



CATHAY SIGNATURE DISHES

华懋阁沙拉

The Cathay Salad

**阳澄湖有机生菜,
苹果木烟熏莫桑比亚螯虾, 鳟鱼籽, 洋葱粉, 蜜渍番茄**

Organic Lettuce, Apple Wood Mozambique Scampi,
Trout Roe, Onion Crumble,
Preserved Tomatoes

268

华懋阁精选海鲜盘

The Cathay Room Seafood Platter

**莫桑比克螯虾*2只, 阿拉斯加帝王蟹腿*4段,
精选当季欧洲生蚝*4只, 海螺*6只,
泰国黑虎虾*6只, 鳟鱼籽*50克**

Mozambique Scampis*2 pcs,
Steamed Alaska King Crab Legs*4 pcs,
European Oysters (Market Available)*4 pcs,
Sea Snails*6 pcs, Thai Tiger Prawns*6 pcs
and Trout Roe*50g

1,388

夏多布里昂牛排

Chateaubriand

**香烤澳洲John Dee M6牛里脊, 海盐脆壳,
烟熏新鲜香料, 丝滑土豆泥, 蒜香蘑菇, 牛骨汁**

Roasted Australian Wagyu John Dee M6
Beef Tenderloin, Salt Crusted, Smoked Fresh Herbs,
Potato Mousseline, Garlic Mojo Mushroom,
Bone Marrow Jus

1,688

牛仔骨威灵顿

Short Ribs Wellington

自制布里欧修面包裹和牛牛仔骨, 钵酒汁

Prime Wagyu Short Ribs Wrapped in Homemade Brioche,
Port Wine Jus

1,288

火焰提拉米苏

Flamed Tiramisu

提拉米苏, 手指饼干, 巧克力片

Tiramisu, Lady Finger Biscuit, Chocolate Disk

128

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STARTER

<p>腌渍金枪鱼千层酥, 醋腌芥末, 蜜饯番茄, 蜂蜜芥末酱 Cured Tuna Tartar Mille-Feuille, Pickled Mustard, Confit Tomatoes, Honey Wasabi Aioli</p>	178	<p>布拉塔奶酪色拉, 田园番茄, 卡拉马塔橄榄, 腌渍甜瓜, 水晶生菜, 龙蒿油醋汁 Burrata Salad, Garden Tomatoes, Kalamata Olives, Pickled Melon, Mizuna Leaves, Tarragon Vinaigrette</p>	188
<p>澳洲牛肉薄片, 田园色拉, 帕尔马干酪, 夏季松露酱 Australian Wagyu Beef Carpaccio, Garden Salad, Parmigiano Reggiano, Summer Truffle Mayonnaise</p>	308	<p>温热沙拉 (全素), 烟熏豆腐, 烤南瓜, 小蔬菜, 杏仁芝士, 腌萝卜 Warm Salad (Vegan), Smoked Tofu, Roasted Pumpkin, Glazed Seasonal Vegetables, Almond Cheese, Pickled Daikon</p>	158
<p>果木烟熏新西兰帝王鲑, 辣根汁奶油, 番茄冻, 卡露伽黑鱼籽酱 Apple Wood Smoked New Zealand Ora King Salmon, Horseradish Cream, Tomato Jelly, Kaluga Queen Caviar</p>	238	<p>煎北海道带子, 芝麻菜牛油果酱, 焦糖洋葱碎屑, 发酵芹菜根, 香草 Seared Hokkaido Scallops, Arugula Aguacatada, Caramelized Onion Crumbs, Celery Roots, Herbs</p>	178
<p>法式鸭肝冻糕, 黑莓果酱, 橙香杏脯泥, 70%黑巧克力, 粉红胡椒 Duck Foie Gras Torchon, Black Berry Jam, Orange Apricot Purée, 70% Dark Chocolate, Pink Pepper</p>	188	<p>扒莫桑比克海螯虾, 奶油煨鲜笋和羊肚菌, 防风根慕斯, 卡露伽黑鱼籽酱 Grilled Mozambique Scampis, Bamboo and Spring Morel Ragoût, Parsnip Mousse, Kaluga Queen Caviar</p>	178
<p>精选当季欧洲生蚝, 香槟醋汁, 柠檬 European Oysters (Market Available), Champagne Mignonette, Fresh Lemon</p>	450 888		1/2 Dozen Dozen

