

HERITAGE BY MADISON

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

TO START

heritage seasonal bellini | 88
heritage by madison seasonal champagne by the glass | 138
seasonal mocktail | 78

BITES

hand-cut 5] iberico jamon [40g] | 298
salted duck yolk lotus roots | 32
xinjiang smoked almonds | 32
house pickles | 32
golden rye mantou - edamame hummus [2 pc] | 32
caviar puff - cauliflower, potato, chives | 88
truffled egg tart - pecorino, honey, cracked pepper | 48

COLD

stracciatella - peanut shoots, red curry vinaigrette, chicken skin | 88
butter lettuce salad - roasted green chile dressing, radish, dill | 78
foie gras mousse - xiahei grapes, pistacchio, streusel + brioche | 138
beef tartare - snow pear, sesame, ginger, house mustard | 98
marinated eggplants - romesco, smoked almonds, cold pressed sesame oil | 58

SOIL

dragon beans - onsen egg, house laoganma and bacon | 72
general hu's cauliflower - mint, chocolate gastrique, chili | 68
potato puree | 88
beef fat fries - saffron aioli | 88

SEA

charred octopus - kimchi, saffron aioli | 108
lobster risotto - carrot, ginger, white miso, mimolette | 298
glazed toothfish - yuxiang sauce, jiaobai, pickled peppers | 198
diamond clam linguine - sichuan peppercorn, chorizo, parsley | 158
slow roasted salmon - snow pea, brown butter vinaigrette, crispy skin | 98

LAND

tea smoked san huang chicken supreme - XO aioli, seasoned sesame salt | 98
aged beef burger - smoked cheddar, house mustard, saffron, arugula | 128
crispy pork belly - day kimchi, housemade mustard | 108
chongqing hot chicken - chili oil, avocado | 98
duck spaghetti alla chitarra - doubanjiang, black garlic, stracciatella cheese | 98
90 day dry aged angus NY strip [600g] | 888

菜肴以分享作为设计理念，我们建议每位可点2-3道菜

开胃饮

时令贝利尼鸡尾酒 | 88
特选香槟[杯] | 138
初夏无酒精鸡尾酒 | 78

小食

现切5]伊比利亚火腿 [40g] | 298
咸蛋黄藕片 | 32
烟熏新疆甜杏仁 | 32
自制腌菜 | 32
黄金黑麦花卷 - 毛豆泥 [2枚] | 32
鱼子酱泡芙 - 花菜, 土豆, 细香葱 [1枚] | 88
松露蛋挞 - 佩科罗尼芝士, 蜂蜜, 胡椒碎 | 48

前菜

手撕马苏里拉芝士 - 花生苗, 红咖喱油醋汁, 脆鸡皮 | 88
奶油生菜沙拉 - 烤青椒酱, 萝卜, 莴笋 | 78
鹅肝慕斯 - 夏黑葡萄, 开心果, 脆粒 + 布里欧面包 | 138
生牛肉塔塔 - 雪梨, 芝麻, 生姜, 自制芥末 | 98
酸辣凉茄 - 罗美斯克酸辣酱, 烟熏杏仁, 冷榨芝麻油 | 58

蔬食

龙豆 - 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, 腌辣椒 | 68
醇香土豆泥 | 88
牛油薯条 - 特调蛋黄酱 | 88

海鲜

焦烤章鱼 - 泡菜, 特制蛋黄酱 | 108
龙虾烩饭 - 胡萝卜, 生姜, 白味噌, 米莫雷芝士 | 298
“鱼香鱼” - 酱油南极鳕鱼, 鱼香酱, 茭白, 腌辣椒 | 198
新西兰钻石蛤蜊意式扁面 - 四川花椒, 烟熏辣味香肠, 意大利芹 | 158
慢烤三文鱼 - 甜豆, 棕黄油油醋汁, 香脆鱼皮 | 98

肉类

茶熏三黄鸡 - XO蛋黄酱, 芝麻海盐 | 98
熟成牛肉汉堡 - 烟熏车打芝士, 自制芥末, 芝麻菜 | 128
脆皮五花肉 - 新鲜泡菜, 自制芥末 | 108
重庆热辣鸡 - 辣油, 牛油果 | 98
鸭肉“炸酱面” - 豆瓣酱, 黑蒜, 手撕马苏里拉芝士 | 98
90天干式熟成安格斯纽约客牛排 [600g] | 888