

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

### French Foie Gras | 法国鸭肝

strawberry & foie gras terrine | corn & sour white asparagus  
quinoa salad | toasted bread  
草莓和鸭肝冻 | 玉米和酸味白芦笋 | 藜麦沙拉 | 烤面包

**Or 或者**

### Crab & Tomato | 蟹和番茄

cardamom milk cannelloni | confit tomatoes | spicy crab bisque  
豆蔻奶冻裹蟹肉 | 油封番茄 | 微辣蟹肉浓汤

### Pomfret | 鲷鱼

cooked in an aromatic oil | green asparagus | marinated grapefruit | mustard & verbena sabayon  
香料油慢煮 | 青芦笋 | 腌葡萄柚 | 芥末马鞭草萨芭雍

### Langouste | 小青龙

poached in a crustacean bouillon | fennel | white beans stew | onion jus  
海鲜浓汤里煮制 | 茴香 | 白豆炖菜 | 洋葱汁

### Sweet Peas & Morel | 甜豆和羊肚菌

chicken & morel cake | sweet peas stew | mushrooms & herbs soup  
鸡肉和羊肚菌糕 | 甜豌豆炖菜 | 香料蘑菇汤

### Ningxia Lamb Chop | 宁夏羊排

seared lamb chop | crispy barigoule artichokes  
braised seasonal mushrooms | hazelnut & basil pistou | saffron & brown butter flavoured jus  
香煎羊排 | 酥炸各式洋蓟 | 慢炖时令菌菇 | 榛子罗勒酱 | 藏红花褐黄油羊汁

**Or 或者**

### Beef Tenderloin | 和牛里脊

roasted filet with smoked eel | carrot harlequin  
puffed potatoes | black garlic condiment | lemon balm beef jus  
烤里脊配烟熏鳗鱼 | 花色胡萝卜 | 泡芙土豆 | 黑蒜酱 | 香蜂草牛肉汁

## Pre-Dessert | 前甜点

### Cherry & Almond | 樱桃和杏仁

steamed egg white | raw & cooked cherries | almond amaretto cherry juice  
蒸制蛋白 | 新鲜和煮制樱桃 | 杏仁樱桃汁

**Or 或者**

### La Carte des Desserts | 甜点菜单

## Mignardises | 精致茶点

Menu Dégustation 1988RMB: Foie Gras, Pomfret, Sweet Peas & Morel, Lamb, Cherry  
品鉴套餐 1988RMB/位：鸭肝，鲷鱼，甜豆和羊肚菌，羊肉，樱桃

Grand Menu 2488RMB: Foie Gras or Crab, Pomfret, **Langouste**, Sweet Peas & Morel, Lamb or Beef  
**La Carte des Dessert**  
至尊套餐 2488RMB/位：鸭肝或蟹，鲷鱼，小青龙，甜豆和羊肚菌，羊肉或牛肉，自选甜品

Dégustation Wine Pairing 1388 RMB  
品鉴套餐-餐酒搭配 1388RMB (90 ml / glass 杯)

Grand Wine Pairing 1888 RMB  
至尊套餐-餐酒搭配 1888RMB (90 ml / glass 杯)

不包含酒水及服务费

**Any change in the menus leads to an extra charge of minimum of 388 Rmb**  
菜单上的任何更改都需要额外收费（起价 388 元）

# La Carte des Desserts

甜点菜单

288 rmb

## Cherry & Almond | 樱桃和杏仁

steamed egg white | raw & cooked cherries | almond amaretto cherry juice

蒸制蛋白 | 新鲜和煮制樱桃 | 杏仁樱桃汁

## Chocolate & Mint | 巧克力和薄荷

in the spirit of a tart | iced mint parfait | sabayon & chocolate sauce

巧克力塔 | 冰薄荷冻 | 萨巴雍和巧克力酱

## Crêpes Suzette | 苏泽特法式薄饼

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务



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。