

THE *Autumn*

All Prices are RMB and are subject to 15% Service Charge  
所有价格均为人民币并收取15%服务费

## Salad and Soups

### 沙拉类, 汤类

#### 时令蔬菜和菠菜沙拉 75

蜜桔洋葱醋汁, 烤甜菜根油

#### 凯撒沙拉 95

罗马生菜, 番茄, 凤尾鱼酱意大利风干腹  
帕玛森乳酪及香草面包

#### 海鲜浓汤 120

配香茅, 泰式红咖喱, 香菜油

#### 法式传统洋葱汤 80

瑞士奶酪

#### 野山菌奶油蘑菇汤 80

有机山羊奶酪及精品黑松露和马斯卡泊尼奶酪

#### Market vegetable & spinach salad (V) 75

Mandarin citrus-shallot vinaigrette,  
roasted beet oil

#### Caesar salad 95

Baby romaine heart, tomato and anchovy compote,  
crisp pancetta, parmesan cheese  
Herb brioche crouton

#### Shellfish bisque 120

Lemon grass, red curry, cilantro

#### French onion soup 80

Gruyère cheese bagel chip

#### Wild mushroom velouté (V) 80

Organic goat cheese gougere  
Truffle mascarpone

## Starters 头盘

### 香煎澳洲扇贝 135

日式毛豆沙拉和自制黑猪腹肉培根，  
配甜玉米秘制酱汁

### 经典大虾沙拉 130

配鳄梨菠萝沙拉和鸡尾酒酱

### 生拌大眼金枪鱼片 135

土豆沙拉，日式蛋黄酱香油汁

### 手切牛肉鞑靼 130

澳洲围栏牛肉，鹌鹑蛋，辣椒，黄瓜沙拉及自制薯片

### 香煎肥鹅肝 140

煎鹅肝配香草苹果梨，无花果馅面包及枸杞蓉酱汁

### 蟹肉沙拉总汇 160

泰式蟹肉，蓝花蟹沙拉配蜜橘汁，香炸软壳蟹配日式柑  
橘香辣蛋黄酱

### Pan seared diver scallops 135

Warm salad of edamame and shitaake mushrooms  
House-made maple bacon, sweet corn puree

### Colossal prawn cocktail 130

Pineapple and avocado, spicy cocktail sauce

### Big eye Ahi tuna carpaccio 135

Four pepper crust, baby potato salad  
Kewpie and toasted sesame dressing

### Hand cut beef tartar 130

Stockyard beef cut to order, quail egg,  
chili and cucumber salad, kettle chips

### Seared foie gras 140

Vanilla sous vide Asian pear, toasted fig bread,  
wolfberry purée

### Study of crab 160

Thai infused crab cappuccino  
Blue swimmer crab salad, citrus dressing  
Togarashi spiced Soft-shell crab tempura, yuzu aioli

**Chef's signature**  
**From the land**  
**主厨特别推荐之陆地精选**

**慢火焖三黄鸡 175**

慢火烤鸡胸肉，配香烤鸡肉土豆饼，清炒空心菜及焦糖干葱原味浓汁

**秘制雪松熏猪排 260**

配上芥末籽土豆饼和焦糖小胡萝卜，苹果酒少司

**红焖小羊腿肉 310**

意大利帕玛森奶酪风干番茄玉米饼，炒蘑菇榛子沙拉，配原味浓汁

**意大利南瓜水饺(V) 175**

配四季炒时蔬，夏威夷果碎及意大利青酱

**Corn fed chicken 175**

Slow roasted chicken breast, confit chicken, cashew croquette, sautéed morning glory, caramelized onion jus

