

国贸  
GRILL  
79

FOOD FOR YOUR SOUL



## A TALE OF FRENCH CUISINE WITH A CHINESE FLAIR

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Grill 79 Culinary Team seeks to curate gourmet food with Western cuisine and local Chinese ingredients. Discover this gastronomic destination with the culinary finesse and explore the innovative reinterpretation of how we enjoy our meals.

Indulge in the culinary delights featuring premium ingredients that include local seasonal fresh fishes, Kaluga Queen Caviar from Qiandaohu, Chinese fresh truffles, 5J Iberian ham, oysters, foie gras and lobsters. Our exquisite beef selection features a range of award-winning full-blood Mayura Wagyu from Australia's oldest cattle station established in 1845 and U.S.D.A. Prime Angus Beef, awarded to the top 2% of all beef in the United States.

With breath-taking view of Beijing skyline, reaching all the way to the rooftops of the Forbidden City and beyond, Grill 79 uniquely located on Level 79 of China World Summit Wing, Beijing offers an unforgettable and sensory immersive dining experience that celebrates all your wonderful memories. Truly a Destination for Celebration.



## CANAPÉS

SALMON GRAVLAX WITH SOUR CREAM	28
FOIE GRAS	28
TIGER PRAWN AND AVOCADO	28
PARMIGIANO-REGGIANO PUFF WITH IBERICO HAM	28
 BEETROOT WITH FETA CHEESE	18



### Rooted in Nature

Our culinary programme Rooted in Nature highlights locally and ethically sourced food offerings. It enables all Shangri La hotels and resorts to incorporate sustainable items from our unique markets into our menus.

Please advise our staff if you have any food allergies or special dietary requirements in advance.  
All prices are in RMB and are inclusive of 10% service charge plus government tax and VAT.

# APPETIZERS



COLDWATER SHRIMP	228
Crustacean Oil   Red Turnip   Citrus Cream	
FOIE GRAS WITH TRUFFLE	228
Raspberry Sorbet   Coke Jelly   Brioche	
BURRATA CHEESE WITH TOMATO SALAD	188
Heirloom Tomato   Pine Nuts	
KING CRAB	368
7 Years Kaluga Queen Caviar   Avocado   Apple   Smoked Cream	
SCALLOP	208
9 Years Kaluga Queen Caviar   Fennel   Celeriac Puree   Truffle	
5J IBERICO HAM 100G	788
9 YEARS KALUGA QUEEN CAVIAR 30G	1,088
Champagne Jelly   Potato Blinis   Egg   Sour Cream	



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## OYSTER SELECTION

GILLARDEAU (6pcs)	698
LA BOURRICHE (6pcs)	698
FINE DE CLAIRE (6pcs)	698
SOUS VIDE OYSTER (2pcs) Red Cabbage Sauerkraut   Dashi   Soya Milk	298



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# SOUPS



## TRUFFLE MUSHROOM

128

Maitake Mushroom | Matsutake | Crouton Crumbles

## CRUSTACEAN

168

Patagonia Toothfish | Boston Lobster | Mussel

## BEEF GOULASH

158

Beef | Vegetables | Sour Cream | Baguette

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## SEAFOOD



## THE GEM OF THE OCEAN FRESH FISH COLLECTION FROM CHINA

The Culinary Team specially selected fresh fishes and tenderly steamed at 85 Celsius Degree to maintain its freshness and texture. One of the sensational fish delights features classic sauce à l'arête (fish bone sauce) that is made out of pure fish bone stock with a touch of caviar and salmon roes.

\*Seasonal ingredients are subject to availability

<b>TURBOT</b> Caviar   Salmon Roe   Fish Bone Sauce	268
<b>GAROUPA</b> Caviar   Salmon Roe   Fish Bone Sauce	598
<b>SEA BREAM</b> Piperade   Herbs Salad   Sauce Provençal	268

