




Canteen

BY 55

Raw Bar and Charcuterie 前菜

 Golden Oscietra Caviar with condiments 鱼子酱配小食	¥798
Cheese (truffle brie, gorgonzola, aged cheddar) 松露布里芝士, 高贡佐拉芝士, 成年切达芝士	¥288
Cold cuts platter, pancetta(add 300 RMB for iberico ham) 腌肉拼盘, 意式猪肉香肠 (伊比利亚火腿 另加300 RMB)	¥198
Oyster Moana "s" size, cocktail sauce 生蚝, 小号莫纳生蚝配小干葱醋	¥38/pc


To Begin 前菜

Lobster Sous-vide with avocado, raspberries and shallots, salad 低温煮龙虾配牛油果覆盆子 (半只)	¥218 (half)
 Beef tartare - potato wedges(60g) 牛肉塔塔配土豆角 (60g)	¥358
Pan-seared foie gras, mango and lime 香煎鹅肝配芒果青柠	¥198
 "Oeuf mollet", Watercress coulis, Oscietra caviar and kadaif 法式温泉蛋配鱼子酱	¥188
Grilled octopus, black pepper sauce, asparagus, crispy garlic 碳烤章鱼配黑椒汁	¥138
Green vegetable marjoram cake, feta cheese 蔬菜蛋糕配菲达芝士	¥98
Burrata cheese, cherry tomatoes, onion compote, truffle balsamic dressing 布拉塔芝士樱桃番茄配黑松露意大利香醋	¥98

Soup 汤

 Chairman's SOUP 主席靓汤	¥168/pc
Lobster bisque, shellfish cake 龙虾浓汤	¥138/pc
Asparagus soup, truffle melba, whiskey 芦笋汤配酒香黑松露芦笋奶油	¥88/pc
Green pea soup, mint cream 薄荷奶油青豆汤	¥88/pc
Classic Shanghainess soup 传统上海罗宋汤	¥78/pc

Main 主菜

Steamed black cod, Lime snails, lemon foam and black garlic 蒸黑鳕鱼配青酱法式蜗牛	¥238
 Pigeon consommé with "foie gras", carrots, daikon 鸽子清汤配鹅肝	¥218
Crispy chicken breast, cauliflower puree, Golden Oscietra caviar 脆皮鸡胸肉花菜泥配鱼子酱	¥218
Salmon confit, grilled zucchini, yogurt and kefir lime 油封三文鱼配酸奶酱	¥198
The 55 burger (add foie gras +100 RMB) 55经典汉堡 (配鹅肝另加 100 RMB)	¥138



SIDES 配角

Fried dragon carob 炒龙角豆	¥48	Grilled asparagus 扒芦笋	¥68
Grilled Spanish tomato 烤西班牙串番茄	¥38	55 Classic mashed potato 经典土豆泥	¥68
Potato waxes 炸薯角	¥58	Mixed salad 混合沙拉	¥48

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Carbs 主食

 Black truffle gnocchi tossed table side 黑松露意式面疙瘩	¥198
Saffron paella style risotto, mussels, chicken and shrimp (add Scampi +130 RMB) 藏红花西班牙烩饭 (配鳌虾另加 130 RMB)	¥138
PASTA Tagliatelle With Foie Gras & Truffle 自制意面配鹅肝黑松露	¥138
Green risotto, tomato confit and snails (garlic butter foam) 青酱烩饭配腌番茄, 法式蜗牛 (大蒜黄油泡沫)	¥129
 Pasta tagliatelle with RAGU 自制手工意面配波伦亚肉酱	¥98

Dessert 甜品

Black chocolate cake 黑巧克力蛋糕	¥78
Cheese cake 芝士蛋糕	¥78
Tiramisu 提拉米苏	¥78
Mixed berry cake 混合梅子蛋糕	¥78
Lemon tartar 柠檬塔塔	¥78

Grilled 烤物

 Australian WAGYU BEEF rib eye M7 (Additional 10% service charge) 澳洲M7带骨和牛眼肉 800g (免10%服务费)	¥1688 (with bone)
Boston lobster 波士顿龙虾 (整只)	¥398/pc (Whole)
Roasted baby chicken with organic vegetables (add 130 RMB for Whole chicken) 碳烤春鸡配有机蔬菜 (整只另加 130 RMB)	¥398
 Harry Potter (Salt baked Turbot) 盐烤哈利波特	¥488
Roasted IBERICO RIB Chop with Honey BBQ Sauce 碳烤伊比利亚黑毛猪肋排	¥328
New Zealand scampi No.1 PC 新西兰鳌虾 No.1	¥108/pc (3ps above)

Snack 小食

 Grilled sea food plate 烤海鲜拼盘	¥988
Meat Balls (spicy) STEW With Onions & Herbs 香草洋葱慢炖肉丸子	¥108
12 FLAVOR TAPAS(4seafood, 4salty, 2healthy, 2sweet) 六味拼盘 (2海鲜, 2咸口, 2素食, 2甜)	¥88
Crispy tempura plate 香酥天妇罗	¥68
6 FLAVOR TAPAS(2 seafood, 2 gravy, 2 veg) 六味拼盘 (2海鲜, 2咸口, 2素食)	¥48

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Potato woges 炸薯角	¥58	Mixed salad 混合沙拉	¥48/pc

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额外附加10%服务费