

# Menu Digest For First Timer People

## Hors D'oeuvre

### Epicerie

#### CHARCUTERIE

**PATÉ DE CAMPAGNE** 80 RMB

Homemade Country Paté, Cornichons

**PATÉ DE CANARD** 90 RMB

Homemade Duck & Foie Gras Paté, Cornichons

#### DUCK FOIE GRAS TERRINE

**NATURAL** 120 RMB

Homemade Duck Foie Gras, Herb Salad

**FOIE GRAS LIGHT CRUMBLE** 90 RMB

Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble

#### COLD CUT

**PICNIC CHICKEN AILLOLI** 95 RMB

Char-Grilled Cold Chicken Breast & Garlic Mayonnaise

#### SMOKED SALMON

**ESSENTIAL** 125 RMB

In House Smoked Salmon Seasoned At The Table / 100 g

### Raw

#### OYSTER

**TRADITION** **KUMAMOTO** **VIRGINICA**

Butter, Lemon, Shallot Vinegar

280 / 6 Pieces

300 / 6 Pieces

**PONZU GRANITE** 280 / 6 Pieces 300 / 6 Pieces

Ponzu Jelly & Granite

#### BEEF FILLET CARPACCIO/ TARTARE

**TARTARE HAND-CUT TRADITION** 140 RMB

Hand Cut Beef Fillet, Traditional Dressing, Herbs Salad, French Fries Cubes

**BEEF HAND THICK-CUT CARPACCIO VENISE** 120 RMB

Olive Oil, Lemon Juice, Pesto, Arugula, Parmigiano

## Vegetables

### Greens , Mushrooms, Potatoes

#### ASPARAGUS XL

**BEARNAISE** 75 RMB

Traditionnal French Tarragon-Butter Emulsion

#### MIXED GREENS

**STEAMED GREENS ESSENTIAL** 60 RMB

Seasonal Greens Selection

#### MUSHROOMS

**CEPS ESSENTIAL GARLIC** 125 RMB

Fricassee Of Ceps, Shallots, Garlic

#### RISOTTO & RICES

**RISOTTO TRUFFLE & PARIS** 130 RMB

Truffle & Paris Mushrooms, Truffle Light Meuniere, Parmigiano

#### PASTA

**COQUILLETES HAM & CHEESE** 80 RMB

Paris Ham, Parmigiano & Gruyere

80 RMB

**GARGANELLI BASIL TOMATO,**

Tomato Sauce, Basil Oil, Basil

#### POTATO MASH

**MASH TRADITION** 50 RMB

Mashed Potato & Butter

#### HOUSE FRIES

**XXLPP9PP** 50 RMB

Oversized French Fries By Paul Pairet

**HAND-CUT FRENCH FRIES ALLUMETTES**

Home Slim French Fries

90 RMB

#### POTATO GRATIN

**DAUPHINOIS PROSCIUTTO TRUFFLE BRIE**

Creamy Sliced Potato Gratin, Prosciutto Crudo Di Parma, Truffles & Brie Cheese

### Salad

#### LEAVES

**ARUGULA MUSHROOM TRUFFLE** 70 RMB

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmigiano Flakes

**SOFT EGG FRISEE LARDON** 90 RMB

Soft Poached Egg, Garlic Mayonnaise, Frisee Salad, Bacon Lardon

#### TOMATO

**TOMATO MOZZA SALAD** 90 RMB

Fresh Tomato Salad, Mozzarella di Buffalo

#### GRILLED CAPSICUM

**CATALANE BOQUERONES** 70 RMB

Catalane Roasted Capsicum & Fresh Anchovy Salad

#### CHARRED EGGPLANT

**TAHINE** 55 RMB

Sesame Paste, Cumin & Coriander

## Soups / Egg / Bread

#### CONSOMME

**CHILLED TOMATO CONSOMME** 75 RMB

Chilled Basil Tomato Water

#### VELOUTE

**VANILLA CORN** 75 RMB

Corn Veloute & Flakes, Vanilla, Lemongrass

#### GASPACHO SUMMER BREAD

**BOQUERONES & ARUGULA** 100 RMB

Toasted Bread, Tomato, Roasted Capsicum, Fresh Anchovies & Arugula

#### MEUNIERE BREAD

**TRUFFLE ORIGINAL** 100 RMB

Toasted Bread, Light Meuniere, Truffle

# Seafood

## Shellfish

### SCALLOPS

**ESSENTIAL LEMON-GINGER** 150 RMB  
*Olive Oil, Lemon, Soy, Garlic, Ginger, Coriander*

**CLIPPED SCALLOPS ASIATE** 160 RMB  
*Searced-Steamed Scallops, Asiate Dressing*

