


◆◆◆◆◆ **FRESH OYSTERS 进口生蚝** ◆◆◆◆◆

 **French Gillardeau No. 5 吉拉多No.5生蚝** **358 / 12 pieces**

**New Zealand Marlborough 新西兰马尔伯勒L号生蚝**  
**Irish Premium 爱尔兰菲比特生蚝**  
**French Divine 法国女神生蚝**

**All Oysters**  
**6 pieces / 288**  
**12 pieces / 518**

**THE ULTIMATE CHILLED SEAFOOD PLATTER**

**Whole Portion RMB 1588** (Serves up to 2-4 People, Lobster and King Crab Legs)

**Half Portion RMB 788** [Lobster]

1 Whole Boston Lobster, 3 King Crab Legs, 8 Shrimp,  
6 Fresh Oysters, 6 Fresh Mussels, 6 Sea Snails



**豪华海鲜大拼盘**

加拿大空运波士顿活龙虾 (整只), 3根帝王蟹腿, 紫虎虾8只,  
新鲜生蚝6个, 青口贝6只, 法国翡翠螺6粒

双层整套海鲜大拼盘 (2-4人份) 1588, 可以选择半份的量 788 [整只龙虾]

◆◆◆◆◆ **SASHIMI 刺身** ◆◆◆◆◆

**Salmon 挪威三文鱼刺身 6 pcs / 88** **Big Eye Tuna 金枪鱼刺身 6 pcs / 108**

**Sashimi Deluxe Plate 21 pcs / 228**

Tuna, Salmon, Sweet Shrimp, Sea Scallops

豪华刺身拼盘 金枪鱼, 三文鱼, 北极甜虾, 深海带子

◆◆◆◆◆ **SUSHI ROLLS 加利福尼亚寿司卷** ◆◆◆◆◆

 **Spicy Salmon Roll 8 pcs / 78**

Spicy Salmon Tartar, Salmon, Avocado, Flying Fish Roe

辣三文鱼寿司卷 内层: 辣三文鱼泥; 外层: 三文鱼, 牛油果和飞鱼籽

 **Vegetarian Roll 8 pcs / 78**

Avocado, Green Apple, Cucumber, Daikon, Romaine Lettuce

素食卷 牛油果, 青苹果, 黄瓜, 日式萝卜, 罗马生菜

**Crispy Tuna Roll 8 pcs / 88**

Tuna, Sushi Shrimp, Cucumber, Avocado

脆皮金枪鱼寿司卷 内层: 金枪鱼, 寿司虾, 黄瓜, 牛油果; 外层: 天妇罗脆渣, 蟹籽

**4 - Course Set 四道菜套餐**

RMB 588 / per person

**Sashimi Salad**

Salmon, Tuna, Shrimp Sashimi, Mixed Salad, Plum Dressing

刺身沙拉 三文鱼, 金枪鱼, 甜虾, 混合沙拉菜, 酸梅子清酒汁

**Cream of Wild Mushroom Soup**

香滑野生蘑菇汤

**Grilled Australian Wagyu Rib-Eye Steak**

Red Potatoes, Broccolini,  
Vine Tomatoes, Red Wine Sauce

澳洲和牛肉眼牛排

OR

**Roasted Octopus**

Spicy Brown Bread, Sun-Dried Tomatoes,  
Broccolini, Wasabi Mayonnaise

香烤八爪鱼

**Lemon Tart**


Vanilla Ice Cream

柠檬塔 香草冰激凌

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◆◆◆◆◆ SOUPS 汤 ◆◆◆◆◆

- Daily Soup** - Please ask our server 78  
 每日例汤 - 请咨询服务员
- Cream of Wild Mushroom Soup** 78  
 香滑野生蘑菇汤
-  **Lobster Seafood Bisque** 128  
*Mixed Seafood, Croutons*  
 龙虾海鲜浓汤 混合海鲜, 法式蒜香面包粒

