



前菜 | STARTERS

奶油生菜春日色拉 SALAD OF SPRING VEGETABLES AND BUTTER LETTUCE	98
Baby carrots, fava beans, snap peas, asparagus, radishes, cucumber, Thai "green goddess" dressing 小胡萝卜, 蚕豆, 豌豆, 芦笋, 萝卜, 黄瓜, 泰式“绿色女神”酱料	
东南亚风味鸡肉“千层”色拉 SOUTH EAST ASIAN INSPIRED CHICKEN “MILLE-FEUILLES”	128
Fermented chili, green papaya, red onion, pickled mustard seeds, fresh herbs, crispy phyllo 发酵辣椒, 青木瓜, 红洋葱, 调味芥末籽, 新鲜香草, 千层酥	
酥脆樱花猪肉卷 CRISPY SAKURA PORK “ROULADE”	128
Marinated pork belly, confit onion, pistachio, sour & spicy sauce 腌渍猪腹肉, 油封洋葱, 开心果, 酸辣酱	
碳烤八爪鱼腿 BINCHŌTAN GRILLED OCTOPUS	138
Sweet & spicy gochujang glaze, yogurt, crunchy cabbage salad 韩式甜辣酱, 酸奶, 清脆卷心菜色拉	
新鲜水牛芝士 BURRATA DI BUFALA	138
Pomelo salad, chili coriander dressing, house-made naan 柚子色拉, 泰式香菜辣椒汁, 手工馕饼	
法式龙虾浓汤 LAKSA LOBSTER BISQUE	138
Mango, Thai basil, coconut emulsion 芒果, 罗勒叶, 椰子泡沫	
“噶玛兰”威士忌蛤蜊 (4个) “KAVALAN” WHISKY CLAMS (4 pcs)	168
Chilled marinated wild cockles, sand ginger, Sichuan peppercorns, wheatgrass oil 威士忌冷渍野生鸟贝, 沙姜, 四川花椒, 麦草油	
日式面包粉酥炸生蚝 (3个) PANKO CRUSTED FRIED OYSTERS (3 pcs)	228
Lightly cured tuna, grated daikon, ponzu, cress 吞拿鱼, 现磨大根, 柚子醋, 水芹	
法国皇御生蚝 OSTRA REGAL OYSTERS	6个(pcs) 398
Yuzu mignonette 柚子油醋汁	12个(pcs) 728

招牌主菜 | SIGNATURE MAINS

备长碳烤花菜 | BINCHŌTAN GRILLED CAULIFLOWER "STEAK" 148

Black truffle – soy dressing, celeriac, toasted almonds

黑松露酱油汁，西芹，烤杏仁

韩式奶油西红柿意面 | CREAMY TOMATO-GOCHUJANG RIGATONI 188

Seared shrimps, roasted cherry tomatoes, perilla, soju, parmesan

香煎鲜虾，烤樱桃西红柿，紫苏，韩国烧酒，帕尔玛干酪

巴厘岛风味碳烤海鲈鱼 | BALINESE STYLE GRILLED WHOLE SEA BASS 268

Balinese BBQ glaze, green mango & cashew nut salad

巴厘岛烤肉酱，青芒果，腰果色拉

帝王鲑 | ŌRA KING SALMON 288

Mizuna, preserved lemon, warm wasabi cream

京都水菜，渍柠檬，芥末奶油

法式蝶鱼 | TURBOT "GRENOBLOISE" 388

Calamansi brown butter espuma, citrus, fried capers, sour dough croutons, pink peppercorns

