



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

Duck Foie Gras | 鸭肝

pressed with Yunnan ham | mushroom & daikon | duck vinaigrette

搭配云南火腿压制 | 蘑菇和白萝卜 | 鸭肉醋汁

Coral Grouper | 东星斑

confit in an aromatic oil | white asparagus & onion | blackcurrant | chardonnay & galanga butter

香料油油封 | 白芦笋和洋葱 | 黑加仑 | 霞多丽和高良姜黄油

Milk fed Lamb | 甘肃奶饲羔羊

rack & saddle marinated with cottage cheese & hazelnut | corn | artichokes & red pepper | hazelnut pistou

芝士榛子腌制的羊排和羊鞍 | 玉米 | 洋蓟和红胡椒 | 榛子法式青酱

Or 或者

Dry aged beef striploin | 干式熟成的西冷

roasted | almond & cauliflower | broccoli & black garlic | bone marrow | thyme flavoured beef jus

烤制 | 杏仁和花椰菜 | 西兰花和黑蒜 | 牛骨髓 | 百里香风味牛汁

(388 rmb supplement - 升级价 388 元)

Chocolate & Mint | 巧克力和薄荷

in the spirit of a tart | Komuntu 80% ganache | chocolate sauce

巧克力塔 | 科曼图 80%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

Arctic Char | 斑点鲑鱼

marinated & burnt skin | butter lettuce & sweet peas | braised lettuce broth
腌制和烧制鱼皮 | 奶油生菜和甜豌豆 | 奶油生菜浓汤

Or 或者

Frog Legs | 蛙腿

cooked meunière & glazed | watercress & baby mushroom | chervil butter jus
法式香煎并上釉 | 水芹菜和小蘑菇 | 细叶芹黄油风味蛙腿汁

Turbot | 多宝鱼

grilled & confit in a citrus butter | grapefruit condiment
spring vegetables | boulangère & roasted bones sauce
碳烤和柑橘黄油油封 | 葡萄柚酱 | 春季蔬菜 | 烤鱼骨浓汁

Pigeon & Foie Gras | 乳鸽和鸭肝

in a crust | apricot | celeriac & spring cabbage | hazelnut flavoured jus
脆壳里 | 杏桃 | 芹根和春卷心菜 | 榛子风味酱汁

Blueberry & Vanilla | 蓝莓和香草

steamed egg white | raw & cooked blueberry | Bali & Madagascar Vanilla flavoured cream
蒸蛋白 | 新鲜和煮制的蓝莓 | 巴厘岛和马达加斯加香草奶油

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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Cherry | 樱桃

marinated in red wine vinegar | almond milk veil | confit lemon & cherry | yogurt sauce
红酒醋腌制 | 杏仁奶皮 | 柠檬酱和樱桃 | 酸奶酱汁

Mignardises | 精致茶点

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