

# OYSTERS

## 生蚝精选

### LA ROYALE NO. 1 大卫皇家生蚝 98

Origin: NORMANDY, FRANCE

Note: Considered by many as the Queen of Oysters. Aged at very low-density (5pc/m2) and crafted by hand. Its beige dress and nutty aftertaste make her the queen of oysters.

产地: 法国诺曼底

被许多人认为是生蚝中的女王。生长于低密度环境下(5个每平方)并且每一个都精心培育。其乳白色的肉质、无穷的后味使它获得生蚝界女王的称号。

### GILLARDEAU NO. 2 吉拉多生蚝 88

Origin: NORMANDY, FRANCE

Note: Famous for its sweet flavor and crisp taste, it is a classic French work.

产地: 法国诺曼底

以其甜美的风味和爽脆的口感而闻名, 是法国的经典之作。

### FINE DE CLAIRE NO. 3 大卫芬的克勒生蚝 68

Origin: BRITTANY, FRANCE

Note: Wild and powerful! Without a doubt the most natural oyster in Europe. Its thin meat makes it the ultimate Aperitivo oyster.

产地: 法国布里塔尼

纯天然环境生长, 口味浓郁, 精薄的肉质使其成为用餐必点生蚝。

### LA BOUDEUSE NO. 4 大卫淑雅生蚝 68

Origin: OLÉRON, FRANCE

Note: The Petite beauty of the sea! Extremely plump, its meat is delicate & compact. Boudense is great for events & bubble pairing.

产地: 法国奥莱龙

大海带来的珍宝之一! 这款生蚝十分肥美, 其肉质紧实而精致。适用于大型活动和派对的最佳选择。

## SEASONAL OYSTER – For September & October 9月至10月特供生蚝

### LA RONCE NO. 3 大卫露斯生蚝 68

Origin: OLÉRON, FRANCE

Note: La Ronce is a Fine de Claire 2.0! A bit plumper and slightly lighter in sea flavors: The perfect equilibrium.

产地: 法国奥莱龙

露斯生蚝是芬的克勒生蚝的2.0版! 含在嘴里有轻微的海风。它平衡的口感使它应用广泛。

## CAVIAR 鱼子酱

### NO. 4 - PREMIUM OSCIETRA 30/g NO. 2 - SUPERIOR OSCIETRA 35/g

Maturation: 10 YEARS

Note: The original Oscietra breed! Incredible balance between strong flavor attack and smooth after taste. This Oscietra has been designed to be paired with Chef's creations.

奥西特拉10年鱼子酱

年份: 10年

纯正的奥西特拉品种! 是一款完美-平衡了前味的冲击力和后味的丝纯感的鱼子酱。这款鱼子酱来自于大厨的创意特色菜而设计完成。

Maturation: 12 YEARS

Note: Taking the great flavor and texture from Oscietra and the Beluga's grain size. Caviar you should eat by the spoon with a good glass of Champagne.

奥西特拉12年鱼子酱

年份: 12年

将奥西特拉温润的口感与Beluga式饱满的鱼籽外形完美融合。该款鱼子酱用匙勺搭配上好香槟味道更佳。

## RAW BAR 海鲜餐台

### TUNA 280 ALASKA KING CRAB 238

Ginger gremolata, avocado, lime soy dressing  
深海金枪鱼, 意式姜味番茜, 牛油果, 青柠汁

Japanese Mat roll, Cucumber, avocado, egg, mayonnaise  
帝皇蟹, 日式卷, 黄瓜, 牛油果, 鸡蛋, 蛋黄酱

### LANGOUSTINE 230 UNI NIGIRI 120

Carpaccio, taboulet, salmon roe  
极品海螯虾, 小米色拉, 三文鱼籽

Lime, pickle ginger, rice  
海胆, 腌姜, 米饭

### OYSTER 90 SALMON 238

Shooter Bloody Mary, celery  
生蚝鸡尾酒杯, 西芹, 玛丽甜酒

House smoked, beet root, parmesan cream, rosemary crackling  
三文鱼, 自制烟熏, 甜菜根, 奶油干酪, 松脆迷迭香

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in RMB and subject to 15% service charge.

若您有任何膳食要求、食源性过敏或忌口, 请告知我们的服务员。

所有价格为人民币, 需另征收15%的服务费。

## LONG BAR SIGNATURE 廊吧特色

GUANTANGBAO MARTINI	68
Shanghai pork soup dumpling 马蒂尼灌汤包, 沪式, 猪肉	
CRAB MARTINI	180
Mac and cheese 意面芝士蟹肉	
SHRIMP COCKTAIL TEMPURA	180
Aurore horseradish sauce 天妇罗甜虾鸡尾酒, 番茄辣根酱	
WAGYU BEEF SLIDERS	260
3 ways, braised BBQ, seared foie gras, beef patty cheese 澳洲和牛组合, 3种口味一烧烤酱, 煎鹅肝, 芝士	

### SHARING DISHES 分享系列

BLACKEN CHICKEN	168(6pcs) 320(12pcs)
Fried, sesame, Mayonnaise 香料黑芝麻鸡块, 芝麻, 蛋黄酱	
CHARCUTERIE	350
Pate en croute, foie gras parfait, pork rillettes, Bayonne ham, salami, condiments 冷切肉, 法式肉酱派鹅肝酱, 炖猪肉酱, 巴约纳火腿, 意大利腊肠, 配菜	
QUESADILLAS	168
BBQ pork, cheddar cheese, avocado, sour cream, pickle, salsa 墨西哥饼, 烤猪肉, 芝士, 牛油果, 酸奶油, 腌菜, 莎莎	
MUSSEL COCOTTE (200g/500g/1000g)	168/368/668
奶油香草贻贝	
COWBOY BRAISED SHORT RIB (1000g)	860
Coca-Cola BBQ sauce mashed potato 牛肋骨配可乐烧烤汁, 特色土豆泥	

### DESSERTS 甜品

LOLLIPOP	108
Chocolate Jack Daniel 棒棒杰克丹尼威士忌白巧克力	
FLOATING ISLAND PINK PRALINE	108
Vanilla sauce 漂流岛, 香草蛋白霜粉色榛子豆	
WEISS CHOCOLATE CARAMEL TART	128
Sorbet 卫斯焦糖巧克力塔, 雪芭	
FRUIT PEARLS	108
Deluxe, seasonal fruit 新鲜当季水果	

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