

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.

Sea scallop 260.  
Poached in a Champagne fumet  
creamy leeks  
扇贝, 香槟汁, 奶油京葱

Slow cooked King Carabinero 290.  
grapefruit, snow peas  
慢煮红虾, 西柚, 豌豆

Sea urchin 320.  
oscietra caviar, green apple gelée  
celeriac vanilla  
海胆, 青苹果泥, 根芹香草鱼子酱

Seafood soup 140.  
saffron-tomato broth  
海鲜汤, 蛤蜊, 藏红花, 番茄汤

White bean soup 140.  
bacon foam  
black truffle  
白豆汤, 培根泡沫, 黑松露

Foie gras terrine 140.  
spiced confit pear, tuile  
鹅肝冻, 鹅肝, 混合香料, 梨

Hand cut Angus beef tartare 140.  
pickled onion, pullet egg  
(prepared table-side)  
生牛肉塔塔, 鸡蛋, 腌葱

MAINS 主菜

Confit salmon 290.  
seasonal greens  
Cardinal sauce  
三文鱼, 时蔬, 龙虾汁

Patagonia toothfish 295.  
Aïgo-saou, romanesco  
cauliflower  
鳕鱼, 海鲜汁, 混合花椰菜

Duck breast 290.  
foie gras, figs, almond  
gastrique sauce  
鸭胸肉, 鹅肝, 无花果酱

Barramundi 290.  
clam ragu, potato purée  
lemon-verbena emulsion  
尖吻鲈, 蛤蜊酱, 土豆泥, 柠檬香料汁

Barley risotto 290.  
Ji-Zong mushroom  
truffle pecorino cheese  
薏米烩饭, 鸡枞菌, 松露羊奶酪

Angus steak 395.  
kampot pepper sauce  
pomme purée  
西冷牛排, 红胡椒汁, 自制土豆泥

Cumin-marinated lamb loin 260.  
spiced eggplant cake  
低温慢煮孜然羊肉, 配意大利茄子糕

Braised rabbit leg 260.  
French confit shallot, grilled lettuce  
兔肉, 慢煮法国洋葱, 烤生菜

TO SHARE 分享

Halibut meunière 490.  
seaweed butter, lemon, capers  
香煎比目鱼, 海藻黄油, 柠檬, 水瓜柳

Whole duck neck sausage 590.  
ratatouille, endive salad  
鸭肉肠, 普罗旺斯杂烩, 菊苣

Côte de boeuf 1 kg 990.  
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

SIDE DISHES 配菜

Romaine, endive, celery 90.  
walnut, Saint-Agur, apple  
罗马生菜, 菊苣, 芹菜, 核桃, 奶酪, 青苹果

Potato purée 70.  
土豆泥

Ratatouille provençale 90.  
普罗旺斯杂烩

Phénix French fries 70.  
炸薯条

Grilled young broccoli 70.  
anchovy, capers  
烤花椰菜, 银鱼柳, 水瓜柳

WINTER



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。