



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

Foie Gras & Mango | 鸭肝和芒果

gingerbread marbled | gravelax trout | quinoa & green beans | sour mango

姜味鸭肝冻 | 腌制红鳟鱼 | 藜麦和四季豆色拉 | 酸芒果

Fujian Red Mullet | 福建金线鱼

seared filet | crispy scales | artichoke & tomato | sea urchin rouille | fish soup

煎烤鱼排 | 香脆鱼鳞片 | 洋蓟和番茄 | 海胆藏红花蛋黄酱 | 鱼汤

Shandong Pigeon | 山东乳鸽

hazelnut caramelized filet | rhubarb, celery & porcini

confit leg seasoned with our take on the XO sauce | pigeon jus

榛子烤乳鸽胸 | 大黄, 芹菜和牛肝菌 | 自制 XO 酱汁调味的油封鸽腿 | 乳鸽汁

Or 或者

Rangers Valley Wagyu Beef M7 | «Rangers Valley» 和牛西冷 M7

roasted striploin | piquillos & blackcurrant | fennel & octopus | red wine beef jus

烤西冷 | 皮奎洛甜椒和黑加仑 | 茴香和章鱼 | 红酒牛肉汁

(388 rmb supplement - 升级价 388 元)

Pre-Dessert | 前甜点

Yellow Peach | 黄桃

cooked in a sugar crust | ruby peach & lemon balm cream | warm clafoutis

糖皮烤 | 红宝石桃和香蜂草奶油 | 桃子克拉芙缇

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 to Shanghai | 开胃小点从沙尼到上海

Tomato & Sardines | 番茄和沙丁鱼

quinoa salad | tomato & cucumber aspic | marinated sardines | basil and ratatouille bouillon

藜麦沙拉 | 番茄和黄瓜冻 | 腌制沙丁鱼 | 罗勒烩菜浓汤

Or 或者

Frog legs | 牛蛙腿

cooked in two ways meuniere & glazed | in the spirit of a stew | basmati rice emulsion

法式香煎后上釉 | 牛蛙腿炖菜 | 印度香米沫

Salmon from Sichuan | 四川三文鱼

poached in jelly | eggplant & peach | shellfish | herb's lightly buttered sauce

和蔬菜啫喱一起煮 | 茄子和桃子 | 贝类海鲜 | 香料黄油酱汁

Duck | 鸭肉

Sichuan pepper smoked filet & seared with cherry | corn | the leg in a soft brioche

cherry flavoured jus

四川花椒烟熏后，和樱桃煎烤的鸭胸 | 玉米 | 鸭腿包裹在松软的布里欧面包里 | 樱桃风味鸭肉汁

Pre-Dessert | 前甜品

Chocolate | 巧克力

roasted cocoa beans iced soufflé | passion fruit caramel | hot Alpaco chocolate foam

烤可可豆冰舒芙蕾 | 百香果焦糖 | 温热巧克力泡沫

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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Le Menu du Déjeuner

588 Rmb

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Tomato & Sardines | 番茄和沙丁鱼

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藜麦沙拉 | 番茄和黄瓜冻 | 腌制沙丁鱼 | 罗勒烩菜浓汤

Salmon from Sichuan | 四川三文鱼

poached in jelly | eggplant & peach | shellfish | herb's lightly buttered sauce
和蔬菜啫喱一起煮 | 茄子和桃子 | 贝类海鲜 | 香料黄油酱汁

Pre-Dessert | 前甜品

Strawberry | 草莓

poached | confit pomelo and aloe vera | olive oil sauce
草莓汁浸泡 | 红心柚和芦荟慕斯 | 橄榄油风味草莓汁

Mignardises | 精致茶点

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2019 Chablis

Roland Lavantureux

128 Rmb

2016 Languedoc - Campredonl

Alain Chabanon

128 Rmb