

BRUNCH

75 ¥

VIENNOISERIES BAKER'S BASKET

2 Pains Au Chocolat, 2 Croissants Au beurre
& 2 Pains Au Lait

90 ¥

HAM & CHEESE OMELETTE

Paris White Ham & Prosciutto Crudo, Taleggio

90 ¥

EGG BÉNÉDICTE

1 Poached egg ont Bun, Prosciutto Crudo
& Paris White Ham, Béarnaise sauce

90 ¥

EGG, SMOKED SALMON & DILL

1 Poached Egg, Smoked Salmon, Crème Fraîche, Dill Oil

90 ¥

EGG, SPINACH PANCETTA & BEARNAISE-TARTARE

1 Poached Egg, Spinach, Pancetta, Béarnaise-Tartare Sauce

90 ¥

EGG, GOOD MUSHROOMS & DUCK CONFIT

1 Poached-Gilled Egg, Duck Confit
& Mushrooms Fricassée, Garlic-Parsley, Herbs

120 ¥

SCRAMBLED EGG – CEPS & FOIE GRAS

Ceps & Shitake, Foie Gras, Parmesan & Hazelnut

120 ¥

EGG, IBERICO & FRIES

1 Poached-Fried Egg, Iberico Ham,
Rosemary-Garlic French Fries

120 ¥

& CLAMS GARLIC PARSLEY

Flower Clams "Au Vert"

150 ¥

CHICKEN NUGGETS

Salt & Pepper Fried Chicken, Wasabi Mayo

150 ¥

MUSTARD & CHEESE "STEAK-HACHÉ-PURÉE"

Bun-less Beef Burger, Mustard & Cheese,
Potato Mash and Beef Jus

To Share - 4 Guests Recommended

Served With 2 Side Dishes

1400 ¥

TENDERLOIN ROASTBEEF (750g)

Beef Jus

To Share - 2 Guests Recommended

Served With 2 Side Dishes

480 ¥

& RACK OF LAMB PROVENÇALE

Bread Crusted, Olive, Tomato, Anchovy, Basil

90 ¥ 

REAL FRENCH TOAST

Caramelized "Pain Perdu", Vanilla Ice Cream

早午餐

- 75 ¥ **精选早餐面包篮**
自制巧克力面包, 羊角面包, 牛奶面包
- 90 ¥ **火腿芝士煎蛋卷**
巴黎白火腿, 意大利熏火腿, 塔雷吉欧芝士
- 90 ¥ **水波蛋**
溏心水煮蛋, 意大利熏火腿, 巴黎白火腿, 伯纳西酱
- 90 ¥ **烟熏三文鱼莼萝糖心蛋**
溏心水煮蛋, 烟熏三文鱼, 鲜奶油, 莼萝油
- 90 ¥ **溏心蛋, 意大利熏肉菠菜伯纳西酱塔塔**
溏心水煮蛋, 菠菜, 意大利熏肉, 伯纳西酱和塔塔汁
- 90 ¥ **糖心蛋, 鲜蘑菇, 油封鸭**
溏心水煮煎蛋, 油封鸭, 烩蘑菇及大蒜荷兰芹
- 120 ¥ **牛肝菌鸭肝酱汁炒蛋**
牛肝菌, 香菇, 鸭肝, 帕玛森芝士及榛果
- 120 ¥ **糖心蛋, 伊比利亚火腿, 薯条**
溏心水煮蛋, 伊比利亚火腿, 迷迭香蒜味薯条
- 120 ¥ & **西芹蒜味蛤蜊**
欧夫蛤蜊, 大蒜和意大利芹
- 150 ¥ **脆皮鸡块**
山葵蛋黄酱, 特制混合香料, 香菜, 蒜片
- 150 ¥ **芥末芝士牛肉饼**
牛肉饼, 芥末芝士, 土豆泥和牛肉汁
- 建议4人享用
配有2个配菜
- 1400 ¥ **烘烤菲力牛排- 美国农业部优选**
牛肉饼汁
- 建议2人享用
配有2个配菜
- 480 ¥ & **普罗旺斯式羊排**
烤羊排(整片), 面包碎, 橄榄, 番茄, 小银鱼, 罗勒
- 90 ¥ 🌱 **法式传统吐司**
焦糖法国吐司, 香草冰激凌

