







国贸79 GRILL 79

寰球至味皆于一盘

SAVOR THE WORLD ON ONE PLATE

国贸79厨艺团队雕琢玲珑美馔，以中国广袤大地的丰饶食材为灵感，融合寰球美食智慧，于方寸玉盘间，交融经典之韵与创新锋芒，呈现极致味觉艺术。

以百年技艺为骨，当代创意为魂，延续米其林荣光的红馆北京烤鸭，与卡露伽鱼子酱的咸鲜碰撞出舌尖的非凡体验。

甄选全球至臻食材，以精湛技艺诠释料理真谛。融蕴云南诺邓火腿及5J伊比利亚火腿的橡木幽香在唇齿间流淌，中国本土生蚝裹挟着海洋的清新，来自中国千岛湖的卡露伽鱼子酱与云南松露更是自然馈赠的珍稀之味。中国黑龙江的龙江和牛、澳洲莫玉拉和牛、罗宾斯岛和牛等，演绎考究的和牛艺术。

Nestled in the heart of Beijing, Grill 79 offers an exquisite gastronomic journey that masterfully presents the sophistication of global delicacies featuring a wide selection of high-quality local Chinese ingredients.

The menu is a celebration of the Michelin award-winning The Red Chamber Peking Duck, expertly prepared using local ducks and served in innovative trendy style pairing with KALUGA QUEEN Caviar.

Only the finest ingredients from around the globe are selected, such as perfectly seared Chinese Longjiang Wagyu, Australian Mayura and Robbins Island Wagyu and locally sourced Chinese oysters, KALUGA QUEEN Caviar and Yunnan truffles, alongside luxurious Yunnan Nuodeng and Iberico Hams.



自然天成 Rooted in Nature

香格里拉“寻味自然”可持续美食计划，旨在推广符合道德规范和采购标准的本地食材。
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.

如果您对某些食物过敏或有特殊要求，请提前告知我们的服务员。
以上价格均为人民币，并包含10%服务费和政府税及增值税。
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.

图片仅供参考，请以实物为准
Pictures are for reference only.



红馆北京烤鸭 匠心甄选

THE RED CHAMBER PEKING DUCK

延续6年米其林荣光，红馆北京烤鸭以正统之姿重释经典。创意新佐源起中国千岛湖的8年卡露伽鱼子酱。陆地脂香与深海咸鲜在唇齿间共舞，演绎出一曲跨越山海的味觉交响。

Upholding the honor of Bib Gourmand by Michelin Guide, indulge in a culinary masterpiece where the renowned The Red Chamber Peking Duck meets the luxurious 8 years Kaluga Queen caviar from China. This exquisite pairing offers a symphony of textures and flavors, creating an opulent feast for your senses.



红馆北京烤鸭配卡露伽8年鱼子酱 🌿
山楂黄油包 | 千层土豆 | 老北京红腐乳

THE RED CHAMBER PEKING DUCK
WITH 8 YEARS KALUGA QUEEN CAVIAR
Hawthorn Brioche | Potato Mille Feuille | Beijing Fermented Red Beancurd

RMB 388



可享「慢宋·经典」清爽型黄酒一杯（50毫升）
Enjoy one glass of MANSONG Classic Yellow Wine
Shaoxing, China, NV (50ml)



卡露伽9年鱼子酱
香槟啫喱 | 法式土豆薄饼 | 蛋 | 酸奶油
9 YEARS KALUGA QUEEN CAVIAR
Champagne Gel | Potato Blinis | Egg | Sour Cream

