

Shanghai Bund 上海滩

Pancetta Wrapped Wild Scallop &
Seasonal Green Asparagus Salad with Rocket Leaf,
Pine Nuts and Truffle Sauce

香脆腌肉裹野生扇贝, 时令绿芦笋色拉
配以火箭菜, 松仁及松露汁

Lobster Bisque with Brandy
龙虾汤 配白兰地

Glazed Canadian Black Cod
with Homemade Kumquats Compote
香焗加拿大鳕鱼 配秘制金桔酱

Australian Wagyu Beef Tenderloin
with Organic Seasonal Vegetables
澳洲和牛菲力 配有机时令蔬菜

Tiramisu
意式提拉米苏

968 / person 位

All prices are in RMB and subject to 10% Service Charge.
所有价格以人民币计并附加10%服务费。

Paris Night 巴黎之夜

Chef Special Trio
大厨特选三拼

Jet Fresh Oyster with Condiments
空运鲜活生蚝佐以调料

Wild Porcini Mushroom Soup with Black Truffle
野生牛肝菌菇汤 伴黑松露

Grilled Boston Lobster
香扒波士顿龙虾

USA Prime Sirloin with Roasted Baby Potato
and Assorted Vegetables
美国极佳级西冷牛排
配香烤小土豆及时令蔬菜

New York Cheese Cake
纽约芝士蛋糕
with
配以

Handmade Chocolate Ice Cream
手工自制巧克力冰激凌

1,380 / person 位

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Broadway Show 百老汇

Caviar Served with Traditional Condiments and Toast
鱼子酱 佐以传统调料和吐司面包

Pan-Seared Foie Gras with Fig Puree & Lavender Strawberry Jelly
法式香煎鹅肝 配无花果泥及薰衣草草莓酱

Boston Clam Chowder
波士顿蛤蜊浓汤

Pan Seared Red Snapper with Soy Emulsion
and Horseradish Salad
香煎红鲷鱼配小红萝卜色拉 佐以酱稠汁

Lime Sorbet
青柠冰霜

Roosevelt America Ribeye with Grilled Matsutake
and Seasonal Vegetables
罗斯福美洲肉眼牛排 配碳扒松茸及时令蔬菜

Classic Chocolate Cake
经典巧克力蛋糕
with
配以

Handmade Chocolate Ice Cream
手工自制巧克力冰激凌

1,538 / person 位

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