



CHEF RECOMMENDATION 主厨推荐

Grain-fed Tomahawk Steak (500g) 炭烤澳洲谷饲战斧牛排	¥388
Beef Short Rib Bourguignon (750g-800g) 红酒烩牛肋排	¥368
Grain-fed Beef Rib Eye (220g) 澳洲肉眼	¥228
Grain-fed Beef Striploin (200g) 澳洲西冷	¥208
Grain-fed Beef Tenderloin (200g) 澳洲牛柳	¥208
Grain-fed Lamb Chops (200g) 嫩烤滩羊排	¥198
Fresh Salmon Fillet (200g) 三文鱼柳	¥198
King Prawns (3pcs / 只) 大虾	¥228

Choose your favorite sauce 选择你最喜欢的汁酱：

For meat: red wine sauce, mushroom sauce, truffle sauce, mint sauce, BBQ sauce, mustard, chimichurri sauce
肉类搭配：红酒汁、蘑菇汁、黑松露汁、薄荷汁、烧烤汁、芥末、阿根廷香辣酱

For seafood: cream of white wine clam sauce, chimichurri sauce
海鲜类搭配：白葡萄酒蛤蜊奶油汁、阿根廷香辣酱

All main dishes are served with roasted new potatoes and roasted seasonal vegetables.
所有主菜食品将搭配烤新薯和烤时蔬。



APPETIZERS 前菜

Handpicked Garden Salad 手采田园沙拉 Mixed garden lettuce, corn, dried cranberries, pine nut, cucumber, potato, vinaigrette 田园生菜、玉米、蔓越莓干、松子、黄瓜、土豆、油醋汁	¥68
Caesar Salad 凯撒沙拉 Baby romaine, Caesar dressing, soft-boiled egg, crispy bacon, crouton 罗马菜心、凯撒酱、溏心蛋、脆培根、蒜香面包粒	¥78
Tiger Prawns & Avocado Cobb Salad 虎虾牛油果考伯沙拉 Romaine lettuce, avocado, cucumber, boiled egg, fresh mango, bell pepper, Cheddar cheese, creamy dressing 罗马生菜、牛油果、黄瓜、鸡蛋、芒果、甜椒、车打芝士、奶油沙拉酱汁	¥88
Spanish Serrano Ham & Honey Melon 西班牙塞拉诺风干火腿&密瓜 Serrano ham, honey melon, arugula, candied walnuts, balsamic dressing 西班牙塞拉诺风干火腿片、哈密瓜、芝麻菜、糖衣核桃、意大利香醋汁	¥98
Smoked Salmon & Avocado Tartar 三文鱼牛油果塔塔 Smoked salmon, avocado, arugula, lemon mayonnaise 烟熏三文鱼、牛油果、芝麻菜、柠檬蛋黄酱	¥98

SOUP 汤

Mixed Mushroom Soup 原味野菌蘑菇汤 White mushroom, truffle oil, herbs 新鲜蘑菇、松露油、新鲜香草	¥48
Butternut Squash Soup 南瓜汤 A dash of lime juice 撞青柠汁	¥58
Minestrone 意式蔬菜汤 Vegetable, pasta, tomato soup, basil pesto, garlic bread 蔬菜、意大利面、番茄汤、罗勒酱、香蒜面包	¥48

BURGER & SANDWICH & PIZZA 汉堡&三明治&披萨

BBQ Beef Burger 和牛牛肉汉堡 Wagyu beef mince, BBQ sauce, bacon, fried onions, lettuce, tomato, pickle, Cheddar cheese, fried egg 和牛肉饼、烧烤酱、培根、炒洋葱、生菜、番茄、酸黄瓜、车打芝士、煎蛋	¥108
Tuna Salad Sandwich 金枪鱼沙拉三明治 Tuna fish, onion, celery, egg, tobiko, Mayonnaise 金枪鱼、洋葱、芹菜、鸡蛋、飞鱼籽、蛋黄酱	¥98
Club Sandwich 公司三明治 Grilled chicken, bacon, fried egg, fresh green lettuce, tomato, Mayonnaise 扒鸡肉、培根、煎蛋、新鲜绿叶生菜、番茄、蛋黄酱	¥98
Margherita 玛格丽特披萨 Tomato, Mozzarella, pesto 番茄、马苏里拉、紫苏酱	¥90
Pizza Prosciutto 意式风干火腿披萨 Prosciutto, tomato sauce, Mozzarella, basil, sun-dried tomatoes, Parmesan cheese 风干火腿片、番茄披萨酱、马苏里拉芝士、风干番茄、帕玛森干酪	¥90

