

## APPETIZERS & SALADS & SOUPS

### Sugar & Salt Salmon Gravlax with Herbs, Caper Berry & Avocado Puree

腌渍三文鱼配各式香草, 水瓜榴和牛油果  
158

### 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  
128

### Seared Scallop with Vegetable Salsa, Tomato Compote, Asparagus & Bread Crisp

香煎扇贝配蔬菜莎莎, 蕃茄泥, 芦笋和面包脆片  
168

### Oscetra Caviar(30g) with Traditional Condiments Blini, Caperberry, Sour Cream, Egg White, Egg Yolk, Shallot, Chive, Lemon Wedges

经典鱼子酱(30克)  
荞麦薄饼, 刺山柑, 酸奶油, 蛋白, 蛋黄, 干葱, 细香葱, 柠檬角  
1188

### Provencale "Pistou" Soup

法式蔬菜浓汤  
98

### Niçoise Salad with Seared Tuna, Baby Potato, Bell Pepper, Quail Egg and Anchovy

香煎金枪鱼尼斯色拉配迷你土豆, 彩椒, 鹌鹑蛋和银鱼  
128

### Green Salad with Avocado, Seasonal Fruit, Shaved Baby Carrots, Chia Seeds & Green Goddess Dressing

绿色蔬菜色拉配牛油果, 水果, 手指胡萝卜, 奇亚籽和女神汁  
118

### Seared Duck Foie Gras with Brioche, Raspberry & Beetroot Dressing

香煎肥肝配黄油面包, 树莓和红菜头调味汁  
168

### Charcuterie Board, with Pickles & Sour Dough Crisp 5J Iberico Ham, Salami, Chorizo, Coppa

冷切肉拼盘  
5J伊比利亚火腿, 萨拉米香肠, 克里索香肠, 风干脖颈肉  
268

### Lobster & Ratatouille Bisque

波士顿龙虾浓汤配普罗旺斯蔬菜  
158

## Fresh Seafood

### New Zealand Moana Oyster with Mignonette & Lemon

新西兰莫娜生蚝配红酒醋汁和柠檬- 50 (只) / 298 (半打)

\*Minimum order 2 pieces 最少 2 只起点

50(1 piece) / 298(6 pieces)

## MAIN COURSE

### Niccolo's Spaghetti Bolognese

客座主厨特色肉酱意面  
168

### Grilled Tiger Prawn with Creamy Polenta & Tomato compote

扒老虎虾配奶油玉米糊和番茄酱汁  
248

### Lemon & Rosemary Scented Corn Fed Chicken with Corn Fries, Asparagus & Gravy

柠檬迷迭香清远鸡配玉米薯条, 芦笋和肉汁  
228

### 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  
238

### Inner Mongolia Lamb Rack with Parsnip Puree, Broccolini & Lamb Jus

内蒙古羊排配防风根泥, 迷你西兰花和肉汁  
248

### Risotto of the season

时令风味烩饭  
198

### Pan-Fried Toothfish with Maitake Mushroom & Leek Stew, Beurre Blanc

香煎犬牙鱼配烩舞茸菌和京葱, 法式白黄油汁  
418

### Iberico Pork Chop with Porcini & Sweet Pea Stew

香烤伊比利亚猪排配烩牛肝菌和豌豆  
208

### Vegan Burger, Portobello Mushroom, Caramelized Onion, Crispy Sweet Potato, French Fries & Mesclun Leaves

波多黎各菌素食汉堡配车达芝士, 焦糖洋葱, 红薯脆, 薯条和色拉  
158

### Fifty 8° Grill Signature Beef Wellington with Truffle, Seasonal Vegetables & Cress

58°扒房惠灵顿牛排配黑松露, 时蔬和缤纷苗芽  
588

## DESSERTS

### Poire Belle-Hélène

Poached Pear, Williamine Jelly, Stracciatella Ice Cream, Caramelized Almond & Warm Chocolate Sauce