### JUMBO TIGER SHRIMP

**STEAMED**  
"JUMBO SHRIMP IN CITRUS JAR" PP 160 RMB  
*Steamed in a Glass Jar With Citrus, Lemongrass & Vanilla*

### BOSTON LOBSTER

**STEAMED**  
"BOSTON LOBSTER IN CITRUS JAR" PP 475 RMB  
*Steamed in a Glass Jar With Citrus, Lemongrass & Vanilla*

## Fish

### TUNA

**SEARED OR GRILLED**  
**BALSAMICO** 180 RMB  
*Citrus, Balsamico Syrup*

### BLACK COD

**SEARED OR STEAMED**  
**TRUFFLE NEW MEUNIERE** 250 RMB  
*Light Meuniere, Truffle, Mashed Potato*

### STEAMED IN BAG

"BLACK COD IN THE BAG" PP 220 RMB  
*Black cod Fish Simmered In Heat Proof Bag  
With Cantonese Sauce*

### LARGE TURBOT

**SEARED**  
**MEUNIERE** UP TO 2 PAX 380 RMB  
*Golden Butter, Lemon Juice*

# Meat & Poultry

## Plumes

### CHICKEN BREAST

**GRILLED**  
**BEARNAISE** 150 RMB  
*Traditional French Tarragon - Butter Emulsion*

## Beef

### BEEFPRIME CUTS

**PAN ROASTED OR GRILLED** CHATEAUBRIAND (FILLET)250G 320 RMB RIBEYE 450G / UP TO 2 PAX 500 RMB

**BEARNAISE** Traditionnal French Tarragon-Butter Emulsion, Herb Salad

**FRICASSEE/SAUCE** 380 RMB 600 RMB

**ROSSINI** Seared Foie Gras, Truffle Perigueux Red Wine Sauce

### BEEF LONG SHORT RIB

**BORDELAISE CEPS MARROW** UP TO 2 PAX 300 RMB

*Traditional French Red Wine Sauce, Roasted Ceps & Beef Marrow*

"LONG SHORT RIB TERRIYAKI" PP UP TO 2 PAX 300 RMB

*Teriyaki Glaze, Orange Reduction, Garlic Chips*

## Veal

### VEAL CUTLET

**PAN ROASTED** DOUBLE VEAL CUTLET 350G 380 RMB

**MORREL NORMANDE & ASPARAGUS** Roasted Morels, Asparagus, Light Cream, Toasted Almonds & Hazelnuts

## Pork

### DOUBLE PORK RIB

**LAQUERED** TERIYAKI 150 RMB

*Teriyaki Sauce, Orange Reduction, Garlic Chips*

# Cheese

PHILIPPE OLIVIER

## Cheese Trolley

*Selection Of Cheeses From Philippe Olivier*

MEDIUM  
100G  
150 RMB

# Dessert

## Fruit

### FRUIT SALAD

**TROPICAL FRUIT SALAD** 80 RMB  
*Fruit Selection, Thai Syrup, Lemon Sugar, Mint*

### FRUIT SOUP

**STRAWBERRY STRAWBERRY** 70 RMB  
*Strawberry, Strawberry Broth & Granite*

**GRAPEFRUIT POMELO ORANGE** 70 RMB  
*Grapefruit, Pomelo, Orange-Grenadine Broth & Granite*

### FRUIT CHANTILLY

**STRAWBERRY CHANTILLY** 75 RMB  
*Strawberry, Strawberry Sorbet Chantilly*

**STRAWBERRY STRAWBERRY CHANTILLY** 75 RMB  
*Strawberry, Strawberry Sorbet Strawberry Chantilly*

## Ice Cream & Sorbet

### LIEGEOIS & TRIFLE

**CHOCOLAT LIEGEOIS** 70 RMB  
*Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond*

### PETIT POT COULIS CRUNCH

**NUTELLA YOGURT** 55 RMB  
*Nutella Petit Pot, Yogurt & Tuile Sable*

**MANGO CHOCO** 55 RMB  
*Mango Petit Pot, Chocolate Ganache & Tuile Sable*

## Yogurt

### HOUSE VANILLA YOGURT EXTRA

**CITRUS SUGAR** 60 RMB

**STRAWBERRY COULIS** 60 RMB

## Tart & Co

### CANDIED

"LEMON & LEMON TART" PP 100 RMB  
*Candied Lemon Filled With Lemon Sorbet, Lemon Curd, Vanilla Chantilly & Served With Lemon Sable*

"ORANGE AND ORANGE TART" PP 100 RMB  
*Candied Orange Filled With Orange Sorbet, Lemon Curd & Vanilla Chantilly*

## Patisserie

### BRIOCHE PERDUE

**BRIOCHE PANACOTTA** 65 RMB  
*Caramelized Milk Brioche, Panacotta Ice Cream*