



Le Menu Dégustation

1688 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

Rosy Seabass | 喉黑鱼

steamed | fine slices of mushroom poached in a consommé
cream of foie gras and fennel | herbs and fish bone infusion
清蒸 | 高汤煮蘑菇片 | 奶油鸭肝与茴香 | 香料鱼骨汁

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

Sunflower Chicken & Black Truffle | 葵花鸡与黑松露

roasted breast and confit leg
artichokes & basmati rice stuffed lettuce | whole grain mustard flavored juice
慢烤鸡胸与油封鸡腿 | 羊蓍与蔬菜填馅印度香米饭 | 谷物芥末汁

Or 或者

Lamb | 羊肉

roasted rack & 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 | 前甜点

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点



Le Menu du Déjeuner

888 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

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

Or 或者

Arctic Char | 红斑点鲑鱼

flame cooked | celeriac and seasonal mushroom
chardonnay and linden tree sauce
炙烧 | 芹根与时令蘑菇 | 霞多丽与椴树汁

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

Pigeon & Foie Gras | 乳鸽与鸭肝

gingerbread crust | cauliflower and almond mousseline
porcini and apricot | pearled juice
姜饼片 | 花菜杏仁泥 | 牛肝菌与杏桃 | 特制酱汁

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

Or 或者

Mayura Station Wagyu Beef | Mayura Station 和牛

(358 rmb supplement - 升级价 358 元)

roasted filet | green and yellow zucchini
puffed potatoes | oyster blade and black truffle salad | Sichuan pepper flavored juice
慢烤菲力 | 绿与黄节瓜 | 泡芙土豆 | 板腱肉与黑松露色拉 | 四川花椒风味汁

Pre-Dessert | 前甜品

La Carte des Desserts | 甜点菜单

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



Le Menu du Déjeuner

488 Rmb

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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

Sichuan Salmon | 四川三文鱼

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

Pre-Dessert | 前甜品

Rhubarb | 大黄

poached in a syrup with elderflower | wild pepper foam
caramelized brioche
糖煮接骨木大黄 | 胡椒泡沫 | 焦糖布里欧

Mignardises | 精致茶点

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2014 Pernand-Vergelesses

Dubreuil-Fontaine 118 Rmb

2017 Bourgogne Rouge

Benjamin Leroux 128 Rmb

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。