

人 BY MAURO COLAGRECO

引领京城法餐新潮流

屡获嘉奖的 AZUR 聚餐厅环境私密温馨、舒适怡人,是北京香格里拉的招牌餐厅。

餐厅位于酒店新阁一层,提供富有创意的法国蓝色海岸美食及高品质的澳洲和牛。厨师团队秉承食材高品质,将 5J 伊比利亚火腿、进口生蚝、鹅肝、龙虾及鱼子酱等演绎出美食精髓。餐厅选用的澳大利亚纯血和牛,来自南澳石灰岩海岸屡获殊荣的 Mayura 品牌,无论是一人享用的西冷或肉眼,还是四人分享的重达 1.5 公斤的战斧牛排,厨师高超的技艺绝不会让每一个客人失望。

AZUR 聚餐厅为喜爱品酒的客人精选了全球多家名庄的佳酿,缔造出相得益彰的美酒佳肴体验。餐厅拥有近100个座位及一个可容纳12人的私人包间,是家庭聚会及商务宴请的理想选择。

AZUR, Shangri-La Beijing's signature fine-dining restaurant located on the first floor of the Valley Wing, features creative French Riviera cuisine as well as the finest imported Australian Wagyu beef.

The AZUR culinary team will take you on a gourmet journey featuring premium ingredients including 5J Iberian ham, Gillardeau oysters, fois gras, lobster and caviar. The exquisite beef selection features a range of Australian full blooded Wagyu cuts from the award-winning Mayura cattle station located in the Limestone Coast of South Australia. Whether enjoying a sirloin or ribeye, or a 1.5kg tomahawk, AZUR's charcoal grilled beef will not disappoint.

With a selection of fine wines from all four corners of the globe and a private dining room able to seat up to 12 people, AZUR is the perfect venue for dining privately, or exclusively with family and friends of up to 100 people.









开胃菜

CANAPÉS

	5J 伊比利亚火腿配香草面包 5J Iberico Ham with Herbs Toast	18
	冰火两重鹅肝配焦糖洋葱及面包 Ice and Hot Foie Gras with Caramelized Onion and Toast	28
V	澳大利亚和牛塔塔及海胆 Australian Wagyu Beef Tartare with Sea Urchin	58
	帝王蟹搭配 8 年卡露伽鱼子酱 King Crab and 8 Years Kaluga Caviar	88
	金瓜搭配帕玛层芝士奶油挞 (素食) Butternut Squash with Parmesan Crips Tartlet (vegetarian)	18
V	菌菇挞 (素食) Mushroom Tartlet (vegetarian)	28





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



	招牌沙拉	158
	SIGNATURE SALAD	
	彩虹番茄 香草沙拉 彩色甜菜根 藜麦 松露油醋汁 Varieties of Tomatoes Herbs Salad Color Beetroot Quinoa Truffle Vinaigrette	
	布拉塔芝士	228
	BURATTA	
	彩色番茄 陈年香醋 罗勒冰霜 蒜香吐司	
	Color Tomatoes Aged Balsamic Basil Granite Garlic Toast	
	鹅肝	228
	FOIE GRAS	
	香煎 樱桃 波特酒洋葱 黄油吐司	
	Pan Seared Cherry Port Wine Onion Brioche	
W	扇贝	228
	SCALLOP	
	5J 伊比利亚火腿 黄油鱼骨汁	
	5J Iberico Ham Fish Bone Sauce	











法式酥皮冻派

228

PATE En CROUTE

鹅肝 | 开心果 | 猪肉 | 鸡肉 | 鸭肉 | 香草沙拉 | 芥末 Foie Gras | Pistachio | Pork | Chicken | Duck | Herbs Salad | Mustard

☑ 虎虾

328

TIGER PRAWN

四头 | 香草沙拉 | 彩色甜菜根 | 海鲜油醋汁 4-Heads | Herbs Salad | Color Beetroot | Seafood Vinaigrette

