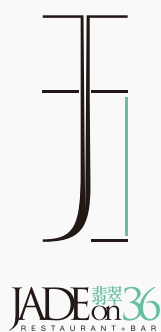


A PLAYFUL REFRESH

BRUNCH SUMMER COLLECTION 2022



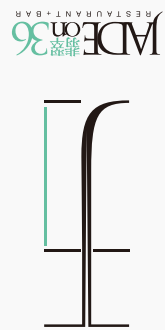
BRUNCH SUMMER COLLECTION 2022



2022 夏季 早餐 精选



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A PLAYFUL REFRESH

OLIVIER PISTRE

Executive Chef



OLIVIER PISTRE

CULINARY PHILOSOPHY

Classic French Elegance Reinvented by Chef Olivier Pistré

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 Pistré 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.

LE WEEKEND I

RMB 388

Per Person

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTER - RMB 110

TUNA TARTARE (S)

Oyster Vinaigrette / Chrysanthemum Coronarium / Mustard Ice Cream

Or

HEIRLOOM TOMATO SALAD (V)

Burratta De Pouilles / 10 Years Old Balsamic Vinegar / Basil / Extra Virgin Olive Oil

Or

SARDINES "COMME À COLLIOURE" (S)

Homemade Marinated Sardines / Red Capsicum Piperade / Parmesan & Oregano Sablé

SOUP & EGGS - RMB 90

OMELETTE OR SCRUMBLE EGGS (N)

Emmental Cheese / Roasted Pinenuts / Mizuna & Arugula Salad

Or

GREEN ASPARAGUS & EGG MOLLET (V)

Poached Green Asparagus / Soft-Boiled Hen's Egg / Shaved Parmesan

Or

TIGER PRAWN SALAD (S) (A)

« Tourin » Lobster / Condiments / Basil

Or

LOBSTER BISQUE (S) (A) (P) (N)

Sweet Pea Ragout / Almond / Ibérico Ham 48 Months

MAIN - RMB 178

GAROUPA (S) (P)

Seared Tiger Garoupa / Sweet Pea in Texture «Purée, Ragout, Foam»

Or

SEABASS (S)

Steamed Seabass / Zucchini in Texture / Cockles Jus & "Vadouvan"

Or

SALMON CONFIT (S) (P)

Morel / Broad Beans / Bamboo Shoot / Ibérico Ham / Chicken Jus

Or

JADE SUMMER GARDEN (V)

Morel / Sweet Pea / Asparagus / Broad Beans

Or

CHICKEN IN 2 WAYS

Roasted Breast & Confit Leg / "Boulangère" Potato / Arugula / Chicken Jus

Or

NETHERLAND VEAL RIBEYE (P) (B)

Roasted Onion / Pancetta / Sweet Peas / Veal Jus & Sage

DESSERT - RMB 110

COHIBA SMOKED CHOCOLATE CIGAR (A)

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

Or

LEMON

Confit Lemon / Gel & Mousse

Or

NEW ZEALAND MANUKA HONEY (UMF 5+) (A)

Honeycomb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream

Or

FRENCH MILLE-FEUILLE (A)

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

Or

ARTISANAL CHEESE FROM FRANCE (N)

A Personal and Seasonal "Artisan" Cheese Selection

* 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

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



TIGER PRAWN SALAD

TIGER PRAWN SALAD

SALMON CONFIT



SALMON CONFIT

LE WEEKEND II

RMB 688

Per Person

GRIGNOTAGES

All of our breads and butter selections are made in house

STARTERS

FRESHLY SHUCKED OYSTER "ANCELIN" N°3 MARENNES D'OLERON (S) (A)

Nature / Gratinated / Granny-Smith Apple & Caviar Pursues N°1 Baerii (1/2 Dozen)

Or

SLICED IBÉRICO HAM (P)

48 Months (50g)

Or

DALIAN KING PRAWN (S) (A)

Marinated & Barbeque Grilled / Lobster & Miso Sauce

MAIN

KOJI AGED BLACK BEEF (B) (S) (A)

Fermented Tenderloin

Dry-Aged Ribeye + RMB 48

Dry-Aged Sirloin + RMB 88

Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Purée / Asparagus / Morel

Or

FROG LEG (S)

