

# Lunch Set Menu

## 午市套餐

Exclusive for weekdays only, except for holidays  
11:30 to 14:00

悠然午间时光  
驻足静谧林间桃源  
精选荟萃中西套餐  
随心搭配果汁、咖啡或茶  
惬意舒心尽在璞麗长吧

Enhance your midday with  
our EXPRESS LUNCH at Long Bar  
Indulge in a specially crafted set menu  
thoughtfully designed to save  
your valuable moments  
Enjoy a delightful combination of flavors  
Accompanied by your choice  
of one glass of juice, coffee, or tea



You may scan the QR code to explore the refined pictures of our set lunch.

## ASIA FORMULA 中式套餐

RMB 258

### Tian Fu | 天府

#### Starter | 前菜

Marinated Eggplant with Spicy Sauce 红油肉末茄子

#### Main | 主菜

Dan Dan Noodle 四川担担面

#### Fruit | 水果

Seasonal Fruit Platter 时令水果盘

*Or*

### CX Mashup | 蜀韵

#### Starter | 前菜

Pork Ear in Sichuan Style 四川红油猪耳

#### Main | 主菜

Egg Fried Rice 特色蛋炒饭

#### Fruit | 水果

Seasonal Fruit Platter 时令水果盘

# INTERNATIONAL FORMULA 西式套餐

RMB 288

## The Apennines | 缤纷地中海

### Starter | 前菜

Burrata Salad 布拉塔芝士沙拉

### Main | 主菜

Linguine “Rustichella” Bolognese “露丝缇克拉”肉酱意大利面

### Dessert | 甜品

Basque Cheesecake 巴斯克芝士蛋糕

*Or*

## Carbon Bomb | 海陆山川

### Soup | 汤

Truffle and Potato Veloute 黑松露土豆浓汤

### Main | 主菜

Norwegian Salmon & Scallop Poke Bowl 挪威三文鱼扇贝波奇碗

### Dessert | 甜品

Valrhona Chocolate Mousse 法芙娜巧克力慕斯

# ALL DAY MENU

## 全日菜单



You may scan the QR code to explore the refined pictures of more delicacies.

## SIGNATURE SNACKS 精选小食

<b>French Cheese Platter</b>	<b>228</b>
Maraschino cherries, buckwheat sourdough 法式芝士拼盘 黑樱桃，荞麦酸面包	
<b>5J Pure Iberico Ham (60g)</b>	<b>388</b>
Pan con tomato, buckwheat sourdough 西班牙 5J 火腿 (60 克) 番茄莎莎，荞麦酸面包	
<b>House-made Hummus</b>	<b>128</b>
Crunchy vegetables, crispy polenta 自制鹰嘴豆泥 生脆蔬菜条，脆炸玉米糕	
<b>PuLi Fried Chicken Wings</b>	<b>168</b>
Organic chicken wings, house-made Bourbon BBQ sauce 璞丽炸鸡翅 有机鸡中翅，自制波本威士忌烧烤酱	

## WESTERN CUISINE 西式菜单

### SALADS & STARTERS 沙拉和前菜

#### **Burrata Salad 198**

Honey tomato, mesclun salad, balsamic dressing

布拉塔芝士沙拉

樱桃番茄，混合蔬菜，意式黑醋汁

#### **Caesar Salad 198**

Romaine lettuce, grilled organic chicken breast, anchovies, croutons, grated parmesan