**Cedar smoked US natural pork chop 260**

Pommery roesti, honey-glazed baby carrots  
Apple cider reduction

**South Australian braised lamb shank 310**

Sun-dried tomato and parmesan polenta  
Mushroom and hazelnut salad, jus nature

**Pumpkin & fine herb ravioli (V) 175**

Seasonal farmed vegetables, rocket pesto  
Toasted macadamia beurre noisette

Chef's signature  
From the sea  
主厨特别推荐之海洋精选

澳洲肺鱼柳 250

大虾，茴香馅意大利水饺，柠檬黄油少司

扒大虾和配澳洲扇贝 260

柠檬味意大利米饭及龙虾油

温煮塔斯马尼亚大马哈鱼 220

法式烩连度豆，番茄及水瓜柳莎莎酱

香烤阿拉斯加黑鳕鱼 230

香扒西班牙辣香肠香炒白豆沙拉，配柠檬法式芥末酱汁

Fillet of Barramundi 250

Prawn and fennel ravioli  
Citrus beurre blanc

Grilled colossal prawns & diver scallop 260

Lemon-basil risotto, lobster oil

Tasmanian Salmon 'Sous Vide' 220

Crisp skin, French lentils  
Tomato-caper salsa

Roasted Alaskan black Cod 230

Andouille sausage, corn and cannellini bean salad  
Lemon-Dijon dressing

# Australian Gippsland Natural Beef

## 澳大利亚吉普斯兰岛有机牛肉

吉普斯兰岛牛肉产自澳大利亚维多利亚南部。吉普斯兰岛地区是全球公认的空气最清新的地区之一。

吉普斯兰岛牛自由放养于天然牧场中喂养。经过严格验定保证没有添加任何激素及化学成分。它也是第一个被评为澳大利亚最环保的牛肉。

**Gippsland natural beef is produced in the Southern Victoria region of Australia. The Gippsland region is recognized as being one of the most environmentally clean areas on Earth.**

**Gippsland beef is grass-fed and certified free range. The cattle are raised without the use of any growth hormones and are tested to ensure there are no chemicals or antibiotics. It is hailed as being Australia's first environmentally certified beef.**

# Australian Gippsland Natural Beef

## 澳大利亚吉普斯兰岛有机牛肉

250 克 纽约牛肉西冷 310

**250 gr. New York Strip Loin 310**

220 克 米隆 370

**220 gr. Filet Mignon 370**

280 克 米隆 430

**280 gr. Filet Mignon 430**

280 克 牛眼肉 480

**280 gr. Rib Eye 480**

# Australian Stockyard 250 Days Grain Fed Angus Beef

## 澳大利亚畜牧饲养250天

澳大利亚畜牧谷物饲养牛肉，源于采用独特高能量谷饲方法饲养至少200天的安格斯牛。为了保证其口感和质量，澳大利亚谷饲场使用有益健康的当地小麦，大麦和蜀黍，绝对无激素生长促进剂或抗生素。

澳大利亚长粒谷饲金牌安格斯西冷牛肉已被评为澳洲2010年皇家食品与葡萄酒展一级金奖。

澳大利亚谷饲牛肉金牌是中国安格斯牛排中最优质的品牌。

**Stockyards' long grain fed beef is derived from Angus cattle fed for a minimum of 200 days with a specially formulated high energy grain ration. To guarantee taste, flavour and safety, Stockyard uses locally grown wholesome wheat, barley and sorghum and definitely no hormone growth promotants or antibiotics.**

**Stockyard Long Grain Fed Gold Angus Striploin has been awarded the Gold Medal in Class 1 at the 2010 Royal Queensland Food & Wine Show.**