LUNCH

**180 ¥ / 2 COURSES:
STARTER / MAIN OR MAIN / DESSERT**

**250 ¥ / 3 COURSES:
STARTER / MAIN / DESSERT**

STARTERS

-  **ARUGULA PARMESAN**
Soy Dressing, Parmesan
- SERRANO HAM**
Montesano Grand Reserva* Spanish Serrano Cured Ham / 80g
- SOFT EGG FRISÉE LARDON**
Soft Poached Egg, Garlic Mayonnaise, Frisée Salad, Bacon Lardon
-  **A KIND OF TABBOULEH**
Couscous, Herbs, Sesame

MAIN COURSES

-  **PICNIC CHICKEN AILLOLI**
Char-grilled Cold Hainan Chicken Breast, Butter Lettuce
- BEEF TARTARE TRADITION**
Hand-cut Beef Fillet, French Fried Cubes
-  **COQUILLETES HAM & CHEESE**
Paris Ham, Parmesan & Gruyère
-  **RISOTTO TRUFFLE & PARIS**
Truffle & Paris Mushrooms Risotto, Truffle Light Meunière, Parmesan

DESSERTS

-  **STRAWBERRY CHANTILLY**
Strawberries, Strawberry Sorbet, Vanilla Chantilly
-   **CRÈME CARAMEL**
Vanilla Custard, Caramel Sauce & Caramel Crystal
-   **CHOCOLAT LIÉGEOIS**
Chocolate Ice Cream, Chocolate Sauce,
Vanilla Chantilly, Toasted Almond
-   **CHILLED GRAPEFRUIT & POMELO**
Orange-Grenadine Broth, Granité & Orange Sugar

午餐

180 元/2 道菜：
前菜/主菜，或者 主菜 / 甜点

250 元/3 道菜：
前菜/主菜/甜品

前菜

- ✔ **帕玛森芝麻叶色拉**
酱油，帕玛森芝士
- 塞拉诺火腿**
蒙特萨诺*西班牙塞拉诺火腿 / 80 克
- 溏心蛋苦苣腌培根**
溏心水煮蛋，蒜泥蛋黄酱，苦苣色拉，法式腌培根
- ✔ **类似塔布勒沙拉**
古斯古斯小米，综合香草，芝麻

主菜

- & **野餐鸡肉佐蒜泥蛋黄酱**
炭烤冷鸡胸肉，生菜
- 传统手切生牛肉塔塔**
手切菲力牛肉，小薯块
- & **火腿芝士通心粉**
巴黎火腿，帕玛森芝士和古老耶芝士
- ✔ **松露及巴黎菌菇意大利饭**
松露及巴黎菌菇意大利饭，松露柠檬奶油汁，帕玛森芝士

甜品

- ✔ **草莓香蒂邑**
草莓，草莓雪酪及香蒂邑鲜奶油
- ✔ & **法式焦糖奶冻**
香草奶冻，焦糖酱及焦糖薄脆
- ✔ & **法式巧克力雪糕**
巧克力冰淇淋，巧克力酱，香蒂邑香草鲜奶油，烤杏仁
- ✔ & **西柚香柚香橙冷汤**
葡萄柚，柚子，橙汁汤和冰沙，及香橙糖

MENU

300 ¥ SET

400 ¥ SET

À LA CARTE

HALF OFF



300 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

300元/3道菜：前菜/主菜/甜品

STARTERS 90 ¥

- PÂTÉ DE CAMPAGNE**
Homemade Country Pâté, Cornichons
- AVOCADO CRUSHED GUACAMOLE**
Herbs & Toast
- EGG BÉNÉDICTE**
1 Poached Egg On Bun, Prosciutto Crudo & Paris White Ham, Béarnaise Sauce
- EGG, SMOKED SALMON & DILL**
1 Poached Egg, Smoked Salmon, Crème Fraîche, Dill Oil
- 6 ESCARGOTS GARLIC PARSLEY**
French Style Snails, Garlic-Parsley

前菜90元

- 乡村肉派**
自制乡村肉派，腌制黄瓜
- 切块牛油果酱**
综合香草 & 焦香吐司
- 水波蛋**
溏心水煮蛋，意大利熏火腿，巴黎白火腿，伯纳西酱
- 烟熏三文鱼莼萝糖心蛋**
溏心水煮蛋，烟熏三文鱼，鲜奶油，莼萝油
- 法式蜗牛，大蒜，意大利芹 6只**
法式焗 蜗牛，大蒜，意大利芹

MAINS 150 ¥ (INCLUDING SIDE DISH)

- GRILLED SEA BASS VIERGE BASIL LEMON**
Pastis Ailloli
- CHICKEN NUGGETS**
Salt & Pepper Fried Chicken, Wasabi Mayo
- STEAK FRITES – AUSTRALIAN WAGYU**
French Fries, Béarnaise Émulsion
- BOEUF BOURGUIGNON**
Beef Cheeks & Tendon Braised in Red Wine, Butter Mash
- GOLDEN PORK GRENOBLOISE**
Roasted Pork Chop, Golden Butter, Lemon, Capers, Croûtons

