



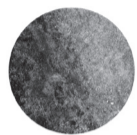
naturally!

dinner. 晚餐

natural 自然

We went back to basics of cooking; curing, smoking, fermenting; open fires, using only natural raw products.

我们回归食物本源：使用腌制、烟熏、发酵、明火等烹饪手法处理天然未加工过的食材。



open fire



“Rescoldo” “Infiernillo”



我们有道德地追溯食材，希望尽可能以低碳及可持续发展为目标地生活。

We ethically source our ingredients and work towards a low eco-footprint and improved sustainability.

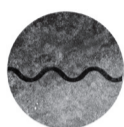


Premium Cold Cuts Platter

优质冷切拼盘
298rmb

*我们不是家正襟危坐的餐厅，但我们准备的工序一点儿也不少。菜品不分先后顺序，请耐心等待，且建议分享。
We are not a fine dining restaurant, though we follow high standards in our food preparation. The dishes do not necessarily come in order and so we recommend all dishes to be shared.
Just enjoy!

特别追加
Local's Favorite



Wood Fire Oven Roasted Pigeon Plums & Yellow Wine Compote

果木炙烤崇明鸽
配杏子及黄酒蜜饯
148rmb

Yellow Fish Papillote Vegetable Mirepoix, Shoyu Brown Butter
纸包黄鱼配调味蔬菜及日式酱油汁
488rmb

Shandong Wagyu Beef M+7 Dry aged 21 - 45 days

山东M7和牛 (风干21 - 45天)

Beef Sirloin on the Bone (1kg) 1288rmb
带骨西冷牛排 (1公斤)

Beef Sirloin 588rmb
西冷牛排

Dongbei Wagyu Beef A4 Dry aged 21 - 45 days

东北A4和牛 (风干21 - 45天)

Beef Chuck Roll 388rmb
牛肩颈

Beef Flank 388rmb
牛腩排

Tamago & Palm Heart Salad
Root Vegetables, Fresh Cheese, Air Dried Beef Ham

日式蛋卷配棕榈芯沙拉
根茎蔬菜、新鲜奶酪、风干牛肉
128rmb

Exotic Fruit #1

Dali's Custard Apple Parfait
Orange Blossom, Passion Fruit, Almond (v)
神奇水果#1
大理释迦果冰霜 橙花、热情果、杏仁(素) 78rmb

M Natural Bread

Carrot Butter (vg)
每日新鲜自制面包篮
胡萝卜黄油(纯素)
38rmb

Burnt Avocado Seafood Cocktail

Xishuangbanna Palm Hearts
烤牛油果配新鲜番茄海鲜
鸡尾酒酱及西双版纳棕榈芯
168rmb

Hot Box Smoked Fish

Black Radish Cream
热烟箱熏鱼
配黑萝卜酱
市价 Market Price

Grilled Octopus

Hunan Green Adobo
烤章鱼配湖南樟树港辣椒泥
188rmb

Spotted Prawns

Tomato Sambal & Garlic Naan
大虾配印度桑巴酱及自制酸面团烤馕
228rmb

Beef Oyster Blade 388rmb
牛牡蛎

Beef Hanger Tender 388rmb
(Onglet)
牛琵琶

Beef Tri-tip A5 388rmb
三角肉

Sauces: Beef & Marselan jus, Caramelized Cream Beef Gravy
可选酱汁: 马瑟兰红酒酱
加倍浓郁牛骨浓汁

Burnt Cauliflower

Harissa, Dukkha (v) ⑧
烤花椰菜配哈里萨酱及坚果碎(素)
78rmb

Grilled Cabbage

Tahini, Hazelnuts (vg) ⑧
扒圆白菜配芝麻酱及榛子(纯素)
78rmb

Dark Chocolate Lava Tart

Salty Caramel & Milk (v)
黑巧克力流心挞配咸焦糖酱及牛奶冰淇淋(素) 78rmb

“The Whole Chicken” Croquettes

Gribiche
传统西班牙鸡肉丸
配鸡蛋香草酱
88rmb

Eggplant “Escalivada”

Mulato Sauce (vg)
炭烤茄子泥配甜椒酱(纯素)
88rmb

House Smoked Wagyu Beef & Yellowtail Fish

烟熏和牛片及黄尾鲷鱼
148rmb

Eel & Marrow

Roasted Eel & Bone Marrow
河鳗永相“髓”
烤河鳗及牛骨髓
168rmb

Scallops “Lomo Saltado”

秘鲁炒扇贝
228rmb

Black Angus Snow Beef Short Rib Ssam

Flying Fish Roe & Chili Sauce
黑安格斯雪花牛小排蔬菜卷
配飞鱼籽及韩式辣酱
288rmb

Fig Leaf Smoked Baby Chicken

无花果叶烟熏小春鸡
228rmb

Dry Aged & Smoked Chicken (1/2 chicken)

招牌风干烟熏鸡(半只)
228rmb

Mushroom Rice

Lijiang Ganbajun, Teardrop Peas, Fine Herbs, Egg Yolk
丽江干巴菌焗饭
丽江干巴菌、泪滴豆、优质香草、蛋黄
188rmb

Wood Fire Roasted Maitake ⑧

Tofu Skin, Morels, Gremolata
火烤舞菇
豆腐皮、羊肚菌、意大利欧芹酱
88rmb

Roasted Pineapple

Rum Baba, Coconut (v)
烤菠萝配朗姆巴巴及椰子冰淇淋(素) 88rmb

(v) Ovo-Lacto Vegetarian 蛋奶素

(vg) Vegan 纯素

⑧ These items contain nuts 内含坚果

Sea Urchin Toast

Beef Tataki, Wafu Dressing
海胆吐司
配薄和牛片及和风酱汁
148rmb

OMG Tuna Belly Carpaccio

Japanese Tuna “Chutoro”, Spicy Tomato Compote, Light Ponzu
“我的天!”吞拿鱼腩片
日本吞拿中腹、辣番茄干、柚子醋
288rmb

Grilled Xiamen Bay Squid

Marinated Butter Beans, Tomato “Sofrito”
烤厦门鱿鱼
配腌制白芸豆、番茄索菲托
128rmb

Xinjiang Style Lamb Shoulder

新疆慢烤羊肩
228rmb

Crispy Iberico Pork “Milanesa”

Ningbo Preserved Vegetables & Squid Sauce
香炸伊比利亚黑毛猪排
配宁波雪里蕻鱿鱼浇汁
188rmb

Wagyu Oxtail Sarten

Wagyu Beef Cheek & Oxtail Pie
“神牛见首也见尾”
烩和牛牛脸牛尾
228rmb

Creamy Potato Purée

Aged Yellow Wine, Vanilla, Sweet & Sour Onions, Taiwanese Mullet Roe
香滑土豆泥
陈年黄酒、香草、酸甜洋葱、台湾乌鱼子
88rmb

Cheese Platter

奶酪拼盘
188rmb