

The MEAT – Passion for Quality

The MEAT·扒餐厅 —— 品质追求

Beef Origin & Signature 牛肉的起源与招牌



The MEAT's beef is sourced from the North of China which is renowned for its excellent quality.

The MEAT specializes in China Wagyu beef which originated in Japan where it has been bred for over 2000 years and is highly prized for its quality. Wagyu is one of the few select breeds of cattle that produce beef with such high marbling.

The signature Wagyu cut and brainchild of our Executive Chef is the "Longjiang Tomahawk". This 1.3-1.5 Kilo cut of Wagyu has lifetime traceability, is free of growth hormones and free of antibiotics. Low stress stock handling methods and stringent quality assurance standards guarantee the exceptional quality, tenderness and flavor of Longjiang Wagyu.

Longjiang Wagyu cattle grazes on pastures in the North of China. When they are ready, the cattle are fed on a specially prepared high protein, grain diet to promote high marbling.

This specialty cut has been dry aged between 7-21 days giving it the distinctive full flavor associated with dry aging techniques.

The MEAT·扒餐厅的牛肉采用来自中国北方地区的优良品种。

起源于日本的神户和牛在中国已经孕育了多年,其肉质有非常珍贵的大理石油花。

7-21天熟成的1.3—1.5公斤“招牌龙江战斧牛排”由我们行政总厨分切与制作。龙江战斧和牛在中国北部的牧场吃高蛋白的谷物粮食长大。严格的质量标准及熟成技术,确保了龙江战斧牛排优越的风味及鲜嫩的口感。

Beef Aging 干式熟成



The signature Longjiang Tomahawk and Maple Wood Striploin cuts are dry aged in the MEAT dry aging chamber. Temperature, relative humidity, air flow and general sanitation of the aging room are essential considerations in successfully aging beef. The beef contains about 70% water at the start and during the dry aging process it can lose up to 30% of the total moisture.

Dry aging improves the tenderness and flavor giving it a stronger distinctive delicious flavor. Please ask our staff for a personal tour to the dry aging chamber and taste our house made Iberico style Ham.

龙江战斧牛排和红枫木烟熏牛排在The MEAT扒餐厅的干式熟成室里蕴酿。温度、相对湿度、空气流动和干燥熟成室的卫生是熟成品质的至关重要因素。

干燥熟成后的牛肉口感更鲜嫩,味道更美味。

如果您有兴趣参观干燥熟成室和尝试家庭风味的黑毛猪火腿,请联系我们的服务员。

Cherry Smoked Wood Oven 樱桃木烤炉

Beef cooking is an art form that must exhibit preciseness, knowledge and love for the product. Therefore all The MEAT beef is cooked in a cherry smoked wood oven. It is cooked at a very high temperature between 300-420 degrees Celcius at the beginning to seal the delicious juices and enhance tenderness. Wagyu beef is cooked over a lower temperature due to the low melting point of the marbling, this brings out the velvety smooth qualities of Wagyu beef. To ensure the best tenderness and juiciness of your succulent beef, we recommend cooking temperature at Medium.

牛肉烹饪是一种以艺术来表现出对牛肉喜爱的方式。所有牛排都是以樱桃木烤制。在300-420摄氏度的高温下产生多汁、鲜嫩的口感。为了确保您品尝到鲜嫩多汁的牛肉,我们推荐五分熟的牛排。

OUR CHEF 主厨介绍

Otto Goh 吴建安
Executive Chef 行政总厨

Otto Goh, the Executive Chef of Kerry Hotel Pudong, Shanghai, has accumulated over 25 years of culinary experience by working at prestigious establishments. Born and raised in Malaysia, Chef Otto has a deep knowledge of culinary culture and infuses flavours from his global background into his creations. His outstanding talent and dedication have won him numerous press and award recognitions. In 2001, Chef Otto hit Malaysia's "The 50 List" and in 2018 he was named one of "Asia's 50 Gourmet" honoured by Tatler magazine. He was named "Outstanding Chef of 2016" by Shangri-La Hotels and Resorts because of his extraordinary commitment and successful leadership. In 2017 and 2018, The MEAT, the contemporary steakhouse at Kerry Hotel Pudong, Shanghai, received "Three Forks and Spoons" from Michelin Guide Shanghai and was honoured with "The Plate Michelin" in 2019-2022. Meat Australian China Award 2019 awarded him the True Aussie Beef & Lamb Ambassador award. He was also awarded for the Meat Australian China Award 2020 True Aussie Beef & Lamb Ambassador VLog Championship, and in 2020 he was awarded MSC Seafood Worldwide Representative as China Ambassador.

