

MENU DEGUSTATION

品鉴菜单

RMB 1,088++
PER PERSON / 每位

Amuse Bouche

Langoustine 海螯虾

New Zealand scampi, watermelon, juniper yoghurt, pickled strawberry,
lemon balm, Oscietra caviar
新西兰海螯虾, 西瓜, 杜松子优酪, 酸草莓, 柠檬香蜂草, 鱼子酱

Huîtres et Wagyu 生蚝 & 和牛

Steamed mini Ostra Regal oyster, wagyu sashimi,
charred onion consommé, crispy leeks
蒸迷你皇御生蚝, 和牛刺身, 焦香洋葱清汤, 西洋大葱

Foie Gras de Canard 法式肥肝

Foie gras, muscato, osmanthus, grape, lemon, almond
莫斯卡托, 桂花, 提子, 柠檬, 杏仁

Omble Chevalier 北极红点鲑鱼

Poached Arctic char, sweet peas, kohlrabi, trout caviar, yuzu, white miso
油泡, 甜豆, 茼蓝, 鲑鱼籽, 日本柚子, 白味噌

Wagyu Australien 澳洲和牛

Wagyu ribeye, pomme anna, carrot, Maitake, bourbon jus
和牛肉眼, 土豆千层, 胡萝卜, 舞茸, 波本酒原汁

Fromage Blanc 天使奶酪

Whipped fromage blanc, flax seed dacquoise, cantaloupe, melon sorbet
白奶酪, 亚麻籽达克司, 哈密瓜, 雪芭

If you have any allergies or dietary restrictions, please speak to a member of our team about your requirements before ordering. Prices are in RMB and subject to 16.6% surcharge.
敬请于点单时告知我们您的过敏源或饮食禁忌。所有价格以人民币结算, 需另加收 16.6% 服务费。

