

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

Spring Duck Salad with Green Asparagus & Raspberries

春季鸭肉色拉配芦笋和树莓 *RMB 48

Chicken Liver Parfait

自制鸡肝冻糕

Green Salad with Feta, Chia Seeds & Mustard Dressing

蔬菜色拉配山羊芝士和芥末汁

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

Grilled Pork Belly with Artichokes 'A La Barigoule'

扒五花肉配朝鲜蓟

Soups

汤

Jerusalem Artichoke Velouté with Brown Butter & Hazelnuts

洋姜浓汤配焦香黄油和榛子

Oxtail Consommé with Snap Peas, Bone Marrow and Morels

牛尾清汤配豌豆, 骨髓和羊肚菌

Meat & Seafood

肉类和海鲜

Beef Wellington, Spring 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

'Brick' Chicken with Leeks, Morel Mushrooms & Kale

煎清远鸡配扒京葱, 羊肚菌和羽衣甘蓝

½ Grilled Boston Lobster with Angel Hair Pasta, Tarragon and Bisque

扒半只波士顿龙虾配天使面, 龙蒿和浓汤 *RMB 98

Pan Fried Snapper, Bamboo Clams, New Potatoes & Bouillabaisse

香煎红鲷鱼配竹蛏, 土豆, 海鲜浓汤和蒜泥蛋黄酱

Seared Scallops with Spiced Vegetable & Toasted Bread Salad

香煎带子配烤面包色拉

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 Beef 草饲牛肉

Jack's Creek Grain Fed Angus Beef 谷饲牛肉

Wagyu Beef Cuts 和牛肉

Tenderloin 200g *RMB 148

牛里脊200克

Rib Eye 280g *RMB 188

肉眼牛排280克

Sirloin 250g

西冷牛排250克

Tenderloin 200g

牛里脊200克

*RMB 158

*RMB 268

David Blackmore Short Rib 180g *RMB 398

大卫和牛肋肉180g 克

Livingstone Farm Rump Cap 220g *RMB 188

利文斯通和牛臀肉220克

For Two 两人分享

Côte de Boeuf 1kg

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)

*RMB 598

Choose Your Sauce 自选搭配酱料

Béarnaise

香草黄油汁

Green Peppercorn

青胡椒汁

Shallot Gastrique

干葱牛肉汁

Veal Jus

辣番茄酱汁

Sauce Diable

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

Spiced Baby Corn with Bacon & Chives

调味玉米笋配培根和香葱

RMB 68

RMB 56

RMB 58

RMB 68

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

Mint Glazed Spring Vegetables

薄荷春季蔬菜

RMB 58/88

RMB 56

RMB 58

RMB 58

Desserts

甜品

Spiced Pineapple Millefeuille with Lemon Grass Ice Cream

菠萝千层酥皮配柠檬草冰淇淋

Chocolate Soufflé with Cacao Sorbet

巧克力苏芙蕾配可可雪芭(15mins十五分钟)

Marinated Strawberry with Cheese Cake Ice Cream & Champagne Sabayon

腌制草莓配芝士蛋糕冰淇淋和香槟萨巴雍 For Two to Share(双人分享)

Crème Caramel with Citrus Salad, Candied Zest & Lemon Tuille

焦糖布丁配柑橘果肉

'Snowball' Poached Meringue, Passion Fruit Granita & Coconut Cream

"雪球"蛋白霜配热情果冰糕和椰子奶油

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