



TWENTY NINE *grill*
廿九閣

STARTERS

前菜

- OUR GARDEN SALAD** 118
With sustainable tomatoes, green asparagus, half-sundried tomatoes, parmesan in white balsamic vinaigrette
廿九阁花园沙拉
搭配新鲜番茄, 绿芦笋, 半风干番茄, 陈年帕玛森芝士及香醋汁
- FENNEL AND ORANGE QUINOA SALAD** 128
With tahini dressing, arugula, feta cheese
茴香&藜麦沙拉
搭配中东芝麻酱汁, 新鲜迷你芝麻菜, 及飞达芝士
- CAESAR SALAD** 118
With organic chicken cooked sous vide & roasted, aged parmesan, herbs & garlic croutons & locally sourced romaine lettuce
廿九阁经典凯撒沙拉
搭配低温煎鸡胸, 陈年帕玛森芝士, 烤蒜茸香草脆面包片及罗马生菜
- BEETROOT & PUMPKIN SALAD** 128
With baby spinach, walnuts, fresh berries, chickpeas, yoghurt, fresh mint & organic goat's cheese
精选红菜头&南瓜沙拉
搭配迷你新西兰小菠菜, 核桃, 新鲜莓子, 鹰嘴豆, 酸奶汁, 薄荷叶, 及有机山羊芝士
- HOMEMADE CURED & SMOKED SALMON** 168
With oyster emulsion, fried wakame, small cress & pickled fennel
自制腌渍三文鱼
搭配生蚝泡沫, 脆炸裙带菜, 迷你绿苗及腌渍茴香头
- CRAB CHOWDER** 138
With sweet corn puree, langoustine, local chili oil
花蟹浓汤
搭配甜玉米泥, 油浸新西兰海螯虾, 自制辣椒油
- PIGEON ROSSINI** 228
Roasted pigeon breast, seared foie gras, crushed celeriac, truffle sauce
香煎鸽胸
搭配煎鹅肝, 芹菜根碎, 松露汁
- FRESH HALF DOZEN OF FRENCH OYSTERS** 398
3pc Ostre Regale and 3pc fine de Claire oysters with traditional condiments
新鲜生蚝拼盘
3只皇御生蚝及3只芬德克雷尔生蚝及小料

For guests with food allergies or specific dietary requirements, please notify one of our team members.
如您对某些食物过敏, 或对饮食有特殊要求, 请即知会我们。

 **Conrad Signature Dish 康莱德特色餐点**
All prices are in CNY and subject to 15% service charge.
所有价格均加收15%人民币服务费

FROM THE GRILL

煎扒类

SEAFOOD 海鲜

Wild Salmon steak (180 gm) MSC Certified 188
三文鱼排

Patagonian Toothfish (180 gm) MSC Certified 328
美露鳕鱼排

Garlic and Chili Prawns 328
辣椒蒜蓉橄榄油烹鲜虾

Australian scallops 248
澳洲带子

Snow crab 388
雪蟹

LIVE SEAFOOD 活鲜

Boston lobster (Thermidor, grilled or steamed) Seasonal Price
波士顿龙虾 (奶油芝士焗, 煎烤或蒸) 时令价格

US BEEF 精选美国牛肉

US prime strip loin (250 gm) 美国极佳级西冷牛排	428
US prime strip loin (350 gm) 美国极佳级西冷牛排	628

AUSTRALIAN BEEF 精选澳洲牛肉

Angus T-Bone (600 g) 安格斯T骨牛排	598
Black Angus Porterhouse (800 g) 安格斯红坊牛排	1158
Angus tenderloin M3 (250 g) 安格斯牛里脊M3级	428
Angus tenderloin M3 (350 g) 安格斯牛里脊M3级	588
Angus tenderloin M1 (250 g) 安格斯牛里脊M1级	258
Angus tenderloin M1 (350 g) 安格斯牛里脊M1级	358
Angus rib eye (250 g) 安格斯肉眼牛排	288
Angus rib eye (350 g) 安格斯肉眼牛排	358
Angus strip loin M3 (250 g) 安格斯西冷牛排M3级	328
Angus strip loin M3 (350 g) 安格斯西冷牛排M3级	428

