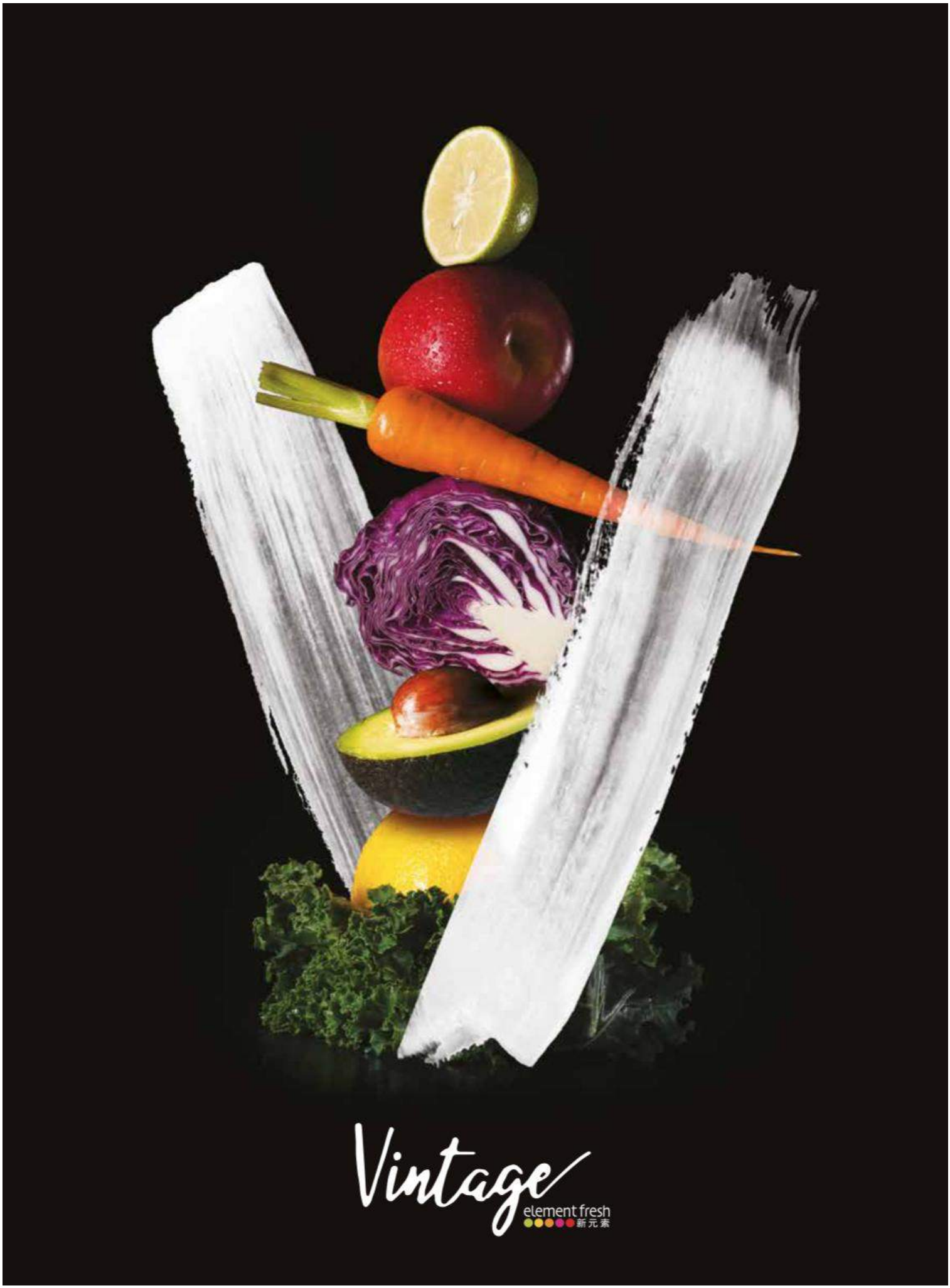

Vintage
element fresh
新元素

New

01 **Clams with White Wine** 58
白酒焗鲜蛤

steamed littleneck clams with white wine, white beech mushroom, fennel, tomato concasse, red chili and toasted chibatta
精选小蛤蜊搭配白玉菇、茴香、白葡萄酒、小红辣椒、番茄丁及香脆的芝巴达面包（200g）

