



# 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

snail stew | young leafs | garlic sorbet | fregola and basil bouillon

特制炖煮蜗牛 | 综合蔬菜 | 蒜味雪葩 | 珍珠面与罗勒高汤

## Min Dong Yellow Fish | 闽东海钓大黄鱼

slowly steamed and glazed | artichokes and rhubarb

mustard and verbena sabayon

慢煮上光 | 洋蓍与大黄 | 芥末马鞭草塞巴洋

## Japanese Bluefin Tuna Belly | 日本蓝鳍金枪鱼肚

confit & seared with dry sausage | sour peppers and fennel  
blackcurrant and blueberry | corn

油封炭烤与干香肠 | 酸红甜椒与茴香 | 黑加仑与蓝莓 | 玉米

## Mayura Station Wagyu Beef | Mayura Station 和牛

roasted filet | green and yellow zucchini | puffed potatoes

oyster blade salad | Sichuan pepper flavored juice

慢烤菲力 | 绿与黄节瓜 | 泡芙土豆 | 板腱肉色拉 | 四川花椒风味汁

Or 或者

## Lamb | 羊肉

roasted racks & Piedmont hazelnut | herbs viennoise eggplant

shoulder parmentier | garlic and lemon juice

慢烤羊排与皮耶蒙特榛子 | 香料茄子丁 | 炖煮羊肩肉 | 蒜与柠檬汁

Pre-Dessert | 前甜品

## 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 Menu Dégustation

2088 Rmb

不包含酒水及服务费

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

## Kinmedai | 金目鲷

steamed | fine slices of mushroom poached in a consommé  
cream of foie gras and fennel | herbs and mushroom infusion  
清蒸 | 高汤煮蘑菇片 | 奶油鸭肝与茴香 | 香料和菌菇的浸汁

## Dover Sole | 左口鱼

confits and seared on the plancha | zucchini and grapefruit melba  
slightly creamed juice  
油封铁板香煎 | 节瓜与西柚丁 | 清爽奶油汁

## Wild Brittany Blue Lobster | 野生布列塔尼蓝龙虾

roasted with lobster butter | barbecue grilled vegetables | cardinal sabayon  
龙虾黄油香烤 | 炭烤时令蔬菜 | 龙虾塞巴洋

## Sunflower Chicken | 葵花鸡

roasted breast and confit leg  
pak choy compression & basmati rice | whole grain mustard flavored juice  
慢烤鸡胸与油封鸡腿 | 大白菜与印度香米饭 | 谷物芥末汁

**Or 或者**

## Lamb | 羊肉

roasted rack & Piedmont hazelnuts | herbs viennoise and eggplant  
shoulder parmentier | garlic and lemon juice  
慢烤羊排与皮耶蒙特榛子 | 香料茄子丁 | 炖煮羊肩肉 | 蒜与柠檬汁

Pre-Dessert | 前甜点

## La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点



# A La Carte Menu 1588 Rmb

不包含酒水及服务费

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

### Kinmedai | 金目鲷

steamed | fine slices of mushroom poached in a consommé  
cream of foie gras and fennel | herbs and mushroom infusion  
清蒸 | 高汤煮蘑菇片 | 奶油鸭肝与茴香 | 香料和菌菇的浸汁

### Sardines & Mussels | 沙丁鱼与青口贝

caramelized vegetable jelly | green beans and quinoa  
sour watermelon | mustard ice cream | ratatouille and Isigny cream nectar  
焦糖蔬菜啫喱 | 扁豆与藜麦 | 酸西瓜 | 芥末冰淇淋 | 综合蔬菜与浓厚奶油蜜

### Snails & Octopus | 蜗牛和章鱼

snail stew | young leafs | garlic sorbet | fregola and basil bouillon  
特制炖煮蜗牛 | 综合蔬菜 | 蒜味雪霸 | 珍珠面与罗勒高汤

## Meat | 肉

### Pigeon & Foie Gras | 乳鸽与鸭肝

gingerbread crust  
cauliflower and almond mousseline  
chanterelle and apricot | pearled juice  
姜饼片 | 花菜杏仁泥 | 鸡油菌与杏桃 | 特制酱汁

### Lamb | 羊肉

roasted racks & Piedmont hazelnut  
herbs viennoise eggplant  
shoulder parmentier | garlic and lemon juice  
慢烤羊排与皮耶蒙特榛子 | 香料茄子丁  
炖煮羊肩肉 | 蒜与柠檬汁

### Sunflower Chicken | 葵花鸡

roasted breast and confit leg  
pak choy compression & basmati rice  
whole grain mustard flavored juice  
慢烤鸡胸与油封鸡腿 | 大白菜与印度香米饭  
谷物芥末汁

## Fish & Crustacean | 鱼与甲壳海鲜

### Sichuan Salmon | 四川三文鱼

slowly cooked in an aromatic oil  
squid and saffron risotto  
tomato water with lemon & thyme  
香料油慢煮 | 鱿鱼藏红花炖饭  
番茄汁与柠檬及百里香

### Frog legs | 牛蛙腿

pan fried and stewed frog legs | lettuce purée  
spinach and lemon | basmati rice emulsion  
香煎与炖煮牛蛙腿 | 生菜泥 | 菠菜与柠檬  
印度香米慕斯

### Lobster | 龙虾

roasted with lobster butter  
barbecue grilled vegetables | cardinal sabayon  
龙虾黄油香烤 | 炭烤时令蔬菜 | 龙虾塞巴洋

## La Carte des Desserts | 甜点菜单

Chef's specials dishes to be added or substituted in the menu

零点套餐内的指定餐点可加价点选或更换一款主厨特制菜品

Limited availabilities 限量供应

## Caviar | 鱼子酱

Perseus for Maison Lameloise, 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

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## Bone-in Rib-Eye Beef m5 1kg | m5 带骨牛眼肉

+1588 Rmb

roasted | artichoke barigoule | spirale potatoe | Choron sauce  
烤 | 炖洋蓍 | 螺旋土豆卷 | 特制番茄酱汁

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

## Wild Dover Sole 600 grammes | 野生左口鱼

+688 Rmb

cooked meunière | mussel & caviar | spinach & almond ravioli | Champagne fish bone sauce  
香煎 | 青口贝与鱼子酱 | 菠菜杏仁意大利饺 | 香槟鱼骨汁

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