凯撒沙拉

罗马生菜，烤有机鸡胸肉，凤尾鱼，面包薄脆，帕玛森芝士

#### **Greek Salad 158**

Cherry tomato, cucumber, bell pepper, feta cheese, "Coquillo Niçoise" olives

希腊沙拉

樱桃番茄，黄瓜，柿子椒，菲达芝士，尼斯橄榄

#### **Norwegian Salmon & Scallop Poke Bowl 198**

Warm Japanese sushi rice, cashew nuts, cucumber, Furikake seaweed

挪威三文鱼扇贝波奇碗

日式寿司米饭，腰果，黄瓜，海苔香松

#### **Wagyu Beef Tartar 218**

Confit egg yolk, chives, capers

生和牛塔塔

油封有机蛋黄，细香葱，水瓜柳

### SOUPS 汤

#### **Crustacean Bisque 198**

Scallops, tiger prawns, saffron aioli

海鲜汤

扇贝，老虎虾，藏红花蒜泥蛋黄酱

#### **Truffle and Potato Velouté 198**

Confit potatoes, leeks, truffle

黑松露土豆浓汤

油封土豆，京葱，黑松露

## WESTERN CUISINE 西式菜单

### SANDWICHES 三明治

accompanied by French Fries

搭配薯条

#### **Croque Madame**

208

Paris ham, gruyere cheese, sunny side-up egg, brioche bread

法式三明治

巴黎火腿片，格鲁耶尔芝士，单面煎蛋，黄油面包

#### **Sourdough Club Sandwich**

228

Organic chicken, lettuce, tomato, egg, bacon

酸面包公司三明治

有机鸡肉，生菜，番茄，鸡蛋，培根

#### **Wagyu Beef Burger**

258

Emmental cheese, lettuce, pickled mustard seeds, BBQ sauce, house-made soft bun

和牛汉堡

艾蒙塔尔芝士，生菜，腌制芥末籽，烧烤酱，自制软面包

### PASTAS 意面

#### **Black Truffle Gnocchi**

188

Sage, pumpkin, Parmigiano Reggiano

黑松露土豆团子

鼠尾草，南瓜，帕玛森芝士

#### **Linguine "Rustichella" Bolognese**

218

Wagyu beef bolognese, pecorino cheese

"露丝缙克拉"肉酱意大利面

和牛肉酱，佩科里诺芝士

#### **Paccheri Napolitana**

218

Stracciatella, basil, tomato sauce

那不勒斯粗管面

丝翠奇水牛芝士，罗勒，番茄汁

#### **Seafood Tagliatelle "Rustichella"**

288

Prawns, scallops, lobster, aglio olio

"露丝缙克拉"海鲜意式宽扁面

大虾，扇贝，龙虾，蒜味橄榄油

## WESTERN CUISINE 西式菜单

### MAIN COURSES 主菜

<b>Angus Beef Bavette M5</b>	<b>398</b>
Confit shallot, butterhead lettuce, crispy fries, Béarnaise sauce	
<b>M5 安格斯牛腹肉</b>	
油封小干葱, 奶油生菜, 炸薯条, 法式伯那西酱	
<b>Organic Chicken “Parmigiana”</b>	<b>268</b>
Seasonal vegetables, potato gnocchi, chicken jus	
<b>有机鸡肉帕玛森干酪</b>	
有机时蔬, 土豆团子, 鸡肉汁	
<b>Patagonian Toothfish</b>	<b>298</b>
Roasted in chorizo butter, barley, sautéed greens	
<b>南极犬牙鱼</b>	
西班牙辣味香肠, 大麦, 炒绿色蔬菜	
<b>Seared Norwegian Salmon</b>	<b>248</b>
Asparagus, young potatoes, pancetta	
<b>烤挪威三文鱼</b>	
芦笋, 小土豆, 意大利腌肉	



## ASIAN CUISINE 亚式菜单

### APPETIZERS 开胃菜

<b>Bean Curd with Shredded Bean Sprouts</b>	<b>88</b>
Sesame oil 清拌腐竹 芝麻油	
<b>Drunken Chicken</b>	<b>208</b>
10 years Huadiao 黄酒醉鸡 十年陈花雕酒	
<b>Miso Edamame</b>	<b>68</b>
Steamed edamame, house-made dried 味噌毛豆 蒸毛豆，自制味噌粉	
<b>Pork Ear in Sichuan Style</b>	<b>128</b>
Peanut, celery 四川红油猪耳 油炸花生，芹菜	
<b>Marinated Eggplant with Spicy Sauce</b>	<b>68</b>
Spicy minced pork 红油肉末茄子 辣味猪肉末	

