

## 前菜与沙拉 APPETIZERS AND SALADS

### 进口新鲜生蚝

鸡尾酒汁、干葱红酒醋 A、柠檬

#### IMPORTED LIVE OYSTER

cocktail sauce, red wine shallots vinaigrette A, lemon wedges

218 (半打 1/2 dozen) 398 (壹打 1 dozen)

### 什锦海鲜冷盘 (2-3人分享)

进口生蚝、野生虎虾、蛭子皇、智利蓝贻贝、夏威夷贝、北极贝  
鸡尾酒汁 A、柠檬油醋汁、辣椒鼓油、干葱红酒醋 A、蒜泥蛋黄酱、柠檬

#### CHILLED SEAFOOD PLATTER (for 2-3 persons)

imported oyster, wild tiger prawn, razor clam, Chilean blue mussel, shell scallop, surf clam  
cocktail sauce A, lemon vinaigrette, chili soya sauce, red wine shallots vinaigrette A, garlic aiolo, lemon wedges

688

### 风味腌肉及芝士拼盘 P

西班牙火腿、意大利蒜味香肠、烟熏鸡胸、  
帕玛森芝士、奶酪酿樱桃椒、鲜提子

#### CHARCUTERIE AND CHEESE BOARD P

Serrano ham, Milano salami,  
smoked chicken breast, parmesan cheese,  
cheese stuffed cherry pepper, grapes

228

### 法式煎鹅肝 A 50克

法式吐司、雪梨茸、鲜橙柳、  
浓缩意大利黑醋、杂莓酱

#### PAN-SEARED FOIE GRAS A 50g

pain perdu, bosc pear confit, orange segment,  
balsamic reduction, mixed berry sauce

98

### 凯撒沙拉伴烧鸡 P

罗马生菜、帕玛森芝士、银鱼柳、  
罗勒酱脆面包、脆西班牙火腿

#### CAESAR SALAD WITH ROASTED CHICKEN P

romaine lettuce, parmesan cheese, anchovies,  
pesto croutons, crispy Serrano ham

68 (小份 small) 98 (大份 main)

### 烟熏三文鱼伴蟹肉沙拉

苦苣沙拉、茴香、青苹果、法葱、牛油果、  
芥末蛋黄酱、法国鲜奶油、柑橘蜂蜜油醋汁

#### SMOKED SALMON AND CRAB MEAT SALAD

frisee, fennel, green apple, chive, avocado,  
wasabi mayonnaise, creme fraiche,  
citrus honey dressing

128

### 芝麻叶鲜橙伴火焰带子沙拉

渍紫洋葱、渍甜菜根、黑橄榄、脆法包片、  
橄榄油、柠檬姜油醋汁

#### ARUGULA AND ORANGE WITH FLAMED SCALLOP SALAD

pickled purple onion & beetroot, black olive,  
crisps French toast, olive oil,  
lemon ginger dressing

88

### 烟熏温鸭胸配西洋菜沙拉

混叶沙拉、渍菠萝、  
无花果、蓝莓干、蓝莓汁

#### SMOKED DUCK BREAST WITH WATERCRESS SALAD

mesclun leaves, pickled pineapple,  
fig, dried blueberry, blueberry sauce

98

### 生蚝两吃 A

奶油芝士焗生蚝及柠檬香醋伴生蚝  
白葡萄酒、  
葱花、鲷鱼、蒜、菠萝、青红彩椒、酱油

#### OYSTER DUO A

#### BAKED OYSTER WITH CHEESE

#### STEAMED OYSTER WITH LEMON DRESSING

white wine,  
spring onion, bonito, garlic, pineapple,  
capsicum, soya sauce

138 (4只 4 pieces) 168 (半打 1/2 dozen)

### 法式焗扇贝 A

蒜蓉、干葱、蘑菇、土豆泥、  
卓美亚百里香香草、白葡萄酒、黄油、  
芝士、法式白汁

#### FRENCH GRATINEED SCALLOPS COQUILLES A

garlic, shallot, button mushroom,  
mashed potato, Jumeirah garden thyme,  
white wine, butter, cheese,  
béchamel Sauce

