

GRILLED OYSTER TARTAR

Smoked cream, finger lime, yuzu butter melba

生蚝

烟熏奶油 · 手指柠檬 · 柚子黄油薄脆面包片

*Veuve Clicquot Ponsardin Brut, Champagne, France, NV
(100ml)*

FOIE GRAS TERRINE

Spiced confit pear and tuile

鹅肝冻批

鹅肝 · 混合香料 · 梨

*Château Doisy-Daëne 2ème Cru Classé,
Sauternes, France, 2004 (75ml)*

SEA SCALLOP

Poached in a Champagne fumet, creamy leeks

扇贝

香槟汁 · 奶油京葱

*Jordan Winery, Chardonnay, Russian River Valley, Sonoma
County, USA, 2005 (100ml)*

WHITE BEAN SOUP

Bacon foam, black truffle

白豆汤

培根泡沫 · 黑松露

CONFIT SALMON

Seasonal greens and "cardinal sauce"

三文鱼

时蔬 · 龙虾汁

*Gustave Lorentz, Grand Cru "Altenberg de Bergheim",
Riesling, Alsace, France, 2005 (100ml)*

BLACK ANGUS STRIPLOIN

Tomato pissaladière and anchovy viennoise

安格斯西冷

蕃茄洋葱搭配维也纳银鱼柳汁

*E. Guigal "Château d'Ampuis",
Côte Rôtie, Rhône Valley, France, 2004 (100ml)*

STRAWBERRY MELBA WITH CAVIAR

Sherry vinegar Chantilly, cucumber and dill oil

草莓鱼子酱

雪莉酒醋 · 奶油 · 黄瓜莳萝油

CHOCOLATE MOLTEN CAKE

巧克力蛋糕

冰淇淋

Niepoort Late Bottle Vintage, Porto, Portugal, 2011 (75ml)

RMB 2,588 per person includes paired fine wines

For the entire table only

仅服务于整桌