

# 霞晖 | 揽秋 套餐

Sunray | Autumn Prix Fixe Menu

季节甄选 诚邀赏鉴  
Seasonal Selection

## 前菜 Starters

酸梅姜汁蜜梨 配 25 年陈意大利黑醋

Plum and Ginger Macerated Pear with 25 Year Aged Italian Balsamic Vinegar

金色山楂核桃沙沙 桂花水晶冻 配状元桂花百合泥

Hawthorn and Walnut Salsa with Osmanthus Jelly and Lily Bulb Mash

炙烤南瓜薄衣 新鲜椰肉 南瓜泥 佐泰式咖喱酱

Roasted Pumpkin Paper and Fresh Coconut Meat with Pumpkin Mash and Thai Curry Sauce

酸木瓜汁浸渍细嫩荷仙菇 配孜味白花菜

Green Papaya Broth with Cauliflower Mushroom and Cumin Cauliflower

水乡鸡头米 甜豆粒 配墨西哥脆饼 佐松露汁

Gorgon Fruit and Sweet Pea Taco with Truffle Sauce

## 汤品 Soup

主厨特调胡萝卜葛仙米汤 配风干海苔片

Carrot Broth with Nostoc and Dried Seaweed Crisp

## 副菜 Entrées

江南梅菜香煎自制豆腐 配花椰菜巴旦木碎

Jiangnan Mustard Greens and Pan-Fried House-made Tofu with Broccoli and Almond

## 主菜 Main Course

迷迭香盐焗云南牛肝菌 银杏 配秘制牛肝菌汁

香煎青黄节瓜 秋葵籽 佐青椒酱

Rosemary Salt-Baked Yunnan Porcini and Ginkgo with Porcini Jus  
Zucchini and Okra Seed with Bell Pepper Puree

## 主食 Rice Dish

野生干巴菌炒五谷饭 配清炖花菇汤

Wild Thelephora Mushroom Five Grain Rice with Shiitake Mushroom Broth

## 甜品 Desserts

盐味奶油焦糖蛋糕 手工薯片

Salted Caramel Cake with Handmade Potato Crisps

椰子冰淇淋 树莓奶油冻 杏仁饼干 火龙果干

Coconut Ice Cream with Raspberry Cream, Almond Cookie and Dried Dragon Fruit

799 元 RMB / 位 Person

恕 2 位起预订

Minimum two persons per order

部分食材会因季节供应变动而有调整，恕不另行通知。

There may be changes to the menu without notice, due to the availability of seasonal ingredients.  
Thank you for your understanding.

服务费另加 10% Plus 10% service charge