

	SPARKLING WINE 起泡酒	VARIETIES 葡萄品种	GLASS 杯	BOTTLE 瓶
NV	VILLA SANDI “LL FRESCO” SPUMANTE PROSECCO 尚蒂酒庄特雷维索“壁画”普罗赛克起泡葡萄酒	GLERA 格雷拉	88	320
NV	MOET & CHANDON IMPÉRIAL BRUT CHAMPAGNE 酩悦香槟	PINOT NOIR/CHARDON- NAY/PINOT MEUNIER 黑皮诺、霞多丽、皮诺莫尼耶	158	880
NV	BILLECART-SALMON BRUT RESERVE CHAMPAGNE 沙龙贝尔珍藏型极干型香槟	PINOT NOIR/CHARDON- NAY/PINOT MEUNIER 黑皮诺、霞多丽、皮诺莫尼耶	198	1088

WHITE WINE
白葡萄酒

2023	CLOS HENRI FSTATE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 亨利葡萄园长相思，马尔堡，新西兰	SAUVIGNON BLANC 长相思	88	320
2023	LOUIS JADOT BLANC, MACON-VILLAGES, BURGUNDY, FRANCE 路易亚都干白葡萄酒，马贡，勃艮第，法国	CHARDONNAY 霞多丽	108	520
2023	M.CHAPOUTIER BELLERUCHE COTES-DU-RHONE BLANC, FRANCE 莎普蒂尔酒庄罗纳河谷贝奇白，法国	GRENACHE BLANC, ROUSSANNE, VIOGNIER 白歌海娜，瑚珊，维欧尼	128	520
2023	ROBERT WEIL RHEINGAU RIESLING TRADITION, GERMANY 罗伯特威尔酒庄雷司令传统白葡萄酒，德国	RIESLING 雷司令	158	620

RED WINE
红葡萄酒

2020	TERRAZAS, MENDOZA, ARGENTINA 台阶安第斯山脉典藏马尔贝克红葡萄酒，门多萨，阿根廷	MALBEC 马尔贝克	98	480
2020	LOUIS JADOT BOURGOGNE, COTE D’OR, BURGUNDY, FRANCE 路易雅都勃艮第金丘干红葡萄酒，勃艮第，法国	PINOT NOIR 黑皮诺	108	520
2021	HUWEI ZHUAN MARSELAN, NINGXIA, CHINA 虎薇“转”马瑟兰，宁夏，中国	MARSELAN 马瑟兰	128	650
2022	BROLIO CHIANTI CLASSICO DOCG, BARONE RICASOLI, TUSCANY, LTALY 瑞卡索酒庄基安蒂经典红葡萄酒，托斯卡纳，意大利	SANGIOVESE, MERLOT, CABERNET SAUVIGNON 桑娇维塞，梅洛，赤霞珠	158	680

DUE TO FINE NATURE WINE, AVAILABILITY AND VINTAGES MAY CHANGE AT ANY TIME
为了给您提供更优质的葡萄酒，年份和供应量会随时调整
ALL PRICES ARE IN CNY AND SUBJECT TO 15% SERVICE CHARGE
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FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊饮食要求或对某些食物过敏而希望了解食物成分，请您联系餐厅经理

THE HEART OF MUSIC ISLAND – WALDORF ASTORIA XIAMEN

STEP INTO A NEW CHAPTER AT BRASSERIE ONE, WHERE THE ELEGANCE OF WALDORF ASTORIA'S STORIED HERITAGE MEETS THE ARTFUL RICHNESS OF MIN-STYLE CULTURE. A CURATED BLEND OF TIMELESS CHARM AND CONTEMPORARY SOPHISTICATION.

BRASSERIE ONE IS A MODERN CLASSIC – A PLACE WHERE REFINED FRENCH TECHNIQUES ARE THOUGHTFULLY PAIRED WITH THE BOUNTY OF FUJIAN’S LAND AND SEA, CREATING A HARMONY OF EAST AND WEST.

HERE, WE CRAFT EVERY DISH OVER FLAME, USING LOCALLY SOURCED INGREDIENTS, FRENCH CULINARY FINESSE, AND THE BOLD, COMFORTING FLAVORS OF XIAMEN. OUR CUISINE TELLS A STORY — OF TERROIR, TRADITION, AND TRANSFORMATION.

FROM THE FIRST SEAR TO THE FINAL FLOURISH, EVERY PLATE IS A BALANCE OF PRECISION AND SOUL.

NOT JUST A MEAL, BUT ALSO A JOURNEY

WELCOME TO BRASSERIE ONE.

