AN ODE, A SYMPHONY

自然颂歌，风味交响

主厨Alessio甄选本地风物，融汇法式匠艺，谱写味觉新章，优雅诠释风土、传承与灵感。
Chef Alessio combines exceptional local ingredients with French culinary artistry to create an elegant expression of terroir, tradition and creativity.

PRELUDE 序曲

新鲜生蚝，青瓜，薄荷
Fresh Oyster, Cucumber, Mint

油甘鱼，法边豆，姜，香葱
Hamachi, Green Beans, Ginger, Chives

HARMONY 和韵

海螯虾晶冻，豌豆奶油，低温螯虾尾，奥西特拉鱼子酱
Scampi Gelée, Pea Cream, Poached Scampi Tail, Oscietra Caviar

大连扇贝，青金桔黄油酱，贝伊奇鱼子酱
Dalian Scallops, Calamansi Beurre Monté, Baerii Caviar

RESONANCE 共鸣

帝王蟹，轻盈慕斯，番茄精萃
King Crab, Fine Mousseline, Tomato Coulis

新鲜意大利扁面（36蛋黄），核桃酱，西洋菜汁
Fresh Fettuccine '36 yolks', Walnut, Watercress Jus

CRESCENDO 盛韵

酥鳞甘鲷，蛤蜊汁，香茅
Crispy Amadai, Clam Sauce, Lemongrass

M6和牛，芦笋，紫甘蓝，苹果
Wagyu M6 Beef, Asparagus, Red Cabbage, Apple

FINALE 终章

罗勒柚子雪葩，马鞭草，蛋白霜
Basil Yuzu Gelato, Verbena, Meringue

黑巧克力，茉莉
Chocolate and Jasmine

CNY 1,788 / 位 Per Person

以上价格需加10%的服务费和6%的税费
Above price is subject to 10% service charge and 6% tax

请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队
Please highlight any specific food allergies or intolerances to our colleagues before ordering

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