



冬季精选 2023

晚餐

DINNER

Winter Collection 2023



OLIVIER PISTRE

Executive Chef

CULINARY PHILOSOPHY

Classic French Elegance Reinvented by Chef Olivier Pistre

Culinary art carries a strong belief in respecting the authenticity of its various cuisines, and mastering techniques with seasonal products from sustainable and resources.

Influenced by the French styles of cooking and experiences at several Michelin-starred restaurants, Executive Chef Olivier Pistre is redefining and elevating the culinary scene in Shanghai.

Chef Olivier believes that in every expression of culinary art, lies a hidden poem for both the mind and heart. His dishes possess spirit, his flavors display unbridled passion, and combined they make emotional experiences that tell grand stories of excellence.

LA PASSION EST UN DÉSIR
QUI SE MUE EN PLAISIR ÉTERNEL





L' ELEGANCE

RMB 888 *Per Person (5 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 588

GRIGNOTAGES

All Our Breads and Butter Selections are Made in House

Canapés & Amuse Bouche

**TRADITIONAL FRENCH DUCK GALANTINE
WITH FOIE GRAS, OLD COGNAC & BLACK TRUFFLE** (P) (A)

Quince / Pickled Root Vegetables / Mustard Seed / Heather Honey Bread Melba

FRENCH ESCARGOTS (N)

Shawanmushi / Snail Cooked “À La Provençale” / Pommery Mustard Ice Cream

FRENCH POLLOCK (S) (N) (V)

Cauliflower Purée & Ragout / Roasted Hazelnuts / Black Truffle Sauce

YUNAN PIGEON

Spelled Seed / Balsamic Onion / Fresh Cherry / Sesame / radicchio Salad / Pigeon Jus

PINA COLADA (A)

Crispy Pineapple & Sorbet / Coconut Sago & Malibu

COHIBA SMOKED CHOCOLATE CIGAR (A)

Valrhona « Guanaja » 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream

DOUCEURS “PETITS FOURS”



* All prices are in RMB and subject to 10% service charge and prevailing government taxes
Please advise our staff if you have any food allergies or special dietary requirements

(V) VEGETARIAN (S) SEAFOOD (B) BEEF (P) PORK (A) ALCOHOL (N) NUTS (V) ROOTED IN NATURE

YUNAN PIGEON



LA QUINTESSENCE

RMB 1,088 *Per Person (6 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 688

GRIGNOTAGES

All Our Breads and Butter Selections are Made in House

Canapés & Amuse Bouche

Ⓟ **CABBAGE, FOIE GRAS & PORK BELLY**

Black Truffle / Cabbage Consommé

Ⓢ Ⓜ **NEW ZEALAND KING LANGOUSTINE**

Caviar PERSEUS N°1 Baerii / Sauce Champagne

Ⓢ Ⓜ **FRESH SCALLOPS**

Sunchoke's Texture / "Nordés" Gin Sauce

Ⓢ Ⓜ Ⓢ **FRENCH PLAICE**

Cheese Tortellini / Black Truffle & Gewurztraminer Wine Sauce

CABBAGE, FOIE GRAS & PORK BELLY

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NEW ZEALAND VENISON LOIN “AU CAPUCIN”

Ⓟ ⓐ **NEW ZEALAND VENISON LOIN “AU CAPUCIN”**
Blackcurrent / Celeriac remoulade / Beetroot / “Grand-Veneur” Sauce
Or

Ⓢ ⓑ ⓐ Ⓜ **AUSTRALIAN WAGUY BEEF TENDERLOIN M4**
160g PLUS EXTRA RMB 188
Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus
Or

Ⓢ ⓑ ⓐ Ⓜ **DRY-AGED BEEF SIRLOIN**
160g PLUS EXTRA RMB 298
Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