30克g RMB 1,088

开胃菜 APPETIZERS

泡制波士顿龙虾 🌿
卡露伽8年鱼子酱 | 腌制泡菜
烟熏甜椒粉 | 龙虾风味荷兰汁

POACHED BOSTON LOBSTER

8 Years Kaluga Queen Caviar | Pickles
Smoked Paprika | Lobster Hollandaise

RMB 228





凯撒沙拉

银鱼柳 | 巴马臣干酪 | 松露黄油脆面包 | 伊比利亚火腿

SIGNATURE CAESAR SALAD

Anchovies | Parmigiano-Reggiano | Truffle Croutons | Iberico Ham

RMB 138



云南黑松露肥肝酱

覆盆子冰沙 | 可乐啫喱 | 黄油面包

FOIE GRAS TERRINE WITH YUNNAN BLACK TRUFFLE

Raspberry Sorbet | Coke Jelly | Brioche

RMB 198



精选火腿

HAM SELECTION

从地中海阳光到滇西风土，
时间将坚果芬芳与大地气息浓缩其中，每一片都是自然风物的馈赠。
5J伊比利亚火腿遵循五个世纪古法工艺，经五年以上窖藏熟成，
成就完美的大理石纹脂肪与玫瑰色肉质。
云南诺邓火腿是中国三大名火腿之一，选用当地土猪后腿，
用富含矿物质的诺邓井盐揉搓，经自然风干发酵6个月至3年而成。

Savor the exquisite world of gourmet hams with the unparalleled flavors of 5J Iberico and Yunnan Nuodeng.
The 5J Iberico ham, from acorn-fed pigs in Spain, offers a rich, nutty taste with melt-in-your-mouth tenderness,
while Yunnan Nuodeng ham brings a unique, savory depth from its traditional Chinese curing process.



5J伊比利亚火腿
炙烤老面酸包

80克g RMB 528

5J IBERICO HAM
Grilled Sour Dough Toast



云南诺邓火腿

炙烤老面酸包

YUNNAN NUODENG HAM

Grilled Sour Dough Toast

80克g RMB 228



火腿品鉴拼盘

5J伊比利亚火腿 | 云南诺邓火腿 | 炙烤老面酸包

100克g RMB 398

DEGUSTATION HAM PLATTER

5J Iberico Ham | Yunnan Nuodeng Ham | Grilled Sour Dough Toast



精选塔塔

TARTAR SELECTION

慢煮锁鲜的肉质邂逅清脆辅料，鱼子酱的咸鲜与瓜果的明亮交替浮现，
在舌尖完成一场关于温度、质地与风味的精妙对话。

Indulge in a symphony of flavors with the exquisite tartar selection, featuring succulent Wagyu beef, luxurious caviar, and a vibrant medley of vegetables and fruits.

M7-8级澳洲罗宾斯岛和牛鱼子酱塔塔
和牛里脊 | 卡露伽8年鱼子酱 | 水瓜柳 | 千层土豆 | 塔塔汁

M7-8 AUSTRALIA ROBBINS ISLAND
WAGYU BEEF TARTAR

Wagyu Tenderloin | 8 Years Kaluga Queen Caviar | Capers | Potato Mille Feuilluie | Tartar Sauce

RMB 228





扇贝鱼子酱塔塔

扇贝片 | 卡露伽 8 年鱼子酱 | 青柠檬皮
松露 | 柚子汁 | 手指柠檬 | 香草籽油

SCALLOP CAVIAR TARTAR

Scallop Carpaccio | 8 Years Kaluga Queen Caviar | Lemon Zest
Truffle | Yuzu | Finger Lime | Vanilla Oil

RMB 208



焗烤精选生蚝

OYSTER SELECTION

以新锋烹饪哲学诠释海潮的馈赠—来自中国的鲜美生蚝，完成从海洋到餐桌的风味蜕变。

Discover the freshest flavors with our locally sourced Chinese oysters.
The Culinary Team crafts these ocean gems into innovative dishes,
from classic raw bar delights to unique, creative preparations that highlight their natural briny goodness.

