



Dinner set menu RMB 788
晚餐套餐788元人民币
Dinner wine pairing RMB 200
晚餐酒水精品套餐200元人民币

Appetizer

Crab Rillettes and Cured Tuna

Cucumber salad and dill dressing

蟹肉冻及腌制金枪鱼，黄瓜沙拉，刁草汁



Zonin Prosecco DOC, Veneto, Italy

意大利卓林普洛赛克起泡酒

2nd course

Spring Salad of Poached Foie Gras

Scallop and baby lobster, caviar with orange and ginger nage

浸鹅肝春季沙拉配夏威夷贝和龙虾仔，鱼子酱配香橙嫩姜汁



Riesling, Valckenberg, Weingut P.J. Valckenberg, Rhine, Germany

德国沃克堡蕙丝林干白葡萄酒

Main Course

Oven Roasted Australian Beef Tenderloin

Bourguignon morel, bone marrow, herb salad and red wine jus

炉烤澳洲牛里脊配以勃艮第羊肚菌，牛骨髓，香料沙拉及红酒汁



Shiraz, Stump Jump, D'Arenberg, McLaren Valley, Australia

澳洲黛伦堡犁跃西拉红葡萄酒

OR

Almond Crusted Organic Farmed Cod

Home-made chorizo, poached peach and black orchid sauce

杏仁碎有机农场鳕鱼配自制西班牙香肠，浸桃子和香草汁



Chardonnay, Hess Select, California, USA

美国加州赫斯精选莎当尼白葡萄酒

Dessert

Milk and Praline Mousse