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Once a month, get lucky and win a bottle of wine
by BUND Bank of Fine Wines.**

持续关注我们微信发布最新信息，
好运来，每月都有机会赢得有BUND精品葡萄酒银行
送出的一瓶好酒！

introduction menu

by Chef Francisco Araya

推荐菜单

amuse bouche

餐前小点

kingfish *raw kingfish | lemon cells | orange zest | avocado | black trumpet*
帝王鱼片, 柠檬, 橙, 牛油果, 黑菌菇

asparagus *various textures of seasonal asparagus | hollandaise | crispy garlic*
芦笋荟, 各种风格料理的应季芦笋, 荷兰酱, 香干脆蒜片

porcini ravioli *porcini ragout | black truffle butter*
牛肝菌意大利饺子, 慢炖牛肝菌, 黑松露黄油

slow cooked lamb loin *artichokes | day lily buds | ceps mushroom | lamb jus | tofu skin*
慢煮羊里脊, 火箭菜, 金针菜, 野生菌菇, 羊肉酱汁, 豆腐百页

or

28 days aged angus beef rib eye

celeriac puree | miso | bok choy | beef jus (rmb 100 supplement)
28天干式熟成安格斯肉眼牛肉, 芹根泥, 味噌, 白菜, 牛肉汁 (另加100元)

pre dessert

甜点时光

lychee sorbet *mango-ginger compote | milk cake | passion fruit | orange*
荔枝冰沙, 芒果-姜汁熟果酱, 牛奶蛋糕, 百香果, 橙子

“sangria” *apple | watermelon | melon | mulled wine*
“桑格利亚” 苹果, 西瓜, 甜瓜, 香料红酒

selection of mignardises

花式小甜点

RMB 398 | GUEST - 398元 | 人
WINE PAIRING AVAILABLE UPON REQUEST
可选择葡萄酒搭配

gourmet experience

by Chef Francisco Araya

美食之旅

amuse bouche

餐前小点

kingfish *raw kingfish | lemon cells | orange zest | avocado | black trumpet*
帝王鱼片, 柠檬, 橙, 牛油果, 黑菌菇

icelandic langoustine & yun nan caviar *bisque | yuzu | fennel | oscietra caviar*
冰岛海鳌虾和鱼子酱, 鳌虾浓汤, 柚子, 茴香, 云南鱼子酱

asparagus *various textures of seasonal asparagus | hollandaise | crispy garlic*
芦笋荟, 各种风格料理的应季芦笋, 荷兰酱, 香干脆蒜片

rougie foie gras *balsamico- chicken jus vinaigrette | goji | caraway crumble | pear (rmb 120 supplement)*
露杰鹅肝 意大利香醋-鸡汁油醋汁, 枸杞, 香菜籽屑, 香梨

tomato consommé *goat cheese | basil pesto*
番茄清汤, 羊奶芝士, 罗勒酱

rougie duck *magret | caramelized onion | asparagus | turnip | zucchini flower*
露杰鸭肉, 焦糖洋葱, 芦笋, 芜菁, 节瓜花

28 days aged angus beef rib eye *celeriac puree | miso | bok choy | beef jus*
28天干式熟成安格斯肉眼牛肉, 芹根泥, 味噌, 白菜, 牛肉汁

pre dessert

甜点时光

lychee sorbet
mango-ginger compote | milk cake | passion fruit | orange
荔枝冰沙, 芒果-姜汁熟果酱, 牛奶蛋糕, 百香果, 橙子

“sangria”
apple | watermelon | melon | mulled wine
“桑格利亚” 苹果, 西瓜, 甜瓜, 香料红酒

“crystal ball”
strawberry ice cream | vanilla foam | basil | mint | blackberry
水晶球, 草莓冰淇淋, 香草泡沫, 罗勒, 薄荷, 黑莓

selection of mignardises
花式小甜点

RMB 798 | GUEST - 798元 | 人
WINE PAIRING AVAILABLE UPON REQUEST 可选择葡萄酒搭配 MENU SERVED FOR ENTIRE TABLE ONLY 限整桌统一侍服