New

02 **Heirloom Tomato with Buratta Cheese** 68
番茄布拉塔芝士

buratta, heirloom tomato, balsamic pearl, basil, blueberry, pickled shallot, basil oil, smoked sea salt and kambocha vinaigrette
布拉塔芝士配多款小番茄、黑醋珍珠、罗勒叶、蓝莓、腌制小洋葱、罗勒油、烟熏海盐和梅子香醋汁（140g）

03 **Grilled Quesadilla** 49
墨西哥风味鸡肉芝士烤饼

shreds of grilled chicken with cajun chili powder, grilled peppers, onion, black bean and cheddar cheese in a whole wheat tortilla, grilled over a hot fire. served with homemade salsa and imported sour cream
特色的全麦面饼配上卡真鸡肉、烤甜椒、香糯的黑豆、烤洋葱和车达芝士烤制而成，并佐以自制的墨西哥风味番茄辣酱和进口的酸奶油酱（280g）

Starter
前菜

New

04 **Poached Seafood with Avocado Mousse** 58
海鲜三重奏牛油果慕斯

poached salmon, scallop, shrimp, marinated in citrus vinaigrette, avocado mousse, salmon roe, cilantro and micro greens
手工自制柑橘香醋汁调制的三文鱼、带子、凤尾虾和牛油果慕斯，用三文鱼鱼籽、香菜和亚洲混点缀（88g）

05 **Hummus Bites with Pico De Gallo** 38
香脆素食小球配阿拉伯三角豆泥酱

papadum bowl filled with hummus, pico de gallo, kalamata olive, green olive, garnished with toasted garlic and black sesame seed
用特色印度小酥球制作的素食开胃碗佐以经典的阿拉伯三角豆泥酱、绿黑两种卡拉玛特橄榄及烤番茄和芝麻（160g）

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

Starter
前菜

06 **Apple Wood Smoked Asparagus with Shitake Mushroom** **38**
苹果香薰芦笋配香菇酱

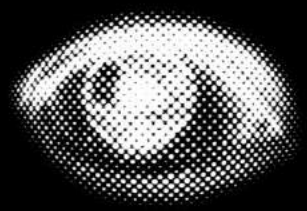
grilled asparagus, roasted garlic puree, shitake mushroom relish all smoked in apple wood
鲜嫩的绿芦笋佐以烤蒜酱和果木熏制的香菇酱（150g）

07 **Spicy Chicken Lollipop** **52**
南美风味鸡翅

buttermilk marinated chicken wings fried then tossed in American style hot wing sauce, served with ranch dressing and micro greens
南美风味的烤鸡翅，搭配特制的辣酱和田园奶酪酱及亚洲混（200g）

08 **Mediterranean Plate** **79**
意大利风干火腿拼盘

Italian prosciutto on toasted baguette topped with pesto, artichoke, red bell pepper and arugula. served with fresh mozzarella, cherry tomato skewers, olives and guava
用意大利进口的火腿，配上特色的洋蓟甜椒小食及马苏里拉芝士小食、芝麻菜、香脆面包片、番石榴和双色橄榄（200g）



Newr

09 **Seared Tuna Tataki** **62**
秘制柑橘味金枪鱼片

seared tuna in a lemon-lime vinaigrette. garnished with tomato concasse, red radish and drop of coconut oil
金枪鱼片配柑橘香醋汁、番茄丁、小红萝卜及椰子油（80g）

11 **Italian Arancini with Mushroom and Goat Cheese** **38**
意式菌菇芝士饭球

crispy mushroom risotto ball, stuffed with herbed goat cheese, served with spicy red bell pepper sauce, basil and parmesan cheese
传统的香脆蘑菇烩饭球配搭山羊芝士，并佐以红甜椒酱、巴马占芝士和罗勒（160g）

10 **Tacos Diablo** **49**
魔王双塔塔克卷（每份2个）

crispy chicken thigh dressed with chipotle bbq sauce, grilled pineapple, pickled carrot and chimichurri ranch
酥脆的鸡腿肉伴有墨西哥风味的烟熏辣椒烧烤酱，搭配烤菠萝、特殊腌制的胡萝卜，并佐以荷兰芹酸奶酱（300g）