## ASIAN CUISINE 亚式菜单

### SOUPS & NOODLES 汤和面

<b>Braised US Prime Short Rib Beef Noodle Soup</b>	<b>248</b>
House-made noodle 美国牛肋排汤面 手工面条	
<b>Dan Dan Noodle</b>	<b>188</b>
House-made noodle, minced pork, Sichuan style 四川担担面 手工面条, 猪肉末	
<b>Laksa with Chicken and Shrimp</b>	<b>198</b>
Chicken, shrimp, bean sprouts, egg 虾仁鸡肉叻沙 鸡肉, 虾仁, 豆芽, 鸡蛋	
<b>Scallion Noodle</b>	<b>128</b>
House-made noodle, supreme soy sauce, shredded dried scallops 葱油拌面 手工面条, 头抽, 炸扇贝干丝	

## ASIAN CUISINE 亚式菜单

### RICE & MAIN DISHES 米饭和主菜

<b>Egg Fried Rice</b> Organic egg, leek <b>特色蛋炒饭</b> 有机鸡蛋, 大葱	<b>128</b>
<b>Hainanese Chicken Rice</b> Hainanese chicken, fragrant rice, chicken soup, chili paste, ginger spring onion, supreme soy sauce <b>海南鸡饭</b> 米饭, 鸡汤, 辣椒酱, 姜葱泥, 头抽	<b>258</b>
<b>Steamed Halibut</b> Iberico ham, supreme soy sauce, broccolini <b>豉油蒸比目鱼</b> 西班牙火腿, 头抽, 迷你西兰花	<b>288</b>
<b>Twice-cooked Black Pork Belly with Steamed Rice</b> Slices in Sichuan style, leeks, red bean paste <b>四川回锅肉配米饭</b> 蒜苗, 郫县豆瓣酱	<b>188</b>
<b>Wagyu Beef Fried Rice</b> Garlic, spring onion, supreme soy sauce <b>和牛炒饭</b> 蒜头, 小葱, 头抽	<b>188</b>

### SIDES & VEGETABLES 配菜和时蔬

<b>Fragrant Rice</b> <b>海南鸡米饭</b>	<b>48</b>
<b>House-made Noodle in Chicken Soup</b> <b>鸡汤面</b>	<b>48</b>
<b>Poached Kailan Vegetable with Soy Sauce</b> <b>白灼芥兰</b>	<b>88</b>
<b>Steamed Jasmine Rice</b> <b>香米饭</b>	<b>18</b>

## DESSERT 甜品

<b>Basque Cheesecake</b> Pear & yuzu sauce 巴斯克芝士蛋糕 梨 & 柚子酱汁	<b>128</b>
<b>Dessert of the Day</b> 每日精选甜品	<b>88</b>
<b>House-made Crunchy Churros</b> Salted caramel, cinnamon sugar, chocolate sauce 自制西班牙油条 咸味焦糖，肉桂糖粉，巧克力酱	<b>128</b>
<b>Ice Creams &amp; Sorbets (1 scoop)</b> Beetroot & berries, coconut, mandarin, triple vanilla or yogurt 冰淇淋或者冰霜（单球） 甜菜根莓果，椰子，柑橘，香草或酸奶	<b>38</b>
<b>Mixed Fruits Panna Cotta</b> Balinese vanilla, strawberry juice 混合水果奶冻 巴厘岛香草，草莓汁	<b>128</b>
<b>Seasonal Fruit Platter</b> 时令水果盘	<b>148</b>
<b>Valrhona Chocolate Mousse</b> Crispy speculoos biscuit 法芙娜巧克力慕斯 法芙娜巧克力薄脆	<b>148</b>

*Please Contact Our Service Staff for Any Food Dietary Request.*

*如有任何膳食需求，请与我们的餐厅服务人员联系。*