上海浦东嘉里大酒店行政总厨吴建安，来自马来西亚，从业二十五年，是业内同行和美食媒体公认的集传统与创新为一体的天才活力厨师。吴建安的足迹行遍天下，曾与多位全球备受推崇的名厨和餐厅合作效力。2001年吴建安被《Tatler》杂志评为“马来西亚50位名人”之一，2018年又荣登其评选的“亚洲50位美食家”之一。2016年，吴建安在香格里拉百余位大厨中拔得头筹，荣获“年度杰出领导才华之厨”的称号。在他麾下，上海浦东嘉里大酒店The MEAT扒餐厅，于2017年和2018年连续两年蝉联《米其林上海指南》三副刀叉推荐，2019-2022年摘得“米其林餐盘奖”荣耀。于2019年荣获澳洲肉协年度市场推广形象大使，于2020年荣获澳洲肉协年度市场推广VLOG冠军，于2020年荣获MSC海鲜全球代表中国区年度市场推广形象大使。



OUR SIGNATURE DISHES 招牌菜品



Duck & Caviar
烤鸭&鱼子酱

125

Wood Oven Free Range Yunnan Roasted Duck
with Qiandao Lake Sevruga Caviar
果木烤云南麻鸭配千岛湖鲟鱼子酱

Duck & Caviar: The original cooking method of this dish came from Yiliang roasted duck, one of the classic dishes of Yunnan Yiliang province, with a 600-year history. The texture of the duck is well balanced between the fat & the meat, while the skin is crispy and the meat is juicy. The boneless, roasted duck meat is separated from the bone, adding to the tenderness and flavour. The boneless roasted duck complements the sevruga caviar from the Zhejiang Qiandao Lake provinces called "Kaluga Queen". This particular caviar is highly praised by Europeans as "One of The World's Three Delicacies", The sturgeon fish was brought from Qiandao Lake having been caught in 12-meter-deep fresh water, and has won a good reputation around the world. It has also made a tremendous contribution to marine sustainability.

烤鸭&鱼子酱，这道菜的做法源自与改良宜良烤麻鸭，是云南省昆明市宜良经典的地方名肴，已有600年的历史，有着肥瘦相宜，皮酥肉香，光亮油润，色泽红艳的特点。

配上产自浙江省千岛湖的“卡露伽”鲟鱼子酱，鱼子酱被欧洲人誉为“世界三大美食”是千岛湖12米深水区人工养殖出产的鱼子酱，在国际上赢得口碑。也为海洋可持续发展做出了非常大的贡献。



Lobster & Scampi Bisque
波士顿龙虾鳌虾汤

128

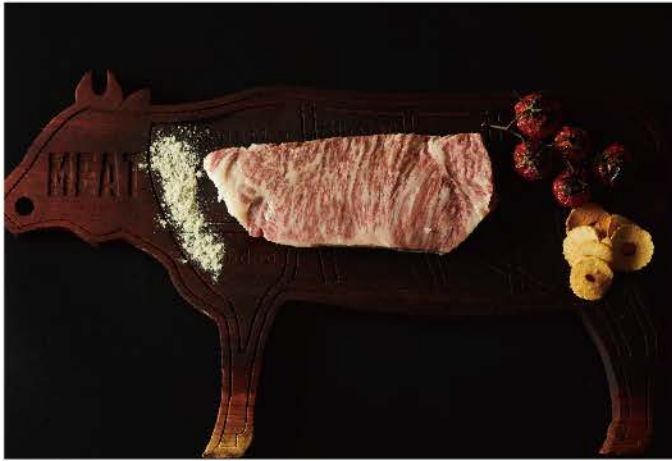
Our Lobster & Scampi Bisque Soup originates from Northern France in the Normandy province.

