

MENU

APPETISER

FRESHLY SHUCKED OYSTER (6pcs / 12pcs) David Hervé “Boudeuse”	298 / 548
CONFIT CLAMS Green Bean, Daikon, Dill, Horseradish, Mint	198
CITRUS CURED MACKEREL Dill, Smoked Lychee, Bergamot Dressing	148
CURED SALMON  House Cured New Zealand Salmon, Crème Fraîche, Finger Lime and Beetroot Dressing	148
BURRATA  Confit Cherry Tomato, Basil Sprout, Arugula, Sherry Vinaigrette, Extra Virgin Olive Oil	128
RADICCHIO PUMPKIN SALAD  Almond, Honey, Mustard, Shiso	128
CUTTLEFISH TAGLIATELLE Poached Cuttlefish, Lemon Olive Oil, Black Aioli	128
EBONY CAESAR SALAD  Romaine Lettuce, Organic Chicken, Sakura Shrimp, Caesar Dressing, Malabar Spinach Emulsion	128
QUINOA HOT SPRING EGG SALAD  Lychee Jelly, Fennel Flower, Basil, Orange Oil, Truffle Sauce	128
TOFU FROG LEGS Puffed Barley, Shiso, Fermented Olive Leaves	98
SPINACH SALAD  Baby Spinach, Candied Walnut, Beetroot, Wasabi Yogurt Dressing	98
TOFU BEIGNET  Seaweed and Tofu Beignet, Yuzukoshō, Lime Mayonnaise	98

SOUP

BOSTON LOBSTER BISQUE Rouille Sauce, Garlic Bread	198
SOUR AND SPICY ABALONE SOUP Zucchini, Caviar, Finger Lime, Crab Mushroom, Microgreens	168
WILD MUSHROOM SOUP  Mushroom Ragout, Black Truffle	88

MAIN

USDA SHORT RIB 24 Hours Braised Short Rib, Mashed Potatoes, Pepper Sauce	1,288
CHAR-GRILLED BOSTON LOBSTER Grilled Lemon, Kale	588
GRILLED WHOLE TURBOT Sun-dried Tomatoes, Basil, Lemon, Garlic, Olive Oil	588
PATAGONIA TOOTHFISH Braised Fennel, New Zealand Mussel, Cider Emulsion	298
SILVER FERN NEW ZEALAND LAMB CHOPS Celery Root, Snap Pea, Polenta, Baby Corn, Mint and Lime Jelly	268
CHICKEN  Slow Poached Organic Chicken Breast, Barley Risotto, Lemon-Thyme Chicken Jus	218
BEEF BURGER Angus Beef, Brioche Bun, Caramelized Onion, Cheddar Cheese	218
MEDITERRANEAN STYLE OCTOPUS Sun-dried Tomatoes, Black Olive, Dill, Paprika Crisps, Shrimp Oil	158
HANDMADE PAPARDELLE BOLOGNESE Short Rib Ragout, Tomato, Basil, Parmigiano Reggiano	128
MUSHROOM BOURGUIGNON  Creamy Polenta, Mushrooms, Baby Carrot, Baby Onion	128
PARMIGIANO RISOTTO  Arborio Rice, Parmigiano Reggiano, Rosemary, Lemon Zest	108

SIGNATURE GRILL

LONGJIANG WAGYU RIB EYE A2 - 300G	798
USDA PRIME RIB EYE - 300G	698
WAGYU TAJIMA STRIPLOIN M7 - 250G	698
AUSTRALIAN WAGYU TENDERLOIN M5 - 200G	688
ANGUS RESERVE STRIPLOIN M5 - 250G	598

Served with a side of crushed potatoes and grilled vegetables.
Your choice of sauce: peppercorn, red wine, chimichurri.

SIDES

GARLIC BROCCOLINI	78
ASPARAGUS	78
BUTTER MASHED POTATOES	68
FRENCH FRIES	68
MUSHROOM RAGOUT	68



vegetarian



sustainable farming

For special requests or dietary requirements (vegan, gluten-free, dairy-free), please contact your waiter.
All prices are in CNY and subject to 15% service charge.