



Fifty 8° Grill Lunch Menu

58°扒房午餐菜单

Best Enjoyed Shared 推荐宾客共享菜肴

2 Courses 二道式
RMB268

3 Courses 三道式
RMB348

4 Courses 四道式
RMB398

Appetizers & Salads

前菜和色拉

Burrata with Heirloom Carrots, Citrus & Smoked Almonds

鲜芝士色拉配特种胡萝卜, 柑橘果肉和烟熏杏仁片

Winter Duck Salad with Raspberries

冬季鸭肉色拉配覆盆子

Chicken Liver Parfait

自制鸡肝冻糕

Beetroot & Goat's Cheese Salad with Toasted Walnuts

迷你菜头配核桃和山羊芝士沙拉

Poached Egg, Bacon, Green Asparagus, Hazelnut & Truffle Jus

温泉蛋配风干五花肉, 绿芦笋, 榛子, 松露汁色拉

Seared Scallops with Pumpkin, Red Rice & Chestnuts

香煎扇贝配南瓜泥, 炸红米和栗子 *RMB68

Soups

汤

Jerusalem Artichoke Velouté with Brown Butter & Hazelnuts

洋姜浓汤配焦香黄油和榛子

Oxtail Consommé with Madeira & Winter Root Vegetables

番茄牛尾清汤配马德拉酒冻和冬季根茎蔬菜

Meat & Seafood

肉类和海鲜

Beef Wellington, Winter Vegetables & Red Wine Jus

牛里脊威林顿配冬季蔬菜和红酒汁

Iberian Pork Rib with Eggplant Caviar & Tomato

伊比利亚猪排配茄子酱和番茄

Venison Short Rib with Caramelized Apples, Chestnuts & Brussel Sprouts

烩鹿短排烤苹果, 栗子和小椰菜

King Salmon with Mussels & King Oyster Mushrooms

帝王三文鱼配迷你杏鲍菇和黑口贝

Pan Roasted Sea Bass with Red Prawns & Sea Vegetables

香煎海鲈鱼配深海红虾和海藻

Atlantic Cod with Green Vegetables & Garden Herb Emulsion

鳕鱼配绿色蔬菜和香草汁 *RMB98

Signature Steaks

特色牛排

Served with one side, one sauce & mustards of your choice 每份配自选酱汁及配菜各一种和芥末

Mullawara Grass Fed Angus 草饲牛肉

Tenderloin 200g *RMB148

牛里脊200克

Rib Eye 280g *RMB188

肉眼牛排280克

Jack's Creek Grain Fed Angus 谷饲牛肉

Sirloin 250g *RMB158

西冷牛排250克

Wagyu Cuts 和牛肉

David Blackmore Short Rib 180g *RMB398

大卫和牛肋肉180g 克

Livingstone Farm Rump Cap 220g *RMB188

利文斯通和牛臀肉220克

For Two 两人分享

Côte de Boeuf 1kg *RMB598

带骨肉眼牛排 1公斤

Served with two sides and two sauces

搭配酱汁和配菜各两种

minimum 2 pax share (最少两人分享)

Choose Your Sauce 自选搭配酱料

Béarnaise | Green Peppercorn | Shallot Gastrique Veal Jus | Sauce Diable | Red Wine Jus

香草黄油汁

青胡椒汁

干葱牛肉汁

辣番茄酱汁

红酒汁

Sides 另加配菜

Sautéed Mushrooms with Garlic & Shallots

干葱大蒜炒蘑菇

Garden peas "A la Francaise"

法式炒小豌豆

Roasted Cauliflower with Parmesan and Capers

奶油芝士焗花菜配水瓜柳

Braised & Caramelized Endives

慢炖焦糖菊苣

RMB68

RMB56

RMB58

RMB68

Potato Mousseline / add truffle

扒房自制松露土豆泥

Potato Wedges with Parmesan & Espelette Pepper

炸薯角配红椒粉

Potato Gratin Dauphinois

多芬内奶油焗土豆

Honey Roasted Root Vegetables

蜜汁根类蔬菜

RMB58/88

RMB56

RMB58

RMB58

Desserts

甜品

Mont Blanc with Blackcurrant & Caramelized Millefeuille

蒙布朗配黑加仑雪芭和焦糖酥皮

Chocolate Soufflé with Cacao Sorbet

巧克力苏芙蕾配可可雪芭(15mins十五分钟)

Crème Caramel with Citrus Fruits, Kumquat & Gingerbread

焦糖布丁配柑橘果肉, 金橘和姜味面包

Tart Au Citron with Condensed Milk Ice Cream

奶油柠檬塔配炼乳冰淇淋

Apple & Raisin Crumble with Vanilla Anglaise & Blackcurrant Sorbet

慢煮苹果和葡萄干酥皮脆配香草奶油和黑加仑雪芭(20mins二十分钟)

3-Flavor Chef Selection Homemade Sorbets

3种精选口味冰霜

* Item requires a surcharge

*为套餐外另需加收的费用

Prices are in RMB and are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

价格均以人民币计算并需加收15%服务费。点单前请您告知我们的员工对任何特殊食物的过敏或忌口。

Chef de Cuisine: Joshua Paris Restaurant Manager: Alexis Movio