



S A N
三 合 門
WOK, GRILL & BAR

SAN Restaurant is a Modern bistro,
contemporary twist on Chinese classics
& Quality Meats from the grill.

SAN餐廳是一家現代小酒館，
以現代烹飪方式演繹中國味道，
并提供品質優越的炙烤牛排。

APPETIZERS

开胃小菜

酒香毛豆

Edamame in Shao Xing Wine Sauce

¥18

捞汁木耳

Fungus In a Light Lime Soy dressing

¥38

芥末鲑鱼秋葵

Wasabi Soy Sauce, Boiled Okra and Diced Salmon

¥38

茉莉花烟熏鲷鱼

Crispy Jasmine Smoked Pomfret Fish
& Seafood sauce

¥88

青花椒冰皮乳鸽

腌制乳鸽, 青花椒油, 卤水

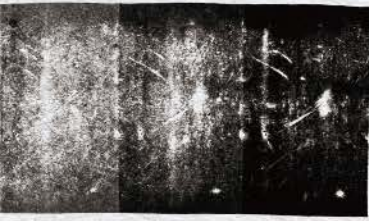
Marinated Pigeon, Chinese Greens & Prickly ash Oil

¥88

熟腌花螺

Boiled Pickled Sea Whelks

¥108



STARTERS

头盘

布拉塔

芝麻菜, 无花果陳醋, 脆酥皮絲

¥118

Burrata Cheese,
Arugula, Chinese Aged Vinegar, Fig & Kataifi Pastry

手切盐漬鮭魚片

橙子茴香色拉, 蔘蘿芥末汁, 腌漬紅菜頭

¥68

Chinese Spiced Cured Salmon,
Orange & Fennel Salad with Dill mustard juice & Pickled Beetroot

風干牛肉

芝麻菜番茄沙拉, 芝士脆片, 辣椒醬

¥58

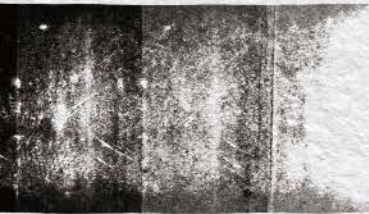
Bresaola, Rocket Tomato Salad,
Parmesan, Chinese Chili Sauce

温泉蛋

芹根泥, 脆芋头, 飛魚魚子醬, 芥末醬油汁

¥48

Confit Egg with Celery Root Puree,
Crispy Taro & lumpfish Caviar, Wasabi Soy sauce



STARTERS

头盘

煎烤帶子

香辣脆笋, 云南火腿脆片, 烤松子

¥88

Grilled Scallop,
Spicy Bamboo Shoots, Crispy Yun Nan Ham, Roasted Pine Nuts

鷄肉沙拉

炭烤雞肉, 羅馬生菜, 脆藜麦, 蒜味蛋黄醬

¥58

Roast Chicken, Roman Lettuce, Fried Quinoa, Garlic mayonnaise

菠菜沙拉

嫩菠菜, 羽衣甘蓝, 風干番茄, 斯塔奇戴拉芝士

¥68

Spinach, kale, Dry Cherry Tomatoes, Stracciatella Cheese

炸海鮮拼盤

魷魚, 海鲈魚, 蝦, 帶子, 節瓜, 番茄汁, 川味香料

¥98

Crispy Calamari, Sea Bass, Scallop & Shrimps with Zucchini,
Tomato Sauce & Sichuan Spice



MAIN COURSES

主菜

香茅脆皮烤鷄

青木瓜沙拉, 九層塔, 薄荷, 自制甜辣醬

Baby Chicken marinated in Lemongrass,
Green papaya salad with Thai Basil, Mint & chili sauce

¥88/半只

炭烤海鮪魚

果仁甜椒醬, 烤茄子, 芝麻汁

Grilled Sea Bass, Baked Eggplant & Chinese Sesame Sauce

¥98

油封鴨腿

麥仁, 野米, 烤蘑菇, 鴨骨胡椒汁

Confit Duck Leg, Wheat Kernel, Wild Rice,
Roasted Mushroom, Duck bone pepper juice