The dish comes from Normandy in Northern France. In the old days local fisherman would go to sea for long periods of time, it often took several days to set sail and then to return to port. These fishermen normally cooked their ocean-caught food onboard. Basically, French fishermen enjoyed seafood soup with bread. But the bread brought onboard often became too hard to eat a few days later. The fishermen took this very hard bread and soaked it in their seafood soup. Later, this bread was translated as "pain de brick bread", meaning bread as hard as a brick. The ingredients of this dish are Boston lobster, New Zealand roasted crayfish and complemented with crispy "pain de brick bread" which you can enjoy by dipping in your bisque.

这道菜食材选用了波士顿龙虾熬的汤，配上新西兰烤鳌虾，以及改良过的“砖头面包”。

波士顿龙虾鳌虾汤，这道菜的做法源自与法国北部诺曼底，当地的渔民通常出海捕鱼启航到返港都是好几天，渔民会在船上做饭，食材通常都是海里捕捞的海鲜，基本上法国渔民海鲜汤配面包是必须的。由于面包是出海时带上船的几天后面包就变得很硬没法吃，渔民就拿这个非常硬面包来泡在汤里吃，后来这个面包译名为“砖头面包”。

OUR SIGNATURE DISHES 招牌菜品



Changbai Mountain China 500g/克 1,688
天一冈山黑牛 中国

Changbai Mountain A5 Beef Marbling Score 10-12
吉林黑毛A5黑牛西冷牛排大理石纹10-12级

This Tianyigangshan Black Cattle breed is in the foreground of domestic premium cattle and has been internationally recognized for its quality. These cattle are raised eating good food, sleeping on soft beds, listening to music, getting massages and this all in an air-conditioned environment. The ranch is located near the heavenly pool of the Changbai mountain which is home to the deepest lake in China from which drinking water is sourced for the cattle. Due to the volcanic rocks, this water is rich in minerals, calcium, iron and magnesium which supplies a natural guarantee for high grade beef quality.

天一冈山黑牛是国内高端牛的前景，在国际上享有盛誉。黑牛生活在有空调的环境中，吃优质的食物，睡柔软的床，听音乐，享受指压按摩。农场位置靠近中国最深的湖——长白山天池，喂养黑牛的水便是从这里采集，给牛肉提供了优质环境生长。



The MEAT Opera Cake 88
扒餐厅歌剧蛋糕

Chocolate & Hazelnut Layer Cake Served in a Chocolate Stove
with Chocolate, Mango and Raspberries Sauce
巧克力榛子千层蛋糕巧克力炉子配芒果树莓酱

Opera Cake (French thousand-layer cake) is a French high-grade cake, originating from Northern France. It was first created by Dalloyau Cafe, which opened in 1890 and is a popular cake created with the opera house as the theme. Because the shape is square, the surface is covered with a thin layer of chocolate, just like the stage in an opera house. The opera cake at The MEAT is hidden in a chocolate stove and served with mango and raspberry sauce in chocolate pots.

歌剧院蛋糕（法国千层蛋糕）是法国的高级糕点，做法源自与法国北部。英文为Opera，由1890年开业的Dalloyau甜点店最先创制，以歌剧院为意象所创作出一道广受欢迎的蛋糕。由于形状正正方方，表面淋上一层薄薄的朱古力，就像歌剧院内的舞台。

The MEAT 改良的歌剧院蛋糕，蛋糕是藏在一个巧克力做的炉灶台里面，配上巧克力做的锅子，锅里面有芒果和树莓酱。

OUR SIGNATURE SHARING STEAKS

特色分享牛排

Changbai Mountain China (Best for 2-4 persons/2-4人分享)

天—冈山黑牛 中国

120g/克

468

500g/克

1,688



This Tianyigangshan Black Cattle breed is on the foreground of domestic premium cattle and has been internationally recognized for its quality. This cattle is living the life: eating good food, sleeping on soft beds, listening to music, getting massages and this all in an air-conditioned environment. The ranch is located near the heavenly pool of the Changbai mountain which is home to the deepest lake in China from which water is sourced for the cattle. With the help of volcanic rocks this water is rich in minerals, calcium, iron and magnesium which supplies a natural guarantee for high grade beef quality.

