

特选套餐 tasting menu

开胃小食亨利爵士腌三文鱼
amuse bouche of gin cured salmon

* 加拿大枫林湾生蚝
海南青柠, 雪利酒醋, 海南黄辣椒酱
canadian fanny bay oysters
hainan lime, sherry vinegar, pumpkin & yellow chili

海南明虾, 嫩叶生菜, 牛油果, 白兰地, 洋甘菊蛋黄酱
hainan king prawns, lettuce heart, avocado, brandy & chamomile

三黄鸡意式饺, 柠檬防风泥, 百里香清汤, 波多黎各菌
yellow chicken tortellini, parsnip & lemon, consommé, portobello

牛奶煮黑鳕鱼, 法式鱼丸, 嫩韭菜, 土豆
milk poached black cod, brandade croquette, baby leek & potato
或者
or

牛肝菌扒牛排, 橄榄甘草碎, 布里芝士筒, 培根, 有机黑蒜
cepe ash beef sirloin, liquorice, brie pastry, speck, black garlic

白朗姆酒, 烤菠萝, 果冻, 椰子
white rum, roasted pineapple, gelee, textures of coconut

精致小点
handcrafted petit fours

598

* 套餐内选择生蚝需另加120人民币
+288含葡萄酒搭配
此菜单适用于位上
+120 oysters course
+288 with wine pairing
this menu has been designed to be enjoyed individually

前菜 starter

农庄番茄 青苹果, 青瓜, 山羊芝士, 核桃, 薄荷芽 seasonal farm tomatoes green apples, cucumber, goat cheese, walnut, mint sprouts	140
焦香洋蓍 萝卜, 小萝卜, 糖心鹌鹑蛋, 罗勒 caramelized artichokes carrot, baby radish, quail eggs, basil	135
生蚝 加拿大枫林湾生蚝 法国生蚝 爱尔兰生蚝 南瓜黄灯笼酱, 雪利酒醋, 芥末刁草酱, 海南小酸桔 海草黄油汁炭烤, 香草面包, 洛克菲勒 oysters – raw or grilled - 6pcs fanny bay - canada fine de claire - france harty - ireland pumpkin lantern chili sauce, sherry vinegar, wasabi dill jus, hainan lime charred sea grass butter sauce, brioche breaded, rockefeller	390
海南老虎虾 生菜心, 牛油果, 白兰地, 洋甘菊蛋黄酱 hainan tiger prawns lettuce heart, avocado, brandy & chamomile mayonnaise	165
烤带子 菜花, 蟹味菇, 豆粒, 味噌, 紫菜 roasted scallops cauliflower, shimeji mushrooms, peas, miso, nori	165
海鲜根芹浓汤 鱿鱼, 螺, 根芹片, 柠檬 ocean celeriac veloute squid, clams, celeriac chips, lemon	140

前菜 starter

- 珊瑚双拼 蟹&龙虾 180
鱼子酱, 番茄啫喱, 土豆片, 蛋白
potted crab & lobster
caviar, tomato essence gelee, potato chips, egg whites
- 香煎肥肝 170
大葱泥, 芒果莎莎, 红菜头, 干葱, 西柚啫喱, 麦芽粉
pan-fried foie gras
leek puree, mango salsa, beetroot, shallot, grapefruit gelee,
malt powder
- 慢烤鸽子 155
黑菌, 南瓜泥, 小萝卜片, 百合, 烟熏松子, 鸽子汁
slow roasted pigeon
truffle, pumpkin puree, radish, lily, smoked pine nuts
- 腌制三文鱼 150
香橙啫喱, 辣根蛋黄酱, 毛豆, 茴香, 水瓜柳
cured salmon
sweet orange gelee, horseradish emulsion
edamame, fennel, caper

主菜

main course

手工墨鱼意式饺 藏红花奶油, 番茄, 芝士, 清水橄榄 hand-made cuttlefish ravioli saffron cream, tomato, cheese, manzanilla olives	210
嫩蔬菜挞 意大利松露玉米面泥, 南瓜奶油, 马齿苋, 紫苏 young vegetable tartlet truffle polenta, pumpkin cream, purslane & basil	190
奶煮黑鳕鱼 鱼羹, 嫩韭菜, 小葱, 柠檬小胡瓜 milk poached black cod brandade croquette, wild leek, spinach, lemon courgette	240
法式浓汤烩海鲜 鱿鱼, 带子, 虎虾, 鱼, 螺, 干邑海鲜汤, 番茄 seafood "bouillabaisse" squid, scallop, prawn, cod fish, clam, cognac bisque, tomato	250
牛肝菌扒牛排 黑蒜, 培根, 烤番茄, 黑橄榄碎, 布里芝士筒 cepe ash beef sirloin black garlic, speck, roasted tomato, liquorice, brie brick pastry	300
慢煮胸脯肉 藜麦, 羊肚菌, 杏仁, 玉米泥, 脆鸡皮, 鸡汁奶泡 slow cooked chicken breast quinoa, morel mushrooms, almonds, corn puree, crisp chicken skin	220
猪里脊 胡萝卜泥, 白口菇, 西梅酱, 茴香籽, 芦笋, 肉汁 pork tenderloin carrot puree, prunes, fennel seed, asparagus, red wine jus	230

