

## LUNCH

**Omuse-bouche, starter, fish or meat and dessert,  
plus two glasses of wine selected by our Head Sommelier,  
coffee or tea**

小菜、自选2碟菜品<前菜1碟、主菜1碟>、  
小糕点、甜点、侍酒师精选杯装葡萄酒2杯、餐后饮品

¥ 9,000

**Omuse-bouche, starter,  
fish, meat and dessert, coffee or tea**

小菜、自选3碟菜品<前菜1碟、主菜2碟、  
小糕点、甜点、餐后饮品>

¥ 9,000

All prices are subject to 12% service charge.  
将在菜品含税价基础上另行收取12%的服务费。

## STARTER • 前菜

Salsify two ways, confit duck leg  
牛蒡白汤酱、油封鸭肉

Tai fish marinated with shio kōji, beetroot and kabu  
法式浇汁鲷鱼、甜菜根、芜菁

Pan-seared duck foie gras, shungiku and barley, citrus vinaigrette  
香煎鹅肝、茼蒿、水菜、大麦

## FISH • 鱼类美食

Grilled hirasuzuki fish, fennel and mikan  
网烤黑鳍海鲈、小茴香和蜜柑

Wood-fire saba fish, black rice and squid  
炭火烤青花鱼、水生菰、墨鱼

## MEAT • 肉类美食

Rack of lamb, Swiss chard and tender potatoes  
烤羔羊肉、面包、软炖土豆

Braised ox cheek, radicchio and spinach  
微火蒸牛颊肉、红菊苣、菠菜

## DESSERT • 甜点

Chocolate Camélia

LE CHOCOLAT ALAIN DUCASSE巧克力精品店的山茶花

Rum baba like in Monte-Carlo  
芭芭蛋糕、蒙特卡洛风味

Mont Blanc our way  
勃朗峰蛋糕、BEIGE风