

## APPETIZERS & SALADS

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| <p><b>Ceviche Hamachi with Pickled Radish &amp; Caviar</b><br/>酸橘汁腌渍黄鲷鱼和水萝卜片, 鱼子酱<br/>148</p> <p><b>Spicy Venison Tartare with Pickles &amp; Crispy Potato</b><br/>辣味鹿肉鞣配腌菜和炸土豆<br/>198</p> <p><b>Duck Foie Gras Terrine with Berry Jello &amp; Homemade Honeycomb Crumble</b><br/>鸭肝慕斯和莓果酱, 自制酥脆蜂巢面包<br/>168</p> <p><b>Seared Scallop with Vegetable Salsa, Tomato Compote, Asparagus &amp; Bread Crisp</b><br/>香煎扇贝配蔬菜莎莎, 番茄泥, 芦笋和面包脆片<br/>168</p> <p><b>Artichoke Velouté with Truffle Cream, Cracker &amp; Hazelnut Butter</b><br/>朝鲜菊浓汤配松露奶油, 脆片和榛子黄油<br/>118</p> | <p><b>Slow Cooked Salmon Salad with Quinoa &amp; Asian Dressing</b><br/>三文鱼色拉和藜麦, 亚洲风味酱汁<br/>128</p> <p><b>Green Salad with Avocado, Seasonal Fruit, Shaved Baby Carrots, Chia Seeds &amp; Green Herb Dressing</b><br/>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<br/>118</p> <p><b>Burrata Salad with Compressed Honeydew Melon, Fig, Kalamata Olive &amp; Aged Balsamic</b><br/>布拉塔芝士色拉配蜜瓜, 无花果, 卡拉马塔橄榄和陈年黑醋<br/>138</p> <p><b>Slow Cooked Egg with Truffle &amp; Potato Foam, Wild Mushrooms, Truffle &amp; Filo Crispy</b><br/>温泉蛋, 黑松露土豆泡沫, 烩菌菇, 松露酥皮脆<br/>158</p> <p><b>Lobster &amp; Ratatouille Bisque</b><br/>龙虾浓汤配普罗旺斯蔬菜<br/>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><b>Pasta 意面:</b></p> <p><b>Classical Spaghetti, Busiate, Gnocchi</b><br/>经典意大利细面, 螺旋面, 土豆团子, 手工宽扁面</p> <p><b>Sauce 酱汁:</b></p> <p><b>Bolognese, Classical Carbonara, Seafood, Pesto</b><br/>肉酱, 经典意式培根芝士酱, 海鲜, 罗勒青酱<br/>168</p> <p><b>Grilled Tiger Prawn with Garlic Butter, Aioli &amp; Grilled Vegetables</b><br/>扒老虎虾配蒜香黄油, 蒜味蛋黄酱和烤蔬菜<br/>228</p> <p><b>Crispy-Scales Fish with Guizhou Sour Sauce &amp; Crispy Flower</b><br/>甘鲷立鳞烧配贵州酸汤和炸南瓜花<br/>298</p> <p><b>Pan-fried Duck Breast with Cherry, Pickles &amp; Gravy</b><br/>香煎鸭胸配樱桃, 腌菜和肉汁<br/>208</p> <p><b>New Zealand Lamb Rack with Stuffed Nuts &amp; Herbs, Lamb Jus</b><br/>新西兰羊排配坚果香料馅和肉汁<br/>338</p> | <p><b>Risotto 意大利烩饭:</b></p> <p><b>Truffle &amp; Mushroom, Spring Bamboo &amp; Peas, Seared Foie Gras</b><br/>松露蘑菇, 春笋和甜豆, 香浓肥肝<br/>168</p> <p><b>Glazed Pork Shoulder with Seasonal Jam, Charred Chilli Paste and Cress</b><br/>烤猪梅肉配时令果酱, 川味辣椒酱和苗芽<br/>228</p> <p><b>Caramelized Cauliflower with Mousse, Pickled Raisins, Almond, Shaving &amp; Broccolini</b><br/>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<br/>158</p> <p><b>Wagyu Beef Burger with Cheddar Cheese, Pancetta, Caramelized Onion, French Fries &amp; Mesclun Leaves</b><br/>和牛牛肉汉堡配车达芝士, 意式培根, 焦糖洋葱, 薯条和色拉<br/>238</p> <p><b>Fifty 8° Grill Signature Beef Wellington with Truffle, Seasonal Vegetables &amp; Cress</b><br/>58°扒房惠灵顿牛排配黑松露, 时蔬和缤纷苗芽<br/>588</p> |
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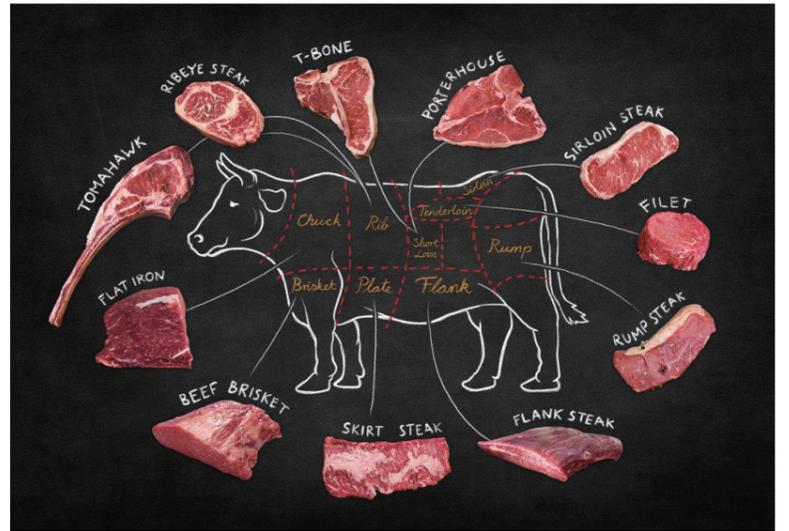
## DESSERTS

