

The Fabulous Spring Menu

春季精选, 一时之选

Apple Foie Gras 苹果鹅肝

Foie Gras Terrine, White Chocolate, Green Apple
鹅肝派, 白巧克力, 青苹果

Poached Scallop 水煮扇贝

Poached Scallop, Celeriac Juice, Avruga Caviar
水煮扇贝, 根芹汁, 亚鲁加鱼子酱

Cod Fish 鳕鱼

Slow Cooked Cod, Potato Fondant, Broccoli
慢煮鳕鱼, 土豆方糖, 西兰花

Beef Filet 菲力牛排

Seared Beef Filet, Crispy Beef Carpaccio, Bone Marrow
香煎菲力牛排, 香脆生牛肉片, 牛骨髓

Milk & Pineapple 牛奶&凤梨

Crispy Meringue, Yoghurt Mousse, Caramelized Pineapple
香脆蛋白饼, 酸奶慕斯, 焦糖凤梨

5 Course Menu 五道菜智选套餐
688 RMB Per Person /每位

Wine Pairing

配酒额外酌收

5 Pours: 468 RMB

A 15% Service Charge is Added 额外酌收百分之十五的服务费

The Classic

TRB 经典精选

Good Food is Good Mood

所有的口腹之欲，说穿了就是爱的形式体验。

Sea Urchin, Cauliflower, Avruga Caviar, Yuzu

海胆 花椰菜，亚鲁加鱼子酱，柚子

Grilled Eggplant Ravioli, Burned Bread Soup, Marjoram

烤茄饺，焦面包汤，牛至叶

Slow Cooked Salmon, Vodka, Lime

慢炖三文鱼，伏特加，青柠

Slow Cooked Saddle, Roasted Chop, Braised Shoulder, Paprika

慢炖羊鞍，烤羊排，慢炖羊肩肉，红彩椒粉

Chocolate Feuillantine, Kumquat Confit, Tonka Ice Cream

香酥巧克力蛋糕，油封金桔，香豆冰淇淋

5 Course Menu 五道菜精选菜单

588 RMB Per Person /每位

Wine Paring

配酒额外酌收

5 Pours: 468 RMB

A 15% Service Charge is Added 额外酌收百分之十五的服务费

Caviar Menu

鱼子酱精选

*TRB is proud to use the finest caviar from W3,
the top caviar supplier in Asia who produces its own caviar in the pristine
mountain of Sichuan, China,
using the most rigorous methods and of the highest standards.
Bringing first-rate caviar to more connoisseurs in Asia and worldwide has always
been W3's core mission and priority.*

*TRB使用在亚洲美食界与顶级鱼子酱划上等号的W3王氏鱼子酱；
提供的产品都来自他们在中国四川零污染的山川水源环境下养殖的
尊贵鲟鱼。*

*W3王氏鱼子酱致力运用自身多年的水产经验和资源，
为更多食客带来更多“黑金”美味。*

Crispy Oyster 香煎生蚝

Beef Tatare, Dashi Royale
鞑靼牛肉，皇家鱼汤

Sea Urchin 海胆

Cauliflower, Yuzu
花椰菜，柚子

Crab Ravioli 蟹饺

Pomelo, Coriander
柚子，香菜

Slow Cooked Salmon 慢炖三文鱼

Vodka, Lime
伏特加，青柠

Mango Cheese Cake 芒果芝士蛋糕

Cream Cheese, Shortbread
奶油干酪，黄油甜饼干

5 course menu

w/30 gr. BAERII CAVIAR 898 RMB

w/30 gr. OSCIETRE CAVIAR 1268 RMB

For adding a caviar dish on your be picky and choosy menu

RMB 150 supplement for 10 gr. BAERII CAVIAR

RMB 200 supplement for 10 gr. OSCIETRE CAVIAR

A 15% Service Charge is Added 额外酌收百分之十五的服务费

BE PICKY. BE CHOOSY.

