

CAFÉ GRAY

DELUXE
SHANGHAI

每日11:30-14:30供应

AVAILABLE DAILY FROM 11:30AM UNTIL 14:30 PM

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

两道 2 COURSES RMB 218

三道 3 COURSES RMB 258

甜菜色拉

小菠菜、碧根果、菲达芝士

BEETROOT SALAD



Baby spinach, pecan nuts, feta cheese

或

OR

鲍鱼日式炖蛋

香菇、秋葵

ABALONE CHAWANMUSHI

Shiitake mushroom, okra

或

OR

南瓜栗子汤

烤南瓜、鼠尾草

BUTTERNUT SQUASH AND CHESTNUT SOUP

Grilled squash, sage

炙烤安格斯眼肉150天谷物饲养180克

烤时令蔬菜、南美烤肉青酱

另加 68元

CHARCOAL ANGUS BEEF RIBEYE 150 DAY GRAIN-FED 180g

Roasted vegetable, chimichurri

Supplement 68RMB

或

OR

香煎照烧三文鱼

烤西兰花、玉米饭、生姜

PAN-FRIED TERIYAKI SALMON

Roasted broccoli, corn rice, ginger

或

OR

法式油封鸭腿

土豆泥、炙烤橙肉

DUCK LEG CONFIT

Mashed potato, torched orange

或

OR

大闸蟹肉宽面

樱桃辣椒

HAIRY CRAB PARPADELLE

Cherry pepper

柚子塔

草莓柚子酱

YUZU TARTE

Strawberry yuzu jelly

或

OR

开心果巴黎布雷斯特

糖渍车厘子

PISTACHIO PARIS-BREST

Cherry compote

椰林飘香

开心果杏仁蛋糕、椰子菠萝慕斯、
芒果奶冻、草莓酱

PINA COLADA

Pistachio almond sponge, coconut pineapple cream,
mango cream, strawberry jam

前菜

Appetizers

玉兰菜色拉 帕马森芝士、葡萄干、山核桃 陈年黑醋蜂蜜油醋汁	ENDIVE SALAD  Parmigiano Reggiano cheese, raisin, pecan, aged balsamic honey vinaigrette	88
法式肉派 带籽芥末、酸黄瓜、刺山柑	PATE EN CROUTE Mustard, cornichon, caper	168
法式鸭肝慕斯 百香果、混合坚果、黄油面包	DUCK FOIE GRAS MOUSSE Passion fruit, mixed nut, brioche	168
柑橘盐腌黄鳕鱼 炙烤橙肉、墨西哥辣椒、柚子油醋汁	CITRUS YELLOWTAIL CRUDO Torched orange, jalapeno, ponzu dressing	158
意式丝翠奇亚芝士 无花果、开心果、甜菜根、酸面包	STRACCIATELLA CHEESE  Fig, pistachio, beetroot, sourdough	108
蟹肉饼 玉米、三文鱼籽、椰子柑橘汁	CRAB CAKE Sweetcorn, salmon roe, coconut citrus sauce	188
果木炙烤八爪鱼 鹰嘴豆、茄子、番茄	WOOD-ROASTED OCTOPUS Hummus, eggplant, tomato	188
西班牙蒜蓉虾 大蒜、花椒、橄榄油	GAMBAS AL AJILLO Garlic, Sichuan pepper, olive oil	188
碳烤花菜 花菜泥、哈瑞萨辣酱	CHARCOAL CAULIFLOWER  Cauliflower puree, harissa sauce	88
西班牙火腿 50克 酸黄瓜、番茄面包、带籽芥末	IBERICO HAM 50g Cornichon, tomato bread, mustard	268
冷切肉和芝士盘 西班牙火腿、意式萨拉米、法式白火腿 布里芝士、贝皮诺奥切利胡椒芝士、 蔓越莓芝士	CHARCUTERIE AND CHEESE BOARD Iberico ham, salami, French white ham, brie cheese, pepe nero ocelli cheese, cranberry cheese	288

