



Le Menu Dégustation

2088 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

Scallops & Brown Crab | 扇贝与棕蟹

scallops covered with a creamy dry martini skin | fresh minced brown crab
red cabbages water | chardonnay jelly

扇贝与干马天尼 | 新鲜法国棕蟹 | 红卷心菜汁 | 霞多丽啫喱

Line Caught Lieu Jaune | 线钓黄鳕鱼

slowly cooked and glazed | hazelnut oil sorbet
French onions 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

Beef & Foie Gras | 牛肉及鸭肝

beef striploin and foie gras rolls | raw and cooked white mushroom
raisiné | mushroom consommé infused with melissa

牛西冷与鸭肝卷 | 生与熟白蘑菇 | 葡萄酱汁 | 香蜂草蘑菇清汤

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

Lamb | 羊肉

roasted rack and saddle with crispy garlic | shoulder sausage
comfit artichoke | thyme infused sauce

慢烤羊排羊鞍与酥脆蒜头 | 羊肩肉香肠 | 油封洋蓍 | 百里香酱汁

Pre-Dessert | 前甜点

La Carte des Desserts | 甜点菜单

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 Grand Menu

2588 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

Langoustines | 鳌虾

marinated and crispy langoustines | celeriac and green apple
caviar | Fallot mustard cream

腌制脆皮鳌虾 | 芹菜根绿苹果 | 鱼子酱 | 法国芥末奶油

Snails & Octopus | 蜗牛和章鱼

thin tart with seasonal vegetables | snails fricassee and confit octopus
licorice broth

精致蔬菜塔 | 烩蜗牛和油封章鱼 | 甘草汤

Dover Sole & Verbena | 左口鱼与马鞭草

slowly steamed | green and white asparagus melba
mustard and verbena sabayon

清蒸左口鱼 | 绿白芦笋 | 芥末与马鞭草塞巴洋

Duck Foie Gras & Shellfish | 鸭肝与贝类

enveloped in potato and steamed cabbage | shellfish and flat bean
fennel and saffron vinaigrette

包裹在土豆与清蒸卷心菜中 | 贝类与扁豆 | 茴香与藏红花油醋

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

Or 或者

Lamb | 羊肉

roasted rack and saddle with crispy garlic | shoulder sausage
comfit artichoke | thyme infused sauce

慢烤羊排羊鞍与酥脆蒜头 | 羊肩肉香肠 | 油封洋蓍 | 百里香酱汁

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

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A La Carte Menu 1588 Rmb

Create your own menu by selecting 1 starter, 1 main course and a dessert
您可以在下面任意选一道前菜、主菜及甜品来创建自己的套餐

Starter | 前菜

Snails & Octopus | 蜗牛和章鱼

thin tart with seasonal vegetables
snails fricassee & confit octopus | licorice broth
精致蔬菜塔 | 烩蜗牛和油封章鱼 | 甘草汤

Beef & Foie Gras | 牛肉及鸭肝

beef striploin & foie gras rolls | raw and cooked white mushroom
raisiné | mushroom consommé infused with melissa
牛西冷与鸭肝卷 | 生与熟白蘑菇 | 葡萄酱汁 | 香蜂草木质高汤

Scallops & Crab | 扇贝与棕蟹

scallops covered with a creamy dry martini skin | fresh minced brown crab
red cabbages water | chardonnay jelly
扇贝与干马天尼 | 法国棕蟹 | 红卷心菜汁 | 霞多丽啫喱

Meat | 肉

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

Lamb | 羊肉

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

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

Fish | 鱼

Line Caught Lieu Jaune | 线钓黄鳕鱼

slowly cooked and glazed | hazelnut oil sorbet
French onions and green pea | green pea bouillon
慢煮调味 | 榛子油雪霸 | 法国洋葱与青豆
法式青豆高汤

Dover Sole & Verbena | 左口鱼与马鞭草

slowly steamed
green and white asparagus melba
mustard and verbena sabayon
清蒸左口鱼 | 绿白芦笋 | 芥末与马鞭草塞巴洋

Line Caught Cod Fish | 线钓鳕鱼

comfit in aromatic oil | fennel and Spanish ham
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

La Carte des Desserts | 甜点菜单

Chef's specials dishes to be added in the menu
零点套餐内的指定餐点可加价点选一款主厨特制菜品

Limited availabilities 限量供应

Caviar | 鱼子酱

W3 Caviar from Yunnan, No. 4 Premium Oscietra | 来自云南的鱼子酱

burgundy pancakes & buckwheat crepes
Champagne granita | aromats
勃根地煎饼与荞麦可丽饼 | 香槟冰霜 | 佐料

50 grammes +988 Rmb
120 grammes +2388 Rmb

Carvings | 现切

Bone-in Rib-Eye Beef m6+ 1kg | 带骨肉眼 +1588 Rmb

roasted | spiral carrot roll
French onion stuffed with bone marrow
puff potato | red wine juice

慢烤 | 特制胡萝卜卷

法式洋葱与骨髓 | 泡芙土豆 | 红酒汁

For 2 guests and more – Please allow 45 minutes for preparation | 两人及以上点用 - 烧制时间为 45 分钟

French Dover Sole 800 grammes | 法国左口鱼 +988 Rmb

cooked meuniere | leeks compression
shellfish risotto | fish bone stock
法式黄油香煎 | 特制京葱 | 贝类烩饭 | 鱼骨汁

For 2 guests – Please allow 30 minutes for preparation | 两人点用 - 烧制时间为 30 分钟