

L'Été a l'Honneur

盛夏荣誉餐单

Les Soupes

精选浓汤

Spanish chilled Gazpacho, grilled bread and sundry tomato

西班牙冷菜汤配烤面包及油浸番茄

68Rmb

Chicken, lemon and galangal in a creamy coconut soup

椰香奶油鸡肉汤

68Rmb

Les Entrées

前菜

Three sea scallops baked with herbs and garlic crust

香草蒜味面包糠铜扇贝

88Rmb

Plancha Prawns and dry ham skewers, chili oil and fried garlic

辣味蒜香火腿鲜虾串

88Rmb

Beef filet Carpaccio, arugula and shaved Parmigiano

生牛肉片配芝麻菜帕尔玛干酪

92Rmb

Mesclun salad, breaded molet egg and Iberico ham

混合生菜色拉配胭脂蛋和意大利火腿

92Rmb

Les Plats

主厨精选主菜

Grilled Australian Beef Filet, Organic vegetables, crushed herbs potato and béarnaise sauce

扒澳洲牛柳配有机蔬菜和土豆色拉

168rmb

Marinated Lamb filet in Indian spice, sticky lemon rice, baby eggplant in fresh green curry

扒羊柳配柠檬风味米饭及绿咖喱迷你茄子

158rmb

Seared tuna Takji in sesame, Daikon stew, sushi vegetable and wasabi foam

煎芝麻金枪鱼配烩萝卜、蔬菜寿司和芥末

158rmb

Fresh Tiger prawn's sautéed with garlic, chili, and mixed green

蒜味大虾配红辣椒、混合蔬菜

148rmb

Les Desserts

甜品世界

Pineapple bell-Helene, vanilla ice-cream and hot chocolate sauce

凤梨塔配香草冰淇淋 和热巧克力酱

58rmb

Cheese cake and salsa of red fruits

奶酪蛋糕配森林红果

58rmb

Mango pudding and sago in coconut with shredded pomelos

芒果布丁椰汁西米露

58rmb

Minted floating island with caramel ginger

焦糖生姜薄荷黄金岛

58rmb