

APPETIZERS & SALADS

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| <p>Ceviche Hamachi with Pickled Radish & Caviar
酸橘汁腌渍黄鲷鱼和水萝卜片, 鱼子酱
148</p> <p>Spicy Venison Tartare with Pickles & Crispy Potato
辣味鹿肉鞣配腌菜和炸土豆
198</p> <p>Duck Foie Gras Terrine with Berry Jello & Homemade Honeycomb Crumble
鸭肝慕斯和莓果酱, 自制酥脆蜂巢面包
168</p> <p>Seared Scallop with Vegetable Salsa, Tomato Compote, Asparagus & Bread Crisp
香煎扇贝配蔬菜莎莎, 番茄泥, 芦笋和面包脆片
168</p> <p>Artichoke Velouté with Truffle Cream, Cracker & Hazelnut Butter
朝鲜菊浓汤配松露奶油, 脆片和榛子黄油
118</p> | <p>Slow Cooked Salmon Salad with Quinoa & Asian Dressing
三文鱼色拉和藜麦, 亚洲风味酱汁
128</p> <p>Green Salad with Avocado, Seasonal Fruit, Shaved Baby Carrots, Chia Seeds & Green Herb Dressing
绿色蔬菜色拉配牛油果, 水果, 手指胡萝卜, 奇亚籽和香草酱汁
118</p> <p>Burrata Salad with Compressed Honeydew Melon, Fig, Kalamata Olive & Aged Balsamic
布拉塔芝士色拉配蜜瓜, 无花果, 卡拉马塔橄榄和陈年黑醋
138</p> <p>Slow Cooked Egg with Truffle & Potato Foam, Wild Mushrooms, Truffle & Filo Crispy
温泉蛋, 黑松露土豆泡沫, 烩菌菇, 松露酥皮脆
158</p> <p>Lobster & Ratatouille Bisque
龙虾浓汤配普罗旺斯蔬菜
188</p> |
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MAIN COURSE

Build Your Own Pasta Risotto: 制作专属您自己的意大利面和烩饭

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| <p>Pasta 意面:</p> <p>Classical Spaghetti, Busiate, Gnocchi
经典意大利细面, 螺旋面, 土豆团子, 手工宽扁面</p> <p>Sauce 酱汁:</p> <p>Bolognese, Classical Carbonara, Seafood, Pesto
肉酱, 经典意式培根芝士酱, 海鲜, 罗勒青酱
168</p> <p>Grilled Tiger Prawn with Garlic Butter, Aioli & Grilled Vegetables
扒老虎虾配蒜香黄油, 蒜味蛋黄酱和烤蔬菜
228</p> <p>Crispy-Scales Fish with Guizhou Sour Sauce & Crispy Flower
甘鲷立鳞烧配贵州酸汤和炸南瓜花
298</p> <p>Pan-fried Duck Breast with Cherry, Pickles & Gravy
香煎鸭胸配樱桃, 腌菜和肉汁
208</p> <p>New Zealand Lamb Rack with Stuffed Nuts & Herbs, Lamb Jus
新西兰羊排配坚果香料馅和肉汁
338</p> | <p>Risotto 意大利烩饭:</p> <p>Truffle & Mushroom, Spring Bamboo & Peas, Seared Foie Gras
松露蘑菇, 春笋和甜豆, 香浓肥肝
168</p> <p>Glazed Pork Shoulder with Seasonal Jam, Charred Chilli Paste and Cress
烤猪梅肉配时令果酱, 川味辣椒酱和苗芽
228</p> <p>Caramelized Cauliflower with Mousse, Pickled Raisins, Almond, Shaving & Broccolini
焦糖花椰菜配慕斯, 腌渍提子干, 烤杏仁, 花椰菜片和迷你西蓝苔
158</p> <p>Wagyu Beef Burger with Cheddar Cheese, Pancetta, Caramelized Onion, French Fries & Mesclun Leaves
和牛牛肉汉堡配车达芝士, 意式培根, 焦糖洋葱, 薯条和色拉
238</p> <p>Fifty 8° Grill Signature Beef Wellington with Truffle, Seasonal Vegetables & Cress
58°扒房惠灵顿牛排配黑松露, 时蔬和缤纷苗芽
588</p> |
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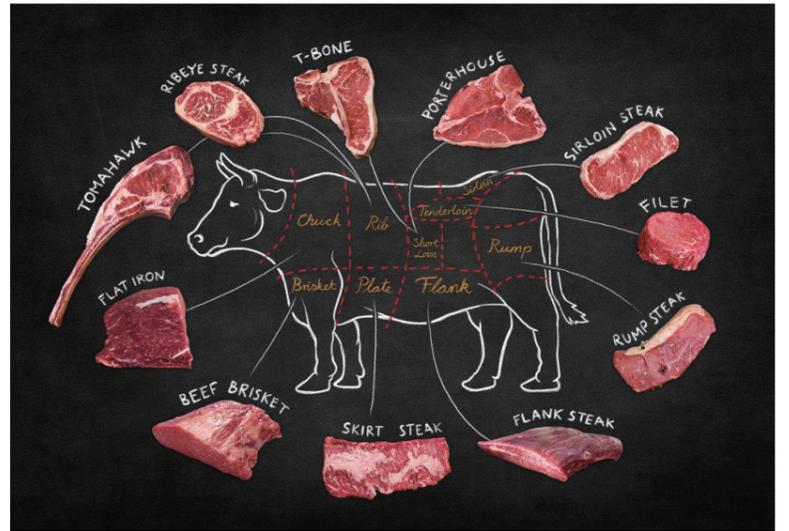
DESSERTS

