

The Fifty 8° Grill Lunch

午市套餐

Set Menu 238RMB Choice of 1 Starter, 1 Main Course, Coffee or Tea
238元套餐包括一份前菜，一份主菜，咖啡或茶

Starters 前菜

Salads 色拉

All salads are also available as a larger Main Course portion.
S=Starter portion S=开胃菜份量, M=Main Course portion M=主食份量

Summer Garden Salad
夏季田园色拉 S-RMB78 M-RMB108
Red & White Quinoa and Ratatouille Salad
红白藜麦色拉配混合蔬菜丁 S-RMB98 M-RMB128
Seared Tuna Niçoise Salad
金枪鱼尼斯色拉 S-RMB98 M-RMB128
Iceberg Lettuce with Parmesan, Crispy Bacon, Charred Chicken
球生菜配帕尔玛芝士，熏猪肉及烤鸡肉 S-RMB98 M-RMB128

Signature Appetizers 餐厅特色前菜

Octopus Salad with Taggiasche Olives & Salted Lemon
章鱼色拉配塔加斯卡橄榄与咸柠檬 RMB88
Gratinated Burgundy Snails, Potato & Shallot
勃艮第焗蜗牛 RMB88
"Tête De Cochon" with Fennel & Mustard
猪肉冻糕配茴香芥末 RMB88
Fried Eggs, Tomato & Pata Negra
香煎鸡蛋配番茄,伊比利亚火腿 RMB88
Country Paté
传统法式猪肉冻糕 RMB88
Chef's Charcuterie Sélection RMB188 (set menu add RMB110)
厨师特选熟食拼盘(套餐另加110元)

Consommés/Soups 汤

Vegetable Minestrone 混合蔬菜汤 RMB88

Onion Soup Gratinée 法式洋葱汤 RMB88

Oxtail & Tomato Consommé 牛尾番茄清汤 RMB88

Wild Mushroom Tea 野生菌菇茶 RMB88

Main Courses 主菜

Open Wood Fire Grilled 自然炭烤

All of our fire grilled steaks are served with Fifty 8° steak sauce,
seasonal vegetables & grilled potatoes with shallots
我们的牛排皆配有五十八度特色牛排汁及时令蔬菜和烤土豆

Sirlion 160g / Jack's Creek All Natural Beef RMB188

天然有机西冷牛排 160克

Tenderloin 180g / Jack's Creek All Natural Beef RMB368 (set menu add RMB180)

天然有机牛里脊 180克(套餐另加180元)

Ribeye Steak 350g / Jack's Creek All Natural Beef RMB488 (set menu add RMB300)

天然有机肉眼牛排 350克(套餐另加300元)

Short Rib 180g / Full Blood Wagyu RMB688 (set menu add RMB500)

顶级和牛肋肉 180克(套餐另加500元)

Meat / Fish 肉类/鱼

Braised Brisket with "Shallot Gastrique"

低温慢煮和牛牛胸肉配干葱粒 RMB198

Braised Lamb Shoulder with Apricot, Olives & Salted Lemon

腌制羊肩肉配中东特色香料，橄榄与咸柠檬 RMB198

Red Snapper Roasted on the Skin, Cucumber

香煎红鲷鱼配黄瓜汁 RMB198

Plat du Jour 每日特选

Monday

Hachis Parmentier

土豆泥焗牛绞肉 RMB198

Tuesday

Char Grilled Lamb Cutlets with Tapenade

香烤羊排配橄榄酱 RMB198

Wednesday

Atlantic Cod with Porcini,

Garden Peas & Shallots

鳕鱼配牛肝菌与甜豆干葱 RMB198

Thursday

Roasted Chicken,

French Pea & Potato Mousseline

烤春鸡配豌豆及土豆泥 RMB198

Friday

Yellow Fin Tuna Steak,

Tomato & Watermelon Relish

香扒黄鳍金枪鱼配番茄西瓜汁 RMB198

Dessert 甜品

Fifty 8° Signature 五十八度特色甜品

Crème Brulée

焦糖布丁 RMB88

Chocolate Soufflé

巧克力苏芙蕾 RMB118

58° Grill Sorbet and Ice Cream Tasting

五十八度冰淇淋总汇 RMB128

Ice Cream 冰淇淋 RMB42

Bourbon Vanilla / Salted Caramel /

Cream Cheese / Chocolate

香草/咸味焦糖/奶油芝士/巧克力

Sorbets 雪芭 RMB42

Cacao / Cherry / Peach /

Fromage Blanc & Lemon /

Raspberry

可可/樱桃/蜜桃/芝士柠檬/树莓

Pastries 自制甜品

Profiterole

糖衣炮蛋 RMB88

Cherry Clafoutis

樱桃奶蛋布丁 RMB98

Bitter Chocolate & Salted Peanut Tart

巧克力花生塔 RMB98

The above prices are subject to 15% service charge.

Guests of The Fifty 8° Grill can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices, 58度扒房所提供的海鲜皆以绿色环保方式捕捉, all other ingredients used on this menu are prepared with carefully selected products, most of which are of organic or all natural origin. 所有的食材皆以天然有机方式培育。

Chef de Cuisine: Jason Oakley/ Restaurant Manager: Cedric Simon