

WEEKEND BRUNCH 周末早午餐

RMB 568 / person 位

Additional RMB 388 / person - upgrade to 2 hours of free-flow champagne, juices, soft drinks, coffee and tea
另加 RMB 388 每位，享2小时香槟、果汁、软饮、咖啡及茶畅饮

STARTERS 前菜

Choose Five
Distinct Starters
十选五
不可重复

Thai Hot and Sour Lemon Seafood Pot

泰式柠檬酸辣海鲜锅

Boston Lobster, Abalone, Tiger Prawn, Whelk,
Mussel, Fennel, Baby Potatoes

波士顿龙虾, 鲍鱼, 虎虾, 北峨螺, 青口贝, 茴香, 迷你土豆

Iberian Jamón

伊比利亚火腿

Tomato Salsa, Baguette Slices

佐番茄莎莎, 法棍片

Herb-Cured Salmon

香草腌制三文鱼

Arugula and Fennel Salad, Passion Fruit Honey Dressing

佐芝麻菜茴香沙拉, 蜂蜜百香果汁

Caesar Salad

凯撒沙拉

Romaine Lettuce, Croûtons, Bacon, Boiled Egg,

Parmesan, Caesar Dressing

罗马生菜, 烤面包丁, 培根, 水煮蛋, 帕玛森芝士, 凯撒酱

Salade Niçoise

尼斯沙拉

Boston Lettuce, Tuna, Olives, Dried Tomato and Capers,

Boiled Eggs, Bell Pepper, Cucumber, Radish, Baby Potato,

Dijon Mustard Vinaigrette

波士顿生菜, 金枪鱼, 橄榄, 风干番茄西瓜柳,

煮鸡蛋, 甜椒, 黄瓜, 水萝卜, 迷你土豆, 大藏芥末油醋汁

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

Beef Tartare

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

Smoked Salmon Egg Benedict

烟熏三文鱼班尼迪

Soft Poached Egg with Classic Hollandaise Sauce, Smoked Salmon,
English Muffin

水波蛋配荷兰汁, 烟熏三文鱼, 英式松饼

Scramble Egg with Creamy Black Truffle

黑松露炒蛋

Egg, Cream, Black Truffle, Avocado Purée, Brioche

鸡蛋, 奶油, 黑松露, 牛油果泥, 布里欧面包

Crabe Royal

“蟹皇羹”

Crab Bisque Royale, King Crab, Crab Vinaigrette, Shiso

蟹汤蒸蛋, 帝王蟹肉, 蟹醋, 紫苏

Velouté de Champignons

奶油蘑菇汤

Creamy and Earthy Mushroom Soup, Truffle Oil

奶油蘑菇浓汤, 松露油

Confit de Canard

法式油封鸭腿

French-style Confit Duck Leg, Sautéed Mushrooms and Kale,

Pickled Red Cabbage, Mashed Potatoes, Balsamic Honey Mustard Sauce

法式油封鸭腿, 炒菌菇羽衣甘蓝, 腌制紫甘蓝,

土豆泥, 香醋蜂蜜芥末汁

M7 Wagyu Rump Steak

澳洲M7和牛臀盖牛排

Served with Seasonal Vegetables, Mashed Potatoes, Black Pepper Sauce

佐时令蔬菜, 土豆泥, 黑胡椒汁

French Onion Soup

法式洋葱汤

Caramelized Sweet Onion, Beef Broth, Toasted Baguette,

Gruyère Cheese

焦糖洋葱, 牛肉高汤, 烤法棍, 格鲁耶尔芝士

Flétan d'Islande

冰岛比目鱼

Halibut, Mussels, Trio of Peppers, Potato, Cauliflower Mushroom

香煎比目鱼, 贻贝, 三色剁椒, 土豆, 绣球菌

Pâtes aux Fruits de Mer

海鲜意面

Squid Ink Pasta, Parmesan Cheese, Seasonal Seafood,

Tomato Garlic Sauce, Cherry Tomato, Basil

墨鱼汁意大利面, 帕玛森芝士, 时令海鲜, 蒜香番茄汁,

小番茄, 罗勒

DESSERT TROLLEY

甜品小推车

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。