

# LE MENU CHIC

## 主厨风尚菜单

Clarified Bouillabaise Jelly, sea whelks, chickpeas, shima aji fish and cauliflower florets.  
经典法式鱼汤啫喱, 小花螺, 鹰嘴豆, 竹荚鱼, 花菜



Plankton flavored potato gnocchi, oscietra caviar cream;  
Organic egg yolk at 67°/ onion petals.  
螺旋藻丸子, 奥西特拉鱼籽酱奶油  
67度低温有机鸡蛋黄/白洋葱



Dalian's scallop viennoise cooked in the shell, green velvety soup with bone marrow.  
大连扇贝, 混合香草慕斯, 牛骨髓



Bamboo prawn  
Ningxia cabbage / chestnut crisps / lardo di Colonnata.  
竹节虾  
奶白菜/板栗脆片/拉东火腿



Beef fillet breaded with Sarawak black pepper (Mayura Wagyu M9+) -  
Roasted and flambé with Cognac.  
Black garlic perfumed parsnip puree, Iberico ham.  
炙烤澳洲纯血和牛里脊M9+, 沙捞越胡椒  
黑蒜防风根泥, 伊比利亚火腿



## PIERRE GAGNAIRE GRAND DESSERT

### 主厨甜品组合

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

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

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