鹭岛之心 — 厦门华尔道夫酒店

走进 Brasserie One，犹如翻开崭新篇章，华尔道夫经典传承在此与闽南文化的多元艺术优雅交融，展现出复古与现代共存的独特风格。

Brasserie One 是一间现代经典餐厅，运用精致法式烹饪技法，结合福建丰饶的山海食材，在东方与西方之间，谱写一场味觉的和谐对话。

我们用心以炙火烹调每一道料理，选用在地新鲜食材，融合法式精致工艺与厦门的温暖风味，每一口都是对风土、传统与创新的礼赞。

从第一道火候到最后一道装盘，每一道菜，都是精准与灵魂的结合。

这里不仅仅是一场餐食，更是一段旅程。

欢迎来到 Brasserie One。

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DEGUSTATION MENU 品鉴套餐	
<i>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</i> 云雾之湾长相思, 马尔堡, 新西兰	SALMON TATAKI AVOCADO CHIA SEED SESAME OIL DRESSING 炙烧三文鱼 牛油果 奇亚籽 芝麻油醋汁
	GRILLED SQUID LAO GAN MA LIME CHIPOTLE YONG'AN YELLOW PEPPER 碳烤中卷 老干妈青柠辣椒酱 永安黄椒
	OR PAN SEARED ROUGIE FOIE GRAS MIXED PEPPER HOMEMADE COMPOTE CANDY GINGER 或 香煎露杰肥肝 混合胡椒 自制果酱 姜糖
	SHACHA SEAFOOD CONCHIGLIE CRAB SQUID PEANUT SHACHA SAUCE GARLIC OIL 海鲜意大利贝壳面 蟹肉 中卷 花生沙茶酱 蒜油
<i>Cloudy Bay Pinot Noir, Marlborough, New Zealand</i> 云雾之湾黑皮诺, 马尔堡, 新西兰	PAN SEARED DAILY FISH GRILLED VEGETABLE FISH BROTH HERBS 香煎每日鲜鱼 碳烤时蔬 鱼高汤 香草
	OR XIAMEN STYLE GRILLED AUSTRALIA SHORT RIBS SACHA BBQ SAUCE MASHED POTATO 或 厦门风味烤澳大利亚牛小排 沙茶BBQ酱 土豆泥
	PINEAPPLE CARPACCIO PASSION FRUIT COCONUT ICE CREAM 菠萝卡巴乔 热情果酱 椰子冰淇淋
	528 / PERSON OR +268 WINE PAIRING 528/位 或 +268 酒水品鉴套餐
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DESSERTS 甜品	
GREEN APPLE CHOCOLATE MOUSSE CAKE CARAMELIZED APPLE COMPOTE PASSION FRUIT CREAM RASPBERRY COULIS 青苹果巧克力慕斯蛋糕 焦糖苹果 百香果奶油 树莓库里	88
AMARETTO & SOUR CHERRY SOFT CAKE WHITE CHOCOLATE CREAM SOUR CHERRY LEMON JELLY 杏仁酒酸樱桃软糕 白巧克力奶油 酸樱桃 柠檬啫喱	88
PISTACHIO 100% PISTACHIO GANACHE PISTACHIO PRALINE SEA SALT CARAMEL PISTACHIO SAUCE LYCHEE BLACKCURRANT JELLY 开心果百分百 开心果甘那许 开心果帕林内 海盐焦糖开心果酱 荔枝黑醋栗啫喱	88
BURNT BASQUE CHEESE CAKE TROPICAL FRUIT CREAM ORANGE JAM PASSION FRUIT JELLY 巴斯克乳酪蛋糕 热带水果奶油 香橙果酱 百香果啫喱	88
PINEAPPLE CARPACCIO PASSION FRUIT COCONUT ICE CREAM 菠萝卡巴乔 热情果酱 椰子冰淇淋	88
SELECTION OF ICE CREAM & SORBET: ICE CREAM, SORBET VANILLA CHOCOLATE MATCHA COCONUT BERRIES LEMON 冰淇淋雪芭精选 香草冰淇淋 巧克力冰淇淋 抹茶冰淇淋 椰子冰淇淋 莓果雪芭 柠檬雪芭	45/SCOOP球
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————— **JOSPER LYCHEE WOOD GRILL SELECTIONS** —————

嘉士伯荔枝木碳烤

BOSTON LOBSTER (PORTION 1-2 PERSON)
波士顿龙虾 (1-2人份) 

YECHEE WOOD GRILLED SEAFOOD PLATTER (PORTION 2-3 PERSON)
越南木炭烤海鲜拼盘 (2-3人份) 

TAJIMA WAGYU M5 T-BONE 1KG (PORTION 2-3 PERSON)
日本和牛T骨 1公斤 (Portion 2-3 Person) 

TAJIMA M7 TOMAHAWK 1.3KG (PORTION 2-3 PERSON)
日本战斧1.3公斤 (2-3人份) 

SIDE DISHES 配菜

FRENCH FRIES	58	MASHED POTATO 土豆泥
FILLED ASPARAGUS	58	CHAR GRILLED BROCCOLINI 烤西兰苔
MUSHROOM	58	

CHOICE OF SAUCES

请选择酱汁

MIXED PEPPER CORN SAUCE	WHISKY SAUCE	BEARNAISE	CHIMICHURI
混合胡椒酱汁	威士忌酱汁	贝恩那酱汁	阿根廷绿酱

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SALAD & STARTER
沙拉&前菜

THE ONE SEASONAL SEAFOOD TOWER (PORTION 2-3 PERSON)		988
鲜塔 (2-3人份)	 	

