

# Appetizers 开胃菜



意式风干牛肉  
Air-dried beef

RMB 178

缤纷有机番茄，芝麻菜色拉，蜜瓜和斯碧瓷芝士面包丁  
Heirloom tomatoes and honey melons, arugula and sbrinz croutons



两种风味法国生蚝(6只)  
Six pieces French oysters

RMB 198

柠檬雪拔风味，青桔，热情果风味  
Natural with lemon sorbet, lime, calamansi and passion fruit



西班牙伊比利亚火腿  
Lazquez Iberian Cebo ham

RMB 188

酸面团面包，番茄碎和西班牙特级橄榄油  
Sour dough toast, crushed vine tomatoes and Spanish extra virgin olive oil



日式刺身寿司拼盘  
Sashimi and sushi combination

RMB 228

三文鱼，黄鳍金枪鱼，帝王鱼刺身和寿司配天妇罗豆腐，冰叶菜及和风芝麻酱  
Salmon, yellow fin tuna, king fish sashimi and sushi, tempura tofu and ice lettuce, sesame soy dressing



奶味淡水虾仁

Coldwater shrimps

RMB 98

圆鳍鱼籽蛋黄酱，黄油吐司面包，迷你红菜头苗和莳萝  
Lump fish roe mayonnaise, butter-fried toast, micro greens and dill



45种招牌蔬菜色拉

Composition forty-five

RMB 108

健康有机蔬菜条配特级橄榄油嫩煎松茸，牛油果，茄子泥，蔬菜色拉和桑梅醋汁  
Matsutake, vegetable strips, avocado, aubergine puree, lettuces and raspberry vinaigrette



五只炙烤大虾

Five pieces broiled prawns

RMB 158

罗马生菜，牛油果，鹌鹑蛋和帕尔玛芝士酱  
Romaine lettuce, avocado, quail eggs and parmesan cheese dressing



# Heated Appetizers 热菜



扒半只美国龙虾  
Grilled half American lobster

RMB 218

烟熏三文鱼柠檬奶油意面  
Smoked salmon, lemon cream sauce and spaghetti



香煎法式鹅肝  
Pan-fried goose liver

RMB 198

玫瑰花果酱，苹果和蜂蜜焗核桃，辣香肠布里欧修面包  
Rose jam, apple and honey glazed walnuts, chorizo brioche



蟹肉土豆团  
Crab and gnocchi

RMB 168

白葡萄酒奶油，芦笋和黑松露  
Wine cream, asparagus and black truffles



烤牛骨髓  
Roast beef bone marrow

RMB 148

酸面团面包，茼蒿菜和酸甜洋葱  
Sour dough bread, crown daisy salad and balsamic  
onions



两种风味焗烤带壳扇贝(6只)  
Duo of six pieces broiled jumbo  
scallops

RMB 198

普罗旺斯风味，宾尼士风味和XO酱  
Provençal, Béarnaise and XO sauce

# Soups 汤

龙虾浓汤  
Lobster bisque

RMB 118

香煎海鲈鱼  
Pan-seared Asian  
seabass fillet



奶油海鲜浓汤  
Seafood nage

RMB 118

鲍鱼仔，蛤蜊，木鱼花，意式火腿面包  
Baby abalone, clams, bonito flakes and prosciutto focaccia

价格均以人民币计算，并加收16.6%附加费 / Prices are in RMB, subject to a 16.6% surcharge





松露牛肝菌汤  
Double boiled porcini mushroom soup

RMB 108

黑松露，鹅肝粒和芝士酥皮  
Black truffles, goose liver croutons on puff pastry



匈牙利牛尾浓汤  
Oxtail goulash

RMB 88

慢炖干葱牛肉酱，炭烤酸面团面包  
Beef and shallots marmalade, char-grilled  
sour dough bread

意式蔬菜汤  
Minestrone

RMB 78

炖番茄汤配蔬菜，豆类，罗勒油和帕尔玛芝士  
Stewed vegetables and beans, basil oil and parmesan  
cheese



# Grill Workshop

扒房



## 澳洲谷饲和牛腩力7-8级

### Australian Wagyu beef fillet steak, BMS7+

取自牛腰肉柔嫩处。肉质细嫩，脂肪含量较少，推荐五分成熟

The beef tenderloin. enjoy gentle smoothness in every bite. The fat content is low, we recommend grilling it medium.

RMB 528 / 200g

## 澳洲谷饲和牛西冷牛排7级

### Australian Wagyu beef sirloin BMS7+

取材自牛胸外脊，肉质偏硬，韧度强。有嚼劲且紧多汁，推荐五分成熟

It's cut from the back loin, which tends to be leaner than other parts; this cut also has a firmer texture. Lean and juicy, we recommend grilling it medium.

