



Le Menu Dégustation

1488 Rmb

不包含酒水及服务费

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

Blue Lobster | 蓝龙虾

lobster medallion with lemon caramel

fresh brown crab under a thin layer of cardamom milk | the claw in the spirit of a tomato salad

蓝龙虾与柠檬焦糖 | 豆蔻奶皮包裹新鲜棕蟹肉 | 蓝龙虾钳番茄沙拉

Wild Seabass | 野生海鲈鱼

grilled filet | modern Tian | shellfish | verbena sabayon

扒烤海鲈鱼 | 特制法式蔬菜 | 贝类海鲜 | 马鞭草萨巴雍

Beef Striploin Rangers Valley M7 | 澳洲 Rangers Valley 西冷和牛 M7

seared | carrots and mustard seed | sardines

烤 | 胡萝卜和芥末籽 | 沙丁鱼

Or 或者

Pigeon | 乳鸽

slowly steamed and seared | hazelnut crust | rhubarb and celeriac

deep fried leg with condiments | pearled juice

慢蒸再烤 | 榛子碎 | 大黄与芹根 | 炸乳鸽腿 | 特制酱汁

Pre-Dessert | 前甜点

White Peach | 白桃

lemon balm and black tea flavors | vineyard peach granite

柠檬香蜂草红茶风味 | 蜜桃冰沙

Or 或者

Raspberry & Chocolate | 树莓巧克力

Alpaco chocolate cream infused with sablé biscuit

Eau-de-vie flavored raspberry | mint sorbet

沙布蕾融合 66%法芙娜巧克力奶油

白兰地树莓 | 薄荷雪芭

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

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

Shrimps | 虾

poached in a broth and dipped in a crustacean bisque | fresh brown crab and quinoa
caramelized avocado | herbs flavored sauce
浓汤煮 | 棕蟹和藜麦 | 焦糖牛油果 | 香料汁

Or 或者

Snails & Octopus | 蜗牛和章鱼

snail and tomato ravioli | octopus grilled over barbecue | herb vegetable
fish soup | saffron-flavored hot mayonnaise
蜗牛番茄饺 | 烧烤章鱼 | 香料蔬菜 | 鱼汤 | 热藏红花蛋黄酱

Sichuan Salmon | 四川三文鱼

confit in an aromatic oil | squid & torrefied vermicelli | zucchini variation
reduced tomato water flavored with fennel
香料油封 | 烤鱿鱼丝球 | 节瓜 | 茴香番茄汁

Duck & Foie Gras | 鸭肉和鸭肝

roasted filet and glazed with a reduction of beetroot | daikon turnip and white beans
thin foie gras slices | fig perfumed juice
烤鸭胸以红菜头汁上光 | 白萝卜和白豆 | 鸭肝片 | 无花果酱

Or 或者

Lamb | 羊肉

the rack and the saddle | crunchy garlic | celtuce
羊排和羊鞍 | 松脆蒜肉 | 莴笋

Pre-Dessert | 前甜品

Rhubarb | 大黄

confit & sorbet | hay smoked vanilla mousse
Arlette | lemon grass juice
大黄与冰沙 | 干草烟熏香草慕斯 | 千层酥 | 柠檬香茅汁

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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caramelized avocado | herbs flavored sauce

浓汤煮 | 棕蟹和藜麦 | 焦糖牛油果 | 香料汁

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香料油封 | 烤鱿鱼丝球 | 节瓜 | 茴香番茄汁

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Alpaco chocolate cream infused with sablé biscuit

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2018 Saint-Bris - Exogyra Virgula

Guilhem & Jean-Hugues Goisot

98Rmb

2015 Bourgogne - Cuvée Margot

Collection Lameloise

108Rmb

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