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| <p>Fifty 8° Grill Signature Chocolate Soufflé
58°扒房特色巧克力舒芙蕾和可可雪芭
128</p> <p>Pine & Goji, Pine Tree Chocolate Cream, Praline Pine Nuts, Goji Berry Confit
松子&枸杞, 松针巧克力奶油, 松仁果仁酱, 枸杞果酱
108</p> <p>Forest Sorbet Flower, Berries, Red berries Jus
森林雪芭花, 浆果, 草莓汁
88</p> | <p>Coconut Crème Brûlée, Fresh Berries
椰奶炖蛋, 鲜莓果
88</p> <p>Selection of Two Scoop Ice Cream (Vanilla, Chocolate, Pistachio, Caramel)
精选两球冰淇淋 (香草, 巧克力, 开心果, 焦糖)
68</p> <p>Seasonal Sliced Fruit Plated
季节水果盘
128</p> |
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Prices are in RMB and are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.
价格均以人民币计算并需加收 15% 服务费, 点餐前请您告知我们的员工对任何特殊食物的过敏或忌口。

Mandarin Oriental Signature Dish 文华精选 & Sustainable & Responsibly Sourced Items 来源自可持续发展产品

Healthy 健康	Vegetarian 素食	Peanut 花生	Crustaceans 甲壳类	Garlic 大蒜	Nuts 坚果
Fat free 无脂肪	Eggs 蛋类	Milk 牛奶	Gluten-free 无麸质	Lactose free 无乳糖	Sulphites 亚硫酸盐
Spicy 辛辣	Fish 鱼类	Sesame 芝麻	Celery 芹菜	Lupin 羽扇豆	Wheat 小麦
Vegan 纯素食	Pork 猪肉	Soy-Bean 大豆	Organic 有机	Mustard 芥末	Molluscs 软体动物



BEST ENJOYED SHARED

LARGE CUTS FROM THE CHARCOAL 分享式烤肉

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| Steak au Beurre Black Angus T-Bone In Sizzling Butter M3+ 750g
黄油风味黑安格斯T骨牛排M3+ 750克 | 1088 |
| Black Angus Tomahawk M3-M5 1500g
黑安格斯和牛战斧牛排M3-M5 1500克 | 1788 |
- *Served Three Sides and Two Sauces of Choice
*配有任意三款配菜和两款酱汁

OUR SIGNATURE STEAK

Our beef is hand selected from the best Australian farms producing the finest grass & cereal fed beef.
Our premium steaks are cooked to obtain the perfect temperature, caramelization flavour.
我们的牛肉来自澳洲优质农场。我们的牛排通过厨师烹饪以保证风味的保留。

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| Black Angus Beef Tenderloin M3+ 200g
黑安格斯牛里脊 M3+ 200 克 | 558 |
| Black Angus Beef Rib Eye 300g
黑安格斯牛眼肉 300 克 | 588 |
| Black Angus Sirloin M5 250g
黑安格斯和牛西冷M5 250 克 | 628 |
- *Served with Grilled Vegetables, One Side and One Sauce of Choice
*配有扒蔬菜, 任意一款配菜和酱汁

Side Dishes 配菜

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| Mac & Cheese
芝士焗通心粉
58 | Potato Mouseline
扒房自制土豆泥
58 |
| Smoked Paprika French Fries
炸薯条配烟熏辣椒粉
58 | Sauteéd Baby Mushroom with Garlic & Parsley
干葱大蒜香炒蘑菇
58 |
| Grilled Asparagus
扒芦笋
68 | Garden Peas a la Française
法式炒鲜剥小豌豆
108 |
| Slow Cooked Bamboo Shoot with Clam Sauce
慢煮笋尖和蛤蜊汁
108 | |

Selection of Sauces 精选酱汁

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| Bearnaise Sauce
香草黄油酱 | Fifty 8° Grill Steak Sauce
58° 扒房特色牛排汁 | Black Pepper Sabayon
黑胡椒萨巴雍 |
| Chimichurri Sauce
阿根廷香辣酱 | Mustard Selection
精选芥末 | Red Wine Jus
红酒汁 |