

THE SIGNATURE  
6 COURSES

诺曼底生蚝  
半岛 10 年鱼子酱  
杏仁  
马鞭草

线钓比目鱼  
扇贝  
莳萝  
烟熏鳗鱼汁

自制面包吉他面  
半岛 8 年鱼子酱  
夏卡凤尾鱼  
三文鱼子

30 小时慢煮牛舌  
青莎莎酱  
皮埃蒙特调味汁  
德式泡菜

崇明乳鸽  
陈皮  
内格罗尼  
糖蒜

巧克力布丁  
意式杏仁饼  
70% 加纳黑巧  
意式浓缩咖啡

1,388\* 每位

Please inform a staff member should you be aware of any food allergies  
Consuming raw meat, seafood and eggs or rare meat may increase the risk of food borne illnesses,  
particularly for those with pre-existing conditions or sensitivities  
您存在食物过敏现象，请在用餐前及时向我们的员工反映  
食用未经加工的肉类、海鲜、鸡蛋或未煮熟的肉质产品都将可能引起肠胃不适或食源性疾病，  
特别是患有食物过敏症状的客人请慎用

\*All prices are in RMB and subject to a 16.6% surcharge  
以上价格均为人民币并加收 16.6%附加费

Gourmet food is about comfort  
and pure indulgence.

Sit at the table to the dish  
that tells stories.

Each plate is a tale and each  
bite is a piece of memory.



CHEF DE CUISINE

Eugenio Cannoni

THE GASTRONOMIC JOURNEY  
7 COURSES

干式熟成鰹鱼  
盐渍樱桃  
番茄清汤  
24 个月帕尔马干酪

帝王蟹  
冰岛酸奶  
白萝卜  
花茶

翡翠三明治  
传统烤沙拉  
牛油果  
冷萃羽衣甘蓝汁

团子  
烟熏竹荚鱼  
白芦笋  
渍白芦笋黄油汁

利古里亚风味羊肉  
洋蓍  
蚕豆  
薄荷

碳烤 M9 和牛  
茄子  
洋姜  
哈里萨酱

番茄  
自制乳清干酪  
罗勒  
莫利洛樱桃

1,588\* 每位

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