

早午餐菜单
Brunch Menu

CAFÉ GRAY
DELUXE
SHANGHAI

周末及国定假日 11:30-15:00 供应
AVAILABLE WEEKEND & PUBLIC HOLIDAY FROM 11:30 AM TO 15:00 PM

烘点 Bakery

早餐面包坊 原味牛角包、巧克力牛角包、 草莓红加仑丹麦、马芬 自制树莓及橙味果酱、法式黄油	CAFÉ GRAY BREAKFAST BAKERY Croissant, pain au chocolat, Strawberry red currant danish, muffin Raspberry and orange preserves, french butter	98
美式早餐煎饼 橙子酱、枫糖浆、糖霜	AMERICAN BREAKFAST PANCAKES Orange marmalade, maple syrup, icing sugar	88
榛果巧克力法式吐司 草莓果酱、淡奶油	NUTELLA FRENCH TOAST Strawberry jam, chantilly	88



本地农渔禽畜产品

Locally grown, reared, produced or caught



蛋奶素 可能含有蛋类和奶制品

Vegetarian dish that may contain egg or dairy products



素菜 不含蛋类和奶制品，不过有可能含有植物五辛（葱蒜韭芥以及兴渠）

Vegan. Just veggies, no egg, no dairy, no cheese

如有食物过敏或其它问题，请询问我们团队

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR ENQUIRIES REGARDING OUR DISHES

所列均为净价

ALL OUR PRICES ARE NET

分享 To Share

5J伊比利亚火腿 法棍、酸黄瓜、芥末籽	5J IBÉRICO HAM Baguette, cornichon, grainy mustard	398
冷肉拼盘 萨拉米、黑毛猪里脊、西班牙火腿	COLD CUTS Salame, Iberico pork loin, Spanish ham	188
芝士拼盘 10-12月熟化曼切格干酪、法国布里 18个月孔泰芝士、丹麦蓝纹	CAFÉ GRAY CHEESE BOARD Manchego 10-12 months, french brie Comte 18 months, danish blue cheese	188
烩海鲜 蛤蜊、鳕鱼、鲍鱼 建议3-4人分享	SEAFOOD STEW Clam, haddock, abalone Recommended for 3 or 4	328
整多宝鱼 西瓜柳、柠檬、焦香黄油、脆面包丁 650g 建议2人分享	SEARED WHOLE TURBOT Caper, lemon, brown butter and croûtons 650g Recommended for 2	358
烤龙虾、咸蛋黄白汁 整只/半只 650g 建议2人分享	GRILLED LOBSTER, SALTY EGG YOLK BÉCHAMEL WHOLE/HALF 650g Recommended for 2	588/318
香茅烤整鸡 1kg 建议2人分享	LEMONGRASS WHOLE ROASTED CHICKEN 1kg Recommended for 2	368
海陆拼盘 波士顿龙虾、低温澳洲和牛M5牛柳	SURF AND TURF Grilled boston lobster, slow cooked australia wagyu m5 beef tenderloin	588
烤羊肩 卡宴辣椒、孜然 1.2kg 建议3-4人分享	BAKED LAMB SHOULDER Cayenne, cumin 1.2kg Recommended for 3 or 4	628
干式熟成M5澳洲眼肉 350g 建议2人分享	DRY AGED AUSTRALIAN RIBEYE M5 350g Recommended for 2	788
澳洲M3和牛带骨肉眼 850g 建议2-3人分享	CÔTE DE BOEUF M3 850g Recommended for 2 or 3	888
碳烤美国安格斯T骨牛排 1.2kg 建议2-3人分享	GRILLED USA ANGUS T-BONE STEAK 1.2KG Recommended for 2-3	1588
澳洲和牛M5惠灵顿松露、鸭肝 建议2-3人分享	AUSTRALIA WAGYU M5 BEEF WELLINGTON TRUFFLE, FOIE GRAS Recommended for 2 or 3	1088
澳洲M5和牛战斧 1.5kg 建议3-4人分享	APPLE WOOD GRILLED TOMAHAWK STEAK M5 1.5kg Recommended for 3 or 4	1688

每道热分享菜品可选择两种配菜进行搭配
ALL HOT DISHES INCLUDE YOUR CHOICE OF TWO SIDES

所有牛排将配上荷兰汁和黑胡椒汁
OUR BEEF DISHES ARE SERVED WITH BÉARNAISE AND PEPPER SAUCES

分享类菜品为每日限量供应
THESE DISHES ARE AVAILABLE IN LIMITED QUANTITIES

WAKE ME UP - BRUNCH COCKTAIL 早午餐鸡尾酒

- ELIXIR 圣水妙药 88
Tequila Reposado, Chartreuse Green, Cradamom, Ginger, Osmanthus Honey, Sour Plum, Blackcurrant Hibiscus & Rosemary
陈年龙舌兰、绿荨麻酒、豆蔻、姜、桂花蜂蜜、酸梅、黑加仑洛神花及迷迭香
- FIVE SPICE 五味杂陈 98
Scotch Blended Whisky, Pandan Shochu, Barley, Peach, Hazelnut, Five Spice Bitter & Coconut Water - Garnish With Pandan Leaf & Barley Spray
苏格兰混合威士忌、香兰叶烧酒、大麦、蜜桃、榛子、五香苦精及椰子水 - 饰以班兰叶及大麦香露
- SUNSET BEFORE 暮色苍茫 98
Five Spice Gin, Cold Brewed Coffee, Toffee & Montenegro - Garnish With Orange Peel Powder Rim
五香金酒、冷萃咖啡、太妃糖及蒙特内罗苦味酒 - 饰以橙皮粉杯圈
- CLASSIC BLOODY MARY 经典血腥玛丽 98
Vodka, Tomato, Lemon, Lea & Perrins Worcestershire Sauce, Tabasco, Salt & Black Pepper
伏特加、番茄、柠檬、李派林、辣椒仔、盐及黑胡椒