ⓐ **PINA COLADA**
Crispy Pineapple & Sorbet / Coconut Sago & Malibu

ⓐ Ⓜ **TANGERINE**
Grand-Marnier Espuma / Caramel Crumble / Fresh Segment & Sorbet

DOUCEURS “PETITS FOURS”

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Ⓥ VEGETARIAN Ⓢ SEAFOOD ⓑ BEEF Ⓟ PORK ⓐ ALCOHOL Ⓝ NUTS Ⓜ ROOTED IN NATURE

L' INTANGIBLE

RMB 1,488 *Per Person (7 Courses)*

Wine Pairing Selections Recommended by Hotel Sommelier + RMB 788

GRIGNOTAGES

All Our Breads and Butter Selections are Made in House

Canapés & Amuse Bouche

NEW ZEALAND KING LANGOUSTINE (S) (A)

Caviar PERSEUS N°1 Baerii / Sauce Champagne

RUSSIAN LIVE KAMCHATKA KING CRAB (S) (A)

Humerus / Sarawak Black Pepper Sauce / Tangerine

GEODUCK & FRESHLY SHUCKED OYSTER

“ANCELIN” N°3 MARENNES D’OLERON (S)

Duck Leg Confit / Seared Foie gras / Consommé

FROG LEG (S) (V)

Confit Garlic / Parsley & Shellfish Sauce

“BOUILLABAISSÉ” (S) (A)

Abalone / Indonesian Prawn / Oyster / Black Cod / “Bouillabaisse” Fish Soup



**GEODUCK & FRESHLY SHUCKED OYSTER
“ANCELIN” N°3 MARENNES D’OLERON**

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(V) VEGETARIAN (S) SEAFOOD (B) BEEF (P) PORK (A) ALCOHOL (N) NUTS (V) ROOTED IN NATURE

BOSTON LOBSTER PLUS EXTRA RMB 188 (S)(A)(N)

Seared Lobster (Claws, Knuckles, Tail)

Celeriac Purée with Confit Lemon Purée / Celery

Apple / Crispy Walnuts / Chateau Chalon Wine Sauce

Or

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 (S)(B)(A)(V)

160g

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / confit Potato / Beef Jus

Or

DRY-AGED BEEF SIRLOIN (S)(B)(A)(V)

160g PLUS EXTRA RMB 188

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / confit Potato / Beef Jus

PINA COLADA (A)

Crispy Pineapple & Sorbet / Coconut Sago & Malibu

NEW ZEALAND MANUKA HONEY (A)(V)

Honey Comb Crispy Dentelle / Greek Yogurt

Buddha Hand Lemon (Bergamot) / Hydromel Wine Ice Cream

DOUCEURS “PETITS FOURS”



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(V) VEGETARIAN (S) SEAFOOD (B) BEEF (P) PORK (A) ALCOHOL (N) NUTS (V) ROOTED IN NATURE

DRY-AGED BEEF SIRLOIN



FRENCH ESCARGOTS

SPECIAL A LA CARTE

STARTER

ⓅⓂ TRADITIONAL FRENCH DUCK GALANTINE
WITH FOIE GRAS, OLD COGNAC & BLACK TRUFFLE
Quince / Pickled Root Vegetables / Mustard Seed / Heather Honey Bread Melba
RMB 198

Ⓝ FRENCH ESCARGOTS
Shawanmushi / Snail Cooked "À La Provençale" / Pommery Mustard Ice Cream
RMB 168

Ⓟ CABBAGE, FOIE GRAS & PORK BELLY
Black Truffle / Cabbage Consommé
RMB 158

ⓈⓂ NEW ZEALAND KING LANGOUSTINE
Caviar PERSEUS N°1 Baerii / Sauce Champagne
RMB 328

ⓈⓂ FRESH SCALLOPS
Sunchoke's Texture / "Nordés" Gin Sauce
RMB 228

ⓈⓂ RUSSIAN LIVE KAMCHATKA KING CRAB
Humerus / Sarawak Black Pepper Sauce / Tangerine
RMB 488