◆◆◆◆◆ STARTERS 前菜 ◆◆◆◆◆

-  **Gourmand Salad** 78  
*Spinach, Rocket, Portobello Mushrooms, Shaved Fennel, Cherry Tomatoes, Walnuts, Tangerine, Orange Slices, Walnut Dressing*  
 美食家色拉 菠菜, 落地球生菜, 波托里克蘑菇, 茴香片, 香橙肉, 樱桃番茄, 核桃仁, 核桃油汁
-  **Sashimi Salad** 88  
*Salmon, Tuna, Shrimp Sashimi, Mixed Salad, Plum Dressing*  
 刺身沙拉 三文鱼, 金枪鱼, 甜虾, 混合沙拉菜, 酸梅子清酒汁
-  **Smoked Veal Tongue** 88  
*Pickled Beets, Mushrooms, Parmesan*  
 烟熏香煎牛舌 腌制红菜头, 腌制蘑菇, 帕玛森奶油
- Angus Beef Carpaccio** 98  
*Arugula Salad, Parmesan Cheese, Pickled Mushrooms, Balsamic, Garlic Croutons*  
 意大利式牛肉薄片 芝麻菜, 帕玛森芝士, 黑醋, 醋蘑菇, 蒜香吐司粒
- Smoked Cured Salmon** 108  
*Fresh Peas, Grapefruit, Pea Sprouts, Cider Butter Sauce*  
 腌制烟熏三文鱼 青豆, 西柚, 豆苗, 苹果黄油汁
- Seared Scallops** 118  
*Celery Root, Cauliflower, Salmon Roe, Walnut Bread Butter*  
 轻煎日本带子 根芹, 烤花菜, 三文鱼籽, 核桃面包粒
- Alaskan King Crab Tower** 118  
*Guacamole, Golden Beets, Yogurt Blini, Caviar, Quail Eggs*  
 阿拉斯加帝王蟹塔 牛油果泥, 黄金菜头, 酸奶味薄饼, 鱼子酱, 鹌鹑蛋
- Classic French Mussels** 128  
*Garlic, Shallots, Vermouth, Herb Cream Sauce*  
 白葡萄酒炒法国青口贝 经典制作: 大蒜, 小干葱, 味美斯酒, 盘蒸香草
- Seared Foie Gras** 138  
*Portobello Mushrooms, Figs, Walnut Filo Pastry*  
 香煎嫩鹅肝 波多黎各菌菇, 无花果, 核桃酥皮
- Spanish Iberico Ham (36 months old)** 258  
*Pickled Vegetables, Melon, Arugula, Baguette Slices*  
 西班牙伊比利亚橡果木火腿(三年腌制) 自制腌泡菜, 哈密瓜, 芝麻菜, 特级橄榄油, 法棍面包

◆◆◆◆◆ SIDES 配菜 ◆◆◆◆◆

- Potato Croquettes** 炸土豆奶酪球 48
- Sweet Potato Fries** 香炸红薯条 48
- Garden Salad** 田园沙拉 48
- Mushrooms & Spinach** 炒菠菜奶油蘑菇酱 58
- Brussels Sprouts** 孢子甘蓝 58
- Grilled Lobster Tail** 香扒龙虾尾 108



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◆◆◆◆◆ MAINS 主菜 ◆◆◆◆◆

	<b>Grilled Mix Winter Vegetables</b> <i>Potato Gnocchi, Pesto, Tomato Sauce</i> 碳扒冬季混合时令蔬菜 意式土豆丸子, 罗勒酱, 香浓番茄汁	<b>168</b>
	<b>Roasted Whole Spring Chicken</b> <i>Jerusalem Artichoke, Butter Baby Corn</i> 嫩烤整只法国春鸡 洋姜, 黄油玉米笋	<b>198</b>
	<b>Pan Fried Salmon</b> <i>Brussel Sprouts, Oyster Mushrooms, Butter Mussels Sauce</i> 盘煎三文鱼 孢子甘蓝, 杏鲍菇, 青口贝黄油汁	<b>228</b>
	<b>Seafood Pasta</b> <i>Tiger Prawns, Mussels, Squid, Shrimp, Tomato Sauce</i> 海鲜意大利面 青明虾, 青口贝, 鱿鱼, 虾仁, 番茄浓汁	<b>228</b>
	<b>Roasted Octopus</b> <i>Spicy Brown Bread, Sun-Dried Tomatoes, Broccolini, Wasabi Mayonnaise</i> 香烤八爪鱼 辣味黑面包碎, 芥末蛋黄酱, 风干罗马番茄, 手指西蓝花	<b>258</b>
	<b>Grilled New Zealand Lamb Chops</b> <i>Saffron Baby Carrots, Dukkah Spices</i> 香煎新西兰羊排 胡萝卜干葱泥, 藏红花蜜醋手指萝卜, 杜卡混合果仁香料	<b>268</b>
	<b>Lobster and Crab Risotto</b> <i>Fresh Crab Meat, Mascarpone Cheese</i> 波士顿龙虾意大利蟹肉米饭 意大利平叶芹, 马斯卡布尼芝士	<b>298</b>
	<b>Roasted Cod Fish</b> <i>Cauliflower, Capers, Pine Nuts, Saffron Tomato Sauce</i> 烤银鳕鱼 花菜, 水瓜柳, 松仁, 番茄藏红花汁	<b>358</b>



