



Set menu for Upper Cupola 顶层望江阁套餐

芬大奇3号生蚝

Chilled fine de claire oyster, citrus, borage

传统鱼子酱，薄饼，法式奶油

Oscieta caviar, blinis, crème fraiche, traditional garnishes

新英格兰蛤蜊浓汤，生蚝饼干

New England clam chowder, oyster cracker

香煎鹅肝，焦糖芒果，生姜，香菜，葡萄醋

Seared foie gras, caramelized mango, ginger, coriander, Vincotto

香煎扇贝，西班牙辣香肠片，乌鱼子片，意圆面，洋葱奶油汁

Seared scallops, chorizo, bottarga, fregola, sweet onion cream

烘烤缅因龙虾烩饭，热月汁

Baked Maine lobster risotto, thermidor sauce

M5级和牛牛里脊，甘薯，野生菌，松露汁

Wagyu M5 beef tenderloin, sweet potato, wild mushrooms, truffle sauce

热带牛奶巧克力蛋糕配焦糖海盐冰激凌

Tropical milk chocolate dome with sea salt caramel ice cream

每位人民币1, 800+10%服务费

RMB 1, 800+10% per person

48 HOURS PRE-ORDER REQUEST, MINIMUM 2 PERSONS

请于48小时前通知



Deluxe menu for Upper Cupola 顶层望江阁豪华套餐

吉拉多生蚝

Chilled gillardeau oyster, citrus, borage

白鲟鱼子酱，薄饼，法式奶油和传统配料

Beluga caviar, blinis, crème fraiche, traditional garnishes

新英格兰蛤蜊浓汤，生蚝饼干

New England clam chowder, oyster cracker

香煎鹅肝，焦糖芒果，生姜，香菜，葡萄醋

Seared foie gras, caramelized mango, ginger, coriander, Vincotto

香煎扇贝，西班牙辣香肠片，乌鱼子片，意圆面，洋葱奶油汁

Seared scallops, chorizo, bottarga, fregola, sweet onion cream

烘烤半只缅因龙虾烩饭，热月汁

Baked half Maine lobster risotto, thermidor sauce

九级和牛牛里脊，甘薯，野生菌，松露汁

Wagyu M9 beef tenderloin, sweet potato, wild mushrooms, truffle sauce

热带牛奶巧克力蛋糕配焦糖海盐冰激凌

Tropical milk chocolate dome with sea salt caramel ice cream

每位人民币2, 800+10%服务费
RMB 2, 800+10% per person

48 HOURS PRE-ORDER REQUEST, MINIMUM 2 PERSONS
请于48小时前通知