

## 前菜 APPETIZER

### 传统帕尔玛火腿凯撒沙拉

#### PARMA HAM CAESAR SALAD

RMB 68

近乎传统做法, 配脆面包丁, 帕尔玛芝士和我们特制沙拉酱配帕尔玛火腿

Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing with Parma Ham

### 考博沙拉

#### COBB SALAD

RMB 68

鸡蛋, 牛油果, 芝士, 培根, 番茄及鸡肉配千岛酱

Egg, Avocado, Cheese, Bacon, Tomato and Chicken Served with Thousand Island Dressing

### 烤茴香柑橘奶酪色拉

#### GRILL FENNEL CITRUS CHEESE SALAD

RMB 68

橙味百香果汁, 茴香, 西柚, 芝麻菜, 脱脂芝士

Orange Passion Fruit Sauce, Fennel, Grapefruit, Arugula, Ricotta Cheese

### 泰式炙烤薄荷牛肉沙拉

#### THAI BEEF SALAD – CHEF'S RECOMMENDATION

RMB 78

配炙烤牛肉, 生菜, 黄瓜, 红洋葱, 樱桃番茄, 辣椒, 薄荷和柠檬

With Roasted Beef Tenderloin, Lettuce, Cucumber, Red Onion, Cherry Tomato, Chili, Mint and Lemon

### 蒲烧烤鳗鹌鹑蛋三明治配色拉

#### TERIYAKI EEL AND QUAIL EGG SANDWICH WITH SALAD – CHEF'S RECOMMENDATION

RMB 78

蒲烧鳗鱼, 鹌鹑蛋, 吐司

Teriyaki Eel, Quail Egg, Toast

### 煎北海道带子秘鲁藜麦

#### PAN-FRIED HOKKAIDO SCALLOPS WITH PERUVIAN QUINOA

RMB 88

配甜薯茸, 细香葱和青柠

With Mashed Sweet Potato, Chive and Lime

## 汤 SOUP

### 芦笋&土豆浓汤

#### ASPARAGUS & POTATO CREAMY SOUP

RMB 38

脆培根粒, 脆面包丁

Crispy Bacon Bits, Croutons

### 法式龙虾汤

#### FRENCH LOBSTER SOUP

RMB 68

龙虾肉, 奶油, 欧芹

Lobster, Cream, Parsley

### 马来酸辣牛尾汤

#### MALAYSIA STYLE BRAISED OX-TAIL SOUP

RMB 68

番茄, 土豆和秋葵

Tomato, Potato, Okra

 主厨推荐 Chef's Recommendation

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## 海鲜 SEAFOOD

### 桑巴酱海鲜炒面

SEAFOOD FRIED NOODLES WITH SAMBAL SAUCE

RMB 78

大虾, 银牙, 青菜, 油面  
Prawn, Silver Tooth, Cabbage, Noodle

### 法式香煎海鲈鱼配牛油果酱玉米饼

FRENCH-STYLE PAN SEARED SEA BASS WITH TORTILLAS IN AVOCADO SAUCE

RMB 88

芝麻菜, 柠檬酸奶油酱, 欧芹, 玉米饼  
Arugula, Lemon Sour Cream Sauce, Parsley, Tortilla

### 香煎蟹肉饼

PAN-FRIED CRAB CAKE – CHEF'S RECOMMENDATION

RMB 88

芝麻菜, 配瑞莫拉酱  
Arugula, with Remoulade Sauce

### 泰式椰味黄咖喱大虾

THAI YELLOW CURRY PRAWN – CHEF'S RECOMMENDATION

RMB 88

茄子, 秋葵, 番茄, 花菜和米饭  
Eggplant, Okra, Tomato, Cauliflower and Rice

### 柠檬蜜汁烤大西洋三文鱼柳

LEMON HONEY FLAVOR ATLANTIC SALMON FILLET

RMB 128

青豆泥, 柠檬芥末蜂蜜汁  
Puree of Peas, Lemon Honey Mustard Dressing

## 肉 MEAT LOVER

### 照烧阿根廷牛舌

TERIYAKI ARGENTINE BEEF TONGUE

RMB 68

照烧汁, 卷心菜色拉  
Teriyaki Sauce, Coleslaw

### 手撕猪肉汉堡

PULLED PORK BURGER

RMB 78

果木低温慢烤猪蹄, 洋葱圈, 球生菜, 酸黄瓜, 卡罗利娜芥末酱  
Wood Oven Slow Cooked Pork Knuckle, Sliced Onion, Lettuce, Pickled Gherkin, Carolina, Mustard Sauce

### 清远谷饲带骨鸡胸

ROASTED CHICKEN BREAST WITH BONE

RMB 88

西班牙腊肠和炖白豆  
Braised White Bean and Chorizo Sausage

### 碳烤和牛鹅肝汉堡

CHARCOAL-GRILLED WAGYU BEEF FOIE GRAS BURGER – CHEF'S RECOMMENDATION

RMB 88

和牛肉汉堡肉, 鹅肝, 热熔切达芝士, 洋葱圈, 球生菜, 酸黄瓜  
Wagyu Beef Burger, Foie Gras, Cheddar Cheese, Onion Rings, Lettuce, Pickled Cucumber