"天—冈山黑牛是国内高端牛的前景，有着国际知名的质量。黑牛生活在有空调的环境中，吃优质的食物，睡柔软的床，听音乐，享受指压按摩。农场位置靠近中国最深的湖——长白山天池，喂养黑牛的水便是从这里采集，给优质牛肉提供了优质环境生长。

Signature Longjiang Tomahawk Marbling Score A3 (Best for 3-4 persons/3-4人分享)

招牌龙江战斧牛排A3级

1.3kg/公斤-1.5kg/公斤

1,388

14-21 Days Dry Aging 14至21天熟成



This Longjiang Wagyu breed originated from the most famous of all Wagyu bloodlines in Japan. The cattle is grazed on pastures in Qiqihar Heilongjiang Province until 20-22 months of age at approximate 400kg. Then grain-fed on a Japanese style barley-based ration for a minimum of 400 days. The Wagyu marbling is scored at A3 which provides high flavor, tenderness and juiciness. Wagyu fat has a higher ration of "healthy fats" than other cattle breeds.

* Cattle rations are natural and free from antibiotics and growth hormones.

这款源于黑龙江的著名日本神户和牛品种，在齐齐哈尔牧场用20-22个月的时间生长至约近400公斤。后继续以日式谷饲口粮饲养至少400天。A3等级的龙江和牛展现出浓郁的口感，肉质温软多汁。以谷物为主的喂养后，所拥有之大理石油花让整体风味更上一层，并包含着健康脂肪。

*所选用的牛肉，确保由不含抗生素与增长剂的饲料饲养。

The MEAT 3 Cuts Platter 招牌牛排3拼 (Best for 3-4 persons/3-4人分享)

1,388

Australian Wagyu Beef Marbling Score 3-7

Sirloin M7-8 200g, Rib Eye M5 350g, Filet Mignon M3 240g

"扒"精选澳大利亚大理石纹和牛3-7级+

西冷7-8级200克，肉眼M5 350克，牛里脊 M3 240克



Chef's selection of premium Australian Wagyu cuts and Jilin Beef, grain-fed on a Japanese style barley-based diet for a minimum of 400-600 days. When Wagyu is cooked, the marbling dissolves producing "melt in the mouth" moisture and tenderness.

厨师精选优质的澳大利亚和牛和吉林牛肉。以谷物喂养为主的和牛需经历至少400至600天的饲养。烹饪后牛肉丰富的大理石油花使牛肉拥有入口即化的口感。

Please let us know if you have any allergies, and we'll take note with our food preparation.
如有食物过敏，请告知服务员，我们会特别安排您的食物。



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p - pork 含猪肉 n - nuts 含坚果 v - vegetarian 素食 g - gluten free 不含麸质

* Prices are in RMB and exclusive of 10% service charge and prevailing government taxes.
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CHEF RECOMMENDATION

主厨推荐



p New York Pressed Steak (contains alcohol) 588
芝士熔岩牛排 (含酒精)
Grilled Australian M5 Beef Sirloin Steak 280g, Raclette Cheese
Bourbon Whisky Sauce & Crispy Bacon
扒澳大利亚M5西冷牛排 280 克, 拉克雷特奶酪
威士忌汁, 香脆培根

Tajima F1 Wagyu Beef, Northern Victoria, Australia
但马F1和牛, 维多利亚北部澳大利亚

Tajima is one of the most awarded Australian brands and produces grain fed Wagyu and Black Angus products. With grazing fields between the great dividing range in New South Wales, Australia this product gives an exceptional marbling score 9+