主菜150元(包含一份配菜)

- 炭烤海鲈鱼，微吉罗酱汁，罗勒，柠檬**
茴香蒜味蛋黄酱
- 脆皮鸡块**
炸鸡块胡椒，芥末蛋黄酱
- 牛排薯条-澳大利亚和牛**
薯条，传统法国龙蒿叶-黄油乳
- 红酒烩牛颊肉**
红酒烩牛腱及牛颊肉，土豆泥
- 格勒诺布尔酱猪排**
香煎猪排，焦味黄油，柠檬汁，香脆面包粒，水瓜榴

DESSERTS 80 ¥

- MOUSSE AU CHOCOLAT MMB**
Chocolate Mousse & Sorbet, Rum, Hazelnut
- CRÈME CARAMEL**
Vanilla Custard, Caramel Sauce & Caramel Crystal
- CHOCOLAT LIÉGEOIS**
Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond
- STRAWBERRY CHANTILLY**
Strawberries, Strawberry Sorbet, Vanilla Chantilly
- TROPICAL FRUIT SALAD**
Thai Syrup, Lime Sugar, Mint & Lemon Balm
- CHILLED GRAPEFRUIT & POMELO**
Orange-Grenadine Broth, Granité & Orange Sugar

甜品80元

- MMB 巧克力慕斯**
巧克力慕斯及冰沙，朗姆，榛子
- 法式焦糖奶冻**
香草奶冻，焦糖酱及焦糖薄脆
- 法式巧克力雪糕**
巧克力冰淇淋，巧克力酱，香蒂邑香草鲜奶油，烤杏仁
- 草莓香蒂邑**
草莓，草莓雪酪及香蒂邑鲜奶油
- 热带水果色拉**
泰式糖浆，薄荷，青柠叶，青柠糖
- 西柚香柚香橙冷汤**
葡萄柚，柚子，橙汁汤和冰沙，及香橙糖

400 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

400元/3道菜：前菜/主菜/甜品

STARTERS 120 ¥

DUCK FOIE GRAS TERRINE NATURAL

Homemade Duck Foie Gras, Herb Salad

SMOKED SALMON ESSENTIAL

In House Smoked Salmon / 80g



TOMATO MOZZA SALAD

Fresh Tomato Salad, Mozzarella Di Bufala

SCRAMBLED EGG – CEPS & FOIE GRAS

Ceps & Shitake, Foie Gras, Parmesan & Hazelnut

CLAMS GARLIC PARSLEY

Flower Clams "Au Vert"

前菜 120元

原味鸭肝酱

自制鸭肝酱, 香草色拉

原味烟熏三文鱼

自制烟熏三文鱼 / 80克

番茄水牛芝士色拉

新鲜番茄, 马苏里拉芝士

牛肝菌鸭肝酱汁炒蛋

牛肝菌, 香菇, 鸭肝, 帕玛森芝士及榛果

西芹蒜味蛤蜊

欧夫蛤蜊, 大蒜和意大利芹

MAINS 200 ¥ (INCLUDING SIDE DISH)

GRILLED SALMON BÉARNAISE

Grilled Salmon, Spinach & Asparagus, Béarnaise Émulsion

GRILLED CHICKEN AMERICAINE & DIABLE

Mustard & Crumb Crusted Grilled Chicken, Sour-Sauce Diable

DUCK CONFIT, TRUFFLE HERB SALAD

Crispy Duck Leg Confit, Truffle Duck Jus

RIBEYE STEAK BÉARNAISE or AILLOLI or PEPPER

Béarnaise, Garlic Mayonnaise or Pepper Sauce

GRILLED LAMB CHOPS

Aioli, Jus

主菜 200元 (包含一份配菜)

