

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

*Domaine Cauhapé
Ballet d'Octobre, Jurançon, France, 2017 (75ml)*

SEA SCALLOP

Poached in a Champagne fumet, creamy leeks

扇贝

香槟汁 · 奶油京葱

Domaine Séguinot-Bordet, Chablis, France, 2018 (90ml)

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

*Pierre Luneau-Papin, Muscadet-Sèvre-et-Maine,
Loire Valley, France, 2017 (90ml)*

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

Chapelle de Potensac, Médoc, France, 2011 (90ml)

STRAWBERRY MELBA WITH CAVIAR

Sherry vinegar Chantilly, cucumber and dill oil

草莓鱼子酱

雪莉酒醋 · 奶油 · 黄瓜莴苣油

CHOCOLATE MOLTEN CAKE

巧克力蛋糕

冰淇淋

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

RMB 1,000 per person without wine pairing

RMB 1,488 per person includes paired wines

For the entire table only

仅服务于整桌