

早午餐 | Brunch Menu

每周一至周五上午11:00~下午2:00 Every Mon. to Fri. from 11:00am to 2:00pm
每周六至周日上午11:00~下午2:30 Every Sat. to Sun. from 11:00am to 2:30pm

1份前菜或甜品+1份主菜 1 Appetizer or Dessert + 1 Main Course RMB 238
1份前菜+1份主菜+1份甜品 1 Appetizer + 1 Main Course + 1 Dessert RMB 288

所有套餐包含一杯美式咖啡或红茶 Set Menus Include a Cup of Coffee or Black Tea

前菜 Appetizer

有机鸡蛋 亚洲菌菇和芦笋, 伊比利亚火腿配黑松露
Organic Egg Asian Mushrooms and Asparagus, Iberian Ham with Black Truffle

希腊奶酪 牛油果, 水煮蛋和酸面包
Feta Cheese Avocado, Poached Egg and Sourdough Bread

三文鱼牛油果色拉 波士顿生菜和帕玛森芝士
Salmon Avocado Salad Boston Lettuce and Parmesan Cheese

考伯色拉 凤尾虾和罗马生菜配甜玉米, 鸡蛋, 樱桃番茄
Cobb Salad Shrimp with Romaine Lettuce, Sweet Corn, Egg, Cherry Tomato

主菜 Main Course

经典英式早午餐 黄油炒蛋和培根, 猪肉香肠
Classic Breakfast Scrambled Eggs and Bacon, Pork Sausages

法式火腿三明治 古老也奶酪配奶油白汁, 马苏里拉奶酪和薯条
French Ham Sandwich Gruyère Cheese with Béchamel, Mozzarella Cheese and French Fries

香煎鸡胸 胡萝卜, 花菜和舞茸菌配松露汁
Pan-Fried Chicken Breast Carrot, Cauliflower and Maitake Mushroom with Truffle Sauce

澳洲和牛芝士汉堡 酸黄瓜, 黄芥末, 培根和薯条
Australian Wagyu Cheese Burger Pickle, Mustard, Bacon and French Fries

香煎鲈鱼 根茎类蔬菜和番茄干配椰汁
Pan-Fried River Perch Root Vegetable and Dry Tomato with Coconut Sauce

甜品 Dessert

菠萝芝士蛋糕 椰子冰霜
Pineapple Cheese Cake Coconut Sorbet

焦糖香蕉蛋糕 榛子碎配香草冰淇淋
Caramelized Banana Cake Crushed Hazelnut with Vanilla Ice Cream

奶油蛋白饼 热带水果配马斯卡彭奶油
Pavlova Tropical Fruit with Mascarpone Cream

菜单价格另需加收10%服务费 Menu prices are subject to 10% service charge

主厨套餐 | Chef's Menu

前菜 Appetizer

碳烤鸡肉色拉 芦笋和宝塔菜, 蔓越莓, 鹌鹑蛋配蓝纹奶酪
Grilled Chicken Salad Asparagus with Romanesco Cauliflower, Cranberry, Quail Eggs and Gorgonzola

或or

三文鱼牛油果色拉 波士顿生菜和帕玛森芝士
Salmon Avocado Salad Boston Lettuce and Parmesan Cheese

汤 Soup

松露蘑菇汤 酸奶油和面包脆片
Truffle Mushroom Soup Sour Cream and Bread Tuile

主菜 Main Course

炭烤波士顿龙虾 欧洲白萝卜泥, 威士忌配龙虾汁
Grilled Boston Lobster Parsnip, Whisky and Lobster Jus

或or

黑安格斯西冷牛排 土豆泥, 芦笋配松露汁
Black Angus Striploin Purée Potato, Asparagus and Truffle Sauce

甜品 Dessert

波普巧克力蛋糕 奶油和爆米花
POP Chocolate Cake Chantilly and Popcorn

或or

菠萝芝士蛋糕 椰子冰霜
Pineapple Cheese Cake Coconut Sorbet

RMB 598 每位 / per person

菜单价格另需加收10%服务费 Menu prices are subject to 10% service charge

新鲜海鲜 | Fresh Seafood

豪华海鲜拼盘 Deluxe Seafood Platter 2380 RMB

(环球时令海获: 1只波士顿龙虾, 1只加拿大珍宝蟹, 精选12只空运生蚝

4只加拿大牡丹虾, 8只黑虎虾, 10只红心贝)

