



# 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

## Duck Foie Gras & Oyster | 鸭肝和生蚝

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

## Monkfish | 安鱈鱼

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

## 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 | 油封羊肩肉和烤羊腿 | 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

**(388 rmb supplement - 升级价 388 元)**

## 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

Mignardises | 精致茶点



# Le Menu du Déjeuner

888 Rmb

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## Sichuan Arctic Char | 四川斑点鲑鱼

slow cooked | hazelnut flavoured milk foam

cauliflower & broccoli | baby river shrimp | cauliflower custard

低温煮制 | 包裹榛子味牛奶泡沫 | 花椰菜和西兰花 | 小河虾 | 花椰菜奶油冻

**Or 或者**

## Dalian Scallops | 大连扇贝

seared | burnt leeks & blackcurrant | chardonnay broth

香煎扇贝 | 烤京葱和黑醋栗 | 霞多丽浓汤

## Red Mullet | 金线鱼

in the spirit of a burgundy stew | red wine sauce | potato mousse

勃艮第风味 | 红酒汁 | 土豆慕斯

## Sunflower Chicken | 葵花鸡

roasted breast & leg paupiette | Chinese cabbage & Comté cheese gratin with a black truffle crust  
chicken & foie gras jus

烤鸡胸和鸡腿卷 | 焗烤白菜孔泰芝士和黑松露脆皮 | 鸡汁和鸭肝

## 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

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

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。



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**(258 rmb supplement - 升级价 258 元)**

## 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

Mignardises | 精致茶点

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