



酱烤鸡翅根	RMB 45
蒜烤明虾配辣椒	RMB 88
焗扇贝配XO酱	RMB 48
香脆面包配番茄,山羊奶酪和红椒粉 (V)	RMB 48
香草黄油焗蜗牛	RMB 45
香脆蔬菜春卷配泰式辣椒汁 (V)	RMB 245
烤牛肉串配红酱烧汁	RMB 45
牛肉芦笋卷和辣味姜汁	RMB 45
芝士拼盘(单人或双人)	RMB 98/RMB 168
精选双人小吃拼盘	RMB 78

Glazed chicken stick	RMB 45
Garlic prawn with chilli	RMB 88
Baked scallop with XO sauce	RMB 48
Pan con tomate with goat cheese and paprika (V)	RMB 48
Baked snail with herb garlic butter	RMB 45
Crispy vegetable spring rolls with Thai chilli sauce (V)	RMB 45
Beef skewers with red lantern sauce	RMB 45
Pepper beef and asparagus roll with ginger chilli sauce	RMB 45
Cheese platter for one/cheese platter for two	RMB 98/RMB 168

Tapas for Dual Platter	RMB 78
Baked scallop, pan con tomato with goat cheese, Glazed chicken stick and vegetable spring rolls	

头盘

经典法式牛肉它它配黑松露和甘邑汁 ⑥	RMB 98
凯撒沙拉配香草面包丁和巴马臣芝士 ♥ (V) ⑥	RMB 98
温煮澳洲龙虾配土豆洛克生菜沙拉	RMB 138
尼斯沙拉配油浸吞拿鱼, 雅芝竹和罗文生菜 ♥ ⑥	RMB 98
烤虎虾配奶油玉米粥和柠檬芝士焗玉兰菜 ⑥	RMB 138
360° 田园沙拉配牛油果, 雅芝竹, 兰芝士, 意大利香草醋和特纯橄榄油 ♥ (V)	RMB 98

汤

野菌汤配松露油 ♥ (V) ⑥	RMB 88
兰度豆汤配蒜茸包 ♥ (V)	RMB 88
蛤利周打汤配凯郡蛤利串	RMB 88
龙虾浓汤配自制饺子	RMB 98

意大利面

贝壳面配辣味烩番茄, 虾仁, 蛤, 三文鱼和带子	RMB 158
意粉配意式风干牛肉, 圆椒, 辣椒香草油和牛肉肠仔酱	RMB 138
意大利宽面配海鲜, 奶油菠菜和百利芝士	RMB 158
意大利斜管面配番茄汁和紫苏酱 ♥ (V)	RMB 138
自制面卷配野蘑菇和紫苏汁 ♥ (V)	RMB 148

Starters

Classic French beef tartare served with black truffle and cognac emulsion (S)	RMB 98
Caesar salad served with herb brioche crouton and Parmesan Cheese ♥ (V) (S)	RMB 98
Poached Australian lobster with new potato and rocket salad	RMB 138
Nilçoise salad with tuna in olive oil, artichoke and romaine lettuce ♥ (S)	RMB 98
Roasted tiger prawn with creamy polenta and gratin of Endive with lemon (S)	RMB 138
360° Garden Salad	RMB 98
Avocado, artichoke, blue cheese and balsamic and virgin olive oil ♥ (V)	

Soup

Wild mushroom soup with white truffle oil ♥ (V) (S)	RMB 88
Herb lentil soup with garlic crostini ♥ (V)	RMB 88
Clam chowder with Cajun clam skewer	RMB 88
Lobster bisque with homemade ravioli	RMB 98

Pasta

Conchiglie	
Spicy tomato salsa, shrimp, clams, sliced salmon and scallop	RMB 158

Spaghetti

Bresaola, bell pepper, chilli herb oil and beef sausage relish	RMB 138
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Tagliatelle

Mixed seafood, cream of spinach and brile	RMB 158
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Penne ♥ (V)

Homemade pomodoro sauce with pesto	RMB 138
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Homemade Pasta

with wild mushroom filling and basil sauce ♥ (V)	RMB 148
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美酒佳酿 美味牛扒 美好时光