138 (4只 4 pieces) 168 (半打 1/2 dozen)

### 藜麦牛油果沙拉 VG

黄瓜、樱桃番茄、玉米、芥末酱、  
味噌油醋汁、香菜

#### QUINOA AVOCADO SALAD VG

cucumber, cherry tomato, kernel corn,  
cilantro, mustard, miso dressing

88

### 田园沙拉 VG

混叶沙拉、香梨、无花果、鲜橙、草莓、  
意大利油醋汁

#### FRESH GARDEN SALAD VG

mixed salad leaves, honey pear, fig, orange,  
strawberry, Italian dressing

88

◆ - Signature Dish 推荐菜式 V - Vegetarian 素食者 VG - Vegan 纯素食者

P - Contains Pork 含猪肉 N - Contains Nuts 含坚果 A - Contains Alcohol 含酒精

Gluten Free items are available upon request. 如需无麸质食物, 请与餐厅服务员联系。

Please inform us of any allergies or dietary requirements when ordering. 如果您对食物过敏或有特殊要求, 请通知我们。

All prices are quoted in RMB and inclusive of tax and service charge. 上述价格均以人民币定价, 包含所有税费及服务费。

## 汤 SOUPS

### ❖ 意大利蔬菜培根汤 P N

洋葱、蒜碎、番茄、蔬菜粒、红腰豆、白蚕豆、意大利面、罗勒酱、鲜鸡汤

### MINISTRONE AND BACON P N

onion, garlic, tomato, diced vegetables, red kidney beans, fava beans, pasta, pesto, chicken soup

68

### 奶油蘑菇汤 V

洋葱、蒜碎、香叶、卓美亚香草、法国奶油、玛斯卡波奶酪、脆面包粒

### CREAM OF MUSHROOMS V

onion, garlic, bay leaves, Jumeirah garden herbs, French cream, mascarpone cheese, crouton

68

### 法式焗洋葱汤 A

牛肉清汤、洋葱、黄油、黑胡椒碎、卓美亚百里香、格鲁耶尔干酪、雪莉酒、法棍面包

### BAKED FRENCH ONION A

beef consommé, onion, butter, cracked black pepper, garden thyme, gruyere cheese, sherry wine, baguette

68

### 胡桃南瓜海鲜汤 A N

洋葱、蒜、法国奶油、卓美亚香草、白葡萄酒、野米、栗子

### BUTTERNUT SQUASH WITH SEAFOOD A N

onion, garlic, French cream, garden herbs, white wine, wild rice, chestnut

78

## 主菜 MAIN COURSES

### 焗威灵顿牛柳 A

酥皮、法国鹅肝、菌菇、菠菜、西班牙火腿、法国芥末酱、火柴薯条、时令蔬菜、黑松露汁

### BAKED WELLINGTON BEEF TENDERLOIN A

puff pastry, foie gras, mushroom, spinach, serrano ham, dijon mustard, matchstick potato, seasonal vegetable, truffle sauce

268

### ❖ 烤杂扒拼盘 (2人分享) P

澳洲安格斯牛排、澳洲羊扒、西班牙猪肉片、德国香肠、野生虎虾、时令蔬菜、烤土豆、黑胡椒汁、蘑菇汁、薄荷啫喱、芥末酱

### ASSORTED GRILLED MEAT PLATTER

(for 2 persons) P

Australian angus beef, Australian lamb chop, Spanish pork collar, German sausage, wild tiger prawn, seasonal vegetable, roasted potato, black pepper sauce, mushroom sauce, mint jelly, mustard

428

### 普罗旺斯烤澳洲羊架

卓美亚香草、欧芹、法国芥末酱、蒜碎、面包糠、薄荷汁

### ROASTED RACK OF LAMB PERSILLADE

Jumeirah garden herbs, parsley, dijon mustard, chopped garlic, breadcrumb, mint sauce