Confit Garlic / Parsley & Shellfish Sauce

Or

PATAGONIAN TOOTHFISH (S) (A)

Crayfish / "Ancelin" Oyster / Cuttlefish / Cherry Tomato / Crayfish Bisque

DESSERT

LEMON

Confit Lemon / Gel & Mousse

Or

NEW ZEALAND MANUKA HONEY (UMF 5+) (A)

Honeycomb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream

Or

COHIBA SMOKED CHOCOLATE CIGAR (A)

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

Or

FRENCH MILLE-FEUILLE (A)

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



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

FRESHLY SHUCKED OYSTER
"ANCELIN" N°3 MARENNES D'OLERON

TUNA TARTARE



TUNA TARTARE

JADE SUMMER GARDEN



JADE SUMMER-- GARDEN

ETERNEL

RMB 1,088

Per Person

SEARED LOBSTER TAIL

GRIGNOTAGES

All of our breads and butter selections are made in house

1ST SERVICE

LOBSTER KNUCKLES BISQUE (S) (A) (P) (N)

Sweet Pea Ragout / Almond / Ibérico Ham 48 months

2ND SERVICE

SEARED LOBSTER CLAWS (S)

Homemade Fermented Yogurt / Pickled Young Beetroot / Gremolata Parmesan & Orange Powder

3RD SERVICE

SEARED LOBSTER TAIL (S) (A)

Sweet Pea Purée / Morel / Chateau Chalon Sauce

SWEET ENDING

LEMON

Confit Lemon / Gel & Mousse

SOMMELIER RECOMMENDATION

FREE-FLOW PACKAGE

RMB 498 *Per Person*

Drappier, "Zéro Dosage" Brut Nature, Reims NM, Champagne, France

Domaine Jean Paul Benoit Droin, Chablis, Burgundy, France

Marques de Riscal Reserva, Rioja, Spain

Sarget de Gruaud Larose, St Julien, Bordeaux, France



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SEARED LOBSTER TAIL

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

WEEK-END BRUNCH A LA CARTE

STARTER

ARTICHOKE « COCOTTE » (For 2 Persons) (P)	260
<i>Cooked à la Barigoule / Homemade Ricotta</i>	
FRESHLY SHUCKED OYSTER "ANCELIN" N°3 MARENNES D'OLERON (S) (A)	428 788
<i>Nature / Gratinated / Granny-Smith Apple & Caviar Perseus N°1 Baerii</i> <i>(½ Dozen Or 1 Dozen)</i>	
IBERICO HAM (P)	138 260
<i>48 Months (30g/50g)</i>	
NEW ZEALAND KING LANGOUSTINE (S) (A)	528
<i>In 3 Ways « Seared », « Tartare » & « Consommé » / Caviar Perseus N°4 Premium Oscietra</i>	
DALIAN KING PRAWN (S) (A)	388
<i>Marinated & Barbeque Grilled / Lobster & Miso Sauce</i>	

MAIN

KOJI AGED BLACK BEEF (B) (S) (A)	518 588 668
<i>Fermented Tenderloin</i> <i>Dry-Aged Ribeye</i> <i>Dry-Aged Sirloin</i> <i>Wood-Grilled / Oyster & Seaweed Cream / Onion & Port Wine / Bone Marrow / Potato Puree / Asparagus / Morel</i>	
PATAGONIAN TOOTHFISH (S) (A)	498
<i>Crayfish / "Ancelin" Oyster / Cuttlefish / Cherry Tomato / Crayfish Bisque</i>	
DALIAN FRESH SCALLOPS "JUBILATOIRE" (S) (A)	568
<i>"Daiginjo" Sake Sauce / Caviar Persus N°1 Baerii</i>	

