

APPETISERS 开胃菜

RAW BAR 生鲜
CHARCUTERIE 生肉

Royale n°2, France 皇家生蚝	Each	70.
Chef's oyster selection 主厨精选生蚝	Market Price	
Superior Oscietra caviar (30 gr.) 特级鱼子, 中国云南 (30 克)		700.
Cold smoked king salmon soda bread, butter 熏三文鱼, 苏打面包, 黄油		140.
Carrasco-Guijuelo 36 months Jamon Ibérico de bellota 西班牙火腿		320.

Brown crab
samphire, basil, burrata
tomato granité
面包蟹, 布拉塔芝士, 番茄, 罗勒

120.

Langoustine
Champagne-lobster sauce
fresh herbs
海鳌虾, 香槟龙虾汁

290.

Sea urchin
oscietra caviar, green apple gelée
vanilla-celery bavaroise
海胆, 青苹果泥, 芹菜穆斯鱼子酱

250.

Summer vegetables
smoked goat cheese and herbs
lemon basil cake
夏令时蔬, 烟熏羊奶芝士, 罗勒蛋糕

110.

Pea and mint soup
long pepper crème chantilly
beldi lemon
青豆奶油薄荷汤, 贝尔迪柠檬

110.

Seared foie gras
walnut, five-spice
sweet and sour apple
香煎鹅肝, 核桃, 五种香料, 酸甜苹果

130.

Steak tartare
smoked pullet egg, Jerusalem artichoke
pickled shallot
生牛肉塔塔, 烟熏鸡蛋, 洋蓟, 腌葱

120.

Seafood soup
sea scallop, saffron-tomato broth
海鲜汤, 蛤蜊, 藏红花, 番茄汤

110.

ENTRÉES 主菜

Crispy scale red sea bream
artichoke barigoule, squid
piment d'Espelette, clam aioli
真鲷, 烩洋蓟, 鱿鱼, 南法辣椒, 蛤蜊蒜蓉蛋黄酱

280.

Patagonian toothfish
escargots, parsley, garlic
nasturtium
鳕鱼, 蜗牛, 欧芹, 大蒜, 旱金莲

295.

Duck breast
foie gras, cherries
almond nougatine
yuzu-cherry sauce
鸭胸肉, 鹅肝, 酸味樱桃汁

230.

Roast and confit lamb
burnt aubergine, harissa
chickpea panisse
油封烤羊肉, 茄子, 北非辣酱, 鹰嘴豆卷

250.

Tagliolini pasta
lobster, tomato, pastis
cured egg yolk
龙虾意面, 番茄, 茴香酒, 熏蛋黄

280.

Barramundi
clam ragu, potato purée with caviar
lemon-verbena emulsion
尖吻鲈, 蛤蜊酱, 土豆泥配鱼子酱, 柠檬香料汁

230.

Angus steak
kampot pepper sauce
pomme purée
西冷牛排, 红胡椒汁, 自制土豆泥

395.

Slow-cooked chicken
pancetta, bacon jus, cauliflower
pearl barley, yeast risotto
慢煮鸡, 烟肉, 培根酱, 花椰菜, 大麦, 意饭

220.

TO SHARE 分享

Halibut meunière
seaweed butter, lemon, capers
香煎比目鱼, 海藻黄油, 柠檬, 水瓜柳

460.

Whole duck neck sausage
ratatouille, endive salad
鸭肉肠, 普罗旺斯杂烩, 菊苣

540.

Côte de boeuf 1 kg
270 days grain-fed Australian Angus
pomme purée, béarnaise, kampot pepper sauce
肋眼牛排
270 天谷物喂养, 土豆泥, 贝阿恩, 贡布胡椒汁

990.

SIDE DISHES 配菜

Romaine, endive, celery
walnut, Saint Agur, apple
罗马生菜, 菊苣, 芹菜, 核桃, 奶酪, 青苹果

95.

Potato purée
土豆泥

60.

Ratatouille provençale
普罗旺斯杂烩

95.

Phénix French fries
炸薯条

60.

Grilled young broccoli
anchovy, capers
烤花椰菜, 银鱼柳, 水瓜柳

60.

SUMMER



Vegetarian options are available upon request - 如有需求, 可提供素食选择
Prices are in RMB and subject to 10% service charge and applicable prevailing Value Added Tax (VAT)
所有价格以人民币计价, 需另加 10% 服务费, 总额需征收中国政府的法定增值税。