**Stockyard Gold is the highest quality Angus beef available in China.**



# Australian Stockyard 250 Days Grain Fed Angus Beef

## 澳大利亚畜牧饲养250天

250 克 纽约牛肉西冷 420

**250 gr. New York Strip Loin 420**

220 克 米隆 480

**220 gr. Filet Mignon 480**

280 克 米隆 580

**280 gr. Filet Mignon 580**

280 克 牛眼肉 450

**280 gr. Rib Eye 450**

**Cabassi & Rea 350 Day Grain Fed Angus/Wagyu Kobe  
Marble Score 5-6**  
**Cabassi & Rea 日本神户350天谷饲牛排5至6级大理石花纹**

**Cabassi & Rea 神户牛**

**Cabassi & Rea**神户牛饲养于澳大利亚昆士兰州.神户品牌是安格斯牛和澳洲和牛的杂交品种,澳洲和牛肉已普遍流行于亚洲区域.

神户506 为您提供了5至6级大理石花纹, 是皇家国际农业和工业协会布里斯班2009年食品展的金奖得主

**Cabassi & Rea cattle are raised in Queensland, Australia.**

**The Kobe brand is a cross breed between Angus and Wagyu cattle. This is the most common form of Wagyu sold in Asia.**

**The Kobe 506 has a marbling score between 5 and 6 and was a Gold medal winner at Royal National Agricultural and Industrial Association Brisbane Food Show 2009**

**Cabassi & Rea 350 Day Grain Fed Angus/Wagyu Kobe**  
**Marble Score 5-6**  
**Cabassi & Rea 日本神户350天谷饲牛排5至6级大理石花纹**

250 克 纽约牛肉西冷 600

**250 gr. New York Strip Loin 600**

220 克 米隆 600

**220 gr. Filet Mignon 600**

280 克 米隆 690

**280 gr. Filet Mignon 690**

280 克 牛眼肉 670

**280 gr. Rib Eye 670**

**Cabassi & Rea 700 Day Grain Fed Beef 100% Pure Bred Wagyu**  
**"The Cut" Exclusive**  
**700天喂养的100%纯正血统谷饲牛排**  
**刃餐厅独家提供**

**Cabassi & Rea** 是纯种澳洲和牛的首席产品.在 2009 年和2010年久负盛名的悉尼皇家品牌牛肉竞争中荣获的冠军和金质奖章证明了这一点。

很荣幸刃餐厅为您提供了谷饲700天的红牌和黑牌.红牌为您提供了7级大理石花纹,相当于日本的A3标准.更优质的黑牌牛肉提供了9级大理石花纹,相当于日本A4标准.在北京纯种的澳洲和牛肉已成为您最优质的选择.它让您真正享有牛肉在口中慢慢熔化的体验,是世界上最美味的和最嫩的牛肉。

**Cabassi & Rea are the premier producers of full blood Wagyu in Australia. This is proven by their back-to-back award of Grand Champion and gold medal for 2009 and 2010 at the Sydney Royal's prestigious branded beef competition.**

**"The Cut" at the Fairmont Beijing is proud to present the Red and Black labels. Both are grain fed for 700 days. The Red Label has a marble score of 7, equivalent to the Japanese A3 standard. The Black label is even better with a marble score of 9, equivalent to Japanese A4. The full blood Wagyu is the best quality beef available in Beijing. A true melt-in-the-mouth experience for diners. It is the tastiest and most tender beef in the world.**

Cabassi & Rea 700 Day Grain Fed Beef 100% Pure Bred Wagyu  
"The Cut" Exclusive  
700天喂养的100%纯正血统谷饲牛排  
刃餐厅独家提供

