

商务午餐套餐

BUSINESS LUNCH MENU

RMB 388

菌菇汤

MUSHROOM SOUP

低温蛋黄 | 羊肚菌 | 松茸 | 松露挞

Confit Yolk | Morel | Matsutake | Truffle Tartlet



和牛炖肉搭配烤法棍

WAGYU BEEF GOULASH WITH GRILLED BAGUETTE

或 OR

和牛汉堡搭配松露薯条

WAGYU BEEF BURGER WITH TRUFFLE FRIES

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



厨师推荐菜 Signature Dish

行政午餐套餐

EXECUTIVE LUNCH MENU

RMB 588

法式酥皮冻派

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

菌菇汤

MUSHROOM SOUP

低温蛋黄 | 羊肚菌 | 松茸 | 松露挞

Confit Yolk | Morel | Matsutake | Truffle Tartlet

和牛炖肉搭配烤法棍

WAGYU BEEF GOULASH WITH
GRILLED BAGUETTE

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和牛汉堡搭配松露薯条

WAGYU BEEF BURGER WITH
TRUFFLE FRIES


提拉米苏

CLASSIC TIRAMISU

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 厨师推荐菜 Signature Dish

经典美食套餐

GOURMET MENU

RMB 888

金瓜搭配帕玛森芝士奶油挞
BUTTERNUT SQUASH WITH PARMESAN
CRISP TARTLET

5J 伊比利亚火腿搭配香草面包
5J IBERIAN HAM WITH HERBS TOAST

冰火两重鹅肝配焦糖洋葱及面包
ICE AND HOT FOIE GRAS WITH
CARMELIZED ONION AND TOAST

菌菇汤
MUSHROOM SOUP
低温蛋黄 | 羊肚菌 | 松茸 | 松露挞
Confit Yolk | Morel | Matsutake | Truffle Tartlet

🍷 多宝鱼
TURBOT
香料水煮 | 卡露伽 8 年鱼子酱 | 鱼骨汁
Poached | Crustacean Kaluga 8 Years Caviar |
Buerre Blanc

冰霜
SORBET

🍷 7 级 Ranger Valley Farm 和牛牛里脊
M7 RANGER VALLEY WAGYU TENDERLOIN
炭烤 100 克 | 松露土豆泥 | 牛肉汁
Charcoal Grilled 100gm | Mash potato | Natural Jus

可颂
CROISSANT
荔枝冰淇淋 | 杏仁酥饼
Lychee Ice Cream | Almond Florentine

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🍷 厨师推荐菜 Signature Dish

聚享美食套餐

EPICUREAN MENU

RMB 1,288

菌菇挞

MUSHROOM TARTLET



帝王蟹搭配 8 年卡露伽鱼子酱

KING CRAB AND 8 YEARS KALUGA CAVIAR

冰火两重鹅肝配焦糖洋葱及面包

ICE AND HOT FOIE GRAS WITH
CARMELIZED ONION AND TOAST



吉娜朵生蚝

GILLARDEAU OYSTER

雷司令啫喱 | 海胆 | 细葱奶油酱

Riesling Jelly | Sea Urchin | Chives Cream

牛尾汤

OXTAIL

法式清汤 | 盐烤洋葱

Consommé | Salt Baked Onion

龙虾

LOBSTER

波士顿龙虾 | 绿豆 | 海贝汁

Boston Lobster | Green Peas | Bisque



多宝鱼

TURBOT

香料水煮 | 卡露伽 8 年鱼子酱 | 鱼骨汁

Poached | Crustacean Kaluga 8 Years Caviar |

Buerre Blanc

冰霜

SORBET



澳大利亚 Mayura 和牛

MAYURA STATION

炭烤 | 西冷 80 克 | 松露土豆泥 | 牛肉汁

Charcoal Grilled | Sirloin 80gm |

Truffle Mash Potato | Natural Jus

可颂

CROISSANT

荔枝冰淇淋 | 杏仁酥饼

Lychee Ice Cream | Almond Florentine

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厨师推荐菜 Signature Dish