₩ 帝王蟹

518

KING CRAB

8年卡露伽鱼子酱 | 海胆 | 柚子椰子汁

8 Years Kaluga Caviar | Sea Urchin | Yuzu Coconut Sauce

吉娜朵生蚝

GILLARDEAU OYSTER

3只 pcs	418
6只pcs	798

卡露伽鱼子酱

CAVIAR BY KALUGA

海苔脆片 | 蛋白蛋黄 | 葱 | 香葱

Seaweed Chips | Egg White & Yolk | Shallot | Chives

 30 克 gm | 8 年 year
 888

 50 克 gm | 10 年 year
 1,888





菌菇汤

MUSHROOM

低温蛋黄 | 羊肚菌 | 松茸 | 松露挞

Confit Yolk | Morel | Matsutake | Truffle Tartlet

□ 牛尾汤

OXTAIL

法式清汤 | 盐烤洋葱

Consommé | Salt Baked Onion

海鲜汤

CRUSTACEAN

龙虾 | 鲍鱼 | 鳕鱼 | 扁豆



Lobster | Abalone | Cod | Lentil





海鲜 SEAFOOD

W	多宝鱼	368
	TURBOT	
	海虹 香葱蟹黄黄油酱	
	Mussel Chives and Crab Buerre Blanc	
	喉黑鱼	368
	SEA PERCH	
	炭烤 豆苗 羊肚菌白兰地奶油 Charcoal Grilled Shoots Morel and Brandy Cream	





鲜活龙虾盘

LIVE LOBSTER PLATTER (Sharing)

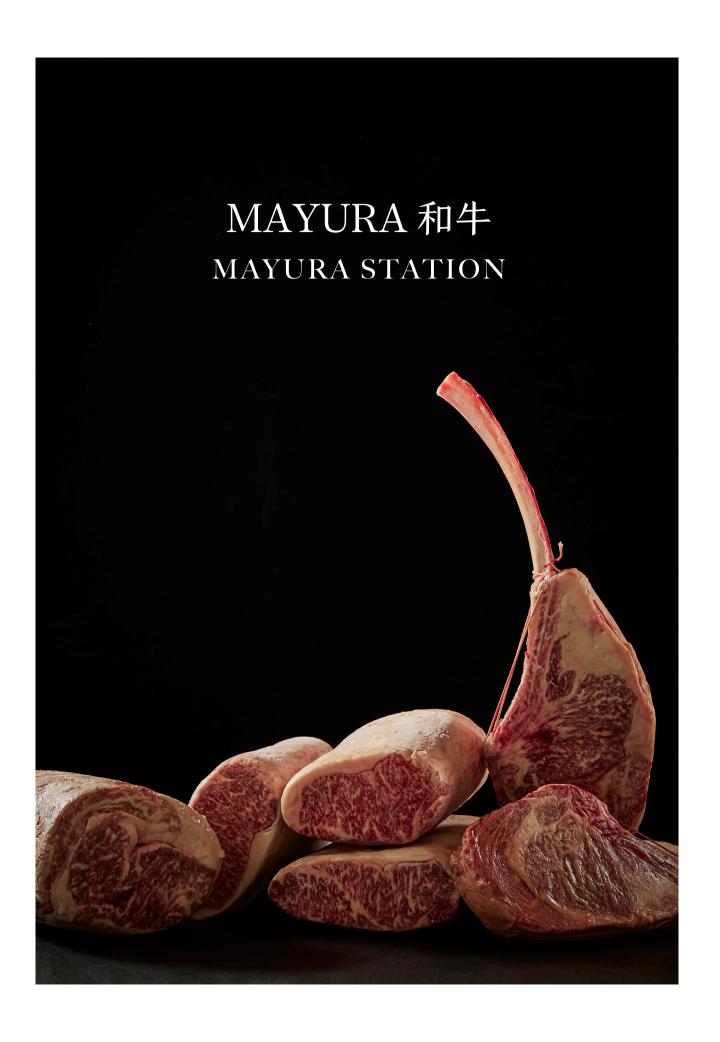
龙虾 | 8 年卡露伽鱼子酱 | 虎虾 | 土豆西葫芦 | 浓汤 Lobster | 8 Years Kaluga Caviar | Tiger Prawn | Potato and Zucchini | Bisque

