

Pelham's

APPETIZER 前菜

Summer Tomato Broth 夏季番茄汤	118
Sous vide cherry tomato, cucumber, goat's cheese fondue 小番茄汤, 黄瓜, 山羊芝士	
White and Green Asparagus 鲜芦笋	128
Sautéed morel, sea asparagus, malt hollandaise 羊肚菌, 海芦笋, 麦芽荷兰汁	
Pelham's Garden 餐厅花园色拉	128
Quinoa, seasonal vegetables, sun-dried tomato vinaigrette 藜麦, 时蔬, 自制半干番茄油醋汁	
Asparagus Cream Soup 奶油芦笋汤	128
63-degree egg, No. 2 Oscietra caviar 温泉蛋, 施氏鲟鱼籽酱	
Crab Mango Cannelloni 鲜蟹芒果卷	168
Lychee, mango, cream 荔枝, 芒果, 奶油	
Lobster Bisque 龙虾浓汤	168
Summer tomato emulsion 夏季番茄浓汁	
Sea Scallops 扇贝	188
Crayfish, razor clam, fava, radish, lobster sauce 小龙虾, 竹蛭, 蚕豆, 小萝卜, 龙虾汁	
Foie Gras Torchon 鸭肝	188
Cherry compote, Moscato jelly, brioche 樱桃酱, 葡萄酒果冻, 黄油面包	

TO SHARE 欢乐分享

Australian Wagyu 澳洲和牛	
Delmonico Rib-eye M6 (500g) M6肉眼牛排500g克	1288
Beetroot, bell pepper, spinach, potato purée 甜菜根, 灯笼椒, 菠菜, 土豆泥	
T-bone Steak (1000g) T骨牛排1000克	1588
Caramelized onion, black garlic, red wine sauce 焦糖洋葱, 黑蒜, 红酒汁	
Tenderloin M6 (500g) M6菲力牛排500克	1608
Foie gras, green bean, baby turnip, Bordelaise sauce 鹅肝, 法边豆, 白芜菁, 波尔多酱汁	
Grain-fed Beef Short Ribs (1000g) 谷饲牛肋排1000克	688
Potato purée, baby vegetable, barbecue sauce 土豆泥, 时蔬, 烧烤汁	

OYSTER 生蚝

Waldorf Royal No.1 华尔道夫特色生蚝	3pcs/264	6pcs/528	12pcs/1056
Origin: Normandy, France 产地: 法国诺曼底			
Gillardeau No.2 吉拉多生蚝	3pcs/234	6pcs/468	12pcs/936
Origin: Normandy, France 产地: 法国诺曼底			

CAVIAR 鱼子酱

Amur Oscietra No.3 施氏鲟鱼子酱	768
Egg yolk, egg white, crème fraîche, shallots, blinis, chives 蛋黄, 蛋白, 鲜奶油, 干葱, 薄饼, 细葱	
Royal Oscietra No.5 俄罗斯鲟鱼子酱	868
Egg yolk, egg white, crème fraîche, shallots, blinis, chives 蛋黄, 蛋白, 鲜奶油, 干葱, 薄饼, 细葱	

MAIN COURSE 主菜

Corn-fed Chicken 玉米饲鸡	258
Girolle mushroom, fondant potato, parsley, velouté sauce, red wine jus 鸡油菌, 土豆, 欧芹, 鸡汁, 红酒汁	
Sea Bass 海鲈鱼	348
Asparagus, baby octopus, salmon roe, fish velouté sauce 白芦笋, 小八爪鱼, 三文鱼籽, 奶油浓缩鱼汁	
Australian Toothfish 犬牙鱼	368
Morel, asparagus, green pea, fish cream sauce 羊肚菌, 芦笋, 青豆, 奶油鱼汁	
Turbot 多宝鱼	378
Broccoli, leek, almond, Royal Oscietra caviar sauce 西兰花, 京葱, 杏仁, 皇家鲟鱼子酱汁	
Australian Wagyu Flank Steak 澳洲和牛牛腩排	458
Baby carrot, potato terrine, pea emulsion, Bordeaux wine sauce 手指萝卜, 千层土豆, 甜豆, 波尔多葡萄酒汁	
Australian Wagyu Tenderloin M6 澳洲和牛M6牛柳	528
Crispy potato, morels, asparagus, red wine jus 香脆土豆, 羊肚菌, 芦笋, 红酒汁	
Boston Lobster 波士顿龙虾	568
Yellow & red baby beetroot, cauliflower mushroom, basil, carrot, baby cabbage, lobster sauce 红黄甜菜头, 绣球菌, 罗勒, 胡萝卜, 孢子甘蓝, 龙虾汁	

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.

若您有任何膳食要求、食源性过敏或忌口, 请告知我们的服务员。

All prices are in RMB and subject to 15% service charge.

价格均以人民币计算并另收15%服务费。