



Le Menu Dégustation

1588 Rmb

不包含酒水及服务费

Savories from Chagny to Shanghai | 开胃小点从沙尼到上海

Hairy Crab | 大闸蟹

freshness of hairy crab | celery | coral croustis & blackcurrant | crab nectar

大闸蟹肉 | 芹菜 | 蟹肉丸和黑加仑 | 蟹肉汁

Yellow Fish & Dalian Sea Urchin | 黄鱼和大连海胆

confit in an aromatic oil | fennel & burgundy mustard | palm tree | sea urchin sabayon

香料油油封 | 茴香和勃艮第芥末 | 棕榈树 | 海胆萨巴雍

Duck | 鸭肉

cooked in a brioche | confit leg & celtus | black garlic & orange | bigarade jus

包裹在布里欧修面包 | 油封鸭腿和莴笋 | 黑蒜和橙子 | 橙味鸭汁

Or 或者

Beef Tenderloin | 和牛里脊

poached & roasted like a "pot au feu" | puffed potatoes | Sichuan pepper flavoured consommé

法式炖煮后和烤制 | 泡芙土豆 | 花椒风味牛肉清汤

(388 rmb supplement - 升级价 388 元)

Chocolate & Blackcurrant | 巧克力和黑加仑

chocolate textures | blackcurrant | chocolate & ginger sauce

各式巧克力 | 黑加仑 | 巧克力生姜汁

Mignardises | 精致茶点

Prices are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

所有价格均以人民币计算并需加收 15%服务费。点单前请您告知我们的员工对任何特殊食物的过敏或忌口。



Le Menu du Déjeuner

888 Rmb

不包含酒水及服务费

Savories from Chagny to Shanghai | 开胃小点从沙尼到上海

Sichuan Salmon | 四川三文鱼

slow cooked | beetroot remoulade

green apple & walnut | beetroot nectar

低温煮制 | 甜菜头沙拉 | 青苹果和核桃 | 甜菜头蜜汁

Or 或者

Dalian Scallops | 大连扇贝

steamed & seared with prok trotters | fermented cabbage & brussel sprouts | caramelized cabbage broth

和猪脚蒸煮后香煎 | 发酵卷心菜和孢子甘蓝 | 焦糖化卷心菜浓汤

Pike Perch & Pike | 梭子鱼和桂鱼

cooked meunière | pike mousse bread

burnt leeks cake & eel | pochouse sauce

柠檬黄油烹制 | 桂鱼慕斯 | 烤京葱蛋糕和鳗鱼 | 鱼骨汁

Pigeon | 乳鸽

roasted with chestnut | snail & butternut boulangère | liquorice jus

和板栗烤制 | 蜗牛和奶油南瓜 | 甘草汁

Figs & Red Wine | 酒渍无花果

marinated in red wine | cinnamon sablé | cottage cheese ice cream

浸渍在红酒里 | 肉桂饼干 | 茅屋芝士冰激凌

Mignardises | 精致茶点

**The chef recommends you to pair your lunch with
a glass of wine selected by our chef sommelier**

主厨建议您可以选择一杯由我们总侍酒师推荐的葡萄酒来搭配您的午餐

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Le Menu du Déjeuner

488 Rmb

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Or 或者

Pigeon | 乳鸽

roasted with chestnut | snail & butternut boulangère | liquorice jus

和板栗烤制 | 蜗牛和奶油南瓜 | 甘草汁

(188 rmb supplement - 升级价 188 元)

Apple | 苹果

green & red apple | peanuts & cloves | cider parfait

苹果 | 花生和丁香 | 苹果酒冻

Mignardises | 精致茶点

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