双椒酱烤生蚝
黄辣椒酱 | 红辣椒酱

ROASTED OYSTER
Yellow Chili Sauce | Red Chili Sauce

4 粒pcs RMB 128





芝士菠菜焗生蚝
芝士 | 菠菜

BAKED OYSTER
Cheese | Spinach

4 粒pcs RMB 128

姜葱紫苏茸生蚝
姜 | 葱 | 紫苏茸

STEAMED OYSTER
Ginger | Scallion | Perilla Puree

4 粒pcs RMB 128



汤

SOUPS

法式奶油蘑菇汤
舞茸 | 松茸 | 黄油面包脆

CREAM MUSHROOM SOUP
Maitake Mushroom | Matsutake | Croutons

RMB 128



海鲜浓汤 🌿
南极犬牙鱼 | 波士顿龙虾 | 贻贝

CRUSTACEAN
Patagonia Toothfish | Boston Lobster | Mussel

RMB 168



节瓜干贝炖汤

DOUBLE-BOILED DRIED SCALLOP
WITH GOURD SOUP

RMB 128



海鲜甄选

SEAFOOD SELECTION

奉上海洋赐予的味觉盛宴，臻选中国本地鱼品，从清蒸的纯粹本味到炙烤的浓郁芬芳。
海洋的生命力在舌尖澎湃绽放，享用一场从深海到餐桌的味觉巡礼。

The precious 'Gems of Ocean' are transformed into culinary masterpieces, featuring special selection of local Chinese fish.
Each delight highlights the freshest ingredients, prepared in a variety of inspired ways to showcase the true essence of coastal cuisine.



波士顿龙虾
700克 | 龙虾黄油汁

BOSTON LOBSTER
700g | Lobster Beurre Blanc Sauce

RMB 788



炙烤干式熟成多宝鱼

刺山苔 | 橄榄 | 柠檬 | 混合香草

GRILLED DRY AGED TURBOT

Capper | Olive | Lemon | Mixed Herbs

RMB 588



焦烧黑金鲍

SOY-BRAISED
BLACK ABALONE

RMB 888





清蒸多宝鱼

多宝鱼鱼柳 | 鱼子酱 | 三文鱼籽 | 鱼骨汁

STEAMED TURBOT

Turbot Fillet | Caviar | Salmon Roe | Fish Bone Sauce

RMB 268





荔枝蜜汁黑虎虾 🌿

DEEP-FRIED BLACK TIGER PRAWNS
WITH LYCHEE AND HONEY GLAZE

RMB 188



慢烤南极犬牙鱼

花椒鱼汤 | 丝瓜尖 | 青葱面包碎

SLOW ROASTED
PATAGONIA TOOTHFISH

Pepper Oil Fish Stock | Luffa Stem
Green Onion Crumble

RMB 568



甄选和牛系列 WAGYU SELECTION

Tenderloin

Striploin

Tomahawk





莫玉拉和牛

莫玉拉和牛源自最古老且优质的澳大利亚牧牛场产区，拥有细腻的大理石花纹，黄油及坚果香气，口感柔滑多汁，更是屡获嘉奖。

MAYURA WAGYU

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.

罗宾斯岛和牛

澳洲罗宾斯岛和牛肉来自塔斯马尼亚附近的纯净孤岛，牛在无污染环境中自由放牧，饮雨水与海水混合水源，肉质清新且略带矿物质风味。油脂更细腻清爽，兼具草饲的鲜甜与谷饲的柔嫩。

ROBBINS ISLAND WAGYU

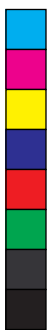
Experience the unparalleled luxury of Robbins Island Wagyu, renowned for its exceptional marbling and rich, buttery flavor. Sourced from the pristine pastures of Tasmania, this premium beef is raised with meticulous care, ensuring the highest quality and tenderness.

龙江和牛

产自中国黑龙江寒地牧场，低温环境促进脂肪沉积，形成细腻的A3级雪花纹，肉质浓郁多汁，带有淡淡乳香。

LONG JIANG WAGYU

Discover the exquisite taste of Long Jiang Wagyu, a rare gem from China's finest cattle breed. Each cut is marbled with rich, melt-in-your-mouth fat, offering unparalleled tenderness and a light milky flavor that sets it apart.



和牛里脊系列

TENDERLOIN SERIES

舌尖上的柔情诗篇：软嫩多汁至入口即化。

Experience the epitome of tenderness and flavor with our perfectly marbled beef tenderloin, a true masterpiece of succulence.

以19世纪浪漫主义著名作曲家罗西尼命名，以5个层次演绎嫩滑馥郁的风味，备受考究的美食家的钟爱。以黄油煎制的牛排为底，叠放香脆黄油面包，上层配以厚切肥肝以及来自中国的新鲜松露。

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.

