Chef's Recommended Platter

厨师推荐拼盘

Half Lobster, 4 SA Langoustines, Pickled Scallop & Sea Urchin, 4
Fleur de Eaux Oyster, Razor Clams

龙虾半只, 南非鳌虾*4, 腌渍扇贝&海胆,

水之花生蚝*4, 竹蛭

(Lobster Mayonnaise, Avocado & Wasabi Mousse, Champagne
Pickled Onions, House Blend Soya Sauce)

(配龙虾蛋黄酱, 牛油果芥末泥, 香槟渍洋葱, 自制酱油)

Desserts

甜品

Thai Green Curry Crème Brulee, Pistachio Biscotti, Ginger
Mousse, Passion Fruit Curd

泰式绿咖喱炖蛋, 开心果饼干, 生姜慕斯, 百香果奶酱

South African Milk Tart, Cinnamon Ice Cream, Candy Orange,

南非牛奶塔, 肉桂冰淇淋, 糖渍橙

Poached Peaches, Brandy Syrup, Coconut Yogurt, Matcha

轻煮桃, 白兰地糖浆, 椰子酸奶, 抹茶

Fennel Panna Cotta, Mango Sherbet, Mixed Berry Compote

茴香奶冻, 芒果雪酪, 莓果酱

Chocolate Cookie, Banana Ice Cream, Salted Caramel

巧克力曲奇, 香蕉冰淇淋, 焦糖海盐