

聚

A2UR 聚

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



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。

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头盘  
APPETIZER



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

🍷 扇贝 228  
SCALLOP

5J 伊比利亚火腿 | 黄油鱼骨汁  
5J Iberico Ham | Fish Bone Sauce



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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



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👉 厨师推荐菜 Signature Dish

汤  
SOUP



菌菇汤 198

MUSHROOM

低温蛋黄 | 羊肚菌 | 松茸 | 松露挞

Confit Yolk | Morel | Matsutake | Truffle Tartlet

👨‍🍳 牛尾汤 238

OXTAIL

法式清汤 | 盐烤洋葱

Consommé | Salt Baked Onion

海鲜汤 288

CRUSTACEAN

龙虾 | 鲍鱼 | 鳕鱼 | 扁豆

Lobster | Abalone | Cod | Lentil



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👨‍🍳 厨师推荐菜 Signature Dish



# 海鲜

## SEAFOOD

👉 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



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👉 厨师推荐菜 Signature Dish



## 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) 2,288  
Rose Lobster (min 900g)

锦绣龙虾 (不低于1,000克) 2,388  
Ornate Lobster (min 1,000g)

蓝龙虾 (不低于800克) 2,688  
Brittany Blue Lobster (min 800g)

岩龙虾 (不低于1,000克) 3,788  
Rock Lobster (min 1,000g)

 盐烤海鲜拼盘 2,888

### SALT BAKED SEAFOOD PLATTER

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

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 厨师推荐菜 Signature Dish

MAYURA 和牛  
MAYURA STATION





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.

Mayura 和牛“纯血”西冷 1,500  
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

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 厨师推荐菜 Signature Dish

和牛 T 骨  
WAGYU T BONE



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 2,588

M5 WAGYU Le FIORENTINA

共享 Sharing

1,500 克 | 炭烤 | 油酥蒜 | 柠檬

1,500g | Char Grilled | Confit Garlic | Lemon

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 厨师推荐菜 Signature Dish

Ranger Valley 牛排

RANGER VALLEY FARM



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 798

M7 RANGER VALLEY FARM RIBEYE

300 克 | 炭烤 | 油封蒜 | 牛肉汁  
 300g | Charcoal Grilled | Confit Garlic | Natural Jus

7 级 Ranger Valley Farm 里脊 888

M7 RANGER VALLEY FARM TENDERLOIN

200 克 | 炭烤 | 油封蒜 | 牛肉汁  
 200g | Charcoal Grilled | Confit Garlic | Natural Jus

7 级 Ranger Valley Farm 罗西尼 2,188

M7 RANGER VALLEY FARM ROSSINI

适用于两人 For Two  
 400 克 | 干邑 | 松露 | 鹅肝 | 土豆泥  
 400g | Cognac | Truffle | Foie Gras | Mashed Potato

配菜 Sides

松露土豆泥 78

Truffle Mashed Potato

烤芦笋配黄酱 78

Charcoal Grilled Asparagus with  
 Bernaise Sauce

酥皮奶油菠菜 78

Creamed Spinach Vol au Vent

手切薯条配辣肉酱 78

Handcut Fries with Spicy Bolognese



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 厨师推荐菜 Signature Dish

意面  
PASTA



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

 龙虾 598  
LOBSTER

天使意面配经典辣味蕃茄酱  
Angel Hair Pasta with Classic Arabiatta Sauce



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# 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” 88

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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 厨师推荐菜 Signature Dish

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视频号  
Channel



抖音  
Douyin



小红书  
Little Red Book





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