Ⓢ GEODUCK & FRESHLY SHUCKED OYSTER
"ANCELIN" N°3 MARENNES D'OLERON
Duck Leg Confit / Seared Foie Gras / Consommé
RMB 388

ⓈⓂ FROG LEG
Confit Garlic / Parsley & Shellfish Sauce
RMB 168

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Ⓥ VEGETARIAN Ⓢ SEAFOOD Ⓟ BEEF Ⓟ PORK Ⓜ ALCOHOL Ⓝ NUTS Ⓜ ROOTED IN NATURE

SPECIAL A LA CARTE

MAIN

FRENCH PLAICE (S)(A)(V)

Cheese Tortellini / Black truffle & Gewurztraminer Wine Sauce

RMB 428

“BOUILLABAISSE” (S)(A)

Abalone / Indonesian Prawn / Oyster / Black Cod / “Bouillabaisse” Fish Soup

RMB 388

“BOSTON” LOBSTER (S)(A)(N)

*Seared Lobster (Claws, Knuckles, Tail) Celeriac Purée with Confit Lemon Purée
Celery / Apple / Crispy Walnuts / Chateau Chalon Wine Sauce*

RMB 488

FRENCH POLLOCK (S)(N)(V)

Cauliflower Purée & Ragout / Roasted Hazelnuts / Black Truffle Sauce

RMB 448

YUNAN PIGEON

Spelled Seed / Balsamic Onion / Fresh Cherry / Sesame / Radicchio Salad / Pigeon Jus

RMB 228

NEW ZEALAND VENISON LOIN “AU CAPUCIN” (P)(A)

Blackcurrant / Celeriac Remoulade / Beetroot / “Grand-Veneur” Sauce

RMB 288

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 160G (S)(B)(A)(V)

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

RMB 428

DRY-AGED BEEF SIRLOIN 160G (S)(B)(A)(V)

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Confit Potato / Beef Jus

RMB 538

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(V) VEGETARIAN (S) SEAFOOD (B) BEEF (P) PORK (A) ALCOHOL (N) NUTS (V) ROOTED IN NATURE



“BOUILLABAISSE”



TANGERINE

SPECIAL A LA CARTE

DESSERT

Ⓐ COHIBA SMOKED CHOCOLATE CIGAR

Valrhona « Guanaja » 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream

RMB 118

Ⓐ☑ NEW ZEALAND MANUKA HONEY

*Honey Comb Crispy Dentelle / Greek Yogurt
Buddha Hand Lemon (Bergamot) / Hydromel Wine Ice Cream*

RMB 138

Ⓐ☑ TANGERINE

Grand-Marnier Espuma / Caramel Crumble / Fresh Segment & Sorbet

RMB 118

Ⓐ N ARTISANAL CHEESE FROM FRANCE

A Personal and Seasonal “Artisan” Cheese Selection

RMB 138

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奥利维尔 · 皮斯特
行政总厨

烹饪哲学

重新演绎法式经典

美食代表着烹饪者于生活的美好憧憬，宛如艺术家的画作

来自法国卡斯特尔的奥利维尔 · 皮斯特先生热衷于
寻求当地新鲜及世界优质食材
结合精湛的烹饪技艺
使留存于历史中的法式美味再次以曼妙姿态呈现

曾先后供职于法国及摩纳哥奢华酒店的数家米其林星级餐厅的他
从西方一路向东
始终秉持着为每一位宾客的餐桌带来优雅而独特的美味艺术
令他们在共享之时，感受欢聚与分享之余的舌尖愉悦

激情是欲望之始，终将成为隽永绵长的愉悦





典雅

人民币 888 元每位（五道式）

酒店侍酒师推荐五道式餐酒搭配 + 人民币 588元

餐前小食

所有餐前面包及精选黄油均为店制

干邑黑松露冻鸭肉卷 [Ⓟ] [Ⓐ]

