

LUNCH SET

午餐套系

RMB **388++** / 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 **328++** / person 位 A three-course experience: starter, main, soup or dessert 可任选前菜、主菜、汤或甜品各一款

STARTERS 前菜

Salade de Calamars

鱿鱼沙拉

Squid a La Plancha, Iberico Ham, Potato, Brioche, Smoked Quail Egg, Chipotle Red Pepper Dressing
铁板鱿鱼, 伊比利亚火腿, 土豆, 黄油面包, 烟熏鹌鹑蛋, 墨西哥辣椒甜椒酱

Salade Niçoise

尼斯沙拉

Boston Lettuce, Tuna, Olives, Dried Tomato and Capers, Boiled Eggs, Balsamic Vinaigrette
波士顿生菜, 金枪鱼, 橄榄, 风干番茄西瓜柳, 煮鸡蛋, 黑醋橄榄油汁

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

Tartare de Bœuf

鞑靼牛肉

Grass-fed Angus Beef, Capers, Shallot, Grainy Mustard, Comte, Egg Yolk, Herb
草饲安格斯牛肉, 水瓜柳, 干葱, 芥末籽酱, 孔泰芝士, 鸡蛋黄, 香草

Additional 需加付 - RMB **48**

SOUPS 汤

Velouté de Champignons

奶油蘑菇汤

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

Soupe à L'oignon

法式洋葱汤

Caramelized Onion, Beef Broth, Toasted Baquette, Gruyère Cheese
焦糖洋葱, 牛肉高汤, 烤法棍, 格鲁耶尔芝士

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

Additional 需加付 - RMB **168**

MAIN COURSES 主菜

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

Pâtes aux Fruits de Mer

海鲜意面

Squid Ink Pasta, Seasonal Seafood, Parmesan, Tomato Garlic Sauce, Cherry Tomato, Basil
墨鱼汁意大利面, 时令海鲜, 帕玛森芝士, 蒜香番茄汁, 小番茄, 罗勒

Roulade de Poulet

法式鸡肉卷

Chicken Roulade, Asparagus, Aged Yellow Wine Chicken Jus, Duck Foie Gras, Duck Gizzard
三黄鸡卷, 芦笋, 黄酒鸡汁, 鸭肝, 鸭胗

Wagyu Rib-eye Steak (300g)

和牛肋眼牛排 (300g)

Wagyu M3 Rib-eye Steak Served with French Fries and Sautéed Vegetables
Select Your Sauce: Red Wine Sauce or Black Pepper Sauce

佐配炸薯条, 炒蔬菜

可选红酒汁或黑胡椒汁

Additional 需加付 - RMB **368**

DESSERTS 甜点

Crème Brûlée

焦糖布丁

Classic Vanilla Custard with a Caramelized Sugar Topping
奶油, 牛奶, 糖, 蛋黄

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”

La Poire

洋梨

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

Assiette de Fromages

尊选奶酪

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。