品尝厨师为您现场切制的360° 至尊牛肋扒，搭配我们为您准备的独家酱料，香烤土豆，奶油菠菜以及店制约克郡布丁，并为您精心挑选最合适的佐餐葡萄酒
至尊牛肋扒供应时间为每周四，周五和周六，只在360°
限量供应，建议您提前预订

Prime Time - Prime Wine - Prime Rib

Try 360°'s Prime Rib carved at your table side, served with 360°'s signature condiments, baked potato, creamed spinach and homemade yorkshire pudding. Pair it with the wine of the month, selected from us to complement this delicious affair perfectly.

Prime Rib is available for dinner every Thursday, Friday and Saturday, only at 360°

To ensure highest quality, only a selected quantity will be prepared. Prior reservations are recommended



400g RMB 360

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400g RMB 360

优质澳大利亚和牛 8 级牛柳扒

此牛柳扒是由我们精心挑选其最稚嫩和多汁部分肌肉。厨师仅需进行简单加工即可，它的任何一片都是极品

Australian Wagyu Grade-8 Beef Tenderloin

This tenderloin is carefully selected for its tenderness, with perfect finishing from the Chef.
A master piece of any fillet of beef



180g RMB 488

优质澳大利亚 6 级西冷牛扒

众所周知的，此款牛排肉感细腻，质地柔软，具有独特的气味，爆发出一流的口味，将融化你的味觉

Australian Wagyu Grade-6 Beef Sirloin

It is no surprise why many people love this steak. It's smooth, soft texture which will melts in your palate



260g RMB 478

Ⓢ — 本餐厅的招牌菜 S — Restaurant's signature dishes
以上价格另加15%服务费 All prices are subject to 15% surcharge



优质澳大利亚和牛 6 级肉眼扒

此肉眼牛排来自澳洲无污染大草原，烹调过程中，其脂肪慢慢融化并体现出一个非常柔和的口感

Australian Wagyu Grade-6 Beef Rib Eye

This rib-eye steak comes from the Australian unpolluted prairie, It's fat slowly melts throughout the preparation and gives a very mellow flavour



260g RMB 478

加拿大安格斯肉眼牛扒

此款肉眼牛扒肉质鲜嫩多汁，通常只需经过简单的烹调，即可带出极佳的口感。该牛扒从肋骨部分切出，肉感鲜嫩，且比其他的部位的肉更显平坦

Canadian Angus Beef Rib Eye

Angus rib eye steak is usually best when kept simple. Meat from the rib section is more tender and fattier than other cuts of beef



260g RMB 258

澳大利亚谷饲牛柳扒 ⑤

此款为牛里脊肉，由牛腰部切出，并以其鲜嫩口感著称

Australian Grain Fed Beef Tenderloin (S)

It is also famous as an eye fillet, the cut comes from the loin of beef, well known for its tenderness



200g RMB 278

⑤ — 本餐厅的招牌菜 S — Restaurant's signature dishes
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澳大利亚谷饲西冷牛扒

西冷牛扒来自于牛的上腰。传说英王亨利八世酷爱这款牛扒，居然为其封爵，称为“Sir Loin”。西冷虽然肉质柔嫩，但口感浓郁，特别适合烘烤

Australian Grain Fed Beef Sirloin

Comes from the sirloin, located in the mid part of the loin. According to the legend, King Henry VIII of England loved this steak so much, he knighted it "Sir Loin". Sirloin is a tender steak, perfect for grilling. This cut has a deep & rich flavour



260g RMB 238

澳大利亚谷饲牛眼扒 ⑤

肉眼扒是一种较受欢迎的无骨肋扒，因其切面为圆型而得名“肉眼”。该处肌肉组织不常活动，因此肉质较为柔软、多汁。这款牛扒通常也被称作 Delmonico 牛扒。Delmonico 一词源自19世纪中叶纽约一家雅致的餐厅，该餐厅曾使这款奢华的牛扒风靡一时

Australian Grain Fed Beef Rib Eye (S)

