

Kathleen's Waitan Lunch Menu

Served from 11:00am - 2:30pm, Monday to Friday

For Sharing the Deliciousness

美味分享

Australian Wagyu M5 Tomahawk Steak 1188

Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

澳洲和牛M5战斧牛排 (1kg) 扒时令蔬菜, 串番茄, 红酒汁

Chilled Seafood Platter Full 1588 Half 888

1 Whole Boston Lobster, 3 King Crab Legs
6 of each: Prawns, Oysters, Mussels, Escargots

豪华海鲜大拼盘 (冷海鲜拼盘)
整份1588元 半份888元

加拿大空运波士顿活龙虾 (整只), 3根帝王蟹腿,
牡丹虾6只, 新鲜生蚝6个, 青口贝6只, 法国翡翠螺6粒

Boneless Iberian Cebo de Campo Shoulder Ham 368

(aged 24 months) 120g

Pickled Vegetables, Melon, Arugula

西班牙伊比利亚谷物饲养果木火腿
120g (二年腌制) 自制腌泡菜, 哈密瓜, 芝麻菜

Surf and Turf 1388 (Serves 2-3, Served Hot)

Baked Lobster with Mozzarella Cheese, M5 Rib-Eye Bone Steak,
Pan-Fried Prawns, Asparagus, Vine Tomatoes, Red Wine Sauce

臻选海陆双拼 (2-3人份) 马苏里拉芝士焗龙虾,
M5带骨眼肉, 盘煎大虾, 芦笋, 串番茄, 红酒汁



Cold Cut Cheese Platter Full 368 Half 198

Iberian Ham, Salami, Pistachio Lyon Sausage,
Brie Cheese, Buffalo Mozzarella, Nuts, Pickles, Olives

精选冷切芝士火腿拼盘 整份368元 半份198元
伊比利亚火腿, 萨拉米, 开心果里昂肠,
布里芝士, 水牛芝士, 坚果, 酸黄瓜, 橄榄

Oysters 生蚝

French Gillardeau No. 2

法国吉拉多No.2生蚝

628/12 pcs

358/6 pcs

French Black Pearl No. 4

法国No.4黑珍珠生蚝

388/12 pcs

198/6 pcs

Irish Premium

爱尔兰菲比特生蚝

518/12 pcs

288/6 pcs

New Zealand Marlborough L

新西兰马尔伯勒L号生蚝

518/12 pcs

288/6 pcs

French L'Émeraude, Grand Cru

布锐琪绿宝石翡翠生蚝

588/12 pcs 328/6 pcs



Oyster Sampler 188

1 of each: Gillardeau No. 2, L'Émeraude, Black Pearl

生蚝小拼盘 (3只)

法国吉拉多No.2生蚝, 布锐琪绿宝石翡翠生蚝, 法国No.4黑珍珠生蚝

Caviars 鱼子酱/Sea Urchin 海胆

Chinese Sturgeon Caviar 168

中华鲟鱼子酱 (10g)

Siberian Caviar 298

西伯利亚鱼子酱 (20g)

Kaluga Caviar 328

卡露伽9年鲟鱼子酱 (10g)

Sea Urchin 238

木盒海胆 (100g)

配大叶, 海苔片

All are served with with Blinis, Egg Yolk, Sour Cream, Capers, Lemon Wedges, Shallots