*Cattle rations are natural and free from antibiotics and growth

“但马和牛”为澳大利亚品牌, 生产安格斯牛和黑安格斯牛肉产品。在澳大利亚新南威尔士州的大分水岭上放牧, 使牛肉的大理石花纹达到出色的9级

*所选用的牛肉, 确保由不含抗生素与增长剂的饲料饲养。



v Pommes Soufflé 78
舒芙蕾气泡土豆
Crispy Potatoes Puffs & Truffle Mayonnaise
香脆土豆泡芙, 松露蛋黄酱

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Signature Tasting Dishes 招牌冷热前菜 (Best for 1 person/1人份)

Sea Urchin Tuna Tartare (Cold) 128

Raw Sea Urchin, Tuna Tartare, Salmon Roes

Seaweed, Wasabi & Charcoal Waffle

海胆吞拿鱼塔塔 (冷)

海胆, 吞拿鱼, 三文鱼籽, 海苔, 芥末, 竹炭华夫蛋筒

9 Jumbo Prawn Cocktail (Cold) 128

Poached King Prawn, Cocktail Sauce, Lemon & Tomato Sauce

鸡尾酒大明虾 (冷)

大明虾, 鸡尾酒, 柠檬, 番茄汁



Duck & Caviar (Hot)

Wood Oven Free Range Yunnan Roasted Duck with Sevruga Caviar

125

烤鸭&鱼子酱 (热)

果木烤云南麻鸭, 鲟鱼鱼子酱

Foie Gras & Truffle (Hot)

Classic French Toast, Pan-fried Foie Gras & Terrine,

105

Red Wine Sauce & Port Wine Glace, Five Spice Amaretto Cherry & Hazelnut, Celery Crisp

鹅肝 & 松露 (热)

经典法式吐司, 干煎鹅肝 & 鹅肝酱, 红酒汁, 波多酒汁,

五香苦杏酒浸樱桃 & 榛子, 西芹脆片

9 Butter Prawn (Hot) 128

King Prawn, Cherry Tomato, Butter, Garlic, Green Peas, Lemon Butter Sauce

黄油焗大明虾 (热)

大明虾, 樱桃番茄, 黄油, 大蒜, 青豆, 柠檬黄油汁

Prawn Fritters (Hot)

128

Crispy Prawn, Tomato & Garlic Sauce

气泡大明虾 (热)

脆炸大明虾, 蒜蓉番茄汁

Ning Xia Roasted Lamb Skewer (Hot) (3pc)

128

13 Spices, Chili Spice, 3 Color Sesame Seed Radish

宁夏烤羊肉串 (热)(3串)

宁夏烤羊腩串, 十三香, 辣椒面, 三色萝卜

Spicy Crayfish Spaghetti (Hot)

168

Shell-off Crayfish, Szechuan Pepper Sauce, Spring Onion, Soya & Dark Soya Sauce

小龙虾麻辣意面 (热)

去壳小龙虾肉, 麻辣汁, 葱, 酱油, 老抽

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HOT & COLD HORS D'OEUVRE-Sharing 冷热前菜 (Best for 2-3 persons/2-3人分享)

	Jumbo Lump Crab Cake 煎蟹肉饼	180g/克	128
n	Baked Escargot 法式焗蜗牛	12pc/12个	98
p	5J Ibérico Ham & Melon 5 J Ibérico Ham, Hainan Rock Melon, Vanilla Dressing, Rocket Salad 5J 伊比利亚火腿蜜瓜 伊比利亚5J火腿, 海南密瓜, 香草汁, 芝麻菜沙拉	50g/克	238

FROM THE OCEAN 海洋精选 (Best for 2-3 persons/2-3人分享)