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Homemade Soup

厨师特选汤

New

01 Kale and Broccoli Soup **38**
绿意时蔬浓汤

puree of kale, broccoli and spinach with a touch of cream, garnished with tomato confit and drop of walnut oil
用羽衣甘蓝、西兰花、菠菜熬制的奶油浓汤，
油浸番茄及核桃油点缀（220g）

New

02 Beef Broth with Morel **48**
牛肉羊肚菌清汤

diced beef, morel, yellow squash, carrot, celery in a rich beef broth
口味丰富的牛肉清汤中加入牛肉粒、羊肚菌、
黄节瓜、胡萝卜和西芹（220g）

New

03 Clam & Cream Soup **58**
奶油蛤蜊浓汤

littleneck clams, potato, celery and chervil in a creamy clam broth
精选小蛤蜊、土豆、西芹配奶油蛤蜊浓汤
（280g）

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Fresh Salad

新鲜色拉

01 **Tuna & Avocado Salad** **99**
金枪鱼牛油果色拉

tuna & avocado with grilled pineapple, mixed lettuce, ice greens, coriander, jalapeno, cucumber, cherry tomato, maui onion and citrus-habanero dressing
深海金枪鱼的鱼柳配上牛油果、烤菠萝、冰草、香菜、墨西哥脆椒、黄瓜、樱桃番茄和脆洋葱丝，并佐以红魔酸辣酱汁（280g）

02 **Mixed Seafood Salad** **108**
日式海鲜色拉

smoked salmon, scallop, shrimp, salmon roe on bed of mixed lettuce, fresh lily bulb, grilled artichoke, ice greens, pickled onion and cherry tomato, served with garlic bagel chip and lingonberry yogurt dressing
用烟熏三文鱼、带子、凤尾虾、三文鱼籽配上混合生菜、鲜百合、烤洋蓟、冰草、红萝卜、腌洋葱和樱桃番茄，配上香脆的蒜香圈包片和红豆辣味酸奶酱（350g）

03 **Chilean Beef Salad** **89**
智利风味牛肉色拉

grilled imported beef crusted with Chilean spice, avocado, red radish, corn, green pepper, tomato, cilantro and onion on bed of mixed lettuce, served with a side of ranch
进口牛肉佐以秘制智利风味香料，搭配牛油果、小红萝卜、玉米粒、青尖椒、番茄、香菜、洋葱、多种混合的生菜以及田园奶酪酱（320g）

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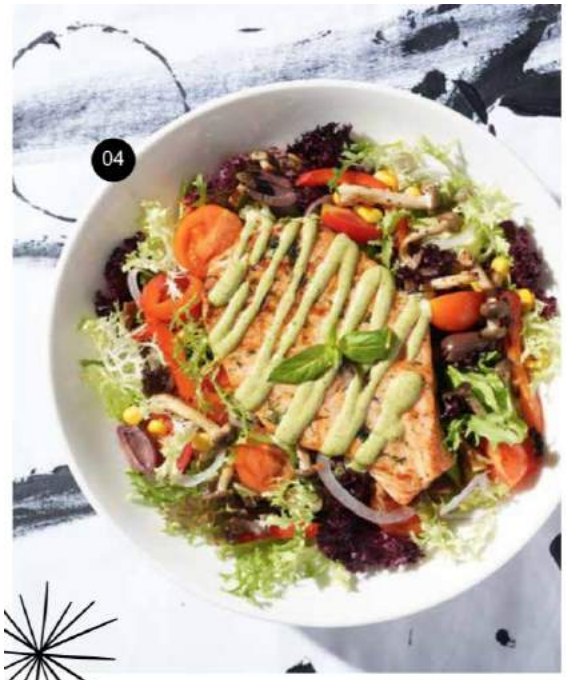

Fresh Salad
新鲜色拉

04 **Classic Grilled Salmon Salad** **108**
绿色女神三文鱼色拉

dill marinated imported salmon, tender greens, baby mushroom, grilled pepper, corn, lettuce, yellow and red cherry tomato, fresh basil and kalamata olive - tossed with red wine vinaigrette and topped with green goddess aioli
用莳萝草烤制的三文鱼柳，配上蟹味菇、烤红甜椒、玉米、生菜、红黄樱桃番茄、卡拉马特橄榄、罗勒香叶和红酒香醋汁及绿色女神酱（350g）

