

A2UR 聚

BY MAURO COLAGRECO



蟹肉塔塔搭配鲜花，西柚啫喱及鱼子酱
Crab Tartare with Fresh Flowers, Grapefruit Gel and Caviar

这道开胃菜由 Chef Mauro Colagreco 设计，并在聚餐厅供应，以推广法国、地中海柑橘类水果以及 Mirazur 的 5 公顷永久农业和生物动力学花园。

Chef Mauro Caulagreco designed this dish to represent France at exclusive dinner. It promotes the Mediterranean citrus fruits and Mirazur's 5 hectares of permaculture and biodynamic gardens.

菜单中所有图片仅供参考，食材将视季节供应情况进行调整。
All the pictures in this menu are for reference purpose only. Ingredients are subjected to seasonality.

关于 MAURO COLAGRECO 的 AZUR

餐厅的名字来源于这三星主厨热爱的法国里维埃拉的无垠风光，引领食客踏上一段旅程，探索非凡时髦之地——地中海海岸。

AZUR “聚” 餐厅以其精致，明亮和轻盈且富有美感的菜肴而著称。Mauro Colagrecó 的烹饪艺术深触人心，展现出令人惊叹的纯粹之美，他将复杂的技艺与细节置于次要，追求极致的清晰与纯粹。他通过把味觉、色彩和质感精妙组合，常常能将标志性的菜肴升华至更高艺术境界。

Mauro Colagrecó 是一位无国界的厨师，真正的“地球公民”！他从全球旅行中汲取灵感，将各地的风味和技艺融入自己的创作中，呈现出别具一格的美食风格。作为联合国教科文组织的生物多样性亲善大使，他致力于保护自然资源，始终关注环境影响，倡导可持续的美食理念。

“AZUR “聚” 餐厅不断在进化，我的料理和理解也在不断提升。要回归烹饪的本质，接近自然，必须亲身体验、倾听并理解它。真正的非凡往往隐藏在看似简单的外表之下。” ——*Mauro Colagrecó*

About AZUR by Mauro Colagrecó

Named after the chef's infinite landscape on the French Riviera, the restaurant offers a journey to one of the most extraordinary places in the world: the stylish shores of the Mediterranean.

Mauro Colagrecó's cuisine is extremely delicate, full of light and highly visual. Colagrecó's culinary art touches the heart and leaves an impression of incredible simplicity, as technique and complexity fade into the background in favour of ultimate clarity. He often sublimates the most iconic dishes and elevates them to the heights of gastronomy, playing with flavours, colours and textures with a rare meticulousness.

Mauro Colagrecó is a chef without borders, a citizen of the earth! He draws inspiration from his many travels, appropriating the tastes and techniques he discovers along the way to make them his own, delivering highly personal expressions. As a UNESCO goodwill ambassador for biodiversity, he is dedicated to the preservation of natural resources and is consistently focused on providing sustainable gastronomy that is mindful of environmental impact.

"Azur is always evolving, and so is my cuisine and its understanding. To get back to basics and be as close as possible to nature, you have to live it, listen to it and understand it. The exceptional is often to be found in the greatest simplicity."

