

午餐菜单
Lunch Menu

CAFÉ GRAY
DELUXE
SHANGHAI

工作日 11:30-14:30 供应
AVAILABLE ON WORKING DAYS FROM 11:30 AM UNTIL 14:30 PM



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 product



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



成分不含麸质 不过厨房里的用具也用于生产其他含麸质菜品

Do not contain, gluten but it is produced in the kitchen using equipments that also prduce other gluten product

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

午市套餐 Lunch Prix Fixe Menu

两道 2 COURSES RMB 218 三道 3 COURSES RMB 258

慢煮小牛肉薄片
脆牛蒡、辣根

SLOW COOKED VEAL CARPACCIO
Crispy burdock root, horseradish

或

OR

炒鱿鱼筒
黄瓜、酸辣汁

PAN SAUTED BABY SQUID
Cucumber, spicy and sour sauce

或

OR

蛤蜊浓汤
酸面包、茴香、车达芝士

CLAM CHOWDER
Sour dough, fennel, cheddar cheese

油封鸭腿
皱皮甘蓝、蔓越莓酱

DUCK LEG CONFIT
Savoy cabbage, cranberry chutney

或

OR

炭烤干式熟成肉眼牛排
需另外加98元

CHARCOAL GRILLED DRY AGED RIBEYE
Please add 98RMB

或

OR

低温烹饪比目鱼
山药、柠檬、焦香黄油酱香汁

SOUS-VIDE HALIBUT
Yam, lemon, brown butter soy sauce

或

OR

主厨精选

CHEF'S SPECIAL

焦糖碧根果与巧克力费南雪蛋糕
可可冰激凌

CARAMELIZED PECAN NUTS AND CHOCOLATE FINANCIER
Cacao ice cream

或

OR

血橙、柚子与橙子凝乳
柑橘雪葩

BLOOD ORANGE, GRAPE FRUIT WITH ORANGE CURD
Citrus sorbet

或

OR

杏仁千层酥配太妃香缇奶油
白兰地冰激凌

ALMOND MILLE-FEUILLE WITH TOFFEE CHANTILLY
Brandy ice cream

前菜 - 冷盘 Cold Appetiser

卡露伽施氏鲟鱼子酱 传统配菜 10g / 30g	KALUGA QUEEN SCHRENCHII CAVIAR Classical garnish 10/30 g		298/698
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		198
虾色拉 蜜柚、香茅、香菜	SWEET WATER SHRIMP SALAD Pomelo, lemon grass, coriander		98
尼斯色拉、香煎金枪鱼 豇豆	SALAD NIÇOISE, SEARED TUNA Green bean		108
布拉塔、意式黑醋、芝麻菜 油封番茄	BURRATA, BALSAMIC REDUCTION, ARUGULA Tomato confit		128
5J伊比利亚火腿 法棍、酸黄瓜、芥末籽	5J IBÉRICO HAM Baguette, cornichon, whole grain mustard		398
鸭肝罐头 蓝莓酱、酸面包	POTTED DUCK FOIE GRAS Blueberry chutney, sour dough		168
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

前菜 - 热头盘 Hot Appetiser

龙虾汤 茴香、VSOP	LOBSTER BISQUE Fennel, VSOP		188
牛舌 自制辣酱、节瓜	BEEF TONGUE Homemade spicy sauce, zucchini		88
炙烤扇贝、5J伊比利亚火腿 彩椒、蚝油	BAKED SCALLOP, 5J IBÉRICO HAM Bell pepper, oyster sauce		168
碳烤八爪鱼 花生、大蒜蛋黄酱	CHAR - GRILLED OCTOPUS Peanut, garlic aioli		168
蟹肉饼 海鲜浓汤、香草色拉	CRAB CAKE Seafood bisque, herb salad		128

主菜

Main Course

清蒸黑皮鳕鱼、果仁香椒酱 小干葱、黄椒汁	STEAMED BLACK SKIN COD, MUHAMMARA Shallot, golden bell pepper froth	278
泰式风味新西兰青口贝 辣椒	THAI SPICED NEW ZEALAND MUSSELS Chili	238
香茅脆皮烤鸡 龙蒿草汁	LEMONGRASS CRISPED BABY CHICKEN Tarragon jus	188
炭烤羊排 薄荷青豆	CHARCOAL GRILLED LAMB CHOP Mint pea	198
澳洲西冷牛排 薯角、菠菜	AUSTRALIAN STRIPLOIN STEAK Potato wedge, spinach	388
干式熟成澳洲西冷 薯角、菠菜	DRY AGED AUSTRALIAN STRIPLOIN Potato wedge, spinach	588
罗西尼牛排 澳洲和牛牛柳、鸭肝 菠菜、黑松露汁	TOURNEDOS ROSSINI Australia wagyu beef tenderloin, foie gras, Creamed spinach, truffle sauce	398
大闸蟹意大利烩饭 脆姜丝	HAIRY CRAB RISOTTO Crispy ginger	238
意大利面、帕马森芝士、葱 1/2 650g 波士顿龙虾	CRUSTACÉ LINGUINE, PARMESAN, CHIVE Half 650g boston lobster	318



分享 To Share

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 水瓜柳、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 croûton 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、低温澳洲和牛牛柳	SURF AND TURF Grilled boston lobster, slow cooked Australia wagyu 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
干式熟成澳洲眼肉 350g 建议2人分享	DRY AGED AUSTRALIAN RIBEYE 350g Recommended for 2	788
澳洲和牛带骨肉眼 850g 建议2-3人分享	CÔTE DE BOEUF 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
澳洲和牛惠灵顿 松露、鸭肝 建议2-3人分享	AUSTRALIA WAGYU BEEF WELLINGTON Truffle, foie gras Recommended for 2 or 3	1088
澳洲和牛战斧 1.5kg 建议3-4人分享	APPLE WOOD GRILLED TOMAHAWK STEAK 1.5kg Recommended for 3 or 4	1688

每道分享菜品可选择两种配菜进行搭配

ALL 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

配菜 SIDE ORDER

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 MUSHROOM	58

用餐愉快
Bon Appétit