05 **Vintage Chicken Caesar** New **82**
Vintage凯撒鸡肉色拉

grilled chicken breast, romaine lettuce, kale, parma ham crisp, chia seed chip, braised quail egg, semi dried cherry tomato, striped beet, grated parmesan and cashew nut-cream cheese Caesar dressing
烤鸡胸、罗马生菜、羽衣甘蓝、帕尔玛火腿脆片、奇亚籽脆片、卤味鹌鹑蛋、烤小番茄、迷你条纹菜头、帕玛森芝士搭配奶油芝士腰果凯撒酱（280g）

06 **Chipotle Chicken Chopped Salad** **79**
启博特利鸡肉色拉

crispy chicken thigh with chipotle bbq sauce, grilled pineapple, kiwi fruit, spicy chili pepper, grilled corn, mixed lettuce, napa cabbage and cilantro, garnished with crispy tortilla strip and chimichurri ranch dressing
墨西哥风味烤肉酱腌制的香脆鸡腿、混合烤菠萝、猕猴桃、辣椒、烤玉米、多种的生菜、娃娃菜和香菜并佐以香脆的玉米脆条和荷兰芹酸奶酱（385g）

Supplement: **Salmon Caesar 98** **Spiced Beef Caesar 98**
更多可选： **凯撒三文鱼色拉 98** **凯撒牛肉色拉 98**

07 **Vintage Cobb Salad** **88**
古风考伯色拉

hearty portions of grilled chicken breast, cheddar cheese, avocado, tomato, hardboiled egg, bacon and onion, all chopped and served on a bed of crisp lettuce with 1000 island dressing
牛油果、番茄、煮鸡蛋、培根、生菜和洋葱组合而成，佐以特制的千岛酱汁（380g）

08 **Kale Salad with Roasted Vegetable** **72**
藜麦羽衣甘蓝色拉

hearty bowl of kale and quinoa tossed in a red wine vinaigrette, topped with yellow squash ribbon, roasted eggplant, artichoke, red bell pepper and cherry tomato, garnished with pine nuts and candied walnut, drizzled with balsamic reduction
一款创新的轻体色拉，用红酒醋汁佐味的羽衣甘蓝和红藜麦，并搭配意大利进口的洋蓟、黄节瓜、小番茄、焦糖核桃松仁和意大利黑醋（400g）

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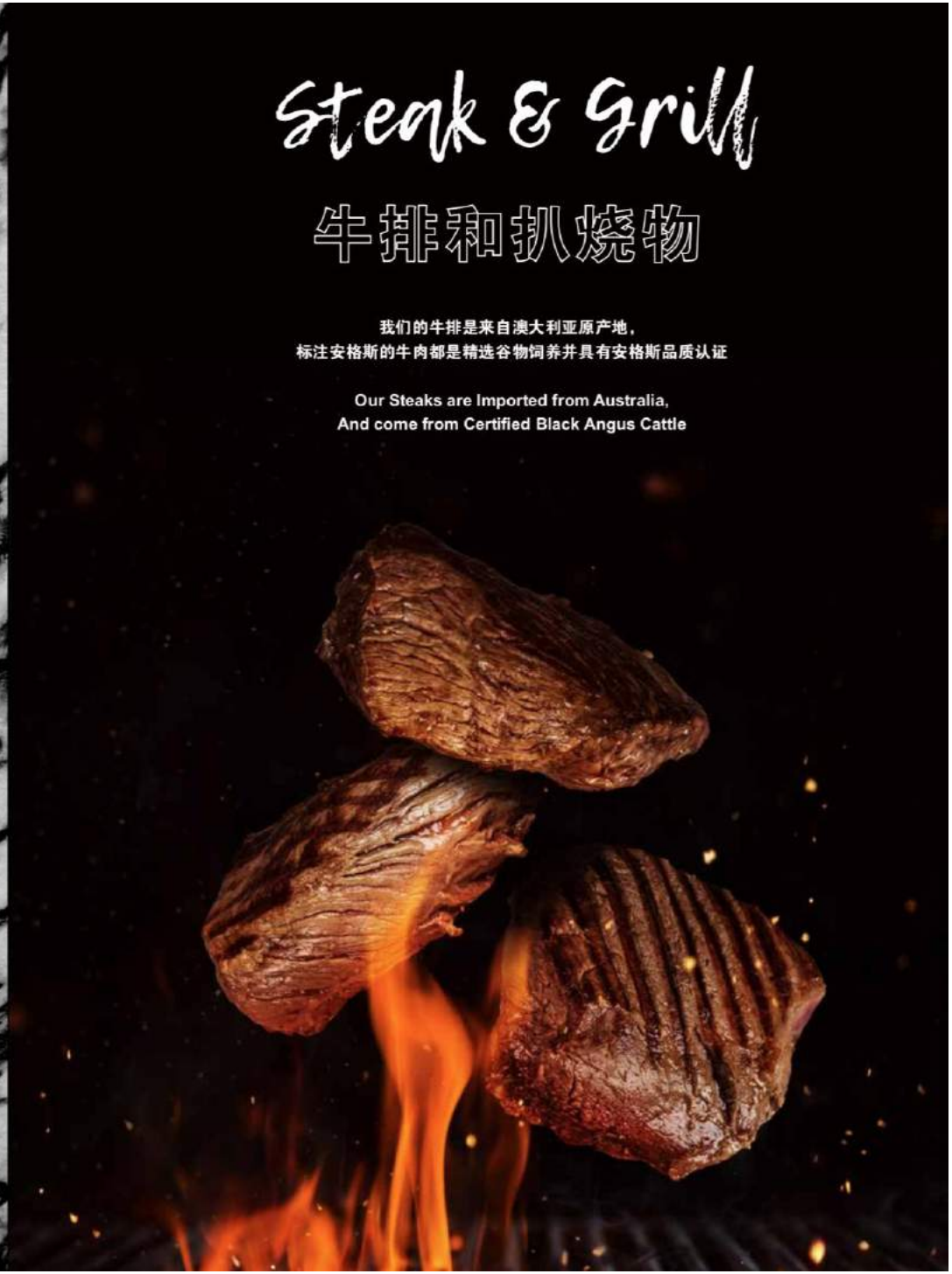
Steak & Grill

