

配菜

SIDES

土豆泥	MASHED POTATOES	48
奶油菠菜	CREAMED SPINACH	48
碳烤芦笋	CHARRED ASPARAGUS	58
炒蘑菇	SAUTÉED MUSHROOMS	58

CAFÉ GRAY DELUXE SHANGHAI

分享

TO SHARE

半打洛克菲勒烤生蚝	HALF DOZEN COLD WATER OYSTER ROCKEFELLER	228
马赛鱼汤 蛤蜊、鳕鱼、鲍鱼 建议2-3人分享	SEAFOOD STEW Clams, Haddock, Abalone Recommended for 2 or 3	288
盐焗海鲈鱼 香槟黄油汁 1公斤建议2-3人分享	SEABASS EN CROÛTE DE SEL Champagne Beurre Blanc 1KG Recommended for 2 or 3	328
新西兰带骨羔羊肩 卡宴辣椒、孜然 1.2公斤建议3-4人分享	BAKED LAMB SHOULDER Cayenne, Cumin 1.2KG Recommended for 3 or 4	588
澳洲M5和牛肉眼 350克 建议2人分享	AUSTRALIAN RIB EYE M5 350G Recommended for 2	728
或	OR	
澳洲M3和牛带骨肉眼 850克建议2-3人分享 三色胡椒、奶油菠菜、烧烤酱、 柠檬黄油	AUSTRALIAN PRIME CÔTE DE BOEUF 850G Recommended for 2 or 3 Three Peppercorn Crust, Creamed Spinach, BBQ Relish Beurre Maître d'hôtel	888
澳洲M5和牛战斧 土豆泥、烤芦笋 1.5公斤建议3-4人分享	AUSTRALIAN TOMAHAWK M5 Mashed Potatoes, Charred Asparagus 1.5KG Recommended for 3 or 4	1688

分享类菜品为每日限量供应
THESE DISHES ARE AVAILABLE IN LIMITED QUANTITIES

前菜 — 冷菜

FIRST PLATES — COLD APPETISERS

绿蔬沙拉 香草酱	TOSSED BABY GREENS Chimichurri	68
虾仁考伯沙拉、第戎芥末汁 蓝纹芝士、鸡蛋及培根	SHRIMP COBB SALAD, DIJON MUSTARD DRESSING Blue Cheese, Eggs and Bacon	98
布拉塔配砂糖橘、野花蜜 海盐、胡椒碎、特级初榨橄榄油	BURRATA AND TANGERINE SEGMENTS, WILD FLOWER HONEY Coarse Sea Salt, Cracked Pepper, Extra Virgin Olive Oil	128
自制鸭肝罐头 天然酵母面包、蓝莓酱	POTTED DUCK LIVER, RILLETTE Sourdough, Blueberry Chutney	148

前菜 — 热菜

FIRST PLATES — HOT APPETISERS

清蒸时蔬 辣味荷兰汁	STEAMED WINTER LÉGUMES Spiced Hollandaise	78
牛尾清汤 意式饺子	DOUBLE BOILED OXTAIL CONSOMMÉ Tortellini	78
自制意面、烩番茄 百里香、迷迭香	PASTA FIORE, TOMATO FONDUE Thyme, Rosemary	110
香煎鸭肝 提子、脆锅巴	SAUTÉED FOIE GRAS Grapes, Crisped Rice Cake	118
火焰薄饼、意式熏肉、红椒、 洋葱 开心果碎	TARTE FLAMBÉE, PANCHETTA, PEPPERS, ONIONS Pistachios	118
香煎扇贝 花菜、意式辣肠、奶油汁	SEARED SCALLOPS Cauliflower, Chorizo, Cream	138

主菜 — 海鲜

SECOND PLATES — SEAFOOD

香煎海鲈鱼、黄椒汁 脆小洋葱、果仁香椒酱	SEA BASS, GOLDEN BELL PEPPER FROTH Shallots, Muhammara	178
香煎三文鱼 辣笋、茼蒿	PAN - FRIED KING SALMON Spicy Bamboo Shoots, Asparagus Lettuce	188
泰式蓝口贝 椰汁、青柠汁	THAI SPICED MUSSELS Coconut Milk, Kaffir Lime	238
清蒸牙鱼、香茅草调味汁 炒韭黄、豆豉、节瓜	STEAMED TOOTHFISH, LEMONGRASS BROTH Onions, Black Beans, Zucchini	288
焗龙虾、荷兰汁 柠檬 (半只/整只)	GRILLED LOBSTER, HOLLANDAISE Lemon (Half or Whole)	348/668

主菜 — 肉

SECOND PLATES — MEAT

烤春鸡、玉米糊、松露 牛肝菌 龙蒿草鸡汁	CRISPED SPRING CHICKEN, SOFT POLENTA TRUFFLES AND PORCINI Tarragon	168
香酥鸭腿及鸭胸 鹅肝、蔓越莓酱 烩卷心菜	DUCK LEG CONFIT AND DUCK BREAST FOIE GRAS - CRANBERRY JUS Braised Cabbages	188
伊比利亚猪排、波特酒汁 根茎类蔬菜	IBÉRICO PORK CHOP, PORT WINE REDUCTION Root Vegetables	228
煎羊排、烩豆子 普罗旺斯香草	PAN SEARED RACK OF LAMB, ALL BEAN RAGOÛT Herbs de Provence	268
澳洲游侠谷西冷牛排 三色胡椒、奶油菠菜、烧烤酱、 柠檬黄油	RANGERS VALLEY BLACK-MARKET STRIPLON STEAK Three Peppercorn Crust, Creamed Spinach, BBQ Relish Beurre Maître d'hôtel	388

如有食物过敏或其它问题，请问我们团队
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR ENQUIRIES REGARDING OUR DISHES
以上均为净价

ALL OUR PRICES ARE NET