

LATE NIGHT

SET MENU

3 COURSES

300 ¥

400 ¥

BEVERAGES





Arugula Mushroom Truffle



Coquillettes Ham & Cheese



Frog Legs Garlic Parsley



Grilled Sea Bass Vierge Basil Lemon



Lamb Shank Istanbul



Beef Cheeks Steak Bordelaise



"Lemon & Lemon Tart" ©



Une Île Flottante

300 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

300元/3道菜：前菜/主菜/甜品

STARTERS 90 ¥

PÂTÉ DE CAMPAGNE

Homemade Country Pâté, Cornichons



ARUGULA MUSHROOM TRUFFLE

Soy Dressing, Truffle & Paris Mushrooms, Parmesan

SOFT EGG FRISÉE LARDON

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

LITTLE CAESAR "BACON" or "CHICKEN"

Wet Traditional Caesar Salad with Bacon or Chicken

6 ESCARGOTS GARLIC PARSLEY

French Style Snails, Garlic-Parsley



COQUILLETTES HAM & CHEESE

Paris Ham, Parmesan & Gruyère

前菜90元

乡村肉派

自制乡村肉派，腌制黄瓜

芝麻叶菌菇松露色拉

酱油，松露及巴黎菌菇，帕尔玛干酪片

溏心蛋苦苣腌培根

溏心水煮蛋，蒜泥蛋黄酱，苦苣色拉，法式腌培根

凯撒沙拉配培根或鸡肉

多汁凯撒传统沙拉配培根串或鸡肉串

法式蜗牛，大蒜，意大利芹 6只

法式焗 蜗牛，大蒜，意大利芹

火腿芝士通心粉

巴黎火腿，帕玛森芝士和古老耶芝士

MAINS 150 ¥ (INCLUDING SIDE DISH)

GRILLED SEA BASS VIERGE BASIL LEMON

Pastis Ailloli



PICNIC CHICKEN AILLOLI

Char-grilled Cold Hainan Chicken Breast, Butter Lettuce

CHICKEN NUGGETS

Salt & Pepper Fried Chicken, Wasabi Mayo

BEEF TARTARE TRADITION

Hand-cut Beef Fillet, French Fried Cubes



BOEUF BOURGUIGNON

Beef Cheeks & Tendon Braised in Red Wine, Butter Mash



BEEF CHEEKS* STEAK BORDELAISE

Roasted Beef Cheeks, Bordelaise Laque, Tendon, You Tiao Croûtons, Butter Mash

TRIPES "SAUCE PIQUANTE"

Slow Braised Beef Tripes, Tomato Capers Sauce, Black Olive

主菜150元(包含一份配菜)

炭烤海鲈鱼，微吉罗酱汁，罗勒，柠檬

茴香蒜味蛋黄酱

野餐鸡肉佐蒜泥蛋黄酱

炭烤冷鸡胸肉，生菜

脆皮鸡块

炸鸡块胡椒，芥末蛋黄酱

传统手切生牛肉塔塔

手切菲力牛肉，小薯块

红酒烩牛颊肉

红酒烩牛腱及牛颊肉，土豆泥

波尔多汁牛颊肉

烤牛颊肉，波尔多汁，牛筋，油条，土豆泥

辣椒番茄烩牛肚

烩牛肚，番茄水瓜榴汁，黑橄榄，蒸土豆

DESSERTS 80 ¥

ONE CHOICE FROM EITHER MENU



UNE ÎLE FLOTTANTE

"Floating Island" Meringue, Vanilla Anglaise, Dark Caramel



MOUSSE AU CHOCOLAT MMB

Chocolate Mousse & Sorbet, Rum, Hazelnut



TARTE TATIN

Caramelized Apple on Fillo Tart, Toffee, Vanilla Ice Cream



CRÈME CARAMEL

Vanilla Custard, Caramel Sauce & Caramel Crystal



CHOCOLAT LIÉGEOIS

Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond

甜品80元

甜品任选一款

一漂流岛

漂流岛蛋白糖霜，英式香草奶油，浓厚焦糖汁

MMB 巧克力慕斯

巧克力慕斯及冰沙，朗姆，榛子

焦糖苹果塔

焦糖苹果酥塔，太妃糖，香草冰淇淋

法式焦糖奶冻

香草奶冻，焦糖酱及焦糖薄脆

法式巧克力雪糕

巧克力冰淇淋，巧克力酱，香蒂邑香草鲜奶油，烤杏仁

HOUSE WINE SELECTION

WHITE, ROSÉ OR RED

50 ¥

GLASS OF WINE (15 cl)

