

OPUS

ELEV.388

生蚝 & 海鲜

HUÎTRES ET FRUITS DE MER

法国生蚝畅享 Les Huîtres à discrétion French Oyster Bar	588
现开法国生蚝 Les Huîtres Françaises French Oyster	68/pc
 精选海鲜拼盘, 各式海鲜搭配玛丽玫瑰酱 Plateau de Fruits de Mer servi avec Marie Rose et Mignonette Seafood Platter served with Marie Rose and Mignonette	888
 现切法式手工烟熏三文鱼, 传统小料 Saumon Fumé avec condiments House Smoked Salmon with traditional condiments	168

 素食精选 Vegetarian option  精选推介 Signature dish

价格需加收 10% 服务费和 6% 税费 Prices are subject to 10% service charge and 6% tax

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开胃小点

APÉRITIF

脆皮海鲜, 香料和蒜泥蛋黄酱 Beignets de Poisson avec épices et Aioli Crispy Fried Seafood with spices and Aioli	98
松露奶油&伊比利亚火腿酥皮泡芙 Gougère de Jambon Iberique au truffe Pastry Choux filled with truffle cream and Iberico ham	98
脆猪耳, 香料 Oreille de Cochon croustillante aux cinq épices Crispy Pig Ear with five spices	98
薄切伊比利亚火腿, 渍番茄 Jambon Ibérique tranché avec tomates Thin Sliced Iberico Ham with marinated tomatoes	98

汤 & 沙拉

SOUPE & SALAD

法式奶油南瓜汤, 南瓜仁 Crème de Citrouille rôtie et graines de citrouille Roasted Pumpkin Soup and pumpkin seeds	98
 法式龙虾浓汤, 龙蒿奶油 Bisque de Homard et crème tarragonale Lobster Bisque and tarragon cream	168
 布拉塔芝士沙拉, 油浸番茄, 芝麻菜 Salade de Burrata, confit de tomate, roquette Burrata Salad, tomato confit, arugula	138
 无花果沙拉, 山核桃, 瑞可塔乳酪和莓果 Salade de Figs, noix de pécan, ricotta, framboises Fig Salad, pecan nuts, ricotta cheese, raspberries	128

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冷食头盘 HORS-D'OEUVRE FROID

精选法国芝士，自制时令果酱，坚果 Plateau de Fromages Français, compote de fruits, noix French Cheese Board with fruit compote and nuts	188
精选熟食拼盘，腌制肉，橄榄和腌菜 Planche de Charcuterie, olives et cornichons Charcuterie Board with olives and pickles	238
牛肉薄片，孔泰芝士，山葵蒜泥蛋黄酱 Oreille de Carpaccio de Bœuf, fromage Comté, Aioli au raifort Beef Carpaccio with shaved Comté cheese and horseradish Aioli	138
风味肉派，渍菜，芥末 Paté de Campagne, cornichons, mutarde Paté de Campagne served with pickles and mustard	138
三文鱼塔塔，牛油果和番茄 Tartare de Saumon, avocat, tomates Salmon Tartar with avocado and tomatoes	168

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热食头盘 HORS-D'OEUVRE CHAUD

香煎大连扇贝，水瓜柳酱汁，花椰菜奶油 Coquille Saint-Jacques "Grenobloise" avec crème de chou-fleur Seared Scallops in butter and caper sauce with cauliflower cream	168
香煎鹅肝，布里欧修，甜酒煮樱桃，坚果，鸭汁 Foie Gras sauté avec cerises et jus Sautéed Foie Gras with cherries and duck jus	168
蒜香大虾，番茄，胡椒，百里香 Crevettes Provençal avec ail, tomates, poivrons et thym Sautéed Prawn with garlic, tomatoes, peppers and thyme	168
烤鱿鱼，海芦笋，香草黄油，柠檬 Calmars grillés au Café de Paris et citron Grilled Squid with sea asparagus herb butter and lemon	128

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海陆精选主菜 LES PLATS

龙虾手工宽面，特制海鲜酱汁 Tagliatelles de Homard, sauce Marinière Lobster Tagliatelle, Marinière sauce	238
煎黄大黄色，法式黄油汁，蘑菇和核桃 Courbine Jaune poêlée, sauce Beurre Blanc, champignons et noix Pan Seared Yellow Croaker, Beurre Blanc sauce, mushrooms and walnuts	258
🍷 烤新西兰羊排，普罗旺斯风味香草，茄子 Carré d'Agneau Lumina rôti, herbes Provençales et aubergine Roasted Lumina Lamb Rack, Provençal herbs and eggplant	338
法式香草油封鸭，烤迷你西兰花，橙子，鸭汁 Confit de Canard, broccolini rôti, jus de canard Duck Confit, roasted broccolini, orange segments and duck jus	188
谷饲M7和牛西冷，胡椒蛋黄酱，薯条 Steak Frites Grain Fed Australian M7 Striploin, pepper mayonnaise, French fries	688

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精选主菜分食盘 LES PLATS A PARTAGER


风味香草烤银鳕鱼，法式炖豆子，烤时蔬 Morue en Papillot Cod Fish roasted on aromatic herbs, bean cassoulet with roasted vegetables	778
🍷 OPUS招牌惠灵顿牛排，谷饲M5牛柳，手工酥皮，法式蘑菇泥，芦笋，土豆泥 Steak Wellington M5 Grain Fed Australian Tenderloin, puff pastry and mushroom duxelle with asparagus and Pommery mashed potatoes	1088
碳烤谷饲M5和牛带骨肉眼800gr，番茄，芝麻菜，孔泰奶酪 Côte de Bœuf 800gr Jospet Grilled Grain Fed Australian Wagyu M5 Rib Eye on the Bone, tomato, arugula, Comté	1288

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甜品 DESSERT

 招牌拿破仑, 新鲜莓果 Mille-Feuille et baies Opus Mille-Feuille with fresh berries	118
舒芙蕾, 时令水果, 香草冰淇淋 Soufflé, fruits de saison, glace à la vanille Soufflé, seasonal fruits, vanilla ice cream	98
焦糖苹果挞, 香草冰淇淋 Tarte Tatin, glace à la vanille Apple Tart, vanilla ice cream	98
法式柠檬挞 Tart au Citron Lemon Tart	98
时令水果盘 Plateau de Fruits de Saison Seasonal Fruit Platter	98

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