需20分钟准备时间

ALLOW 20 MINS PREPARATION

218

### 诺曼底红酒炖牛肉 A

酥皮盒、胡萝卜、西芹、土豆、蘑菇、布根地红酒汁

### BRAISED BEEF "NORMANDY STYLE" A

vol-au-vent, glazed carrot, celery, potato, mushroom, burgundy red wine sauce

198

### 德国烤猪肘

土豆泥、时蔬、酸黄瓜、苹果泥、法式芥末酱

### ROASTED PORK KNUCKLE

"GERMAN STYLE"

mashed potato, seasonal vegetable, gherkin, apple puree, dijon mustard

198

### ❖ 广式海盐焗鸡

姜、十三香、五香辣椒粉

### BAKED CHICKEN IN SEA SALT "CANTONESE STYLE"

ginger, thirteen spices, five spices chili powder

168 (半只half) 208 (整只whole)

### 煎烤法国银鳕鱼柳伴脆火腿片 P

法式海鲜浓汤、鲜橙荷兰汁、木鱼花、鲜橙皮、根茎蔬菜、土豆

### PAN-ROASTED COD FILLET WITH

### SERRANO HAM CHIP P

seafood bisque, maltaise sauce, katsuobushi, orange zest, root vegetable, potato

258

### 法式烩海鲜 A

鱼柳、老虎大虾、虾仁、蓝口贝、蛤蚌、茴香、京葱、土豆、番茄、蒜碎、红葱头、甜椒粉、香叶、卓美亚百里香、法国茴香酒、蒜泥黄油烤法棍

### FRENCH SEAFOOD STEW A

fish fillet, tiger prawn, shrimp, mussel, clam, fennel, leek, potato, tomato, garlic, shallot, paprika, bay leaves, Jumeirah garden thyme, French pernod, garlic baguette

228

### ❖ 蓝口贝炒蛤蚌 A

天然海盐、带藤番茄、蒜片、蒜香面包、蛋黄酱

自选酱汁：香草番茄酱、白葡萄酒奶油汁

### BLUE MUSSELS AND CLAMS A

maldon sea-salt, tomato, garlic chip, garlic bread, rouille

choice of sauce: provincial herbs tomato sauce, white wine cream sauce

188

### 法式酥皮焗菠菜三文鱼

杂莓果酱、马苏里拉奶酪、风干番茄、根茎蔬菜、奶油莳萝汁

### BAKED SALMON ON PUFF PASTRY

berry jam, mozzarella cheese, air-dried tomato, root vegetable, creamy dill sauce

208

### 法式香蒜煎烤多宝鱼

柠檬、欧芹、黄油、卓美亚百里香草、蒜片、烤土豆、炒菠菜

### WHOLE ROASTED TURBOT "MEUNIERE"

lemon, parsley, butter, Jumeirah garden thyme, garlic, roasted potato, sauteed spinach

238

## 意大利面 PASTA

### 菠菜里科塔奶酪饺子 V

胡桃南瓜、奶油白汁、帕玛森芝士

### SPINACH RICOTTA RAVIOLI V

butternut squash, veloute, parmesan crisps

138

### 龙虾宽蛋面 A

蒜片、干辣椒、番茄、意大利香菜、帕玛森芝士、白葡萄酒

### LOBSTER FETTUCCINE A

garlic flakes, dried chili, tomato, Italian parsley, parmesan cheese, white wine

188

### 肉酱意大利面 A

番茄、帕玛森芝士、蒜片、波尔多红葡萄酒

### SPAGHETTI WITH

### BRAISED BEEF RAGOUT A

tomato, parmesan cheese, garlic flakes, Bordeaux red wine

108

### 鹅肝奶油管型意粉 V

黑松露、卓美亚百里香、黄油、帕玛森芝士、蒜片、欧芹

### TUBULAR PASTA WITH

### FOIE GRAS CREAM SAUCE V

truffle, Jumeirah garden thyme, butter, parmesan cheese, garlic flakes, Italian parsley

