

## STARTERS, SALADS & APPETIZERS | 前菜, 色拉 & 开胃菜

Seasonal pickled Vegetables | 腌蔬菜 RMB 45

### Hamachi Salad | 鲷鱼色拉

Cured Hamachi | pickled Daikon | Romana Lettuce  
Shiitake | Quail Eggs | Ginger-Soy-Dressing  
腌鲷鱼 | 腌萝卜 | 罗马生菜 | 香菇 | 鹌鹑蛋  
姜味豉油芝麻汁 RMB 88

### Baby Spinach Salad

嫩菠菜色拉  
Green Apple | Tomato | Yoghurt-Wasabi Dressing  
青苹果 | 番茄 | 酸奶芥末汁 RMB 68

### Burrata | Grilled Watermelon

布拉塔芝士 | 烤西瓜  
Tomato | Yuzu | Shiso  
番茄 | 柚珠酱 | 紫苏 RMB 128

### Oysters | 生蚝

Served with Lemon and Shallot-Sherry Vinaigrette  
配柠檬干葱雪莉醋

	6 pc./枚	12 pc./枚
<b>La Bourriche No. 5</b>		
马奥伦甄选5号生蚝	RMB 210	RMB 385
<b>Ostra Regal No. 2</b>		
皇御甄选2号生蚝	RMB 390	RMB 675

### Cured and smoked Salmon | 腌熏三文鱼

Crème Fraiche | Apple | Lime  
法式酸奶油 | 苹果 | 青柠 RMB 125

### Tuna Tataki | 轻煎金枪鱼

Tamarillo | Tomato Hearts | Ponzu-Soy Dressing  
树番茄 | 番茄心 | 柚子豉油汁 RMB 118

### Cinco Jotas '5J' Iberico Ham Hand cut

现切'5J' 火腿  
Roasted Tomato Bread | 烤番茄面包  
40g/克 80g/克  
RMB 265 RMB 450

### 'Rougie' Foie Gras Terrine

露杰”鸭肥肝酱  
Sauternes Jelly | green Tomato Chutney | Brioche  
索甸甜酒啫喱 | 绿番茄酱 | 黄油面包 RMB 165

### 'Oeuf en Meurette' | 红酒蛋

'5J' Ham | pickled Shimeji Mushrooms  
伊比里亚“5J”火腿 | 腌蟹味菇 RMB 115

### Charcoal grilled Octopus | 碳扒八爪鱼

Aioli Pimentón | 甜辣椒蛋黄酱 RMB 135

## SOUPS | 汤

### Clam & Seafood Soup | 蛤蜊&海鲜汤

Yellow Thai Curry | Prawns | Clams | Turbot  
泰式黄咖喱 | 虾 | 蛤蜊 | 多宝鱼 RMB 125

### Mushroom Consommé | 菌菇清汤

Dashi | Foie Gras Ravioli  
高汤 | 肥鸭肝饺 RMB 115

### Gazpacho Andaluz | 番茄冷汤

Smoked Mackerel | Cucumber | Olive Oil  
烟熏番茄 | 黄瓜 | 特纯橄榄油 RMB 95

## VEGETARIAN | 素菜

### Tagliatelle Pasta | 意式宽面

Green Peas | Morels | Parmesan Cheese  
甜豆仁 | 羊肚菌 | 帕尔马芝士 RMB 125

### Spinach Gnocchi | 菠菜土豆团

Sautéed Spinach | Semi-dry Tomatoes | Pine-Nuts  
炒菠菜 | 半干番茄 | 松仁 RMB 115

### Grilled Eggplant | 烤茄子

Dashi Jelly | Lime | 高汤啫喱 | 青柠 RMB 95

### White Asparagus | 白芦笋

Miso Hollandaise | 味噌荷兰酱  
add-on 另加  
40g 5J Ham  
“5J”火腿 RMB 245  
Smoked Salmon  
烟熏三文鱼 RMB 110

## FISH & SEAFOOD | 鱼类&海鲜

### Uni 'Spaghetti alla Chitarra' | 海胆方形意粉

### Seared Hokkaido Scallops | 煎北海道扇贝

### Confit Toothfish Fillet | 油浸犬牙鱼柳

Sea Urchin | Semi-dry Tomato | Shallots | Lime

Soy-Butter | grilled green Asparagus

Capers Sauce | white Bean Mash | Parsley Oil

海胆 | 半干番茄 | 干葱 | 青柠 RMB 185

豉汁高汤黄油汁 | 扒青芦笋 RMB 285

水瓜榴汁 | 白豆泥 | 意大利芹油 RMB 280

## MEAT | 肉类

### Smoked & Braised Iberico Pork Cheek | 炖猪颊

Mimosa | Potato Mousseline | Frisée Salad  
甜椒酱 | 土豆慕斯 | 蜘蛛菜 RMB 245

### New Zealand 'Te Mana' Lamb Shoulder

新西兰'Te Mana'羊肩  
Grilled Vegetables | Artichoke Mash | Gremolata  
扒蔬菜 | 洋蓟酱 | 香草碎 RMB 345

### Slow cooked Wagyu Beef Short-Ribs | 慢煮牛小排

BBQ Glaze | grilled Lettuce  
烧烤酱 | 扒生菜 RMB 395

## LYCHEE WOOD GRILLED STEAKS | 荔枝木烤肉

### Iberico Pork Chop 350g

西班牙猪排350克 RMB 285

### Australian Rangers Valley Angus Beef Tenderloin M5+ 250g

澳洲Rangers Valley安格斯牛里脊M5+ 250g克 RMB 485

### Australian Rangers Valley Wagyu Beef Striploin M5+ 350g

澳洲Rangers Valley和牛西冷M5+ 350g克 RMB 685

### Cape Grim Tasmanian Bone-in Rib-Eye 600g

塔斯马尼亚带骨肉眼牛排 600克 RMB 865

ALL STEAKS ARE SERVED WITH PICKLED VEGETABLES, MISO HOLLANDAISE OR JUS  
牛排配腌蔬菜及味噌荷兰酱或肉汁

## SIDES | 配菜

Burned Corn with brown Butter | 棕黄油烤玉米 RMB 55

Sautéed Mushrooms | 炒菌菇 RMB 65

Spinach | 菠菜 RMB 65

Grilled Broccolini | Yuzu cured Egg Yolk  
扒西兰花苔 | 柚子蛋黄 RMB 65

Asparagus | green Peas | Morels  
白芦笋, 甜豆及羊肚菌 RMB 85

Gratin 'Dauphinois' | 烤千层土豆 RMB 55

Mash Potatoes | 土豆泥 RMB 55

Foie Gras Fried Rice | 鸭肥肝炒饭 RMB 115

## DESSERTS | 甜品

### Lychee Sorbet | 荔枝雪芭

Poached Peach | Panna Cotta  
煮桃子 | 牛奶布丁 RMB 85

### Black Forest | 黑森林

Roasted Cocoa Gelato  
烤可可冰淇淋 RMB 85

### Mascarpone-Almond Mousse | 马士卡普尼-杏仁慕斯

Raspberries | Crumble | Caramelized Almonds  
树莓 | 酥粒 | 焦糖杏仁 RMB 85

### Espresso Crème Brûlée | 咖啡焦糖布蕾

Passion Fruit | Vanilla Ice Cream  
百香果 | 香草冰淇淋 RMB 85

All prices are in RMB and subject to a  
10% Service Charge  
所有价格以人民币计算并附加10%服务费