椴梓，腌菜根，芥末籽，石楠蜂蜜面包脆片

法式蜗牛 [Ⓝ]

日式蒸蛋，普罗旺斯式蜗牛，芥末籽冰激凌

法国青鳕鱼 [Ⓢ] [Ⓝ] [♥]

炖花菜和烤榛子，黑松露汁

云南乳鸽

小麦籽，香洋葱，新鲜樱桃，芝麻酱，菊苣沙拉，乳鸽汁

椰汁菠萝 [Ⓐ]

菠萝冰霜&脆片，椰子西米与朗姆酒

巧克力“雪茄” [Ⓐ]

法芙娜70%黑巧克力，蓝莓和红茶冰激凌

餐后小食



*以上价格为人民币，需加收10%服务费及政府现行税率
如果您对某些食物过敏或有特殊要求，请点菜前告知服务员

云南乳鸽

[Ⓥ] 素食 [Ⓢ] 海鲜 [Ⓑ] 牛肉 [Ⓟ] 猪肉 [Ⓐ] 酒精 [Ⓝ] 坚果 [♥] 寻味自然



甄选

人民币 1,088 元每位（六道式）

酒店侍酒师推荐六道式餐酒搭配 + 人民币 688元

餐前小食

所有餐前面包及精选黄油均为店制

① 皱叶甘蓝和鸭肝，猪五花
黑松露，自制泡菜清汤

② ③ ④ 新西兰鳌虾
西伯利亚鲟鱼1号优选鱼子酱，香槟汁

⑤ ⑥ ⑦ 新鲜扇贝
洋姜，金酒奶油汁

⑧ ⑨ ⑩ 法国鳎鱼
意式芝士饺，黑松露与芳妮美白葡萄酒汁

皱叶甘蓝和鸭肝，猪五花

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① 素食 ② 海鲜 ③ 牛肉 ④ 猪肉 ⑤ 酒精 ⑥ 坚果 ⑦ 寻味自然



新西兰鹿脊肉

Ⓟ Ⓜ 新西兰鹿脊肉
黑加仑，西芹根色拉，甜菜头，鹿肉汁
或

Ⓢ ⓑ Ⓜ Ⓢ Ⓢ 澳洲和牛牛柳M4
160克 需加人民币 188元
木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁
或

Ⓢ ⓑ Ⓜ Ⓢ Ⓢ 优选熟成西冷
160克 需加人民币 298元
木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

Ⓜ 椰汁菠萝
菠萝冰霜&脆片，椰子西米与朗姆酒

Ⓜ Ⓢ 慢煮柑橘
力娇酒戚风，焦糖饼干，柑橘冰霜

餐后小食

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Ⓥ 素食 Ⓢ 海鲜 ⓑ 牛肉 Ⓟ 猪肉 Ⓜ 酒精 Ⓝ 坚果 Ⓢ 寻味自然

臻享

人民币 1,488 元每位（七道式）

酒店侍酒师推荐七道式餐酒搭配 + 人民币 788元

餐前小食

所有餐前面包及精选黄油均为店制

新西兰鳌虾 ⑤ ①

西伯利亚鲟鱼1号优选鱼子酱，香槟汁

俄罗斯堪察加帝王蟹 ⑤ ①

帝王蟹腿，砂拉越洲黑胡椒汁，柑橘

象拔蚌和新鲜“安之莲”生蚝 ⑤

油封鸭腿，嫩煎鸭肝，与鸭肉清汤

嫩煎牛蛙腿 ⑤ ②

油封大蒜，蛤蜊欧芹汁

法式马赛鱼汤 ⑤ ①

鲍鱼，印尼大虾，生蚝，黑鳕鱼，马赛鱼汤



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⑤ 素食 ⑤ 海鲜 ⑤ 牛肉 ⑤ 猪肉 ⑤ 酒精 ⑤ 坚果 ⑤ 寻味自然

