

# F/W Specials 秋冬精选

## Mushroom Truffle Risotto 98 黑松露羊肚菌烩饭

shrimp stuffed morel, portobello mushroom, white beech mushroom, baby mushroom, truffle, aborio and wild rice risotto.

garnished with grated parmesan cheese  
虾仁塞进羊肚菌内配波多黎各菌，白玉菇，蟹味菇，黑松露及蘑菇高汤烩意大利米和野生黑米，帕玛森芝士点缀（300g）



Vintage  
element fresh  
新元素

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**Warm Seafood Salad** 88  
锦绣海鲜暖意色拉

sautéed scallop, shrimp, salmon, celery, huajiao oil. served on a bed of arugula, mixed green, fresh goji berry, fresh lily bulb, black & white wood ear, roasted red bell pepper, soy glazed carrot and king oyster mushroom  
炒制的海带子, 凤尾虾, 三文鱼, 西芹, 花椒油, 淋在由芝麻菜, 新鲜枸杞, 新鲜百合, 黑木耳, 银耳, 烤红甜椒, 慢炖胡萝卜和杏鲍菇结合的色拉上 (400g)



**Seafood Minestrone** 62  
海鲜番茄浓汤

shrimp, mussel, baby oyster in a minestrone broth  
虾, 黑口贝, 生蚝搭配番茄口味的蔬菜浓汤



**Preserved Spring** 58  
满园春色

romanesco, pickled root vegetable and pickled grape. served on a bed of warm barley, quinoa and cranberry tossed in a white balsamic vinaigrette. garnished with béarnaise aioli  
用白葡萄酒香醋汁拌温热的混合薏仁, 红藜麦及蔓越莓干, 配上宝塔花, 腌时蔬, 腌葡萄。以贝尔奈蛋黄酱点缀。(270g)



**Char Beef Filet** 82  
香煎牛菲力

seared beef filet, kimchi soy glaze, leek, green onion, fennel and kimchi chip  
香煎牛菲力, 配韩式泡菜汁, 京葱, 小葱, 茴香及韩式泡菜脆片 (150g)

**Foie Gras Pate** 88  
鹅肝酱配无花果

foie gras pate, served on a chia seed cracker. topped with fig, blueberry red wine gastrique and sea salt  
鹅肝酱配自制奇亚籽脆片, 无花果, 蓝莓红酒酸甜汁及海盐 (100g)



**Grilled Lamb Loin with Rosemary** 128  
迷迭香风味烤羊菲力

yogurt and beer marinade lamb loin, braised lentil, red bell pepper, fennel, apple, tomato. garnished with baby garlic, rosemary, horseradish-turmeric aioli and bordelaise sauce  
用酸奶和啤酒腌制的羊菲力, 配炖小扁豆, 红甜椒, 茴香, 苹果, 番茄, 烤香蒜, 百里香, 辣根姜蛋黄酱和红酒牛骨汁装饰 (300g)



**Salmon Wellington** 128  
惠灵顿三文鱼

salmon, walnut, cranberry, napa cabbage wrapped in puff pastry. served with mint & dill oat milk volute with side vegetable  
以经典惠灵顿做法将三文鱼, 核桃仁, 蔓越莓干, 娃娃菜包裹在酥皮里烤制, 搭配燕麦奶薄荷苜蓿酱及时蔬 (400g)



### Apple with Frangelico 58 苹果配榛子力娇酒

spiced poached apple, served on a bed of walnut, hazel nut caramel, vanilla ice cream and Frangelico liqueur flambé  
多重香料慢炖的苹果以核桃仁垫底，搭配榛子焦糖酱，香草冰激凌及火焰榛子力娇酒（300g）

### Pineapple with Grand Marnier 69 菠萝配柑曼怡力娇酒

coconut poached baby pineapple, served on a bed of coconut orange salsa, mango sorbet and Grand Marnier liqueur flambé  
椰汁慢炖迷你菠萝以椰子香橙莎莎垫底，搭配芒果冰沙及火焰柑曼怡力娇酒（200g）

### Mixed Grill Platter 欢聚分享盘

248

grilled pork shoulder, lamb loin skewer, blacken prawn, grilled jack fruit, corn and assorted mixed vegetable. garnished with fruit salsa

and horse radish-turmeric aioli

烤猪颈肉，烤小羊菲力，烤虾配，烤菠萝蜜，玉米，烤混合时蔬。搭配水果莎莎和辣根姜蛋黄黄酱（600g）

