



Le Menu Dégustation

1488 Rmb

不包含酒水及服务费

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

Foie Gras | 鸭肝

marinated with red wine | bicolor jelly | sour grape | brioche
红酒腌制 | 双色啫喱 | 酸葡萄 | 奶油面包

Wild Seabass | 野生海鲈鱼

confit | pumpkin and marinated grapefruit
roasted fish bones broth
油封 | 南瓜和腌制西柚 | 鱼骨浓汤

Beef Striploin Rangers Valley M7 | 澳洲 Rangers Valley 西冷和牛 M7

seared | carrot and mustard seed | sardine
烤 | 胡萝卜和芥末籽 | 沙丁鱼

Or 或者

Lamb | 羊肉

rack and saddle with hazelnut from Piedmont | eggplant and porcini
baby potato | Guangxi lemon and sage flavored juice
羊排和羊鞍与皮埃蒙特榛子 | 茄子与姬松茸 | 迷你土豆 | 广西柠檬与鼠尾草风味酱汁

Pre-Dessert | 前甜点

Fig | 无花果

roasted figs | red wine jelly | hay cream
fig leaves sorbet and oil
烤无花果 | 红酒啫喱 | 干草奶油 | 无花果叶雪葩和油

Or 或者

Raspberry & Chocolate | 树莓巧克力

Alpaco chocolate cream infused with sablé biscuit
Eau-de-vie flavored raspberry | mint sorbet
沙布蕾融合 66%法芙娜巧克力奶油
白兰地树莓 | 薄荷雪芭

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 & Shanghai | 开胃小点从沙尼到上海

Shrimps | 虾

poached in a broth and dipped in a crustacean bisque | fresh brown crab and quinoa
caramelized avocado | herbs flavored sauce
浓汤煮 | 棕蟹和藜麦 | 焦糖牛油果 | 香料汁

Or 或者

Snails & Octopus | 蜗牛和章鱼

onion petals stuffed with herb's potagère | fish soup and hot mayonnaise perfumed with saffron
洋葱填塞法式香料 | 鱼汤与藏红花风味蛋黄酱

Sichuan Salmon | 四川三文鱼

slowly cooked | celeriac and walnut | shellfish and curry oil | Jura's wine sabayon
慢煮 | 芹根和核桃 | 贝类与咖喱油 | 汝拉葡萄酒萨巴雍

Duck & Foie Gras | 鸭肉和鸭肝

roasted filet and glazed with a reduction of beetroot | daikon turnip and white bean
thin foie gras slice | fig perfumed juice
烤鸭胸以红菜头汁上光 | 白萝卜和白豆 | 鸭肝片 | 无花果酱

Or 或者

Pigeon | 乳鸽

cooked medium rare | corn and beetroot | black currant pepper perfumed juice
三分熟 | 玉米与甜菜头 | 黑加仑胡椒汁

Pre-Dessert | 前甜品

Raspberry & Chocolate | 树莓巧克力

Alpaco chocolate cream infused with sablé biscuit
Eau-de-vie flavored raspberry | mint sorbet
沙布蕾融合 66%法芙娜巧克力奶油
白兰地树莓 | 薄荷雪芭

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

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poached in a broth and dipped in a crustacean bisque | fresh brown crab and quinoa
caramelized avocado | herbs flavored sauce

浓汤煮 | 棕蟹和藜麦 | 焦糖牛油果 | 香料汁

Sichuan Salmon | 四川三文鱼

slowly cooked | celeriac and walnut | shellfish and curry oil | Jura's wine sabayon

慢煮 | 洋蓍与核桃 | 芹根和核桃 | 汝拉葡萄酒黄酒萨巴雍

Pre-Dessert | 前甜品

Lemon | 柠檬

shiso leaf sorbet | crunchy meringue
confit lemon buddha hand | orange and almond

紫苏雪芭 | 脆脆蛋白霜 | 糖渍柠檬佛手柑 | 橙子和杏仁

Mignardises | 精致茶点

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2018 Saint-Bris - Exogyra Virgula

Guilhem & Jean-Hugues Goisot

98Rmb

2016 Bourgogne Passetoutgrain - L'Exception

Domaine M. Lafarge

108Rmb

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