Is a highly regarded boneless cut from the rib section. The “eye” in its name refers to the round cross section of a muscle that is not well exercised, so rib-eye steak is very tender. Succulent and well marbled with fat. The rib-eye is also known as the Delmonico steak. It took this name from Delmonico's, a chic New York restaurant that popularized this luxury steak in the mid 1800s



260g RMB 238

澳大利亚谷饲T骨牛扒 ⑤

T骨扒很有特点，它一边是较有嚼劲的上腰肉，另一边是像黄油般滑嫩的里脊肉

Australian Grain Fed T-Bone (S)

Named for its distinguishing T shaped bone, this choice cut includes parts of two muscles, the flavourful top loin and the buttery soft tenderloin



550g RMB 368

澳大利亚牛仔扒

牛仔扒取自12周大，尚未断奶的小牛仔，因此肉质很鲜嫩

Milk Fed Veal Chop

Milk fed veal comes from calves up to twelve weeks old who have not been weaned from their mother's milk. Veal is sold almost entirely as fresh meat



360g RMB 268

Ⓜ — 本餐厅的招牌菜 S — Restaurant's signature dishes
以上价格另加15%服务费 All prices are subject to 15% surcharge



澳大利亚羊骨扒

澳洲羊放养在天然洁净的大自然环境中。它肉质纤瘦，入口香浓，搭配较烈的红葡萄酒，口味无以伦比

Australian Lamb Rack

Our Australian lamb is farmed in a clean and natural free range environment. It goes well with a full bodied red wine



330g RMB 368

鸡肉
走地鸡胸扒

RMB 218

海鲜类
龙鳕鱼扒
三文鱼扒
银雪鱼扒
海鲈鱼扒
大明虾

RMB 218

RMB 238

RMB 248

RMB 218

RMB 268

甜品

热巧克力蛋糕配香草朗姆酒冰淇淋 ⑥

RMB 88

火焰百利焦配白咖啡冰淇淋 ⑥

RMB 88

苹果塔配莫吉拖冰淇淋

RMB 88

柚子蜜芝士蛋糕配绿茶冰淇淋

RMB 88

季节水果盘配伏特加菠萝雪吧

RMB 80

Chicken

Grilled free-fed chicken breast

RMB 218

Seafood

Grilled lemon Sole

RMB 218

Grilled salmon steak

RMB 238

Grilled black Cod fillet

RMB 248

Grilled sea bass

RMB 218

Grilled Jumbo prawn

RMB 268

Dessert

Warm chocolate cake with vanilla rum ice cream (S)

RMB 88

Bailey cream brulee flambee with white coffee ice cream (S)

RMB 88

Apple tart with mojito ice cream

RMB 88

Yuzu honey cheese cake with green tea ice cream

RMB 88

Seasonal fruit platter with Vodka pineapple sherbet

RMB 80

360° Extras

To make your cut perfect!

360° 扒类配菜精选

Sauce

酱汁

360° 烧烤酱

奶油辣根汁

蘑菇汁

钵酒汁

黑或绿胡椒汁

第戎汁

班尼斯汁

柠檬黄油汁

蒜茸黄油

照烧汁

360° barbeque sauce

Creamy horseradish

Mushroom sauce

Port wine sauce

Black or green pepper sauce

Dijon sauce

Béarnaise sauce

Lemon butter sauce

Garlic butter sauce

Teriyaki sauce

Side Dish

精选配菜

RMB 40

百里香炒野蘑菇

紫苏奶油菠菜

蒜味炒西兰花

炒蚕豆

里昂土豆

烤土豆

蒜香土豆泥

大份薯条

扒芦笋配荷兰汁(RMB52)

米饭(RMB30)

RMB 40

Sautéed wild mushroom with fresh thyme

Creamed spinach with basil

Garlic sautéed broccoli

Sautéed fava bean

Lyonnaise potato

Baked potato

Garlic mashed potato

Grilled asparagus with hollandaise sauce(RMB52)

Large fries(RMB30)



BAR
RESTAURANT
LOUNGE