



Le Grand Menu

2588 Rmb

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

Quail egg | Meurette style custard cream | 鹌鹑蛋 | 红酒干葱奶油冷汤

Langoustines | 鳌虾

marinated and crispy langoustines | celeriac and green apple
caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹菜根绿苹果 | 鱼子酱 | 法国芥末奶油

Snails & Octopus | 蜗牛和章鱼

snail stew | young leafs | garlic sorbet | fregola and basil bouillon

特制炖煮蜗牛 | 综合蔬菜 | 蒜味雪葩 | 珍珠面与罗勒高汤

Min Dong Yellow Fish | 闽东海钓大黄鱼

slowly steamed and glazed | artichokes and rhubarb

mustard and verbena sabayon

慢煮上光 | 洋蓍与大黄 | 芥末马鞭草塞巴洋

Japanese Bluefin Tuna Belly | 日本蓝鳍金枪鱼肚

confit & seared with dry sausage | sour peppers and fennel
blackcurrant and blueberry | corn

油封炭烤与干香肠 | 酸红甜椒与茴香 | 黑加仑与蓝莓 | 玉米

Mayura Station Wagyu Beef | Mayura Station 和牛

roasted filet | green and yellow zucchini | puffed potatoes

oyster blade and black truffle salad | Sichuan pepper flavored juice

慢烤菲力 | 绿与黄节瓜 | 泡芙土豆 | 板腱肉与黑松露色拉 | 四川花椒风味汁

Or 或者

Lamb | 羊肉

roasted racks & Piedmont hazelnut | herbs viennoise eggplant

shoulder parmentier | garlic and lemon juice

慢烤羊排与皮耶蒙特榛子 | 香料茄子丁 | 炖煮羊肩肉 | 蒜与柠檬汁

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

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 Dégustation

2088 Rmb

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Quail egg | Meurette style custard cream | 鹌鹑蛋 | 红酒干葱奶油冷汤

Rosy Seabass | 喉黑鱼

steamed | fine slices of mushroom poached in a consommé
cream of foie gras and fennel | herbs and mushroom infusion
清蒸 | 高汤煮蘑菇片 | 奶油鸭肝与茴香 | 香料和菌菇的浸汁

Dover Sole | 左口鱼

confits and seared on the plancha | zucchini and grapefruit melba
slightly creamed juice
油封铁板香煎 | 节瓜与西柚丁 | 清爽奶油汁

Wild Brittany Blue Lobster | 野生布列塔尼蓝龙虾

roasted with lobster butter | barbecue grilled vegetables | cardinal sabayon
龙虾黄油香烤 | 炭烤时令蔬菜 | 龙虾塞巴洋

Sunflower Chicken & Black Truffle | 葵花鸡与黑松露

roasted breast and confit leg
artichokes & basmati rice stuffed lettuce | whole grain mustard flavored juice
慢烤鸡胸与油封鸡腿 | 羊蓍与蔬菜填馅印度香米饭 | 谷物芥末汁

Or 或者

Lamb | 羊肉

roasted rack & Piedmont hazelnut | herbs viennoise eggplant
shoulder parmentier | garlic and lemon juice
慢烤羊排与皮耶蒙特榛子 | 香料茄子丁 | 炖煮羊肩肉 | 蒜与柠檬汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点



A La Carte Menu 1588 Rmb

Create your own menu by selecting 1 starter, 1 main course and a dessert

您可以在下面任意选一道前菜、主菜及甜品来创建自己的套餐

Starter | 前菜

Rosy Seabass | 喉黑鱼

fine slices of mushroom poached in a consommé
cream of foie gras and fennel | herbs and mushroom infusion
高汤煮蘑菇片 | 奶油鸭肝与茴香 | 香料和菌菇的浸汁

Sardines & Mussels | 沙丁鱼与青口贝

caramelized vegetable jelly | green beans and quinoa
sour watermelon | mustard ice cream | ratatouille and Isigny cream nectar
焦糖蔬菜啫喱 | 扁豆与藜麦 | 酸西瓜 | 芥末冰淇淋 | 综合蔬菜与浓厚奶油蜜

Snails & Octopus | 蜗牛和章鱼

snail stew | young leafs | garlic sorbet | fregola and basil bouillon
特制炖煮蜗牛 | 综合蔬菜 | 蒜味雪霸 | 珍珠面与罗勒高汤

Meat | 肉

Pigeon & Foie Gras | 乳鸽与鸭肝

gingerbread crust
cauliflower and almond mousseline
porcini and apricot | pearly juice
姜饼片 | 花菜杏仁泥 | 牛肝菌与杏桃 | 特制酱汁

Lamb | 羊肉

roasted racks & Piedmont hazelnut
herbs viennoise eggplant
shoulder parmentier | garlic and lemon juice
慢烤羊排与皮耶蒙特榛子 | 香料茄子丁
炖煮羊肩肉 | 蒜与柠檬汁

Sunflower Chicken | 葵花鸡

roasted breast and confit leg
artichokes & basmati rice stuffed lettuce
whole grain mustard flavored juice
慢烤鸡胸与油封鸡腿 | 羊蓟与蔬菜填馅印度香米饭
谷物芥末汁

Fish | 鱼

Sichuan Salmon | 四川三文鱼

slowly cooked in an aromatic oil
squid and saffron risotto
tomato water with lemon & thyme
香料油慢煮 | 鱿鱼藏红花炖饭
番茄汁与柠檬及百里香

Arctic Char | 红斑点鲑鱼

flame cooked | celeriac and seasonal mushroom
chardonnay and linden tree sauce
炙烧 | 芹根与时令蘑菇 | 霞多丽与椴树汁

Lobster | 龙虾

roasted with lobster butter
barbecue grilled vegetables | cardinal sabayon
龙虾黄油香烤 | 炭烤时令蔬菜 | 龙虾塞巴洋

La Carte des Desserts | 甜点菜单

Chef's specials dishes to be added or substituted in the menu

零点套餐内的指定餐点可加价点选或更换一款主厨特制菜品

Limited availabilities 限量供应

Caviar | 鱼子酱

Perseus for Maison Lameloise, No. 4 Premium Oscietra | 来自云南的鱼子酱

Burgundy pancakes & buckwheat crepes
Champagne granita | aromats
勃根地煎饼与荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes +988 Rmb
120 grammes +2388 Rmb

Bone-in Rib-Eye Beef m5 1kg | m5 带骨牛眼肉

+1588 Rmb

roasted | black truffle | artichoke barigoule | spirale potatoe | red wine juice
烤 | 黑松露 | 炖洋蓍 | 螺旋土豆卷 | 红酒汁

For 2 guests and more – Please allow 45 minutes for preparation
两人及以上点用 - 烧制时间为 45 分钟

Wild Dover Sole 600 grammes | 野生左口鱼

+688 Rmb

cooked meunière | mussel & caviar | spinach & almond ravioli | Champagne fish bone sauce
香煎 | 青口贝与鱼子酱 | 菠菜杏仁意大利饺 | 香槟鱼骨汁

For 2 guests – Please allow 30 minutes for preparation
两人点用 - 烧制时间为 30 分钟