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**BOSTON LOBSTER | USA**

700g | Lobster Beurre Blanc Sauce

788

**RED LOBSTER | SOUTH AFRICA**

300g | Lobster Beurre Blanc Sauce

728

**SLOW ROASTED PATAGONIAN TOOTHFISH**

Pepper Oil Fish Stock | Luffa Stem | Green Onion Crumble

568

**CARABINERO PRAWN**

Basil | Crispy Baguette with Prawn Oil

428

**SQUID PACCHERI PASTA**

Cherry Tomato | Anchovies | Capers | Olives

228



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## CHEF SPECIAL

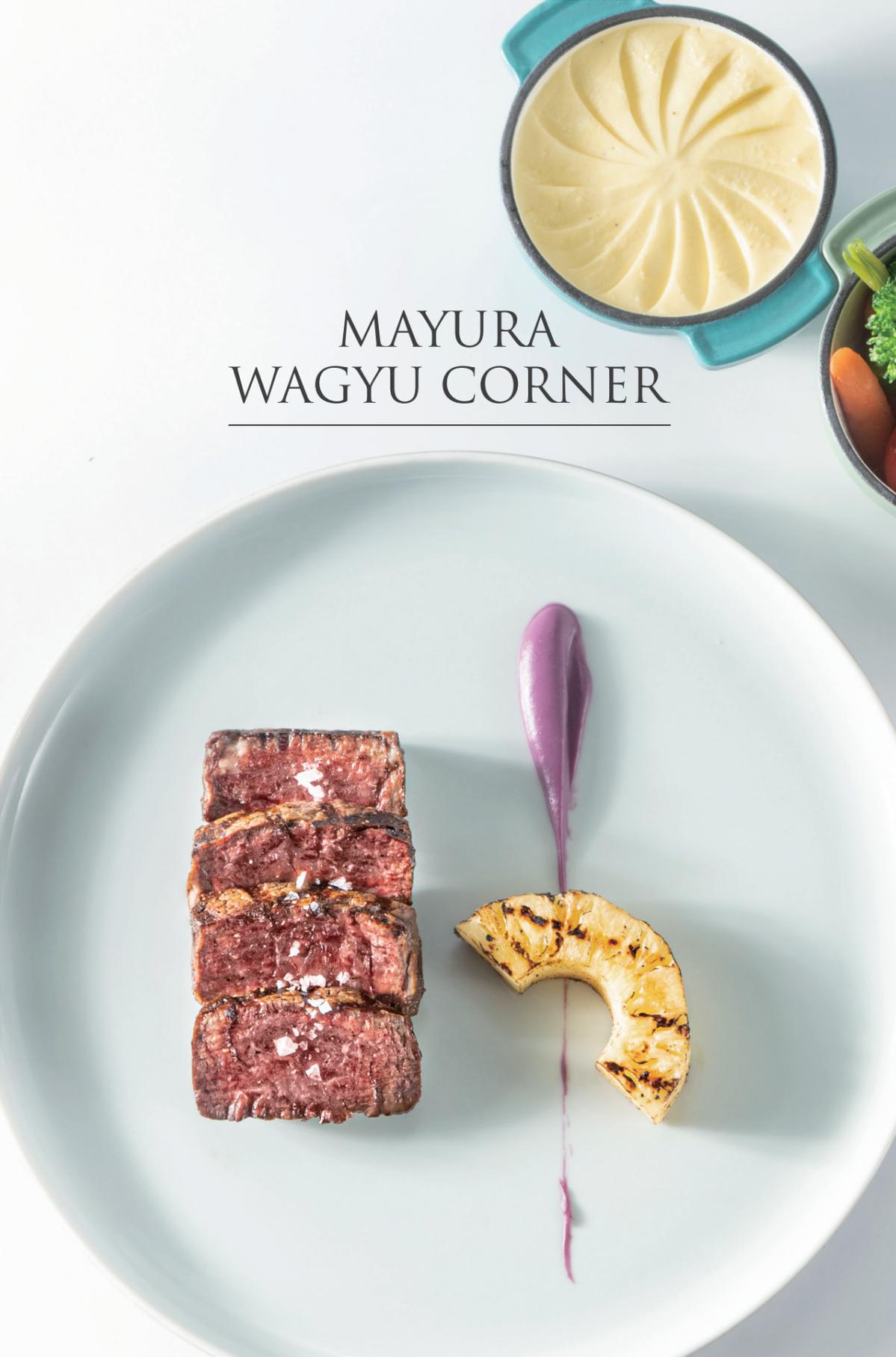
### TENDERLOIN ROSSINI

A classic dish ideal for celebrating every special occasion. Named after the 19th century Romanticism composer Gioachino Rossini, the Tenderloin Rossini provides rich flavours that are bound to excite any food connoisseurs.

