



夏季精选 2025

晚餐

DINNER

Summer Collection 2025





L' ELEGANCE

RMB 688 *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

PORCINI MUSHROOM

Confit Eggplant / Grilled Porcini / Tarragon

FROG LEG

Confit Garlic / Parsley & Shellfish Sauce

MARBLED GOBY

Crayfish / Potato Rouille / Jicama / Bouillabaisse Sauce / Chorizo / Saffron
OR

AUSTRALIAN VEAL SHANK

24 Hours Slow Cooked / Veal Acras / Green Pepper Sauce

PEACH & JASMINE

Orange Segments & Rum / Peach & Jasmine Sorbet

LEMON

Confit Lemon / Gel & Mousse

DOUCEURS "PETITS FOURS"

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

 VEGETARIAN  SEAFOOD  BEEF  PORK  ALCOHOL  NUTS  ROOTED IN NATURE



AUSTRALIAN VEAL SHANK



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

Ⓢⓐ **FOIE GRAS TERRINE & MACKEREL**

Red Cherry / Pink Pepper Spice / Blackberry / Blueberry Sorbet / Riesling Wine Jelly

ⓈⓅ **GEODUCK & DUCK CONSOMME**

Confit Duck Leg / Sweet Peas / Seaweed

Ⓢⓐ **SEARED YELLOW CRACKER & RIVER SHRIMP**

Romanesco Cauliflower / Citrus & Capers Grenobloise / Champagne Foam

FOIE GRAS TERRINE & MACKEREL

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

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



SEARED YELLOW CRACKER & RIVER SHRIMP

ⒷⒶ AUSTRALIAN VEAL SHANK

24 Hours Slow Cooked / Veal Acras / Green Pepper Sauce

OR

ⓈⒷⒶ🍷 AUSTRALIAN WAGYU BEEF TENDERLOIN M4 80G

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Fresh Porcini / Beef Jus

Ⓐ PEACH & JASMINE

Orange Segments & Rum / Peach & Jasmine Sorbet

Ⓐ NEW ZEALAND MANUKA HONEY

Honey-Comb Crispy Dentelle / Greek Yogurt / Hydromel Wine Ice Cream

DOUCEURS "PETITS FOURS"

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

L' INTANGIBLE

RMB 1,288 *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

FRESHLY SHUCKED OYSTERS

“LA BOURRICHE, SPECIALES GRAND CRU”

N°2 MARENNES D’OLERON (S)(A)

Pearl / Apple “Granny-Smith” / Horseradish / “Le Petit Chevalier” Jelly

3 Pieces Oyster

SEA URCHIN & CAVIAR TARTELETTE (S)(A)

Caviar Perseus N°1 Baerii / Sour Cream / Sea Urchin Sauce

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

Lobster Claw / Sweet Cron / Croutons / Tarragon

+

LOBSTER (S)(P)(A)

Seared Lobster / Green peas & Asparagus / Iberic Ham / Sauvignon Blanc Sauce



** All prices are in RMB and inclusive of 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 (R) ROOTED IN NATURE

SEA URCHIN & CAVIAR TARTELETTE

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 80G (S)(B)(A)(V)

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Fresh Porcini / Beef Jus
Or

DRY-AGED BEEF SIRLOIN 80G (S)(B)(A)(V)

Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Fresh Porcini / Beef Jus

PEACH & JASMINE (A)

Orange Segments & Rum / Peach & Jasmine Sorbet

CHOCOLATE TART (N)

Valrhona « Guanaja » 70% Grand Cru Chocolate / Dacquoise Mathilda / Blueberry Sorbet

DOUCEURS “PETITS FOURS”



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

DRY-AGED BEEF SIRLOIN



FRESHLY SHUCKED OYSTERS
“LA BOURRICHE, SPECIALES GRAND CRU” N°2 MARENNES D’OLERON

SPECIAL A LA CARTE

STARTER

ⓋⓂ PORCINI MUSHROOM
Confit Eggplant / Grilled Porcini / Tarragon

RMB 158

FRESHLY SHUCKED OYSTERS
“LA BOURRICHE, SPECIALES GRAND CRU”
Ⓢⓐ N°2 MARENNES D’OLERON
Pearl / Apple “Granny-Smith” / Horseradish / “Le Petit Chevalier” Jelly
3 Pieces Oyster
RMB 208

Ⓢⓐ FOIE GRAS TERRINE & MACKEREL
Red Cherry / Pink Pepper Spice / Blackberry / Blueberry Sorbet / Riesling Wine Jelly
RMB 178

Ⓢⓐ SEA URCHIN & CAVIAR TARTELETTE
Caviar Perseus N°1 Baerii / Sour Cream / Sea Urchin Sauce
RMB 198

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

ⓈⓅ GEODUCK & DUCK CONSOMME
Confit Duck Leg / Sweet Peas / Seaweed
RMB 228

Ⓢ NEW ZEALAND KING LANGOUSTINE
Lemon Balm / Greek Yogurt / Thyme / Rice Popcorn
RMB 258