伯那西酱汁 碳烤三文鱼

烤三文鱼, 菠菜和芦笋, 传统法国龙蒿叶-黄油乳

魔鬼烤鸡

碳烤芥末面包碎裹鸡胸肉, 特制魔鬼烤鸡汁

油封鸭腿佐草本色拉

脆皮油封鸭腿, 黑松露鸭肉汁

肉眼牛排佐伯那西酱或蒜味蛋黄酱或胡椒酱

伯那西酱, 蒜味蛋黄酱或胡椒酱

烤羊排

蒜香蛋黄酱, 肉汁

XTRA SIDE 60 ¥



SPINACH GARLIC ASIATE

Garlic Butter & Soy

MUSHROOMS ESSENTIAL GARLIC

Soy, Parsley, Cream



MASH TRADITION

Mashed Potato & Butter



HAND-CUT FRENCH FRIES ALLUMETTES

Home Slim French Fries

配菜 60元

蒜香亚洲风味菠菜

香蒜黄油, 酱油

原味香蒜菌菇

酱油, 意大利芹, 黄油

传统土豆泥

土豆泥和黄油

手切火柴薯条

自制手切薯条

A LA CARTE

COLD STARTERS

- 250 ¥ **6 OYSTERS “La Boudeuse” DAVID HERVÉ TRADITION**
Lemon, Shallot Vinegar - 6 Pieces
- 300 ¥ **IBERICO DE BELLOTA 5J HAM**
Hand-sliced, 40g
- 250 ¥ **CHARCUTERIE TRAY**
Serrano, Duck Pepper, Ham, Chorizo, Foie Gras
- 130 ¥ & **PICNIC CHICKEN AILLOLI**
Char-grilled Cold Hainan Chicken Breast, Butter Lettuce
- 120 ¥ 🌱 & **ARUGULA MUSHROOM TRUFFLE**
Soy Dressing, Truffle & Paris Mushrooms, Parmesan

零点

冷前菜

- 法国大卫淑雅生蚝, 传统风味 6只
柠檬, 红葱醋
- 5J 伊比利亚火腿
西班牙伊比利亚 5J 手切火腿 40克
- 冷切肉拼盘
塞拉诺火腿, 胡椒鸭胸肉薄切, 红肠, 西班牙香肠, 鹅肝酱
- 野餐鸡肉佐蒜泥蛋黄酱
炭烤冷鸡胸肉, 生菜
- 芝麻叶菌菇松露色拉
酱油, 松露及巴黎菌菇, 帕玛森芝士

HOT STARTERS AND SIDES

- 150 ¥ 🌱 **“MEUNIÈRE TRUFFLE BREAD”** ^{PP}
Toasted Bread, Light Meunière, Truffle
- 200 ¥ **SEARED FOIE GRAS POMELO**
Seared Foie Gras, Lime Glaze, Pomelo
- 150 ¥ & **FRENCH ONION SOUP**
Traditional Onion Soup, Cheese & Bread Gratin
2 Guests Recommended
- 90 ¥ **MUSHROOMS ESSENTIAL GARLIC**
Soy, Parsley, Cream
- 120 ¥ 🌱 **ASPARAGUS BÉARNAISE**
Steamed “À La Serviette”, Béarnaise Émulsion

热前菜 & 配菜

- 主厨独创松露原味面包
烤面包, 柠檬奶油汁, 松露
- 香煎鸭肝配泰国柚子
香煎鸭肝, 青柠菠萝汁, 香柚
- 法式洋葱汤
传统法式洋葱汤, 奶酪及焦黄面包
建议 2 人享用
- 原味香蒜菌菇
酱油, 意大利芹, 黄油
- 芦笋配伯纳西酱汁
“布巾盘蒸”芦笋, 伯纳西酱汁

SEAFOOD

SCALLOPS

- 190 ¥ & **SCALLOPS LEMON-GINGER**
Seared Scallops, Olive Oil, Lemon, Soy, Garlic, Ginger

JUMBO SHRIMP (175g per piece Average)

- 180 ¥ **JUMBO SHRIMP “IN CITRUS JAR”** ^{PP}
Citrus, Lemongrass & Vanilla

CHILEAN BLACK COD

- 360 ¥ **BLACK COD “IN THE BAG”** ^{PP}
Simmered in Heat Proof Bag with Cantonese Sauce

- 330 ¥ & **BLACK COD ESSENTIAL SOY**
Seared Black Cod, Olive Oil, Lemon, Soy

CLAMS

- 120 ¥ **CLAMS GARLIC PARSLEY**
Flower Clams “Au Vert”

TURBOT

- 380 ¥ & **SEARED TURBOT - LEMON & CAPERS**
“Grenobloise” - Lemon, Croûtons, Asiate & Capers
2 Guests Recommended

海鲜

扇贝

- 柠檬佐姜扇贝
香煎扇贝, 橄榄油, 柠檬酱, 酱油, 蒜片, 姜

大虾 (每只平均 175 克)