象拔蚌和新鲜“安之莲”生蚝

波士顿龙虾 需加人民币 188元 ⑤ ① ③

嫩煎龙虾爪，肘，龙虾尾，芹菜根与甜渍柠檬酱，
西芹，苹果，核桃，夏龙堡酱汁

或

澳洲和牛牛柳M4 ⑤ ③ ① ④

160克

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

或

优选熟成西冷 ⑤ ③ ① ④

160克 需加人民币 188元

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

椰汁菠萝 ①

菠萝冰霜&脆片，椰子西米与朗姆酒

新西兰麦卢卡蜂蜜 ① ④

蜂巢脆网，酸奶，佛手柑，蜂蜜葡萄酒冰淇淋

餐后小食



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⑤ 素食 ③ 海鲜 ① 牛肉 ③ 猪肉 ① 酒精 ③ 坚果 ④ 寻味自然

优选熟成西冷



法式蜗牛

零点 前菜

ⓅⓂ 干邑黑松露冻鸭肉卷
榅桲，腌菜根，芥末籽，石楠蜂蜜面包脆片
人民币 198 元

Ⓝ 法式蜗牛
日式蒸蛋，普罗旺斯式蜗牛，芥末籽冰激凌
人民币 168 元

Ⓟ 皱叶甘蓝和鸭肝，猪五花
黑松露，自制泡菜清汤
人民币 158 元

ⓈⓂ 新西兰海鳌虾
西伯利亚鲟鱼1号优选鱼子酱，香槟汁
人民币 328 元

ⓈⓂ 新鲜扇贝
洋姜，金酒奶油汁
人民币 228 元

ⓈⓂ 俄罗斯帝王蟹
帝王蟹腿，砂拉越黑胡椒汁，柑橘
人民币 488 元

Ⓢ 象拔蚌和新鲜“安之莲” 生蚝
油封鸭腿，嫩煎鸭肝，与鸭肉清汤
人民币 388 元

ⓈⓈ 嫩煎牛蛙腿
油封大蒜，蛤蜊欧芹汁
人民币 168 元

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零点

主菜

法国鳔鱼

意式芝士饺，黑松露与芳妮美白葡萄酒汁

人民币 428 元

法式马赛鱼汤

鲍鱼，印尼大虾，生蚝，黑鳕鱼，马赛鱼汤

人民币 388 元

波士顿龙虾

嫩煎龙虾爪，肘，龙虾尾，芹菜根与甜渍柠檬酱，西芹，苹果，核桃，夏龙堡酱汁

人民币 488 元

法国青鳕鱼

炖花菜和烤榛子，黑松露汁

人民币 448 元

云南乳鸽

小麦籽,香洋葱，新鲜樱桃，芝麻酱，菊苣沙拉，乳鸽汁

人民币 228 元

新西兰鹿脊肉

黑加仑，西芹根色拉，甜菜头，鹿肉汁

人民币 288 元

澳洲和牛牛柳M4 160克

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

人民币 428 元

优选熟成西冷 160克

木炭火烤，生蚝海藻汁，碳烤牛舌，油封土豆，牛肉汁

人民币 538 元

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素食 海鲜 牛肉 猪肉 酒精 坚果 寻味自然



法式马赛鱼汤



慢煮柑橘

零点 甜品

Ⓐ 巧克力“雪茄”

法芙娜70%黑巧克力，蓝莓与红茶冰激凌

人民币 118 元

Ⓐ 新西兰麦卢卡蜂蜜

蜂巢脆网，酸奶，佛手柑，蜂蜜葡萄酒冰淇淋

人民币 138 元

Ⓐ 慢煮柑橘

力娇酒戚风，焦糖饼干，柑橘冰霜

人民币 118 元

Ⓐ 法式芝士盘

私人精选当季手工芝士

人民币 138 元

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