

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

### Foie Gras & Duck | 鸭肝和鸭肉

galantine | pistachio & peach | green beans roll | hazelnut vinaigrette

卷制 | 开心果和桃子 | 法刀豆卷 | 榛子油醋汁

**Or 或者**

### Tuna & Caviar | 金枪鱼和鱼子酱

marinated | baby tomato & coriander | red wine infused watermelon | tomato nectar

腌制 | 小番茄和香菜 | 红酒味西瓜 | 番茄汁

### Stone Fish | 石九公

slow cooked | green & yellow zucchini | stuffed potato & sea asparagus | fish soup

油封 | 青黄节瓜片 | 土豆和海芦笋 | 鱼汤

### Blue Lobster | 蓝龙虾

cooked in a crustacean butter | carrot & ginger | lobster fleurette | vermicelli & bisque

虾壳黄油煮制 | 胡萝卜和生姜 | 龙虾块 | 法式细面和微辣风味虾汁

### Porcini | 牛肝菌

thin tart | eggplant, green olive & confit lemon | rosemary butter flavoured mushroom jus

薄酥饼 | 茄子, 青橄榄和油封柠檬 | 迷迭香黄油菌菇汁

### Pigeon | 乳鸽

seared | corn, almond & Yunnan mushroom | bay leaf flavoured shallots purée | slightly spiced corn mousse

香煎 | 玉米, 杏仁和云南蘑菇 | 月桂叶干葱泥 | 微辣玉米慕斯

**Or 或者**

### Beef Tenderloin | 和牛里脊

wine shoots grilled | artichoke cake & confit | green Sichuan pepper condiment, red wine jus

葡萄藤烤制 | 油封洋蓟&洋蓟蛋糕 | 四川花椒酱, 红酒牛肉汁

## Pre-Dessert | 前甜点

### Apricot | 杏子

whisky parfait | flour tuile | popcorn emulsion

威士忌冻 | 面包脆 | 爆米花慕斯

**Or 或者**

### La Carte des Desserts | 甜点菜单

## Mignardises | 精致茶点

Menu Dégustation 1988RMB: Foie Gras & Duck, Stone Fish, Porcini, Pigeon, Apricot  
品鉴套餐 1988RMB/位: 鸭肝和鸭肉, 石九公, 牛肝菌, 乳鸽, 杏子

Grand Menu 2488RMB: Foie Gras & Duck or Tuna & Caviar, Stone Fish, Lobster, Porcini, Pigeon or Beef  
La Carte des Desserts

至尊套餐 2488RMB/位: 鸭肝和鸭肉或金枪鱼和鱼子酱, 石九公, 蓝龙虾, 牛肝菌, 乳鸽或牛肉, 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

# La Carte des Desserts

甜点菜单

288 rmb

## Apricot | 杏子

whisky parfait | flour tuile | popcorn emulsion

威士忌冻 | 面包脆 | 爆米花慕斯

## Rhubarb & Ginger | 大黄和生姜

olive oil sablé | poached & caramelized rhubarb | ginger flavored diplomate cream

橄榄油沙布蕾 | 煮制和焦糖化大黄 | 生姜味外交官奶油

## Chocolate & coffee | 巧克力和咖啡

cocoa jelly | Manjari chocolate biscuit | coffee foam | lemongrass infused sauce

可可豆啫喱 | 曼特尼巧克力饼干 | 咖啡慕斯 | 柠檬草酱汁

## 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。