

Fresh and Bright

Kingfish Sashimi, Sweet Soy, Chili Oil, Avocado, Sunflower Seeds	88
Crab Salad, Soy-Ginger Dressing, Endive and Avocado	138
Silken Tofu Scented with Lemon, Crushed Nuts, Herbs and Chili	68
Mixed Greens Salad with Carrot-Ginger Dressing	68
Crispy Rice and Blackmore+9 Steak Tartar	118
Char Grilled Japanese Eggplant, Chili, Lime and Basil	38

Crispy

Crispy Kimchi Pancakes, Scallion Dipping Sauce	68
Salt and Pepper Crunchy Calamari, Yuzu Dipping Sauce	98
Crispy Prawn, Savoy Cabbage with Green Chili and Sudachi	98
Korean Fried Chicken Wings, Spicy Honey Glaze	68
Crispy Chicken, Five Chilies and Peanuts	88
Champagne Glazed Iberico Baby Back Ribs	118

Noodles and Dumplings

Market Vegetable Jap Chae Noodles	88
*Add Thinly Sliced Australian Blackmore+9 Beef (RMB 70 Supplement)	
Foie Gras Kimchi Mandoo	108
Stir Fried Rice Cakes with Peas and Spicy Glaze	98

Soups

Mushroom Doenjang Soup with Silken Tofu	88
Hot and Sour Kimchi Soup with Iberico Pork Secreto and Tofu	108
Blackmore+9 Bulgogi, Enoki, Sweet Onion with Soy Broth	138

Rice

Kimchi Fried Rice with Ginger Egg	68
*Add Roasted Foie Gras (RMB 70 Supplement)	
Fish Sashimi Rice Bowl, Daikon, Soy Jelly, Nori and Herb Puree	118
Bi Bim Bop Rice with Roasted Foie Gras	138
Bi Bim Bop Rice with Blackmore+9 Beef and Egg	148

BBQ Basket

Served with our signature sauces, rice & lettuce Ssam

Grain-Fed Wagyu Beef (260g)	348	Organic Chicken (360g)	138
Blackmore +9 Beef Patties		Marinated Chicken Breast	
Wagyu MBS +9 Beef Flank		Sweet and Spicy Chili Glazed Chicken Thigh	
		Foie Gras, Peanut Sesame Caramel Sauce	
Seafood	248	Beijing Black Pork (350g)	188
Hokkaido Diver Scallops		Spare Ribs	
Norwegian Red Prawns		Marinated Pork Shoulder	
Spanish Calamari			
Market Vegetables	88	Seasonal Mushroom	98
Pumpkin	Long Pepper	Maitake	Lotus
Broccolini	Zucchini	Shiitake	Bailing
Shiitake	Leek	Enoki	Angel
Eggplant	Enoki	Portabella	Black Foot

BBQ A la Carte

Beef		Fish	
Blackmore +9 Beef Patties, 2 pc	48	Spanish Red Prawn, 125g	268
Wagyu MBS +9 Flank, 180g	298	Norwegian Red Prawns, 4 pc	108
Canadian Short Rib, 100g	138	Hokkaido Diver Scallops, 120g	188
Marinated Kalbi, 100g	138	Spanish Calamari, 100g	58
120 Days Grain-Fed Ribeye, 180g	228		
Blackmore Wagyu MBS +9 Bulgogi with Sweet Onion, 100g	138		
Meat			
Marinated Chicken Breast, 150g	58		
Foie Gras, 60g	58		
Beijing Black Pork Shoulder, 100g	58		
Beijing Black Pork Belly, 100g	68		
Marinated Beijing Black Pork, 100g	78		
New Zealand Lamb Chops, 2 pc	98		

Check Out the Photo Menu



Chef de Cuisine : Bina Yu

Menu & Food Concept by Marja & Jean-Georges Vongerichten

All prices are in RMB and subject to 10% service charge

新鲜清爽

皇帝鱼刺身配甜酱油, 辣椒油, 牛油果和葵花籽	88
蟹肉色拉, 酱油生姜汁, 苦苣和牛油果	138
柠檬味绢豆腐配坚果碎, 香料和辣椒	68
混合蔬菜色拉配胡萝卜生姜汁	68
脆米配Blackmore+9级生牛肉塔塔	118
炙烤日本茄子, 辣椒, 青柠和罗勒	38

香脆

脆泡菜饼配肉葱汁	68
椒盐脆鱿鱼色拉, 柚子汁	98
香脆明虾, 皱叶卷心菜配绿辣椒和酸橘	98
韩国甜辣鸡翅	68
香辣鸡块配五种辣椒和花生	88
秘制伊比利亚黑毛猪嫩肋排	118

面条和饺子

韩式蔬菜炒番薯粉 *另加薄切澳洲Blackmore+9级和牛 (另加70人民币)	88
鹅肝泡菜煎饺	108
辣味豌豆炒年糕	98

汤

菌菇大酱汤配绢豆腐	88
酸辣泡菜汤配伊比利亚黑猪肉和豆腐	108
Blackmore+9级和牛Bulgogi, 金针菇, 甜洋葱配酱油汤	138

米饭

泡菜炒饭配生姜煎蛋 *另加烤鹅肝 (另加70人民币)	68
生鱼片拌饭配白萝卜, 酱油啫喱, 紫菜和混合香草酱	118
韩式拌饭——烤鹅肝	138
韩式拌饭——Blackmore+9级牛肉加蛋	148

烧烤精选

同时提供我们的招牌沾酱, 米饭及生菜。

谷饲和牛牛肉 (260克)	348	有机鸡肉 (360克)	138
Blackmore+9级牛肉饼 和牛牛腩+9		秘制鸡胸肉 甜辣鸡腿肉 鸭肝配花生芝麻焦糖汁	
海鲜	248	北京黑毛猪肉 (350克)	188
北海道扇贝 挪威红虾 西班牙鱿鱼		北京黑毛猪排骨 北京黑毛猪肩肉	
时蔬	88	时令菌菇	98
南瓜 羊角椒 西兰花 节瓜 香菇 韭菜 茄子 金针菇		舞茸 雪莲菌 香菇 白灵菇 金针菇 鹿茸菇 波多黎各菌 黑皮鸡枞菌	

烧烤单点

海鲜	牛肉
西班牙红虾 (125克)	Blackmore+9级牛肉饼 (2块)
挪威红虾 (4只)	和牛牛腩+9 (180克)
北海道扇贝 (120克)	加拿大牛肋排 (100克)
西班牙鱿鱼 (100克)	秘制牛肋排 (100克)
	120天谷饲肉眼牛排 (180克)
	澳洲Blackmore+9级和牛Bulgogi 配甜洋葱 (100克)
肉类	
秘制鸡胸肉 (150克)	58
鸭肝 (60克)	58
北京黑毛猪肩肉 (100克)	58
北京黑毛猪五花肉 (100克)	68
秘制北京黑猪肉 (100克)	78
新西兰羊排 (2块)	98

查看图片菜单



厨师长: Bina Yu

菜品与概念设计: Marja & Jean-Georges Vongerichten

所有价格以人民币计并附加10%服务费