

Brunch Menu

Seafood Selection

Gravlax, Pinenut, Leek

腌制三文鱼, 松子仁, 香葱

Burned Mackerel, Ponzu, Yuzu, Radish

香烤马鲛鱼, 柑橘, 柚子, 白萝卜

Sea Urchin, Cauliflower, Avruga Caviar, Yuzu

海胆, 花椰菜, 亚鲁加鱼子酱, 柚子

(Sup 50 RMB / 额外收: 50 元)

Gillardeau Oyster 58 1/pc

吉拉多生蚝

Soup

Pumpkin, Cheese Tart, Pumpkinseed Cream

南瓜, 芝士挞, 南瓜籽蓉

Leek Potato Soup, Potato, Smoked Eel, Sour Cream, Chips

香葱马铃薯浓汤, 马铃薯, 烟熏鳗鱼, 酸奶油, 香酥脆片

Classics With a Twist

Granola, Mixed Berries, Yoghurt

格兰诺拉麦片, 什锦莓, 酸奶

Foie Gras Terrine, White Chocolate, Green Apple

鹅肝派, 白巧克力, 青苹果

(Sup. 30 RMB / 额外收: 30 元)

Pasta

Gnocchi, Mushroom, Crispy Buckweat

意式通心粉, 蘑菇, 香酥荞麦

Rigatoni, Foie Gras, Artichoke Puree, Hazelnut

意大利通心粉, 鹅肝, 洋蓟汁, 榛子

(Sup 20 RMB / 额外收: 20 元)

(V) = Vegetarian

Eggs

Poached Duck Egg, Potato Mousse, Crispy Onion

水煮鸭蛋，马铃薯慕斯，香脆洋葱

Quail Egg, Beetroot, Smoked Eel, Horseradish

鹌鹑蛋，红菜头，烟熏鳗鱼，山葵

Sunny Side Up Egg Florentine Style

太阳蛋佐佛罗伦萨

Fish Main Course

Halibut, Meunière, Capers, Lemon

香煎比目鱼，水瓜柳，柠檬

(Sup 50RMB / 额外收:50 元)

Slow Cooked Salmon, Vodka, Lime

慢炖三文鱼，伏特加，青柠

Meat Main Course

Seared Beef Filet (80g / 160g), Bone Marrow, Leeks, Onion

80g: Sup 70RMB / 160g: Sup 140RMB

香煎菲力牛排 (80 克 / 160 克)，牛骨髓，葱，洋葱

80 克额外收：70 元，160 克额外收：140 元

Slow Cooked Veal, Carrot, Veal Juice (Sup 90RMB)

慢煮小牛肉，胡萝卜，小牛肉汁 (额外收: 90 元)

Lamb, Slow Cooked Saddle, White Bean, Paprika.

羊肉，慢炖羊鞍，白豆，红彩椒粉

Dessert

Mango Cheese Cake, Cream Cheese, Shortbread

芒果芝士蛋糕，奶油干酪，黄油甜饼干

Milk & Mandarin, Crispy Meringue, Yoghurt Sorbet, Mandarin Marmalade

牛奶&柑橘，香脆蛋白饼，酸奶冰沙，柑橘果酱

Chocolate Feuillantine, Kumquat Confit, Tonka Ice Cream

香酥巧克力蛋糕，油封金桔，香豆冰淇淋

5 Picks RMB 328

Wine Pairing / 配酒额外酌收:

5 Pours RMB 198

A 15% Service Charge is Added

外加百分之十五的服务费