to start 前菜

fine de claire – la royale oyster 48 each | 248 half dozen

lemon pearls or natural

芬迪克莱生蚝或皇家生蚝 48元每只，248元每半打，柠檬味或者原味

icelandic langoustine & yun nan caviar 288

bisque | yuzu | fennel | oscietra caviar

冰岛海鳌虾和鱼子酱,鳌虾浓汤,柚子,茴香,云南鱼子酱

kingfish 88

raw kingfish | lemon cells | orange zest | avocado | black trumpet

帝王鱼片, 柠檬, 橙, 牛油果, 黑菌菇

hokkaido scallops 128

asparagus | iberico ham | mirin jus

北海道扇贝, 芦笋, 伊比利亚火腿, 味淋汁

beef tenderloin tataki 115

daikon | wasabi | sesame

牛肉里脊刺身,萝卜,芥末,芝麻

rougie foie gras 168

balsamico-chicken jus vinaigrette | goji | caraway crumble | pear

露杰鹅肝 意大利香醋-鸡汁油醋汁, 枸杞, 香菜籽屑, 香梨

tomato consommé 88

goat cheese | basil pesto

番茄清汤, 羊奶芝士, 罗勒酱

asparagus 88

various textures of seasonal asparagus | hollandaise | crispy garlic

芦笋荟, 各种风格料理的应季芦笋, 荷兰酱, 香干脆蒜片

joselito iberico ham 318

porcini mayonnaise | tomato aioli | virgin olive oil

小何赛伊比利亚火腿, 牛肝菌蛋黄酱, 番茄蒜泥蛋黄酱, 橄榄油

main 主菜

garoupa 218

eggplant puree | miso confit | enoki | ponzu | mishi leaves

石斑鱼, 茄子泥, 味噌蜜钱, 金针菇, 柚子, 小绿叶

red sea bream 298

razor clams | green beans | kong xin cai | kombu sauce

真鲷鱼,竹蛭, 青豆, 空心菜, 海带酱

baked cod 268

bisque | qianjiang cray fish | pickled shallot | crispy wild rice | lettuce

焙烧鳕鱼, 浓汤, 潜江小龙虾, 腌渍小洋葱, 黑米锅巴, 生菜叶

porcini and truffle ravioli 138

porcini ragout | black truffle butter | fresh truffle

牛肝菌意大利饺子 慢炖牛肝菌,黑松露黄油, 新鲜松露

rougie duck 168

magret | caramelized onion | asparagus | turnip | zucchini flower

露杰鸭肉, 焦糖洋葱, 芦笋, 茼蒿, 节瓜花

slow cooked lamb loin 218

artichokes | day lily buds | ceps mushroom | lamb jus | tofu skin

慢煮羊里脊, 火箭菜, 金针菜, 野生菌菇, 羊肉酱汁, 豆腐百页

veal – tenderloin & shank 268

slow cooked loin | tomato | cauliflower | baby spinach | stewed shank | vanilla gnocchi

小牛-里脊和小腿肉, 慢煮里脊, 番茄, 花菜, 菠菜, 炖小腿肉, 香草面团

28 days aged angus beef rib eye 288

celeriac puree | miso | bok choy | beef jus

28天干式熟成安格斯肉眼牛肉, 芹根泥, 味噌, 白菜, 牛肉汁

dongbei wagyu beef 588

rib eye | smoked corn emulsion | summer roasted vegetables | wagyu jus

东北和牛牛排, 肉眼牛肉, 烟熏玉米泡沫, 夏季烤蔬菜, 和牛酱汁

50 days dry aged bone-in angus rib eye (800 grs) 1288

sweet potato puree | roasted spring vegetables | beef glaze

50天干式熟成带骨安格斯肉眼牛肉, 甜土豆泥, 烤春季蔬菜, 牛肉汁

cheese 芝士

a line of 5 cheeses *s: 168 | m: 258 | l: 388*

5 种芝士拼盘

roquefort papillon AOP *france > blue vein*

法式蓝纹芝士

brie de nangis *france > white mould*

法式布里白芝士

comte *france > semi hard*

法式孔泰半硬芝士

manchego *spain > semi hard 6 months*

西班牙半硬芝士

taleggio *italy > lombardia, soft*

意式塔雷吉欧软芝士

sweets 甜点

valhrona white chocolate “pillow” 98

sable | violet

法芙娜白巧克力“枕头”，脆饼，紫罗兰

“crystal ball” 98

strawberry ice cream | vanilla foam | basil | mint | blackberry

水晶球，草莓冰淇淋，香草泡沫，罗勒，薄荷，黑莓

5 textures of chocolate 98

spongy | foamy | airy | crunchy | creamy

五味巧克力，棉花，泡沫，脆皮，奶油

lychee sorbet 68

mango-ginger compote | milk cake | passion fruit | orange

荔枝冰沙，芒果-姜汁熟果酱，牛奶蛋糕，百香果，橙子

collaboration 合作方

EITHER LOCAL OR IMPORTED, THE CORNER STONE OF GOOD COOKING
IS TO CAPTURE SEASONAL INGREDIENTS AT THEIR PEAKS.

WE ARE ABLE TO SOURCE THESE INGREDIENTS, IS A RESULT OF COLLABORATIONS WITH VARIOUS PASSIONATE PEOPLE.
WE RESPECTFULLY THANK YOU FOR THEIR SUPPORT AND SHARING OF KNOWLEDGE.

“无论是本地的还是进口食材，烹饪的基石是抓住这些食物的在其本季节的最高峰来呈现给食客；
我们能够找到这么多的美妙的食材是所有对美食有着激情的团队合作的结果；
我们特别的感谢您的支持和分享…”

O'FRESH – Chilled Angus Striploin, Chilled Tenderloin, Chilled Tomahawk

RELISH – locally grown mirco herbs, baby & heirloom vegetables, flowers, grains, spices

SINODIS – valhrona grand cru chocolate, imported bread and pasta flour, pastry ingredients

JIA RUI – “Joselito” iberico ham, imported oysters, rougie Chinese duck & foie gras

FOOD IN – imported oysters, yun nan caviar, butter

DIAN QI – yun nan fresh black truffle, mushrooms, yun nan vegetables

FENG WEI - chilled and frozen chinese seafood

HAI ZHI XING - chilled japanese fish

WO KING BLACK BEEF – chilled dong bei wagyu beef

design & decor 设计师、艺术家和品牌

LEMONADE *Design Studio* – The only important thing about design is how it relates to people.

NO BODY *Visual communication designers* – Branding in fine detail.

USM – Swiss design | Swiss made... Designed over 40 years old and not a wrinkle. Perfectly classic!