



Le Menu Dégustation

1688 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

Duck Foie Gras & Bellota Ham | 鸭肝与贝洛塔火腿

marinated in red wine | sour cherries | flat beans and quinoa

红酒腌制 | 酸味樱桃 | 扁豆与藜麦

Line Caught Lieu Jaune | 线钓黄鳕鱼

slowly cooked and glazed | hazelnut oil sorbet

onion and green pea | green pea bouillon

慢煮调味 | 榛子油雪葩 | 法国洋葱与青豆 | 法式青豆汤

Pigeon | 乳鸽

roasted filet | cauliflower and almond mousseline

bi-colored semolina | marinated grapefruit | lightly vinegared pigeon juice

慢烤菲力 | 花菜与杏仁泥 | 双色花菜粒 | 腌制西柚 | 特制鸽子汁

Or 或者

Mayura Station Wagyu Beef | Mayura Station 和牛

smoked in vine shoots and roasted filet | oxtail and parsley compression

dauphine potatoes | black currant pepper infused sauce

葡萄藤烟燻慢烤里脊 | 牛尾与欧芹 | 季节蔬菜 | 特制土豆 | 黑加仑胡椒汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点



Le Menu du Déjeuner

888 Rmb

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

Green & White Asparagus | 绿与白芦笋

cardamom infused milk | freshness of king crab
shellfish marinated in a beetroot juice | herbs and asparagus water
荳蔻乳 | 帝王蟹 | 甜菜根腌制贝类 | 香料芦笋汁

Or 或者

Morel & Egg | 羊肚菌与鸡蛋

in the spirit of a tart | morel and craw fish stew | poached egg
yellow wine sabayon | Madras curry
特制塔 | 羊肚菌与小龙虾 | 水煮蛋 | 黄酒塞巴洋 | 印度咖喱

Line Caught Cod Fish | 线钓鳕鱼

confit in aromatic oil | fennel and Spanish ham pillow
marinated sardines | fennel and saffron fish bone sauce
香料油封 | 茴香与火腿 | 腌制沙丁鱼 | 茴香与藏红花鱼骨汁

Duck | 鸭肉

roasted fillet | carrot variation | parsley juice with crushed hazelnuts
warm leg pâté
慢烤鸭胸 | 胡萝卜 | 榛子欧芹汁 | 热鸭腿包

Or 或者

Lamb | 羊肉

roasted rack and saddle with crispy garlic | shoulder sausage
confit artichoke | thyme infused sauce
慢烤羊排羊鞍与酥脆蒜头 | 羊肩肉香肠 | 油封洋蓟 | 百里香酱汁

Or 或者

Mayura Station Wagyu Beef | Mayura Station 和牛

(358 rmb supplement - 升级价 358 元)

smoked in vine shoots and roasted filet | oxtail and parsley compression
dauphine potatoes | black currant pepper infused sauce
葡萄藤烟燻慢烤里脊 | 牛尾与欧芹 | 季节蔬菜 | 特制土豆 | 黑加仑胡椒汁

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。



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warm leg pâté
慢烤鸭胸 | 胡萝卜 | 榛子欧芹汁 | 热鸭腿包

Pre-Dessert | 前甜品

Grapefruit | 西柚

steamed white eggs & hazelnut cream | green anise tuile
grapefruit sorbet
蒸煮蛋白与榛子奶油 | 绿茴香脆片 | 西柚雪葩

Or 或者

Williams Pear | 综合梨杏仁塔

poached & roasted in the spirit of a tart Bourdaloue
almond parfait | Isigny cream sorbet
水煮及烘烤梨 | 杏仁芭菲 | 浓厚奶油雪霸

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