



冬季精选 2023

午餐

LUNCH

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





LUNCH

RMB 388 *Three Courses*

All Our Breads and Butter Selections are Made in House

* 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

STARTER

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

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

EGG (S)(V)

Poached Egg / Black Truffle / Salty Crust Celeriac Tartare / Parsley & Clam's Jus
or

CABBAGE, FOIE GRAS & PORK BELLY (P)

Black Truffle / Cabbage Consommé
or

FRENCH ESCARGOTS (N)

Shawanmushi / Snail Cooked "À La Provençale" / Pommery Mustard Ice Cream
or

FROG LEG (S)(V)

Confit Garlic / Parsley & Shellfish Sauce
or



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

EGG



STARTER

⑤ **GEODUCK & FRESHLY SHUCKED OYSTER**
“ANCELIN” N°3 MARENNES D’OLERON PLUS EXTRA RMB 88
Duck Leg Confit / Seared Foie Gras / Consommé
or

⑤ **SMOKED HALIBUT & LEEK**
Gribiche Sauce / Egg / Capers / Gerkin / Vadouvan
or

⑤ **INDONESIAN PRAWN IN 3 WAYS**
Pumpkin Butternut Ragout & Veloute / Orange Scented
or

⑤ ① **NEW ZEALAND KING LANGOUSTINE** PLUS EXTRA RMB 168
Caviar PERSEUS n°1 Baerii / Sauce Champagne
or

FRESHLY SHUCKED OYSTER
⑤ ② “ANCELIN” N°3 MARENNES D’OLERON
3 Pieces PLUS EXTRA RMB 108 6 Pieces PLUS EXTRA RMB 198

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

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MAIN

JADE WINTER GARDEN (V) (V)

Rooted Vegetables Cooked with Juniper

or

MARBLED GOBY (S)

Winter Bamboo Shoot, Guancale, Capers "Ragout" / Gewurztraminer Wine Sauce

or

SALMON CONFIT (S) (P)

Endives Cooked "Meuniere" with Smoked Salmon & Condiments / Champagne Sauce & Salmon Roe

or

TURBOT (S) (N)

Cauliflower's Texture / Roasted Hazelnuts / Black Truffle Sauce

or

DOVER SOLE "MEUNIERE" (S) (A)

Spinach Cooked in Brown Butter with Garlic / Confit Potato / Mushroom Sauce

or



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SALMON CONFIT

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



MAIN

ⓑ ⓐ BEEF CHEEK

Slow-Cooked Beef Cheek / Cromesquis / Arugula Pesto Sauce

or

Ⓢ CHICKEN BREAST

Marinated with Cajun Spices / Grilled Octopus / Piperade / Chicken Jus

or

Ⓟ ⓐ NEW ZEALAND VENISON LOIN “AU CAPUCIN” PLUS EXTRA RMB 88

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

or

Ⓢ ⓑ ⓐ Ⓜ DRY-AGED BEEF

WAGYU TENDERLOIN M4 160g PLUS EXTRA RMB 198

SIRLOIN 160g PLUS EXTRA RMB 298

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

BEEF CHEEK

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DESSERT

FRENCH TOAST [Ⓐ]

Armagnac & Pruneaux Ice Cream

or

GRAND MARNIER SOUFFLÉ [Ⓐ]

Flamed with Grand Marnier PLUS EXTRA RMB 28

or

FRENCH MILLEFEUILLE [Ⓐ]

Caramelized Crispy Puff Pastry / Blanc Manger / Tahiti Vanilla Ice Cream & Crème Anglaise

or

CREPES SUZETTE [Ⓐ]

Vanilla Ice Cream

Flambéed with Grand Marnier PLUS EXTRA RMB 28

or

TANGERINE [Ⓐ] [♥]

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

or

ARTISANAL CHEESE FROM FRANCE PLUS EXTRA RMB 38 [Ⓝ]

A Personal and Seasonal “Artisan” Cheese Selection



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FRENCH MILLEFEUILLE

^V VEGETARIAN ^S SEAFOOD ^B BEEF ^P PORK ^A ALCOHOL ^N NUTS [♥] ROOTED IN NATURE



DRINKS SELECTION

CHAMPAGNE AND SPARKLING

Glass

Devaux, Cuvee Rose Brut, NV, Champagne, France

RMB 190

Veuve Clicquot Yellow Label Brut NV, Champagne, France

RMB 120

Ruggeri, Agero, Prosecco, Veneto, Italy

RMB 80

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DRINKS SELECTION

WHITE WINE

Glass

Domaine Lebrun, Pouilly Fume, Loire Valley, France

RMB 88

Lapostolle Single Vineyard Chardonnay, Casablanca, Chile

RMB 110

Dr. Loosen Riesling Kabinett, Mosel, Germany

RMB 110

RED WINE

Glass

Le Miccine, Chianti Classico Riserva, Tuscany, Italy

RMB 108

Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina

RMB 138

Hess Collection, Allomi Cabernet Sauvignon, Napa Valley, USA

RMB 140

Amiral de Beychevelle, St Julien, Bordeaux, France

RMB 178

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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