◆◆◆◆◆ **Aged Australian Wagyu Beef** ◆◆◆◆◆  
**澳洲和牛精选**

*Our Steaks are served with Mashed Potatoes, Seasonal Vegetables, Vine Tomatoes, Red Wine Sauce*

所有的肉类配菜为: 奶油土豆泥, 扒时令蔬菜, 串番茄, 红酒汁

	<b>Grilled Australian Flank Steak</b> 主厨推荐碳扒澳洲牛腹肉	<b>298</b>
	<b>Grilled Australian M5 Wagyu Rib-Eye Steak</b> 碳扒澳洲M5和牛眼肉	<b>398</b>
	<b>Stockyard Grain Fed Black Angus Veal Wellington</b> 澳洲黑安格斯惠灵顿牛排	<b>398</b>
	<b>Grilled AACO Australian M7 Wagyu Sirloin Steak</b> AACO澳洲雪花和牛M7西冷	<b>468</b>
	<b>Grilled Tajima Australian M7 Wagyu Rib-Eye Steak</b> 澳洲但马雪花和牛M7眼肉	<b>498</b>
	<b>House Special Surf and Turf (for 2)</b> <i>Fresh Whole Lobsters and Grilled Australian M7 Wagyu Rib-Eye Steak</i> KATHLEEN'S WAITAN 特色海陆双拼 (二人份) 整只空运波士顿龙虾, 澳洲M7雪花肉眼牛排	<b>988</b>
	<b>Australian M5 Tomahawk Beef Steak (1.2kg) (for 2)</b> 澳洲和牛M5战斧牛排 (1.2kg) (二人份)	<b>1188</b>



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◆◆◆◆◆ DESSERTS 甜品 ◆◆◆◆◆

- Lemon Tart** 68  
*with Vanilla Ice Cream*  
柠檬塔 香草冰激凌
-  **Kathleen's Tiramisu** 68  
*Mascarpone Cheese, Lady Fingers, Cocoa Powder*  
传统意大利提拉米苏 马斯卡布尔, 手指饼干, 可可粉
- Mango Pudding** 78  
*Fresh Mango, Grapefruit Syrup, Coconut Panna Cotta*  
丝滑芒果布丁 新鲜芒果, 糖水西柚, 椰子奶冻
- Lava Cake** 88  
*Vanilla Ice Cream, Biscuit Crumbs*  
热熔岩巧克力蛋糕 香草冰激凌, 饼干碎
- Pistachio Cake** 88  
*White Chocolate Granache, Strawberry Jelly, Raspberry Foam*  
开心果蛋糕 白巧克力奶油, 草莓冻, 覆盆子凝乳
-  **Strawberry Infused Chocolate Ball** 98  
*Valrhona Chocolate, Vanilla Ice Cream, Fresh Fruit, Grand Marnier White Chocolate Sauce*  
草莓法芙娜巧克力球 柠檬奶油酱, 香草冰激凌, 新鲜水果, 白巧克力酱



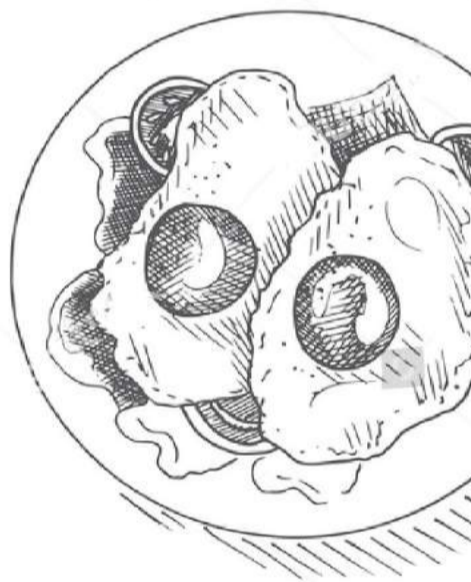
## Weekend Brunch

Served from 11am – 3pm  
RMB 198 / Per Person  
for 3 Dishes

### 周末早午餐



上午11点到下午3点  
每人 3 道菜



Enjoy your delicious day!

*Planning an event for your company? Or a party for your birthday?  
We have flexible partitions for a VIP party for 10 or a dinner for 200.*



准备开公司派对? 或者一个生日派对?



我们有灵活分区的VIP包房, 可提供10或200个人的晚餐。