罗西尼牛排

松露 | 鹅肝 | 黄油面包 | 松露汁

TENDERLOIN ROSSINI

Truffle | Foie Gras | Brioche | Truffle Sauce

另加200元可升级为罗西尼牛柳

Extra RMB 200 to upgrade your steak
to TENDERLOIN ROSSINI





A3级龙江和牛里脊 🌿

A3 LONGJIANG WAGYU
BEEF TENDERLOIN

200 克g RMB 688

M7-8级澳洲罗宾斯岛和牛里脊

M7-8 AUSTRALIA
ROBBINS ISLAND WAGYU
BEEF TENDERLOIN

200 克g RMB 798

M9级莫玉拉和牛里脊

M9 MAYURA WAGYU
FULL-BLOOD TENDERLOIN

200 克g RMB 1,288



牛排酱汁可选 🌿

黑胡椒汁 | 松露蘑菇汁 | 波尔多红酒汁

STEAK SAUCE OPTIONS

Black Peppercorn | Truffle & Mushrooms | Port Wine Sauce

* 所有牛排均佐配时令蔬菜

All Steaks are Served with Seasonal Garnitures



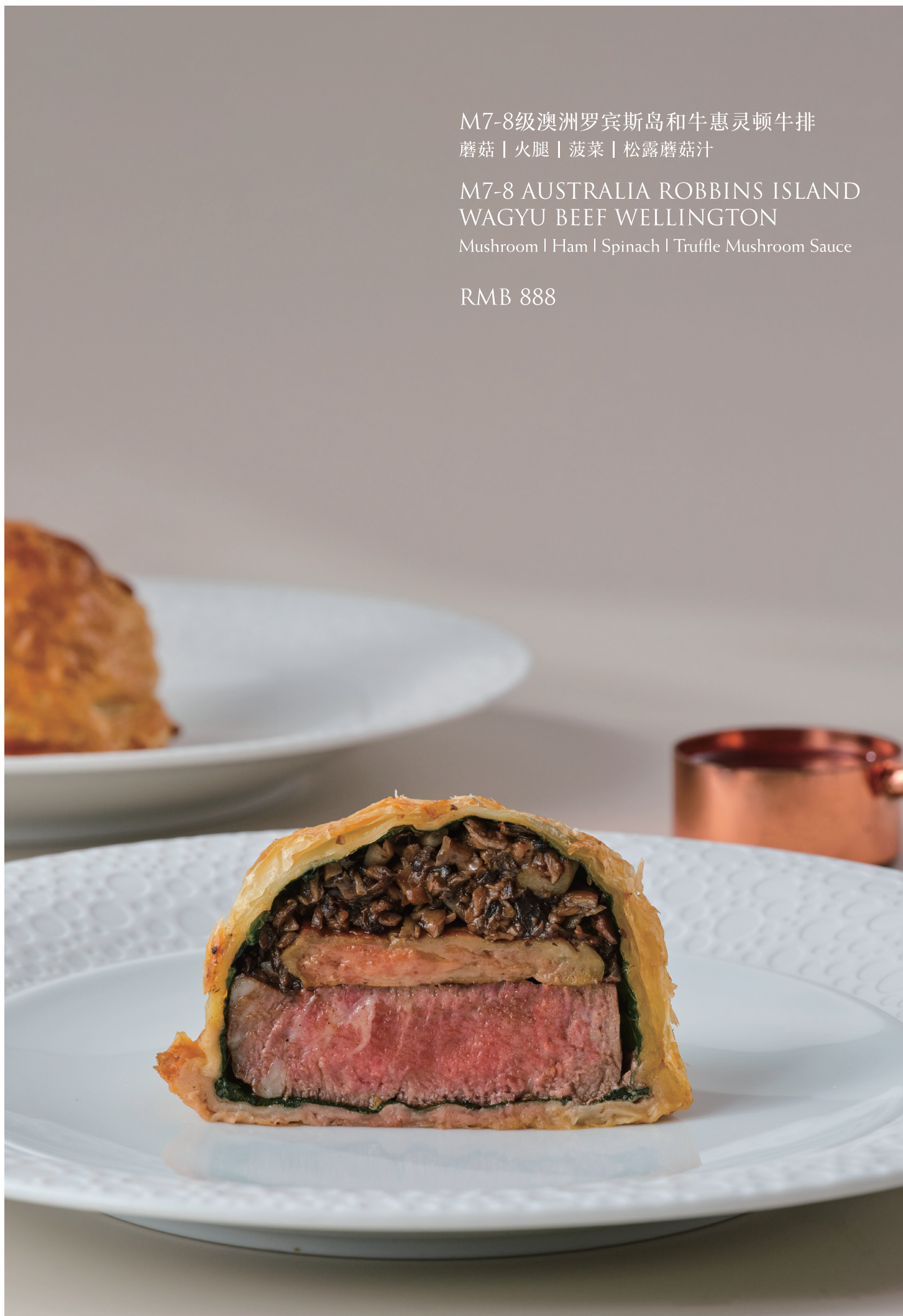


M7-8级澳洲罗宾斯岛和牛惠灵顿牛排
蘑菇 | 火腿 | 菠菜 | 松露蘑菇汁

M7-8 AUSTRALIA ROBBINS ISLAND
WAGYU BEEF WELLINGTON

Mushroom | Ham | Spinach | Truffle Mushroom Sauce

RMB 888



和牛西冷系列

STRIPLOIN SERIES

牛排世界的经典传奇：以独特的纹理诉说着岁月的沉淀，浓郁肉香中藏着野性的呼唤。

Savor the bold, robust flavor of our striploin.

A3级龙江和牛西冷  250 克g RMB 688
A3 LONGJIANG WAGYU BEEF STRIPLOIN

M7-8级澳洲罗宾斯岛和牛西冷 250 克g RMB 798
M7-8 AUSTRALIA ROBBINS ISLAND WAGYU BEEF STRIPLOIN

M9级莫玉拉和牛西冷 250 克g RMB 1,288
M9 MAYURA WAGYU FULL BLOOD STRIPLOIN



牛排酱汁可选 
黑胡椒汁 | 松露蘑菇汁 | 波尔多红酒汁

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

* 所有牛排均佐配时令蔬菜
All Steaks are Served with Seasonal Garnitures

和牛战斧及T骨系列

WAGYU TOMAHAWK & T BONE STEAK SERIES

味觉的磅礴史诗：大块的肉质在火光中绽放，骨边肉香四溢。