148

## 木炭烧烤

### JOSPER CHARCOAL OVEN

澳洲和牛战斧牛扒M3 +  
AUSTRALIAN WAGYU  
TOMAHAWK STEAK marble score 3+  
3-4人分享 for 3-4 persons  
45分钟准备时间45 mins preparation  
**998 1200g/克**

马来西亚大虎虾3只  
MALAYSIAN TIGER PRAWN 3 pieces  
**198**

澳洲大理石纹和牛腩排M8+  
AUSTRALIAN WAGYU BEEF  
FLANK STEAK marble score 8+  
**298 200g/克**

澳洲大理石纹和牛三角肉M8+  
AUSTRALIAN WAGYU BEEF TRIP TIP  
marble score 8+  
**388 200g/克**

澳洲大理石纹和西冷 M5 +  
AUSTRALIAN WAGYU STRIPLOIN  
marble score 5+  
**498 250g/克**

澳洲谷饲安格斯西冷 M3+  
AUSTRALIAN GRAIN-FED  
ANGUS STRIPLOIN marble score 3+  
**368 250g/克**

澳洲谷饲安格斯肉眼 M3 +  
AUSTRALIAN GRAIN-FED  
ANGUS RIB-EYE marble score 3+  
**398 250g/克**

伊比利亚带骨猪排  
IBERICO PORK CHOP  
**268 250g/克**

配以法国芥末酱及自选一款酱汁：

贝乃斯酱、黑胡椒汁、  
香蒜蘑菇汁、红酒红葱汁 **A**  
accompanied with French mustard  
and with your choice of sauce:  
béarnaise, black pepper,  
garlic mushroom, red wine shallot **A**

## 伴菜 SIDE DISHES

**38 每份 each**

牛油炒胡萝卜  
carrot glazed  
with butter

炒杂菌 **A**  
sauteed  
mushroom **A**

炸薯条  
french fries

土豆泥  
mashed potato

混叶沙拉  
mesclun salad

清炒杏仁  
西兰花  
broccoli with  
almond

## 甜品 DESSERTS

玫瑰香槟慕斯 A  
草莓覆盆子啫喱, 草莓冰淇淋  
ROSE CHAMPAGNE MOUSSE A  
raspberry jelly, strawberry gelato  
78

石头芝士蛋糕  
巧克力蛋白糖跳跳糖  
STONE CHEESE CAKE  
chocolate meringue, popping candy  
78

巧克力三重奏 A N  
松露巧克力焦糖汁  
CHOCOLATE TRIO A N  
truffle chocolate, caramel sauce  
88

巴斯克芝士蛋糕  
杂莓蜜饯、覆盆子雪芭  
WARM BASQUE CHEESE CAKE  
berry compote, raspberry sorbet  
78

熔岩巧克力蛋糕  
意大利香草冰淇淋  
LAVA CHOCALATE CAKE  
vanilla gelato  
88

热情椰子 A  
椰奶慕斯、烤焦糖凤梨、椰子酱  
PASSION COCONUT A  
coconut bavarois, roasted caramel pineapple, pina colada sauce  
78

白酒煮雪梨 A  
山楂啫喱  
WHITE WINE POACHED PEAR A  
hawthorn jelly  
88

### 卓越双人海陆套餐

SUPERIOR SURF AND TURF SET MENU (FOR 2 PERSONS)  
988

法式芝士焗生蚝2只 或 芝麻叶鲜橙伴火焰带子沙拉  
OYSTER AU GRATIN 2 pieces OR ARUGULA AND ORANGE WITH FLAMED SCALLOP SALAD