*We encourage you to customize a unique set menu by
pick-and-choose any of the items
shown here that intrigue your interest,
arouse your desire and wet your palette.*

3 Picks: 198 RMB (Lunch Only)

3 Picks: 398 RMB

4 Picks: 498 RMB

美食的无限组合和可能性

*不再拘泥于零点或是套餐的规章
请随意搭配本菜单任何菜品
享受一场只属于你的挑食飨宴*

三种组合: 198 RMB (只适用于午餐)

三种组合: 398 RMB

四种组合: 498 RMB

Wine Pairing

配酒额外酌收

3 Pours: 224 RMB

4 Pours: 298 RMB

A 15% Service Charge is Added 外加百分之十五的服务费

The Prelude, Our Starter 开胃, 开心

Marine & Marvellous 质嫩爽口。海味

Crispy Oyster 香煎生蚝 (Sup 50RMB)

Beef Tatare, Dashi Royale
鞑靼牛肉, 皇家鱼汤(额外收:50元)

Poached Scallop 水煮扇贝

Poached Scallop, Celeriac Juice, Avruga Caviar
水煮扇贝, 根芹汁, 亚鲁加鱼子酱

Gravlax 腌制三文鱼

Gravlax, Egg, Capers, Shallots, Horseradish Cream
腌制三文鱼, 鸡蛋, 酸豆, 红葱头, 辣根奶油

Fresh & Fertile 清爽可口。菜

Sea Urchin 海胆 (Sup 50RMB)

Cauliflower, Avruga Caviar, Yuzu
花椰菜, 亚鲁加鱼子酱, 柚子 (额外收:50元)

Apple Foie Gras 苹果鹅肝 (Sup 30RMB)

Foie Gras Terrine, White Chocolate, Green Apple
鹅肝派, 白巧克力, 青苹果 (额外收:30元)

Leek Potato Soup 香葱马铃薯浓汤

Potato and Smoked Eel Soup, Leek, Sour Cream, Chips
马铃薯鳗鱼汤, 香葱, 酸奶油, 香酥脆片

Eggplant Ravioli 茄饺

Grilled Eggplant Ravioli, Burned Bread Soup, Marjoram
烤茄饺, 焦面包汤, 牛至叶

The Climax, Our Main 高潮，高兴

Ocean & Opulent 鲜美多汁。鱼

Slow Cooked Salmon 慢炖三文鱼

Vodka, Lime
伏特加，青柠

Halibut 比目鱼 (Sup 50RMB)

Halibut, Meunière, Capers, Lemon
香煎比目鱼，水瓜柳，柠檬 (额外收:50元)

Cod Fish 鳕鱼 (Sup 30RMB)

Slow Cooked Cod, Potato Fondant, Broccoli
慢煮鳕鱼，土豆方糖，西兰花 (额外收:30元)

Meaty & Mighty 油而不腻。肉

Lamb 羊肉

Slow Cooked Saddle, Roasted Chop, Braised Shoulder, Paprika
慢炖羊鞍，烤羊排，慢炖羊肩肉，红彩椒粉

Veal 小牛肉

Slow Cooked Veal, Carrot, Veal Juice(Sup 90RMB)
慢煮小牛肉，胡萝卜，小牛肉汁(额外收:90元)

Beef Filet 菲力牛排

Seared Beef Filet (80g/160g),

Crispy Beef Carpaccio, Bone Marrow

80g: Sup 70RMB / 160g: Sup 140RMB

香煎菲力牛排，
香脆生牛肉片（80克/160克），牛骨髓
80克额外收：70元，160克额外收：140元

The Ending Note, Our Dessert 完美，结尾

Soft & Sweet 香浓软糯。甜

Mango Cheese Cake 芒果芝士蛋糕

Cream Cheese, Shortbread
奶油干酪，黄油甜饼干

Milk & Pineapple 牛奶&凤梨

Crispy Meringue, Yoghurt Mousse, Caramelized Pineapple
香脆蛋白饼，酸奶慕斯，焦糖凤梨

Chocolate Feuillantine 香酥巧克力蛋糕

Chocolate Feuillantine, Kumquat Confit, Tonka Ice Cream
香酥巧克力蛋糕，油封金桔，香豆冰淇淋

Parmesan Cheese Foam 帕玛森芝士泡沫

Apple Chutney, Soy Sauce Caramel, Cashew Nuts
苹果酸辣酱，酱油焦糖，腰果