- 主厨独创 “柑橘罐蒸” 大虾
柑橘, 柠檬草和香草

智利黑鳕鱼

- 主厨独创 “袋蒸黑鳕鱼”
防热袋文火蒸黑鳕鱼佐粤式酱汁

- 原味酱油汁黑鳕鱼
香煎黑鳕鱼, 橄榄油, 柠檬, 亚洲调味汁

蛤蜊

- 西芹蒜味蛤蜊
欧夫蛤蜊, 大蒜和意大利芹

多宝鱼

- 香煎多宝鱼佐柠檬与西瓜榴
格勒诺布尔酱汁——柠檬汁, 面包丁, 亚洲汁及西瓜榴
建议 2 人享用



Meunière Truffle Bread®



Arugula Mushroom Truffle



Picnic Chicken Grolli



Seared Turbot - Lemon & Capers



Black Cod Essential Soy



Black Cod "In The Bag"®



Côte De Boeuf - USDA Prime



Long Short Rib Teriyaki ©



"Lemon & Lemon Tart" ©



Mango Liquorice Sablé ©

A LA CARTE

MEAT

- 380 ¥ **TOURNEDOS BÉARNAISE – TENDERLOIN 200g**
Béarnaise Émulsion, Herb Salad
- 380 ¥ **TOURNEDOS “PEPPER STEAK” – TENDERLOIN 200g**
Seared Pepper Crusted Steak, Sauce “Au Poivre”

GRILLED / ROASTED

To Share - 2 Guests recommended
Served With 2 Side Dishes and Sauce of Your Choice:
Béarnaise, Aioli, Bordelaise or Pepper

- 1000 ¥ **BEEF RIBEYE (450g) – AUSTRALIAN WAGYU – MS4-5**
- 2500 ¥ **BEEF RIBEYE (450g) – AUSTRALIAN WAGYU – MS9+**
- 1500 ¥ **BEEF SIRLOIN (450g) – AUSTRALIAN WAGYU – MS9+**
- 1800 ¥ **“CÔTE DE BOEUF” / BONE-IN RIBEYE
– 1KG – AUSTRALIAN WAGYU – MS4-5**

To Share - 2 Guests recommended
Served With 2 Side Dishes

- 600 ¥ **“LONG SHORT RIB TERIYAKI”^{PP}**
Roasted Whole Rib, Teriyaki & Orange Reduction
- 480 ¥ **RACK OF LAMB PROVENÇALE**
Bread Crusted, Olive, Tomato, Anchovy, Basil

DESSERTS

- 110 ¥  **“LEMON & LEMON TART”^{PP}**
Candied Whole Lemon, Lemon Sorbet & Curd,
Vanilla Chantilly, Sablé
- 90 ¥  **TART CHOCO**
Bitter Smooth Chocolate Tartlet, Toffee Ice Cream
- 80 ¥  **MANGO LIQUORICE SABLÉ^{PP}**
Mango, Passion, Liquorice & Dill, Sablé
- 110 ¥   **BABA AU RHUM**
Citrus Syrup Soaked Roasted Brioche –
Vanilla Chantilly – Rum Flambé
- 90 ¥   **REAL FRENCH TOAST**
Caramelized “Pain Perdu”, Vanilla Ice Cream
- 40 ¥  **ICE CREAM SCOOP**
Vanilla, Chocolate, Panacotta
or Nutella Ice Cream Cup, Tuile Sablé
- 40 ¥  **SORBET SCOOP**
Strawberry, Orange, Pineapple
or Coca-Cola Sorbet Cup, Tuile Sablé

零点

肉类

- 伯那西酱汁夏多布利昂牛菲力**
伯纳西酱, 草本色拉
- 胡椒酱牛菲力**
香煎胡椒牛排, 胡椒奶油酱

扒烤 / 焙烤

建议2人享用
配有2个配菜, 可任选一款酱汁:
伯纳西酱, 蒜味蛋黄酱, 波尔多红酒酱, 胡椒奶油酱

- 肉眼 (450克) – 澳大利亚和牛 – 大理石纹评分4-5**
- 肉眼 (450克) – 澳大利亚和牛 – 大理石纹评分9+**
- 西冷 (450克) – 澳大利亚和牛 – 大理石纹评分9+**
- 带骨牛肉眼 (平均1公斤) – 澳大利亚和牛
– 大理石纹评分4-5**