Made with beef fillet pan-fried in butter, served on a crouton, and topped with a slice of fresh foie gras and black truffles from China.

The Culinary Team weaved in gastronomic magic to create a symphony of all these delicate flavours. Pair it with a full-bodied red wine for a luxurious dining experience.

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## MAYURA WAGYU CORNER

First established in 1845, Mayura Station is one of Australia's oldest and most respected pastoral operations. It is located in the heart of some of the best farming estate in Australia, known for producing award-winning Wagyu beef with unrivalled fine texture, buttery flavor, envious juiciness and tenderness.

M9 MAYURA WAGYU FULL-BLOOD TENDERLOIN 1,288  
200 g

M9 MAYURA WAGYU FULL-BLOOD STRIPLOIN 1,288  
250 g

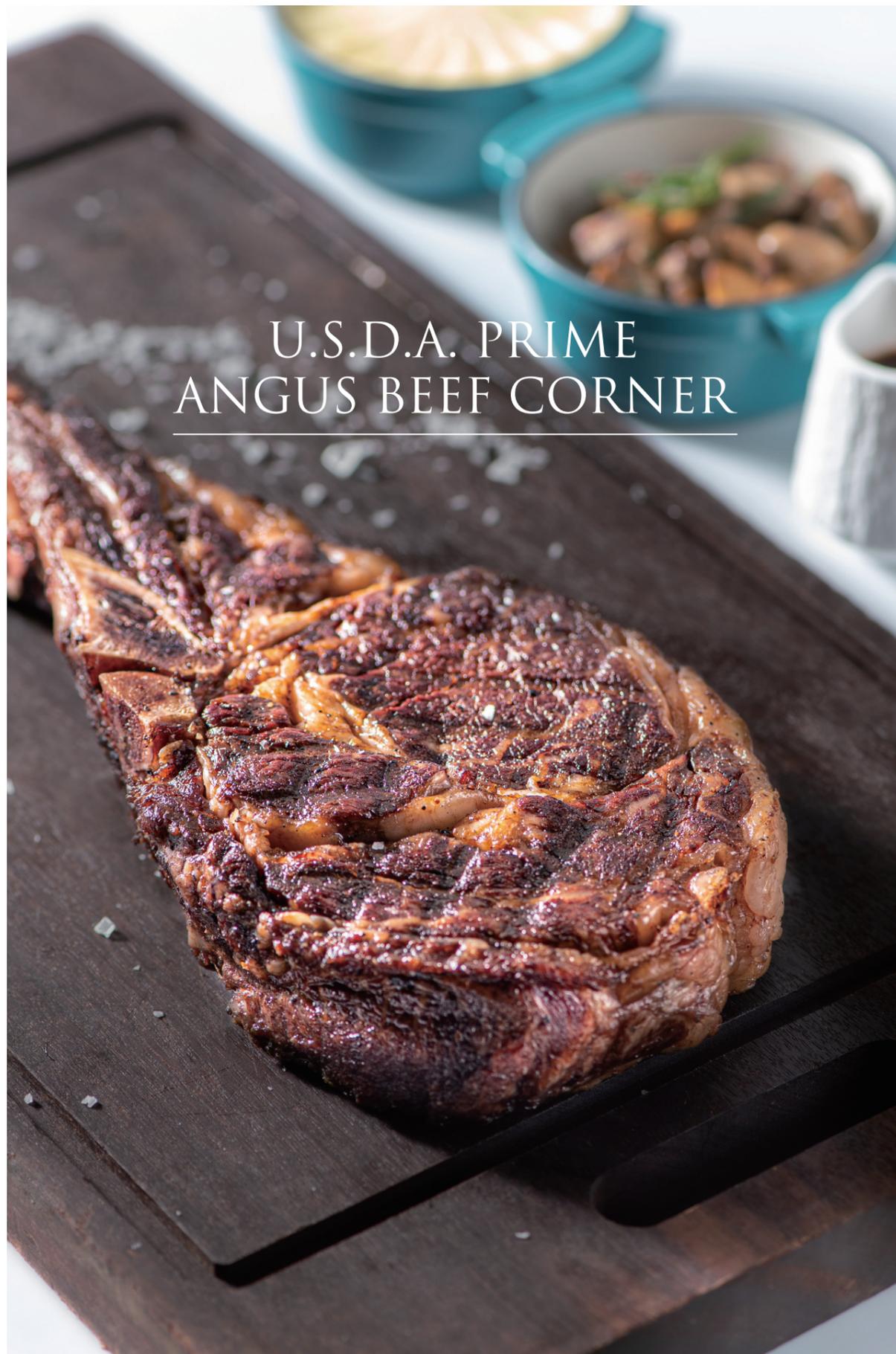
DRY AGED M9 MAYURA WAGYU TOMAHAWK 3,888  
1500 g

