

PASSAGE

BY AKMÉ

SPECIAL GOURMET SET

RMB398

FOR 3 PERSONS

+ 3 GLS OF COMPLIMENTARY SPARKLING WINES

LATE NIGHT MENU LAUNCH

THE GOURMET SET INCLUDES ONE SHARING DISH,
2 STARTERS, 2 DESSERTS AND 3 COMPLIMENTARY GLASSES OF
SPARKLING WINE.

* NO SERVICE CHARGE DURING PROMOTION PERIOD



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ADVANCE ENQUIRY IS SUGGESTED

1F, 55 BY THE GROUP, NO.55 SOUTH WULUMUQI ROAD, SHANGHAI
(CLOSE TO HENGSHAN ROAD) 上海市乌鲁木齐南路55号 伯衡55 一层



ALL DAY A-LA-CARTE

全天零点菜单

STARTERS 前菜

Oysters, White Balsamic with Shallots and
Pamplie Butter

进口生蚝, 白葡萄酒醋配干葱, 法国黄油
6只pcs / 12只pcs

时价 Prices Based on Arrival

Assorted Cheese Platter

精选芝士拼盘

158

Iberico de Bellota Ham

伊比利亚黑毛猪火腿

60g 238 / 100g 368

Carrot Soup with Burned Butter
and Mustard Emulsion

胡萝卜汤配热黄油及芥末奶沫

78

Green Salad with Balsamic Vinaigrette and
Aged Parmesan

新鲜绿色沙拉配油醋汁及陈年帕玛森芝士

78

Burrata and Tomato Salad

布拉塔芝士番茄沙拉

138

MAIN COURSES 主菜

Lobster Sandwich with
Avocado, Fresh Herbs and
Coconut-Chili Sauce

龙虾牛油果三明治, 新鲜香草
及椰香辣椒酱

128

Smoked Salmon Sandwich,
Cream Cheese and Dill

烟熏三文鱼三明治, 奶油芝士及莳萝

88

Croque Monsieur with Black
Truffle and Comté Cheese

法式三明治配黑松露及孔泰芝士

118

Caviar, Blinis and Original Garniture

鱼子酱, 薄饼及传统配菜

380

Half-Cooked Foie Gras Marinated with

"Vin Jaune"

半熟腌制鹅肝配法国黄酒

168

Angus Beef Tenderloin, Red Wine Sauce
and Pomme Dauphine

安格斯牛柳, 红酒汁及炸土豆泥球

198

Risotto with Beetroot and Smoked Eel Fish

甜菜根意式烩饭配烟熏鳗鱼

148

DESSERTS 甜点

Rice Milk with Salted
Caramel Butter

香浓米奶配海盐焦糖黄油

68

Hot Chocolate with
Sugard Donuts Balls

热巧克力配糖球

230

适合2位享用 For 2 Persons

Sorbets

Combination

时令雪葩

58

Small Pots Of Cream

Vanilla-Lime

and Coffee-Speculos

奶油小锅: 香草青柠及焦糖姜饼

78

"Pain Perdu" Brioche, Homemade Raspberry

Jam and Vanilla Ice Cream

布里欧修法式吐司配自制覆盆子果酱

及香草冰淇淋

98

18:00 ~ 23:00

SNACKS

精致小食

Mackerel Rillettes and Pickles

马鲛鱼酱配腌菜

58

Mini Beef Burgers Provolone Cheese and "Chermoula"

迷你牛肉汉堡配柏略尼芝士及夏蒙拉酱

78

Plancha-Cooked Sardines, Tomatoes and Black Olives on Crispy Bread

香煎沙丁鱼, 番茄及黑橄榄配香脆面包

68

Crispy Octopus with Lime and Chili Mayonnaise

脆香章鱼配青柠香辣蛋黄酱

78

Fried Pig Ears with Garlic and Parsley Sauce

炸猪耳配香蒜意大利芹酱

48

18:00 ~ 23:00

TO SHARE

分享主菜

Pork Chop (600g), Mustard, Basil Condiment and Mashed Potatoes

猪排 (600g), 芥末罗勒酱汁, 法式土豆泥

358

适合2-4位享用 For 2-4 Persons

Wagyu Beef Rib-Eye (500g), Anchovy Butter and "Pomme Dauphine"

和牛肉眼 (500g), 银鱼柳黄油配炸土豆泥球

880

适合2位享用 For 2 Persons

Char-Grilled Lobster (700g), Herbs "Viennoise", Red Cabbage and Celeriac Salad

碳烤龙虾 (700g), 维也纳香料, 紫甘蓝及根芹沙拉

580

适合2位享用 For 2 Persons

Homemade Tagliatelles Carbonara

自制意大利奶油培根宽面

180

Char-Cooked Potatoes, Fresh Cream with Herbs, Lemon and Caviar

碳烤土豆, 鲜奶油配香料及柠檬, 鱼子酱

428

All Prices Are in RMB and Subject to 10% Service Charge

所有价格按人民币计价, 并加收10%服务费