Be impressed by our dramatic tomahawk steak, featuring a generous cut of succulent meat and a striking presentation that commands attention.

干式熟成M5-6级澳洲和牛T骨牛腰脊 1,000 克g RMB 1,888
DRY AGED M5-6 AUSTRALIA WAGYU BEEF BONE-IN SHORT LOIN

A3级龙江和牛战斧牛排 🌿 1,500 克g RMB 2,588
A3 LONGJIANG WAGYU TOMAHAWK

干式熟成M9级莫玉拉和牛战斧 1,500 克g RMB 3,888
DRY AGED M9 MAYURA WAGYU FULL BLOOD TOMAHAWK

牛排酱汁可选 🌿

黑胡椒汁 | 松露蘑菇汁 | 波尔多红酒汁

STEAK SAUCE OPTIONS

Black Peppercorn | Truffle & Mushrooms

Port Wine Sauce

* 所有牛排均佐配时令蔬菜

All Steaks are Served with Seasonal Garnitures





脆皮黑山猪
CRISPY-SKINNED
BLACK MOUNTAIN PORK

150克g RMB 188



炙烤新西兰羊排
法式芥末 | 香草黄油 | 混合沙拉 | 波尔多红酒汁

GRILLED NEW ZEALAND RACK OF LAMB
Mustard | Herbs Butter | Mixed Salad | Port Wine Sauce

300克g RMB 368



烟熏伊比利亚猪肋排
SMOKED IBERIAN PORK RIBS

RMB 358





黑豚肉鲜菌烩饭

MIXED GRAIN RICE WITH
BLACK PORK AND MUSHROOMS

RMB 298





牛骨髓黑松露意面

松露 | 干葱 | 慢炖8小时牛肉 | 水瓜柳 | 欧芹

BLACK TRUFFLE PASTA WITH BONE MARROW

Black Truffle | Shallot | 8 Hours Slow Cooked Beef
Caper | Parsley

RMB 198



牛排灵感搭配

STEAK SOUL MATE



鱼子酱千层土豆佐酸奶油 CAVIAR POTATO MILLE FEUILLE WITH SOUR CREAM	RMB 58
诺邓火腿配芥兰 NUODENG HAM WITH SAUTÉED CHINESE BROCCOLI	RMB 58
云南菌菇 SAUTÉED GARLIC YUNNAN MUSHROOM	RMB 58
松露薯条 FRENCH FRIES WITH TRUFFLE	RMB 58
炙烤芦笋佐荷兰汁 GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE	RMB 68
牛骨髓 法式芥末 酸黄瓜 BONE MARROW MUSTARD GHERKIN	RMB 78

