

前菜

火腿

5J 伊比利亚火腿搭配小料 7 元/克

甄选鱼子酱

史氏鲟鱼籽酱 10 克 288

俄罗斯鲟鱼籽酱 50 克 1,388

搭配水瓜柳, 小洋葱, 酸奶油及小薄饼

生蚝

火焰吉娜朵生蚝 0 号 128

搭配焦糖柚子荷兰汁, 清酒渍三文鱼籽, 欧芹泥

沙拉

AZUR 聚餐厅当季沙拉搭配酸甜油醋汁 158

鲑鱼

烟熏帝皇鲑鱼搭配酸奶油, 莲藕脆片 188

森林

来自森林烩藜麦搭配蘑菇, 法香海绵面包 218

菌菇

杏鲍菇薄片搭配茄子泥, 鲟鱼籽酱, 黑橄榄粉, 黄油吐司 258

北海道扇贝

香煎北海道扇贝搭配文蛤, 手指青柠, 细葱, 海贝汁 258

鸭肝

香煎鸭肝搭配黄油樱桃, 草莓奶油, 鸭肉烧汁 288

鲍鱼

低温两头鲜鲍鱼搭配天使细面, 蓝口贝搭配昆布黄油汁 458

龙虾

波士顿龙虾搭配马蹄果, 梨, 洋葱, 甜菜根及龙虾冰淇淋 698

汤

白萝卜浓汤

鸭肝批, 搭配烧汁萝卜, 新鲜松露 168

鳕鱼汤

鲍鱼, 金枪鱼, 松茸, 白蘑菇, 金针菇 188

海贝清汤

白酒天鹅贝, 虎虾, 黑鳕鱼 288

海洋

黑鳕鱼

味增酱烤黑鳕鱼搭配加菲柠檬奶油汁, 海贝香米 388

多宝鱼

鱼鳞土豆, 羊肚菌, 海贝泡沫搭配鱼骨黄油汁 398

叻沙海鲜珐琅锅

北海道扇贝, 鳕鱼, 帝皇鲑鱼, 蓝口贝, 老虎虾 888

茴香, 橄榄土豆搭配椰香叻沙汁

龙虾

焗烤龙虾搭配洋葱, 威廉梨, 苹果莎莎

波士顿龙虾 1,088

岩龙虾 1,688

陆地

羊排

法式羊排搭配胡萝卜, 蚕豆, 蜜豆 428

牛排

安格斯牛里脊 5 级搭配牛骨髓, 香叶沙拉, 土豆泥, 博若莱烧汁 888

罗西尼牛脊排

安格斯牛脊排 5 级搭配香煎鸭肝, 新鲜松露, 黄油吐司, 松露烧汁 1,288

战斧牛排

和牛战斧 7 级 搭配香料油渍蒜, 西兰苔, 松露土豆泥, 牛肉烧汁 2,188

如果您有任何过敏史或特殊需求, 请联系餐厅服务员。

菜品配料仅为参考, 具体实物请以当天提供为准。

价格均为人民币并已包含 10%服务费及 6%的政府税。

TO START WITH

HAM

5J Iberico Ham Shoulder with Condiments 7 Per Gram

CAVIAR BY KALUGA QUEEN

Amur Sturgeon 10g 288
Russian Sturgeon 50g 1,388
Served with Classic Condiments

BLC PLATTER

Boston Lobster accompanied by 6pcs Fresh Raw French Oysters and Amur Sturgeon Caviar 10gm with Condiments 1,988

OYSTER

Flamed Gillardeau Oyster No.0, 128
Yuzu Hollandaise, Sake Marinated Roe, Parsley Puree

SALAD

AZUR's Seasonal Vegetables Salad 158

SALMON

Smoked King Salmon, Crème Fraiche, Lotus Chips 188

FOREST

Quinoa Risotto, Mushrooms, Parsley Sponge Cake 218

MUSHROOMS

Trumpet Carpaccio with Eggplant and Sturgeon Caviar, Olive Powder, Brioche Toast 258

SCALLOP

Pan Seared Hokkaido Scallop, 258
Clams, Finger Lime, Scallion, Fish Bone Sauce

FOIE GRAS

Sauteed Foie Gras, Glazed Cherry, Berries Crème, Duck Sauce 288

ABALONE

Sous Vide No.2 Abalone, 458
Angel Hair Pasta, Blue Mussel, Kombu Butter Sauce

SOUPS

DAIKON

Foie Gras Terrine, Radish, Fresh Black Truffle 168

MATSUTAKE

Dashi Broth with White Mushrooms, 188
Enoki, Matsutake, Abalone, Tuna

CONSOMME

Crustacean Clear Soup, 288
Poached Swan Clams, Tiger Prawn, Cod

FROM THE SEA

COD

Miso Glazed Black Cod, 388
Kabozu Lemon Cream, Basmati Rice with Seaweed and Shellfish

TURBOT

Potato Scale, Morel Mushrooms, 398
Vongole Foam, Fish Bone Sauce

SEAFOOD COCOTTE

Hokkaido Scallop, Cod, Salmon, Blue Mussel, Prawns, 888
Fennel, Olive Potatoes with 'Laksa Bisque"

LOBSTER

Thermidor style, Artichoke, William's Pear, Apple Salsa 1,088
Boston Lobster
Rock Lobster 1,688

FROM THE LAND

LAMB

Lamb Chops, 428
Carrot, Fava Beans, Green Peas

TENDERLOIN

Angus Tenderloin M5, 888
Bone Marrow, Herbs Salad, Pomme Souffle, Bordelaise Sauce

TOURNEDOS ROSSINI

Angus Tenderloin M5, 1,288
Sauteed Foie Gras, Fresh Black Truffle,
Crispy Brioche Toast, Black Truffle Sauce

TOMAHAWK

Char Grilled Wagyu Tomahawk M7, 2,188
Roasted Herbs Confit Garlic, Broccolini, Truffle Pomme Puree, Beef Jus

If you are allergic to certain food ingredients, please advise our service colleagues.
Specific ingredients may not be available due to restrictions on the delivery of merchandise.
The price is in RMB and is inclusive of 10% service charge and 6% government taxes.