

## 前菜 Starters

### 芝麻菜青芦笋沙拉 Arugula and asparagus Salad 68

帕玛森薄片, 樱桃番茄, 腌制柠檬辣椒罗勒油醋汁

Shaved Parmesan, cherry tomatoes, marinated chili lemon Basil Vinaigrette

### 烤牛油果及农场鸡蛋 Baked avocado with free range egg 78

藜麦青笋薏仁, 伊比利亚火腿脆, 青柠法芥汁

Quinoa, celtuce, barley, crispy iberico ham, lime-mustard sauce

### 嫩煮有机鸡胸肉卷 Poached organic chicken roulade 78

开心果帕玛森脆片, 意式红椒汁, 腌制青瓜及微型沙拉菜苗

Pistachio, parmesan crisp, red pepper coulis, marinated cucumber and micro sprouts

### 低温国王虾 Sous-vide cooked king prawn 98

香橙三部曲, 黑珀鱼子酱, 冰茴香薄丝, 莳萝

Three ways orange, Nuit d'Ambre caviar, fennel & dill

### 鹅肝黑菌批 Foie Gras & truffle terrine 98

黑珀鱼子酱, 史密斯青苹沙拉, 黄油吐司, 手工法芥酸杏酱

Nuit d'Ambre caviar, Granny Smith apple salad, brioche & mustard apricots jam

## 暖汤 Soup

### 有机法式鸭肉浓汤 Organic free-range duck soup 78

手拆红酒鸭肉, 米型意面

Duck ragout in red wine & orzo

### 森林牛肝菌清汤 Porcini consommé 88

精选时蔬, 菠菜芝士托尔泰里尼

Vegetable & spinach-cheese tortellini

### 蓝蟹浓汤 Blue crab bisque 88

黑珀鱼子酱, 轻拌蟹肉, 脆饼

Nuit d'Ambre caviar, marinated crab meat, tortilla chips

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## 意大利面 Pasta

**菠菜芝士拉萨尼亚 Spinach-cheese lasagna** 88

搭配意式乳清干酪，菠菜，松子，火山番茄浓酱

Ricotta cheese, spinach, pine nuts & Italian tomato ragout

**墨鱼意大利面 Black squid ink spaghetti** 88

小八爪鱼，有机番茄，卡拉马塔橄榄，文蛤精华

Baby octopus, organic tomato, Kalamata olive & clams emulsion

**浓汁龙虾烩意大利米 Lobster risotto** 98

搭配香草黄油龙虾，龙虾香氛油，自制龙虾粉

Herb-lobster butter, lobster oil, lobster powder

## 焰吧扒房精选 From The Grill

**烤肉眼牛扒300克 Rib Eye Steak 300g** 368

**烤牛里脊250克 Tenderloin Steak 250g** 378

**烤T骨牛排450克 T-Bone steak 450g** 388

**烤澳洲羊排300克 Australian Rack of Lamb 300g** 298

**澳洲5级和牛眼肉 Wagyu Rib Eye Steak (Grade 5)** 568

**烤鲜活波士顿龙虾500克 Live Boston Lobster 500g** 398

**烤三文鱼排220克 Salmon Steak 220g** 258

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## 主厨推荐精选 Chef's Recommendation

**36小时红酒烩羊小腿** 36 Hours braised lamb shank 268

马斯卡伯尼玉米糊, 香草野菌及扒芦笋

Mascarpone polenta, mushrooms & grilled asparagus

**深海鳕鱼排** Cod fish filet 268

香草坚果脆壳, 黑珀鱼子酱, 青豆泥, 四季时蔬, 香槟奶油汁

Herb-nuts crust, Nuit d`Ambre caviar, fresh pea puree, seasonal vegetables & champagne cream

**72小时精致烹饪牛肉短肋排佐大豆糖霜**

72 Hours slow cooked beef short rib 298

扒智利玉米, 小葱卷心菜和特色蘑菇酱

Chipotle Chili Corn & Mushroom Puree

**战斧牛排1500克** The Tomahawk 1500g 1588

150天谷物饲养配以香草, 番茄, 扒时蔬, 奶油土豆泥及特制红酒汁

150 days grain fed served with herb and tomato, grilled vegetables and

Mash potatoes, red wine jus

**和牛5级战斧牛排1500克** The wagyu M5 Tomahawk 1500g 2599

250天谷物饲养配以香草, 番茄, 扒时蔬, 奶油土豆泥及特制红酒汁

250 days grain fed served with herb and tomato, grilled vegetables and

Mash potatoes, red wine jus

## 精选配菜 Side Dishes

**森林黑菌土豆泥** Truffle mash potato 48

**烟熏辣椒黄油扒玉米** Chipotle corn 48

**香草焗土豆及曼彻戈芝士**

Potato gratin with herbs & Manchego cheese 48

**蒸芦笋** Steamed asparagus 48

**胡桃南瓜泥** Butternut squash puree 48

**3小时慢烤罗马番茄** 3 hour roasted dry Roman tomatoes 48

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## 甜品 Dessert

### 传统意大利提拉米苏 Traditional tiramisu 68

杏仁手指饼干, 新鲜马斯卡伯尼, 可可粉

Spiced almond biscotti, mascarpone, coco powder

### 抹茶 Matcha layered cake 68

宇治抹茶千层, 抹茶冰激凌, 自制抹茶冰茶, 抹茶粉

Uji layer cake, Matcha ice cream, home-made Matcha ice tea, Matcha powder

### 巧克力和蜜桃 Chocolate and peach 88

蜜桃桃胶, 36小时风干蜜桃, 手工蜜桃冰霜

Peach gum, 36 hours dried peach, homemade peach sorbet

### 香橙国王蛋糕 Orange king 88

原始香橙, 白苏伟翁啫喱, 柑橘香橙酱汁

Orange shell, sauvignon Blanc jelly, citrus marmalade sauce

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