



# Le Menu Dégustation

1688 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

## Lieu Jaune & Caviar | 黄鳕鱼与鱼子酱

slowly cooked | artichoke | brown crab & walnut  
chardonnay and linden tree butter  
慢煮 | 洋蓟 | 棕蟹与核桃 | 霞多丽与椴树黄油

## 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**

## Mayura Station Wagyu Beef | Mayura Station 和牛

roasted filet | oxtail and parsley compression | pumpkin variation  
Sichuan pepper infused beef juice  
慢烤菲力 | 牛尾与欧芹 | 特制南瓜 | 四川花椒风味汁

*Main courses can be enjoyed with fresh White Truffle with a supplement of 150rmb per gram*

*主餐可以加价享用每公克 150 元的新鲜白松露*

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 Menu du Déjeuner

888 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

## Shrimp | 虾

woodland fragrance jelly | poached shrimp | sour mushroom

"under pressure" bouillon flavored with celery leaf's

木质香气啫喱 | 水煮虾 | 酸味蘑菇 | 特制芹菜叶高汤

Or 或者

## 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

## Sichuan Salmon | 四川三文鱼

confit in an aromatic oil | squid balls

mussel | orange gel | pumpkin & saffron

香料油油封 | 鱿鱼球 | 青口贝 | 橙子胶 | 南瓜与藏红花

## Pigeon | 乳鸽

gingerbread crust | cauliflower and almond mousseline

bi-colored semolina | marinated grapefruit | slightly vinegared pigeon juice

姜饼皮 | 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 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

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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姜饼皮 | 花菜与杏仁泥 | 双色花菜粒 | 腌制西柚 | 特制鸽子汁

Pre-Dessert | 前甜品

## Raspberry and Tarragon | 覆盆子与龙蒿

creamy | rice pudding emulsion  
raspberry and sour cream cheese sorbet  
浓郁奶油 | 米布丁慕斯 | 覆盆子酸奶油芝士雪霸

Mignardises | 精致茶点

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2014 Marsannay Blanc

B.Clair

128 Rmb

2017 Bourgogne - La Fontaine

C. Tremblay

138 Rmb

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