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

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

SPECIAL A LA CARTE

MAIN

SALMON CONFIT (S)(A)(N)
Calamari & Basil Pesto / White Bean Ragout / Parsley & Confit Garlic Sauce
RMB 168

MARBLED GOBY (S)(P)(A)
Cray fish / Potato Rouille / Jicama / Bouillabaisse Sauce / Chorizo / Saffron
RMB 188

SEARED YELLOW CRACKER & RIVER SHRIMP (S)(A)
Romanesco Cauliflower / Citrus & Capers Grenobloise / Champagne Foam
RMB 188

AUSTRALIAN VEAL SHANK (B)(A)
24 Hours Slow Cooked / Veal Acras / Green Pepper Sauce
RMB 188

LOBSTER BISQUE (S)(P)(A)(N)
Lobster Claw / Sweet Cron / Croutons / Tarragon
+
LOBSTER (S)(P)(A)
Seared Lobster / Green peas & Asparagus / Iberic Ham / Sauvignon Blanc Sauce
RMB 598

AUSTRALIAN WAGYU BEEF TENDERLOIN M4 160G (S)(B)(A)(V)
Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Fresh Porcini / Beef Jus
RMB 468

DRY-AGED BEEF SIRLOIN 160G (S)(B)(A)(V)
Wood Grilled / Oyster & Seaweed Cream / BBQ Beef Tongue / Fresh Porcini / Beef Jus
RMB 538



* All prices are in RMB and inclusive of 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

LOBSTER



LEMON

SPECIAL A LA CARTE

DESSERT

LEMON

Confit Lemon / Gel & Mousse

RMB 138

Ⓐ NEW ZEALAND MANUKA HONEY

Honey-Comb Crispy Dentelle / Greek Yogurt / Hydromel Wine Ice Cream

RMB 138

Ⓐ FRENCH MILLEFEUILLE

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

RMB 138

DARK CHOCOLATE TART

Valrhona « Guanaja » 70% Grand Cru Chocolate / Dacquoise Mathilda / Blueberry Sorbet

RMB 138

ⓃⓂ ARTISANAL CHEESE FROM FRANCE

Seasonal “Artisan” Cheese Selection

RMB 158

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

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



典雅

人民币 688 元每位（五道式）

酒店侍酒师推荐餐酒搭配 + 人民币 588元

餐前小食

所有餐前面包及精选黄油均为店制

牛肝菌

油封茄子，扒牛肝菌，龙蒿

嫩煎牛蛙腿

油封大蒜，蛤蜊欧芹汁

笋壳鱼

小龙虾，香蒜土豆泥，凉薯，马赛鱼汁，西班牙香肠，藏红花
或

澳洲小牛腱

二十四小时慢煮小牛腱，香脆牛肉球，绿胡椒汁

蜜桃茉莉

香橙与朗姆酒，蜜桃茉莉冰霜

柠檬

甜渍柠檬，柠檬啫喱与慕斯

餐后小食



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

 素食  海鲜  牛肉  猪肉  酒精  坚果  寻味自然

澳洲小牛腱

甄选

人民币 1,088 元每位（六道式）

酒店侍酒师推荐餐酒搭配 + 人民币 688元

餐前小食

所有餐前面包及精选黄油均为店制

Ⓢⓐ 鸭肝冻与竹荚鱼

红樱桃，粉红胡椒香料，黑莓，蓝莓冰霜，雷司令白酒啫喱

ⓈⓅ 象拔蚌与鸭肉清汤

油封鸭腿，甜豆，海藻

Ⓢⓐ 嫩煎大黄鱼与河虾

罗曼塞科花椰菜，格勒诺布尔式水瓜柳酱，香槟酒泡沫



鸭肝冻与竹荚鱼

* 以上价格为人民币，已含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

Ⓥ 素食 Ⓢ 海鲜 Ⓑ 牛肉 Ⓟ 猪肉 ⓐ 酒精 Ⓝ 坚果 🌿 寻味自然



嫩煎大黄鱼与河虾

②① 澳洲小牛腱

二十四小时慢煮小牛腱，香脆牛肉球，绿胡椒汁
或

③②①🍷 澳洲和牛牛柳M4 80克

木炭火烤，生蚝海藻汁，碳烤牛舌，新鲜牛肝菌，牛肉汁

① 蜜桃茉莉

香橙与朗姆酒，蜜桃茉莉冰霜

① 新西兰麦卢卡蜂蜜

蜂巢脆网，希腊酸奶，蜂蜜葡萄酒冰淇淋

餐后小食

* 以上价格为人民币，已含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

臻享

人民币 1,288 元每位（七道式）

酒店侍酒师推荐餐酒搭配 + 人民币 788元

餐前小食

所有餐前面包及精选黄油均为店制

法国“马奥伦”2号生蚝 (S)(A)

