



Le Menu Dégustation

1688 Rmb

不包含酒水及服务费

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

Kinmedai | 金目鲷

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

Sunflower Chicken | 葵花鸡

roasted breast and confit leg
pak choy compression & basmati rice | whole grain mustard flavored juice
慢烤鸡胸与油封鸡腿 | 大白菜与印度香米饭 | 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



Le Menu du Déjeuner

888 Rmb

不包含酒水及服务费

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

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

Or 或者

Frog legs | 牛蛙腿

pan fried and stewed frog legs | lettuce purée
spinach and lemon | basmati rice emulsion
香煎与炖煮牛蛙腿 | 生菜泥 | 菠菜与柠檬 | 印度香米慕斯

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

Pigeon & Foie Gras | 乳鸽与鸭肝

gingerbread crust | cauliflower and almond mousseline
chanterelle and apricot | pearly juice
姜饼片 | 花菜杏仁泥 | 鸡油菌与杏桃 | 特制酱汁

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

Or 或者

Mayura Station Wagyu Beef | Mayura Station 和牛

(358 rmb supplement - 升级价 358 元)

roasted filet | green and yellow zucchini | puffed potatoes
oyster blade salad | Sichuan pepper flavored juice
慢烤菲力 | 绿与黄节瓜 | 泡芙土豆 | 板腱肉色拉 | 四川花椒风味汁

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

The chef recommends you to pair your lunch with
a glass of white or red 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白葡萄酒或红葡萄酒来搭配您的午餐

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

488 Rmb

不包含酒水及服务费

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

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

Pigeon & Foie Gras | 乳鸽与鸭肝

gingerbread crust | cauliflower and almond mousseline
chanterelle and apricot | pearled juice
姜饼片 | 花菜杏仁泥 | 鸡油菌与杏桃 | 特制酱汁

Pre-Dessert | 前甜品

Raspberry and Tarragon | 覆盆子与龙蒿

creamy | rice pudding emulsion
raspberry and sour cream cheese sorbet
浓郁奶油 | 米布丁慕斯 | 覆盆子酸奶油芝士雪霸

Mignardises | 精致茶点

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2015 Bourgogne Hautes-Côte de Beaune - En Cheignot
2017 Bourgogne - La Fontaine

Domaine Bonnardot 98 Rmb
C. Tremblay 138 Rmb

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