250 ¥

BOTTLE OF WINE (75 cl)

葡萄酒精选

白酒，桃红酒 及 红酒

杯卖葡萄酒 (15 cl)

瓶卖葡萄酒 (75 cl)

400 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

400元/3道菜：前菜/主菜/甜品

STARTERS 120 ¥

& **FOIE GRAS LIGHT CRUMBLE**
Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble

SMOKED SALMON ESSENTIAL
In House Smoked Salmon / 100g

MUSTARD TUNA TARTARE
Mustard Sorbet, French Fries

BEEF CARPACCIO VENISE
Hand Thick-cut Beef Fillet, Olive Oil, Lemon Juice, Pesto, Arugula, Parmesan

🌱 & **TOMATO MOZZA SALAD**
Fresh Tomato Salad, Mozzarella Di Bufala

🍷 **FROG LEGS* GARLIC PARSLEY**
Seared Frog Legs, Garlic-Parsley Coulis, Aero Mash

前菜 120元

鸭肝轻质奶酥糕
轻质鸭肝慕斯，葡萄干配榛果奶酥糕

原味烟熏三文鱼
自制烟熏三文鱼 / 100克

芥末金枪鱼塔塔
芥末冰沙，炸薯条

意式手切厚生牛肉片
手切菲力牛肉，橄榄油，柠檬汁，罗勒青酱，芝麻叶，帕尔玛干酪

番茄水牛芝士色拉
新鲜番茄，马苏里拉芝士

蒜味荷兰芹牛蛙腿
香煎牛蛙腿，蒜味荷兰芹酱，淡味土豆泥

MAINS 200 ¥ (INCLUDING SIDE DISH)

GRILLED SALMON BÉARNAISE
Grilled Salmon, Spinach & Asparagus, Béarnaise Émulsion

RIBEYE STEAK BÉARNAISE or AILLOLI or PEPPER
Béarnaise, Garlic Mayonnaise or Pepper Sauce

DUCK CONFIT, TRUFFLE HERB SALAD
Crispy Duck Leg Confit, Truffle Duck Jus

🍷 & **LAMB SHANK ISTANBUL**
Roasted Lamb Shank, Grilled Eggplant, Sesame and Herbs

& **GOLDEN PORK GRENOBLOISE**
Roasted Pork Chop, Golden Butter, Lemon, Capers, Croûtons

主菜 200元 (包含一份配菜)

伯那西酱汁 碳烤三文鱼
烤三文鱼，菠菜和芦笋，传统法国龙蒿叶-黄油乳

肉眼牛排佐伯那西酱或蒜味蛋黄酱或胡椒酱
伯那西酱，蒜味蛋黄酱或胡椒酱

油封鸭腿佐草本色拉
脆皮油封鸭腿，黑松露鸭肉汁

伊斯坦布小羊腿
烤小羊腿，碳烤茄子，芝麻酱，新鲜草本香料

格勒诺布尔酱猪排
香煎猪排，焦味黄油，柠檬汁，香脆面包粒，水瓜榴

DESSERTS 80 ¥

ONE CHOICE FROM EITHER MENU

🌱 **ICE CREAM SCOOP**
2 Scoops of Vanilla, Chocolate, Panacotta or Nutella Ice Cream Cup - Tuile Sablé

🌱 **SORBET SCOOP**
2 Scoops of Strawberry, Orange, Pineapple or Coca Cola Sorbet Cup - Tuile Sablé

🌱 **TROPICAL FRUIT SALAD**
Thai Syrup, Lime Sugar, Mint & Lemon Balm

🌱 & **CHILLED GRAPEFRUIT & POMELO**
Orange-Grenadine Broth, Granité & Orange Sugar

🍷 🌱 **“LEMON & LEMON TART”^{PP}**
Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé
Supplement +30 ¥

