

The Fifty 8° Grill Carnivore's Club

58度肉食者俱乐部早午餐

Sharing is Caring 分享即是关怀

RMB 418 Per Person

Appetizers & Eggs

头盘和鸡蛋

Foie Gras Crème Brulée, Cherries & Beetroot
鹅肝焦糖布丁配樱桃和小菜头
Crisp Frogs Legs, Four Spice, Sweet Garlic & Parsley
酥脆牛蛙腿配自制辛辣粉料和甜蒜泥
Fifty 8° Signature Charcuterie Board:
Chicken Parfait, Iberian Chorizo, Country Pate
58° 肉类拼盘
鸡肝冻糕, 伊比利亚猪肉香肠, 猪肉冻糕
Sicilian Grilled Octopus, Aubergine, Tomato & Piquillos
炭火扒章鱼配茄子酱和番茄

Cured Salmon "Gravlax"
腌制三文鱼色拉
Poached Eggs, Avocado Salsa, Cottage Cheese
新鲜水煮蛋配牛油果酱, 干酪
Fried Eggs, Tomato Compote, Jamon
香煎鸡蛋佐番茄和伊比利亚火腿
Camembert Scrambled Eggs
Yunnan Black Truffle
炒鸡蛋配云南黑松露

Soups

汤

Onion Soup,
Gratinated with Gruyère
法式洋葱汤

Sweet Corn Veloute
with Spiced Pop-Corn
甜玉米浓汤配爆米花

Oxtail & Tomato Consommé
牛尾番茄清汤

Chef's Carving Board

食肉者的最爱

Dry Aged Char Grilled Jack's Creek Côte de Boeuf
干式熟成带骨肉眼牛排
Homemade Chorizo Sausage
自制猪肉香肠

Barbecued Chimichurri Flank Steak

阿根廷香辣酱配炭火烤牛腩排

Lemon & Thyme Marinated Roasted Chicken

烤腌制清远鸡

Salmon Koulibiac

酥皮烤三文鱼

Perfect Sides 完美配菜

Heirloom Tomato & Watermelon

混合番茄配西瓜色拉

Lyonnaise Potato

里昂炒土豆

Peas "A la Française"

法国炒小豌豆

Sauces 酱汁

Mustard Selection

芥末拼盘

Fifty 8° Steak Sauce

58° 牛排汁

Béarnaise

香草黄油汁

Desserts

甜品

Strawberry & Lime Granita, Yoghurt Panacotta,
Chilled Hibiscus Tea

青柠味草莓冰霜配酸奶布丁和冰黑加仑木槿茶

Peanut Semifreddo, Salted Caramel & Popcorn Ice-Cream

花生冻糕配焦糖汁和爆米花冰淇淋

Warm Chocolate Tart with Caramel Ice-Cream

温巧克力挞配焦糖冰淇淋

Chocolate Soufflé with Hazelnut Ice-Cream

巧克力苏芙蕾配榛子果仁冰淇淋

Warm Berry Cheese Cake with Vanilla Ice-Cream

现烤温热浆果芝士蛋糕配波本香草冰淇淋

3-Flavor Ice-Cream & Sorbet Du jour

3种口味雪芭和冰淇淋

Prices are in RMB and are subject to 10% service charge and prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues before.

价格均以人民币计算并需加收10%服务费及相应税费。点单前请将您对任何特殊食物过敏或食物忌口交接给我们员工。

Chef de Cuisine: Phillip Taylor Restaurant Manager: Pierre Papineau