

# Kathleen's Waitan A LA CARTE MENU

Served from 11:00 - 22:30

## 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) 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, 牡丹蚌6只, 新鲜生蚝6个, 青口贝6只, 法国翡翠螺6粒



### 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, 煎大虾, 芦笋, 串番茄, 红酒汁

## Oysters 生蚝

### French Gillaudeau 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: Gillaudeau 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, 小洋葱

## 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



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

## Starters/Salads 前菜/沙拉

### Charcuterie & Cheese Platter Full 368 Half 198

Meats: Iberian Ham, Salami, Pistachio Lyon Sausage.

Cheeses: Brie, 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, 永生芝士, 坚果, 酸黄瓜, 橄榄

### Fresh Norwegian Mussels 188

White Wine Cream Sauce, Garlic, Shallots, Vermouth

白葡萄酒炒挪威青口贝

大蒜, 小洋葱, 白葡萄酒汁, 味美思酒

### Chardonnay Boston Lobster 168

Guacamole, Homemade Ricotta Cheese, Basil Oil

霞多丽芝士焗龙虾 半只波士顿龙虾, 牛油果酱,

自制乳油芝士, 西米露片, 混合小叶沙拉, 腌制小洋葱

### Siberian Caviar with Shrimp Carpaccio 138

Caviar, Avocado, Cumin Chips

西伯利亚鱼子酱配甜虾薄片 牛油果酱, 柚苏蛋白焗蛋, 孜然薄片

### Caviar Translucent Slow-Cooked Eggs 98

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

### Cebo de Campo Iberico 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

### Pan-Fried "Rougie" Foie Gras 168

Figs, Mango & Apple Purée, Balsamic

盘煎“露洁”嫩鹅肝 无花果, 芒果酱, 奶油苹果酱, 意式黑醋

### Roasted Wagyu Tender Beef Tongue 158

Sweet Spicy Peppers, Balsamic, Pesto

慢烤和牛嫩牛舌 奥拉祖甜椒, 黑醋, 罗勒酱, 时令苗苗

### Seared King Scallops 138

Fresh Peas, Mini Lettuce, Pumpkin Purée, Herb Foam

轻煎扇贝王 青豆, 迷你生菜, 南瓜泥, 香草膏

### Iberian Ham Salad 98

Melon, Arugula, Greens, Fig, Parmesan, Balsamic Dressing

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

### Truffle Salad 88

Quail Eggs, Cheddar, Cherry Tomatoes, Almonds, Fried Shallots, Truffle Vinegar Dressing

