

LE MENU CHIC

主厨风尚菜单

Preserved porcini salad, organic egg yolk confit, roasted turnip,
mustard flavoured red beetroot syrup.
云南新鲜牛肝菌沙拉, 有机油封蛋黄, 白萝卜
芥末风味甜菜头汁



Shellfish cream with oscietra caviar, oyster ice cream, sea asparagus.
混合贝类奶油配奥西特拉鱼籽酱, 生蚝冰激凌, 海芦笋



Yunnan's pike fish soufflé, crayfish, amaranth leaves.
云南白斑鱼慕斯, 小龙虾奶油汁, 苋菜



Grilled pacific grouper, yellow cauliflower "somités"; rouille sauce.
炙烤东星斑, 花菜泥, 蒜味番茄蛋黄酱



Roasted pigeon perfumed with thyme -
Sorrel and raspberry fondue. Black sesame bigarrade.
百里香风味烤乳鸽胸 -
酢浆草风味树莓酱, 芝麻酸橘汁



Pierre Gagnaire's grand dessert

Black sesame frozen parfait, white chocolate disc, candied orange and Thai pomelo.
黑芝麻芭菲, 白巧克力圆片, 糖渍橙子和泰柚

Strawberry soup flavoured with red port wine, yogourt sorbet with passion fruit.
波特酒风味草莓汁, 酸奶雪芭和百香果

Macaronade shortbread, vanilla bavaroise, kirsch flavoured pineapple veil, Italian meringue.
柠檬酥饼, 大溪地香草奶冻, 樱桃白兰地风味菠萝薄片, 意式蛋白霜

Choco-pistachio cake.
Cocoa water with Amaretto. Pistachio chocolate leaf.
巧克力开心果蛋糕
安摩拉多苦杏酒风味可可汁, 开心果巧克力叶子

6-Course | RMB1488
6-Glass wine pairing | Classic RMB998
Premium RMB1480

六道菜套餐1488元
六杯餐酒搭配 - 经典998元
- 进阶1480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