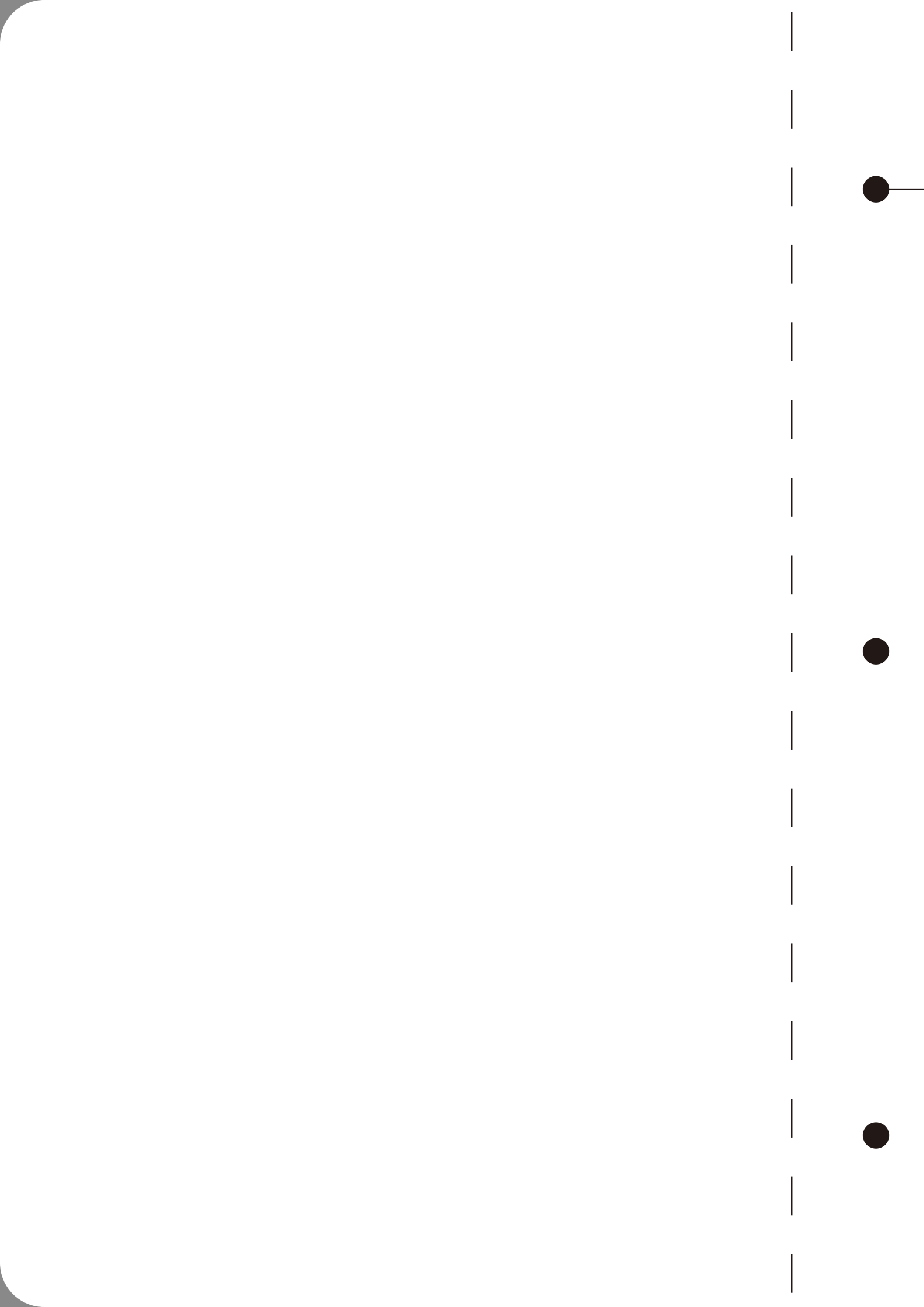




Fresh is our stunning signature restaurant with a dramatic beachfront setting that serves fresh seafood and delectable meats. The oceanfront location is the ideal place setting for romantic evenings and lively gatherings.

