



TINY HUMBLE CHANGEABLE

TAPAS

小食

Deep Fried Pork Ear Homemade Spicy Powder Lime
炸猪耳朵 自制辣椒粉 柠檬 ✘ 65 RMB

Marinated Sardine Lemon Baked Toast
醋渍沙丁鱼 柠檬 烤吐司 ✘ 65 RMB

Pan Fried Beef Tongue Almond Cheese Chips
香煎牛舌 杏仁芝士脆片 ✘ 65 RMB

Hand Sliced Iberico Ham Platter
手切伊比利亚火腿盘 ✘ 145 RMB

Sous-vide French Gaboriau Oyster N2(6pcs/12pcs)
低温法国白珍珠N2生蚝 (6只/12只) ✘ 295/585 RMB

CHEF'S RECOMMENDATION

主厨推荐

Grilled Turbot with Lemon (800g)
柠檬炙烤多宝鱼(800克) ✘ 395 RMB
Herb Salad,Capers,French Traditional Sauce 香草色拉, 水瓜柳, 法式传统酱汁
(We suggest to share the meal 我们建议分享)

French Wellington Venison (500g)
法式惠灵顿鹿肉(500克) ✘ 585 RMB
Deer Tenderloin,Morel,Chestnut 鹿里脊, 羊肚菌, 板栗
(We suggest to share the meal 我们建议分享)

Grilled Australian Premium Black Angus M5 Rib Eye (500g)
澳洲安格斯M5肉眼牛排(500克) ✘ 595 RMB
Taro,Mini Broccoli,Truffle Sauce 芋艿, 迷你西兰花, 松露汁
(We suggest to share the meal 我们建议分享)

Grilled Australia Angus Bone-in Rib Eye (1kg)
炭烤澳洲安格斯带骨肉眼牛排(1千克) ✘ 998 RMB
Truffle Mashed Potato,Mixed Seasonal Vegetables,Trio of Sauce 松露土豆泥, 混合蔬菜, 酱汁三重奏
(We suggest to share the meal 我们建议分享)



This Sign is the Chef's Recommendation

此标识为主厨推荐菜

(Tapas Supply: 17:30-24:00)



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COLD APPETIZERS

冷前菜

Homemade Fruity Wood Smoked ORA KING Salmon 85 RMB

果木烟熏新西兰帝王鲑
Salmon Roe,Fennel Puree,Yuzu Vinegar 鲑鱼籽,茴香泥,柚子醋

Iberico Ham Arugula Salad 115 RMB

伊比利亚火腿芝麻叶色拉
Pear,Truffle,Hazelnut Vinegar 雪梨,黑松露,榛子醋

Fried Soft Shelled Crab Helen Tomato Salad 125 RMB

酥炸软壳蟹海伦番茄色拉
Spanish Chili Sauce,Pesto Sauce,Organic Helen Tomato 西班牙辣椒酱,罗勒酱,有机海伦番茄

