FIFTY 8° GRILL

APPETIZERS & SALADS

Ceviche Hamachi with Pickled Radish & Caviar
酸橘汁腌渍黄鳝鱼和水萝卜片, 鱼子酱
148

Beef Carpaccio & Tuna Foam
牛肉薄片和金枪鱼酱
198

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

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

Artichoke Velouté with Truffle Cream, Cracker & Hazelnut Butter
朝鲜蓟浓汤配松露奶油，脆片和榛子黄油
118

Slow Cooked Salmon Salad with Quinoa & Asian Dressing
三文鱼色拉和藜麦，亚洲风味酱汁
128

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

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

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

Lobster & Ratatouille Bisque
龙虾浓汤配普罗旺斯蔬菜
188

MAIN COURSE

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

Pasta 意面:

Classical Spaghetti, Busiate, Gnocchi, Homemade Pappardelle
经典意大利细面，螺旋面，土豆团子，手工宽扁面

Sauce 酱汁:

Bolognaise, Classical Carbonara, Seafood, Pesto
肉酱，经典意式培根芝士酱，海鲜，罗勒青酱
168

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

Crispy-Scales Fish with Guizhou Sour Sauce & Endive
甘鲷立鳞烧配贵州酸汤和烩玉兰菜
298

Pan-fried Duck Breast with Cherry, Pickles & Gravy
香煎鸭胸配樱桃，腌菜和肉汁
208

New Zealand Lamb Rack with Stuffed Nuts & Herbs, Lamb Jus
新西兰羊排酿坚果香料馅和肉汁
338

Risotto 意大利烩饭:

Truffle & Mushroom, Spring Bamboo & Peas, Seared Foie Gras
松露蘑菇，春笋和甜豆，香浓肥肝
168

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

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

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

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
598

DESSERTS

Fifty 8° Grill Signature Chocolate Soufflé
58 °扒房特色巧克力舒芙蕾和可可雪芭
128

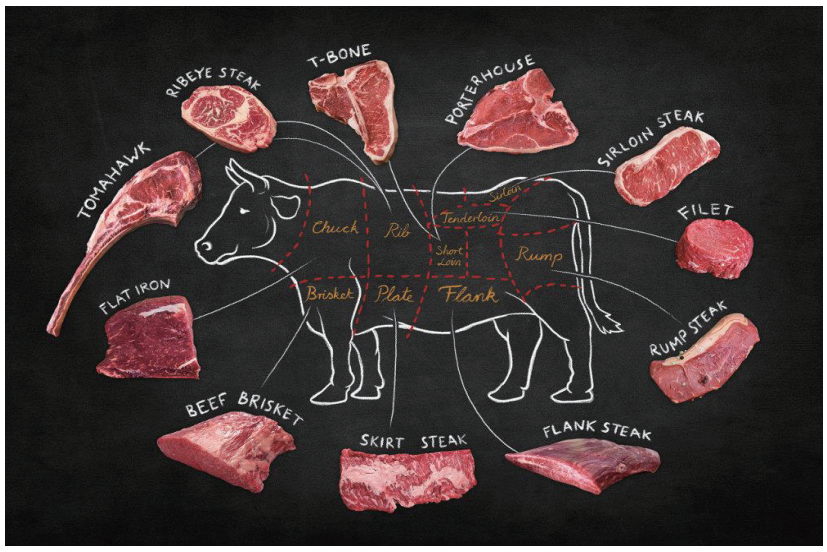
Pine & Goji, Chocolate Cream, Praline Pine Nuts, Goji Berry Confit
松子**&**枸杞，巧克力奶油，
松仁果仁酱，枸杞果酱
108

Forest Sorbet Flower, Berries, Red Berries Jus
森林雪芭花，浆果，草莓汁
88

Coconut Crème Brulé, Fresh Berries
椰奶炖蛋，鲜莓果
88

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

Seasonal Sliced Fruit Plated
季节水果盘
128



BEST ENJOYED SHARED

LARGE CUTS FROM THE CHARCOAL
分享式烤肉

Steak au Beurre Black Angus T-Bone In Sizzling Butter M3+ 750g — **1088**
黄油风味黑安格斯T骨牛排M3+ 750克

Black Angus Tomahawk M3-M5 1500g — **1788**
黑安格斯和牛战斧牛排M3-M5 1500克

*Ser ed 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。

Black Angus Beef Tenderloin M3+ 200g — **558**
黑安格斯牛里脊 M3+ 200 克

Black Angus Beef Rib Eye 300g — **588**
黑安格斯牛眼肉 300 克

Black Angus Sirloin M5 250g — **628**
黑安格斯和牛西冷M5 250 克

*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

Mac & Cheese
芝士焗通心粉
58

Smoked Paprika French Fries
炸薯条配烟熏辣椒粉
58

Grilled Asparagus
扒芦笋
68

Potato Mousseline
扒房自制土豆泥
58

Sauteéd Baby Mushroom with Garlic & Parsley
干葱大蒜香炒蘑菇
58

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

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

Prices are in CNY 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