依偎着迷人珊瑚湾的露天西餐厅，主要选用进口食材与生猛海鲜，用新派西餐的烹饪方式为您精制恰到好处的美饌，并以意向不到的创意方式呈现，旨在为您带来惊喜的视觉与味觉享受。



"SUNSET IN FRESH" BLACK PEARL TASTING SET MENU

"落日海角"黑珍珠单人品鉴套餐

Amuse-Bouche

Pickled Butternut Squash, Crispy Orange Shell, Yellow Chili Sauce

Foie Gras Wafer, Compressed Pear, Raspberry Crispy

Poached Abalone, Sake Gel, Marinated Celtuce

开胃菜

腌制长南瓜, 橙味脆片, 黄辣椒酱

鹅肝华夫, 真空雪梨, 树莓脆粒

慢煮本地鲍鱼, 清酒啫喱, 腌制青笋

Tyrrell's Old Winery Chardonnay, Hunter Valley, Australia

添瑞老酒庄霞多丽白葡萄酒, 猎人谷, 澳大利亚

King Razor Calm

Caviar, Zaopocu Seafood Sabayon, Tomatoes

竹蛏

鱼子酱, 糟粕醋海鲜酱, 番茄

Wild South Sea Flower Prawn

Fennel Seafood Soup, Sweet Pea, Crystal Mushroom Tortellini, Yunnan Truffle

南海大花虾

茴香海鲜汤, 甜蜜豆, 水晶蘑菇饺, 云南黑松露

Golden Threadfin Bream

Crispy Potato, Baby Cucumber, Butter Capers, Dill Essence

南海金线红杉鱼

脆土豆片, 迷你黄瓜, 黄油刺山柑, 莳萝酱汁

Tyrrell's Old Winery Shiraz, Hunter Valley, Australia

添瑞老酒庄西拉红葡萄酒, 猎人谷, 澳大利亚

Sous vide Tasmanian Beef Tenderloin M7

Spicy Tomato Chutney, Piquillo Pepper Sauce, Charred Onion, Black Garlic, Truffle Red Wine Sauce

塔斯马尼亚和牛牛柳M7

辣味番茄酸辣酱, 西班牙红椒酱, 焦香洋葱, 黑蒜酱, 黑松露红酒汁

Anterra Moscato Terre Siciliane LGT, Sicily, Italy

安特拉西西里莫斯卡托白葡萄酒 LGT, 西西里, 意大利

Jungle

Wenchang Coconut Mousse, Wanning Coffee Cream Ice Cream, Xinglong Chocolate Mousse Beans

热带丛林

文昌椰子慕斯, 万宁咖啡奶油冰淇淋, 兴隆巧克力慕斯豆

CNY 1,088 / Tasting Set Menu 单人品鉴套餐

CNY 326 / Wine Pairing 葡萄酒搭配

All prices are in CNY and subject to 15% service charge

所有价格以人民币计算并加收 15% 服务费

FRESH SET MENU FOR 2PAX

海角轩双人套餐

Fresh Seafood Salad

Fresh Shrimp, Green Mussel, Baby Octopus, Fennel Confit, Orange Dressing, Arugula

海角轩海鲜沙拉

鲜虾, 青口, 小章鱼, 香料茴香, 橙味油醋汁, 芝麻菜

Iberico Ham & Smoked Wagyu Beef Tartlets & Cheese Fish Ball

Dried Figs, Tomatoes, Arugula

伊比利亚火腿 & 熏烤和牛粒 & 芝士鱼肉球

无花果干, 番茄, 芝麻菜

Seafood Bisque

Fresh Crab, Green Mussel, Prawn, Carrots, Potatoes, Celery

海鲜浓汤

蟹肉, 青口, 大虾, 胡萝卜, 土豆, 西芹

Fresh Seafood on Fire

Lobster, Sea Conch, Palm sized Oyster, King Scallop, Abalone, Salmon, Arctic Shellfish