DESSERT

FRENCH MILLE - FEUILLE (A)	110
<i>Caramelized Crispy Puff Pastry / Blanc Manger / "Tahiti" Vanilla Ice Cream & Crème Anglaise</i>	
NEW ZEALAND MANUKA HONEY (UMF 5 +) (A)	110
<i>Honeycomb Crispy Dentelle / Greek Yogurt / Buddha Hand Lemon / Hydromel Wine Ice Cream</i>	
LEMON	110
<i>Confit Lemon / Gel & Mousse</i>	
COHIBA SMOKED CHOCOLATE CIGAR (A)	110
<i>Valrhona « Guanaja » 70% Grand Cru Chocolate / Blueberry & Black Tea Ice Cream</i>	
ARTISANAL CHEESE FROM FRANCE (N)	158
<i>A Personal and Seasonal "Artisan" Cheese Selection</i>	



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

LEMON

NEW ZEALAND MANUKA HONEY



NEW ZEALAND MANUKA HONEY

FRENCH MILLE - FEUILLE



FRENCH MILLE - FEUILLE

DRINK SELECTION

FREE-FLOW PACKAGE	PERSON
PRESTIGE Freemark Abbey Chardonnay, Napa, USA Veuve Clicquot Yellow Label Brut NV, Champagne, France	368
PREMIUM Ruggeri, Agero, Prosecco, Veneto, Italy Greystone, Sauvignon Blanc, Waipara Valley Amiral de Beychevelle, St Julien, Bordeaux, France	198
LUXURY Dog Point, Sauvignon Blanc, Marlborough, New Zealand Freemark Abbey Chardonnay, Napa, USA Yering Station Village Pinot Noir, Yarra Valley, Australia Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina	298
CHAMPAGNE & WINE BY GLASS	GLS
Bruno Paillard, Première Cuvée Rosé Extra Brut, Reims NM	180
Veuve Clicquot Yellow Label Brut NV	120
Ruggeri, Agero, Prosecco, Veneto, Italy	80
Livio Felluga Pinot Grigio, Friuli Colli Orientali, Friuli-Venezia Giulia, Italy	80
Dog Point, Sauvignon Blanc, Marlborough, New Zealand	98
Freemark Abbey Chardonnay, Napa, USA	110
Mountford, "Liaison" Pinot Noir, Waipara, New Zealand	90
Ferrari-Carano Merlot, Sonoma, USA	138
Luigi Bosca De Sangre Malbec DOC, Mendoza, Argentina	100
Château Belgrave, Seme Cru Classe, Haut Medoc 2010	140

BEVERAGE

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DRINK SELECTION

JUICE	GLS	JUG
Fresh Orange Juice	60	150
Fresh Grapefruit Juice	60	150

WATER	BTL
Evian Ferrarelle	70

BEER	BTL
Tsing Tao Asahi Heineken	50

DRINK SELECTION

SOFT DRINK	BTL
Coke Diet Coke Sprite	40
Ginger Ale Soda Water Tonic Water	40

COFFEE & TEA	CUP
Ristretto Espresso	30
Double Espresso Macchiato	35
Americano Decaf Iced Coffee	40
Coffee Latte Cappuccino Iced Latte	45
French Coffee	50
Jasmine English Breakfast Peppermint	45
Iced Tea	50

奥利维尔·皮斯特
行政总厨



OLIVIER PISTRÉ

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。

周末时光 I

人民币
每位 388

餐前小食

所有餐前面包及精选黄油均为店制

前菜 - 人民币 110

金枪鱼塔塔 (S)

生蚝海藻汁, 茼蒿, 芥末味冰淇淋

或

番茄芝士沙拉 (V)

普利亚布拉塔芝士, 意大利陈醋, 罗勒, 初榨橄榄油

或

沙丁鱼挞 (S)

沙丁鱼挞, 烤甜红椒, 巴马臣与牛至咸味挞壳

汤与鸡蛋 - 人民币 90

鸡蛋卷 或 奶油炒鸡蛋 (N)

大孔芝士, 烤松仁, 芝麻菜色拉

或

绿芦笋与溏心蛋 (V)

绿芦笋, 煮溏心蛋, 巴马臣芝士片

或

龙虾色拉 (S) (A)

龙虾汤, 牛油果, 番茄, 罗勒

或

蓝龙虾肘浓汤 (S) (A) (P) (N)

甜豆炖五花肉, 杏仁, 伊比利亚火腿

主食 - 人民币 178

老虎斑 (S) (P)

嫩煎老虎斑, 配香豌豆泥, 香豌豆炖五花肉, 香豌豆奶沫

或

海鲈鱼 (S)

