

A LA CARTE MENU

零点菜单

RMB 788 / person 位 2 starters, 1 main, 1 dessert 冷前菜, 热前菜, 主菜, 甜品任选一款

RMB 888 / person 位 3 starters, 1 main, 1 dessert 三款前菜, 任选一款主菜及一款甜品

COLD STARTERS

冷前菜

Tartare de Boeuf

鞑靼牛肉

Grass-Fed Angus Beef, Green Peppercorn Oil,
Pickled Asparagus Lettuce, Shallot, Chives,
Grainy Mustard, Comté, Egg Yolk, Herbs
草饲安格斯牛肉, 麻椒油, 贡菜, 干葱, 法葱,
芥末籽酱, 孔泰芝士, 蛋黄, 香草

198

Foie Gras

鹅肝

Pistachio Tart Shell, Foie Gras Mouseline
with Tea-Infused Plum Wine, Dark Plum Jam,
Black Sarawak Pepper
开心果挞壳, 山东鹅肥肝慕斯佐碧螺春梅酒,
乌梅酱, 砂拉越黑胡椒

188

Crevette Kuruma

醉花竹对虾

Kuruma Prawn "Head to Tail", Drunken Dashi,
Kohlrabi, Oscietra Caviar, Crispy Head,
Champagne Espuma
低温煮斑节对虾, 醉虾达西, 茼蒿,
奥西特拉鲟鱼子酱, 酥虾头, 香槟乳

288

Nouilles Froides

柚子“葱油拌面”

Chilled Yuzu Noodle, Lemon Oil,
Chives, Lime, Lemon, Oscietra Caviar
柚子手延面, 柠檬油, 小法葱,
青黄柠檬, 奥西特拉鲟鱼子酱

188

Sashimi

鱼生

Sea Bream, Passion Fruit "San Shen" Dressing,
Lemon Confit, Cucumber, Caviar & Micro Herbs
浅腌鲷鱼刺身, 百香果“三渗酱”,
渍柠檬, 小黄瓜, 鱼子酱, 迷你香草

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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 15% 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 15% 服务费。

HOT STARTERS
热前菜

Crabe Royal
“蟹皇羹”

Crab Bisque Royale, King Crab Leg,
Crab Meat “Dumpling”, Crab Vinaigrette, Shiso
蟹汤蒸蛋，蟹腿，“蟹黄饺”，蟹醋，紫苏

238

Tofu Fermenté
“臭豆腐”

Croquette of Blue Cheese, Tofu, Walnut, Bacon,
Spicy Tomato Sauce, Green Chili Relish
炸蓝纹奶酪，豆腐，核桃，培根丸子，辣番茄酱，青辣椒酱

108

Soupe à l'oignon
洋葱汤

Caramelized Sweet Onion,
Ox Tail, Crispy Leek, Baguette,
Gruyere Sabayon, Beef Bouillon
焦糖甜洋葱，牛尾，脆西洋大葱，
法棍，古老也萨芭雍，牛肉汤

108

Soupe de Homard
龙虾汤

Boston Lobster, Tamarillo Lobster Broth, Wild Pepper Oil
波士顿龙虾，树番茄龙虾汤，木姜子油

288

Additional for Set 套餐需加付 - RMB 68

Raviolis de Langoustines
鳌虾馄饨

Scampi, Saffron Squid “Pasta”, Fennel, Leek,
Thai Basil, Spiced Scampi Jus
海鳌虾，藏红花鱿鱼“面”，茴香根，
西洋大葱，金不换，十三香龙虾汁

288

MAIN DISHES

主菜

M7 Boeuf Wagyu (250g)

M7 和牛西冷牛排 (250克)

Served with Fermented Tofu Butter, Beef Jus,
Sauté Seasonal Vegetables, French Fries
配 酱豆腐黄油, 牛肉汁, 蒜油炒时蔬, 炸薯条

698

Additional for Set 套餐需加付 - RMB 398

Travers de Boeuf

牛小排

12 hours Slow Cooked Black Angus Beef Short Ribs,
Wild Pepper Garlic Pesto, Bone Marrow, Green Chili,
Shallot, Maitake, Orzo, Zhuhou Beef Jus
12小时慢炖黑安格斯牛小排, 木姜子大蒜沙司,
骨髓, 线椒, 干葱, 舞茸, 米形意面, 柱侯牛肉汁

398

Additional for Set 套餐需加付 - RMB 68

Congee en Pot

沙锅粥

Chicken Roulade with Abalone, Wild Rice Stem,
Caviar "Congee"
鲍鱼三黄鸡卷, 茭白, 沙锅米汤佐鱼子酱

268

Flétan d'Islande

冰岛比目鱼

Halibut Poached in Olive Oil, Mussels, Trio of Peppers,
Potato, Cauliflower Mushroom
橄榄油浸泡比目鱼, 贻贝, 三色剁椒, 土豆, 绣球菌

268

Gobie Marbré

云斑尖塘鳢

Marble Goby Filet with Aged Radish Almond Crust,
Asparagus, Ginger Scallion Sabayon
云斑鱼柳, 老菜脯杏仁壳, 芦笋, 姜葱萨芭雍

268

L'agneau de Lait

奶饲湖羊

45 Days Old Baby Lamb, Merguez Style Sausage
with Coriander, Confit Lamb Shoulder Pie,
Fermented Bean Curd Potato, Morels, Asparagus
45天湖羊幼崽羊, 梅尔盖兹香肠大茼蒿,
油封羊肩派, 腐乳土豆, 羊肚菌, 青芦笋

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DESSERTS
甜品

L'Âne Sur Le Loess
驴打滚

Glutinous Rice Dough, Soybean Mousseline, Red Bean,
Peanuts, Hazelnut Chocolate Praline
糯米皮，黄豆粉慕斯，蜜豆，花生碎，榛子巧克力脆片

98

Long Jing
明前龙井

Long Jing Tea Infused Panna Cotta,
Chia Seed, Tea Jelly, Bergamot Sorbet
龙井茶奶冻，奇亞籽，茶叶果冻，佛手柑雪葩

88

Duo Mangue et Pamplemousse
葡萄柚杨枝甘露

Grapefruit Granite, Mango, Sago,
Red Grapefruit, Coconut Milk
葡萄柚冰沙，芒果，西米，血柚，椰浆

98

Sésame Noir
黑芝麻

Puff Pastry, Black Sesame, Soy Milk Mousseline,
Vanilla Cream, Pearl Barley with Tangerine Peel,
Strawberry Jam, Wu Liáng Chún Ice Cream
酥皮千层，黑芝麻，豆浆慕斯，香草奶油，
陈皮煮薏米，草莓酱，五粮醇冰激凌

108

Crêpes de Chaoshan
糖葱薄饼

French Crepe, Maltose Crisps, Coriander Cream,
Sesame Tuile, Peanut Butter Ice Cream
法式可丽饼，潮汕糖葱，香菜奶油，芝麻脆片，花生酱冰淇淋

88

Assiette de Fromages
尊享奶酪

Selection from Our Trolley

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