

森 SEN

SEN 森

City Life, Mountain Love是SNOW51的创立初心，
SOLOX是SNOW51集团旗下“HYBRID混合运动力”概念，致力于打造高端运动社群。
作为SOLOX餐饮品牌旗下Fine Dining 森系餐厅，我们将这一抽象理念延伸
至具象从而开办了森SEN，用他来传递人与自然之间的原生态，
打破界限形成和自由之间的交织，实现无限可能的张力。

森SEN主厨Sandro Zheng拥有多年烹饪经验，通过多年不断地积累与实践，
对西方烹饪有深层理解。曾远赴意大利米其林二星餐厅交流学习，掌握自然食材的
入菜法则，善于将多重元素组合，将天马行空的想法加入其中创新而生。
Sandro凭借自身的天赋以及对食物的热情，全身心投入森系美食研发，
以天然食材和手工料理手法相结合的烹饪方式从而形成融合、创意、国际化的美食概念。

City Life, Mountain Love is the original intention of SNOW51,
and SOLOX is the concept of "HYBRID" under the SNOW51 Group, dedicated to
building a high-end sports community. As the Fine Dining Sen restaurant
under the SOLOX catering brand, we extended this abstract concept to the figurative
and opened SEN, using it to convey the original ecology between man
and nature, breaking boundaries, and interweaving between
formation and freedom, realize infinite possible tension.

Sandro has many years of cooking experience, through years of
accumulation and practice, he has a deep understanding of Western cooking.
He once went to a restaurant with two Michelin stars in Italy for exchange
and study, mastered the cooking rules of natural ingredients,
and was good at combining multiple elements and adding unrestrained ideas into it to create new life.
With his talent and passion for food, Sandro has devoted himself to
the research and development of Mori cuisine, combining natural ingredients
with artisanal cooking techniques to create an integrated, creative
and international cuisine concept.

前菜 – Appetizer

浮翠行云 – 生蚝鲟鱼子酱 ¥ 268

搭配香槟柠檬冰霜和嫩松仁

Oyster and Caviar with Champagne Lemon Sorbet Foam and Fresh Pine Nuts

幽谷花香 – 鸡肝慕斯搭配柚子酱 ¥ 188

及新鲜香草和芹菜根薄脆

Hazelnuts and Chicken Liver Mousse with Yuzu Gel, Fresh Herbs and Crispy Celery Root

寂静森林 – 松露肥鹅肝酱 ¥ 228

搭配黄油面包, 树莓酱, 无花果酱, 柚子酱, 薄荷香草汁

Foie Gras and Truffle Terrines With Butter Bread,
Raspberry & Fig & Yuzu & Mint Herbs Sauce

彤骨径鲜 – 和牛鞑靼搭配黑松露 ¥ 198

芥末蛋黄酱汁, 香草枕头

Wagyu Beef Tartar with Black Truffle Mustard and Egg Yolk Sauce, Dried Herbs Pillow

菇珍海胥 – 低温熟醉鲍鱼 ¥ 268

搭配鸡汁煨金针菇及鲍鱼肝酱和生姜啫喱

Sous Vide Yellow Rice Wine Marinated Black Gold Abalone with Stewed
Needle Mushroom, Abalone Liver Pate and Ginger Gels

前菜 – Appetizer

傲雪红樱 – 新式水牛芝士沙拉 ¥ 128

搭配新鲜水牛雪花芝士, 草莓番茄慕斯, 冷冻干燥草莓和冷冻干燥罗勒粉

New Style Caprese Salad With Buffalo Mozzarella Cheese, Frozen Dried Strawberry, Cherry Tomato and Strawberry Mousse and Frozen Dried Basil Powder

赤子鲭鱼 – 腌制鲭鱼配鱼子酱 ¥ 368

搭配番茄原汁和指橙

Marinated Mackerel Fish and Caviar with Tomato Juice and Finger Orange

红林碧翠 – 番茄鞑鞑 ¥ 98

搭配酢浆草, 53摄氏度蛋黄, 乳化特级初榨橄榄油, 甘蔗酱和辣味芥末酱

Tomato Tartare With Green Oxalis, 53°C Egg Yolk, Emulsion Extra Virgin Olive Oil Sugar Cane Gels And Spicy Mustard Sauce

