

LE MENU CHIC

主厨风尚菜单

Sardine jelly : a rillette perfumed with fresh coriander, diced celery, oyster ice cream.
Crispy buckwheat galette, red tuna and red beetroot.

沙丁鱼啫喱：香菜风味沙丁鱼酱，西芹，生蚝冰淇淋
香脆荞麦薄饼，金枪鱼，甜菜根



Lobster bavaroise spiced with pepper from Sichuan, cauliflower, edamame.
四川花椒风味龙虾慕斯，花菜，毛豆



Blue lobster medaillon poached in Sauternes wine perfumed butter;
green beans and peach.

苏玳甜酒风味黄油慢煮法国蓝龙虾
法国刀豆，桃子



Lionfish from Dalian roasted in fig leaves, eggplant with black olives.
炙烤大连鲷鱼，酸甜味圆茄，黑橄榄



Beef fillet coarsed with Sarawak black pepper (Mayura Wagyu M9+) -
Braised carrots with mustard.

Beef juice and bone marrow. Lettuce stuffed with sweet onions, porcini mushrooms salad.
澳洲纯血和牛里脊M9+，沙撈越胡椒

炖煮芥末风味胡萝卜
经典牛肉汁，牛骨髓
生菜叶包裹洋葱酱，云南野生牛肝菌沙拉



Pierre Gagnaire's Grand Dessert
主厨甜品组合

The set menu is served for the whole table
零点与套餐不可同时享用

6-Course | RMB1888
6-Glass wine pairing | Classic RMB1088
Premium RMB1580

六道菜套餐1888元
六杯餐酒搭配 - 经典1088元
- 进阶1580元

All prices are in RMB and subject to 10% service charge.
所有价格以人民币计并附加10%服务费