RMB 498 / 250g

## 澳洲谷饲地中海蒜香风味和牛内裙肉4-5级

### Australian Wagyu beef skirt steak BMS4-5 Mediterranean garlic herbs flavor

肉质表面呈现大理石般纹路，口感丰富，推荐五分成熟

Well marbled making it tender, flavorful and a good mouth feel, we recommend grilling it medium.

RMB 288 / 300g

## 扒房类均可搭配一份配菜和酱汁

### All grilled steaks are inclusive of one side dish and sauce

古老耶芝士土豆泥配橄榄油

Red skin potato puree, Gruyere cheese gratin

蒜香柠檬炸薯角

Double fried potato wedges, garlic & lemon

香炸红薯条配芥末紫菜碎

Sweet potato fries and wasabi & seaweed dust

黑松露藜麦饭配鸡油菌和广式腊肠

Quinoa, chanterelle, black truffle and Cantonese pork sausage

炒混合菌菇配牛肉汁

Confit seasonal mushrooms, beef bone marrow and gravy

炒芦笋配青豆，香脆小干葱&番茄干

Green asparagus spears, butter peas, crispy shallots & sun-dried tomatoes

黑胡椒汁

Sarawak black pepper sauce

红酒洋葱汁

Red wine shallot sauce

阿根廷蒜香荷兰芹辣酱

Argentinean dip with parsley, garlic and red pepper flakes

黑松露蘑菇奶油汁

Black truffles and seasonal mushrooms in cream sauce

# Grill Workshop 扒房



澳洲安格斯谷饲牛柳 Australian Angus beef tenderloin, grain-fed	RMB 328/ 200g
澳洲安格斯谷饲西冷牛排 Australian Angus beef sirloin, grain-fed	RMB 298 / 250g
澳洲安格斯谷饲肉眼牛排 Australian Angus beef ribeye	RMB 298 / 250g
安格斯谷饲带骨肉眼 Australian Angus beef ribeye on the bone M2+, grain-fed	RMB 788 / 1000g
澳洲安格斯草饲大脊骨牛排 Australian Angus beef Porterhouse, grass-fed	RMB 888 / 1100g
牛排顶料 Extra steak Toppings	
香煎法式鹅肝 Pan-fried goose liver	RMB 118 / 80g
扒烤半只美国龙虾 Grilled half American lobster	RMB 218 / 300g
香煎扇贝配棕黄油 Seared jumbo scallops and brown butter	RMB 98 / 2 pieces

## 三分熟 RARE

微热柔软，切开呈现红色 Internal appearance very red; very moist with warm juices

## 五分熟 MEDIUM

温热且肉质略紧实，切开呈现粉红色 Internal appearance pink red color; moist with clear pink juices

## 七分熟 MEDIUM WELL

中心很热且肉质略紧实，核心呈现浅粉色 Warm and firm with a slightly pink center

## 全熟 WELL DONE

表面微焦，中心很热，核心呈现灰褐色 Very warm and slightly charred with cooked through brown center



# Grill and Broil 扒烤与炙烤



烤新西兰羊排  
Baked New Zealand  
lamb rack

RMB 218 / 250g

西兰花，银鱼黄油，南瓜，甘蓝  
菜和焗土豆  
Broccolini, anchovies butter,  
pumpkin, kohlrabi and potato gratin



烤鹿肋排  
Home smoked venison ribs

RMB 198 / 500g

果木烟熏BBQ，大米仁，南瓜，羽衣甘蓝和紫薯薄脆  
Bourbon BBQ, pearl barley and kale risotto, squash and  
purple potato chips



巴克夏战斧猪排  
Berkshire pork tomahawk

RMB 268 / 400g

烤红珠番茄和蒜仔头，红薯条  
Baked vine tomatoes and young garlic, sweet potato fries

炭烤春鸡  
Char-grilled poussin chicken

RMB 218 / 400g

黑松露黄油，绿芦笋，烤土豆仔和意式培根  
Black truffle butter, green asparagus, roast baby potatoes and pancetta



旋景烤肉拼盘  
Epicure mixed grill

RMB 288 / 250g

安格斯牛柳，西冷及和牛内裙肉，巴克夏猪肉芝士肠配扒时蔬  
Angus tenderloin, sirloin and Wagyu skirt steak, Berkshire pork sausage and grilled vegetables