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TOMAHAWK STEAK

Australian Wagyu Beef Rib Eye Hatchet Shape (Serves Two) (1,200 g) 1268
澳洲和牛战斧牛排, 1.2KG, 两人份

OTHER MEATS 其他肉类

Australian Lamb Rack 288
澳洲羊排

Milk fed Veal Chop 298
带骨小牛排

Organic free-range baby chicken marinated Provençal style 168
普罗旺斯式煎鸡胸

Iberico Pork chops 228
伊比利亚猪排

CHEFS SPECIALS

主厨推荐

TRIPLE SEARED BEEF 268
On sake, soy sauce & grilled with pistachio puree, soft polenta & vegetables
三次炙烤和牛
搭配开心果泥, 玉米糊及蔬菜

ROASTED RACK OF LAMB 288
With cauliflower cous-cous, eggplant caviar & edamame velvet
烤澳洲羊排
配菜花碎粒, 茄子酱及丝滑毛豆泥

CONFIT OF COD FISH 298
In extra virgin olive oil with sautéed kale, kalamata olives & sun dried tomato crust,
served on truffle potato mousseline
油浸鳕鱼排
搭配炒芥蓝, 卡拉马塔橄榄及风干番茄面包壳, 松露土豆汤

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SUGGESTED MEAT SAUCES

推荐肉类酱汁

Any order from the grill includes 1 sauce of your choice

任何一款点单均包含一款酱汁供您选择

Béarnaise
班尼斯汁

Red wine
红酒汁

Bordelaise red wine
鲜香草红酒洋葱汁

Pommery mustard
陈年籽芥末酱

Creamy mushroom
奶油蘑菇汁

Green peppercorn
绿胡椒汁

Argentinian Chimichurri
阿根廷辣酱

SUGGESTED FISH SAUCES

推荐鱼类酱汁

Hollandaise
荷兰汁

White Wine & cream
白酒奶油汁

Lemon & garlic butter
蒜味柠檬黄油汁

Champagne & ginger
姜味香槟汁

SIDE DISHES

含淀粉类食材搭配

French fries 法式炸薯条	48
Traditional or truffled mashed potatoes 原味或松露土豆泥	48
Roasted pumpkin with maple syrup 烤南瓜配枫叶糖浆	48
Creamy polenta with caramelized onions 奶油玉米糊配焦糖洋葱	58
Brown rice, stir fried with vegetables 炒糙米饭配蔬菜粒	58
Parmesan Gnocchi 帕玛森芝士土豆面团	58

VEGETABLE SIDES

蔬菜搭配

Creamed Spinach with Garlic 蒜味奶油菠菜	58
Honey & cinnamon braised baby carrots 蜂蜜&玉桂烩迷你胡萝卜	58
Sauteed mushrooms with glazed baby onions 炒蘑菇搭配烩珍珠洋葱	48
Broccoli & cauliflower gratin with homemade pancetta 焗西兰花&菜花，自制意大利猪肉脆	48
Roasted asparagus & tomatoes with toasted almonds 烤芦笋和番茄，搭配杏仁片	58
Garden salad 混合沙拉	48

DESSERT

甜品

CLASSIC TIRAMISU	138
With mascarpone cream, amaretto & chocolate dust	
经典提拉米苏	
搭配马斯卡博尼芝士奶油，意大利苦杏酒&巧克力粉末	
VALHRONA WARM CHOCOLATE PUDDING	138
With lavender & blackberry sorbet, caramel & chocolate mousse and blackcurrant sauce	
法芙娜温巧克力布丁	
搭配薰衣草&黑莓冰霜，焦糖巧克力慕斯，黑加仑汁	
MANGO AND PASSION FRUIT CHEESE CAKE	128
With honey & oats crumble, mango curd and passion fruit & mango sorbet	
芒果&热情果芝士蛋糕	
搭配蜂蜜燕麦酥粒，芒果丁及热情果，芒果冰霜	
HOMEMADE ICE CREAM TO CHOOSE	88
Please select two scoops of either dark chocolate and sea salt, coconut chia seed or honey lavender	
自制冰淇淋	
两勺任选黑巧克力和海盐，椰子奇亚籽，蜂蜜薰衣草	
FRUIT PLATTER	68
With passion fruit gel & raspberry sorbet	
廿九阁式水果拼盘	
搭配热情果果冻&树莓冰霜	