建议2人享用
配有2个配菜

- 主厨独创酱烧牛长小肋排**
焙烤牛肋排, 照烧酱, 橙汁酱, 香蒜薄脆
- 普罗旺斯式羊排**
烤羊排(整片), 面包碎, 橄榄, 番茄, 水瓜榴, 罗勒

甜点

- 主厨独创 “香浓柠檬塔”**
整颗甜渍柠檬, 柠檬雪酪与凝乳,
香蒂邑香草鲜奶油加柠檬脆饼
- 巧克力塔**
苦甜巧克力塔, 太妃糖冰淇淋
- 芒果甘草脆饼**
芒果, 热情果, 甘草及鼠尾草, 脆饼
- 朗姆酒软糕**
柑橘浸渍黄油面包, 香蒂邑, 火焰朗姆酒
- 法式传统吐司**
焦糖法国吐司, 香草冰激凌
- 冰淇淋杯**
香草, 或巧克力, 或杏仁奶油,
或榛果巧克力, 佐酥饼
- 雪酪杯**
草莓, 或香橙, 或菠萝, 或可口可乐, 佐酥饼

HALF OFF BEVERAGE SELECTION

精选酒水半价

CLASSIC COCKTAILS

80¥ 40¥

- & **VODKA MARTINI**
Vodka, Dry Vermouth & Olives
伏特加, 苦艾酒 & 橄榄
- & **MOJITO**
Havana Club 3 Anos, Lime, Mint, Brown Sugar & Soda
哈瓦那3年朗姆, 青柠, 薄荷叶, 黄糖 & 苏打水
- MARGARITA**
Tequila, Grand Marnier, Lemon Juice & Sugar Syrup
龙舌兰酒, 金万利甜酒, 柠檬汁 & 糖浆
- MANHATTAN**
Bourbon, Sweet Vermouth & Bitters
波本威士忌, 甜苦艾酒 & 苦精

经典鸡尾酒

- & **NEGRONI**
Gin, Campari & Sweet Vermouth
金酒, 金巴利 & 甜苦艾酒
- TI PUNCH**
Martinique Rum, Lime, Sugar Cane Syrup
马丁尼克兰姆酒, 青柠檬, 甘蔗糖浆
- & **OLD FASHIONED**
Bourbon, Brown Sugar, Bitter, Orange Twist
波本威士忌, 黄糖 & 苦精
- WHISKY SOUR**
Bourbon, Lemon Juice, Sugar
波本威士忌, 柠檬汁, 糖浆

CREATIONS

90¥ 45¥

- LONDON TOUCH**
Gin, Rosemary, Blackberry Liqueur & Lemon Juice
金酒, 迷迭香, 黑莓酒 & 柠檬汁
- & **SHANGHAI MOJITO**
Havana Club 3 Anos, Lime, Lychee, Lemongrass & Mint
哈瓦那3年朗姆, 青柠, 荔枝汁, 柠檬草 & 薄荷叶
- & **PASSIONFRUIT CAIPIRINHA**
Cachaca, Passion Fruit Puree, Lime, Brown Sugar
甘蔗酒, 百香果果泥, 青柠 & 黄糖
- & **PALOMA**
Tequila, Fresh Pink grapefruit, Grapefruit Liqueur & Soda
龙舌兰酒, 西柚汁, 西柚酒 & 苏打水

特调鸡尾酒

- & **BLACK TIME**
Vodka, Coffee Liqueur, Espresso & Vanilla Syrup
伏特加, 咖啡力娇酒, 浓缩咖啡 & 香草糖浆
- CHAMOMILE SOUR**
Gin, Chamomile Citron Tea, Lemon Juice & Syrup
金酒, 洋甘菊茶, 柠檬汁 & 糖浆
- STRAWBERRY DAIQUIRI**
Havana Club 3 Anos, Strawberry Puree, Agave Nectar
哈瓦那3年朗姆, 草莓, 柠檬汁 & 龙舌兰糖浆
- TEQUILA ESPRESSO**
Tequila, Coffee Liqueur, Espresso & Vanilla Syrup
龙舌兰酒, 咖啡力娇酒, 浓缩咖啡 & 香草糖浆

HOUSE POUR

80¥ 40¥

- ABSOLUT** Vodka 40°
- HAVANA CLUB 3 ANOS** Rum 40°
- OLMECA SILVER** Tequila 40°
- JIM BEAM** Bourbon 40°
- BEEFEATER** Gin 40°

BEERS

55¥ 25¥

- TSING TAO** China 4.3°
- ASAHI** Japan 4.3°
- CORONA** Mexico 4.5°
- GUINNESS** Ireland 4.2°
- HEINEKEN** Holland 5°
- STELLA - DRAFT** Belgium 4°

