



## THE LIVING ROOM BY ALAN YU

### 饮湖边

(由名厨 Alan Yu 主理)

由米其林星级名厨余溟焯主理，这里堪称烹饪艺术的灯塔，呈现富有艺术美感的赏味体验。从清晨到夜晚，客人都可品味主厨余溟焯以其西方游历为灵感，精选优质本地食材创作的招牌美馔与精致小馆佳肴。午后时分，于此悠享下午茶，时令茶点，优质茶叶与咖啡师的手冲咖啡美妙融合，带来行家级的愉悦体验。

Helmed by Michelin-starred celebrated Chef Alan Yu, this dining destination stands as a beacon of culinary artistry. From dawn to dusk, savor Chef Yu's signature dishes and refined bistro creations, inspired by his Western travels and crafted with premium local ingredients. As the afternoon unfolds, delight in our afternoon tea, where seasonal delicacies, premium tea and barista-brewed coffee blend into a connoisseur's delight!

## 饮湖边下午茶 Afternoon Tea at The Living Room

- 腌制蜜桃番茄塔克酥 | Burrata Tomato  
自制腌制三文鱼 | Homemade Cured Salmon  
帝王蟹柚子沙拉 | King Crab Pomelo Salad  
奶油甜馅煎饼卷 | Cannoli  
法芙娜蘑菇 | Valrhona Mushroom Cake  
柠檬挞 | Lemon Tart  
玫瑰荔香树莓脆法芙娜巧克力 | Lychee Raspberry Valrhona Chocolate  
晴夏芒果花漾慕斯 | Summer Mango Blossom Mousse  
茉莉白桃慕斯 | Jasmine White Peach Mousse  
可露丽 | Canneles  
每日现烤司康 | Freshly Baked Scone  
卡露伽鲟鱼子酱 POP 冰 | Citrus Sparkling Lollipop with Kaluga Caviar  
凯歌黄牌香槟 两杯 | Two Glass of Veuve Clicquot Yellow Label

两位

Two Person

¥ 988

以上价格以人民币计算，包含服务费及相关政府税费 | 如您有任何特殊需求或食物过敏，请告知我们的同事

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## 前菜

### Starters

凯撒色拉 罗马生菜   银鱼柳   蒜味迷迭香面包丁   帕玛脆片   凯撒色拉酱	Caesar Salad Romaine Lettuce   Anchovies   Garlic Crouton   Parma Ham Crisps   Caesar Dressing	¥ 98
经典露杰鸭肝冻糕 吐司脆片   沙拉   花椒油醋汁	Classic Foie Gras Torchon Toast   Petit Salad   Sichuan Pepper Vinaigrette	¥ 128
香油鲭鱼 希腊初榨橄榄油   田园色拉	Mackerel Escabeche Greek Olive Oil   Petit Salad	¥ 128
香煎八爪鱼 芝麻菜   意大利醋汁	Rosemary Roasted Octopus Arugula Salad   Balsamic Reduction	¥ 128
自制茴香腌制三文鱼 蒜香费城奶油   佐贝果脆片	House-cured Salmon Garlicky Cream Cheese   Fresh Toasted Bagel Crisps	¥138
焗“艾丽雅”法国马奥伦生蚝 金葱香槟萨巴庸汁   卡露伽 10 年鲟鱼子酱	Gratin Style Poached “ELEGANCE” Marennes-Oleron French Oyster Champagne Leeks Sabayon   10 Years Kaluga Sturgeon Caviar	¥ 198

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前菜  
Starters

意式炸芝士丸子 伊比利亚火腿   蒜味蛋黄酱   帕马森芝士	Cheese Arancini Iberico Ham   Garlic Aioli   Parmesan Cheese	¥ 98
西班牙蒜味大虾 蒜片   橄榄油   烟熏味辣椒粉   炸藕片	Spanish Garlic Prawns Garlic   Olive Oil   Smoked Paprika   Crispy Lotus	¥ 118
香煎露杰鸭肝 配四川花椒吐酱油汁   土豆华夫饼	Sautéed Rougie Foie Gras Sichuan Peppercorn Soy Glaze   Potato Waffle	¥ 138
风味腌渍挪威三文鱼 松露油   辣椒   姜葱豉油汁	Norwegian Salmon Ceviche Style Black Truffle Oil   Chili   Ginger Scallions Sauce	¥ 158

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汤  
Soup

卡布奇诺蘑菇汤 波多贝罗蘑菇   黑松露酱   土豆慕斯	Mushroom Cappuccino Portobello Mushroom   Black Truffle Paste   Potato Purée	¥ 78
炭烤红甜椒汤 马扎里拉芝士   番茄   罗勒	Grilled Red Bell Peppers Soup Mozzarella   Tomato   Basil	¥ 78

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## 面 / 烩饭 / 汉堡

## Noodle / Risotto / Burger

## 新加坡叻沙

虎虾 | 鹌鹑蛋 | 油豆腐 | 鱼饼 | 豆芽 | 粗米粉

## Singapore Laksa Lemak

Tiger Prawn | Quail Egg | Fried Tofu Puffs | FishCake |  
Bean Sprouts | Thick Rice Noodles