午餐

每位人民币 388 元 / 三道式

所有餐前面包及精选黄油均为店制

*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

前菜

干邑黑松露冻鸭肉 ① ② ③

榅桲，腌菜根，芥末籽，石楠蜂蜜面包脆片
或

水煮溏心蛋 ④ ⑤

水煮蛋，黑松露，盐焗西芹根，蛤蜊欧芹汁
或

皱叶甘蓝，嫩煎鸭肝与猪五花 ⑥

黑松露，自制泡菜清汤
或

法式蜗牛 ⑦

日式蒸蛋，普罗旺斯式蜗牛，芥末籽冰激凌
或

嫩煎牛蛙腿 ⑧ ⑨

油封大蒜，蛤蜊欧芹汁
或



水煮溏心蛋

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④ 素食 ⑤ 海鲜 ⑥ 牛肉 ⑦ 猪肉 ⑧ 酒精 ⑨ 坚果 ⑩ 寻味自然



前菜

- ⑤ 象拔蚌和新鲜“安之莲”生蚝 需加人民币 88元
配油封鸭腿，嫩煎鸭肝与鸭肉清汤
或
- ⑤ 烟熏比目鱼与青蒜酱
蛋黄酱，鸡蛋，刺山柑，酸黄瓜，法式咖喱
或
- ⑤ 印尼大虾三吃
奶油胡桃南瓜汤，香橙碎
或
- ⑤ ④ 新西兰海鳌虾 需加人民币 168元
西伯利亚鲟鱼1号优选鱼子酱，香槟汁
或
- ⑤ ④ 法国“安之莲”3号生蚝
3个 需加人民币 108元 6个 需加人民币 198元

象拔蚌和新鲜“安之莲”生蚝

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主菜

冬季翡翠田园鲜蔬 (V) (🌱)

根茎类时蔬与杜松子

或

笋壳鱼 (S)

冬笋配意式风干猪脸肉和刺山柑，芳妮美琼瑶浆白葡萄酒汁

或

油封三文鱼 (S) (P)

嫩煎菊苣配烟熏三文鱼，苹果粒，香葱，香槟汁，三文鱼籽

或

多宝鱼 (S) (N)

炖花菜和烤榛子，黑松露汁

或

多佛鱼 (S) (A)

焦香黄油与蒜香菠菜，油封土豆，蘑菇汁

或



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(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果 (🌱) 寻味自然

油封三文鱼



主菜

Ⓑ Ⓐ 牛脸肉

低温慢煮牛脸肉，脆皮牛肉球，橄榄油芝麻菜汁
或

Ⓢ 春鸡

卡真风味烤鸡，炭火八爪鱼，烤甜椒酱，鸡肉汁
或

Ⓟ Ⓐ 新西兰鹿肉 需加人民币 88

黑加仑，西芹根色拉，甜菜头，鹿肉汁
或

Ⓢ Ⓑ Ⓐ ♡ 熟成牛肉

牛柳 160克 需加人民币 198元

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

牛脸肉

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Ⓥ 素食 Ⓢ 海鲜 Ⓑ 牛肉 Ⓟ 猪肉 Ⓐ 酒精 Ⓝ 坚果 ♡ 寻味自然

甜品

法式吐司 [Ⓐ]

雅文邑与西梅冰激凌

或

柑曼怡舒芙蕾 [Ⓐ]

可额外选择柑曼怡酒火烧 需加人民币 28元

或

法式千层酥 [Ⓐ]

焦糖酥皮，奶冻，大溪地香草冰激凌与英式蛋黄酱

或

橙香可丽饼 [Ⓐ]

香草冰激凌

可额外选择柑曼怡酒火烧 需加人民币 28

或

慢煮柑橘 [Ⓐ] [🌿]

力娇酒戚风，焦糖饼干，柑橘冰霜

或

法式芝士盘 需加人民币 38元 [Ⓝ]

私人精选当季手工芝士



法式千层酥

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



饮品精选

香槟与气泡酒	杯
罗兰白悦，特酿桃红香槟，法国	人民币 190元
凯哥黄牌无年份干型香槟，法国	人民币 120元
鲁杰里起泡酒，威尼托，意大利	人民币 80元

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饮品精选

白葡萄酒

杯

乐盼庄园白葡萄酒，普依芙美，法国

人民币 88元

拉博丝特亚力山卓白葡萄酒，霞多丽，卡萨布兰卡，智利

人民币 110元

露森卫恩日晷园珍藏雷司令，摩泽尔，德国

人民币 110元

红葡萄酒

杯

麦千尼酒庄，奇昂第经典珍藏，托斯卡纳，意大利

人民币 108元

波斯卡酒庄，热血马尔贝克，门多萨，阿根廷

人民币 138元

赫斯精选，赤霞珠，纳帕谷，美国

人民币 140元

龙船将军，赤霞珠梅洛混酿，波尔多，法国

人民币 178元

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