


The Fifty 8° Grill Lunch Set 午餐菜单


2 Courses 二道式
RMB 198

3 Courses 三道式
RMB 218

Appetizers & Salads

开胃菜色拉

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

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

Grilled Chicken Caesar Salad with Anchovy,
Crispy Bacon & Crouton
鸡肉凯撒色拉和银鱼, 香脆培根, 面包丁

Smoked Salmon with Capers, Dill & Seaweeds
烟熏三文鱼配刺山柑, 莳萝和海藻


Soup 汤

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

Main Courses


主菜

Fresh Baked Tray Pizza with Cherry Tomato,
Arugula & Burrata
鲜焙意式方盘披萨配樱桃番茄, 芝麻生菜和布拉塔芝士

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

Fettuccine with Braised Short Rib,
Sweet Peas & Parmigiano
牛短排意大利宽面, 鲜剥甜豆和帕玛森芝士


Lemon and Rosemary Scented Corn Fed Chicken with Corn Fries,
Asparagus and Gravy
柠檬迷迭香清远鸡配玉米薯条, 芦笋和肉汁

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

Crème Brûlée with Pumpkin and Coconut Ice Cream
焦糖布丁配南瓜椰子冰激凌

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

Baked Cheese Tart with Strawberry Ice Cream
鲜焙芝士塔和草莓冰激凌

Chilled Fresh Juice 套餐外另加鲜榨果汁

Watermelon Juice RMB78
鲜榨西瓜汁

Orange Juice RMB78
鲜榨橙汁

Wine By the Glass

Copenhagen Sparkling Tea, Bla, RMB98/150ml
Denmark (Non Alcoholic)

Flying Kiwi Estate, Marlborough, RMB108/150ml
New Zealand Sauvignon Blanc

All prices are in RMB and are subject to 10% service charge and prevailing taxes.
价格均以人民币计算需加收10%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 来源自可持续发展产品

 58° Grill Signature Dishes 招牌菜