ICE IS NICE - FRUIT BLEND & ICED TEA 鲜果混饮及自制冰茶

- TWISL FIZZ 双莓蜜瓜菲士 70
Raspberry, Melon, Lime & Cranberry Soda
树莓、哈密瓜、青柠及蔓越莓苏打水
- PEAS & YUZU 青豆蜜柚 70
Seedlip Garden 108, Orange Honey Shrub, Yuzu Marmalade & Yuzu Soda
希帝力歌德 108 无酒精蒸馏饮、蜂蜜橙果醋、柚子果酱及柚子苏打水
- RUBY 红宝石 70
Seedlip Spice 94, Barley, Blackcurrant Hibiscus, Indian Chai & Cranberry Soda
希帝力斯柏 94 无酒精蒸馏饮、大麦、黑加仑洛神花、印度茶及蔓越莓苏打水
- VIRGIN ELIXIR ICED TEA 无酒精版圣水灵药冰茶 65
Ginger, Osmanthus Honey, Sour Plum, Blackcurrant Hibiscus & Rosemary
姜、桂花蜂蜜、酸梅、黑加仑洛神花及迷迭香

四道式早午餐套餐 388元/每位

Four-Courses Brunch Menu RMB 388/person

前菜、蛋类、主菜、甜品 各选一道 Please choose one dish from each section

所有瓶装香槟享半价优惠。请看葡萄酒酒单
HALF PRICE on all Champagnes by bottle. Please refer to the wine list

前菜 STARTER

新西兰黑金鲍薄片

NEW ZEALAND GOLDEN BLACK ABALONE CARPACCIO

藜麦、酸奶
香蕉、百香果、椰奶

QUINOA - YOGHURT PORRIDGE
Bananas and passion fruit, coconut milk



鸭肝罐头
蓝莓酱、酸面包

POTTED FOIE GRAS
Blueberry chutney, sour dough

布拉塔芝士、
浓缩意大利香醋、芝麻菜
风干番茄

BURRATA,
BALSAMIC REDUCTION, ARUGULA
Tomato confit



珍宝蟹肉塔塔、鱼子酱
杏仁海苔脆片、鱼汤啫喱

JUMBO CRAB MEAT TARTAR, CAVIAR
Almond - nori chips, dashi jelly

蛋类 EGG

洛林咸蛋塔
5J伊比利亚火腿、鸡蛋、
牛奶、风干番茄

QUICHE LORRAINE
5J ibérico ham, eggs,
milk, dried tomato

海鲜炖蛋
海胆、海苔、虾仁

SEAFOOD EGG CUSTARD
Sea urchin, nori, shrimp

班尼迪克蛋、5J伊比利亚火腿
牛舌、英式马芬、荷兰汁

EGGS BENEDICT, 5J IBÉRICO HAM
Beef tongue, english muffin, hollandaise

温泉蛋、松露、土豆泥
黄油面包

SLOW COOKED EGG, TRUFFLES, POTATO PURÉE
Brioche

主菜 MAIN

清蒸黑皮鳕鱼, 果仁香椒酱
小干葱、黄椒汁

STEAMED BLACK SKIN COD, MUHAMMARA
Shallots, golden bell pepper froth

香茅脆皮烤鸡
龙蒿草汁

LEMONGRASS CRISPED BABY CHICKEN
Tarragon jus

招牌龙虾热狗
甜薯条、主厨番茄酱、生菜

CAFÉ GRAY DELUXE LOBSTER ROLL
Sweet potato fries, kunz ketchup lettuce, mustard mayonnaise

澳洲M5惠林顿
肥肝、松露汁

AUSTRALIA WAGYU M5 BEEF WELLINGTON
Foie gras, truffle sauce

蟹肉烩饭
帕玛森、生姜

CRAB RISOTTO
Parmesan, ginger

甜品 DESSERT

奇异果、芦荟与柑橘水果 日本柚子雪葩	KIWI, ALOE AND CITRUS FRUITS Yuzu sorbet
莓果芝士蛋糕与芝士豆乳香缇 奶油 黑莓冰霜	BERRIES CHEESECAKE AND CREAM CHEESE & SOYA-BEAN CHANTILLY Blackberry granite
百香果焦糖布丁 香料菠萝	PASSION FRUIT CRÈME BRÛLÉE Spiced pineapple
草莓与青柠檬慕斯 新鲜红莓果	STRAWBERRY AND LIME MOUSSE Fresh red berries
熔岩巧克力蛋糕、浸渍覆盆子 可可冰激凌	CHOCOLATE MOLTEN CAKE, MARINATED RASPBERRIES Cacao ice-cream
松仁布朗尼与红橙 混合柑橘水果	PINE NUTS BROWNIE WITH PINK ORANGE Mixed citrus fruit
时令水果拼盘	SEASONAL FRUIT PLATTER

配菜 SIDE DISH

奶油菠菜	CREAMED SPINACH	48
炒迷你西兰花	SAUTÉED BROCCOLINI	48
炸薯条	FRENCH FRIES	48
炒蘑菇	SAUTÉED MUSHROOMS	58

用餐愉快
Bon Appétit