

Fresh Oysters & Caviar 法国新鲜生蚝

	3pc/个	6pc/个	12pc/个
WALDORF SPECIAL NO.1 华尔道夫特色生蚝	295	588	1088
GILLARDEAU NO.2 法国吉拉德生蚝	235	468	928
AMUR OSCIETRA Egg Yolk & White, Crème Fraîche, Shallots, Blinis, Chives 奥斯特特级鲟鱼鱼子酱 蛋黄&蛋白, 稀奶油, 干葱, 细葱, 薄饼			30g 988
ROYAL OSCIETRA CAVIAR Egg Yolk & White, Crème Fraîche, Shallots, Blinis, Chives 特级黑龙江鱼子酱 蛋黄&蛋白, 稀奶油, 干葱, 细葱, 薄饼			30g 1188

Appetizers 前菜

FOIE GRAS Smoked Halibut, Bergamot and Daikon 鹅肝, 烟熏比目鱼, 酸橙, 萝卜			178
SEARED SCALLOPS Green Peas, Raspberries and Mint 特色扇贝, 青豆, 覆盆子, 薄荷			208
DUNGENESS CRAB REMOULADE Oyster, Salmon, Asparagus, Wasabi 珍宝蟹, 生蚝, 三文鱼, 芦笋, 芥末			238
PAN-FRIED PORK TERRINE Chorizo, Marinated Beech Mushrooms and Barbecue Cream 香煎猪肉冻, 意式腊肠, 腌制蘑菇, 烧烤酱			158
STEAMED SCAMPI ROLLS Shrimps Consommé, Tapioca and Turnip 深海鳌虾, 海熬虾, 虾汤, 西米, 小萝卜			188
COOKED AND RAW VEGETABLES SALAD Eggplant Caviar, Lemon and Honey Pulp, Selection of Herbs 蔬菜色拉, 茄子, 柠檬, 蜂蜜, 时令香料			158
TOMATO AND LOBSTER SOUP Gamberoni Prawn, Linguine, Green Peas and Iberico Ham 龙虾番茄汤, 西班牙红虾, 意面, 青豆, 西班牙火腿			148

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。
价格均以人民币计算并另收15%服务费。

Main Courses 主菜

“PERFECT” EGG Seasonal Mushrooms, Almonds and Sorrel 慢煮鸡蛋, 蘑菇, 杏仁, 酸叶草	248
BOSTON LOBSTER Beetroot, Chestnut, Turnip and Basil 焗波士顿活龙虾, 甜菜头, 烤栗, 萝卜, 紫苏	528
SEA BASS Oscietra Caviar, Confit Potato, Horseradish 海鲈鱼, 鱼子酱, 土豆, 辣根	348
NEW ZEALAND SPRING LAMB TAJINE Slow Cooked Shoulder, Loin, Seasonal Vegetables 新西兰羔羊, 慢炖羊肩肉, 羊柳, 时令蔬菜	388
BLACK COD Zucchini, Avocado, Green Tomato and Burrata Cheese 鳕鱼, 节瓜, 牛油果, 番茄布拉达芝士	328
CHICKEN Confit Lemon, Prunes and Heirloom Carrots 特色鸡肉, 低温柠檬, 西梅, 胡萝卜	298
VENISON LOIN Butternut Dumpling, Sea Buckthorn, Artichokes and Seeds 鹿里脊, 南瓜饺子, 沙棘, 洋蓍	388

Signature Steaks 经典牛排

AUSTRALIAN TENDERLOIN 澳洲牛柳	150g 388	250g 518
DELMONICO RIB EYE (500g) 澳洲和牛厚眼牛排		1288
CHATEAUBRIAND “ROSSINI” (500g) Served with Foie Gras 澳洲和牛大里脊牛排配法式煎鹅肝		1888
CÔTE DE BOEUF (1kg) 澳洲和牛肋骨肉眼牛排		1488

All our steaks are served with carrot purée, vegetables mille-feuille, herbs salad and tarragon mustard.
牛排均搭配胡萝卜泥, 蔬菜千层酥, 香草沙拉, 龙蒿草芥末。

50 RMB per side dish: 配菜每份50元:

Creamed or Sautéed Spinach 菠菜(奶油或清炒)	Steamed Broccoli 蒸西兰花	Carrot Purée 胡萝卜泥
Salt and Pepper Baked Potato 烤土豆	Roasted Oyster Mushroom 烤菌菇	Thick Hand Cut Fries 薯条
Green Peas «à la Française» 法式甜豆		

Served with choice of Truffle Jus, Béarnaise or Creamy Mushrooms Sauce
搭配黑松露汁, 荷兰汁, 蘑菇汁

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