烤海鲜拼盘

龙虾, 海螺, 手掌生蚝, 扇贝王, 鲍鱼, 三文鱼, 北极贝

or/或

Rangers Valley Angus Whole Tomahawk

Roasted Garlic, Grilled Asparagus, Baked Young Potato

(Creamy Green Peppercorn Sauce, Truffle Red Wine Sauce, Whole Grain Mustard)

游骑兵谷安格斯战斧牛排

烤蒜, 烤芦笋, 烤小土豆 (青胡椒汁, 黑松露汁, 芥末籽酱)

Tropical Fruit Platter

热带水果拼盘

Ice Cream

冰淇淋

CNY 1,788

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ROMANTIC CORAL BAY SET MENU FOR 2 PAX

浪漫珊瑚湾双人套餐

Cured Salmon & Bamboo Prawn

Capers, Pickled Shallot, Chervil, Brandy Mayonnaise, Sour Cream

三文鱼配竹节虾

水瓜柳, 腌小洋葱, 细叶芹, 白兰地蛋黄酱, 酸奶油

Seared Scallops

Crispy Iberico Chorizo, Uni Cream Sauce, Orange Chili Gel, Sweet Pea

烤南海大扇贝

伊比利亚辣味香肠, 海胆奶油酱, 黄灯笼辣椒橙味酱, 甜蜜豆

Porcini Mushroom Soup

Black Truffle, Cheese Crouton, Crispy Iberico Ham

牛肝菌蘑菇汤

黑松露, 芝士面包, 伊比利亚火腿脆片

Cod & Lobster

Bell Pepper Puree, Fennel, Cream Seafood Sauce

鳕鱼和龙虾

圆椒酱, 茴香, 奶油海鲜酱

Passion Fruit Honey Mousse

Passion Fruit Compote, Mango Compote, Pandan Tuile, Lime Gel

百香果蜂蜜慕斯

百香果酱, 芒果酱, 斑斓脆片, 青柠啫喱酱

* Including one bottle of Sandi Prosecco spumante DOC

* 包含一瓶尚获世家特雷维索壁画普罗塞克起泡葡萄酒

CNY 3,344

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ETERNAL LOVE SET MENU FOR 2 PAX