蟹卷玉贵 – 海胆蟹肉卷 ¥ 398

搭配黄瓜汁及鱼汤啫喱和摩德纳黑醋鱼子酱

Crab Meat Roll and Sea Urchin with Cucumber Sauce, Fish Gels and Balsamic Caviar

岩泉栖塘 – 松露温泉蛋 ¥ 148

搭配松露土豆蓉和芝麻盐

Sous Vide Organic Egg with Truffle Potato Foam and Salted Sesame Seeds

汤 – Soup

炙海遗珠 – 波士顿龙虾浓汤 ¥ 198

搭配龙虾肉, 奶油琥珀球, 龙虾油和虾片

Boston Lobster Soup with Lobster Meat, Cream Ball, Lobster Oil and Shrimp Crackers

仙缈幽潭 – 牛肝菌松露汤 ¥ 148

搭配松露原汁, 新鲜黑松露和帕玛臣干酪棒

Porcini Mushroom and Truffle Soup with Truffle Juice,
Fresh Truffle and Parmigiano Reggiano Cheese Cracker

意面 | 烩饭 – Pasta | Risotto

金麦臻心 – 慢炖和牛夹心意式管面 ¥ 188

搭配纯种和牛肉夹心意式管面配30个月熟成帕玛森奶酪

Homemade Fresh Maccheroni Rigati Stuffing with
Stewed Wagyu Beef Ragu and 30 Month Parmigiano Reggiano Cheese

芬郁四溢 – 黑松露手工意大利细面 ¥ 328

搭配松露奶油和新鲜黑松露

Homemade Spaghetti and Truffle with Truffle Cream Sauce and Fresh Truffle

珠落玉盘 – 主厨原创意式奶酪土豆团 ¥ 128

配奶酪泡沫和煨甜梨

Chef Originality Cheese Gnocchi with Cheese Foam and Sweet Pear

重峦叠嶂 – 蛭子王玉米胚芽藏红花烩饭 ¥ 198

搭配海葡萄

King Razor Corn Germ And Saffron Risotto With Sea Grape

干式熟成牛排 – Dry Aged Beef Steak Market

森餐厅的澳洲和牛大理石花纹等级7+西冷牛排,和澳洲和牛大理石花纹等级5+肉眼牛排都在四周干式熟成,口感香嫩。如果您喜欢口感更具嚼劲的牛排,我们还为您准备了美国极佳级西冷和肉眼牛排也是四周干式熟成。将根据您要求的分量为您现场切割称重并计算金额,

由于牛排部位切面比较大,建议您以200克起选择牛排的份量

We will cut and weigh the steak according to your requirements calculate the amount.
BecauseThe steak parts are large,we suggest you to choose the steak at least 200g

