

A2UR 聚

BY MAURO COLAGRECO

关于 MAURO COLAGRECO 的 AZUR

沉醉于米其林三星主厨 Mauro Colagreco 主理的 AZUR “聚” 餐厅，感受其光影交错的纯净美学！

Mauro Colagreco 选择将其匠心独运的餐厅置于北京香格里拉的核心位置，以其绚丽的空间设计带来令人惊艳的视觉享受。数千颗晶莹剔透的水晶宛如漂浮的河流，营造出梦幻般的氛围，释放出神奇的魔力。

餐厅的名字来源于这位米其林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 Colagreco 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 Colagreco 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，必须亲身体会、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 Colagreco

About Azur by Mauro Colagreco

Come and be dazzled by the sheer splendour of Azur by Mauro Colagreco!

Mauro Colagreco's restaurant at the heart of the Shangri-La Beijing is a magnificent space where thousands of sparkling crystal drops hang like a floating river, giving the place a real sense of magic and intimacy.

Named after the three-star 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.

Azur by Mauro Colagreco's cuisine is extremely delicate, full of light and highly visual. Colagreco'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 Colagreco 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 Colagreco





照片仅供参考 Photos are for reference purpose only

冷前菜

COLD STARTERS

| | |
|---|-----|
| 蟹肉茼蒿搭配玫瑰茄 Crab Turnip Veil, Hibiscus | 288 |
| 玫瑰鱼搭配柑橘及柠檬鲣鱼汁 Fish Roses Citrus and Lemon Dashi | 228 |
| 海胆搭配香橘泡沫及香菜奶油 Sea Urchins Mandarin Espuma and Coriander Cream | 198 |
| 蛭子王蒸蛋搭配琉璃苣 Razor Clams Seafood Flan and Borrage Flower | 218 |



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

热前菜

WARM STARTERS



| | |
|--|-----|
| 红甜菜搭配卡露伽 8 年鱼子酱 Beetroot and Kaluga 8 Years Caviar | 218 |
| 白汁煨贝类搭配罗勒酱 Shellfish Fricassee Basil Pesto | 318 |
| 烤生蚝搭配菊花及米酱汁 Grilled Oyster Marigold and Rice Cream | 138 |

汤

SOUP

| | |
|---|-----|
| 南瓜浓汤搭配板栗意饺，山羊奶酪，蜜饯柠檬及西洋菜 Velouté of Pumpkin Soup Chestnut Ravioli with Goat Cheese, Preserved Lemon, Watercress | 198 |
|---|-----|



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主菜

MAIN COURSES



陆地 From the Land

- | | |
|---|------|
| 月桂叶鸡搭配黑柠檬粉 Poultry Rubbed with Black Lemon Powder, Bay Leaf | 238 |
| 鸽子搭配小麦烩饭及芝麻 Pigeon Spelt Risotto and Sesame Condiment | 298 |
| MAYURA 牛里脊搭配红甜菜 MAYURA Beef Fillet and Beetroot | 1288 |
| 小牛肉搭配洋姜及可可酱汁 Veal Jerusalem Artichoke and Cocoa | 688 |
| 羊排搭配开心果及金橘 Lamb Pistachio and Kumquat | 368 |



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海洋 From the Sea

- | | |
|---|-----|
| 比目鱼搭配大米清酒酱汁及紫苏叶 Halibut Rice and Sake Sauce, Red Shiso Leaf | 398 |
| 每日新鲜鱼搭配花椰菜及酸柑汁 Fish of the Day Cauliflower and Sudachi | 398 |
| 安康鱼搭配柑橘藏红花汁及南瓜 Monkfish Citrus Pil Pil Saffron Sauce and Squash | 288 |



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甜品

DESSERTS

柿子搭配阿曼涅克酱 68
Persimmon and Armagnac Sauce

迷迭香巧克力 88
Chocolate Rosemary

苹果搭配开心果可颂及苹果啫喱 88
Apple, Pistachio Croissant and Apple Gel



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