

## 春季商务午餐

### BUSINESS LUNCH –SPRING

#### 两道菜

**Two course** CNY 290

#### 两道菜及甜品

**Inclusive of dessert** CNY 320

### 开胃菜 To Start With

炙烤鳌虾 | 菠萝番茄塔塔 | 鱼子酱 | 番茄汁 | 龙虾冰淇淋 +50(另加收)  
Pan seared langoustine | pineapple and tomato tartare | Oscietra caviar | tomato consommé | bisque ice cream

生牛肉塔塔 | 烟熏芥末汁 | 萝卜 | 蔬菜片色拉  
Beef tartare | smoked mustard cream | radish | shaved vegetables salad

帝王蟹 | 香草 | 橙味酱汁 | 茴香和柑橘卷 | 鲜橙粉  
King crab | gremolata | orange blossom emulsion | fennel and citrus cannelloni | orange powder

帕玛臣芝士塔 | 芦笋慕斯 | 油浸番茄 | 胡萝卜 | 黑松露醋汁  
Parmesan tart | asparagus mousseline | confit tomato | heirloom carrot | black truffle vinaigrette ①

### 前菜 In Between

水波蛋 | 荞麦和芦笋烩饭 | 辣根粉 | 米饭慕斯  
Poached egg | buckwheat and asparagus risotto | horseradish powder | rice espuma ①

番茄冷汤 | 山羊芝士 | 薄荷和油浸甘葱意饺 | 罗勒油  
Gazpacho | goat cheese | mint and confit shallots ravioli | basil oil ①

传统龙虾汤 | 龙虾团子  
Traditional lobster bisque | lobster gnocchi ⑤

### 主菜 Main Act

香脆红梭鱼 | 橄榄油碎土豆 | 海鲜 | 茴香色拉 | 浓缩汁 | 罗勒油  
Red mullet crispy scales | olive oil crushed potato | shellfish | fennel salad | reduction jus | basil oil

黄油煮红魔虾 | 小鱿鱼配节瓜和帕玛臣芝士 | 烟熏茄子 | 龙虾汁 +150(另加收)  
Poached carabinero in butter | zucchini and Parmesan stuffed baby squid | smoked eggplant caviar | bisque jus

烤银鳕鱼 | 芝麻菜酱 | 雷科达芝士 | 番茄酱 | 黑橄榄汁  
Roasted black cod | arugula pesto | ricotta cheese | tomato jam | black olive tapenade jus

黄油烤小牛胸腺 | 四季豆 | 炒羊肚菌 | 荷兰豆 | 雪利醋汁  
Roasted sweet bread in sparkling butter | green beans | sautéed morels | snow pea | sherry vinegar jus

百里香羊排 | 奶油黑松露玉米糊 | 烤蒜 | 油浸番茄 | 柠檬羊汁 +180(另加收)  
Thyme smoked lamb chop | creamy truffled polenta | roasted garlic | confit tomato | lemon and lamb jus

扒牛里脊肉 | 蒸芦笋 | 香料黄油汁 | 牛肉汁 +230(另加收)  
Grilled beef tenderloin | steamed asparagus | béarnaise sauce | beef jus

慢煮鸡肉 | 煎鹅肝 | 青豆炖蛋 | 春季时蔬 | 黑松露醋汁 | 鸡肉清汤  
Slow cooked chicken | pan seared foie gras | green pea flan | spring vegetables | truffle vinaigrette | chicken jus

### 甜品 Final With

巧克力慕斯 | 姜味奶油 | 巧克力碎 | 巧克力布朗尼 | 生姜冰淇淋  
Chocolate espuma | ginger cream | chocolate crumble | chocolate brownie | ginger ice cream

草莓 | 桃子果酱 | 桃子冰霜 | 草莓慕斯 | 青柠蛋白霜  
Marinated strawberry | peach compote | peach sorbet | strawberry mousse | lime meringue

烤黄杏 | 香草冰淇淋 | 杏仁慕斯 | 迷迭香和伯爵茶清汤  
Roasted apricot | vanilla ice cream | almond mousseline | rosemary and earl grey consommé

冰激凌 | 香草 | 抹茶 | 酸奶  
Ice cream | vanilla bean | green tea | yoghurt

雪葩 | 巧克力 | 芒果 | 黑胡椒草莓  
Sorbet | chocolate | mango | strawberry black pepper

时令水果  
Seasonal fruit plate

①：不含麸质 Gluten free ②：含有坚果 Contains nuts ③：无奶制品 Dairy free ④：含猪肉 Contains pork ⑤：特色菜 Signature dish ⑥：素食者 Vegetarian

以上价格均为人民币，并需加收 15% (含服务费和税费) All Prices are in CNY and are subject to 15% charge (inclusive of service charge and tax)