可选鲜活现捞的龙虾,适用于3至4人

玫瑰龙虾 (不低于 900 克) Rose Lobster (min 900g)	2,288
锦绣龙虾 (不低于 1,000 克) Ornate Lobster (min 1,000g)	2,388
蓝龙虾 (不低于 800 克) Brittany Blue Lobster (min 800g)	2,688
岩龙虾 (不低于 1,000 克) Rock Lobster (min 1,000g)	3,788

2,888

龙虾 | 蛤蜊 | 虎虾 | 鱼 | 鲍鱼 | 海虹 | 甲壳类动物黄油 Lobster | Clams | Tiger Prawn | Fish | Abalone | Mussel | Crustacean Butter



南澳石灰岩海岸拥有高品质的生长环境,这里的和牛有着非常细腻的大理石花纹, 黄油及坚果味,口感柔滑多汁,更是长年屡获嘉奖。

Mayura Station, located in the Limestone Coast of South Australia and in the heart of some of the finest farming land, is famed for producing the ultimate quality Wagyu beef.

They were awarded the Champion of Full Blood Wagyu in 2019. Unrivalled fine texture, buttery flavor, envious juiciness, and tenderness.

1,500

Mayura 和牛"纯血"西冷 MAYURA WAGYU FULL-BLOOD SIRLOIN

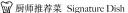
300克 | 炭烤 300g | Charcoal Grilled

Mayura 和牛"纯血"肉眼 1,500 MAYURA WAGYU FULL-BLOOD RIBEYE

300克 | 炭烤 300g | Charcoal Grilled

Mayura 和牛"纯血"战斧 3,600 MAYURA WAGYU FULL-BLOOD TOMAHAWK

1,500 克 | 炭烤 1,500g | Charcoal Grilled





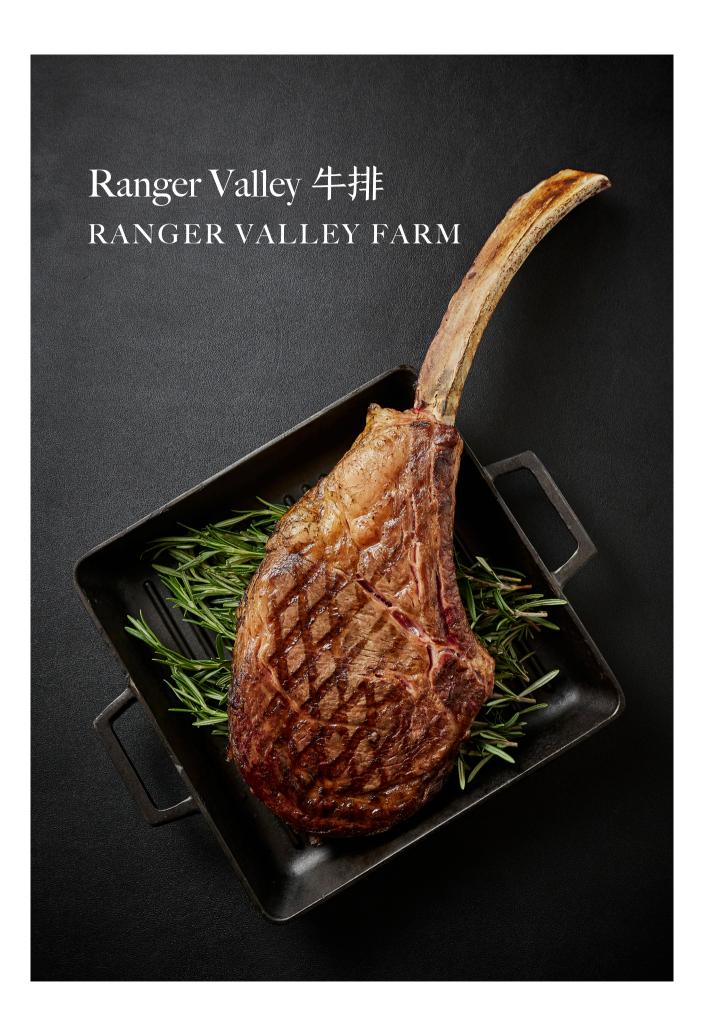
T 骨牛排位于牛的上腰部,一侧是肉质细嫩的菲力, 旁边的西冷则是韧劲十足,一次享受两种不同的口感体验