甜品 80元

甜品任选一款

冰淇淋杯，两种风味
香草，或巧克力，或杏仁奶油，或榛果巧克力，佐酥饼

雪酪杯，两种风味
草莓，或香橙，或菠萝，或可口可乐，佐酥饼

热带水果色拉
泰式糖浆，薄荷，青柠叶，青柠糖

西柚香柚香橙冷汤
葡萄柚，柚子，橙汁汤和冰沙，及香橙糖

主厨独创“香浓柠檬塔”
整颗甜渍柠檬，柠檬雪酪与凝乳，香蒂邑香草鲜奶油加柠檬脆饼
外加30元

A LA CARTE

- 350 ¥ **IBERICO DE BELLOTA 5J HAM**
Hand-sliced, 40g
- 480 ¥ **6 OYSTERS ANCELIN* N2 TRADITION**
Lemon, Shallot Vinegar
- 150 ¥  **“MEUNIÈRE TRUFFLE BREAD”** ^{PP}
Toasted Bread, Light Meunière, Truffle
- 180 ¥ **JUMBO SHRIMP “IN CITRUS JAR”** ^{PP}
Citrus, Lemongrass & Vanilla
- 360 ¥ **BLACK COD “IN THE BAG”** ^{PP}
Black Cod Fish Simmered in Heat Proof Bag with Cantonese Sauce
- 2500 ¥ **WAGYU RIBEYE STEAK –TAJIMA (450g)**
Australian MB 9+ High Grade Tajima Full Blood Wagyu Ribeye –
Béarnaise or “Au Poivre”
- 1000 ¥ **AUSTRALIAN MS 4–5 WAGYU RIBEYE* (450g)**
Béarnaise Émulsion, Herb Salad
- 600 ¥ **“LONG SHORT RIB TERIYAKI”** ^{PP}
Roasted Whole Rib, Teriyaki & Orange Reduction
Served with 2 side Dishes
2 Guests Recommended

XTRA SIDES 60 ¥

-  **SPINACH GARLIC ASIATE**
Garlic Butter & Soy
-  **STEAMED GREENS ESSENTIAL**
Green Pea Purée, Olive Oil
-  **MASH TRADITION**
Mashed Potato & Butter
-  **MUSHROOMS ESSENTIAL GARLIC**
Soy, Parsley, Cream
-  **HAND-CUT FRENCH FRIES ALLUMETTES**
Home Slim French Fries

零点

- 5J 伊比利亚火腿**
西班牙伊比利亚 5J 手切火腿 40克
- 法国安芝莲生蚝 2号, 传统风味 6只**
柠檬, 红葱醋
- 主厨独创松露原味面包**
烤面包, 柠檬奶油汁, 松露
- 主厨独创 “柑橘罐蒸” 大虾**
柑橘, 柠檬草和香草
- 主厨独创 “袋蒸黑鳕鱼”**
防热袋文火蒸黑鳕鱼佐粤式酱汁
- 白金澳洲和牛肉眼牛排 (450克)**
澳洲 9 级以上纯种田岛和牛肉眼牛排, 伯那西酱或胡椒汁
- 伯那西酱汁澳洲 4 到 5 级肉眼牛排 (450克)**
伯那西酱, 草本色拉
- 主厨独创酱烧牛长小肋排**
焙烤牛肋排, 照烧酱, 橙汁酱
包含 2 个配菜
建议 2 人享用

配菜 60 元

- 蒜香亚洲风味菠菜**
香蒜黄油, 酱油
- 原味蒸绿色蔬菜**
青豆泥, 橄榄油
- 传统土豆泥**
土豆泥和黄油
- 原味香蒜菌菇**
酱油, 意大利芹, 黄油
- 手切火柴薯条**
自制手切薯条

HALF OFF BEVERAGE SELECTION

AVAILABLE THURSDAY TO SATURDAY FROM 10:30 PM
(Except on special events)