西米，青苹果，辣根奶油，小骑士白葡萄酒啫喱
3个生蚝

海胆和鱼籽酱塔 (S)(A)

珀尔修斯1号鱼籽酱，酸奶油，海胆白葡萄酒汁

龙虾汤 (S)(P)(A)(N)

龙虾钳，甜玉米，脆面包，龙蒿叶
+

龙虾尾 (S)(P)(A)

嫩煎龙虾，芦笋，伊比利亚火腿，青豆与长相思葡萄酒汁



海胆和鱼籽酱塔

* 以上价格为人民币，已含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 (🌿) 寻味自然

澳洲和牛牛柳M4 80克 🍴🌿🥩🍷🐔

木炭火烤，生蚝海藻汁，碳烤牛舌，新鲜牛肝菌，牛肉汁
或

优选熟成西冷 80克 🍴🌿🥩🍷🐔

木炭火烤，生蚝海藻汁，碳烤牛舌，新鲜牛肝菌，牛肉汁

蜜桃茉莉 🍷

香橙与朗姆酒，蜜桃茉莉冰霜

巧克力塔 🍰

法芙娜圭那亚70%黑巧克力，达可瓦兹杏仁蛋白饼，蓝莓冰霜

餐后小食



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

🍴 素食 🌿 海鲜 🥩 牛肉 🍷 猪肉 🍷 酒精 🐔 坚果 🐔 寻味自然

优选熟成西冷



法国“马奥伦”2号生蚝

零点 前菜

⑤②③ 牛肝菌
油封茄子，扒牛肝菌，龙蒿
人民币 158 元

⑤④ 法国“马奥伦”2号生蚝
西米，青苹果，辣根奶油，小骑士白葡萄酒啫喱
3个生蚝
人民币 208 元

⑤④ 鸭肝冻与竹荚鱼
红樱桃，粉红胡椒香料，黑莓，蓝莓冰霜，雷司令白酒啫喱
人民币 178 元

⑤④ 海胆和鱼籽酱塔
珀尔修斯1号鱼籽酱，酸奶油，海胆白葡萄酒汁
人民币 198 元

⑤③ 嫩煎牛蛙腿
油封大蒜，蛤蜊欧芹汁
人民币 168 元

⑤⑤ 象拔蚌与鸭肉清汤
油封鸭腿，甜豆，海藻
人民币 228 元

⑤ 新西兰鳌虾
柠檬香蜂草，希腊酸奶，百里香，脆香米
人民币 258 元

* 以上价格为人民币，已含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

⑤ 素食 ⑤ 海鲜 ⑤ 牛肉 ⑤ 猪肉 ④ 酒精 ⑤ 坚果 ③ 寻味自然

零点 主菜

油封三文鱼 ⑤①③

鱿鱼与罗勒青酱，炖意式白豆，欧芹与油封大蒜汁

人民币 168 元

笋壳鱼 ⑤②①

小龙虾，香蒜土豆泥，凉薯，马赛鱼汁，西班牙香肠，藏红花

人民币 188 元

嫩煎大黄鱼与河虾 ⑤①

罗曼塞科花椰菜，格勒诺布尔式水瓜柳酱，香棕酒泡沫

人民币 188 元

澳洲小牛腱 ③①

二十四小时慢煮小牛腱，香脆牛肉球，绿胡椒汁

人民币 188 元

龙虾汤 ⑤②①③

龙虾钳，甜玉米，脆面包，龙蒿叶

+

龙虾 ⑤②①

嫩煎龙虾，青豆与芦笋，伊比利亚火腿，长相思葡萄酒汁

人民币 598 元

澳洲和牛牛柳M4 160克 ⑤③①④

木炭火烤，生蚝海藻汁，碳烤牛舌，新鲜牛肝菌，牛肉汁

人民币 468 元

优选熟成西冷 160克 ⑤③①④

木炭火烤，生蚝海藻汁，碳烤牛舌，新鲜牛肝菌，牛肉汁

人民币 538 元

* 以上价格为人民币，已含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

⑤ 素食 ⑤ 海鲜 ③ 牛肉 ② 猪肉 ① 酒精 ③ 坚果 ④ 寻味自然



龙虾

零点甜品

柠檬

甜渍柠檬，柠檬啫喱与慕斯

人民币 138 元

① 新西兰麦卢卡蜂蜜

蜂巢脆网，酸奶，蜂蜜葡萄酒冰淇淋

人民币 138 元

① 法式千层酥

焦糖酥皮，奶冻，香草冰激凌与英式蛋黄酱

人民币 138 元

巧克力塔

法芙娜圭那亚70%黑巧克力，达可瓦兹杏仁蛋白饼，蓝莓冰霜

人民币 138 元

① ② 法式芝士盘

精选当季手工芝士

人民币 158 元



柠檬

* 以上价格为人民币，已含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

① 素食 ② 海鲜 ③ 牛肉 ④ 猪肉 ⑤ 酒精 ⑥ 坚果 ⑦ 寻味自然