

TO START :: 前菜

CHEF'S SPECIAL OCEAN PLATTER :: 主厨特制海鲜拼盘 🍷	1388
Boston Lobster / French Oyster N4 / Jumbo Prawn / Octopus "Catalan" / Caviar Served with Lemon Mayonnaise / Marie Rose Sauce / Wasabi / Soya Sauce 波士顿龙虾 / 法国生蚝 / 虎虾 / 八爪鱼 / 鱼子酱 配以柠檬蛋黄酱 / 玛丽玫瑰酱 / 芥末 / 酱油	
French Shucked Oysters :: 法国剥壳生蚝 Half Dozen / 半打	388
Mignonette / Lemon / Tabasco 米尼翁酱 / 柠檬 / 辣椒仔	
Iberico Ham :: 伊比利亚火腿 🍷	588
Manchego Cheese / Condiments 曼彻戈奶酪 / 配料	
Scallop Tartar :: 扇贝塔塔 🍷	288
Green Apple / Lemon Caviar / Ponzu Dressing 青苹果 / 柠檬鱼子酱 / 柚子酱	
House-Made Salmon Gravlax :: 自制盐渍三文鱼 🍷	288
Traditional Condiment 传统配料	
Baked Oyster :: 烤生蚝	288
Champignon / Champagne Sauce / Caviar 香菇 / 香槟酱 / 鱼子酱	
Chef's Lump Crab Cake :: 主厨招牌蟹饼 🍷	288
Tartar Sauce 塔塔酱	
Chef's King Prawn Cocktail :: 主厨推荐鸡尾酒大虾 🍷 LOCAL	288

SALAD & SOUP :: 沙拉和汤

MANDARIN GRILL SIGNATURE SALAD 🍷	198
文华扒房招牌沙拉 Maple Syrup Grilled Pumpkin / Feta Cheese / Iberico Ham / Soft Poached Egg / Arugula / Aged Balsamic 枫糖浆烤南瓜 / 菲达芝士 / 伊比利亚火腿 / 温泉蛋 / 芝麻菜 / 陈年香醋	
Waldorf Salad 🍷	168
华道夫沙拉	
Classic Caesar Salad	198
凯撒沙拉 Grilled Chicken Breast 配烤鸡胸	
Kentucky Bourbon Ox Marmite 🍷	198
肯塔基州波本威士忌配马麦酱牛肉汤 Beef Shank Broth / Bone Marrow / Spinal Marrow 牛腱清汤 / 骨髓 / 脊髓	
Lobster Bisque	208
龙虾浓汤 Sriracha Prawn / Crispy Wonton 拉差酱虾肉挞挞 / 酥脆云吞	
Mushroom Soup 🍷	148
蘑菇汤 Porcini Velouté / Truffle Oil / Milk Foam 牛肝菌浓汤 / 松露油 / 牛奶泡沫	

Mandarin Grill Mix Grilled Platter	1988
文华扒房碳烤牛肉拼盘 Recommended for 2 guests 建议两位及以上分享	
Australian Grain Fed Wagyu 500 Days 180g Filet Mignon M4-5 500 天 M4-5 级谷饲和牛牛柳	
Australian Grain Fed Wagyu 500 Days 250g Rib-Eye M4-5 500 天 M4-5 级谷饲和牛眼肉	
Argentinian Wagyu BBQ Short Rib 1 Rib BBQ 阿根廷安格斯去骨牛肋	

SIGNATURE TO SHARE
招牌分享 🍷

Signature Robbins Island Beef 🍷	3358
文华扒房探索“罗宾斯岛” Recommended for 3 guests 建议三位及以上分享	
Full Blood Wagyu Beef Tomahawk M9+ Bourbon Flambé M9+ 纯血和牛战斧牛排 威士忌火焰烹饪	

SEAFOOD :: 海鲜

SURF & TURF :: 海陆双拼	1118
Recommended for 2 guests 建议两位及以上分享	
Whole Maine Lobster (Grilled or Gratinated) 整只缅因州龙虾 (烤或奶油焗)	
Australian Grain Fed Wagyu 500 Days 180g Filet Mignon M4-5 500 天 M4-5 级谷饲和牛牛柳	
Whole Maine Lobster (Grilled or Gratinated)	588
整只缅因州龙虾 (烤或奶油焗)	
Herb Roasted Black Cod Fish 🍷	388
草本烤黑鳕鱼	