主菜
main course

香煎海南斑鱼
自制豆腐, 鸡尾洋葱, 白茼青, 洋蓟, 番茄, 绿汁
pan-fried hainan grouper
home-made tofu, pearl onions, turnips, artichokes, tomatoes

235

配菜
sides

蒸蜜豆, 西兰花, 芦笋, 杏仁
steamed peas, broccoli, asparagus, almonds

炒蘑菇, 百里香, 布朗黄油
sauteed mushrooms, thyme, brown butter

精选嫩生菜沙拉, 松露油醋汁
picked salad leaves, truffle vinaigrette

淡黄油欧芹小土豆
buttered parsley fingerling potatoes

温樱桃番茄, 干葱, 蒜, 罗勒
warm cherry tomatoes, shallots, garlic, basil

55

分享 to share

海鲜拼盘	620
龙虾, 海南大明虾, 马鲛鱼, 蛤蜊, 鱿鱼, 扇贝	
seafood hot selection	
lobster, hainan king prawns, mackerel, clams, squid, scallops	
冰鲜海鲜拼盘	550
鲍鱼, 象拔蚌, 螺, 海螯虾, 活鲜虾, 小八爪鱼	
seafood cold selection	
abalone, geoduck, clam, scampi, shrimp, octopus	
烤鲜活白鲷	320
柠檬, 水瓜柳, 焦化黄油	
grilled whole pomfret	
lemon, capers, beurre noisette	
烤大明虾	260
百里香, 泰式酸辣汁, 烤蒜, 辣味蛋黄酱, 柑橘	6只 pieces
bbq king prawns	510
thyme, nam jim, roasted garlic, rouille, citrus	12只 pieces
炒野生芒果螺	250
xo酱, 脆米粉, 油条	
wild mango clams	
xo sauce, crisp vermicelli noodles, fried dough fritters	
油浸脆皮乳猪	520
烤胡萝卜仔, 南瓜, 苹果泥, 芥末酱, 苹果酒汁	
suckling pig	
baby carrots, pumpkin, apple puree, ale mustard, cider jus	
安格斯战斧牛排	1380
250天谷饲, 整蒜, 香百里, 带枝番茄	
红酒牛肉汁 / 黑胡椒汁	
whole tomahawk roast rib	
250 day grain fed angus, whole garlic, tomato	
beef jus / black pepper sauce	

分享
to share

炒海南岩石螃蟹 480
黑胡椒酱汁 / 泰式红咖喱汁
hainan rock crabs
wok fried in black pepper sauce / thai red curry sauce

烤整只南澳洲龙虾 1980
混合小萝卜, 鲣鱼黄油汁, 嫩蔬菜
australian rock lobster
heirloom radish, dashi butter, baby vegetables

甜品
dessert

- 巧克力奶油 95
浆果, 杏仁蛋白饼, 可可雪芭
chocolate cremeux
berries, dacquoise, cocoa sorbet
- 藏红花奶冻 95
牛奶冰淇淋, 柚子蛋白、杏仁、芒果, 百香果
saffron panna cotta
milk ice cream, yuzu meringue, almond, mango, passionfruit
- 草莓柠檬酪 95
奶油果仁糖, 酥饼, 榛子
strawberry and lemon curd
praline cream, shortbread, hazelnut
- 英式乡村芝士 95
水果面包, 蜂巢
british farmhouse cheeses
fruit bread, honeycomb
- 应季水果和雪芭 95
seasonal fruits and sorbets

儿童菜单 for younger fans

前菜 to start

番茄蔬菜汤 40
tomato minestrone soup

新鲜番茄炒鸡蛋 35
scrambled eggs with fresh tomato

南瓜浓汤 30
butternut squash puree

土豆泥 30
mashed potato

炒饭 30
fried rice

蒸时蔬 35
steamed vegetables

沙拉 35
salad

主食 mains

迷你牛肉汉堡 85
牛肉饼, 新鲜番茄, 烘烤马苏里拉芝士
配沙拉和土豆条
beef burger
fresh tomato, grilled mozzarella
with salad and chips

红鲷鱼和三文鱼 90
配奶油土豆泥
snapper and salmon pie topped
with creamy potato

儿童菜单 for younger fans

主食 mains

烤澳大利亚牛排 105
土豆条和沙拉
grilled australian steak
chips and salad

煎鸡胸肉 75
青豆，萝卜和土豆
pan fried chicken breast
peas carrots and potatoes

烤红鲷 90
沙拉，柠檬和蛋黄沙司
grilled snapper
salad, lemon and tartare sauce

通心粉意大利面 45
配奶油芝士酱
macaroni pasta
with creamy cheesy sauce

意大利面 50
配秘制番茄汁和新鲜罗勒
spaghetti
with homemade tomato sauce and fresh basil

甜品 desserts

时令水果盘配冰霜 35
seasonal fruit plate with sorbet

巧克力和香草圣代冰激凌 45
chocolate and vanilla
ice cream sundae

新鲜浆果和果冻沙拉 50
配香草冰激凌
fresh berry and jelly salad
with vanilla ice cream