SOUP

<p>松露白豆汤, 蔬菜小丁, 松露碎 Truffle White Bean Soup, Vegetables, Shaved Truffle</p>	178	<p>洋葱汤, 牛尾清汤, 西班牙曼切阁芝士, 酸面包 Onion Soup, Oxtail Consommé, Spanish Manchego, Sourdough</p>	188
<p>龙虾浓汤, 节瓜卷酿虎虾 Lobster Bisque, Zucchini Cannelloni, Tiger Prawn</p>	188		

MAIN COURSE

<p>炭烤和牛里脊, 罗马菜芯, 胡萝卜泥, 香榭丽汁 Grilled Australian Wagyu Beef Tenderloin, Baby Romaine Lettuce, Carrot Mousse, Champs-Élysées Sauce</p>	618	<p>布列塔尼蓝龙虾, 莳萝泥, 节瓜配鲜虾, 芦笋, 温甘葱汁 Brittany Blue Lobster, Dill Purée, Zucchini, Shrimp, Asparagus, Warm Shallot Sauce</p>	698
<p>澳洲法切羊排, 腌洋葱, 青酱, 千层土豆, 烤番茄汁 Australian Lamb Rack, Onion Mojo, Green Pipian, Potato Terrine, Roasted Tomato Jus</p>	418	<p>大西洋黑鳕鱼, 风干番茄, 烟熏鳗鱼, 橄榄酱, 鲜虾酿节瓜, 油封土豆 Atlantic Black Cod, Sun Dried Tomatoes, Smoked Eel, Tapenade, Shrimp Courgette, Confit Potatoes</p>	418
<p>法国 "Loué" 农场散养鸡, 酿云南黑松露, 甜豆慕斯, 腌渍蘑菇, 48个月饲养伊比亚猪火腿, 芥末汁 French "Loué" Free Range Chicken, Yunnan Truffle Stuffing, Green Pea Mousseline, Pickled Mushrooms, Iberico Ham "48 Months", Pommery Mustard Sauce</p>	318	<p>油封苏格兰三文鱼, 虾仁意大利饺子, 珍珠面, 茴香泥, 脆茴香片, 生姜柠檬草乳剂 Scottish Salmon Confit in Olive Oil, Prawn Tortellini, Fregola, Fennel Purée, Crispy Fennel, Ginger & Lemongrass Emulsion</p>	358
<p>炭扒伊比羽梅猪肉, 大溪地香草南瓜泥, 伊比亚火腿, 香脆干葱, 鸡骨汁 Grilled Iberico Pork Le Pluma, Tahitian Vanilla Pumpkin Purée, Iberico Ham, Crispy Shallots Granola, Chicken Jus</p>	358	<p>云南牛肝菌和意大利乳清干酪饺子, 黑松露黄油, 小蔬菜, 凤尾鱼巴马臣芝士蛋黄酱, 腌渍蛋黄碎 Yunnan Porcini Mushroom & Ricotta Cheese Ravioli, Black Truffle Beurre Monté, Baby Vegetables, Anchovy Parmesan Aioli, Grated Cured Egg Yolks</p>	268
<p>米纸开放式意大利饺 (全素), 炒菌菇, 芦笋汁泡泡, 黑松露 Rice Paper Open Ravioli (Vegen), Sautéed Wild Mushrooms, Asparagus Foam, Black Truffle</p>	268		

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FROM THE GRILL

澳大利亚John Dee M6+和牛

AUSTRALIAN WAGYU JOHN DEE M6+
ALL THE CUTS ARE SERVED WITH BONE MARROW JUS

西冷牛排 Striploin	500g	1,188
肉眼牛排 Ribeye	500g	1,088
战斧牛排 Tomahawk	1,600g	1,888

*所有牛肉都搭配油封番茄, 扒蔬菜, 烤土豆, 牛骨汁, 芥末, 阿根廷辣酱汁

*All Cuts of Beef are Served with: Confit Tomato, Grilled Vegetables, Roasted Potato, Beef Bone Marrows Jus, Mustard, Chimichuri Sauce

SIDE DISH

丝滑黄油土豆泥 Potato Mouseline	78
蒜香云南牛肝菌 Sautéed Yunnan Porcini Mushrooms	88
扒芦笋 Grilled Asparagus	78
奶油菠菜 Creamy Spinach	78
黄油胡萝卜 Butter Glazed Baby Carrot	78
松露薯条 Truffle French Fries	78

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