榛子风味青金桔黄油慕斯，柑橘，炸水瓜榴，酸面包丁，粉红胡椒

14天干式熟成“隔离”鸭 | "QUARANTINED DUCK" 288 14-DAY HOUSE DRY AGED BREAST

Smoked and roasted, nuo mi fan, taro

烤鸭胸肉，糯米饭，炸芋丝

果木碳烤新西兰“滩羊”臀肉 | GRILLED NEW ZEALAND "COASTAL LAMB" RUMP 298

Xinjiang spices, roasted fennel, onion soubise, mint oil, cumin lamb jus

自制五香粉，新鲜茴香根，洋葱黄油汁，薄荷油，孜然羊肉汁

伊比利亚带骨猪排 | IBERICO PORK CHOP, DOUBLE-CUT 298

Char siu marinade, braised cabbage, spicy mustard cream

叉烧汁，卷心菜，辣味黄芥末

罗望子澳洲黑安格斯牛肩 | TAMARIND GLAZED 598 AUSTRALIAN BLACK ANGUS BEEF RIB

Warm bone marrow and tendon salad, fresh herbs

热炒牛骨髓与牛筋，新鲜香料

海陆双拼 | "SURF & TURF" 1888

Whole Maine lobsters (2 each x 500g), Rangers Valley "Black Onyx" beef striploin (400g), garlic & tomato confit, grilled lemon, choice of one (1) side dish

整个缅因龙虾，澳大利亚黑安格斯牛西冷，烤大蒜与油封蕃茄，烙烤柠檬
可选择一道配菜

备长碳烤主菜 | BINCHŌTAN GRILLED

澳洲黑安格斯M3+西冷 (300克) | 398
RANGERS VALLEY “BLACK ONYX” M3+ BEEF STRIPLOIN (300g)

澳洲黑安格斯M5+肉眼 (400克) | 658
RANGERS VALLEY “BLACK MARKET” M5+ BEEF RIB EYE (400g)

澳洲黑安格斯M3+战斧牛排 (1500克) | 1698
RANGERS VALLEY “BLACK ONYX” M3+ TOMAHAWK (1500g)

海鲈鱼 (700克) | 268
WHOLE SEA BASS (700g)

帝王三文鱼排 (300克) | 288
ŌRA KING SALMON FILLET (300g)

珍宝大虾 (300克) | 398
JUMBO KING PRAWNS (300g)

缅因州龙虾 (500克) | 648
WHOLE MAINE LOBSTER (500g)

可选任一酱汁 | CHOICE OF ONE (1) SAUCE:

胡椒汁	Peppercorn glaze	蘑菇汁	Mushroom jus
罗望子汁	Tamarind glaze	烤凤梨海鲜汁	Grilled pineapple hoisin sauce
芥末奶油	Wasabi cream	柚子黄油白汁	Yuzu beurre blanc
阿根廷香草酱	Chimichuri		

单点酱汁 | ADDITIONAL SAUCES 38

配菜 | SIDES

现烤小土豆 | GUNPOWDER POTATOES

58

Chaat masala, mint raita
印度风味混合香料，薄荷沙拉酱

备长碳烤小玉米 | BINCHŌTAN GRILLED BABY CORN ON THE COB

58

Coconut lime dressing, coriander, smoked paprika
椰子酸橙酱，香菜，熏制辣椒粉

烤小胡萝卜 | ROASTED BABY CARROTS

58

Creamy nuoc cham vinaigrette
鱼露酸甜汁

松露蘑菇“薯条” | TRUFFLE MUSHROOM “FRIES”

68

King oyster mushrooms, truffle oil, parmesan, parsley
杏鲍菇，松露油，帕尔马干酪，欧芹

烤大芦笋 | GRILLED JUMBO ASPARAGUS

68

Fermented green chili sauce, toasted hazelnuts
发酵青辣椒酱，烤榛子

甜品 | DESSERTS

“奶茶” – “这不是一杯饮料” | “MILK TEA” – “This is not a drink”

78

Tieguanyin espuma, condensed milk jelly, brown sugar tapioca

铁观音泡沫，炼乳果冻，红糖木薯

日本柚子芝士蛋糕 | YUZU CHEESECAKE

78

Mango sorbet, brown butter crumble

芒果雪芭，焦糖黄油饼干

玛萨拉奶茶挞 | MOLTEN MASALA CHAI TART

78

Honey yogurt sorbet, crushed pistachios

蜂蜜优格冰淇淋，开心果碎

树莓巧克力酥 | CHOCOLATE & RASPBERRY SABLÉ

98

Chocolate crèmeux, raspberry-yuzu cloud, chocolate shortbread

巧克力奶油，树莓日本柚子泡沫，巧克力酥饼

时令水果 | MARKET INSPIRED FRUIT SELECTION

128