干式熟成澳洲和牛西冷M7+ ¥ 240 /100g

大理石花纹等级:7级 | 谷物饲养400天 | 品种:澳洲和牛

Dry Aged Australian Wagyu Beef Sirloin (Marble Score 7+) 400 Days Grain-Fed

干式熟成澳洲和牛肉眼牛排M5+ ¥ 260 /100g

大理石花纹等级:5+级 | 谷物饲养400天 | 品种:澳洲和牛

Dry Aged Australian Wagyu Beef Ribeye (Marble Score 5+) 400 Days Grain-Fed

干式熟成美国极佳西冷牛排 ¥ 140 /100g

大理石花纹等级:7级 | 谷物饲养400天 | 品种:澳洲和牛

Dry Aged American Prime Beef Sirloin Grain-Fed

干式熟成美国极佳肉眼牛排 ¥ 160 /100g

谷物饲养 | 品种:美国极佳

Dry Aged American Prime Beef Ribeye Grain-Fed

主菜 | 海鲜 – Main Course | Seafood

积海银礁 – 煎烤大西洋银鳕鱼 ¥ 298

搭配鳕鱼胶烩甜豆和乳香芹菜根蓉

Roasted Cod Fish with Fish Glue Stewed Green Bean and Celery Root Puree

静海红磐 – 低温料理北极红点鲑 ¥ 198

搭配鱼汤泡沫, 芦笋蓉和芦笋卷

Sous Vide Arctic Char with Fish Foam, Green Asparagus Puree and Roll

沧海云舟 – 法塔式料理野生大连辽参 ¥ 288

搭配虾胶和蛋黄酱汁

Fata Style Wild Cucumber from Dalian with Shrimp Pate and Egg Yolk Sauce

珊瑚堤岸 – 龙虾尾 ¥ 588

搭配德国苋菜籽, 芹菜根蓉和龙虾汁

Pan Fried Lobster Tail with Amaranth and Celery Root Puree

主菜 | 肉类 – Main Course | Meat

雏鸽万象 – 低温料理鸽胸肉 ¥ 188

搭配浓缩胡萝卜汁和花椰蓉

Sous Vide Pigeon Breast with Concentrated Carrot Sauce and Cauliflower

红岩栖秀 – 巴罗洛红酒慢炖去骨和牛小排 ¥ 398

搭配浓缩红酒汁, 炖香草蔬菜蓉和海苔大米脆

Barolo Red Wine Stewed Wagyu Beef Short Rib with Red Wine Sauce,
Herbs Vegetable Puree and Seaweed Rice Cracker

炫石卧玉 – 低温料理鹿里脊肉 ¥ 258

搭配蜜汁煨茄子, 发酵黑蒜酱, 酸奶泡沫和坚果

Sous Vide Venison Fillet with Simmer Eggplant, Black Garlic, Yogurt Foam and Nuts

甜品 — Dessert

大地的馈赠 ¥ 168

搭配橘子啫喱, 巧克力慕斯, 巧克力棒, 红加仑花生, 荔枝球, 芒果树叶和树莓

Chocolate Mousse, With Orange Gel, Chocolate Steak, Peanuts, Lychee Ball,
Mango Leave and Raspberry

暖风草莓 ¥ 88

搭配热酸奶和热草莓原汁

Warm Braw Strawberry With Hot Yogurt And Hot Strawberry Juice

提拉米苏 ¥ 88

糖衣海绵松糕, 巧克力糖饼, 太妃糖梅子和风干咖啡饼干

Tiramisu with Icing Sponge Cake, Chocolate Cracker,
Toffee Plums and Air-Dried Coffee Biscuits

雪椰冰糕流心糖 ¥ 98

搭配蛋黄冰淇淋, 椰子巧克力和柚子冻干粉

Snow Coconut Flow Toffee With Egg Yolk Ice Cream,
Coconuts Chocolate and Frozen Dried Yuzu

主厨隐藏套餐菜单 — Menu Experience

胡萝卜冰糕搭配风干胡萝卜酥和冻干甜玉米苹果酥搭配百香果葡萄干

Carrot sorbet with air-dried carrot meringue and freeze-dried sweet corn apple meringue with passion fruit raisins

芥末酱油和柠檬汁橄榄油蓝鳍金枪鱼腩搭配 10 年鲟鱼鱼子酱

Toro with wasabi soy sauce and lemon dressing with 10-year-old caviar

澳洲和牛&法国生蚝&牛髓塔塔搭配柠檬生蚝汁泡沫

Wagyu beef & French Oyster and beef marrow tartar with lemon oyster foam

80°C恒温蒸散养鸡蛋和反向球化蛋黄搭配新鲜柚子&黑朗姆酒萨巴雍&柚子粉

80°C steamed free-range egg and Molecular cuisine egg yolk with fresh grapefruit & dark rum Sabayon & yuzu powder

法塔式料理野生大连辽参搭配虾胶和蛋黄酱汁

Fata style wild cucumber from dalian with shrimp pate and egg yolk sauce

新式意大利玉琪和反向球化奶酪球搭配奶酪泡沫和煨甜梨

New Style Gnocchi and cheese ball with cheese foam and stewed Sweet Pear

焗烤鳗鱼柳和牛汁小牛骨髓搭配油封洋蓟

Baked eel and Beef extract marrow with confit artichokes

干式熟成澳洲和牛西冷搭配牛肝菌蔬菜蓉和红酒汁

Dry Aged Australian 400 Days Grain-Fed Wagyu Beef Sirloin (Marble Score 7+) with porcini mushroom vegetable purée and red wine sauce

蛋黄冰糕和烘干海苔卷搭配焦糖芝麻和冻干树莓

Egg yolk ice cream and fried seaweed with Caramelized sesame seeds and freeze-dried raspberries

椰子流心糖搭配冻干椰子和树莓粉

Coconut roll stuffed caramel sugar with freeze-dried coconut and raspberry powder

套餐需要提前24小时预订

The set menu need to make a reservation 24 hours in advance

¥ 1080 / 每位 - Per Person

所有价格已包含服务费及相关税费

All price inclusive all service charge and tax

