

Classical Menu

经典菜单

‘鲜’入为主 Amuse Bouche - “Xiān”

龙虾 Lobster

金钩 | 沙窝萝卜 | 熟腌 Dried Shrimp | Shawo Radish | Marinated

豆腐 Tofu

扇贝 | 蟹粉 | 清蒸 Scallop | Crab | Steamed

花胶 Fish Maw

帕玛森 | 唐山老鸡 | 慢烩 Parmesan | Tangshan Chicken | Sautéed

东星斑 Red Grouper

糟粕醋 | 兰州百合 | 油泼 Dross Vinegar | Lanzhou Lily | Oil Splashed

湖州白羽鸭 Huzhou Duck

镇江醋 | 菌菇 | 炉烤 10 Year Zhenjiang Vinegar | Fungus | Roasted

或 OR

+298 山东和牛 Shandong Wagyu +298

蚝油 | 福建生蚝 | 浓缩 Oyster Sauce | Fujian Oyster | Reduced

五常大米 Wuchang Rice

酱油 | 台湾山苏 | 锅烧 Yunnan Thelephora | Taiwan Fern | Gradual Simmered

中国蜂蜜 Chinese Honey

酸蜂蜜 | 黑蜂蜜 | 膨化 Sour Honey | Dark Honey | Sponge

回忆 Memory



套餐价格 1680 元 / 位，另加收 15% 服务费。(同一桌仅限选用同一种套餐)
Menu price 1680 RMB per person and subject to a 15% service charge.
(Only the same menu served for the whole table)