意大利蔬菜培根汤 P 或 奶油蘑菇汤 V  
MINISTRONE AND BACON SOUP P OR MUSHROOM CREAM SOUP V

威灵顿牛柳黑松露汁 A 或 法式烩海鲜 A  
BEEF TENDERLOIN WELLINGTON WITH TRUFFLE SAUCE A OR FRENCH SEAFOOD STEW A

精选甜品  
SIGNATURE DESSERT

### 特色双人海陆盛宴

SIGNATURE SURF AND TURF SET MENU (FOR 2 PERSONS)  
638

法式煎鹅肝50克 A 或 法式焗大扇贝1只 A  
PAN-SEARED FOIE GRAS 50g A OR FRENCH GRATINEED SCALLOPS COQUILLES 1 piece A

意大利蔬菜培根汤 P 或 胡桃南瓜海鲜汤 A N  
MINISTRONE AND BACON SOUP P OR BUTTERNUT SQUASH WITH SEAFOOD SOUP A N

蒜香牛油野生大虎虾2只、澳洲安格斯西冷M3+ 250克 (分享)  
GRILLED WILD TIGER PRAWN WITH GARLIC BUTTER 2 pieces  
AUSTRALIAN GRAIN FED ANGUS SIRLOIN M3+ 250g (SHARE)

精选甜品  
SIGNATURE DESSERT

另加 ADD 88

派客酒庄红溜鱼红葡萄酒2016/杯 THE RED MULLET 2016/GLASS 或 OR  
布达民白葡萄酒2016/杯 WARBURN ESTATE, BUSHMAN'S GULLY, SEMILLON CHARDONNAY 2016/GLASS 或 OR  
夏桐蜜半干起泡酒1瓶 (187ML) CHANDON ME BURT ONE BOTTLE (187ML)

### 特级双人海陆空盛宴

PREMIUM SURF AND TURF SET MENU (FOR 2 PERSONS)  
738

进口新鲜生蚝2只 或 烟熏温鸭胸配西洋菜沙拉  
IMPORTED LIVE OYSTER 2 pieces OR SMOKED DUCK BREAST WITH WATERCRESS SALAD

意大利蔬菜培根汤 P 或 胡桃南瓜海鲜汤 A N  
MINISTRONE AND BACON SOUP P OR BUTTERNUT SQUASH WITH SEAFOOD SOUP A N

蒜香牛油野生大虎虾2只  
澳洲谷饲安格斯肉眼M3+ 250克 (分享)  
GRILLED WILD TIGER PRAWN WITH GARLIC BUTTER 2 pieces  
AUSTRALIAN GRAIN-FED ANGUS RIB-EYE M3+ 250g (SHARE)

精选甜品  
SIGNATURE DESSERT

### 尊贵双人套餐

LUXURY SET MENU (FOR 2 PERSONS)  
888

进口新鲜生蚝配配鱼籽酱2只 或 烟熏三文鱼伴蟹肉沙拉  
IMPORTED LIVE OYSTER WITH CAVIAR 2 pieces OR SMOKED SALMON AND CRAB MEAT SALAD

奶油蘑菇汤 V 或 胡桃南瓜海鲜汤 A N  
MUSHROOM CREAM SOUP V OR BUTTERNUT SQUASH WITH SEAFOOD SOUP A N

法式煎鹅肝50克 A、法式蒜香牛油龙虾尾 150克  
煎石斑鱼柳100克、澳洲大理石纹和牛西冷M5+ 220克 (分享)  
PAN-SEARED FOIE GRAS 50g A, GRILLED LOBSTER TAIL WITH GARLIC BUTTER 150g, PAN-FRIED GROUPER FILLET 100g, AUSTRALIAN WAGYU STRIPLOIN M5+ 220g (SHARE)

精选甜品  
SIGNATURE DESSERT

一杯白葡萄酒、红葡萄酒或果汁：焕彩庭院莎当妮 或 澳岚多加本纳西拉  
A GLASS OF RED WINE, WHITE WINE OR FRUIT JUICE: PATIO CHARDONNAY OR JACOB'S CREEK CABERNET SHIRAZ

另加 ADD 88

壹瓶夏桐蜜半干起泡酒 (187ML) CHANDON ME BURT ONE BOTTLE (187ML)