 主厨推荐 Chef's Recommendation

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## 肉 MEAT LOVER

煎乌拉特草原羔羊排230克

NEI MONGGOL LAMB CHOPS FROM WULATE GRASSLANDS 230G

RMB 108

搭配扒蔬菜, 胡椒汁和烟熏海盐

Served with Grilled Vegetables, Black Pepper Sauce and Smoked Sea Salt

牧场风味烤伊比利亚黑猪肋排300克

RANCH FLAVOUR ROASTED IBERIA PORK RIB 300G

RMB 138

烤凤梨, 扒蔬菜

Roasted Pineapple, Grilled Vegetables

澳洲谷饲T骨牛排350克

GRAIN-FED AUS T-BONE STEAK 350G

RMB 258

搭配扒蔬菜, 胡椒汁和烟熏海盐

Served with Grilled Vegetables, Black Pepper Sauce, and Smoked Sea Salt


低温慢烤牛肋排 350克

SLOW-ROASTED BEEF RIBS 350G

RMB 278

搭配扒蔬菜, 胡椒汁和烟熏海盐

Served with Grilled Vegetables, Black Pepper Sauce and Smoked Sea Salt

澳洲谷饲黑安格斯300天M5眼肉 230克 

GRAIN-FED AUS BLACK ANGUS BEEF RIBEYE 300 DAYS M5 230G—CHEF'S RECOMMENDATION

RMB 328

搭配扒蔬菜, 胡椒汁和烟熏海盐

Served with Grilled Vegetables, Black Pepper Sauce, and Smoked Sea Salt

## 意大利风情 PASTA & PIZZA

拿坡里意大利肉酱面

NAPOLITANA SPAGHETTI BOLOGNAISE

RMB 68

直面, 番茄酱, 芝麻菜, 帕玛森芝士

Spaghetti, Tomato Sauce, Arugula & Parmesan Cheese

玛格丽特披萨

MARGHERITA PIZZA

RMB 68

番茄, 水牛芝士, 罗勒

Tomato, Buffalo Mozzarella Cheese, Basil

黑松露香肠宽面

TRUFFLE & SAUSAGE PASTA

RMB 78

宽面, 猪肉肠, 黑松露酱, 芝麻菜, 帕玛森芝士

Tagliatelle, Pork Sausage & Truffle Cream Sauce, Arugula & Parmesan Cheese

老北京烤鸭披萨 

PEKING DUCK PIZZA—CHEF'S RECOMMENDATION

RMB 78

番茄酱, 烤鸭, 蘑菇, 青葱, 水牛芝士, 海鲜酱

Tomato Sauce, Roasted Duck, Mushroom, Spring Onion, Buffalo Mozzarella Cheese, Hoi Sin Sauce

 主厨推荐 Chef's Recommendation

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## 意大利风情 PASTA & PIZZA

辣香肠披萨

PEPPERONI PIZZA

RMB 78


番茄汁, 意式辣香肠, 水牛芝士  
Tomato Sauce, Pepperoni, Buffalo Mozzarella Cheese

墨西哥牛肉饼

BEEF QUESADILLA

RMB 78

牛肉, 洋葱, 甜椒, 番茄莎莎, 辣椒粉及芝士  
Beef, Onion, Bell Pepper, Tomato Salsa, Chilli Powder and Cheese

希腊风味蒜香黄花鱼海鲜意面 

SPAGHETTI WITH YELLOW CROAKER AND SEAFOOD -CHEF'S RECOMMENDATION

RMB 88

直面, 黄花鱼, 香菜, 鱼高汤  
Spaghetti, Yellow Croaker, Coriander, Fish Stock

## 小食 SNACKS

宋卡虾片

SONGKHLA SHRIMP CRACKERS

RMB 28

马来鸡肉沙爹

GRILLED CHICKEN SATAYS

RMB 38

香草凤尾虾6只

PHOENIX-TAILED PRAWNS (6 PIECES)

RMB 38

奥尔良烤鸡翅6只

ORLEANS ROASTED CHICKEN WINGS (6 PIECES)

RMB 38

黑松露芝士牛排薯条

BLACK TRUFFLE FLAVOUR STEAK FRIES WITH CHEESE

RMB 38

意式手工面包篮


HAND MADE BREAD BASKET

RMB 38

唐扬鱿鱼

DEEP FRIED SQUID

RMB 48

椒盐牛蛙 

DEEP FRIED BULLFROG -CHEF'S RECOMMENDATION

RMB 68

小食拼盘

MIXED SNACKS PLATTER

RMB 78

凤尾虾4只, 奥尔良烤鸡翅4只, 唐扬鱿鱼, 辣味薯格, 蔬菜沙拉  
Phoenix-Tailed Prawns, Orleans Roasted Chicken Wings, Deep Fried Squid, Waffle Fries, Vegetable Salad

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## 甜品 DESSERT

树莓芝士蛋糕

RASPBERRY CHEESE CAKE

RMB 38

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各式冰淇淋和雪葩 (2球)

ASSORTED ICE CREAM AND SORBETS (2 SCOOPS)

RMB 38

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香草, 巧克力, 草莓, 柠檬

Vanilla, Chocolate, Strawberry, Lemon

黑森林蛋糕配樱桃酒

BLACK FOREST CAKE WITH CHERRY WINE

RMB 48

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椰子罗勒慕斯

COCONUT BASIL MOUSSE

RMB 48

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时令水果拼盘

SEASONAL FRUITS PLATTER

RMB 48

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