黑松露沙拉 鹌鹑蛋, 车达芝士, 樱桃番茄, 杏仁片, 炸小洋葱圈, 松露油醋汁

## Soups 汤

### Loyster Seafood Bisque 128

Mixed Seafood, Croutons

龙虾海鲜浓汤

混合海鲜, 法式蒜香面包粒

### Mushroom Basil Soup 98

Puff Pastry, Seasonal Mushroom

奶油蘑菇罗勒汤

千层酥皮, 时令蘑菇

### Beef Consommé 98

Morrel Mushrooms, Sliced Beef

法式牛肉清汤

羊肚菌, 和牛小排片

## Mains 主菜

### Miso French Black Cod 368

Purple Sweet Potato Purée, Olives,  
Cherry Tomatoes, Shallots, Pineapple Sauce

味噌烤法国黑银鳕鱼

椰香紫薯泥, 橄榄, 樱桃番茄, 小洋葱, 菠萝罗勒汁水

### Boston Lobster Spaghetti 328

Tiger Prawns, Mussels, Squid, Shrimp, Tomato Sauce

半只波士顿龙虾海鲜意大利面

青明虾, 青口贝, 鱿鱼, 虾仁, 番茄浓汁

### Fresh Truffle Handmade Pasta 228

Parmesan, Yunnan Truffle, Mushroom Truffle Sauce

新鲜云南松露奶油芝士手工意大利面

帕马臣芝士, 新鲜松露, 蘑菇松露酱

### Roasted New Zealand Venison 328

Vegetables, Vine Tomatoes, Bread Crumbs, Garlic Sauce

焗烤新西兰鹿肉

扒蔬菜, 带枝番茄, 面包碎, 蒜味汁

### Black Truffle Mushroom Risotto 188

Mixed Mushrooms, Arugula, Mascarpone

黑松露蘑菇意大利米饭

混合菌菇, 芝麻菜, 马斯卡布尼芝士

### Grilled M5 Bone in Rib-Eye 688

(600g) Seasonal Vegetables, Vine Tomatoes, Red Wine Sauce

炭扒M5带骨肉眼牛排 时令蔬菜, 串番茄, 土豆泥, 红酒汁

### Char-Grilled M7 Australian Wagyu Rib-Eye Steak 498

(240g) Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

碳扒澳洲M7雪花和牛肉眼牛排 时令蔬菜, 串番茄, 土豆泥, 红酒汁

### Char-Grilled Wagyu M8-9 Sirloin Steak 468

(220g) Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

M8-9雪花和牛西冷 串番茄, 土豆泥, 时令蔬菜, 红酒汁

### Baked Australian Beef Wellington (30 Minutes) 458

Foie Gras, Grilled Vegetables, Vine Tomatoes, Red Wine Sauce

烤澳洲惠灵顿牛排 (30分钟) 鹅肝酱, 串番茄, 土豆泥, 时令蔬菜, 红酒汁

### Seafood Medley Casserole 488

Snow Crab, Shrimp, Scallops, Mussels, Clams, Seabass,

Argentinean Sausage, Stew Vegetables

至尊意式混合海鲜平锅 俄罗斯长脚雪蟹半只, 虾仁, 带子,

新西兰青口贝, 蛤蜊, 海鲈鱼, 阿根廷香肠, 意大利炖菜

### Grilled Australian Lamb Chops 358

Saffron Baby Carrots, Dukkah Spices

香煎澳洲高山羊排 藏红花蜜醋手指萝卜, 平叶芹杜卡粉



## Desserts 甜品

**Lava Cake** *Vanilla Ice Cream, Biscuit Crumbs* 98

热熔岩巧克力蛋糕 香草冰激凌, 饼干碎

**Napoleon Cake with Fresh Strawberries** 78

拿破仑蛋糕配新鲜草莓

**Hazelnut Caramel Cake** 榛子焦糖蛋糕 98

**Chocolate Pudding** 98

*Fresh Berries, Truffle Ice Cream, Bird's Nest Decoration*  
丝滑巧克力布丁 新鲜莓子, 松露冰激凌, 鸟巢网装饰

**Kathleen's Tiramisu** 78

*Mascarpone, Lady Fingers, Cocoa Powder*  
传统意大利提拉米苏 马斯卡布尔, 手指饼干, 可可粉

**Passion Meringue Chiffon** 78

*Passion Fruit Sorbet, Meringue, Mascarpone Cream, Sponge Cake*  
百香果之恋 百香果冰霜, 蛋白霜, 马斯卡布尼奶油, 海绵蛋糕

**Seasonal Fruit Plate** 时令水果盘 78

**Ice Cream** (Choice of 2 flavors) 58

*Ice Cream: Vanilla, Matcha, Chocolate*  
*Sorbet: Strawberry, Raspberry, Pomelo Lemon*

冰激凌(任选2勺)

香草冰激凌, 抹茶冰激凌, 巧克力冰激凌  
草莓冰霜, 树莓冰霜, 柚子柠檬冰霜

## A LA CARTE MENU

Served from 11:00 – 22:30



### Special Table Set Up

Ask for a special table setting!  
It will make your evening  
a night to remember.

Birthdays | Anniversaries | Celebrations | Proposals  
or just "You'er Beautiful"

来一场特别的桌面布置,  
铭记这个与她共度的夜晚。  
生日 | 纪念日 | 庆祝 | 求婚仪式  
或仅是“美丽”



沙拉/蔬菜/配菜 (每份120G) 汤/前菜 (每份180G)  
海鲜 (每份240G) 意面/意饭/主菜/牛排 (每份260G)

打包盒1元/个