清蒸海鲈鱼, 节瓜, 海扇贝汁与法式咖喱

或

油封三文鱼 (S) (P)

羊肚菌, 蚕豆, 竹笋尖, 伊比利亚火腿, 鸡汁

或

翡翠田园鲜蔬 (V)

羊肚菌, 甜豆, 芦笋, 蚕豆

或

烤鸡2吃

烤鸡胸肉及油封鸡腿肉, 芝士焗千层土豆, 芝麻菜, 鸡汁

或

烤荷兰乳饲小牛肉眼 (P) (B)

烤洋葱, 意式培根, 甜豆, 鼠尾草小牛汁

甜品 - 人民币 110

巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓和红茶冰淇淋

或

柠檬

甜渍柠檬, 柠檬啫喱和慕斯

或

新西兰麦卢卡蜂蜜 (A)

蜂巢脆网, 希腊式酸奶, 佛手柑, 蜂蜜葡萄酒冰淇淋

或

法式拿破仑 (A)

焦糖酥皮, 奶冻, “大溪地”香草冰淇淋和英式蛋黄酱

或

法式芝士盘 (N)

私人精选当季手工芝士

*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

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(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果

(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果



TIGER PRAWN SALAD

虎虾色拉

SALMON CONFIT



油封三文鱼

周末时光 II

人民币 688
每位

餐前小食

所有餐前面包及精选黄油均为店制

前菜

法国“安之莲”生蚝 (S) (A)

自然风味/ 芝士蛋黄酱/ 苹果奶油与西伯利亚鲟鱼子酱 / (6只)

或

伊比利亚火腿 (P)

48个月 (50克)

或

大连红明虾 (S) (A)

烤大连红明虾, 配味噌龙虾汁

主食

熟成黑牛牛肉 (B) (S) (A)

发酵牛柳

熟成肉眼 + 人民币 48

熟成西冷 + 人民币 88

果木烟熏, 生蚝海藻汁, 洋葱波特酒汁, 牛骨髓, 土豆泥, 芦笋和羊肚菌

或

嫩煎牛蛙腿 (S)

油封大蒜, 欧芹蛤蜊汁

或

巴塔哥尼亚犬牙鱼 (S) (A)

小龙虾, “安之莲”生蚝, 墨鱼, 樱桃番茄, 小龙虾汁

甜品

柠檬

甜渍柠檬, 柠檬啫喱和慕斯

或

新西兰麦卢卡蜂蜜 (A)