¥68

海鮮燴

小青龙, 蛤蜊, 青口, 鮮蝦, 鱸魚, 蔬菜

Sea Food Stew

Baby Lobster, Clam, Mussel, Shrimp, Sea Bass with Vegetables

¥218



ASIAN SPECIALTIE 亚洲特色菜

古法蒸笋殼魚

Steamed Freshwater Fish with Garlic Sauce

¥168

柱候牛筋腩

Cantonese Style Braised Beef Brisket and Tendons

¥138

青藤椒麻辣肥牛

青藤椒麻辣肥牛

Spicy Beef With Green Sichuan Pepper

beef, mushroom, lotus root, lettuce, spicy yellow pepper soup

¥138

茶香青檸油爆蝦

Caramel Tea infused Freshwater Shrimps,
Scallions, Lime Zest

¥158

豆酥金蒜煎羊排

大蒜, 脆堅果, 蚕豆酥

Wok Tossed New Zealand Lamb Chops,
Garlic, Nuts & Fava beans

¥158

啫啫鮑魚雞

鮑魚, 童子雞

Spring Chicken & Abalone Sauteed in Clay Pot with
Garlic, Shallot and Gingers

¥188



VEGETABLES

蔬菜

白灼芥藍

Blenched Bay kale with Light Soy Dressing

¥38

XO醬羅馬生菜

XO Sauce, Roman Lettuce

¥48

浓汤瑤柱杂菜煲

Mixed Greens and Glass Noodles
in a Rich Dried Scallops Broth

¥68



SOUP

每日例汤

每日例湯

Daily Soup

¥38

老火人參靚鴨湯

Double Boiled Ginseng Duck Soup

¥38/例

¥168/海

現灼鮮鮑昆布松茸湯

香辣脆筍, 云南火腿脆片, 烤松子

Double-Boiled Abalone Soup with Kelp & Matsutake Mushrooms

¥108/盅

RICE & NOODLES

米饭及面



云南野菌炒飯黑松露温泉蛋

¥58

Yunnan Mushroom Fried Rice with Truffle and Sou Vide Egg

手剥河蝦仁葱油拌面

河蝦仁, 醬油汁, 炸香葱

¥68

Shanghai Style Tossed Noodles with Shrimps and Sweet Soy Glaze

港式干炒牛河

¥68

Wok-fried Rice Noodle
sliced Beef bean sprout, spring onion

蝦湯脆米泡飯

¥88

Two Way Cooked Rice in a Rich Prawn Bisque



GRILL

碳烤精选

牛柳 ¥188/200g
Tenderloin

眼肉 ¥188/280g
Ribeye

西冷 ¥168/280g
Sirloin

牛腩排 ¥98/150g
Flank Steak

羊排 ¥188/200g
Lamb Chops

炭烤精選拼盤

牛柳, 西冷, 牛腩排, 羊排 **¥388**

Charcoal grilled selection platter
Tenderloin, Sirloin, Flank Steak, Lamb Chops

SAUCE

牛排汁

中式黑椒汁 ¥18
Chinese Black Pepper Sauce

紅酒汁 ¥18
Red wine Jus

黑菌蘑菇汁 ¥18
Mushroom & Truffle

荷兰汁 ¥18
Hollandaise Sauce

意式芥末醬 ¥18
Mustard

黑蒜醬 ¥18
Black Garlic Sauce

SIDE DISHES

配菜

迷迭香烤土豆 ¥28
Roasted Rosemary Potatoes

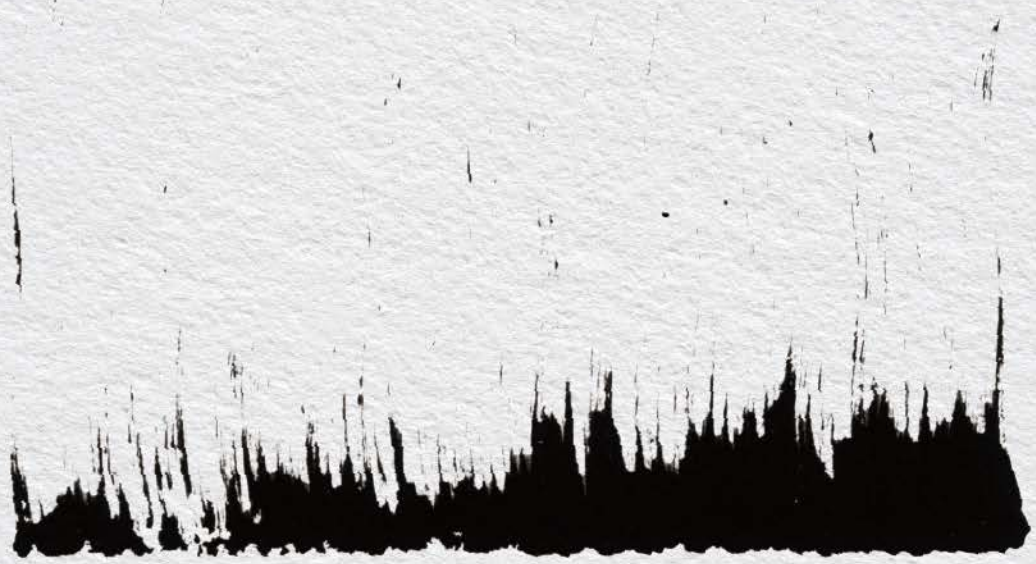
薯条 ¥28
French Fries with Chili Flakes

土豆泥 ¥28
Mashed Potato with Scallions

烤迷你西藍花 ¥18
Mini Broccoli

蒜香奶油菠菜 ¥28
Creamed Spinach and Garlic

松露蘑菇 ¥28
Fried mushrooms and Truffle



UPGRADE SHARE STEAK
升級分享牛排

谷飼安格斯T骨牛排

Angus T-Bone Steak

¥888/700g

安格斯M5澳大利亞眼肉

Angus M5 Australian Ribeye

¥688/500g

M5和牛戰斧牛排

M5 Wagyu beef Tomahawk

¥1688/1.5kg

DESSERTS

甜品

玫瑰腐乳蛋糕配酒酿冰激凌 ¥68
Rose fermented bean curd with ice creme

桂花酿提拉米苏 ¥48
Osmanthus tiramisu

芒果布丁 ¥48
Mango pudding

普洱茶慕斯配酸奶冰激凌 ¥48
Pu'er tea mousse with yogurt ice creme

精選新鮮果盤 ¥58
Fresh Fruit Platter

自選冰激凌 ¥28
Selection of Ice creams