法式炖梨

煮梨子, 威廉姆梨味利口酒啫喱, 巧克力香草奶油, 焦糖杏仁片和温热巧克力酱  
98

### Yuzu Tart with Vanilla Cream & Sorbet

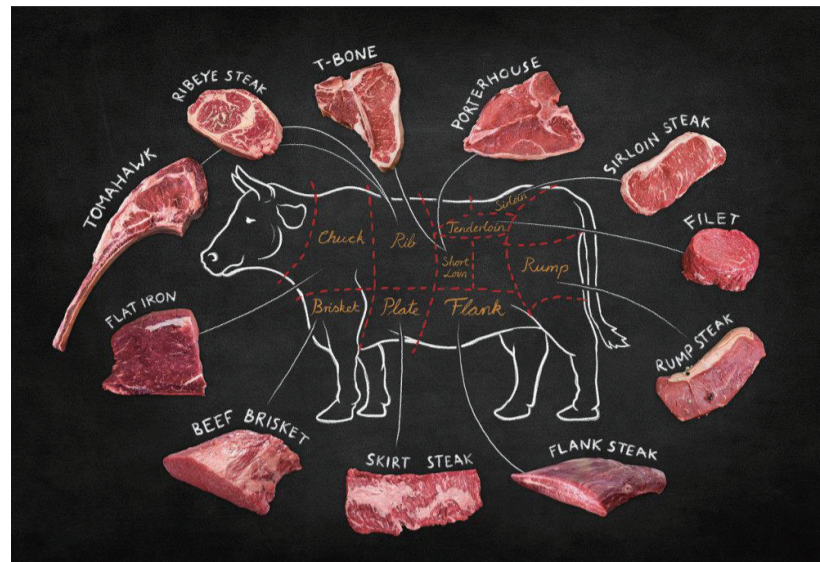
柚珠塔配香草奶油和雪芭  
98

### Fifty 8° Grill Signature Chocolate Soufflé

58°扒房特色巧克力舒芙蕾配可可雪芭  
128

### Baked Alaska

火焰冰激凌  
128



## BEST ENJOYED SHARED

Seafood Tower (2-3 person sharing) 988  
with Siberian Caviar(10g) 1088

海鲜拼盘 (2-3人分享)  
另加西伯利亚鱼子酱(10克)

## LARGE CUTS FROM THE CHARCOAL 分享式烤肉

Steak au Beurre Ranger Valley Black Angus T-Bone In Sizzling Butter M3+ 750g 988

黄油风味Ranger Valley黑安格斯T骨牛排M3+ 750克

Ranger Valley Black Angus Tomahawk M3-M5 1500g 1688

Ranger Valley 黑安格斯和牛战斧牛排M3-M5 1500克

\*Served with Grilled Vegetables, Garden Herb & Lemon Dressing Salad Three Sides and Two Sauces of Choice

\*配有扒蔬菜, 迷你蔬菜色拉, 任意三款配菜和两款酱汁

## OUR SIGNATURE RANGER VALLEY WAGYU

Our chilled beef is hand selected from the best Australian farms producing the finest grass & cereal fed beef.

Our premium steaks are cooked to obtain the perfect temperature, caramelization flavour.

我们的冰鲜牛肉来自澳洲优质农场。我们的牛排通过厨师烹饪以保证风味的保留。

Ranger Valley Black Angus Beef Tenderloin M3+ 200g 528

Ranger Valley 黑安格斯牛里脊 M3+ 200 克

Ranger Valley Black Angus Beef Rib Eye M3+ 300g 568

Ranger Valley 黑安格斯牛眼肉 M3+ 300 克

Ranger Valley Black Angus Sirloin M5 250g 598

Ranger Valley黑安格斯和牛西冷M5 250 克

\*Served with Grilled Vegetables, One Side and One Sauce of Choice

\*配有扒蔬菜, 任意一款配菜和酱汁

## Side Dishes 配菜

### Mac & Cheese

芝士焗通心粉

58

### Smoked Paprika French Fries

炸薯条配烟熏辣椒粉

58

### Grilled Asparagus

扒芦笋

68

### Potato Mousseline

扒房自制土豆泥

58

### Sauteéd Baby Mushroom with Garlic & Parsley

干葱大蒜香炒蘑菇

58

### Garden Peas a la Française

法式炒鲜剥小豌豆

108

## Selection of Sauces 精选酱汁

### Bearnaise Sauce

香草黄油酱

### Chimichurri Sauce

阿根廷香辣酱

### Fifty 8° Grill Steak Sauce

58° 扒房特色牛排汁

### Mustard Selection

精选芥末

### Black Pepper Sabayon



黑胡椒萨巴雍


### Red Wine Jus

红酒汁

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, 点餐前请您告知我们的员工对任何特殊食物的过敏或忌口。

 &  Sustainable & Responsibly Sourced Items 来源自可持续发展产品

 58° Grill Signature Dishes 招牌菜  Vegetarian 素食