



# Prestige

CUCUMBER | coriander, braised kelp  
春 | 黄瓜, 香菜, 海带  
*NV Taittinger | Brut Reserve | Reims, France*

KING CRAB | perilla glaze  
壬 | 帝王蟹, 紫苏汁

CHU-TORO | tomato, sesame  
鲜 | 金枪鱼中脂, 番茄, 芝麻  
*Sake Dassai 39 獺祭三割九分 | Japan*  
or 或  
*Oolong 有机高山乌龙茶, 台湾阿里山, 青茶*

OYSTER | pear, horseradish  
贝 | 生蚝, 雪梨, 辣根

KALUGA QUEEN CAVIAR | green amaranth, egg custard  
珍 | 卡露伽皇后鱼子酱, 青米苋, 蛋羹  
*2014 Sauvignon Blanc, Semillon | Lafleur Chevalier | Bordeaux, France*

KINMEDAI | porcini, mushroom oil  
海 | 金目鲷, 牛肝菌, 菌菇油  
*2012 Riesling | Zind - Humbrecht | Alsace, France*

M9 WAGYU STRIPLOIN | mountain yam, smoked onion  
肴 | 澳洲 M9 和牛西冷, 山药, 烟熏洋葱泥  
*2014 Dolcetto | Marcarini Fontanazza DOC | Piedmont, Italy*  
or 或  
*Lapsang Souchang 正山小种, 武夷山桐木村, 红茶*

LOBSTER | sweet shrimp XO sauce, assorted condiments  
谷 | 波士顿龙虾, 虾膏 XO 酱, 有机蔬菜  
*2015 Cabernet Sauvignon, Merlot | Domaine des Arômes | Ningxia, China*  
or 或  
*Pu'er 藤条普洱生茶, 云南省双江县勐库镇东半山, 晒青绿茶*

MANGO | coconut, basil  
欢 | 芒果, 椰子, 罗勒  
*2016 Orange Muscat, Flora | Brown Brothers Orange Muscat & Flora | Victoria, Australia*  
or 或  
*Jasmine 茉莉花茶, 广西壮族自治区横县, 花茶*

RMB 1197

赏位品鉴 每位 壹壹玖柒

WINE OR TEA PAIRING ADDITIONAL RMB 597

配酒或茶 每位 伍玖柒

*This menu is designed to be enjoyed by the entire table. ·*

· 整桌享用统一菜单 ·

We will be on hand to assist any food allergy or intolerance,  
kindly inform any member of the restaurant team upon placing your order.  
若有任何过敏, 请不吝告知

## APPETIZERS 前菜

M7 WAGYU BEEF TARTARE | mustard 168  
澳洲 M7 和牛塔塔, 芥末籽酱

TROUT | walnut, pickled kohlrabi 128  
鳟鱼, 核桃, 腌渍芥菜

AVOCADO | seaweed emulsion 108  
牛油果, 海苔酱

## SHELLFISH & FISH 贝类 & 鱼

BAMBOO CLAM | garlic somen 238  
竹蛭, 蒜香手工面

BOSTON LOBSTER | sweet shrimp XO sauce  
波士顿龙虾, 虾膏 XO 酱

half / whole  
398 / 598

KINMEDAI | porcini, mushroom oil 368  
金目鲷, 牛肝菌, 菌菇油

## MEATS 肉类

IBERICO PORK JOWL | szechuan pepper 268  
伊比利亚松阪猪肉, 花椒汁

ROASTED LAMB | cumin 398  
烤羊肉, 小茴香

M7 WAGYU SHORT RIB | assorted condiments 428  
澳洲 M7 和牛小排, 有机蔬菜

M9 WAGYU STRIPLOIN | assorted condiments 598  
澳洲 M9 和牛西冷, 有机蔬菜

## SEASONAL 本季精选

WINTER BLACK TRUFFLE | handmade capellini, comte 498  
冬季黑松露, 手工天使面, 孔泰芝士

*\*Subjected to availability 仅供当季精选*

## STAPLES 主食

HOMEMADE BRIOCHE 48  
自制黄油软包  
*\*For 2-3 person 可供 2-3 人分享*

STEAMED SPRING ONION GARLIC OIL RICE 18  
秘制香葱蒜油饭

## DESSERTS 甜品

LYCHEE | rum 108  
荔枝，朗姆

FRESH SEASONAL FRUIT | 8 year carved wine milk ice cream 88  
新鲜当季水果，8 年陈酿花雕牛奶冰淇淋  
*\*Subjected to availability 仅供当季精选*

GUANAJA 70% | peanut, salted caramel 128  
圭亚那 70% 巧克力，花生，海盐焦糖