

# Brunch Menu

## Seafood Selection

Gravlax, Pinenut, Leek

腌制三文鱼, 松子仁, 香葱

Burned Mackerel, Ponzu, Yuzu, Radish

香烤马鲛鱼, 柑橘, 柚子, 白萝卜

Sea Urchin, Rice, Avocado, Seaweed (Sup 50 RMB)

海胆, 大米, 鳄梨, 海苔 (额外收:50 元)

Gillardeau Oyster (Sup 58 RMB/pc)

吉拉多生蚝 (额外收:58 元/只)

## Soup

Pumpkin Soup, Sour Cream, Parmesan

南瓜汤, 酸奶油, 帕玛森芝士

## Classics With a Twist

Granola, Mixed Berries, Yoghurt

格兰诺拉麦片, 什锦莓, 酸奶

Foie Gras Terrine, White Chocolate, Green Apple (Sup 30 RMB)

鹅肝派, 白巧克力, 青苹果 (额外收:30 元)

## Pasta

Gnocchi, Mushroom, Crispy Buckwheat

意式通心粉, 蘑菇, 香酥荞麦

Rigatoni, Foie Gras, Artichoke Puree, Hazelnut (Sup 20 RMB)

意大利通心粉, 鹅肝, 洋蓍汁, 榛子 (额外收:20 元)

## Eggs

Poached Duck Egg, Potato Mousse, Crispy Onion

水煮鸭蛋, 马铃薯慕斯, 香脆洋葱

Quail Egg, Beetroot, Smoked Eel, Horseradish

鹌鹑蛋, 红菜头, 烟熏鳗鱼, 山葵

Sunny Side Up Egg Florentine Style

太阳蛋佐佛罗伦萨

## **Fish Main Course**

Charcoal Marbling Seabass, Green Peas And Juice

碳烤海鲈鱼，青豆佐青豆汁

Slow Cooked Salmon, Vodka, Lime

慢炖三文鱼，伏特加，青柠

## **Meat Main Course**

Seared Wagyu Beef (80g / 160g), Carrot Texture

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

香煎和牛（80克 / 160克），胡萝卜精选

80克额外收:70元，160克额外收:140元

Pigeon, Confit Lemon Beetroot, White Radish, Hazelnut Viennoise (Sup 50RMB)

乳鸽，油封柠檬红菜头，白萝卜，榛子（额外收:50元）

Lamb, Saddle & Shoulder, Zucchini, Porto Sauce

羊肉，羊鞍 & 羊肩，节瓜，波尔图调味汁

## **Dessert**

Plum, Lightly Poached Plum, Joconde Biscuit, Vanilla

洋李，水煮洋李，海绵蛋糕，香草

Milk & Pineapple, Crispy Meringue, Yoghurt Mousse, Caramelized Pineapple

牛奶&凤梨，香脆蛋白饼，酸奶慕斯，焦糖凤梨

Chocolate Feuillantine, Kumquat Confit, Tonka Ice Cream

香酥巧克力蛋糕，油封金桔，香豆冰淇淋

A House Selection of Our Fine Cheese (Sup 50RMB)

精选奶酪拼盘（额外收:50元）

**5 Picks RMB 328**

**Wine Pairing / 配酒额外酌收:**

**5 Pours RMB 198**

*A 15% Service Charge is Added*

外加百分之十五的服务费