PASTA & RISSOTO 意面及烩饭精选

Risotto with Porcini 牛肝菌意大利烩饭 Procini, Parmesan cheese 牛肝菌、帕玛森芝士	¥98
Seafood Risotto 海鲜意式烩饭 Shrimps, mussels, salmon fillets, calamari, tomato basil sauce, fresh lemon 虾仁、青口贝、三文鱼、鱿鱼、番茄罗勒沙司、柠檬角	¥118
Ricotta and Spinach Ravioli 意式芝士菠菜云吞 Sun-dried tomatoes, ricotta, spinach, cream tomato sauce 风干番茄、意大利乳清干酪、菠菜、番茄奶油汁	¥98
Penne with Lamb Meat and Chorizo 尖通粉配羊肉配辣味西班牙香肠 Lamb meat, chorizo sausage, tomato sauce 羊肉、辣味香肠、番茄汁	¥128
Spaghetti Aglio Olio 扇贝香蒜辣味意大利面 🌶️ Scallop, garlic, chili 扇贝、香蒜、红辣椒	¥108
Pasta Bolognese 经典肉酱意面 Minced beef in basil tomato sauce, Parmesan cheese, parsley 番茄牛肉酱、帕马森干酪、欧芹	¥78



MAIN COURSE 主菜

Slow Cooked Beef Cheek 慢烩澳洲牛脸肉 Beef cheek, shallot, gravy, simmer for 10 hours 牛脸肉、红葱头、肉汁、低温烹调10小时	¥128
BBQ Spareribs 秘制烧烤猪肋排 Spareribs, special BBQ sauce, French fries 低温慢煮猪肋排、秘制烧烤酱汁、薯条	¥158
Pan-fried Cod Fish Steak 香煎银鳕鱼(160g) Bell pepper sauce, black rice cake, garden peas, fennel slice 甜椒汁、紫米饭饼、甜豆仁、茴香片	¥208
Grilled Chicken Leg 扒鸡腿肉 Vegetables, potatoes, foie gras sauce 蔬菜、土豆、鹅肝汁	¥98

ASIAN MAIN COURSE 亚洲风味主菜

Hainan Chicken Rice 海南鸡饭 Poached chicken, fragrant rice, chicken broth, tomato and cucumber, served with spicy chili sauce, ginger puree and chicken dark soya sauce 水煮鸡、鸡饭、鸡汤、蕃茄、黄瓜、配辣椒酱、姜蓉、鸡饭酱油	¥128
Chicken in Thai Red Curry 泰式红咖喱鸡肉 Bamboo shoots and steamed rice 竹笋及蒸米饭	¥98
Char Kway Teow 炒贵刁 Fried rice noodle, beef, sambal chili, shrimps, green chive, bean sprout and egg 炒贵刁、牛肉、参巴辣椒酱、海虾、韭菜、豆芽、鸡蛋	¥88
Xin Ramen 辛拉面 🍜 Fish ball, ham, choy sum, soft-boiled egg 鱼丸、火腿、菜心、溏心蛋	¥58

DESSERT 甜品

Tiramisu 提拉米苏 Chocolate, Mascarpone cheese, lady finger, espresso 巧克力、马斯卡彭奶酪、手指饼、意式浓缩咖啡	¥58
Home-Made Cheesecake 巴斯克芝士蛋糕 Cream cheese, egg, milk 奶油奶酪、鸡蛋、牛奶	¥58
Chocolate Lava Cake 巧克力熔岩蛋糕 Berry jam, vanilla ice cream 配莓果酱、香草冰激凌	¥58
Crème Brulee 法式炖蛋 Vanilla, cane sugar 香草、蔗糖	¥58
Ice Cream or Sorbet 冰激凌或雪葩 Chocolate, vanilla, strawberry, lemon sorbet 巧克力、香草、草莓、柠檬雪葩	¥48
Seasonal Fresh Fruit Platter 时令水果盘	¥58

All prices are quoted in CNY and net price.
以上价格均为人民币净价。
Please inform us ifyou have anyfood allergies.
为了您的健康着想, 如对任何食物有过敏反应, 请在点餐前告知餐厅服务人员。