

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

Dalian Scallops | 大连扇贝

like a ceviche on a toast and seared scallop | green apple and Fallot mustard cream
vermouth broth

酸腌风味和煎扇贝 | 青苹果和法国芥末奶油 | 味美思清汤

Or 或者

Tuna & Sea urchin | 金枪鱼和海胆

tuna loin and saffron milk foam | grecque of sunchokes | sunchokes velouté

金枪鱼柳和藏红花泡沫 | 拌洋姜 | 洋姜浓汤

Langoustine & Caviar | 螯虾和鱼子酱

langoustine and fish mousseline | celery and celeriac | crustacean consommé

螯虾和鱼慕斯 | 西芹和芹根 | 海鲜清汤

Foie Gras | 鸭肝

“Petit Farcis” leeks potagere and seared French foie gras | abalone and baby turnips | cabbage soup

法式香料和香煎鸭肝 | 鲍鱼与迷你芜菁 | 卷心菜汤

Bamboo Shrimps | 竹节虾

lightly cooked in butter | pumpkin cake and vanilla beetroot | sour Hainan lemon | walnut sabayon

黄油轻炙 | 南瓜糕和香草甜菜根 | 海南酸柠 | 核桃萨巴雍

Pigeon | 乳鸽

confit and roasted in a spices oil | red cabbage dumplings and blackcurrant | carrots puree

anis flavoured pigeon jus

油封后浸香料油烤制 | 红甘蓝饺和黑加仑 | 胡萝卜泥 | 八角味乳鸽汁

Or 或者

Wagyu Beef | 和牛

gently roasted and topped with soft shallots | chestnuts and parsley

maitake mushrooms in tempura | beef jus

低温慢烤搭配干葱 | 栗子和欧芹 | 舞茸菌天妇罗 | 牛肉汁

Pre-Dessert | 前甜点

Apples | 苹果

nest of pistachio parfait | caramelized red apple and green apple sorbet | infused lemongrass compote

开心果芭菲 | 焦糖红苹果和青苹果雪葩 | 糖渍香茅苹果

Or 或者

La Carte des Desserts | 甜点菜单

Mignardises | 精致茶点

Menu Dégustation 1988 RMB: Tuna & Sea Urchin, Foie Gras, Bamboo Shrimps, Pigeon, Apples

品鉴套餐 1988RMB/位：金枪鱼和海胆，鸭肝，竹节虾，乳鸽，苹果

Grand Menu 2488 RMB: Scallops **or** Tuna & Sea Urchin, **Langoustine**, Foie Gras, Bamboo Shrimps, Pigeon **or** Beef
La Carte des Dessert

至尊套餐 2488RMB/位：扇贝**或**金枪鱼和海胆，**螯虾**，鸭肝，竹节虾，乳鸽**或**牛肉，**自选甜品**

Dégustation Wine Pairing 1388 RMB

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

Grand Wine Pairing 1888 RMB

至尊套餐-餐酒搭配 1888 RMB **(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

Apples | 苹果

nest of pistachio parfait | caramelized red apple and green apple sorbet | infused lemongrass compote
开心果芭菲 | 焦糖红苹果和青苹果雪葩 | 糖渍香茅苹果

Valrhona Chocolate | 法芙娜巧克力

chocolate dentelle | soft biscuit & hazelnut sabayon | freshness of pear | warm chocolate sauce
巧克力蕾丝脆片 | 软饼干和榛子萨芭雍 | 鲜梨 | 温巧克力酱

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。