WHITE WINES

- VINA CASABLANCA "Cefiro"** 210 ¥
2017 Sauvignon Blanc, CHILE ~~420¥~~
- FATTORI "Valparadiso"** 230 ¥
2017 Pinot Grigio, ITALY ~~460¥~~
- PIERRE CHAINIER "Tour de La Roche"** 295 ¥
2017 Sauvignon Blanc, Loire Valley, FRANCE ~~590¥~~
- ROUGEOT "Les Grandes Gouttes"** 340 ¥
2014 Chardonnay, Burgundy, FRANCE ~~680¥~~
- HENRI BOURGEOIS "Les Baronnes"** 375 ¥
2017 Sauvignon Blanc, Loire Valley, FRANCE ~~750¥~~
- LEEUWIN ESTATE "Prelude Vineyards"** 445 ¥
2017 Chardonnay, Margaret River, AUSTRALIA ~~890¥~~

RED WINES

- VINA CASABLANCA "Cefiro"** 230 ¥
2017 Cabernet Sauvignon, CHILE ~~460¥~~
- PIKES "Red Mullet"** 230 ¥
2015 Syrah, Grenache, Merlot, AUSTRALIA ~~460¥~~
- MEZZACORONA Trentino** 240 ¥
2016 Pinot Nero, ITALY ~~480¥~~
- GINEPRONE Chianti** 250 ¥
2016 Sangiovese, ITALY ~~500¥~~
- TERRAZAS DE LOS ANDES Mendoza** 325 ¥
2016 Malbec, ARGENTINA ~~650¥~~
- ETIENNE GUIGAL Crozes Hermitage** 390 ¥
2015 Syrah, FRANCE ~~780¥~~
- CHATEAU FERRAN Pessac Leognan** 395 ¥
2013 Cabernet Sauvignon, Merlot, FRANCE ~~790¥~~
- LAROSE TRINTAUDON Haut Medoc** 400 ¥
2012 Cabernet Sauvignon, Merlot, FRANCE ~~800¥~~

BEST OF WINE LIST

CHAMPAGNE

600 ¥	LAURENT-PERRIER Brut	France	Champagne	Pinot Noir, Pinot Meunier, Chardonnay	NV
1000 ¥	LAURENT-PERRIER Rosé	France	Champagne	Pinot Noir	NV
2100 ¥	DUVAL-LEROY Femme de Champagne Brut	France	Champagne	Chardonnay, Pinot Noir	2000
2900 ¥	DOM PERIGNON Brut	France	Champagne	Pinot Noir, Chardonnay	2008

WHITE WINES

460 ¥	FATTORI Valparadiso	Italy	Veneto	Pinot Grigio	2017
480 ¥	LAVAU	France	Côtes du Rhone	Viognier, Grenache Blanc	2017
590 ¥	WAIRAU RIVER	New Zealand	Marlborough	Sauvignon Blanc	2018
680 ¥	DOMAINE ROUGEOT Les Grandes Gouttes	France	Bourgogne	Chardonnay	2014
750 ¥	LOUIS LATOUR Chablis	France	Chablis, Bourgogne	Chardonnay	2017
750 ¥	HENRI BOURGEOIS Les Baronnes	France	Sancerre, Loire Valley	Sauvignon Blanc	2017
890 ¥	LEEWIN ESTATE Prelude	Australia	Margaret River	Chardonnay	2017
1280 ¥	DOMAINE THIERRY ET PASCALE MATROT Meursault	France	Meursault, Bourgogne	Chardonnay	2016
1300 ¥	RIDGE ESTATE	USA	California, Santa Cruz Mountains	Chardonnay	2016
1380 ¥	DOMAINE REMI JOBARD Les Chevaliers	France	Meursault, Bourgogne	Chardonnay	2016
1600 ¥	CHATEAU DE FIEUZAL	France	Pessac Leognan, Bordeaux	Semillon, Sauvignon Blanc	1997

ROSÉ WINES

500 ¥	M DE MINUTY	France	Côtes de Provence	Cinsault, Grenache, Tibouren	2018
680 ¥	MIRAVAL	France	Côtes de Provence	Cinsault, Grenache	2018