配料: 英式薄饼, 鸡蛋黄, 酸奶油, 水瓜柳, 柠檬角, 小干葱

Vegetables/Sides 蔬菜/配菜

Fried Brie Cheese 炸布里芝士 68

Ham & Mozzarella Toasties 68

火腿&新鲜马苏里拉芝士配面包片

Fried Calamari 炸地中海鱿鱼 58

Sweet Potato Fries 红薯条 48

Black Truffle Mashed Potatoes 黑松露土豆泥 68

Truffle French Fries 松露芝士粗薯条 68

Sardines on Baguettes 炎烧沙丁鱼洋葱酱法棍片 68

Mini Broccoli with Black Garlic 58

盘煎迷你西兰花配松露黑蒜酱



LUNCH SET 午市套餐

3 Courses—Main+Starter+Dessert

3道菜—主菜+前菜+甜品

RMB 288

2 Courses—Main+Starter or Dessert

2道菜—主菜+前菜或甜品

RMB 258

2 Courses—Starter+ Starter or Dessert

轻午餐套餐: 前菜+前菜或甜品

RMB 228

Includes one glass of Selected Drink 包含可选酒水饮料一杯

Starters 前菜

Pumpkin Soup Bacon, Almonds

丝滑奶油南瓜汤 焦糖培根, 杏仁片

Slow-Cooked Salmon Salad

Quinoa, Greens, Orange, Cherry Tomatoes, Lemon Oil Vinegar

岩烧低温三文鱼沙拉 藜麦, 混合沙拉, 橙角, 樱桃番茄, 柠檬油醋汁

Iberian Ham Salad Melon, Arugula, Mixed Salad,

Fig, Parmesan, Balsamic Dressing

伊比利亚火腿沙拉 哈密瓜片, 芝麻菜, 混合沙拉, 无花果, 帕玛臣芝士片, 黑醋汁

Caviar Translucent Slow-Cooked Eggs

Ham, Mushrooms, Mashed Potatoes

鱼子酱温泉水晶鸡蛋 风干火腿, 蘑菇, 土豆泥, 牛肝菌汁

Pan Fried Tiger Prawns

Asparagus Mozzarella Bacon Roll, Mango Purée, Pickled Shallots

香煎深海黑虎虾 马苏里拉芝士芦笋培根卷, 芒果泥, 腌制小干葱圈

Tender Beef Tongue Parmesan, Balsamic Dressing, Chili

嫩煎牛舌 帕玛臣芝士, 意大利黑醋汁, 辣椒

Korean Braised Squid

Edamame Purée, Nuts, Radish, Bread Chips, Watercress

韩式酱烧小鱿鱼 毛豆泥, 坚果碎, 萝卜, 红椒圈, 面包脆片

Foie Gras Crème Brûlée

Fresh Berries, Onion Apple Jam, Mango Purée, Nuts

露洁鹅肝焦糖布丁 新鲜莓子, 洋葱苹果酱, 芒果酱, 坚果碎

Mains 主菜

Black Truffle Cream Penne Parsley, Parmesan cheese

黑松露奶油笔尖面 蘑菇松露酱, 帕玛臣芝士粉, 平叶芹

Mixed Seafood Clams, Mussels, Squid,

Shrimp, Olive with Sweet Pepper, Basil, Focaccia

意式混合烩海鲜 蛤蜊, 青口贝, 鱿鱼, 虾仁, 甜椒, 橄榄油, 罗勒, 佛卡恰面包片

Roasted Spring Chicken

Whole Chicken, Leeks, Mushroom Cream Sauce

嫩烤小春鸡 京葱, 蘑菇奶油汁, 时令绿色蔬菜

Duck Confit Sausages, White Beans, Carrots

法式油封鸭腿 香肠, 白豆, 胡萝卜

Cheddar Cheese Casserole Pan-Fried Prawns, Cod, Seaweed, Egg

车达芝士焗锅 煎大虾, 鳕鱼泥, 海苔菜, 水晶蛋

Teriyaki Grilled Salmon Grilled Pineapple,

Purple Sweet Potato Purée, Mint, Shallot and Cranberry

日式照烧炭扒三文鱼 薄荷叶, 扒菠萝, 紫薯泥, 小干葱, 腌蔓越莓干

Roasted Lamb Shank Corn Purée, Watercress, Red Wine Lamb Sauce

慢烤迷迭香羊腩 奶香玉米泥, 西洋菜, 红酒羊肉汁

Grilled Australian Beef Tenderloin (Add RMB 18)

Grilled Abalone Mushrooms, Potato Purée, Roasted Tomatoes, Red Wine Sauce

炭扒澳洲菲力牛排 (另加18元) 鲍鱼菇, 土豆泥, 烤番茄, 扒时令蔬菜

Desserts 甜品

Chocolate Pudding Fresh Berries, Truffle Ice Cream

丝滑巧克力布丁 新鲜莓子, 松露冰淇淋

Strawberry Napoleon 草莓拿破仑

Opera Cake 歌剧院蛋糕

Rose Chocolate Mousse Sponge Cake, Fresh Fruit

玫瑰生巧克力蛋糕 海绵蛋糕, 新鲜水果

Ferrero Chocolate Green Apple Jam, Chocolate Chips

费雷罗丝滑巧克力 青苹果酱, 巧克力装饰片

Special 3-Course Set RMB 388

Special Grilled Australian M6-7 Rib Eye Steak Vine Tomatoes, Mushrooms, Black Pepper Sauce

主厨推荐碳扒澳洲M6-7牛排 烤串番茄, 蘑菇, 黑胡椒汁

* includes one Iberian Ham Salad & Opera Cake & one glass of Selected Drink 含一份伊比利亚火腿沙拉和歌剧院蛋糕和可选酒水饮料一杯

CHOOSE YOUR FAVORITE DRINK 包含以下酒水饮料一杯

House Wine/House Sparkling Wine

Mimosa/Bloody Mary/

Draft Beer/Fresh Orange Juice

杯装葡萄酒/杯装气泡酒/含羞草

血腥玛丽/生啤/鲜榨橙汁

Black Coffee/Cappuccino

/Latte/Breakfast Tea

黑咖啡/卡布基诺

/拿铁咖啡/英式早餐茶

Coke/Diet Coke/Sprite

/Soda Water/Ginger Ale

可乐/健怡可乐/雪碧

/苏打水/干姜水

Chef's Recommendation 主厨推荐

Vegetarian 素食

Spicy 辣味

* All Prices are in RMB & Subject to a 10% Service Charge * 所有价格以人民币计算并附加10%的服务费