牛排和扒烧物

我们的牛排是来自澳大利亚原产地，
标注安格斯的牛肉都是精选谷物饲养并具有安格斯品质认证

Our Steaks are Imported from Australia,
And come from Certified Black Angus Cattle



01 **Australian Angus Striplion** **218**
澳洲安格斯谷饲西冷牛排

120-days grain fed
原产澳大利亚，120天谷饲（200g）

New

02 **Australian Angus M3 Rib Eye Steak** **288**
M3 澳洲安格斯肉眼牛排

150-days grain fed (250g)
M3 澳洲安格斯肉眼牛排，
150天谷物饲养（250g）

New

03 **Grilled Pork Shoulder with Citrus Marinate** **92**
香烤橙味猪颈肉

grilled pork shoulder, black garlic,
apple-pineapple-mint salsa and
spiced cajun rice. served with a side of
citrus-lemongrass sauce
香烤猪颈肉，黑蒜、苹果菠萝薄荷莎莎酱
及卡真风味米饭。搭配香橙柠檬草酱（300g）

Steak & Grill
牛排和扒烧物

05 **Jameson BBQ Ribs** **152**
爱尔兰风味烤小肋排

house smoked ribs glazed with
jameson whiskey bbq sauce, served on a bed of
sautéed onion and roasted corn on the cob
爱尔兰经典烧烤风味的进口猪小肋排，
并搭配炒洋葱和烤玉米棒（430g）

04 **Bone-in Big Rib Eye Steak** **688**
澳洲带骨超级重磅肉眼牛排

an impressive 800gram bone-in ribeye,
big enough for 2-4 people depending....
Includes Two Sides And Two Sauces
800克澳洲带骨超级重磅肉眼牛排，
可以供2-4人同时食用。
配赠2种不同口味的配菜小食
和牛排配酱

Choice of Sauce 选择的牛扒酱汁：

Black Garlic Compound Butter 黑蒜奥利酱
Au Poivre Jus 传统黑椒牛骨汁
Sautéed Mushroom Jus 经典蘑菇酱汁

Choice of Sides 牛排配菜：

Homemade Mashed Potatoes
自制土豆泥 (200g)

Truffle French Fries
黑松露薯条 (200g)

Sautéed Mushrooms
香草菌菇 (250g)