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| <p><b>Fifty 8° Grill Signature Chocolate Soufflé</b><br/>58°扒房特色巧克力舒芙蕾和可可雪芭<br/>128</p> <p><b>Pine &amp; Goji, Pine Tree Chocolate Cream, Praline Pine Nuts, Goji Berry Confit</b><br/>松子&amp;枸杞, 松针巧克力奶油, 松仁果仁酱, 枸杞果酱<br/>108</p> <p><b>Forest Sorbet Flower, Berries, Red berries Jus</b><br/>森林雪芭花, 浆果, 草莓汁<br/>88</p> | <p><b>Coconut Crème Brûlée, Fresh Berries</b><br/>椰奶炖蛋, 鲜莓果<br/>88</p> <p><b>Selection of Two Scoop Ice Cream (Vanilla, Chocolate, Pistachio, Caramel)</b><br/>精选两球冰淇淋 (香草, 巧克力, 开心果, 焦糖)<br/>68</p> <p><b>Seasonal Sliced Fruit Plated</b><br/>季节水果盘<br/>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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| <b>Steak au Beurre Black Angus T-Bone In Sizzling Butter M3+ 750g</b><br>黄油风味黑安格斯T骨牛排M3+ 750克 | 1088 |
| <b>Black Angus Tomahawk M3-M5 1500g</b><br>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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| <b>Black Angus Beef Tenderloin M3+ 200g</b><br>黑安格斯牛里脊 M3+ 200 克 | 558 |
| <b>Black Angus Beef Rib Eye 300g</b><br>黑安格斯牛眼肉 300 克            | 588 |
| <b>Black Angus Sirloin M5 250g</b><br>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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| <b>Mac &amp; Cheese</b><br>芝士焗通心粉<br>58                            | <b>Potato Mouseline</b><br>扒房自制土豆泥<br>58                                 |
| <b>Smoked Paprika French Fries</b><br>炸薯条配烟熏辣椒粉<br>58              | <b>Sauteed Baby Mushroom with Garlic &amp; Parsley</b><br>干葱大蒜香炒蘑菇<br>58 |
| <b>Grilled Asparagus</b><br>扒芦笋<br>68                              | <b>Garden Peas a la Française</b><br>法式炒鲜剥小豌豆<br>108                     |
| <b>Slow Cooked Bamboo Shoot with Clam Sauce</b><br>慢煮笋尖和蛤蜊汁<br>108 |  |

## Selection of Sauces

### 精选酱汁

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