

Appetizers 前菜

NIGIRI SUSHI BONBON	208
Japanese Rice, Salmon, Sea Urchin, Oscietra Caviar, Sweet Prawn 摩登海鲜寿司 三文鱼, 海胆, 鱼子酱, 甜虾	
CEVICHE TORTILLA	108
Octopus, Seabass, Potato Chorizo, Tobiko Roe, Lime 柠汁海鲜薄饼 八爪鱼, 海鲈鱼, 西班牙火腿, 飞鱼籽, 青柠	
LOBSTER CHAWANMUSHI	270
Roe Egg Custard, Porcini, Edamame 龙虾蛋盅 生蛋黄, 牛肝菌, 毛豆	
SEA SCALLOP	120
Capellini Aglio e Olio, Rocket 蒜香扇贝 意大利面, 芝麻生菜	
LYCHEE DUCK FOIE GRAS	236
Bitter Chocolate, Caviar, Passion Fruit, Oregano 荔枝鹅肝 苦味巧克力, 鱼子酱, 热情果, 香料	
EGG KADAIFI	220
Ikura Eggs, King Mushroom, Warm Truffle Vinaigrette 松脆鸡蛋干丝酥 腌三文鱼籽, 黑松露油醋汁	
VICHYSOISE	208
Black Truffle Leek Potato Cake 松露土豆浓汤 奶油, 松露, 京葱土豆塔	
LOBSTER BISQUE	180
Yuzu, Bourbon Vanilla 法式龙虾汤 柚子, 波旁香草	

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in RMB and subject to 15% service charge.

若您有任何膳食要求、食源性过敏或忌口, 请告知我们的服务员。

价格均以人民币计算并另收15%服务费。

Main Courses 主菜

BLACK COD HONEY MISO Beetroot Mashed Potato, Pickled Ginger 黑鱈鱼 蜂蜜味噌, 甜菜土豆泥, 腌姜	226
GROUPER SWEET AND SOUR Three Grapes, Mushroom Broth, Spices 酸甜汁石斑鱼 提子, 菌菇汁, 秘制调料	180
WAGYU BEEF AND RICE Japanese Butter Rice, Sea Urchin, Pickled Ginger 澳洲和牛配米饭 日式黄油香米饭, 海胆, 腌姜	280
BLACK ANGUS TENDERLOIN M6 Gingered Porcini, Soy Bean Sprout, Caramel 澳洲黑安格斯M6牛柳 姜味牛肝菌, 焦糖芽菜	590
CRACKLING SUCKLING PIG Mango Chutney, Pea Mash, Jus 脆皮烤乳猪 芒果香梨酱, 原汁	388

Sharing dishes carved at the table 肉类精选

BLACK LAMB RACK BOWL & SPICES (pre order) 1 DAY NOTICE (600g) 澳洲黑羊排, 辛香料 (提前1天预订)	680
DELMONICO RIB EYE (500g) 澳洲肉眼牛排	1288
WAGYU T-BONE STEAK, BBQ COCA-COLA SAUCE (1000g) 澳洲和牛配可乐烧烤汁	2208
Chef inspiration side dish of the day 厨师特选配菜	

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