

A LA CARTE MENU

零点菜单

PERSONALITY SELECTION 心选套系

RMB 788 / person 位 A four-course experience: starter, soup, main, and dessert 可任选前菜、汤、主菜、甜品各一款

RMB 888 / person 位 A five-course experience: two starters, a main course, a soup, and a dessert 可任选两款前菜，及汤、主菜、甜品各一款

COLD STARTERS

冷前菜

Les Huîtres

法国新鲜生蚝

Seasonal Selection of Oysters

时令特选生蚝

1pc / 4pcs / 6pcs / 12pcs

58 / 228 / 328 / 648

Available only à la carte 不适用于套餐

Tartare de Bœuf

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

Upgrade your Tartare to a main course for an additional RMB 88

另加88元可将鞑靼牛肉升级为主菜

Dorade Royale en Tartare

真鲷

Sea Bream, Passion Fruit Reduction 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

188

Gambas en Duo Champenois

斑节对虾

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

Terrine de Pintade et Foie Gras

鸭肉鸭肝塔林

Duckling Terrine, Cured Duck Breast,

Duck Foie Gras, Pistachio, Sour Cherry, Pancetta

乳鸭，腌制鸭胸，鸭肝，开心果，酸樱桃，意式培根

188

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

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“面皮”，茴香根，
西大葱，金不换，十三香龙虾汁

288

SOUPS
汤

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，脆京葱，法棍，古老也萨芭雍，牛肉汤

108

Velouté de Champignons
奶油蘑菇汤

Creamy and Earthy Mushroom Soup, Truffle Oil
奶油蘑菇浓汤，松露油

98

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

Consommé de Volaille Clair
清鸡汤

Light and Refined Chicken Broth, Chicken Ravioli
清鸡汤，鸡肉蛋饺

128

Additional for Set 心选套系时需加付 RMB 68

MAIN COURSES

主 菜

M7 Bœuf Wagyu (250g)

M7 和牛西冷牛排(250克)

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

698

Additional for Set 心选套系时需加付 RMB 398

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-Day Milk-fed 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

298

**Locally Sourced Ingredients 本地精选食材*

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。

DESSERTS

甜品

Profiteroles

泡芙三重奏

Choux Puffs Filled with Vanilla Ice Cream,
Drizzled with Warm Chocolate Sauce,
Topped with Crushed Almonds, Pistachios, Cashews
香草冰淇淋夹心，热巧克力酱淋面，坚果碎（杏仁 / 开心果 / 腰果）

108

Coffee Hazel Tamarind

云上咖啡

Yunnan Coffee Mousseline, Hazelnut Filling,
Rose Jam, Praline, Almond Joconde,
Tamarind Ice Cream
云南咖啡慕斯，榛子酱，玫瑰酱，
榛子巧克力果仁，杏仁蛋糕，甜酸角冰淇淋

108

Fruits de La Passion et Noix de Coco

椰子热情果

Passion Fruit Cream, Coconut Mousseline, Chocolate
百香果奶油，椰子慕斯，巧克力“椰子壳”

98

La Poire

洋梨

Spiced William Pear Mousseline,
Red Wine Poached Pear, Genoise, Pear Sorbet
威廉梨慕斯，红酒煮梨，热那亚，洋梨雪葩

98

Assiette de Fromages

精选芝士拼盘

A Curated Selection of French Cheeses,
Served with Nuts, Dried Fruits and Honey
精选法国奶酪，佐以坚果，果脯和蜂蜜

168