永恒之恋双人套餐

Taylor Oyster & Caviar Kaluga Queen

Mignonette, Fresh lemon, Tabasco

泰勒生蚝配卡露珈7年鱼子酱

红酒醋汁, 柠檬, 辣椒仔

Rougie Foie Gras

Hazelnut, Toasted Brioche, Cherry Coulis, Caramelized Strawberry

法式煎鹅肝

榛子, 法式黄油面包, 车厘子果酱, 焦糖草莓

Smoked Vine Tomato Soup

Cheese Crouton, Crème Fraiche

烟熏番茄浓汤

芝士面包, 鲜奶油

Grilled Rock Lobster

烤澳洲龙虾

Sous vide Tasmanian Beef Tenderloin M7

Sautéed Wild Mushroom, Truffle Red Wine Sauce, Piquillo Pepper Sauce

塔斯马尼亚和牛牛柳M7

混合野菌, 黑松露汁, 西班牙红椒酱

Tiramisu

Mascarpone, Cocoa, Coffee

花盆提拉米苏

马斯卡彭芝士, 可可粉, 咖啡

* Including One Bottle of Champagne Barons De Rothschild Brut

* 包含一瓶罗斯柴尔德天然型香槟

CNY 5,200

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前菜 STARTER

-   Kale Salad 128
Roasted Butternut Squash, Roasted Nuts, Grilled Mushroom, Dried Cranberry,
Lemon-Mustard Emulsion
羽衣甘蓝沙拉
烤南瓜, 坚果, 扒烤蘑菇, 蔓越莓干, 黄芥末柠檬汁
-  Burrata Cheese Tomato Salad 148
Heirloom Tomato, Nuts, Pesto, Truffle Infused Balsamic Reduction
意式布拉塔芝士番茄沙拉
混合各色番茄, 坚果, 罗勒酱, 黑松露风味香醋汁
-  Fresh Seafood Salad 188
Fresh Shrimp, Green Mussel, Baby Octopus, Fennel Confit, Orange Dressing, Arugula
海角轩海鲜沙拉
鲜虾, 青口, 小章鱼, 香料茴香, 橙味油醋汁, 芝麻菜
-  Hele Crab & Poached Abalone 288
Caviar, Free-Cage Egg Dill Mayo, Seafood Emulsion, Pickled Cucumber
万宁和乐蟹 & 南海鲍鱼
卡露珈鱼子酱, 茼萝蛋黄酱, 海鲜茴香酱, 腌制青瓜
-    Seared Scallops 198
Crispy Iberico Chorizo, Uni Cream Sauce, Orange Chili Gel, Sweet Pea
烤南海大扇贝
伊比利亚辣味香肠, 海胆奶油酱, 黄灯笼辣椒橙味酱, 甜蜜豆
-  Fried Foie Gras 188
Hazelnut, Toasted Brioche, Cherry Coulis, Caramelized Strawberry
法式煎鹅肝
榛子, 法式黄油面包, 车厘子果酱, 焦糖草莓
-   Fresh Seafood on Ice 1288
Gillardeau Oyster, Taylor Oyster, Caviar Kaluga Queen, Lobster, Sea Whelk, Salmon
冰上海鲜拼盘
吉娜朵生蚝, 泰勒生蚝, 卡露珈7年鱼子酱, 龙虾, 海螺, 三文鱼
Sauce: Spicy Yuzu Mayonnaise, Traditional Cocktail, Wasabi Soy Sauce
蘸料: 辣柚子蛋黄酱, 传统鸡尾汁, 芥末酱油

Sustainable | 可持续发展  Gluten-free | 无麸质  Nuts | 坚果  Crustaceans | 甲壳类  Pork | 猪肉  Vegan | 素食 

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汤 SOUP

- | | |
|--|-----|
|  Seafood Bisque
Fresh Crab, Green Mussel, Prawn, Carrots, Potatoes, Celery
海鲜浓汤
蟹肉, 青口, 大虾, 胡萝卜, 土豆, 西芹 | 168 |
|  Porcini Mushroom Soup
Cheese Crouton, Black Truffle, Crispy Iberico Ham
牛肝菌蘑菇汤
芝士面包, 黑松露, 伊比利亚火腿脆片 | 108 |
|  Smoked Vine Tomato Soup
Cheese Crouton, Crème Fraiche
烟熏番茄浓汤
芝士面包, 鲜奶油 | 108 |

Sustainable | 可持续发展  Gluten-free | 无麸质  Nuts | 坚果  Crustaceans | 甲壳类  Pork | 猪肉  Vegan | 素食 

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主菜 MAIN COURSE

-   **Fresh Seafood on Fire** 1,288
Lobster, Sea Conch, Palm sized Oyster, King Scallop, Abalone, Salmon, Arctic Shellfish
烤海鲜拼盘
龙虾, 海螺, 手掌生蚝, 扇贝王, 鲍鱼, 三文鱼, 北极贝
-  **Steamed Coral Grouper Filet** 398
Crab Meat, Sweet Corn, Edamame, Shimeji, Dashi
蒸东星斑鱼柳
蟹肉, 玉米, 毛豆粒, 蟹味菇, 日式高汤
-   **Grilled Whole Turbot** 368
Lemon, Capers, Dill, Beurre Noisette, Vine Tomatoes
烤鲜活多宝鱼
柠檬, 水瓜柳, 莳萝, 焦化黄油, 烤番茄
-   **Char Grilled Squid** 258
Baby Potato, Pickles, Mixed Spices, Dried Tomato Chutney, Sweet Corn Puree
炙烤鱿鱼
荷兰小土豆, 酸黄瓜, 混合香料, 自制风干番茄, 甜玉米泥
-  **Lobster Spaghetti** 498
White Clams, Green Mussel, Tomato, Asparagus, Dried Chili, Parmesan
龙虾海鲜意大利面
白蛤蜊, 青口, 番茄, 芦笋, 干辣椒, 帕玛森芝士
-  **Rock Lobster** 2288
Chardonnay Seafood Sauce, Vegetables
烤整只澳龙虾
霞多丽海鲜黄油汁, 蔬菜
-  **Sticky Wuzhishan Black Pork Rib** 328
Arugula, Roasted Local Pineapple, Baby Carrots, Ale Mustard
烤五指山黑猪肋排
芝麻菜, 烤本地菠萝, 烤小胡萝卜, 带籽芥末
-  **Baked Mango Chicken** 248
Chickpea Masala, Thyme Mustard Sauce, Sour Cream Mint Relish
三亚芒果鸡胸
玛萨拉鹰嘴豆, 芥末百里香汁, 酸奶油薄荷酱
-  **Roasted Garden Vegetables** 168
Heirloom Carrots, Asparagus, Home-Made Hummus, Pumpkin Puree, Almond Flake
烤田园蔬食
各色胡萝卜, 各色芦笋, 自制鹰嘴豆酱, 南瓜酱, 杏仁片

