The Fifty 8° Grill Lunch Set 午餐菜单

2 Courses 二道式
RMB 198

3 Courses 三道式
RMB 238

Starters
开胃菜

Thai-style Ceviche Hamachi with Pickles & lime leaf
泰式酸橘汁腌渍黄鳝鱼配腌渍蔬菜和柠檬叶

Nashi Pear Salad with Caramel Walnut, Frisse & Vinaigrette
雪梨色拉和核桃，蜘蛛生菜，油醋汁

Autumn Salad Confit Duck, Roasted Pumpkin &
Pomegranate Dressing
秋冬色拉和油封鸭腿，烤南瓜和石榴油醋汁

Slow Cooked Egg with Wild Mushroom,
Potato Mousseline & Caviar
温泉蛋和炒蘑菇，土豆泥和鱼子酱

Soup
汤

Sweet Corn Velout é with Paprika Cream & Popcorn
玉米浓汤和甜椒奶油，爆米花

Main Courses
主菜

Brick Chicken with Potato Mousseline &
Chermoula Sauce
香煎清远鸡和土豆泥，切穆拉香草酱

Seared Halibut with Clam &
Simmered Leek, Chardonnay Sauce
香煎比目鱼和蛤蜊，京葱，霞多丽白葡萄酒酱汁

Creamy Mushroom & Spinach Gnocchi with Truffle
奶香菌菇菠菜土豆团子和松露

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

Char-Grilled Ranger Valley MBS5 Sirloin with Broccolini,
Confit Garlic & Shallot
明火炭烤澳洲护林员谷MBS5和牛西冷配迷你西兰花
牛油慢煮干葱和大蒜

*CNY 418

Desserts
甜品

Blueberry Basque, Blueberry Compote, Raspberry Sorbet
蓝莓巴斯克芝士蛋糕，蓝莓果酱，树莓雪芭

Cirtus Panna Cotta & Earl Grey Tea Syrup
秋冬柑橘奶冻和伯爵茶糖浆

Pineapple Carpaccio with Lime & Banana Sorbet,
Extra virgin Olive Oil Snow
菠萝薄片配香蕉青柠雪芭，橄榄油麦芽糊

Coffee & Tea
套餐外另加咖啡&茶

Freshly Brewed Coffee (200ml) 现磨咖啡 (200毫升)	RMB 68
Espresso (25ml) 浓缩咖啡 (25毫升)	RMB 68
Double Espresso (50ml) 双份浓缩咖啡 (50毫升)	RMB 78
Cappuccino (200ml) 卡布奇诺 (200毫升)	RMB 78
Latte (200ml) 拿铁 (200毫升)	RMB 78
Black Tea & Green Tea / Glass 红茶或绿茶/杯	RMB 75

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