SHUCKED FRENCH OYSTER (IPC/6PC)	88 / 508
EAU OYSTER (IPC/6PC)	98 / 588
EDGE MIGNONETTE	
蚌 (1只/6只) 	
蚌 (1只/6只) 	
红酒醋	

SALAD 88
ARUGULA | CHIA SEED
🍄
菜 | 奇亚籽

OF SALAD 98
 GRAPE | CELERY | WALNUT | CRAB CAKE
 沙拉 葡萄 芹菜 核桃 蟹肉饼

PARMA SALAD 98
 | CAPER | PARMESAN CHEESE
 火腿沙拉
 酸豆 | 巴马臣芝士

TATAKI | CHIA SEED | SESAME OIL DRESSING | 98
 鰹 | 芝麻油醋汁

RED ROUGIE FOIE GRAS 108

UPPER | HOMEMADE COMPOTE | CANDY GINGER

肝

自制果酱 | 姜糖

CO HAM 50G 398
 | PICKLES
 五火腿 
 漬黄瓜

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SOUP 汤	
CREAMY MUSHROOM SOUP CHICKEN STOCK CREAM FRAICHE 奶油菌菇浓汤 鸡高汤 法式酸奶油	88
SEASONAL MINISTRONE SEASONAL VEGETABLE PARMESAN CHEESE 季节时令蔬菜汤 🍄 季节蔬菜 巴马臣芝士	88
CIOPPINO TOMATO SEAFOOD SOUP MUSSEL CLAM FISH CREAM FRAICHE 番茄海鲜汤 🦪🐟 青口 蛤蜊 鲜鱼 法式酸奶油	108

MAIN COURSE 主菜	
BRAISED OX TAIL CARSARECCE SAUERKRAUT STRACCIATELLA, PARMESAN CHEESE 慢炖牛尾双槽面 🍖 酸椰菜 丝绸奶酪 巴马臣芝士	108
XIAMEN VOGOLE LINGUINE RAZOR CLAM CLAM CAPER PARSLEY 厦门蛏子白酒蛤蜊扁面 🦪 蛏子 蛤蜊 酸豆 意大利番茜	108
SHACHA SEAFOOD CONCHIGLIE CRAB SQUID PEANUT SHACHA SAUCE GARLIC OIL 海鲜意大利贝壳面 🦪 蟹肉 中卷 花生沙茶酱 蒜油	128
PAN SEARED DAILY FISH (SEABASS / YELLOWTAIL / SALMON) GRILLED VEGETABLE FISH BROTH HERBS 香煎每日鲜鱼 🐟 (海鲈鱼 / 章红鱼 / 三文鱼) 碳烤时蔬 鱼高汤 香草	158
PAN SEARED DUCK CONFIT EGGPLANT CAVIAR PISTACHIO PESTO CITRUS 香煎法式油封鸭腿 茄子泥 开心果青酱 柑橘	158
PAN SEARED GLACIER51 PATAGONIAN TOOTH FISH MISO BEURRE BLANC 香煎南极牙鲆 🐟 味噌 白酒酱汁	228

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JOSPER LYCHEE WOOD GRILL SELECTIONS 嘉士伯荔枝木碳烤	
GRILLED ROBBIN ISLAND WAGYU M7 STRIPLOIN 200G TRUFFLE MASHED POTATO BLACK GARLIC MAYONNAISE 碳烤罗宾斯岛7级和牛西冷200G 🐮 松露土豆泥 黑蒜蛋黄酱	428
GRILLED TAJIMA WAGYU M5 RIBEYE 300G TRUFFLE MASHED POTATO BLACK GARLIC MAYONNAISE 碳烤但马家5级和牛肉眼300G 🐮 松露土豆泥 黑蒜蛋黄酱	498
GRILLED TAJIMA WAGYU M5 TENDERLOIN 200G TRUFFLE MASHED POTATO BLACK GARLIC MAYONNAISE 碳烤但马家5级和牛牛柳200G 🐮 松露土豆泥 黑蒜蛋黄酱	368
GRILLED CHANGDING HETIAN CHICKEN GRILLED VEGETABLE SHAO XING WINE SAUCE 碳烤长汀河田鸡 碳烤蔬菜 绍兴风味烧汁	168
GRILLED SQUID LAO GAN MA LIME CHIPOTLE YONG'AN YELLOW PEPPER 碳烤中卷 🐙🌶️ 老干妈青柠辣椒酱 永安黄椒	108
GRILLED TIGER PRAWN CHINESE CHIVE CHIMICHURRI PICKLED SHALLOT 碳烤虎虾 🦐 韭菜风味阿根廷绿酱 腌渍洋葱	108
GRILLED SPINY LOBSTER ARRABIATTA SPAGHETTI GARLIC BASIL CHILI OLIVE OIL SALTY LEMON 碳烤小青龙虾辣味番茄意大利面 🦞🌶️ 大蒜罗勒辣椒油 咸柠檬	368
GRILLED IBERICO PORK CARAMELIZED APPLE BLACK GARLIC MUSTARD VINAIGRETTE 碳烤伊比利亚猪排 🐷 焦化苹果 黑蒜 芥末油醋	168

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