红标7级

Red Label MS 7

200 克 纽约牛肉西冷 675

**200 gr. New York Strip Loin 675**

200 克 米隆 780

**200 gr. Filet Mignon 780**

250 克 牛眼肉 720

**250 gr. Rib Eye 720**

黑标9级

Black Label MS 9

200 克 纽约牛肉西冷 850

**200 gr. New York Strip Loin 850**

200 克 米隆 980

**200 gr. Filet Mignon 980**

250 克 牛眼肉 900

**250 gr. Rib Eye 900**

## Signature Cuts at "The Cut"

### 刃餐厅特色牛排

**250 克 Rangers Valley M3牛肋排 280**  
300天畜牧饲养  
21天口味成熟

**250 gr. Rangers Valley M3 Flank Steak 280**  
300 days grain fed  
Aged in-house for 21 days

### 帶骨牛排

300 克 菲力 500

450 克 牛眼肉 475

450克 帶骨 550双人牛排

### Cut on the Bone

**300 gr. Rangers Valley Fillet 500**  
300 days Grain fed

**450 gr. Rangers Valley Rib-eye 475**  
300 days Grain fed

**450 gr. Rangers Valley T-Bone 550**  
250 Days Grain fed

### 分割适合两人用

**1500 克 澳大利亚畜牧饲养帶骨眼肉 1288**

双人份，任选两种配菜  
(需要45分钟进行准备)

### Cuts for Two

**Australian Rangers Valley Tomahawk 1288**  
**1500 gr. on the bone**

Serves two; choice of two sides.  
(Allow min 45 minutes for preparation)

## Chef's Signature Sides 60

### 主厨特色配菜 60

黑松露根芹土豆泥

烤土豆

刃餐厅秘制薯条

刃餐厅特色薯条

炸薯条

卡真香辣炸红薯条

蒜香炒菠菜

炒野山菌

香草黄油炒芦笋

清炒四季时令蔬菜

芝麻炒油菜

70克和90克小份香煎肥鹅肝

**Celeriac black truffle mash**

**Salt baked potato**

**"Cut" signature fries**

**Thick cut steak fries**

**Skinny fries**

**Cajun spice yam fries**

**Garlic fried spinach**

**Sauteed forest mushrooms**

**Fine herb buttered asparagus**

**Fresh seasonal steamed vegetables**

**Sesame bok choy**

**70g portion seared foie gras 90**

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# Chef's Signature Tasting Menu 600

## 主厨特色套餐 600

### 菠菜沙拉

蜜桔洋葱醋汁，烤甜菜根油

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### 野山菌奶油蘑菇汤

有机山羊奶酪及精品黑松露和马斯卡泊尼奶酪

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### 200克菲力牛排配野山菌蘑菇泥

黑松露，根芹土豆泥

或

### 温煮塔斯马尼亚大马哈鱼

法式烩连度豆，番茄及水瓜柳莎莎酱

\*\*

### 刃餐厅特别推荐苹果塔

### Market vegetable & spinach salad (V)

Mandarin citrus-shallot vinaigrette, roasted beet oil

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### Wild mushroom velouté (V)

Organic goat cheese gougere

Truffle mascarpone

\*\*

### 200 gr. Filet Mignon

Wild mushroom duxelle, celeriac black truffle mash

or

### Tasmanian Salmon 'Sous Vide'

Crisp skin, French lentils

Tomato-caper salsa

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### "The Cut" Signature Apple Tart

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# The Ultimate Cut

极品“刃”

**Cabassi 和 Rea Gold VIP** 是所有牛排品牌中的佼佼者，它拥有非常完美的九级品质大理石花纹的肉质，这类家牛是经过700天的谷物饲养，它的品质可与日本A5级精品大理石花纹，粉色肉质的牛排相媲美，每当谈及到牛肉的时候，就没有能与其相媲美的。

刃餐厅之所以骄傲，是因为它提供了在中国高质量的牛肉。

200克 菲力米隆  
大西洋龙虾羹  
鹅肝  
黑松露

2,188

由于这个是罕见的限量顶级牛肉。所以我们刃餐厅也只是限量供应的。

**Cabassi & Rea Gold VIP** is an elite brand with a marbling score above 9. The cattle are grain fed for 700 days and graded to show equivalence to the famous Japanese A5 standard of marbling and bright pink colour. When it comes to beef, it simply does not get better than this.

**"The Cut" is proud to exclusively offer the absolute highest quality beef available in China.**

**200 gr. Filet Mignon**  
Atlantic lobster brandade  
Foie gras  
Shaved black truffle

**2,188**

Due to the limited supply of this rare quality of beef the Ultimate cut will only be sold on a limited basis.