	Oyster 生蚝		
	Oyster of day 每日进口生蚝	Half dozen/半打	208
	Chef Choice of Oyster 厨师精选生蚝	Half dozen/半打	328
	New Zealand Scampi No.1 新西兰鳌虾一号	pc/只	198
	Lobster Cocktail Poached Boston Lobster, Cocktail Sauce, Lemon Cheek 鸡尾汁龙虾 波士顿龙虾, 鸡尾汁, 柠檬	650g-700g	588
	Cold Ocean Platter Prawn Cocktail 3pc, Whole Boston Lobster, 4 Oysters of the Day, 2 Scampis NO.1 海鲜拼盘 鸡尾汁大明虾3只, 波士顿龙虾, 每日进口生蚝4只, 一号鳌虾2只	(Best for 2-4 persons/2-4人分享)	888
	Lobster Thermidor Baked Lobster, Gruyere Cheese & Mushroom 芝士焗波士顿龙虾 烤波士顿龙虾, 古老也芝士, 白蘑菇	650g-700g	688
	Baked Oyster Mornay Baked Oyster with Parmesan Cheese & Gruyere Cheese 芝士焗生蚝 烤生蚝, 帕玛森芝士, 古老也芝士	3pc/3只	128


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SALAD 色拉 (Best for 1-2 persons/1-2人分享)

p	Soft Boiled Eggs Caesar Salad 温泉蛋凯撒色拉	98
g	Philippe Crab Meat Salad 菲利普蟹肉色拉	108
p	5J Ibérico Ham & Rocket 5J伊比利亚火腿芝麻菜	128
 g	Crispy Duck & Orange Salad 脆皮鸭香橙色拉	78

SOUP 汤

	Classic French Onion Soup 法式洋葱汤	58
v	Cep Mushroom Cappuccino 牛肝菌奶油汤	68
	Boston Lobster Bisque Shooter (contains alcohol) 小杯波士顿龙虾汤 (含酒精)	58
	Lobster & Scampi Bisque (contains alcohol) 波士顿龙虾鳌虾汤 (含酒精)	128

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p – pork 含猪肉 n – nuts 含坚果 v – vegetarian 素食 g – gluten free 不含麸质
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The MEAT Speciality Cuts “扒” 精选牛排

14-30 days dry aging 14至30天熟成

Australian Wagyu Beef Marbling Score 7-8

“扒” 精选澳大利亚大理石纹和牛7-8级 (Best for 2-3 persons/2-3人分享)

Sirloin 西冷	400g/克	998
Rib-eye 肉眼	480g/克	1,188

47 Degrees North Latitude Longjiang Wagyu Beef Marbling Score A3

北纬47度龙江和牛大理石纹A3 (Best for 2-3 persons/2-3人享用)

Maple Wood Smoked Bone in Ribeye 红枫木烟熏牛排	800g/克-900g/克	998
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Australian Wagyu Beef Marbling Score 5

“扒”精选澳大利亚大理石纹和牛5级 (Best for 1 person/1人享用)

Sirloin 西冷	280g/克	428
Rib-eye 肉眼	350g/克	485

Australian Wagyu Beef Marbling Score 3

“扒”精选澳大利亚大理石纹和牛3级 (Best for 1 person/1人享用)

Sirloin 西冷	280g/克	328
Rib-eye 肉眼	350g/克	378
Filet Mignon 牛里脊	240g/克	518

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TEMPERATURES 牛排熟度

RARE...Red in the centre...lukewarm temperature...38°C
3分熟...牛排中心呈红色...38°C

MEDIUM RARE...Pinkish red in the centre...warm temperature...45°C
4分熟...牛肉中心呈桃红色...45°C

MEDIUM...Pink in the centre...hot temperature...52°C
5分熟...牛肉中心呈粉红色...52°C

MEDIUM WELL...Very little pink in the centre...hot temperature...68°C
7分熟...牛肉中心呈浅粉色...68°C

WELL DONE...No pink...brown in the centre...hot temperature...75°C
全熟...牛肉中心呈棕色...75°C

SIDES & SAUCES 配料和酱汁

Forget the rest...just go straight for our signature 'MEAT SAUCE'
不如尝试一下招牌“扒酱汁”吧.....

