

DEGUSTATION MENU

品鉴菜单

RMB 1,388++ / person 位

RMB 2,188++ / person for 6 glasses wine pairing 100ml / glass

2,188++ / 位 享受6杯配餐酒水 100ml / 杯

Welcome Drink
欢迎饮品

Amuse Bouche
开胃小吃

Penaeus Japonicus
斑节对虾

Kuruma Prawn "Head to Tail", Low Temperature, Dashi, Lemon, Oscietra Caviar,
Crispy Head, Red Curry Shrimp Rouille, Fresh Herbs
低温煮斑节对虾, 对虾达西, 柠檬, 鱼子酱, 酥虾头, 虾鲁耶, 香草

Pol Roger Brut Réserve, Champagne, France NV
宝禄爵珍藏天然型香槟

Foie Gras du Canard
肥鸭肝

Charred Foie Gras Escalopes, Black Currant, Almond, Macerate Grapes, Spiced Duck Jus
火炙肥肝片, 黑加仑, 杏仁, 醋渍葡萄, 香料鸭汁

Joh. Jos. Prum Wehlener Sonnenuhr Kabinett, Mosel, German, 2018
普朗酒庄日冕园珍藏惹琳半甜白葡萄酒, 2018

Filet de Sole
鲷目

Steamed Filet with Parsley Scallop Mousseline, Botargo, Bouchot Mussel, Celeriac, Saffron Fumet
欧芹扇贝慕斯酿鱼柳, 乌鱼子, 蓝贻贝, 根芹, 藏红花鱼汤

Jean-Baptiste Jessiaume Les Gravieres Blanc, Santenay Premier Cru, France, 2019
简巴蒂庄园碎石园干白葡萄酒, 2019

Pigeon "En Crépinette"
法式乳鸽丸子

Pigeon and Foie Gras Crépinette, Pigeon Egg, Quinoa, Cauliflower Mushroom, Pigeon "Caramel"
鸽肉鹅肝丸子, 鸽子蛋, 藜麦, 绣球菌, 乳鸽“焦糖”

Domaine Amirault Saint-Nicolas de Bourgueil 'Les Quarterons', Loire, France, 2018
埃米罗酒庄特龙干红葡萄酒, 2018

Wagyu Australien
澳洲和牛

M5 Wagyu, Smoked Soy, Beef Short Ribs Stuffed Potato, Onion, Heirloom Carrot, Beef Jus
M5和牛, 烟熏酱汁, 牛小排酿土豆, 洋葱, 胡萝卜, 牛肉汁

Domaine Launay-Horiot Les Chaponnieres, Pommard 1er Cru, Burgundy, France, 2015
朗内奥里酒庄玻玛村香珀一级园红葡萄酒, 2015

Pre Dessert
清口甜点

Black Truffle
黑松露

Black Truffle Rice Pudding, Rice Crispy, Raspberry Couli, Vanilla Ice Cream
黑松露大米布丁, 脆米, 树莓, 香草冰淇淋

Cocktail - Sense of Autumn
鸡尾酒 - 秋意

Petit Fours
餐后甜品

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。