蜂巢脆网, 酸奶, 佛手柑, 蜂蜜葡萄酒冰淇淋

或

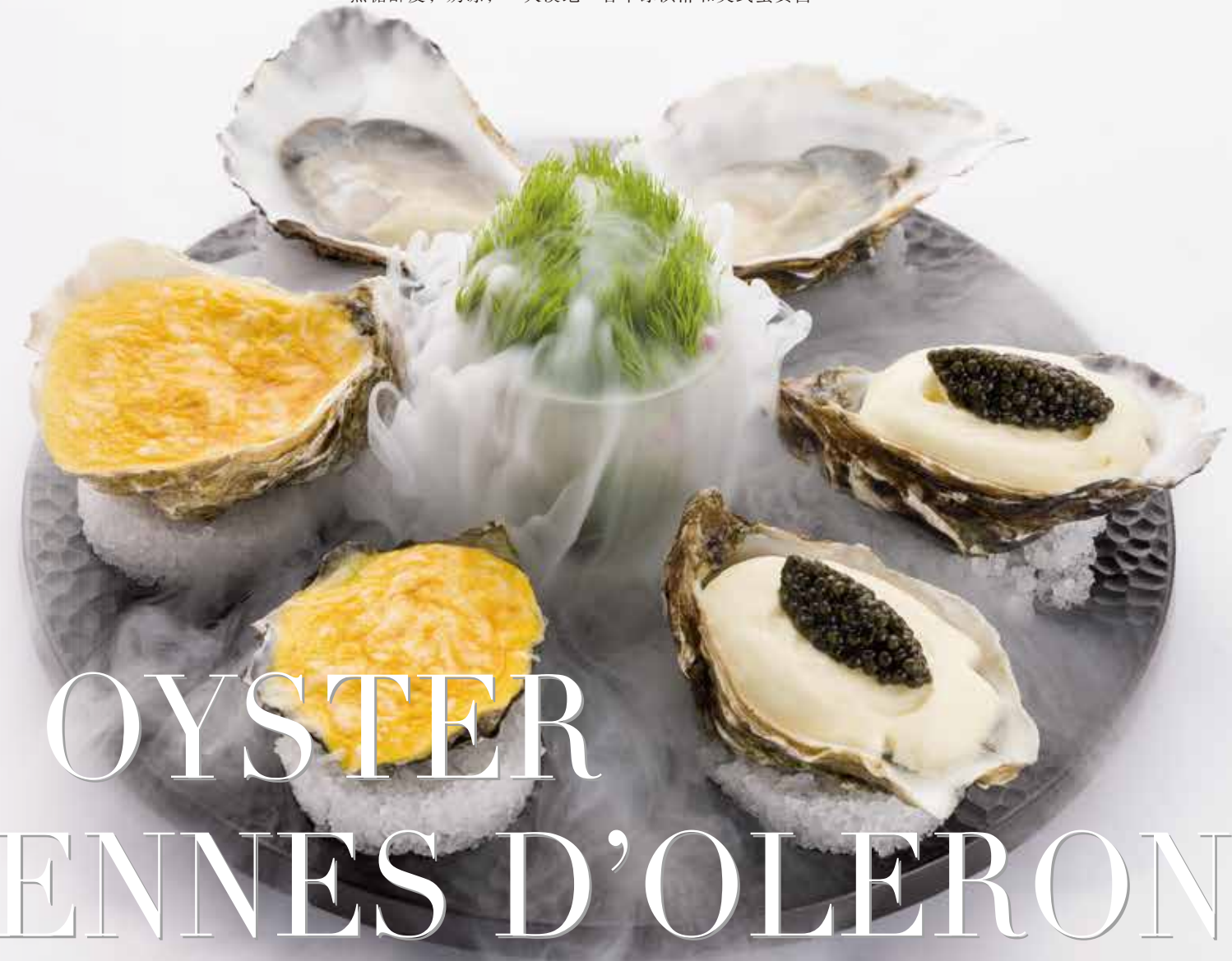
巧克力“雪茄” (A)

法芙娜70%黑巧克力, 蓝莓和红茶冰淇淋

或

法式拿破仑 (A)

焦糖酥皮, 奶冻, “大溪地”香草冰淇淋和英式蛋黄酱



FRESHLY SHUCKED OYSTER “ANCELIN” N°3 MARENNES D'OLERON

*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

法国“安之莲”生蚝

(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果

TUNA TARTARE



金枪鱼塔塔

JADE SUMMIER GARDEN



翡翠田园鲜蔬

隽永之诗

人民币 1,088
四道式

餐前小食

所有餐前面包及精选黄油均为店制

第一道

蓝龙虾肘浓汤 (S)(A)(P)(N)

香豌豆炖五花肉, 杏仁, 伊比利亚火腿

第二道

香煎龙虾钳 (S)

秘制酸奶, 甜菜头, 格里莫拉塔帕玛森芝士和香橙粉

第三道

嫩煎龙虾尾 (S)(A)

香豌豆泥, 羊肚菌, 夏龙堡酱汁

甜品

柠檬

甜渍柠檬, 柠檬啫喱和慕斯

隽永之诗

侍酒师精选

人民币 498 每位

达皮埃, 天然香槟

杜鲁安夏布利白葡萄酒

瑞格尔侯爵酒园里奥哈珍藏红葡萄酒

金玫瑰萨驰红葡萄酒

SEARED LOBSTER TAIL



嫩煎龙虾尾

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*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

