

# Christmas Eve Set Menu

宝珊瑚  
Coral from the Sea

\*\*\*

帝王蟹, 意式奶冻, 番茄醋  
King Crab, Panna Cotta, Tomato Vinegar

\*\*\*

鹅肝  
Royale Foie Gras

\*\*\*

西班牙红魔虾煎饼卷  
Carabinero Cannolo

\*\*\*

OPUS 388冰滴茶  
OPUS 388 Iced Tea

\*\*\*

蓝龙虾, 瑞可塔芝士, 洋姜  
Blue Lobster, Ricotta Ravioli, Topinambur

\*\*\*

蓝带式脆皮海鲈鱼, 小何塞火腿  
Crispy Sea Bass and Joselito Ham Cordon Bleu

\*\*\*

珍珠鸡肉酿云南松茸和菌菇  
Filled Guinea Fowl, Yunnan Truffle and Mushrooms

\*\*\*

甜贝壳  
The Shell

\*\*\*

法芙娜72%巧克力, 马爹利蓝带干邑, 可可碎  
Valrhona 72%, Cognac Martell Cordon Bleu, Cacao Nibs

\*\*\*

秘宝  
The Secret

人民币 1688/每位  
CNY 1688/Per Person

以上价格需加10%的服务费和6%的税费  
All prices are subject to 10% service charge and 6% tax

请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队  
Please highlight any specific food allergies or intolerances to our colleagues before ordering

# New Year Set Menu

宝珊瑚  
Coral from the Sea

\*\*\*

带子, 意式奶冻, 番茄醋  
Scallop, Panna Cotta, Tomato Vinegar

\*\*\*

鹅肝  
Royale Foie Gras

\*\*\*

吉拉多生蚝, 香槟汁, 鱼子酱  
Gillardeau Oyster, Champagne, Caviar Perseus N.2

\*\*\*

OPUS 388冰滴茶  
OPUS 388 Iced Tea

\*\*\*

蓝龙虾意面, 帕马臣芝士酱汁  
Blue Lobster Tagliatelle, Bisque, Parmesan 24 Months

\*\*\*

烹章鱼, 洋蓟  
Soft Octopus, Artichoke

\*\*\*

羊排, 黄油生菜  
Lamb Chop, Butter Lettuce

\*\*\*

甜贝壳  
The Shell

\*\*\*

蒙布朗  
Mont Blanc

\*\*\*

秘宝  
The Secret

人民币 1688/每位  
CNY 1688/Per Person

以上价格需加10%的服务费和6%的税费  
All prices are subject to 10% service charge and 6% tax

请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队  
Please highlight any specific food allergies or intolerances to our colleagues before ordering