主菜

Mains

半只柠檬草风味烤鸡 烤大蒜、番茄、胡萝卜 法式蛋黄酱	HALF ROASTED LEMONGRASS CHICKEN Roasted garlic, tomato, carrot Bearnaise sauce		168
西班牙脆皮乳猪 罗马生菜、土豆泥、猪肉汁	CRISPY SUCKLING PIG Romaine lettuce, mashed potato, pork jus		288
伊比利亚黑毛猪叉烧 香菇、甜玉米、黄豆泥	8-HOUR SOUS VIDE IBERICO BBQ PORK Shiitake mushroom, sweet corn, soybean puree		188
碳烤澳洲M9和牛腩排 150克 酥脆秋葵、迷你杏鲍菇、照烧汁	JOSPER GRILLED AUS RANGERS VALLEY BEEF FLANK M9 150g Crispy okra, mushroom, teriyaki sauce		358
碳烤澳洲M5和牛西冷 280克 牛排薯条、烤大蒜、南美青酱	JOSPER GRILLED AUS WAGYU BEEF SIRLOIN M5 280g Steak fries, roasted garlic, chimichurri		488
炙烤和牛裙肉配鲑鱼汁米饭 三文鱼籽、笋、毛豆、 自制韩式辣酱	GRILLED WAGYU M7 BEEF SKIRT DASHI RICE BOWL Salmon roe, bamboo, edamame, Korean chili sauce		198
碳烤半只波士顿龙虾 大蒜海藻黄油、柠檬	JOSPER GRILLED HALF BOSTON LOBSTER Garlic seaweed butter, lemon		328
碳烤海鲷鱼 黄油小土豆、茴香小萝卜色拉	JOSPER GRILLED SEA BREAM Crushed new potato, fennel radish salad		198
蒸黑鳕鱼 节瓜、芒果椰奶饭、番茄柠檬草汁	STEAMED BLACK COD Zucchini, mango coconut rice, tomato lemongrass sauce		228
波士顿龙虾意面 龙虾浓汁、罗勒	LOBSTER LINGUINE Lobster bisque, basil		338
大虾芦笋青豆烩饭 24个月帕玛桑芝士、柠檬	PRAWN ASPARAGUS AND PEA RISOTTO 24 months Parmigiano Reggiano cheese, lemon		198

分享主菜

Sharing

整只柠檬草风味烤鸡 烤大蒜、番茄、胡萝卜 法式蛋黄酱	WHOLE ROASTED LEMONGRASS CHICKEN Roasted garlic, tomato, carrot Bearnaise sauce	 336
法式煎多宝鱼 650克 水瓜柳、榛子黄油汁	TURBOT SAUTEED MEUNIERE 650g Caper, hazelnut butter sauce	328
碳烤整只波士顿龙虾 大蒜海藻黄油、柠檬	JOSPER GRILLED WHOLE BOSTON LOBSTER Garlic seaweed butter, lemon	656
碳烤澳洲带骨眼肉 850克 法式蛋黄酱、南美青酱 可选择两种配菜搭配 需要30分钟准备	JOSPER CHARCOAL WAGYU BEEF CÔTE DE BOEUF 850g Bearnaise sauce, chimichurri Choice of 2 side dishes Allow 30 minutes to prepare	988
和牛惠灵顿 蘑菇酱、鸭肝、火腿、可丽饼 法式蛋黄酱、红酒汁 可选择两种配菜搭配 需要40分钟准备	WAGYU BEEF WELLINGTON Mushroom duxelles, duck foie gras, ham, crepe Bearnaise sauce, red wine sauce Choice of 2 side dishes Allow 40 minutes to prepare	1088

分享类菜品为每日限量供应
THESE DISHES ARE AVAILABLE IN LIMITED QUANTITIES

配菜

Sides

蒜蓉炒西兰苔 大蒜、橄榄油	SAUTEED GARLIC BROCCOLLINI Garlic, olive oil	58
烤小土豆 烟熏五花肉	BAKED NEW POTATO Bacon lardon	58
碳烤茄子 红椒、杏仁	JOSPER CHARCOAL EGGPLANT Red pepper, almond	58
奶油生菜色拉 水萝卜、橙子、榛子、干葱油醋汁	BUTTER LETTUCE SALAD Radish, orange, hazelnut, shallot vinaigrette	58
薯条 口味：松露 / 帕马森芝士 / 海盐与七味粉	FRENCH FRIES Flavour: truffle / parmesan cheese / sea salt & spice	58



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 produce other gluten product

甜品

Desserts

杏仁巧克力萨赫 甘纳许、杏子酱	ALMOND CHOCOLATE SACHER Ganache, apricot sauce	88
焦糖大米泡芙 椰子牛奶酱	RICE PUDDING PROFITEROLE Coconut dulce de leche	78
草莓慕斯 泰式青柠饼干、树莓果酱	STRAWBERRY MOUSSE Thai lime biscuit, raspberry jam	88
芒果与百香果千层酥	MANGO AND PASSION FRUIT MILLEFEUILLE	78
冰沙及冰淇淋精选 冰淇淋：黑巧克力 / 绿茶 / 香草 雪葩：草莓 / 百香果芒果 / 柚子 黑莓冰霜	CAFÉ GRAY SORBET AND ICE CREAM SELECTION Ice cream: dark chocolate / green tea / vanilla Sorbet: strawberry / passion fruit & mango / yuzu Blackberry granite	108
一款 / 两款 / 三款风味	ONE SCOOP / TWO SCOOPS / THREE SCOOPS	25 / 48 / 70

用餐愉快
Bon Appétit