

The Fifty 8° Grill Lunch Set 午餐菜单

2 Courses 二道式
RMB 198

3 Courses 三道式
RMB 218

Starters & Soup 前菜&汤

Escargots de Bourgogne
法式焗蜗牛

Tuna Niçoise Salad with Baby Potato, Bell Pepper, Quail Egg and Anchovy I 
金枪鱼尼斯色拉配迷你土豆, 彩椒, 鹌鹑蛋和银鱼


Burrata Salad with Heirloom Tomato Crushed Avocado, Shaved Fennel and Basil
布拉塔芝士色拉配原生番茄, 牛油果, 茴香片和罗勒

Smoked Salmon Salad with Yoghurt & Lime Dressing
烟熏三文鱼色拉配酸奶青柠酱汁

Lobster & Ratatouille Bisque
波士顿龙虾浓汤配普罗旺斯蔬菜
***RMB 58**


Main Courses 主菜

Tomato & Seafood Pasta
番茄海鲜意面

Wagyu Beef Burger with Cheddar Cheese, Pancetta, Caramelized Onion, French Fries & Mesclun Leaves 
和牛牛肉汉堡配车达芝士, 意式培根, 焦糖洋葱, 薯条和色拉


Slow Cooked BBQ Pork Ribs with Coleslaw & Waffle Fries
烧烤猪肋排和卷心菜色拉, 薯格

Char-Grilled Ranger Valley MBS5 Sirloin with Broccolini, Confit Garlic & Shallot
明火炭烤澳洲护林员谷MBS5和牛西冷配迷你西兰花牛油慢煮干葱和大蒜
***RMB 398**

Pan Seared Halibut with Clams, Baby Potato and Beurre Blanc 
香煎比目鱼柳配蛤蜊, 迷你土豆和法式白黄油汁

Desserts 甜品

Peach & Mont-Blanc
梨子蒙布朗

Pineapple Carpaccio with Lime and Banana Sorbet, Extra Virgin Olive Oil Snow 
菠萝薄片配香蕉青柠雪芭, 橄榄油麦芽糊

Berry Paris-Brest
莓果巴黎泡芙

Coffee & Tea 套餐外另加咖啡&茶

Freshly Brewed Coffee (200ml)
现磨咖啡 (200毫升) RMB 68



Espresso (25ml)
浓缩咖啡 (25毫升) RMB 68

Double Espresso (50ml)
双份浓缩咖啡 (50毫升) RMB 78

Cappuccino (200ml)
卡布奇诺 (200毫升) RMB 78

Latte (200ml)
拿铁 (200毫升) RMB 78

Black Tea & Green Tea
红茶或绿茶 RMB 78

*Item requires a surcharge *为套餐外另需加收的费用
All prices are in RMB and are subject to 15% service charge and prevailing taxes.
价格均以人民币计算需加收15%服务费及相应税费。
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
点单前请将您对任何特殊食物过敏或食物忌口交接给我们员工。
 Sustainable Sourced Items 来自可持续发展产品
 58° Grill Signature Dishes 招牌菜