(Seafood Spectacular: 1 Boston Lobster, 1 Canadian Jumbo Crab, Selected 12 fresh on

air Oysters 4 Canadian Peony Shrimps, 8 Black Tiger Prawns, 10 Clams)

海鲜拼盘 Seafood Platter 1380 RMB

(环球时令海获: 1只波士顿龙虾或1只加拿大珍宝蟹, 精选6只空运生蚝

4只加拿大牡丹虾, 4只黑虎虾, 10只红心贝)

(Seafood Spectacular: 1 Boston Lobster or 1 Canadian Jumbo Crab, Selected 6 fresh

on air Oysters 4 Canadian Peony Shrimps, 4 Black Tiger Prawns, 10 Clams)

品味3款鱼子酱 3 Caviar Tasting 680 RMB

西伯利亚鲟, 奥西特拉鲟, 白鲟 (各10克)

Baerii, Oscietra, Beluga (10g of Each)

整只波士顿龙虾 Whole Boston Lobster 628 RMB

整只加拿大珍宝蟹 Whole Canadian Jumbo Crab 600 RMB

加拿大牡丹虾200克 200g Canadian Peony Shrimps 238 RMB

黑老虎虾200克 200g Black Tiger Prawn 158 RMB

精选空运生蚝 Fresh on air Oysters Platter 半打 Half Dozen/375 RMB

前菜 | Appetizer

24个月伊比利亚黑毛猪火腿 (50克) 各式腌菜 258 RMB
24 Months Iberico Ham (50g) Pickles

帝王蟹色拉 卡露伽鱼子酱, 青苹果配柠檬蛋黄酱 238 RMB
King Crab Salad Kaluga Caviar, Green Apple and Lemon Aioli

自制鹅肝酱 樱桃果冻, 杏仁和姜饼粉 228 RMB
Foie Gras Terrine Cherry Jelly, Almond and Ginger Bread Powder

冷肉拼盘精选 各式腌菜 218 RMB
Cold Cuts Pickles

生和牛薄片 黑松露, 干葱, 曼彻格奶酪配酸面包 158 RMB
Wagyu Beef Carpaccio Black Truffle, Shallots, Manchego Cheese and Sourdough Bread

伊比利亚火腿色拉 芦笋, 甜豆, 油桃配芝麻芥末汁 158 RMB
Iberico Ham Salad Asparagus, Green Beans, Nectarine and Tahini Mustard Dressing

黄鳍金枪鱼 西柚, 橙配特制酱料 148 RMB
Yellow Fin Tuna Grapefruit, Orange with Spiced Asian Vinaigrette

松茸清汤 伊比利亚火腿, 芥菜头和亚洲菌菇 138 RMB
Matsutake Consommé Iberico Ham, Kohlrabi and Asian Mushrooms

挪威三文鱼塔塔 芥末酸奶酱, 藜麦, 三文鱼鱼籽和腌南瓜 128 RMB
Marinated Norwegian Salmon Tartare Wasabi Yogurt, Quinoa Salmon Roe and Pickled Pumpkin

碳烤鸡肉色拉 芦笋, 宝塔菜, 蔓越莓, 鹌鹑蛋配蓝纹奶酪 118 RMB
Grilled Chicken Salad Asparagus, Romanesco Cauliflower, Cranberry, Quail Eggs with Gorgonzola

POP 色拉 腌南瓜, 无花果配芒果酸奶酱 98 RMB
POP Salad Pickle Pumpkin, Fig with Mango Yogurt Dressing

主菜 | Main Course

炭烤整只波士顿龙虾 欧洲白萝卜泥，威士忌配龙虾汁
Grilled Whole Boston Lobster Parsnip, Whisky and Lobster Jus

628 RMB

香煎法国银鳕鱼 蛤蜊，黑米，番茄配柠檬黄油汁
Pan-Fried French Cod Fish Clams, Black Rice, Tomato and Lemon Butter Sauce