# Seafood 海鲜类



炙烤美国活龙虾  
American live lobster

RMB 388 / 600g

英式芥末奶油，帕尔玛芝士，蘑菇和香炸红薯条  
English mustard cream, parmesan cheese, champignons and sweet potato fries



旋景海鲜拼盘  
Epicure seafood mixed grill

RMB 358 / 300g

烤三文鱼，老虎虾，扇贝，鱿鱼仔，扒蔬菜，松露土豆泥和红椒酱  
BBQ salmon, tiger prawns, scallops, baby squids, grilled vegetables, truffle puree and romesco sauce





冰岛整条大比目鱼  
Whole Icelandic halibut

RMB 258 / 800g

培根炒虾仁，扒京葱和荷兰芹柠檬黄油汁  
Shrimps and bacon, grilled baby leeks and parsley lemon butter



北极黑鳕鱼  
Arctic cod fillet

RMB 288 / 200g

蜂蜜芥末，美式野米，菠菜和菌菇  
Honey-mustard glaze, wild rice mix, spinach and miniature mushrooms



大西洋扒三文鱼  
Grilled Atlantic salmon fillet

RMB 228 / 250g

传统制藜麦，青豆，甜椒和粉红胡椒  
Heirloom quinoa, green peas, peperonata and pink pepper corns

# Desserts 甜点



巧克力荟萃  
Chocolate composition  
RMB 98

热巧克力蛋糕，榛子巧克力慕斯，核桃布朗尼和草莓雪拔  
Warm chocolate cake, hazelnut chocolate mousse, walnut brownie and strawberry sorbet

醇香黑森林蛋糕  
Black forest cake

RMB 78

酒浸樱桃和巧克力冰激凌  
Wine soaked cherries and chocolate ice cream



菠萝薄片  
Grilled pineapple carpaccio

RMB 78

塔西提香草渍和椰子冰激凌  
Tahitian vanilla infusion and coconut ice cream





榛子苹果千层蛋糕  
Hazelnut apple crepe cake

RMB 68

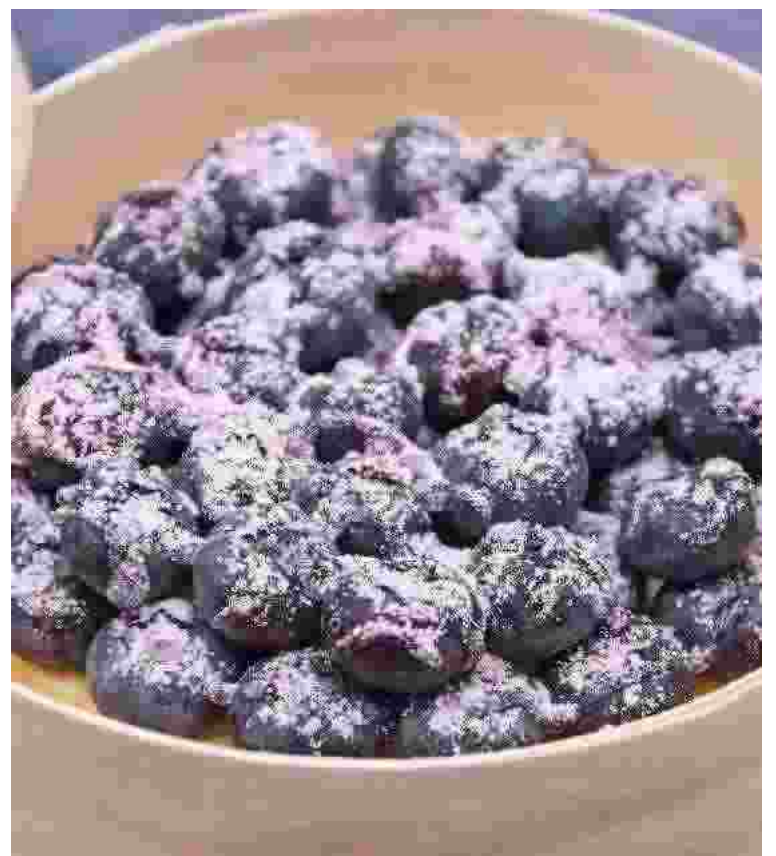
朗姆葡萄冰淇淋和香草奶  
Rum and raisin ice cream and vanilla whipped cream



火焰阿拉斯加  
Baked Alaska

RMB 68

咖啡摩卡蛋糕, 蛋白霜, 鲜水果和波本威士忌巧克力  
Frozen mocha coffee parfait, brunt meringue, miniature fruits and Bourbon whiskey



蓝莓芝士蛋糕  
Blueberry cheesecake

RMB 78

野桑梅香草酱  
Raspberry vanilla sauce