

SNACK PLATES 前菜

BREAD BASKET, OLIVE OIL, RILLETTE, SEAWEED TAPENADE 面包配橄榄油, 猪肉酱与海藻橄榄酱	48
MARINATED OLIVES AND CITRUS 腌渍橄榄与柑桔	38
VEGETABLE CHIPS, VINEGAR FOAM 炸蔬菜片配泡沫醋	38
MUSSELS ESCABECHE 腌渍贻贝	38
'SHARING TABLE' 分享拼盘	
SNACKS 点心	98
CURED MEATS 腌肉拼盘	118
CHEESE, CHUTNEY 乾酪, 酸辣酱	170

SMALL PLATES 小点

BOURRIDE OF MUSSELS, AIOLI, FRIED BREAD 青口贝汤配蒜味蛋黄酱, 炸面包	78
MARINATED BBQ MACKEREL, ROASTED TOMATO 腌渍碳烤鲭鱼配烤番茄	78
TUNA TARTAR, AVOCADO, SESAME 鞑靼鲔鱼配鳄梨与芝麻	98
CARPACCIO OF SEABASS AND POMELO 海鲈鱼生鱼片配柚子	78
POACHED PRAWN, ESCABECHE GARNISH 水煮虎虾, 腌渍蔬菜	78
CRAB SALAD, PICKLED DAIKON, LEMON CURD 蟹肉色拉配腌萝卜, 柠檬酱	78
SALT AND PEPPER OYSTER 椒盐生蚝	78
ROASTED SCALLOP, SATAY CHICKEN, CUCUMBER 烤扇贝配鸡肉沙爹与黄瓜	78
RAZOR CLAMS, CHORIZO, CORIANDER AND CHILLI 蛸子配西班牙辣香肠, 芫荽水芹与辣椒	78
DUCK HAM, WALDORF SALAD, GINGERBREAD PUREE 鸭肉火腿配华尔道夫色拉与姜饼泥	78
FOIE GRAS, RABBIT, SWEET SESAME APPLE AND PEAR 鹅肝, 兔肉, 甜芝麻, 苹果和梨	98

CHEF'S CHOICE SHARING MENU

厨师精选分享套餐

650 FOR TWO PEOPLE

RMB 650 两位共享

SNACKS/开胃小吃

BREAD BASKET, OLIVE OIL, RILLETTE, SEAWEED TAPENADE

面包配橄榄油, 猪肉酱和海藻橄榄酱

SMOKED MUSSEL AND BROWN BREAD VOLUTE

烟熏青口贝和黑面包浓汤

POACHED PRAWNS, AGED VEGETABLES AND SAFFRON EMULSION

水煮虎虾, 季节时蔬和藏红花泡沫

SLOW COOKED BREAST, LEG AND HEART OF DUCK, PEAR, SPRING ONION AND WATERCRESS

慢煮的鸭胸, 鸭腿和鸭心配梨, 小洋葱, 西洋芹

PRE DESSERT/甜点小点

'PBJ'

PEANUT BUTTER PARFAIT, CHERRY JAM, CREAMED RICE CRISPIES

花生黄油冻糕配樱桃酱, 奶油脆米饼

HOUSE SWEETS/咖啡小点

MEAT AND FISH PLATES 肉类/鱼类

AGED BEEF SIRLOIN 220G, POT POTATOES, SMOKED SPRING ONIONS 220 克熟牛里脊肉配土豆与烟熏葱	268
BRAISED BEEF CHEEK, SNAILS IN BONE MARRON, RED WINE SAUCE 红酒炖牛腮帮肉配骨髓蜗牛	180
PORK TENDERLOIN AND BELLY, BRAISED TURNIP, RADISH, LENTILS AND THYME 猪里脊和五花肉, 配烩萝卜和小扁豆, 百里香	148
ROASTED SPRING CHICKEN, BOURGUIGNONNE GARNISH, SWEET CARROTS 炖鸡肉配红萝卜	148
SOLE, SQUID RICE, GARLIC PUREE ASPARAGUS, CAULIFLOWER 比目鱼配鱿鱼饭, 蒜泥, 芦笋和花菜	148
SEARED SEA BASS, WHITE BEAN SALAD, OLIVES AND AVOCADO 烧烤海鲈鱼配白豆沙拉, 橄榄与鳄梨	148
ROASTED TURBOT, PIG TROTTER, CLAMS 烤多宝鱼配猪脚, 蛤蜊	148
SNAPPER, RASIN, APPLE, BROCOLINI AND SMOKED MUSSEL VELOUTE 鯛 鱼配葡萄干, 苹果, 西兰花和烟熏青 口贝汤	148

SIDES 配菜

GREEN BEANS, ALMONDS AND BACON 青豆配杏仁培根	34
CAULIFLOWER, CAPERS AND ANCHOVIES 花菜配酸豆与凤尾鱼	34
POTATO PUREE 土豆泥	34
POTATO CHIPS, BRAVA SAUCE 辣味炸土豆	34
HERITAGE TOMATO AND BASIL SALAD 传统番茄罗勒色拉	34
GREEN SALAD, MIXED HERBS 蔬菜色拉	34

VEGETABLES 蔬菜

POTATO AND CABBAGE, CABBAGE CREAM, CORIANDER PESTO 土豆和卷心菜, 卷心菜奶油, 香菜青酱	90
MUSHROOM TEXTURES, HERB PANCAKE, DUCK EGG YOLK 多样蘑菇配煎饼和鸭蛋黄	90
ROASTED ASPARAGUS, PARMESAN CUSTARD, QUAIL EGG 烤芦笋配芝士蛋奶冻, 鹌鹑蛋	90

DESSERTS 甜品

ICE CREAM AND SORBETS 冰淇淋与冰糕	63
WARM CHOCOLATE CAKE, CHERRY TEA & WHITE CHOCOLATE ICE CREAM 烤热巧克力蛋糕配樱桃茶, 白巧克力冰 淇淋	63
'BANOFFEE' BANANA PARFAIT, Caramel JELLY, MALT CRUMBS 香蕉冻糕配焦糖果冻	63
'PBJ' PEANUT BUTTER, CHERRY JAM, CREAMED RICE CRISPIES 花生黄油冻糕配樱桃酱, 奶油脆米饼	63
'TIRAMISU' MASCARPONE CREAM, CHOCOLATE CORAL, COFFEE ICE CUBES 提拉米苏蛋糕配巧克力碎粒和咖啡冰	63
'FRUITS AND FLOWERS' LYCHEE MOUSSE, OLIVE OIL JAM, LEMON & SAGE SORBET, BERRY SODA 荔枝慕斯配橄榄油果酱和柠檬鼠尾草味 冰糕	63
'SHARING TABLE' DESSERTS 甜点拼盘	180