STEAK & CHOP :: 牛排和肋骨 🍷

TASMANIA :: 塔斯马尼亚	
Tasmanian Full Blood Grain Fed Wagyu Rib-Eye M9	250g 1218
纯血谷饲 M9 和牛西冷	
Tasmanian Full Blood Grain Fed Wagyu Sirloin M9	220g 1088
纯血谷饲 M9 和牛眼肉	
Tasmanian Full Blood Grain Fed Wagyu Filet Mignon M9	180g 788
塔斯马尼亚纯血 M9 和牛牛柳	
UNITED STATES :: 美国	
USDA Porterhouse	1kg 1888
USDA 美国极佳级红屋牛排	
USDA Dry-Aged Rib-Eye	200g 888
干式熟成金标眼肉	
AUSTRALIA :: 澳大利亚	
Australian Grain Fed Wagyu 500 Days Rib-Eye M4-5	250g 888
500 天 M4-5 级谷饲和牛眼肉	
Australian Grain Fed Wagyu 500 Days Filet Mignon M4-5	180g 588
500 天 M4-5 级谷饲和牛牛柳	
ARGENTINA :: 阿根廷	
Slow-Cooked Argentinian Wagyu BBQ Beef Short Rib	1 Rib 888
BBQ 阿根廷安格斯去骨牛肋排	
NEW ZEALAND :: 新西兰	
New Zealander Lamb Rack	3 chops 488
新西兰羊排	

ADD ANY TOPPING :: 选择您喜爱的额外佐料
Crispy Bacon / Blue Cheese Crumble / Sautéed Onion 酥炸培根 / 蓝纹奶酪碎 / 炒洋葱

- 🍷 Specialty 招牌菜
- 🐷 Contains Pork 含猪肉
- 🌿 Vegetarian 素食
- 🚫 Gluten-Free 不含麸质
- 🍏 Healthy 健康
- 🥛 Lactose-Free 无乳糖
- 📍 Locally Sourced 本地食材
- 🐟 Sustainably Certified Fish 可持续认证鱼类
- 🍷 Contains Alcohol 含酒精

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
请您在点单前将任何食物过敏或食物禁忌告知服务团队。
All prices are in CNY and subject to 15% service charge. 所有价格均为人民币并需加收 15% 的服务费。

PASTA :: 意面

Signature Black Truffle & Iberico Ham 🍷	258
黑松露配伊比利亚火腿 Mushroom / Beef Jus / Cavatelli Pasta 蘑菇 / 牛肉汁 / 贝壳意面	
Lobster & Chorizo :: 龙虾和西班牙腊肉肠 🍷	298
Asparagus / Orecchiette Pasta 芦笋 / 贝壳意面	
Wagyu Beef Ragout :: 慢炖和牛肉	258
Beef Sauce / Pappardelle Pasta 浓香肉酱 / 宽扁面	
Spaghetti Alla Siciliana :: 西西里茄子意面 🍷	188
Eggplant / Tomato / Mozzarella 茄子 / 番茄 / 马苏里拉奶酪	

PICK YOUR SIDE DISH :: 选择您喜爱的配菜

Lobster Mac & Cheese 🍷	158	Creamed Spinach 🍷 LOCAL	88
龙虾弯通面和芝士		奶油菠菜	
Truffle Mashed Potato 🍷 LOCAL	88	Sautéed Mushroom Persillade 🍷 LOCAL	88
松露土豆泥		香煎蘑菇蒜芹	
Truffle & Parmesan Fries 🍷 LOCAL	88	Spiced Carrot & Sour Cream 🍷 LOCAL	88
松露帕马森芝士薯条		香辣胡萝卜与酸奶油	
Asparagus (Grilled or Steamed) 🍷 LOCAL	128	Baked Maple Glazed Sweet Potato 🍷 LOCAL	88
芦笋 (扒烧或清蒸)		烤枫糖甜薯	
Broccoli (Grilled or Steamed) 🍷 LOCAL	88	Steamed Rice 🍷 LOCAL	25
西兰花 (扒烧或清蒸)		蒸米饭	

TO FINISH :: 甜品

SIGNATURE DESSERT :: 招牌甜品 🍷		CLASSIC DESSERT :: 经典甜品	
Baked Alaska Cake / Bourbon Flambé 烤阿拉斯加蛋糕 / 美国经典波本酒火焰烹饪		Vanilla Crème Brûlée / Fresh Berry Compote / Mandarin Orange Sorbet 🍷	
158		香草烤布蕾 / 新鲜莓果 / 柑橘雪葩	
CHEF'S DESSERT :: 主厨创意甜品 🍷		148	
Dark Chocolate / Milk Chocolate / Salted Caramel / Peanut / Banana / Burnt Marshmallow		Rose & Raspberry Soufflé / Litchi Sorbet 玫瑰及覆盆子蛋舒芙蕾 / 荔枝雪葩 (20 mins)	
黑巧克力 / 牛奶巧克力 / 咸焦糖 / 花生 / 香蕉 / 焦糖棉花糖		148	
148		Chocolate Lava Cake / Vanilla Ice Cream 巧克力熔岩蛋糕配香草冰淇淋 (15 mins)	
		148	