



Le Menu Dégustation

1688 Rmb

不包含酒水及服务费

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

Bamboo Shrimp | 竹节虾

confit in a blackcurrant oil | creamy foie gras & fennel | orange jelly

在黑加仑油里油封 | 鸭肝和茴香 | 橙子啫喱

Fujian Red Mullet | 金线鱼

seared | squid stew | celtus & basmati rice | white wine sauce

香煎 | 目鱼炖菜 | 莴笋和印度香米 | 白葡萄酒酱汁

Xinjiang Milk fed baby lamb | 新疆奶饲羔羊

roasted saddle & rack | confit shoulder | braised & pickled carrots | verbena flavoured jus

烤制羊鞍和羊排 | 油封羊肩 | 炖煮和腌制胡萝卜 | 马鞭草风味酱汁

Or 或者

Rangers Valley Wagyu Beef M7+ | «Rangers Valley» 澳洲和牛里脊 M7+

vine shoot grilled tenderloin | confit shallots, capers & lemon

white asparagus & bone marrow crust | red wine jus

用葡萄根烤制和牛里脊 | 油封干葱, 水瓜柳和柠檬 | 白芦笋和牛骨髓 | 红酒牛肉汁

(388 rmb supplement - 升级价 388 元)

Chocolate | 巧克力

Komunto 80% | smoked ganache | chocolate sauce

科曼图 80% 黑巧克力 | 烟熏甘纳许 | 巧克力酱汁

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

988 Rmb

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

Sichuan Trout & Asparagus | 四川白鳙鱼和芦笋
milk skin | marinated crawfish & smoked trout | asparagus clafoutis
牛奶皮 | 腌制小龙虾和烟熏鳙鱼 | 芦笋克拉芙缇

Or 或者

Snails | 蜗牛
squid | white beans & mushroom stew | cabbage & hazelnut bouillon
鱿鱼 | 白豆和蘑菇炖菜 | 卷心菜和榛子浓汤

Yellow Croaker | 黄花鱼
seared | green peas & onion | lemon baby potatoes | liquorice flavoured sauce
香煎 | 豌豆和洋葱 | 柠檬风味小土豆 | 甘草风味酱

Pigeon | 乳鸽
roasted filet & confit leg | lightly spiced corn emulsion | blackberry jus
烤鸽胸和油封鸽腿 | 玉米和玉米香料慕斯 | 黑莓乳鸽汁

Raspberry & Rice Pudding | 树莓和香米布丁
confit lemon | raspberry jam | rice mousse
柠檬 | 树莓酱 | 香米慕斯

Mignardises | 精致茶点

**The chef recommends you to pair your lunch with
a glass of 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葡萄酒来搭配您的午餐



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香煎 | 豌豆和洋葱 | 柠檬风味小土豆 | 甘草风味酱

Buddha's Hand | 佛手

poached | orange & almond Calisson | honey & lemon sauce

煮佛手 | 橙子和杏仁慕斯 | 蜂蜜柠檬酱

Mignardises | 精致茶点

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Available on Week days only

仅工作日午餐提供

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