Cauliflower with Parmesan Cream Sauce
芝香花椰菜 (200g)

Roasted Seasonal Vegetables
烤时蔬 (200g)

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01 **Braised Lamb Shank with Fettuccine 138**
百里香炖羊棒配意面

lamb shank braised with rosemary, thyme, red wine and assorted vegetable, served on a bed of fettuccine, baby carrot, sweet pea and lamb jus
用百里香、迷迭香和红酒、高汤等新鲜香叶慢火炖制的带骨羊健肉，佐以秘制的酱汁烹至香嫩酥软，并搭配意大利宽面及烤制的鲜嫩甜萝卜和豆荚（330g）

New

02 **Blacken Arctic Char 108**
炭烤北极红鲑鱼

seared Arctic Char, sugar snap pea, tomato confit, pickled mustard seed, parsnip puree and drop of basil oil
炭烤北极红鲑鱼搭配甜豌豆、油浸番茄、
腌制的芥末籽、防风根泥、罗勒油点缀（220g）

Main Entrée
精选主菜

New

03 **Langoustine and Seabass 199**
鳌虾海鲈鱼双拼

grilled langoustine, seared seabass, arugula, balsamic mushroom, semi dried tomato, fettuccine and cashew nut sauce
烤海鳌虾及海鲈鱼、搭配芝麻菜、黑醋味蘑菇、
烤小番茄、意大利宽面及腰果酱（400g）

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Main Entrée
精选主菜

New

04 **Braised Short Rib** **148**
慢炖牛仔骨

5 hour braised short rib, roasted garlic mash potato, chanterelle mushroom, sweet pea, pickled cherry and cherry brandy reduction
5小时慢炖牛仔骨，搭配烤蒜土豆泥、新鲜鸡油菌、甜豆、腌制樱桃及秘制浓缩樱桃白兰地汁（320g）

New

05 **Truffle Roasted Chicken** **118**
黑松露古风烤鸡腿

seared truffle marinated chicken thigh, cauliflower puree, portobello, morel mushroom, semi dried tomato and herb truffle jus
用黑松露腌制的鸡腿，搭配上花椰菜泥、波多黎各菌、羊肚菌、风干番茄和松露香料汁（450g）

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New

06 **Seafood Jambalaya** **138**
什锦海鲜饭

cajun spiced rice, clam, mussel, shrimp, baby oyster, chorizo, chicken thigh, grilled pineapple and chimichurri sauce
蛤蜊，黑口贝，凤尾虾，生蚝，西班牙风味香肠，烤菠萝，鸡腿肉，搭配卡真风味米饭和南美风味香草酱（400g）

EAT, DRINK & BE MERRY

07 **Seabass with Artichoke Jus** **139**
意式香煎海鲈鱼

seared seabass filet with lemon butter, white beech mushroom, baby pasta and artichoke jus
用柠檬黄油煎制的海鲈鱼鱼柳，配以白玉菇、洋蓟和迷你意大利通心粉（310g）

New

08 **Australian Angus Tenderloin Steak** **198**
澳洲安格斯谷饲经典牛菲力

120 days grain fed beef filet, morel, white beech and baby mushroom, sugar snap pea, mashed potato, broccolini, served with bordelaise sauce
120天以谷物喂养牛菲力（150g）、羊肚菌、白玉菇、小蘑菇、甜雪豆、土豆泥、西兰花、搭配波尔多酱

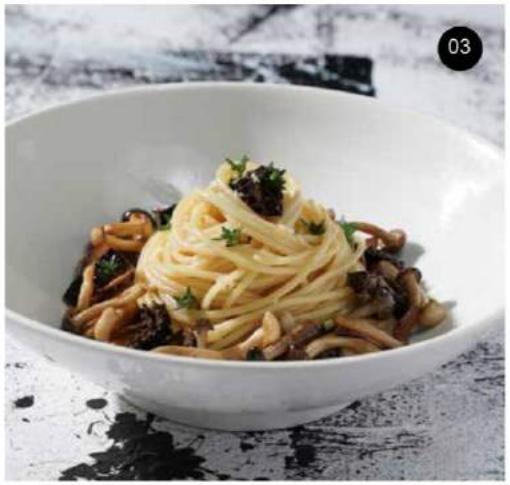
01 **Seafood Trio Pasta** **88**
三重海鲜意大利面

spaghetti with mussel, salmon and shrimp sautéed in garlic and olive oil with white wine, fennel, white beech mushroom, tomato, a dash of truffle oil and touch of chili flakes and italian parsley
黑口贝、三文鱼和凤尾虾，佐以橄榄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以及白松露油（450g）

