

## Starter

French Oyster 1 pieces, lime champagne jelly	88
<b>S</b> Boston lobster, Monte Carlo style, avocado, mango, fregola, garden leaves salad	188
Tuna fillet, white beans, onion, oregano, lemon, fresh dill	188
<b>S</b> Herbs marinated beef carpaccio, tomato, mayonnaise	128
<b>S</b> Sliced pepper and dill cured Aquaselect Himalaya salmon, poached farm egg, red wine vinegar onion, capers	128
Seared Hokkaido scallops, Ibérico ham, musk melon foam, kaluga caviar	128
Burrata, farm datterini tomatoes confit, misticanza salads, mullet roe	128
Marinated beetroot with potatoes, almonds, balsamic vinegar	98

## Pasta, Soup

<b>S</b> Spaghetti, lobster, red prawns	128
Mediterranean fast seafood bisque, Argentina red shrimp, cod fish, squid, mussel	128
Homemade potato ravioli, veal sauce	108

## Sea

<b>S</b> Grilled assorted seafood for 2: king prawn, Boston & rock lobster, abalone, scallops	988
Steamed Boston lobster center cut, lobster consommé scented, garden vegetables	398
<b>S</b> Atlantic Cod fish cooked in papillote, leek sauce, crispy spinach	298
Steamed line caught sea bass, tomato mayonnaise, lettuce, capers	188

## Land

<b>S</b> Tomahawk, 1000gr bone-in Australian rib eye, pepper corn sauce	1368
<b>S</b> Porterhouse steak, 800gr Black Angus beef, balsamic, rucola	888
Grilled Australian wagyu beef sirloin M5, 300g, herbs	468
Black Angus beef tournedos Rossini, duck foie gras, truffle sauce	398
Crispy suckling pig, caramel orange sauce, plum emulsion	198

## Sides

Baby green leaves, quinoa, avocado, mango, walnuts	48
Roasted baby potatoes, thyme, rosemary	48
Sautéed seasonal mushrooms, gremolata	48
Potato gratin	48
Honey roasted baby carrots	48

**S = Signature dish**

All-Inclusive price

If you have any concerns regarding food allergies, please alert your server prior to ordering.=

## Dessert

Warm chocolate cake, pistachio ice cream	68
<b>S</b> Baked Alaska	68
Baked green apple tartlet, vanilla ice cream	68
Tiramisu innovated	68
Cheese cake, passion fruit	68
Lemon custard tart, berries	68

**S = Signature dish**

All-Inclusive price

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## Diangping Menu 4 courses

### Snack

Searched Hokkaido scallops, Ibérico ham, musk melon foam, kaluca caviar

Or

Sliced pepper and dill cured Aquaselect Himalaya salmon,  
poached farm egg, red wine vinegar onion, capers

Mushroom soup, duck foie gras, black truffle

**S** Atlantic Cod fish cooked in papillote, leek sauce, crispy spinach

Or

Black Angus beef tenderloin, seasonal vegetables, mush potatoes

Baked green apple tartlet, vanilla ice cream

Or

Tiramisu innovated

4 courses set menu RMB 588 for 2 persons

Wine Pairing RMB 198

## Menu 5 or 3 courses

### Snack

Tuna fillet, white beans, onion, oregano, lemon, fresh dill

Or

Herbs marinated beef carpaccio, tomato, mayonnaise

Mediterranean fast seafood bisque, Argentina red shrimp, codfish, squid,  
mussel

Steamed Boston lobster center cut, lobster consommé scented,  
garden vegetables

Or

Grilled Australian wagyu beef sirloin M5, 150g, herbs

Homemade potato ravioli, veal sauce

**S** Baked Alaska

Or

Warm chocolate cake, pistachio ice cream

6 courses set menu RMB 688

3 courses set menu RMB 488

Wine Pairing RMB 488

**S = Signature dish**

All-Inclusive price

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