



Le Menu Dégustation

1588 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

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

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

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

(388 rmb supplement - 升级价 388 元)

Chocolate & coffee | 巧克力和咖啡

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

可可啫喱 | 曼特尼巧克力饼干 | 咖啡慕斯 | 柠檬草酱汁

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

888 Rmb

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

Crawfish & Pike Perch | 小龙虾和桂鱼

in the spirit of a tart | fennel & green beans salad | Dijon mustard foam | crustacean nectar
塔塔 | 茴香和法刀豆沙拉 | 第戎芥末慕斯 | 海鲜汁

Or 或者

Snails & Octopus | 蜗牛和章鱼

garlic dumpling | seared octopus | almond & spring onions | snail's & almond reduction
蒜香 | 香煎章鱼 | 杏仁和青葱 | 蜗牛和杏仁浓缩汁

Red Mullet & Squid | 金线鱼和目鱼

marinated & slowly cooked | eggplant & tomato
lemon balm flavored fish bones sauce
腌制后低温慢煮 | 茄子和番茄 | 香蜂草风味鱼骨汁

Sunflower Chicken | 葵花鸡

roasted breast & confit leg | zucchini | seasonal mushrooms | mushroom & chicken jus
烤鸡胸肉和油封鸡腿 | 节瓜 | 时令菌菇 | 菌菇干鸡肉汁

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

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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lemon balm flavored fish bones sauce
腌制后低温慢煮 | 茄子和番茄 | 香蜂草风味鱼骨汁

Apricot | 杏子
whisky parfait | flour tuile | popcorn emulsion
威士忌冻 | 面包脆 | 爆米花慕斯

Mignardises | 精致茶点

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