Pasta
意大利面

02 **Italian Maccheroni Pasta with Hearty Beef Ragu** **72**
和牛肉酱通心粉

imported wagyu beef mince and cooked with onion, garlic and homemade tomato sauce served over Italian maccheroni pasta
进口的和牛牛肉切粒与洋葱、蒜泥、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（380g）



03 **Wild Morel & Mushroom Pasta** **68**
百里香羊肚菌菌菇意面

sautéed spaghetti with morel, button, oyster, baby and shitake mushrooms, fresh thyme and white wine with a touch of cream
用精选上等羊肚菌配以新鲜百里香、白蘑菇、杏鲍菇、蟹味菇、冬蘑及白葡萄酒一起炒制的意大利面（320g）

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04 **Chorizo Pasta** **72**
西班牙风味香肠意面

sautéed fusilli pasta with Spanish chorizo sausage in a spicy tomato sauce with bell pepper, onion, button mushroom and pernod
西班牙风味香肠配以螺旋面、红甜椒、洋葱、白蘑菇和茴香酒，辣番茄酱烹制（340g）

05 **Seafood Bisque Pasta** *New* **118**
龙虾酱海鲜意面

spaghetti tossed in lobster-shrimp bisque, topped with grilled prawn, salmon, mini sweet bell pepper, fennel and white beech mushroom
烤虾、三文鱼、迷你甜椒、茴香和白玉菇放在用龙虾和虾熬制的浓汤意大利面上（330g）

06 **Seafood & Spinach Lasagna** **96**
海鲜菠菜千层面

lasagna layered with shrimp, salmon, basa fish, baby calamari and clam meat sautéed in creamy sauce with mushroom and spinach, served with roasted sweet pepper sauce
用虾仁、三文鱼、巴沙鱼、小墨鱼和蛤蜊配合菠菜制成的意大利千层面，佐以烤甜椒酱（400g）

only available till 5pm daily
供应时间至下午5点

Asian Inspired
亚洲风味

New

01 **Soba Noodle with Ox Tongue** **68**
牛舌荞麦面

braised ox tongue, clams, white asparagus, grilled baby mushroom, seaweed, mushroom dashi stock, tongarishi and soba noodle
卤制牛舌搭配蛤蜊、白芦笋、烤小蘑菇、裙带菜、蘑菇清汤、七味粉和荞麦面（500g）

02 **Imported Beef Stir-Fry with Spicy Chili** **85**
蜀香鲜辣牛肉饭

slices of imported beef with green & red pepper, shitake mushroom and bamboo shoot in spicy chili sauce
四川风味烹制的进口牛肉，配上红绿甜椒、香菇、冬笋片和特制的香辣酱（250g）

03 **Japanese Chicken Curry** **72**
日式洋风鸡肉金咖喱

special Japanese apple curry! marinated chicken thigh, mushroom, potato and carrot served in a fruity and savory curry sauce
非常特别的日式苹果味咖喱，腌制的鸡腿肉配上蘑菇、土豆和胡萝卜一起炖制（300g）

04 **Grandma's San BeiJi** **72**
外婆台式三杯鸡

marinade boneless chicken braised in yellow wine, soy sauce, sesame oil served with roasted garlic and fresh basil
经典台湾风味菜式，精选鲜嫩的去骨小母鸡佐以黄酒、酱油、麻油、香蒜和新鲜的九层塔香叶（250g）

05 **Mixed Seafood and Vegetables** **98**
锦绣海鲜炒皇

a healthy dish of salmon, shrimp and baby calamari sautéed with mixed vegetables and ginger rice wine sauce. finished with a drizzle of homemade Sichuan pepperoorn oil
一道港式菜肴，用三文鱼、凤尾虾和墨鱼仔配上新鲜时令蔬菜，佐以美极姜汁和自制花椒香油（250g）

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

Sandwich
三明治

to ensure the freshness of our bread, all sandwiches are served only till 5PM
为确保面包的新鲜度，每日5点后停止供应三明治