Butter...Béarnaise, Choron, Truffle Butter
黄油酱.....班尼士汁、西红柿黄油、松露黄油

Classic...Red Wine, Peppercorn, Mushroom
传统.....红酒、黑椒、菌菇

OUR RICE SELECTION 米饭精选

v	Sweet Corn Fried Rice 玉米蔬菜炒饭	58
p	Crab Meat Fried Rice 蟹肉炒饭	68
 p	Lobster Fried Rice 龙虾炒饭	98
p	Truffle & Ibérico Ham Fried Rice 黑松露火腿炒饭	68

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SIDES TO SHARE 配菜 供与朋友一起分享

VEGETABLES 时蔬

v	Sautéed Baby Spinach 清炒菠菜	48
v	Chargrilled Cauliflower & Coriander 香菜籽烤椰菜花	48
v	Chargrilled Portobello Mushroom 烤波多黎各蘑菇	58
v n	Broccoli & Almond 杏仁西兰花	48
v n	Asparagus & Pine Nut 芦笋松仁	68
v n	Sautéed Mushroom 炒鲜蘑菇	48
v	Onion Rings 炸洋葱圈	48

POTATO 土豆

 v	Truffle Fries 黑松露炸薯条	58
 v	Truffle Mash Potato 黑松露土豆泥	58
v	Sweet Potato Chips 红薯条	48

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OTHERS 传统菜

Ning Xia Roasted Lamb Rack 238

13 Spices, Chili Spice, Sea Weed Radish & Sweet Peas

宁夏十三香烤羊排

宁夏烤羊排，十三香，辣椒面，昆布萝卜，蜜豆

Lobster Spaghetti 298

Sautéed Boston Lobster Tail, Spaghetti Pasta, Garlic, Chili Flake, Cherry Tomatoes, Basil

龙虾意面

波士顿龙虾，意粉，蒜蓉，辣椒干，樱桃番茄，罗勒

 g Salmon & Lemon 238

Five Spices Seared Atlantic Salmon, Dill Oil, Sugar-stained Lemon, Lemon Confit,

Sautéed Asparagus, Potato Roll, Hollandaise Sauce

三文鱼&柠檬

五香粉焗大西洋三文鱼，刁草油，糖渍柠檬，柠檬蜜饯，

芦笋，土豆卷，荷兰汁

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Jacques Hu
胡嵘炜
Executive Pastry Chef
西饼房厨师长

With over 30 years of working experience, Executive Pastry Chef Jacques Hu has developed his own perspective on "The Art of Dessert". Chef Jacques injects new inspiration and innovative elements, combining local ingredients to upgrade original recipes to meet the taste of all foodies.

上海浦东嘉里大酒店西饼房厨师长胡嵘炜先生，拥有逾30年的工作经验。凭借多年的从业经验，结合精湛且充满创意的烹饪技艺，加入诸多创新元素并结合当地食材，设计出一系列灵感之作，以满足每一位甜品爱好者的口腹之欲。

SWEETS 甜品



Tiramisu Sphere
Pink Chocolate Sphere, Tiramisu & Kahlua
熔岩提拉米苏
粉红巧克力球，提拉米苏，咖啡酒

65



n The MEAT Opera Cake
Chocolate & Hazelnut Layer Cake
Served in a Chocolate Stove with Chocolate,
Mango & Raspberries Sauce
扒餐厅歌剧蛋糕
巧克力榛子千层蛋糕
巧克力炉子配芒果树莓酱

88

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- v n Chocolate Trio 65
 Chocolate Ganache Tart, Chocolate Fudge Sponge,
 Chocolate Mousse, White Sesame Seed Tuile
 巧克力三重奏
 巧克力甘纳许挞，巧克力软糖海绵蛋糕，
 巧克力慕斯，白芝麻糖片



- v Pink Lady 65
 Lychee Mousse, Vanilla Cream, Raspberry Jelly,
 Chocolate Mousse, French Meringues,
 Mango & Passion Fruit Pate de Fruit,
 Raspberry Sauce
 红粉女郎
 荔枝慕斯，香草奶油，树莓冻，巧克力慕斯，
 法式蛋白霜，芒果百香果软糖，树莓汁



- v Classic Creme Brulee 65
 法式焦糖焗蛋

- v Cheese Platter 95
 Selection of Four Types of Cheese
 芝士拼盘
 四种厨师精选芝士

- g Seasonal Fruit on Ice 95
 时令水果

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