Mauro Colagrecó





混合蔬菜沙拉搭配芝麻菜泥及苹果汁
Mixed Seasonal Vegetable, Arugula Puree, Apple Dressing

冷前菜

COLD STARTERS

加吉鱼刺身搭配柑橘，蛭子王及黄瓜 288
Sea Bream Carpaccio with Citrus, Razor Clams and Cucumber

扇贝搭配青苹果 268
Scallops with Green Apple

樱桃和红魔虾，腌渍苏子叶 398
Cherry and Gamberoni Tartare, Pickled Shiso

吉娜朵生蚝 0 号 / 只 168
Gillardeau Oysters No. 0/pc

卡露伽 8 年鲟鱼子酱 30 克 788
Kaluga 8 Years Caviar 30g

5J 伊比利亚火腿 788
5J Iberico Ham

蟹肉塔塔搭配鲜花，西柚啫喱及鱼子酱 998
Crab Tartare with Fresh Flowers, Grapefruit Gel and Caviar

混合蔬菜沙拉搭配芝麻菜泥及苹果汁 158
Mixed Seasonal Vegetable, Arugula Puree, Apple Dressing



如果您对某些菜品过敏或有特殊需求，请提前告知服务员。所有价格均为人民币，并已包含 10% 服务费及 6% 增值税。
If you are allergic to certain food ingredients, please advise our service colleagues before ordering.
All prices are in RMB and are inclusive of 10% service charge and 6% government taxes



白汁煨贝类搭配罗勒酱
Shellfish Fricassee, Basil Pesto

热前菜

WARM STARTERS

白汁煨贝类搭配罗勒酱 Shellfish Fricassee, Basil Pesto	318
蟹肉搭配烟熏泡沫 Crab with Smoked Emulsion	298
香煎鹅肝搭配莓果及玫瑰啫喱 Seared Foie Gras, Mixed Berries and Rose Gel	258



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海皇汤搭配藏红花酱及面包
Royal Seafood Soup served with Saffron sauce "Rouille" and Toast

汤

SOUP

菌菇汤搭配蛋黄，羊肚菌，松露挞 198
Mushroom Soup with Egg Yolk, Morel, Truffle Tartlet

青豆汤搭配蟹肉 298
Spring Pea Soup and Crab Meat

海皇汤搭配藏红花酱及面包 888
(两人份 - 需 20 分钟等候时间)
Royal Seafood Soup served
with Saffron sauce "Rouille" and Toast
(Served For 2-----20min Waiting Time)



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加吉鱼搭配节瓜，贻贝藏红花汁
Sea Bream with Courgette and Mussel Saffron sauce

海洋

SEAFOOD

加吉鱼搭配节瓜，贻贝藏红花汁 298
Sea Bream with Courgette and Mussel Saffron sauce

比目鱼搭配贝类及意大利芹泡沫 298
Halibut with Seashells and Parsley Emulsion

每日新鲜鱼搭配芦笋，茉莉花茶黄油汁 398
Fish of The Day with Asparagus,
Jasmine Tea Butter sauce

龙虾意面 368
Lobster Bolognese, Spaghetti a La Chitarra



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肉

MEAT

烤广东清远鸡搭配香草酱汁及时令菌菇 Roasted Guangdong Poultry, "Poulette" sauce and Seasonal Mushrooms	268
羊排搭配时令蔬菜 Lamb In Two Ways, Seasonal Garnish	368
Mayura 和牛“纯血”牛里脊 200 克 Mayura Wagyu Tenderloin 200g	1388
Mayura 和牛“纯血”西冷 300 克 Mayura Wagyu Sirloin 300g	1500
Mayura 和牛“纯血”战斧 1500 克 Mayura Wagyu Tomahawk 1500g	3666
Ranger Valley 和牛肉眼 300 克 Ranger Valley Wagyu Rib Eye 300g	888
Ranger Valley 和牛战斧 1300 克 Ranger Valley Wagyu Tomahawk 1300g	2388

配菜

GARNISH

羊肚菌及鲜菌烩菜 Morels and Mushroom Fricasse	118
丝滑土豆泥 Potato Mousseline Puree	88
芦笋 Asparagus	88
混合时蔬 Assorted Vegetable plate	188

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舒芙蕾

Seasonal Soufflé served Hot with Ice Cream on Top

甜品

DESSERTS

草莓糖壳意饺 78
Strawberry Crispy Raviole

树莓及西瓜 78
Raspberry, Watermelon

士力架配可可饼干碎及软糖夹心 78
Snickers, Cocoa Crumble, Soft Caramel

舒芙蕾 98
(需等候 20 分钟)
Seasonal Soufflé served Hot with Ice Cream on Top
(20min Waiting Time)



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