(V) 素食 (S) 海鲜 (B) 牛肉 (P) 猪肉 (A) 酒精 (N) 坚果

周末早午餐特别零点

前菜

- 法式炖朝鲜蓟 (2位专享) ^(P) 260
自制意式乳清干酪
- 法国“安之莲”生蚝 ^{(S) (A)} 428 | 788
自然风味, 芝士蛋黄酱, 苹果奶油与西伯利亚鲟鱼子酱 (6只, 12只)
- 伊比利亚火腿 ^(P) 138 | 260
48个月 (30克/50克)
- 新西兰海鳌虾 ^{(S) (A)} 528
鳌虾3吃 (嫩煎, 挞挞, 和鳌虾清汤) 西伯利亚鲟鱼4号鱼子酱
- 大连红明虾 ^{(S) (A)} 388
烤大连红明虾, 配味噌龙虾汁

主食

- 熟成黑牛牛肉 ^{(B) (S) (A)} 518 | 588 | 668
发酵牛柳
熟成肉眼
熟成西冷
果木烟熏, 生蚝海藻汁, 洋葱波特酒汁, 牛骨髓, 土豆泥, 芦笋, 羊肚菌
- 巴塔哥尼亚犬牙鱼 ^{(S) (A)} 498
小龙虾, “安之莲”生蚝, 墨鱼, 樱桃番茄, 小龙虾汁
- 新鲜扇贝 ^{(S) (A)} 568
大吟酿清酒汁, 西伯利亚鲟鱼子酱

甜品

- 法式拿破仑 ^(A) 110
焦糖酥皮, 奶冻, “大溪地”香草冰激凌和英式蛋黄酱
- 新西兰麦卢卡蜂蜜 ^(A) 110
新西兰麦卢卡花蜂蜜, 蜂巢脆网, 酸奶, 佛手柑, 蜂蜜葡萄酒冰淇淋
- 柠檬 110
甜渍柠檬, 柠檬啫喱和慕斯
- 巧克力“雪茄” ^(A) 110
法芙娜70%黑巧克力, 蓝莓和红茶冰淇淋
- 法式芝士盘 ^(N) 158
私人精选当季手工芝士



*以上价格为人民币, 需加收10%服务费及政府现行税率

*如果您对一些食物过敏或有特殊要求, 请点菜前告知服务员

^(V) 素食 ^(S) 海鲜 ^(B) 牛肉 ^(P) 猪肉 ^(A) 酒精 ^(N) 坚果

柠檬

NEW ZEALAND MANUKA HONEY



新西兰麦卢卡蜂蜜

FRENCH MILLE - FEUILLE



法式拿破仑

饮品精选

BEVERAGE

畅饮套餐	位
尊享之选 自由马克，霞多丽，纳帕谷，美国 凯哥黄牌无年份干型香槟，法国	368
臻品之选 鲁杰里起泡酒，意大利威尼托 灰石长相思，怀帕拉谷，新西兰 龙船将军，赤霞珠梅洛混酿，波尔多，法国	198
奢享之选 多吉帕特长相思白葡萄，新西兰马尔堡 杜荷夫可登园雷司令白葡萄酒 耶利亚酒庄村庄黑皮诺干红葡萄酒 波斯卡热血马尔贝克干红葡萄酒	298
杯卖葡萄酒	杯
布鲁诺百漾，桃红	180
凯哥黄牌无年份干型香槟，法国	120
鲁杰里起泡酒，意大利威尼托	80
丽斐，灰皮诺白，弗留利，意大利	80
多吉帕特长相思白葡萄，新西兰马尔堡	98
自由马克，霞多丽，纳帕谷，美国	110
盲富山乐莱仙黑皮诺干红葡萄酒	90
法拉利卡诺酒庄梅乐红葡萄酒	138
波斯卡热血马尔贝克干红葡萄酒	100
百家富，无机庄红，法国波尔多	140

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饮品精选

果汁	杯	扎
鲜榨橙汁	60	150
鲜榨西柚汁	60	150
水		瓶
依云 翡莱利		70
啤酒		瓶
青岛 朝日 喜力		50

饮品精选

软饮	瓶
可乐 健怡可乐 雪碧	40
干姜水 苏打水 汤力水	40
咖啡与茶	杯
芮斯崔朵 意式浓缩	30
意式特浓 玛奇朵	35
美式 低咖啡因 冰咖啡	40
拿铁 卡布基诺 冰拿铁	45
法式咖啡	50
茉莉茶 薄荷茶 英式红茶	45
冰红茶	50

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