

# BRUNCH 早午餐

## SET MENUS 套餐

Bread and pastry basket + 1 appetizer or dessert + 1 main course 面包点心篮 + 1份前菜或甜点 + 1份主菜 RMB 238

Bread and pastry basket + 1 appetizer + 1 main course + 1 dessert 面包点心篮 + 1份前菜 + 1份主菜 + 1甜点 RMB 288

Set menus include a cup of coffee or black tea 所有套餐包含一杯美式咖啡或红茶

Mix and match your favorite dishes from our extensive brunch menu. What's more, there is also brunch a la carte available.

缤纷菜品, 众多选择, 更可零点菜品供您自由组合。

### APPETIZERS 前菜

RMB 90



Cobb salad with white anchovy, crispy corn, ranch dressing  
科布色拉配白银鱼柳, 香脆玉米粒, 牧场色拉酱

Foie gras "torchon", preserved fruits, ginger bread (+RMB 30)  
自制鹅肝糕, 番茄酱, 腌制水果, 生姜面包 (+RMB 30)

Smoked salmon on toast, cream cheese, shallot, black olive, capers  
吐司面包烟熏三文鱼, 奶油芝士, 小洋葱, 黑橄榄, 水瓜柳

Wagyu beef carpaccio, harissa mayonnaise, crispy corn  
生和牛牛肉薄片, 哈里萨辣椒蛋黄酱, 酥炸玉米薄脆



Truffle scrambled egg, Serrano ham, English muffin  
松露炒蛋, 塞拉诺火腿, 英格兰松饼

Minestrone soup, fregola, parmesan, perilla pesto  
意式蔬菜汤, 意大利圆面, 帕尔马芝士, 紫苏罗勒汁

Deep fried soft shell crab,  
酥炸软壳蟹, 青芥末蛋黄酱, 辣椒蛋黄酱, 枫叶糖浆煎饼

Grilled ham and cheese French toast,  
香烤火腿和芝士法式吐司, 焦糖番茄, 辣椒酱

### CHILLED SEAFOOD PLATTER 海鲜拼盘



Whole lobster, 6 King prawns, 4 Gillardeau,  
4 Fine de claire, 4 Boudeuse oysters, sea snails  
整只龙虾, 6只大明虾, 4只吉拉多, 4只芬大奇, 4只迷你生蚝, 海螺  
RMB 1480

### 3 CAVIAR TASTING 品味3款鱼子酱



Baerii, Oscietra and Beluga, served with traditional garnishes  
(10g of each)  
鱼子酱品尝: 西伯利亚鲟, 奥西特拉鲟, 白鲟及传统配料 (各10克)  
RMB 680

### FRESHLY SHUCKED OYSTERS: 生蚝, 冰鲜或洛克菲勒(烤)



Gillardeau N\*2 吉拉多2号: 3/6 pieces只 RMB 230/ 420  
Boudeuse 淑雅生蚝: 3/6 pieces只 RMB 160/ 280  
Fine de claire N\*3 芬大奇3号: 3/6 pieces只 RMB 120/ 200  
Oyster tasting: 2 of each above oyster RMB 300  
品鉴生蚝盘: 以上生蚝每种2只

### MAIN COURSES 主菜

RMB 150



Curried Cod "fish n chips", beer batter, nori, bonito, wasabi mayo  
炸咖喱味鳕鱼裹啤酒糊配薯条, 海苔, 木鱼花, 青芥末蛋黄酱

Roasted salmon, sesame Hollandaise, mixed beans, lemon  
香烤三文鱼, 芝麻荷兰汁, 混合豆子莎莎, 柠檬

Mixed seafood gumbo, chorizo, nuts, aioli toast  
混合海鲜昆博, 西班牙辣香肠, 坚果, 蒜泥蛋黄酱吐司

Grilled sea-bass, preserved vegetables, virgin sauce  
扒烤海鲈鱼, 腌制蔬菜, 橄榄油柠檬汁

Add lobster to any fish: (+RMB 200)  
任何鱼类另加龙虾: (+RMB 200)



250g Angus beef ribeye, French fries, bearnaise (+RMB 230)  
250克安格斯肉眼牛排, 薯条, 蛋黄汁 (+RMB 230)

BBQ pork spare ribs, apple coleslaw, sweet potato wedges  
美国猪肋排, 苹果卷心菜色拉, 扒甘薯角

POP wagyu beef burger, bacon, cheese, onion, pickle, fries  
波普和牛汉堡, 培根, 芝士, 洋葱, 酸黄瓜, 薯条

Roasted chicken leg, soft polenta, wild mushrooms, mole sauce  
香烤鸡腿肉, 酥软玉米糊, 野生混合蘑菇, 香辣可可汁

Chili con carne hot dog, red onion and cheese, hash brown crumble  
香辣牛肉糜热狗肠, 红洋葱和芝士, 酥炸薯饼碎

Add seared foie gras to any meat: (+RMB 50)  
任何肉类另加香煎鹅肝: (+RMB 50)

### DESSERTS 甜点

RMB 70



Tropical fruit pancake, maple syrup, mascarpone, passion fruit coulis  
热带水果薄饼, 枫叶糖浆, 马氏卡彭芝士, 百香果酱

White chocolate Chantilly, honey pear, coffee ice cream  
白巧克力奶油, 蜂蜜梨子, 咖啡冰激凌

Lemon and apple crumble, oreo ice cream  
柠檬苹果酥, 奥利奥冰激凌

Chocolate raisin bread pudding, vanilla ice cream  
巧克力味葡萄干面包布丁, 香草冰激凌

Cheese cake, mixed berries, strawberry yogurt sorbet  
芝士蛋糕配综合莓子和草莓酸奶雪芭

Pop chocolate cake  
波普巧克力蛋糕

Summer fruit salad with a choice of ice cream or sorbet  
夏日水果色拉配自选冰激凌或雪芭球一个

Ice cream sundae, choose 2  
自选2球冰激凌圣代

Caramel, chocolate, vanilla, strawberry yogurt, mango, coconut  
焦糖冰激凌, 巧克力冰激凌

香草冰激凌, 草莓酸奶雪芭, 芒果雪芭, 椰子雪芭

### HOUSE WINES 指定葡萄酒

Santa Ana Character-Chardonnay Chenin  
Santa Ana Character-Cabernet Sauvignon Merlot  
AIX Rosé, Provence, France  
RMB 60 Glass/杯 150ml

### BEERS 啤酒

Tiger Draft RMB 60 Glass/杯 330ml  
Heineken Draft RMB 65 Glass/杯 330ml  
Buy 1 Get 1 Free

### BRUNCH GIANT SHARING

#### COCKTAILS 分享鸡尾酒

Aperol Spritz RMB 218 700ml  
Sunday Berries RMB 268 1200ml  
Moscow Mule RMB 666 3000ml

Menu prices are subject to 10% service charge 菜单价格另需加收10%服务费