



夏季精选 2025

午餐

LUNCH

Summer Collection 2025



LUNCH

RMB 368 / Three Courses

All Our Breads and Butter Selections are Made in House

* 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

STARTER

PORCINI MUSHROOM (V) (🌿)

Confit Eggplant / Grilled Porcini / Tarragon

or

FOIE GRAS TERRINE & MACKEREL (S) (A)

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

or

FROG LEG (S) (🌿)

Confit Garlic / Parsley & Shellfish Sauce

or



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

PORCINI MUSHROOM



STARTER

Ⓢ TIGER PRAWN

Avocado Salad / Seared / Chrysanthemum Coulis
or

Ⓢ Ⓟ GEODUCK & DUCK CONSOMME

PLUS EXTRA RMB 168
Confit Duck Leg / Sweet Peas / Seaweed
or

Ⓢ NEW ZEALAND KING LANGOUSTINE

PLUS EXTRA RMB 128
Lemon Balm / Greek Yogurt / Thyme / Rice Popcorn
or

FRESHLY SHUCKED OYSTERS
“LA BOURRICHE, SPECIALES GRAND CRU”

Ⓢ Ⓐ N°2 MARENNES D’OLERON

3 Pieces PLUS EXTRA RMB 128

6 Pieces PLUS EXTRA RMB 238

2 Pieces Oyster + 5g Caviar PLUS EXTRA RMB 158
Pearl / Apple “Granny-Smith” / Horseradish / “Le Petit Chevalier” Jelly

GEODUCK & DUCK CONSOMME

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

MAIN

JADE SUMMER GARDEN (V) (🌿)

Baby Carrot & Mint / Orange Ginger Foam / Green Grapes / Crispy Olives

or

SALMON CONFIT (S) (A) (N)

Calamari & Basil Pesto / White Bean Ragout / Green Mussel Sauce

or

SEARED YELLOW CRACKER & RIVER SHRIMP (S) (A)

Romanesco Cauliflower / Citrus & Capers Grenobloise / Champagne Foam

or

MARbled GOBY (S) (P) (A)

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

or



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

MARbled GOBY



MAIN

Ⓟ Ⓝ CHICKEN SANDWICH

Savoy Cabbage / Guanciale / Pistachio / Emmental Cheese / Garden Salad
or

Ⓟ BBQ IBERIC PORK RIBS

Potato Texture / Seaweed & Sesame Powder / Celery Cress/ BBQ Pork Jus
or

Ⓢ Ⓟ Ⓜ Ⓜ Ⓜ DRY-AGED BEEF

WAGYU TENDERLOIN M4 160g PLUS EXTRA RMB 228

SIRLOIN 160g PLUS EXTRA RMB 348

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

CHICKEN SANDWICH

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DESSERT

FRENCH TOAST ①

Armagnac & Pruneaux Ice Cream

or

CREPES SUZETTE ①

Vanilla Ice Cream

Flamed with Grand Marnier PLUS EXTRA RMB 38

or

FRENCH MILLEFEUILLE ①

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

or

LEMON

Confit Lemon, Gel & Mousse

or

ARTISANAL CHEESE FROM FRANCE PLUS EXTRA RMB 48 ① ② ③

Seasonal “Artisan” Cheese Selection



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午餐

每位人民币 368 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，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

前菜

牛肝菌 (V) (V)

油封茄子，扒牛肝菌，龙蒿
或

鸭肝冻与竹荚鱼 (S) (A)

红樱桃，粉红胡椒香料，黑莓，蓝莓冰霜，雷司令白酒啫喱
或

嫩煎牛蛙腿 (S) (V)

油封大蒜，蛤蜊欧芹汁
或



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

牛肝菌



前菜

⑤ 虎虾色拉

牛油果色拉，嫩煎大虾，茼蒿油醋汁
或

⑤② 象拔蚌与鸭肉清汤

需加人民币 168元
油封鸭腿，甜豆，海藻
或

⑤ 新西兰鳌虾

需加人民币 168元
柠檬香蜂草，希腊酸奶，百里香，脆香米
或

⑤② 法国马奥伦2号生蚝

3个 需加人民币 128元
6个 需加人民币 238元
2个生蚝+5克鱼籽酱 需加人民币 158元
西米，青苹果，辣根奶油，小骑士白葡萄酒啫喱

象拔蚌与鸭肉清汤

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主菜

翡翠夏季田园鲜蔬 (V) (V)

迷你胡萝卜与薄荷，香橙姜汁奶沫，青葡萄，脆橄榄
或

油封三文鱼 (S) (A) (N)

鱿鱼与罗勒青酱，炖意式白豆，青口贝汁
或

嫩煎大黄鱼与河虾 (S) (A)

罗曼塞科花椰菜，格勒诺布尔式水瓜柳酱，香槟酒泡沫
或

笋壳鱼 (S) (P) (A)

小龙虾，香蒜土豆泥，凉薯，马赛鱼汁，西班牙式香肠，藏红花
或



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

笋壳鱼



主菜

①② 鸡肉三明治

皱叶甘蓝，意式猪脸肉，开心果，大孔干酪，田园色拉
或

① 碳烤伊比利亚猪肋排

土豆，海苔芝麻粉，芹菜苗，猪肉烧烤汁
或

③④⑤⑥ 熟成牛肉

和牛牛柳 160克 需加人民币 228元
西冷 160克 需加人民币 348元

木炭火烤，生蚝海藻汁，碳烤牛舌，新鲜牛肝菌，牛肉汁

鸡肉三明治

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甜品

法式吐司 [Ⓐ]

雅文邑与西梅冰激凌

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 38元

或

法式千层酥 [Ⓐ]

焦糖酥皮，奶冻，香草冰激凌与英式蛋黄酱

或

柠檬

甜渍柠檬，柠檬啫喱与慕斯

或

法式芝士盘 需加人民币 48元 [Ⓝ] [🍷]

精选当季手工芝士



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