

**Duck Foie Gras & Oyster | 鸭肝和生蚝**

foie gras & sour red cabbage in a dumpling | quinoa salad  
grilled oyster & marinated duck breast | red cabbage sauce  
鸭肝和酸红甘蓝饺子 | 藜麦沙拉 | 烤生蚝和腌制鸭胸肉 | 红甘蓝酱

**Or 或者**

**Brown Crab & Caviar | 面包蟹和鱼子酱**

sunchoke & crab cake topped with caviar | wasabi flavoured claw | sunchoke nectar  
洋姜和蟹肉蛋糕佐鱼子酱 | 芥末味蟹爪 | 洋姜蜜汁

**Monkfish | 安鱈鱼**

roasted filet in a squid | parsnip like a risotto | veal and cinnamon jus  
鲑鱼中烤制 | 防风根“烩饭” | 肉桂风味小牛肉汁

**Scallops & Black Truffle | 扇贝和黑松露**

soufflé in a tart & seared | sour endives | scallops & truffle sauce  
扇贝舒芙蕾和香煎 | 酸菊苣 | 扇贝松露汁

**Sea Cucumber & Snails | 海参和蜗牛**

stuffed sea cucumber melba | portobello mushrooms | garlic foam | red wine reduction  
填馅脆底海参 | 波多黎各菌 | 蒜味奶泡 | 红酒浓缩汁

**Gansu Milk Fed Lamb | 甘肃奶饲羔羊**

rack & saddle marinated with cottage cheese & hazelnut  
confit shoulder & roasted leg | spicy hummus | ginger bread carrot  
羊排和羊鞍肉用茅屋芝士和榛子腌制 | 油封羊肩和烤羊腿 | 辣味鹰嘴豆泥 | 姜味面包碎胡萝卜

**Or 或者**

**Beef Tenderloin | 和牛里脊**

seared over wood fire | pumpkin & chestnuts cake  
spaghetti squash | shallots & liquorice condiment | beef jus  
木火碳烤 | 南瓜和栗子蛋糕 | 金丝南瓜 | 干葱和甘草酱 | 牛肉汁

Pre-Dessert | 前甜点

**Lemon & Mandarin | 柠檬和橘子**

textures of lemon | confit kumquat & lemon balm | meringue  
各式柠檬 | 金桔酱与柠檬香蜂草 | 蛋白霜

**Or 或者**

**La Carte des Desserts | 甜点菜单**

Mignardises | 精致茶点

Menu Dégustation 1988RMB: Foie Gras, Monkfish, Sea Cucumber, Lamb, Lemon

品鉴套餐 1988RMB/位：鸭肝，安鰵鱼，海参，羊肉，柠檬

Grand Menu 2488RMB: Foie Gras or Crab & Caviar, MonkFish, **Scallops & Truffle**, Sea Cucumber, Lamb or Beef

**La Carte des Desserts**

至尊套餐 2488RMB/位：鸭肝或面包蟹和鱼子酱，安鰵鱼，扇贝和黑松露，海参，羊肉或牛肉，自选甜品

Dégustation Wine Pairing 1388 RMB

品鉴套餐-餐酒搭配 1388RMB (90 ml / glass 杯)

Grand Wine Pairing 1888 RMB

至尊套餐-餐酒搭配 1888RMB (90 ml / glass 杯)

不包含酒水及服务费

# La Carte des Desserts

甜点菜单

288 rmb

## Lemon & Mandarin | 柠檬和橘子

textures of lemon | confit kumquat & lemon balm | meringue

各式柠檬 | 金桔酱与柠檬香蜂草 | 蛋白霜

## Strawberry | 草莓

crunchy puff pastry | strawberry & dill salad | basmati rice & vanilla foam

脆皮酥皮 | 草莓和莳萝沙拉 | 香米和香草泡沫

## Chocolate & Passion Fruit | 巧克力和百香果

variation around chocolate | passion fruit | chocolate & ginger sauce

各式巧克力 | 百香果 | 巧克力生姜汁

## Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务



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。