Crab Meat Caviar Lobster Jelly 125 RMB

蟹肉鱼子酱龙虾冻
King crab,Kaluga Caviar, Boston Lobster 帝王蟹,卡露加鱼子酱,龙虾

King Crab Tartare 125 RMB

帝王蟹牛油果塔塔
Avocado,Mango,Tomato Foam 牛油果,芒果,番茄泡沫

Homemade Canning Foie Gras Terrine 165 RMB

自制罐装鸭肝酱
Hazelnut,Fig,Spice Bread 榛果碎,无花果,香料面包



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HOT APPETIZERS

热前菜

Bouillabaisse 75 RMB

南法马赛鱼汤
Blue Mussel,Halibut,Langoustine 蓝贻贝,比目鱼,海螯虾

French Onion Soup 75 RMB

法式洋葱汤
Oxtail,Cheese,Spice Bread 牛尾,芝士,香料面包

Deep Fried Frog Legs 85 RMB

酥炸牛蛙腿
Parsley Puree,Lentils,Mashed Potato 欧芹酱,小扁豆,土豆泥

Octopus Confit 125 RMB

油封八爪鱼
Chorizo,Olive,Organic Helen Tomato 西班牙辣肠,橄榄,有机海伦番茄

Pan Fried Hokkaido Scallops (4pcs) 125 RMB

香煎北海道扇贝(4只)
Water-Chestnut,Bacon,Walnut 马蹄,培根,核桃

Pan Fried Foie Gras 125 RMB

法式香煎鹅肝
Homemade Strawberry Sauce,Spice Bread,Balsamic 自制草莓酱,香料面包,黑醋



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MAIN COURSES-meat

主菜-肉

Tradition Duck Confit

传统法式油封鸭腿

Cauliflower,Pistachio,Cherry 花椰菜,开心果,樱桃

※ 125 RMB

Roasted Spring Chicken

南法烤春鸡

Mixed Mushroom,Chicken Mousse,Black Truffle 混合菌菇,鸡肉慕斯,黑松露

125 RMB

Provence Roasted Lamb Chops

普罗旺斯香烤羔羊排

Pumpkin Puree,Couscous,Pistachio 南瓜泥,珍珠米,开心果

※ 165 RMB

Grilled Australian M5 Wagyu Beef Sirloin (250g)

澳洲和牛M5西冷牛排 (250克)

Wild Mushroom,Quinoa,Truffle Sauce 野生菌菇,藜麦,松露汁

※ 395 RMB

French Wellington Venison (500g)

法式惠灵顿鹿肉 (500克)

Deer Tenderloin,Morel,Chestnut 鹿里脊,羊肚菌,板栗

(We suggest to share the meal 我们建议分享)

※ 585 RMB

Grilled Australian Premium Black Angus M5 Rib Eye (500g)

澳洲安格斯M5肉眼牛排 (500克)

Taro,Mini Broccoli,Truffle Sauce 芋艿,迷你西兰花,松露汁

(We suggest to share the meal 我们建议分享)

※ 595 RMB

Grilled Australia Angus Bone-in Rib Eye (1kg)

炭烤澳洲安格斯带骨肉眼牛排 (1千克)

Truffle Mashed Potato,Mixed Seasonal Vegetables,Trio of Sauce 松露土豆泥,混合蔬菜,酱汁三重奏

(We suggest to share the meal 我们建议分享)

※ 998 RMB



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MAIN COURSES-seafood

主菜-海鲜

Pan-Fried Salmon

香煎三文鱼

Lentils, Sweet Pea, Passion Fruit Sauce 小豌豆,甜豆,百香果汁

125 RMB

French "Angevin" Conger Eel Roll

法式金雀花鳗鱼卷

Mushroom,Foie Gras,Prune 蘑菇,鹅肝,西梅

125 RMB

Pan Fried Halibut

脆煎比目鱼

Cauliflower,Couscous,Kale 花椰菜,珍珠米,羽衣甘蓝

※ 165 RMB

Pan Fried Cod Fish

香煎法国鳕鱼

French Stock,Seasonal Vegetables,Mussel 法式高汤,季节时蔬,蓝贻贝

※ 165 RMB

Boston Lobster Linguine

波士顿龙虾面

Seafood Sauce,Cheese 海鲜汁,芝士

※ 295 RMB

Grilled Turbot with Lemon (800g)

柠檬炙烤多宝鱼(800克)

Herb Salad,Capers,French Traditional Sauce 香草色拉,水瓜柳,法式传统酱汁

(We suggest to share the meal 我们建议分享)

※ 395 RMB



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此标识为主厨推荐菜

DESSERTS

法式甜品

| | |
|---|----------|
| Red Bean Matcha British Milk Sauce 红豆抹茶玄米英式奶酱 | 75 RMB |
| Almond Custard Honey Comb Sugar&Rose Basil Sorbet 杏仁卡仕达蜂窝糖玫瑰罗勒冰沙 | 75 RMB |
| Mille Feuille Vanilla Cream 法式千层香草奶油 | 75 RMB |
| Raspberry CrÈMe Caramel Vanilla Ice Cream 覆盆子奶油布蕾香草冰淇淋 | ✕ 85 RMB |
| Gratin Red Currants and Wild Strawberries 法式烤蛋奶酥配酸芝士 红加仑 草莓 <small>*This dish will take 25 minutes to prepare. Please wait patiently 此菜品需要25分钟时间准备，请耐心等待!</small> | 85 RMB |
| Mango Tata Rosemary Milk Ice Cream 芒果塔塔 迷迭香 牛奶冰淇淋 | 95 RMB |



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