RED WINES

480 ¥	LAVAU	France	Côtes du Rhone	Grenache, Syrah, Mourvèdre	2016
510 ¥	ETIENNE GUIGAL	France	Côtes du Rhone	Syrah, Grenache, Mourvedre	2015
560 ¥	LEEWIN ESTATE Siblings	Australia	Margaret River, Western Australia	Shiraz	2017
590 ¥	GNARLY HEAD	USA	California	Cabernet Sauvignon	2016
690 ¥	DOMAINE THIERRY ET PASCALE MATROT Maranges	France	Côte de Beaune, Bourgogne	Pinot Noir	2014
720 ¥	DOMINIO DEL PLATA Susana Balbo Signature	Argentina	Mendoza	Malbec	2016
760 ¥	MAXIME MAGNON Rozeta	France	Languedoc Roussillon	Carignan, Cinsault, Grenache	2016
800 ¥	BODEGAS ALTO MONCAYO Veraton	Spain	Aragon	Garnacha	2015
830 ¥	MOULINS DE CITRAN	France	Haut Medoc, Bordeaux	Cabernet Sauvignon, Merlot	2012
880 ¥	ALTAIR Sideral	Chile	Central Valley	Cabernet Sauvignon, Syrah, Carmenere	2016
1080 ¥	HESS COLLECTION Allomi	USA	Napa Valley, California	Cabernet Sauvignon	2016
1100 ¥	FELTON ROAD Bannockburn	New Zealand	Central Otago	Pinot Noir	2017
1180 ¥	FERRER BOBET Vinyes Velles	Spain	Priorat	Garnacha	2015
1490 ¥	GAJA Sito Moresco	Italy	Langhe, Piedmont	Nebbiolo, Merlot, Cabernet Sauvignon	2015
1500 ¥	SAINT ESTEPHE DE COS D'ESTOURNEL	France	Saint-Estephe, Bordeaux	Cabernet, Merlot	2011
1880 ¥	RIDGE ESTATE Monte Bello	USA	Santa Cruz, California	Cabernet Sauvignon	2015
1980 ¥	PAUILLAC DE LATOUR	France	Paullac, Bordeaux	Cabernet, Merlot	2011

SWEET WINES

640 ¥	PIERRE CHAINIER Clos de Noyes Demi Sec	France	Vouvray, Loire Valley	Chenin Blanc	2017
950 ¥	DENIS DUBOURDIEU Chateau Cantegril 500ml	France	Sauternes, Bordeaux	Semillon, Sauvignon Blanc	2014

MR. & MRS. BUND strives to acquire the finest products available within China. Imported or local, here are a few examples.

ANCHOVIES

Escala, Anchovies in Olive Oil / Spain

TRUFFLES

Yunnan Mountains, China

CAVIAR SUPERIOR OSCIETRA

Caviar From Hybrid Kaluga & Schrenki Siberian Sturgeon

GILLARDEAU OYSTERS

Marennes Oléron (France)

ANCELIN OYSTERS

Marennes Oléron (France)

JUMBO SHRIMPS

South East Asian Tiger Shrimps / Gulf of Thailand

SCALLOPS

Live Sea Scallops / Dalian, Yellow Sea or Korea, Sea of Japan

BOSTON LOBSTER

Live Boston Lobster / Dalian, Yellow Sea

AHI TUNA

Fresh Ahi Tuna Loin / Sea of Japan

SALMON

Norway, Norwegian Sea

SEVEN STAR SEA BASS

Hainan, South China Sea

CHILEAN BLACK COD

South Pacific Ocean

TURBOT

Dalian, Yellow Sea

FROGS

Jiangsu, China

FOIE GRAS

Jiangsu Province, China

DUCK

Jiangsu Province, China

CHICKEN

Hainan, China

BEEF SHORT RIB

New South Wales, Australia

BEEF CHEEK

New South Wales, Australia

VEAL CUTLET

New South Wales, Australia

LAMB

Premium Pasture Fed Lamb / Victoria, Australia

PORK

Premium Export Quality / Shang Dong, China

EGGS

Prosper Green Egg / China

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By Fissler / www.fissler.com

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MR. & MRS. BUND 致力于使用中国境内所能得到的最佳食材。无论进口或者本地，以下举例说明。

凤尾鱼

欧特兹，橄榄油浸凤尾鱼/西班牙

黑松露

云南山区，中国

(优选)奥西特拉鲟鱼子酱

云南卡卢加西伯利亚鲟鱼混种鱼子酱

吉拉朵生蚝

马雷纳海域，法国

安芝莲生蚝

马雷纳海域，法国

大虾

产于亚洲东南部虎虾/泰国湾

扇贝

鲜活扇贝/大连，黄海，韩国，日本海域

波士顿龙虾

鲜活波士顿龙虾/大连，黄海

金枪鱼

新鲜金枪鱼/日本海

三文鱼

挪威，挪威海

七星海鲈鱼

海南，中国南海

智利黑鳕鱼

南太平洋

多宝鱼

大连，黄海

牛蛙

江苏，中国

鸭肝

江苏，中国

鸭

江苏，中国

鸡

海南，中国

牛小排

澳洲新南威尔士

牛颊肉

澳洲新南威尔士

小牛肉

澳洲新南威尔斯

羊排

比利牛斯山脉优质牧场饲养羊肉/维多利亚，澳洲

猪肉

优质出口品质/山东，中国

鸡蛋

绿色有机鸡蛋/中国

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