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半自助午餐精选主食 SEMI BUFFET LUNCH WITH MICHELIN STAR MAIN COURSES

中午12点至2点30分 | 12:00 noon to 2:30pm CNY 388* 每位 per person

橄榄油低温慢煮羊肩 Lamb shoulder slowly braised in olive oil 香辣番茄汁和洋蓟派 diavola sauce and soft artichoke terrine

扒牛肉眼排 Grilled beef entrecote

烩牛肝菌,炸薯条 porcini mushroom ragout and potato chips

烤鲈鱼

Roasted seabass

蛤蜊奶油土豆,欧芹汁 cream of potatoes with clams, parsley jus

炒时蔬配香草 Sautéed seasonal vegetables

with flowers and aromatic herbs

*以上价格需额外附加15% 服务费 Prices are subject to 15% service charge.

(BONY

六道菜晚餐套餐 SIX-COURSE SET DINNER

晚上6点至10点 | 6:00pm to 10:00pm CNY 888* 每位 per person CNY 1,288* 每位 per person (搭配葡萄酒 with wine pairing)

海带汤泡煮龙虾

Lobster lightly poached in seaweed broth

罗马生菜心和烟熏生蚝奶油

heart of Roman lettuce and smoked oyster cream

三文鱼沙拉配牛油果

Salmon salad with avocado

意大利节瓜,黄瓜片和藜麦蛋奶酥 zucchini, sliced cucumber and quinoa souffle

新鲜奶油培根酱意大利饺子 Fresh ravioli stuffed with Carbonara sauce

切塔拉凤尾鱼香味西兰花

broccoli scented with anchovies from Cetara

扒牛肉眼排

Grilled beef entrecote

沙拉和香草卷配柑橘水果味清汤 salad and herbs roll with a scented citrus fruit consommé

牛奶薄饼

Milk crepe filled 配酸奶和姜泡沫,迷迭香汁

with yogurt and ginger espuma, rosemary syrup

The truffle 松露

*以上价格需额外附加15% 服务费 Prices are subject to 15% service charge.



所有葡萄酒搭配套餐之酒类均由富隆酒业提供,并包含一杯被视为意大利四大名酒 >首的西施住雅。

The wine pairing for the dinner set is provided by Aussino World Wines, and each wine pairing set includes a glass of Sassicaia.

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九道菜晚餐套餐 NINE-COURSE SET DINNER

晚上6点至10点 | 6:00pm to 10:00pm CNY 1,088* 每位 per person CNY 1,688* 每位 per person (搭配葡萄酒 with wine pairing)

海带汤泡煮龙虾 Lobster lightly poached in seaweed broth 罗马生菜心和烟熏生蚝奶油

Heart of Roman lettuce and smoked oyster cream

三文鱼沙拉配牛油果 Salmon salad with avocado 意大利节瓜,黄瓜片和藜麦蛋奶酶

意大利节瓜,黄瓜片和藜麦蛋奶酥 zucchini, sliced cucumber and quinoa souffle

鹅肝冻

Foie gras terrine 绘苹果和玫瑰水果冻 *apple confit and rose water jelly*

自制芝士贝壳粉 Homemade cheese gnocchetti

鱼子酱和椰菜花奶油 topped with caviar and cauliflower cream

新鲜奶油培根酱意大利饺子 Fresh ravioli stuffed with Carbonara sauce

切塔拉凤尾鱼香味西兰花 broccoli scented with anchovies from Cetara

烤鲈鱼

Roasted seabass

意大利节瓜炖蛋,西柚和奶油鸡油菌 Zucchini royal, grapefruit and chanterelle creme

扒牛肉眼排

Grilled beef entrecote

沙拉和香草卷配柑橘水果味清汤
salad and herbs roll with a scented citrus fruit consommé

牛奶薄饼

Milk crepe filled

配酸奶和姜泡沫,迷迭香汁 with yogurt and ginger espuma, rosemary syrup

The truffle 松露

*以上价格需额外附加15% 服务费 Prices are subject to 15% service charge.



6有葡萄酒搭配套餐之酒类均由富隆酒业提供,并包含一杯被视为意大利四大名酒 6首的西施桂雅。

之首的西施佳雅。 The wine pairing for the dinner set is provided by Aussino World Wines, and each wine pairing set includes a glass of Sassicaia.