精选酒水半价

每周四至周六晚上十点半开始*
特殊活动除外*

CLASSIC COCKTAILS

80¥ 40 ¥

经典鸡尾酒

& VODKA MARTINI

Vodka, Dry Vermouth & Olives
伏特加, 苦艾酒 & 橄榄

& NEGRONI

Gin, Campari & Sweet Vermouth
金酒, 金巴利 & 甜苦艾酒

& MOJITO

Havana Club 3 Anos, Lime, Mint, Brown Sugar & Soda
哈瓦那3年朗姆, 青柠, 薄荷叶, 黄糖 & 苏打水

TI PUNCH

Martinique Rum, Lime, Sugar Cane Syrup
马丁尼克兰姆酒, 青柠檬, 甘蔗糖浆

MARGARITA

Tequila, Grand Marnier, Lemon Juice & Sugar Syrup
龙舌兰酒, 金万利甜酒, 柠檬汁 & 糖浆

& OLD FASHIONED

Bourbon, Brown Sugar, Bitter, Orange Twist
波本威士忌, 黄糖 & 苦精

MANHATTAN

Bourbon, Sweet Vermouth & Bitters
波本威士忌, 甜苦艾酒 & 苦精

WHISKY SOUR

Bourbon, Lemon Juice, Sugar
波本威士忌, 柠檬汁, 糖浆

CREATIONS

90¥ 45 ¥

特调鸡尾酒

LONDON TOUCH

Gin, Rosemary, Blackberry Liqueur & Lemon Juice
金酒, 迷迭香, 黑莓酒 & 柠檬汁

& BLACK TIME

Vodka, Coffee Liqueur, Espresso & Vanilla Syrup
伏特加, 咖啡力娇酒, 浓缩咖啡 & 香草糖浆

& SHANGHAI MOJITO

Havana Club 3 Anos, Lime, Lychee, Lemongrass & Mint
哈瓦那3年朗姆, 青柠, 荔枝汁, 柠檬草 & 薄荷叶

CHAMOMILE SOUR

Gin, Chamomile Citron Tea, Lemon Juice & Syrup
金酒, 洋甘菊茶, 柠檬汁 & 糖浆

& PASSIONFRUIT CAIPIRINHA

Cachaca, Passion Fruit Puree, Lime, Brown Sugar
甘蔗酒, 百香果果泥, 青柠 & 黄糖

STRAWBERRY DAIQUIRI

Havana Club 3 Anos, Strawberry Puree, Agave Nectar
哈瓦那3年朗姆, 草莓, 柠檬汁 & 龙舌兰糖浆

& PALOMA

Tequila, Fresh Pink grapefruit, Grapefruit Liqueur & Soda
龙舌兰酒, 西柚汁, 西柚酒 & 苏打水

TEQUILA ESPRESSO

Tequila, Coffee Liqueur, Espresso & Vanilla Syrup
龙舌兰酒, 咖啡力娇酒, 浓缩咖啡 & 香草糖浆

HOUSE POUR

80¥ 40 ¥

BEERS

55¥ 25 ¥

ABSOLUT

Vodka 40°

TSING TAO

China 4.3°

HAVANA CLUB 3 ANOS

Rum 40°

ASAHI

Japan 4.3°

OLMECA SILVER

Tequila 40°

CORONA

Mexico 4.5°

JIM BEAM

Bourbon 40°

GUINNESS

Ireland 4.2°

BEEFEATER

Gin 40°

HEINEKEN

Holland 5°

STELLA - DRAFT

Belgium 4°

WHITE WINES

VINA CASABLANCA "Cefiro"

2017 Sauvignon Blanc, CHILE

210 ¥

420¥

VINA CASABLANCA "Cefiro"

2017 Cabernet Sauvignon, CHILE

230 ¥

460¥

FATTORI "Valparadiso"

2017 Pinot Grigio, ITALY

230 ¥

460¥

PIKES "Red Mullet"

2015 Syrah, Grenache, Merlot, AUSTRALIA

230 ¥

460¥

PIERRE CHAINIER "Tour de La Roche"

2017 Sauvignon Blanc, Loire Valley, FRANCE

295 ¥

590¥

MEZZACORONA Trentino

2016 Pinot Nero, ITALY

240 ¥

480¥

ROUGEOT "Les Grandes Gouttes"

2014 Chardonnay, Burgundy, FRANCE

340 ¥

680¥

GINEPRONE Chianti

2016 Sangiovese, ITALY

250 ¥

500¥

HENRI BOURGEOIS "Les Baronnes"

2017 Sauvignon Blanc, Loire Valley, FRANCE

375 ¥

750¥

TERRAZAS DE LOS ANDES Mendoza

2016 Malbec, ARGENTINA

325 ¥

650¥

LEEWIN ESTATE "Prelude Vineyards"

2017 Chardonnay, Margaret River, AUSTRALIA

445 ¥

890¥

ETIENNE GIGAL Crozes Hermitage

2015 Syrah, FRANCE

390 ¥

780¥

CHATEAU FERRAN Pessac Leognan

2013 Cabernet Sauvignon, Merlot, FRANCE

395 ¥

790¥

LAROSE TRINTAUDON Haut Medoc

2012 Cabernet Sauvignon, Merlot, FRANCE

400 ¥

800¥



Mojito



Negroni



Old Fashioned



Black Time