甜点

SWEETS DELIGHTS

云朵蛋糕 🌿
椰奶慕斯 | 青柠肉夹心

CLOUD MARSHMALLOW CAKE
Coconut Milk Mousse | Lime Curd Filling

RMB 108



火焰雪山

树莓芝士慕斯 | 香草冰淇淋 | 蛋白霜

BAKED ALASKA

Raspberry Cheese Mousse | Vanilla Ice Cream | Meringue

RMB 108



熔岩蛋糕

巧克力夹心 | 香草冰激凌 | 莓果

LAVA CAKE

Melted-Cream Chocolate |
Vanilla Ice Cream | Berries

RMB 108



饮品

BEVERAGE LIST



英国萃澄起泡茶 SAICHO SPARKLING TEA

茉莉花 JASMINE	200ML/ RMB 188	750ML/ RMB 580
焙茶 HOJICHA	200ML/ RMB 188	750ML/ RMB 580

无酒精气泡酒，南非

NON-ALCOHOLIC SPARKLING WINE, SOUTH AFRICA

金狮园白葡萄汁	750ML/ RMB 368
LION'S LAND WHITE GRAPE JUICE, NV	

啤酒 BEER

青岛 TSING TAO	330ML/ RMB 66
喜力 HEINEKEN	330ML/ RMB 78
科罗娜 CORONA	300ML/ RMB 78

软饮 SOFT DRINK

可口可乐 COCA-COLA	RMB 48
健怡可乐 COCA-COLA LIGHT	RMB 48
雪碧 SPRITE	RMB 48
汤力水 TONIC WATER	RMB 48
干姜水 GINGER ALE	RMB 48
苏打水 SODA WATER	RMB 48

鲜榨果汁 FRESH JUICE

鲜榨橙汁 ORANGE JUICE	RMB 80
鲜榨西瓜汁 WATERMELON JUICE	RMB 80
鲜榨西柚汁 GRAPEFRUIT JUICE	RMB 80



冰镇果汁 CHILLED JUICE

苹果汁 APPLE JUICE	RMB 64
蔓越莓汁 CRANBERRY JUICE	RMB 64
橙汁 ORANGE JUICE	RMB 64
西柚汁 GRAPEFRUIT JUICE	RMB 64

咖啡 COFFEE

现磨咖啡 BREWED COFFEE	RMB 74
特浓咖啡 ESPRESSO	RMB 74
双份特浓 DOUBLE ESPRESSO	RMB 92
拿铁咖啡 CAFÉ LATTE	RMB 92
卡布奇诺 CAPPUCCINO	RMB 92
热巧克力 HOT CHOCOLATE	RMB 92

茶 TEA

英式早餐茶 ENGLISH BREAKFAST TEA	RMB 98
伯爵茶 EARL GREY TEA	RMB 98
茉莉花 JASMINE TEA	RMB 114
普洱 PU'ER	RMB 114
铁观音 TIE GUAN YIN	RMB 114
西湖龙井茶 LONGJING TEA	RMB 136

矿泉水 MINERAL WATER

无气矿泉水 STILL WATER

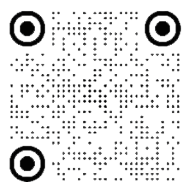
依云 EVIAN	750ML/ RMB 102
普娜 ACQUA PANNA	750ML/ RMB 118
芙丝水 VOSS	800ML/ RMB 148

带气矿泉水 SPARKLING WATER

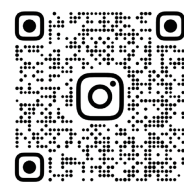
依云气泡水 EVIAN SPARKLING	750ML/ RMB 102
圣培露 SAN PELLEGRINO	750ML/ RMB 118
芙丝气泡水 VOSS SPARKLING	800ML/ RMB 148



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Shangri-La Circle

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