328 RMB

精选时令海鲜锅 节瓜和宝塔菜
Mixed Seafood Stew Zucchini and Romanesco Cauliflower

328 RMB

冰岛比目鱼 栗子泥，洋蓍配海鲜汁
Icelandic Halibut Chestnut Purée, Artichoke with Shell Fish Sauce

258 RMB

香煎扇贝肉 青豆泥，牛肝菌配伊比利亚火腿汁
Pan-Fried Scallop Pea Purée, Porcini Mushroom and Iberian Ham Sauce

258 RMB

香煎鹅肝 无花果和啤梨配芥菜头配波特酒汁
Pan-Fried Foie Gras Fig, Pear, Kohlrabi and Port Wine Sauce

238 RMB

伊比利亚黑毛猪肋排 焗蔬菜和西柚
Iberico Black Pork Ribs Grilled Vegetables and Grapefruit

238 RMB

香煎挪威三文鱼 洋姜，芸豆配香槟汁
Pan-Fried Norwegian Salmon Jerusalem Artichoke, Green Bean with Champagne Sauce

218 RMB

碳烤春鸡 时令素菜配松露汁
Roasted Spring Chicken Seasonal Vegetables and Truffle Jus

198RMB

新鲜法国蓝口贝意大利扁面 长相思白葡萄酒，辣椒和意大利芹
Fresh French Mussel Linguine Pasta Sauvignon Blanc, Chili and Parsley

188 RMB

松露奶油蘑菇意面 亚洲菌菇，松露配奶油酱
Truffle Pasta Asia Mushroom, Truffle with Cream Sauce

168 RMB

牛肉类 | Grilled Beef

黑安格斯带骨眼肉1kg
1kg Black Angus Bone in Ribeye 1188 RMB

澳大利亚9级小西冷300克
300g Australian Wagyu M9 Sirloin Cap 498 RMB

黑安格斯肉眼牛排250克
250g Back Angus Ribeye 458 RMB

黑安格斯纽约西冷牛排350克
350g Black Angus New York Striploin 388 RMB

另搭配两款酱汁: 红酒汁和法式伯那西酱
Includes Two Sauce: Red Wine Sauce and Beamaise Sauce

配菜 | Sides

扒烤芦笋 Grilled Asparagus 58 RMB

黑松露薯条 Truffle Fries 58 RMB

松露土豆泥 Truffle Mash Potato 58 RMB

炒野生菌菇 Sautéed Wild Mushrooms 58 RMB

炒菠菜 Sautéed Spinach 58 RMB

甜品 | Dessert Menu

综合莓子冰激凌圣代 Mixed Berries Ice Cream Sundae 108 RMB
3球冰激凌或雪芭配树莓汁和焦糖爆米花, 鲜奶油配巧克力布朗尼
3 Scoops of Ice Cream or Sorbet, Raspberry Sauce
Caramel Popcorn and Whipped Cream with Chocolate Brownie

冰激凌:

巧克力, 香草, 焦糖

Ice Cream: Chocolate, Vanilla, Caramel

雪芭:

椰子, 草莓, 鲜奶油

Sorbet: Coconut, Strawberry, Crème Fraiche

法式芝士拼盘 蜂巢和水果 238 RMB
French Cheese Selection Honeycomb and Fruits

季节水果拼盘 168 RMB
Seasonal Fruit Plate

花生酱巧克力布朗尼 鲜奶油冰霜 85 RMB
Peanut Butter Chocolate Brownie Crème Fraiche Sorbet

茴香酒味提拉米苏 咖啡蛋白片 85 RMB
Sambuca Tiramisu Coffee Meringue

白巧克力草莓蛋糕 柚子奶油和罗勒草莓 85 RMB
White Chocolate Strawberry Cake Yuzu Cream and Basil Strawberry

树莓蛋白饼 香草马斯卡彭和草莓冰霜 75 RMB
Raspberry Pavlova Vanilla Mascarpone and Strawberry Sorbet

黑醋栗子蛋糕 伯爵茶奶油和焦糖海盐冰淇淋 75 RMB
Blackcurrant Chestnut Cake Earl Grey Tea Cream and Sea Salt Caramel Ice Cream

波普巧克力蛋糕 奶油和爆米花 75 RMB
POP Chocolate Cake Chantilly with Popcorn