TENDERLOIN ROSSINI 1,588  
Truffle | Foie Gras | Brioche | Truffle Sauce

All steaks are served with mashed potato & seasonal vegetables

STEAK SAUCE SELECTION  
Black Peppercorn | Truffle & Mushrooms | Port Wine Sauce

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## U.S.D.A. PRIME ANGUS BEEF CORNER

Among all the beef produced in the United States, less than 2% is certified as U.S.D.A. Prime. U.S.D.A. Prime Angus beef is produced from young, well-fed beef cattle with the most marbling that makes it the most flavorful. Curate enjoyable dining experiences on every occasion with this superior beef.

U.S.D.A. PRIME ANGUS BEEF TENDERLOIN 698  
200 g

U.S.D.A. PRIME ANGUS BEEF RIBEYE 798  
300 g

DRY AGED U.S.D.A. PRIME ANGUS BONE-IN BEEF SHORT LOIN 1,588  
1000 g

TENDERLOIN ROSSINI 888  
Truffle | Foie Gras | Brioche | Truffle Sauce

All steaks are served with mashed potato & seasonal vegetables

STEAK SAUCE SELECTION  
Black Peppercorn | Truffle & Mushrooms | Port Wine Sauce

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## DRY AGED SELECTION

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GRILL DRY AGED TURBOT  
Capper | Olive | Lemon | Mixed Herbs

588

DRY AGED U.S.D.A. PRIME BONE-IN BEEF SHORT LOIN 1,588  
1,000 g

DRY AGED M9 MAYURA WAGYU TOMAHAWK 3,888  
1,500 g

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## SIDE DISH



MASHED POTATO WITH TRUFFLES

GRILLED MUSHROOMS WITH HERBS

SAUTÉED SEASONAL VEGETABLE

FRENCH FRIES WITH  
PARMIGIANO-REGGIANO & TRUFFLE

RATATOUILLE

All side dishes at RMB 58

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# SWEETS



 JASMINE 	88
Jasmine Tea Jelly   Ice Jelly   Berries Compote   Coconut Ice Cream	
BASQUE CHEESECAKE 	108
Blood Orange Coulis   Raspberry Sorbet	
LAVA CAKE 	108
Chocolate Sauce   Icing Sugar	
 TIRAMISU 	108



 Rooted in Nature

 level of sweetness

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# BEVERAGE LIST

## SAICHO SPARKLING TEA

JASMINE 750ml / 580

HOJICHA 750ml / 580

## SOFT DRINK

COCA-COLA 48

COCA-COLA LIGHT 48

SPRITE 48

TONIC WATER 48

GINGER ALE 48

## FRESH JUICE

ORANGE JUICE 80

WATERMELON JUICE 80

GRAPEFRUIT JUICE 80

## COFFEE | CHOCOLATE

BREWED COFFEE 74

ESPRESSO 74

DOUBLE ESPRESSO 92

CAFÉ LATTE 92

CAPPUCCINO 92

HOT CHOCOLATE 92

## TEA

ENGLISH BREAKFAST TEA 98

EARL GREY TEA 98

JASMINE TEA 114

PU'ER 114

TIE GUAN YIN 114

WEST LAKE DRAGON WELL TEA 136

## MINERAL WATER

### STILL WATER

EVIAN	750ml / 102
ACQUA PANNA	750ml / 118
VOSS	800ml / 148

### SPARKLING WATER

PERRIER	330ml / 78
EVIAN SPARKLING	750ml / 102
SAN PELLEGRINO	750ml / 118
VOSS SPARKLING	800ml / 148



WeChat Official Account



Red Book



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