

MENU DEGUSTATION

品鉴菜单

RMB 1088++ PER PERSON / 每位

Amuse Bouche

Homard de Boston

波士顿龙虾

Boston lobster, mandarin, ginger, blood orange sabayon, premium Oscietra caviar
波士顿龙虾, 柑橘, 姜, 血橙蛋黄酱, 上等奥西特拉鲟鱼子酱

Foie Gras

鹅肝

Goose foie gras terrine, pear, pistachio, brioche
法式鹅肝酱, 洋梨, 开心果, 甜面包

Crabe

螃蟹

Crab bisque royale, crab meat "ravioli", crab vinaigrette, shiso
蟹汤蒸蛋, “蟹肉饺”, 蟹醋汁, 紫苏

Amadai

甘鲷

Crispy scale filet, fennel, yuzu, shellfish dashi
脆鳞鱼柳, 茴香, 柚子, 贝类鱼清汤

Pigeon

乳鸽

Dry aged pigeon, roasted breast, leg croquette, beetroots, swiss chard, pomegranate jus
干式熟成乳鸽, 烤胸脯肉, 炸腿肉丸子, 甜菜根, 瑞士甜菜, 石榴汁

or 或

Wagyu Australien

澳洲和牛

Supplement RMB 98 加付98元

M5+ wagyu ribeye, smoked soy, pomme Anna, maitake, black truuffle jus
M5和牛肉眼, 烟熏酱油, 土豆千层, 舞茸, 黑松露汁

Chocolat et Poiteau

巧克力 南瓜

72% Dark chocolate, pumpkin, mascarpone, pumpkin seed ice cream
72%黑巧克力, 南瓜, 马斯卡彭芝士, 南瓜籽冰淇淋

Petit Fours

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。