Sustainable | 可持续发展  Gluten-free | 无麸质  Nuts | 坚果  Crustaceans | 甲壳类  Pork | 猪肉  Vegan | 素食 

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澳洲烤肉类 AUSTRALIAN GRILLED MEAT

Rangers Valley Whole Tomahawk 1200g 1,288

游骑兵谷安格斯战斧M5

Tasmanian Beef Cube Roll 280g 468

塔斯马尼亚海岛牛肉眼M5

Tasmanian Beef Tenderloin 220g 458

塔斯马尼亚海岛牛柳M5

Tasmanian Beef Striploin 250g 428

塔斯马尼亚海岛牛西冷M5

Tasmanian Wagyu Striploin M8 280g 988

塔斯马尼亚海岛和牛西冷M8

Free Range Lamb Chop 250g 388

新西兰散养羊排

汁酱 Sauces

Creamy Green Peppercorn Sauce

青胡椒汁

Truffle Red Wine Sauce

黑松露汁

Whisky Reduction Beef Sauce

威士忌酱

Whole Grain Mustard

芥末籽酱

Sustainable | 可持续发展 🌱 Gluten-free | 无麸质 🌾 Nuts | 坚果 🥜 Crustaceans | 甲壳类 🦀 Pork | 猪肉 🐷 Vegan | 素食 🌱

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配菜 SIDES

- 🌱 Grilled Asparagus with Extra Virgin Olive Oil 58
橄榄油扒芦笋
- 🌱 Picked Salad Leaves, Vine Tomato, Avocado, Nut, Vinaigrette 58
精选嫩生菜沙拉, 各式番茄, 牛油果, 坚果, 油醋汁
- 🌱 Buttered Parsley Young Potatoes 58
黄油欧芹小土豆
- Truffle Cheese French Fries 88
芝士松露薯条

Sustainable | 可持续发展 🌱 Gluten-free | 无麸质 🌱 Nuts | 坚果 🌱 Crustaceans | 甲壳类 🌱 Pork | 猪肉 🌱 Vegan | 素食 🌱

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甜品 DESSERTS

-  Tiramisu 98
Mascarpone, Cocoa, Coffee
花盆提拉米苏
马斯卡彭芝士, 可可粉, 咖啡
- Passion Fruit Honey Mousse 88
Passion Fruit Compote, Mango Compote, Pandan Tuile, Lime Gel
百香果蜂蜜慕斯
百香果酱, 芒果酱, 斑斓脆片, 青柠啫喱酱
- The Mango Garden 98
Caramelized Pineapple, Mango Compote, Vanilla Tuile
芒果花园
焦糖菠萝, 芒果酱, 香草脆片
- Selected Cheese 158
Nuts, Bread, Homemade Jam, Honey
乡村芝士拼盘
坚果, 蔓越莓面包, 自制果酱, 蜂蜜

Sustainable | 可持续发展  Gluten-free | 无麸质  Nuts | 坚果  Crustaceans | 甲壳类  Pork | 猪肉  Vegan | 素食 

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