

APPETISERS 开胃菜

RAW BAR 生鲜  
CHARCUTERIE 生肉

Royale n° 2, France 皇家生蚝	Each	70.	Raw Oyster anis, yuzu granité preserved fennel 生蚝, 茴香, 柠檬冰沙	268.	Pumpkin consommé Ibérico ham, chestnut 南瓜汤, 伊比利亚火腿, 栗子	150.
Chef's oyster selection 主厨精选生蚝	Market Price		Langoustine Champagne-lobster sauce fresh herbs 海鳌虾, 香槟龙虾汁	290.	Foie gras terrine spiced confit pear, tuile 鹅肝冻, 鹅肝, 混合香料, 梨	130.
Superior Oscietra caviar (30 gr.) 特级鱼子, 中国云南 (30 克)		700.	Sea urchin oscietra caviar, green apple gelée fennel bavaroise 海胆, 青苹果泥, 茴香慕斯鱼子酱	320.	Steak tartare smoked pullet egg, pickled shallot 生牛肉塔塔, 烟熏鸡蛋, 腌葱	120.
Cold smoked king salmon soda bread, butter 熏三文鱼, 苏打面包, 黄油		140.	Summer vegetables smoked goat cheese and herbs lemon basil cake 夏令时蔬, 烟熏羊奶芝士, 罗勒	110.	Seafood soup sea scallop, saffron-tomato broth 海鲜汤, 蛤蜊, 藏红花, 番茄汤	138.
Carrasco-Guijuelo 36 months Jamon Ibérico de bellota 西班牙火腿		320.				

ENTRÉES 主菜

Confit salmon seasonal greens and Cardinal sauce 三文鱼, 时蔬, 龙虾汁	280.	Tagliolini pasta lobster, tomato, pastis cured egg yolk 龙虾意面, 番茄, 茴香酒, 熏蛋黄	280.	<p style="text-align: center;">TO SHARE 分享</p> <table border="1"> <tr> <td>Halibut meunière seaweed butter, lemon, capers 香煎比目鱼, 海藻黄油, 柠檬, 水瓜柳</td> <td>460.</td> </tr> <tr> <td>Whole duck neck sausage ratatouille, endive salad 鸭肉肠, 普罗旺斯杂烩, 菊苣</td> <td>540.</td> </tr> <tr> <td>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</td> <td>990.</td> </tr> </table>	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.
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Barramundi clam ragu, potato purée lemon-verbena emulsion 尖吻鲈, 蛤蜊酱, 土豆泥, 柠檬香料汁	280.	Patagonia 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	280.	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.	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.							

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.	Ratatouille provençale 普罗旺斯杂烩	95.	Grilled young broccoli anchovy, capers 烤花椰菜, 银鱼柳, 水瓜柳	60.
Potato purée 土豆泥	60.	Phénix French fries 炸薯条	60.		

AUTUMN



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。