

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

Duck Foie Gras | 鸭肝

pressed with Yunnan ham | mushroom & daikon | duck vinaigrette

搭配云南火腿压制 | 蘑菇和白萝卜 | 鸭肉醋汁

Or 或者

Sichuan Trout & Caviar | 四川鳟鱼和鱼子酱

marinated | organic carrots & fennel | orange blossom | herbs nectar

腌制 | 有机胡萝卜和茴香 | 香橙花 | 香料蜜汁

Coral Grouper | 东星斑

confit in an aromatic oil | white asparagus & onion | blackcurrant | chardonnay & galanga butter

香料油油封 | 白芦笋和洋葱 | 黑加仑 | 霞多丽和高良姜黄油

Langoustine | 鳌虾

seared | green asparagus & sour grapefruit | verbena sabayon

香煎 | 绿芦笋和酸葡萄柚 | 马鞭草萨巴雍

Sweet Peas & Morels | 甜豌豆和羊肚菌

stuffed dumpling | morels, confit chicken & crawfish | rosemary flavoured chicken jus

填塞的饺子 | 羊肚菌, 油封鸡和小龙虾 | 迷迭香风味鸡汁

Milk fed Lamb | 甘肃奶饲羔羊

rack & saddle marinated with cottage cheese & hazelnut | corn | artichokes & red pepper | hazelnut pistou

芝士榛子腌制的羊排和羊鞍 | 玉米 | 洋蓟和红胡椒 | 榛子法式青酱

Or 或者

Dry aged beef striploin | 干式熟成的西冷

roasted | almond & cauliflower | broccoli & black garlic | bone marrow | thyme flavoured beef jus

烤制 | 杏仁和花椰菜 | 西兰花和黑蒜 | 牛骨髓 | 百里香风味牛汁

Pre-Dessert | 前甜点

Cherry | 樱桃

marinated in red wine vinegar | almond milk veil | confit lemon & cherry | yogurt sauce

红酒醋腌制 | 杏仁奶皮 | 柠檬酱和樱桃 | 酸奶酱汁

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Menu Dégustation 1988RMB: Foie Gras, Coral Grouper, Sweet Peas, Lamb, Cherry

探索套餐 1988RMB/位：鸭肝，东星斑，甜豌豆，羔羊，樱桃

Grand Menu 2488RMB: Foie Gras or Trout & Caviar, Coral Grouper, Langoustine, Sweet Peas, , Lamb or Beef
La Carte des Desserts

至尊套餐 2488RMB/位：鸭肝或鳟鱼和鱼子酱，东星斑，螯虾，甜豌豆，羔羊或牛肉，自选甜品

Dégustation Wine Pairing 1388 RMB

品鉴套餐-餐酒搭配 1388RMB (90 ml / glass 杯)

Grand Wine Pairing 1888 RMB

至尊套餐-餐酒搭配 1888RMB (90 ml / glass 杯)

不包含酒水及服务费

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。

La Carte des Desserts

甜点菜单

288 rmb

Chocolate & Mint | 巧克力和薄荷

in the spirit of a tart | Komuntu 80% ganache | chocolate sauce

巧克力塔 | 科曼图 80%甘纳许 | 巧克力酱汁

Cherry | 樱桃

marinated in red wine vinegar | almond milk veil | confit lemon & cherry | yogurt sauce

红酒醋腌制 | 杏仁奶皮 | 柠檬酱和樱桃 | 酸奶酱汁

Blueberry & Vanilla | 蓝莓和香草

steamed egg white | raw & cooked blueberry | Bali & Madagascar Vanilla flavoured cream

蒸蛋白 | 新鲜和煮制的蓝莓 | 巴厘岛和马达加斯加香草奶油

Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务



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