

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, 洋蓟汁, 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