01 **Plant Based Bagelwich** New **76**
植物肉圈包

seared plant based protein patty, vegetable rosti, roasted bell pepper, lettuce, tomato and basil aioli all on a toasted bagel. served with a side salad
烤制的植物肉饼夹在贝果圈包内，搭配蔬菜饼、烤甜椒、生菜、番茄和罗勒蛋黄酱及田园色拉配菜（280g）

02 **Cheesy Eggs on Toast** **65**
芝香滑蛋鸡肉三明治

smoked chicken breast and crispy hash brown stick, topped with cheesy scrambled eggs on multi-grain toast with caramelized onion jam
多谷的杂粮面包配搭烟熏鸡胸、香脆土豆饼、鲜嫩的炒蛋以及焦糖洋葱酱（300g）

03 **Veggie Avocado Wrap** **62**
牛油果农夫素食卷

herbed farmers cheese and avocado wrapped in a whole wheat tortilla with lettuce, roasted eggplant, yellow squash, carrot, cucumber, red bell pepper and dijon vinaigrette
全麦的墨西哥饼配以香浓的农夫芝士、牛油果、生菜、烤茄子、黄节瓜、胡萝卜、黄瓜及红灯甜椒，并佐以法式芥末香醋汁（320g）

04 **Salmon Burger** New **76**
三文鱼汉堡

seared salmon patty with dill, roasted red pepper, tomato, lettuce and tartare sauce. served with vegetable crisps
烤莳萝三文鱼饼，配烤红甜椒、番茄、生菜、塔塔酱和时蔬脆片（300g）

05 **Truffle Burger** **88**
黑松露牛肉汉堡

homemade wagyu beef patty, truffle mushroom, Swiss cheese, truffle aioli, tomato, lettuce on a brioche bun. served with vegetable crisps
精选进口牛肉制成的牛肉汉堡，佐以用黑松露烹制的蘑菇、瑞士芝士，并搭配黑松露风味蛋黄酱、生菜、番茄片、汉堡面包和时蔬脆片（300g）

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Dessert
甜点

01 **Homemade Rice Pudding** **39**
蔓越莓香米布丁

jasmine rice steamed in milk with vanilla-infused cream, salted caramel and dried cranberry
用牛奶、香草和椰浆熬制的香糯布丁，
配上焦糖海盐和蔓越莓干（150g）

02 **Trio Brulee** **49**
招牌三味焦糖布雷

combination of brulees bursting with red bean, green tea and black sesame flavors
三种口味的焦糖布雷组合，有香草红豆、
绿茶、黑芝麻口味（200g）

03 **Warm Lava Cake with Vanilla Ice Cream** **59**
熔岩巧克力蛋糕

rich chocolate cake with molten center served with chocolate sauce, crème anglaise, fresh strawberry and a scoop of vanilla ice cream
香浓巧克力留心蛋糕搭配巧克力酱、香草奶油酱、
新鲜草莓和香草冰淇淋球（180g）

04 **Vintage Banana Split** **49**
华夫冰淇淋香蕉船

strawberry, vanilla and chocolate ice cream waffle sandwiches served with brulee banana, chocolate ganache, vanilla
caramel, almond bit and whipped cream
草莓、香草、巧克力三款冰淇淋配上香蕉布蕾、
香浓巧克力酱、香草焦糖、杏仁碎和鲜奶油（220g）

05 **Warm Apple Tart** New **52**
香酥暖风苹果挞

apple and cinnamon baked in puff pastry. topped with almond, green raisin, salted caramel, cream anglaise and a scoop of vanilla ice cream
用酥皮包裹的肉桂风味苹果，搭配杏仁片、绿葡萄干、
海盐味焦糖、香草奶油酱和一个香草冰激凌球（230g）

06 **Fresh Seasonal Fruit Plate** **28**
时鲜水果盘

assortment of freshly cut seasonal fruit
多种混合的时令水果（280g）

07 **Seasonal Crumble** **49**
当日特选水果派

daily seasonal fruit crumble,
please ask server for today's choice
每日厨师特制的水果派，具体请咨询您的服务员（215g）

08 **Ice Cream Cup** **39**
冰激凌杯

3 scoops of ice cream and choice of
vanilla, strawberry, chocolate
3球冰激凌杯，可选择的口味有香草、草莓、巧克力（90g）

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