

LUNCH SET MENU 午市套餐

APPETIZERS 前菜

- Foie Gras "Torchon", Tomato Jam, Preserved Fruits, Ginger Bread (+ 30RMB)
自制鹅肝糕, 番茄酱, 腌制水果, 生姜面包 (+ 30RMB)
- Marinated Sardine, Ricotta Cheese, Seaweed Focaccia
腌制沙丁鱼, 乳清干酪, 海藻弗卡夏面包
- Wagyu Beef Carpaccio, Harissa Mayonnaise, Crispy Corn
生刨和牛牛肉色拉, 哈里萨辣椒蛋黄酱, 酥炸玉米薄脆
- Smoked Salmon on Toast, Cream Cheese, Shallot, Black Olive, Capers
烟熏三文鱼吐司面包, 奶油芝士, 小洋葱, 黑橄榄, 水瓜柳
- Ox Tongue Salad, Peanut-Chili Spiced Remoulade, Bacon, Sesame Seeds
自制Pop 风味牛舌, 花生辣味蛋黄酱色拉, 培根及芝麻
- Green Curry Spiced Pumpkin Soup, Shrimps, Cilantro
绿咖喱香料味南瓜汤, 虾仁, 香菜

MAIN COURSES 主菜

- Wagyu Flank Steak, French Fries, Béarnaise, Cherry Tomato (+ 50RMB)
和牛牛腩排, 薯条, 蛋黄汁, 樱桃番茄 (+ 50RMB)
- BBQ Chicken Leg, Vegetable Spring Roll, Baba Ganoush & Ketchup Coulis
烧烤汁鸡腿肉, 蔬菜春卷, 茄子泥, 番茄酱汁
- Thai Marinated Tilapia, Vegetable Couscous, Tomato Dressing
腌制泰式风味罗非鱼柳, 蔬菜中东小米, 番茄酱汁
- Seafood Gumbo, Nuts, Aioli Toast, Bonito and Nori Seaweed
海鲜昆博, 坚果, 蒜泥蛋黄酱吐司木鱼花和紫菜海藻
- Tomato Mozzarella Penne, Parmesan, Pesto, Pine Nuts
番茄马苏里拉奶酪通心面, 帕尔马芝士, 香蒜沙司, 松子
- Shitake Pumpkin Risotto, Wasabi Mayo, Parmesan Shaving, Arugula
香菇南瓜意大利烩饭, 青芥末蛋黄酱, 帕尔马芝士薄片, 芝麻菜

DESSERTS 甜点

- Cheese Cake, Mixed Berries, Strawberry Yogurt Sorbet
芝士蛋糕配综合莓子和草莓酸奶雪芭
- Sambuca Tiramisu, Pistachio Biscotti
茴香味提拉米苏, 开心果饼
- Raspberry Milk Chocolate Dome, Caramel Sea Salt Ice Cream
树莓牛奶巧克力蛋糕, 海盐焦糖冰激凌
- Lemon and Apple Crumble, Oreo Ice Cream
柠檬苹果酥, 奥利奥冰激凌
- Vanilla Cream Brulée, Balsamic Strawberry
香草奶油布丁, 黑醋草莓
- White Chocolate Chantilly, Honey Pear, Coffee Ice Cream
白巧克力奶油, 蜂蜜梨子, 咖啡冰激凌

2 courses: RMB 178 per person

二道菜: 每位人民币 178 元

3 courses: RMB 218 per person

三道菜: 每位人民币 218 元

Add RMB60 for a glass of wine (red, white or rose)

另加60元可享受一杯指定精选红葡萄酒, 白葡萄酒, 粉红葡萄酒

Prices are in RMB & subject to 10% service charge

此价格以人民币结算, 并另加收一成服务费