¥ 158

## 虾仁意式细面

自制罗勒番茄酱 | 帕马森芝士

## Prawns Capellini Pasta

Basil | Tomato Sauce | Parmesan Cheese

¥ 158

## 菌菇意大利烩饭

三黄鸡胸 | 帕马森芝士 | 黑松露

## Mushroom Risotto

Roasted Chicken Breast | Parmesan Cheese | Black Truffle

¥158

## 意大利宽面

辣味猪牛肉酱 | 小茴香

## House-made Pappardelle Pasta

Spicy Pork and Beef Ragu | Fennel

¥158

## 澳洲和牛汉堡

奶油生菜 | 番茄 | 酸黄瓜 | 焦糖洋葱 | 洋葱  
葱酸奶酱 | 培根 | 车打芝士 | 黄油软面包

## Australian Wagyu Beef Burger

Butter Lettuce | Tomato | Gherkin | Caramelized Onion | Ranch  
Dressing | Cheddar Cheese | Brioche Bun

¥ 188

## 波士顿龙虾汉堡

奶油生菜 | 番茄 | 薯条 | 色拉 | 黄油软面包

## Boston Lobster Burger

Butter Lettuce | Tomato | French Fries | Petit Salad | Brioche Bun

¥ 298

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## 主菜

## Main Course

低温三黄鸡卷 黑喇叭菇   土豆泥   牛肝菌汁	Sous Vide Yellow-Hen Chicken Roulade Black Trumpet   Potato Purée   Porcini Sauce	¥ 158
烤鲷鱼柳 花菜泥   榛子意大利浓醋汁   四季豆沙拉	Roasted Sea Beam Cauliflower Purée   Hazelnut Balsamic Reductions   French Bean Salad	¥ 168
低温挪威三文鱼 土豆奶油汁   黄油烩时蔬	Norwegian Salmon Poached Potato Succotash Velouté   Sautéed Vegetable	¥ 188
香脆伊比利亚炸猪排 香草奶油酱	Golden Crusted Iberico Pork Milanese Gribiche Sauce	¥ 238

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精选扒类  
Signature Grill

澳洲和牛肉眼 300 克	Australian Wagyu Rib Eye 300g	¥ 468
澳洲和牛西冷 300 克	Australian Wagyu Striploin 300g	¥ 488
慢煮 36 小时澳洲和牛牛肋排	36 Hours Slow-Cooked Rangers Valley Wagyu Short Rib	¥ 688
任选酱汁：黑椒汁   红酒汁	Choice of Sauce: Poivrade Sauce   Chianti Red Sauce	

配菜  
Side Dish

西兰花苗	Broccolini	¥ 48
迷迭香烤小土豆	Roasted Rosemary Baby Potato	¥ 48
炒菌菇	Sautéed Mix Mushroom	¥ 48
黄油烩芦笋	Sautéed Asparagus	¥ 48
黑松露薯条	Black Truffle French Fries	¥ 48

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## 甜品

## Dessert

## 绍兴香榧舒芙蕾

香榧巧克力 | 巧克力冰淇淋

## Chinese Torreya Soufflé

Xiangfei Chocolate | Chocolate Ice Cream

¥ 88

## 大溪地香缇

鲜奶油 | 威士忌

## Rum Baba

Whipped Cream | Whisky

¥ 88

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## 精选西式茶

## International Tea

英式早餐茶 English Breakfast	¥ 58
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伯爵茶 Earl Grey	¥ 58
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茉莉花茶 Jasmine Tea	¥ 58
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桂花茶 Osmanthus	¥ 58
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沫茗康普茶 Kombucha Tea	¥ 58
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大地茶厂 松 乌龙茶 Tazate Pines Oolong	¥ 158
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大地茶厂 野花 栀子花 Tazate Wild Flowers Gardenia	¥ 158
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## 精选咖啡

## Coffee

美式 Americano	¥ 42
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椰青美式 Coconut Water Americano	¥ 52
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卡布奇诺 Cappuccino	¥ 52
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拿铁 Latte	¥ 52
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燕麦拿铁 Oatly Latte	¥ 52
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龙井 Dirty Longjing Dirty	¥ 52
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## 无酒精鸡尾酒

## Mocktail

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山与湖 Lakes & Mountains	¥ 58
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西子娇阳 The Silk Lakehouse Sunset	¥ 58
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## 软饮

## Soft Drink

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零度可乐 Coke Zero	¥ 32
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可口可乐 Coca-Cola	¥ 32
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雪碧 Sprite	¥ 32
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## 矿泉水

## Mineral Water

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兰维乐天然气泡矿泉水 Oravida Sparkling Water	¥ 68 / 800ml
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兰维乐天然矿泉水 Oravida Still Water	¥ 68 / 800ml
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长脚兄弟苏打水 Two Tall Brothers Soda Water	¥ 38
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长脚兄弟汤力水 Two Tall Brothers Tonic Water	¥ 38
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