



FOOD FOR YOUR SOUL



A TALE OF FRENCH CUISINE WITH A CHINESE FLAIR


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 Qiandaoahu, 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

Maitake Mushroom | Matsutake | Crouton Crumbles

128



CRUSTACEAN

Patagonia Toothfish | Boston Lobster | Mussel

168

BEEF GOULASH

Beef | Vegetables | Sour Cream | Baguette

158

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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

TURBOT Caviar Salmon Roe Fish Bone Sauce	268
GAROUPA Caviar Salmon Roe Fish Bone Sauce	598
SEA BREAM 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

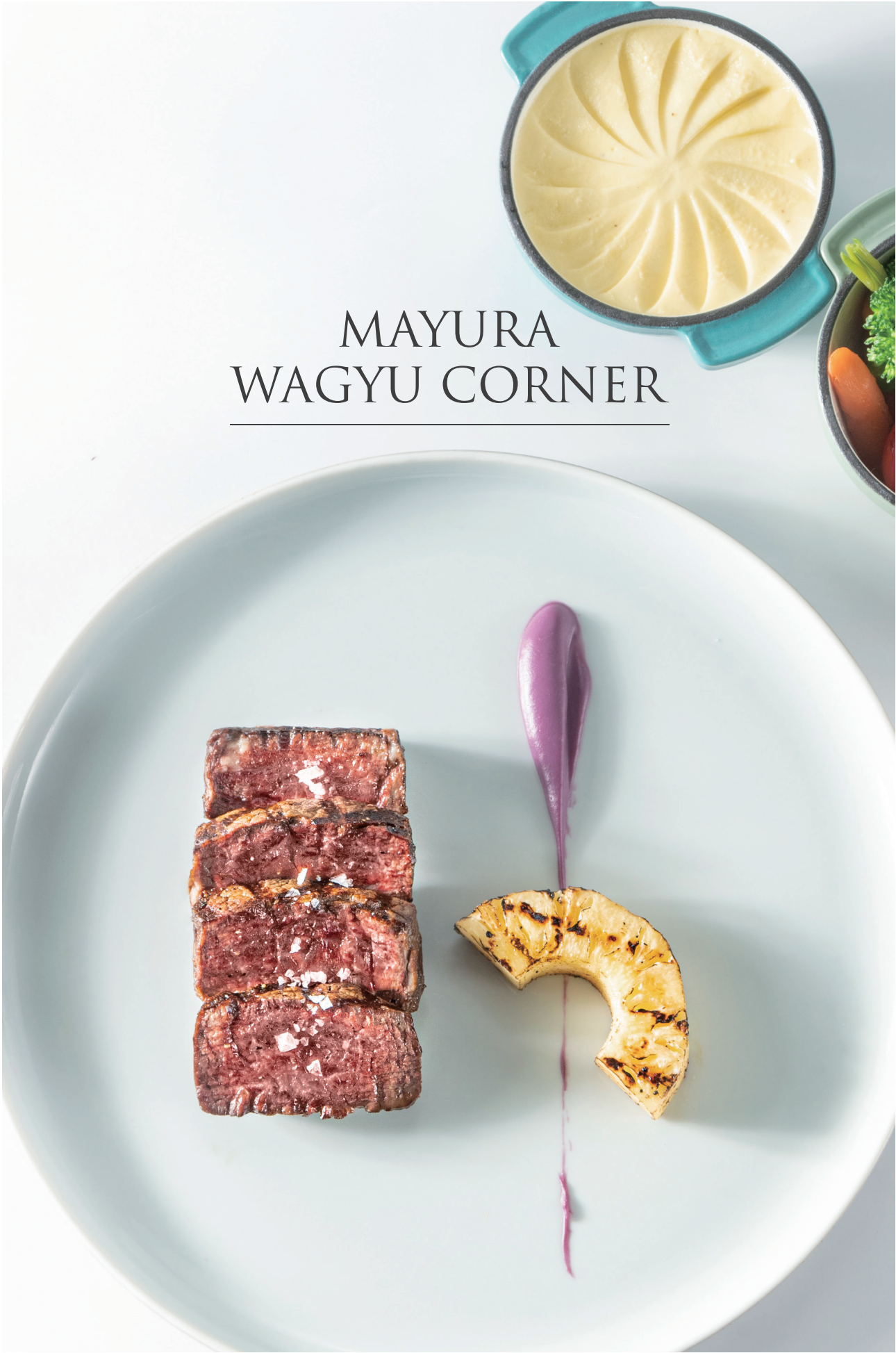
TENDERLOIN ROSSINI

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 200 g	1,288
M9 MAYURA WAGYU FULL-BLOOD STRIPLOIN 250 g	1,288
DRY AGED M9 MAYURA WAGYU TOMAHAWK 1500 g	3,888
TENDERLOIN ROSSINI Truffle Foie Gras Brioche Truffle Sauce	1,588

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 Unites 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 200 g	698
U.S.D.A. PRIME ANGUS BEEF RIBEYE 300 g	798
DRY AGED U.S.D.A. PRIME ANGUS BONE-IN BEEF SHORT LOIN 1000 g	1,588
TENDERLOIN ROSSINI Truffle Foie Gras Brioche Truffle Sauce	888

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



GRILL DRY AGED TURBOT

Capper | Olive | Lemon | Mixed Herbs

588

DRY AGED U.S.D.A. PRIME BONE-IN BEEF SHORT LOIN

1,000 g

1,588

DRY AGED M9 MAYURA WAGYU TOMAHAWK

1,500 g

3,888

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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

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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

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WeChat Official Account



Red Book



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