

涟馆菜单
 A LA CARTE MENU

冷热开胃菜
 COLD AND HOT APPETIZERS

铁扒红虾 鳄梨酱，豆苗，血橙角，柑橘醋汁 Seared Red Prawn Guacamole, Micro Green, Blood Orange Wedge, Citrus Vinaigrette	98
金枪鱼 & 扇贝 腌渍小番茄，秋梨，鱼籽 Seared Ahi Tuna & Scallop Marinated Cherry Tomato, Pear, BlackCaviar	118
自制法式“巴利克”三文鱼 青豆茸，百香果奶油，香烤甜杏，脆口面包 Homemade Salmon“Balik“Style Green Pea Puree, Passion Fruit Cream, RoastedApricot, Bread Chips	118
香煎鹅肝 搭配焦糖杏子脆片,姜味杏脯酱和杏子雪芭 Pan-Fried Foie Gras Served with Caramel Apricot,Ginger Apricot Jam and Apricot Sorbet	198

沙拉
 SALAD

时令蔬菜沙拉 混合生菜，樱桃番茄，法式小萝卜，芦笋 酱汁选择：凯撒酱汁、亚式芝麻酱汁、意大利油醋汁 Seasonal Green Salad Mixed Green Leaves, Cherry Tomato, French Radish, Asparagus Dressing for Choice: Caesar Dressing Sesame Dressing Asian Style Italian Vinaigrette Dressing	78
芦笋沙拉 腌渍甜菜，鹌鹑蛋，蔓越莓醋汁 Asparagus Salad Pickled Beets, Quail Egg, Raspberry Vinaigrette	98
迷你罗马生菜沙拉 铁扒大虾，帕马森奶油，琥珀核桃，烤红椒茸 Marinated Baby Roman Lettuce Grilled Prawn Meat, Parmesan Cream, Caramelized Walnuts, Bell Pepper Puree	98
照烧牛肉沙拉 腌渍洋葱，香菜，菠菜，风干番茄，照烧浓汁 Grilled Teriyaki Beef Salad Onion Pickles, Coriander and Spinach, Sun-dried Tomato, Teriyaki Reduction	118

主厨推荐沙拉 配罗马生菜，芝麻菜，青橄榄，樱桃番茄，大虾，金枪鱼，菲达芝和芝麻柠檬酱汁(供两人享用) Chef’s Recommendation Power Bowl Salad Served with Roman Lettuce, Arugula, Green Olive, Cherry Tomato, Shrimps, Tuna, Feta Cheese and Sesame Lemon Dressing(For Two Persons)	98
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汤
 SOUP

浓味法式牛清汤配薄饼丝 Double Cooked Beef Consommé with Pancake Julienne	68
牛肝菌蘑菇汤 黑松露 & 欧芹奶油 Porcini Mushroom Veloute Black Truffle & Parsley Cream	78
龙虾卡布奇诺 大虾，面包脆片 Link Lobster Cappuccino Prawn, Bread Chips	88

主厨推荐
 CHEF RECOMMENDATION

文火炖小牛膝 传统藏红花烩饭，茴香头沙拉 Braised Veal Osso Buco Traditional Saffron Risotto and Fennel Salad	328
铁扒羊排 玉米蓉，烤大蒜，芦笋，迷迭香汁 Grilled Rack of Lamb Soft Polenta, Roasted Garlic, Asparagus, Rosemary Gravy	398
精选牛排 PRIME BEEF & CHOPS 牛眼肉 3A +/- 250克 Beef Ribeye Marble Score, 3A +/-250g	428
牛西冷 3A +/-250克 Beef Sirloin Marble Score, 3A+/-250g	428
牛柳 M5 +/- 250克 Tenderloin Marble Score, M5 +/- 250g	458

牛西冷牛排3A+/- 400克（供两人享用） 搭配分享：沙拉和汤 Sirloin Marble Score 3A (For Two Persons) +/-400g Served with: Share Salad and Soup	858
中段牛眼肉3A+/-500克（供两人享用） 搭配分享：沙拉和汤 Center-Cut Rib-eye Marble Score 3A (For Two Persons) +/-500g Served with: Share Salad and Soup	998
战斧牛排 +/- 1200克（供两人享用） 配沙拉和汤 Tomahawk (For Two Persons) +/-1200g Served with: Share Salad and Soup	1588

两人分享
 SHARE FOR TWO

慢烩羊小腿（炖&烤） 孜然烩白豆 & 什锦根茎蔬菜，甜橙香草酱 Slow Cooked Lamb Shank （Braised & Grilled ） White Bean Cassoulet & Root Vegetables and Orange Gremolata	428
什锦精选肉拼盘 肉眼扒，半只春鸡，羊排，德式香肠，松露土豆泥 Meat Lover's Platter Ribeye Steak, Half Spring Chicken, Lamb Chops, German Sausage, Truffle Mashed Potato	688
什锦海鲜拼盘 波士顿龙虾，大虾，扇贝，生蚝，鲈鱼柳 Grilled Seafood Platter Boston Lobster, King Prawn, Scallop, Oysters, Seabass Fillet	788

配菜
 SIDE DISH

香烤意大利腌肉土豆 Baked Potato & Pancetta in Potato Boat	38
香草蒜香野菌 Sautéed Mushrooms with Fresh Herbs & Garlic	38
黄油时蔬 Butter Mixed Vegetable	38
薯条 French Fries	38
烤骨髓配大蒜 Bone Marrow with Roasted Garlic	38
香焗土豆 Potato Gratin with Cheese Veloute	68
铁扒芦笋 Char-Grilled Asparagus	68

各式酱汁
 SAUCES

黑胡椒汁 Black Pepper Sauce	
红酒汁 Red Wine Sauce	
黑松露汁 Black Truffle Sauce	

海鲜 & 意面 & 意饭
 SEAFOOD & PASTA & RISOTTO

香煎扇贝 南瓜米饭，葡萄，海藻沙拉，海苔黄油汁 Pan Seared Scallops Pumpkin Risotto, Grape, Wakame Salad, Nori Butter Sauce	148
海鲜意面 精选海鲜，龙虾汁，黄油面包脆 Seafood Spaghetti Assorted Seafood, Lobster Sauce, Butter Bread Chips	168
鳕鱼 青豆茸，樱桃番茄，腌渍洋葱，宝塔菜，亚式酱汁 Codfish Green Pea Puree, Cherry Tomato, Onion Pickle, Romanesco, Asian Dressing	208
奥尔良风味扒大虾 烟熏红椒，芦笋，柠檬调料汁 New Orleans Style Grilled Jumbo Prawn Smoked Bell Pepper, Asparagus, Meyer Lemon Relish	358
涟馆香烤什锦海鲜包 大虾，扇贝，鳕鱼，黑貽贝 泰式香茅，什锦蔬菜，龙虾汁 Link Baked Seafood Foil Packet Jumbo Prawn, Scallop, Cod Fish, Buchot Mussel Lemon Grass, Assorted Vegetables, Lobster Bisque	388
扒波士顿龙虾 +/-500克 配烤芦笋，柠檬奶油汁 Grilled Live Lobster +/-500gram Served with Grilled Asparagus, Lemon Beurre Blanc	458

以上所有价格需另收15%(含服务费和税费)
 All prices are subject to a 15% charge (inclusive of service charge and tax)

若你对某些食物过敏或有其他膳食要求， 请告知我们。
 If you have any special dietary needs or food allergies, please inform us.