La Fiorentina is a selected cut of T-bone steak containing both Tenderloin and Sirloin.

5 级和牛 T 骨佛罗伦萨式 M5 WAGYU Le FIORENTINA 2,588

共享 Sharing

1,500 克 | 炭烤 | 油酥蒜 | 柠檬 1,500g | Char Grilled | Confit Garlic | Lemon



Ranger Valley Farm 坐落于澳洲新南威尔士,日照充足、草原肥沃, 专注饲养黑安格斯和牛,这里的牛肉肉汁充盈、香气馥郁、回味悠长。

Ranger Valley Farm is one of the world's most respected premium marbled beef producers. Grain-fed, copious marbling creates a lasting luxurious and buttery tenderness.

7级 Ranger Valley Farm 肉眼 M7 RANGER VALLEY FARM RIBEYE	798	配菜 Sides	
300 克 炭烤 油封蒜 牛肉汁		松露土豆泥 Truffle Mashed Potato	78
7 级 Ranger Valley Farm 里脊 M7 RANGER VALLEY FARM TENDERLOIN	888	烤芦笋配黄酱 Charcoal Grilled Asparagus with Bernaise Sauce	78
200 克 炭烤 油封蒜 牛肉汁 200g Charcoal Grilled Confit Garlic Natural Jus		酥皮奶油菠菜 Creamed Spinach Vol au Vent	78
7 级 Ranger Valley Farm 罗西尼 M7 RANGER VALLEY FARM ROSSINI 适用于两人 For Two	2,188	手切薯条配辣肉酱 Handcut Fries with Spicy Bolognaise	78
400 克 干邑 松露 鹅肝 土豆泥 400g Cognac Truffle Foie Gras Mashed Potato			







海鲜	228
SEAFOOD	
帕切里意面配海鲜拿波里风格	
Paccheri Pasta with Seafood Acqua Pazza Style	
鲍鱼	518
ABALONE	
新西兰黑金鲍鱼切片配天使意面及8年卡露伽鱼子酱	
Thin Sliced Sous Vide New Zealand Black Abalone with Angel Hair Pasta and 8 Years Kaluga Caviar	
The second secon	
龙虾	598
LOBSTER	
天使意面配经典辣味蕃茄酱	
Angel Hair Pasta with Classic Arabiatta Sauce	











甜品

SWEETS

苹果	68
APPLE	

焦糖史密斯苹果 | 蛋白霜 | 马达加斯加香草冰淇淋 Caramelized Granny Smith Apple | Floating Island | Madagascar Vanilla Ice Cream

蜜瓜 68 MELON

清香乌龙茶 | 饼碎 | 香草冰淇淋 Oolong Tea Infused | Crumbs | Vanilla Ice Cream

可颂 68 CROISSANT

荔枝冰淇淋 | 杏仁酥片 Lychee Ice Cream | Almond Florentine

巧克力 88 CHOCOLATE

香蕉 | 马达加斯加香草 | 朗姆酒葡萄干冰淇淋 Banana | Madagascar Vanilla | Rum Raisin Ice Cream

₩ 提拉米苏"阿芙佳朵"WARM TIRAMISU 'AFFOGATO'

马斯卡彭奶酪 | 意式浓缩咖啡 | 香草冰淇淋 Mascarpone | Espresso | Vanilla Ice Cream



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小红书 Little Red Book



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