



三号黄浦会晚间菜单 Canton Table Dinner Set Menu

餐酒 WINE PAIRING

卓尔系列起泡葡萄酒
Bisol "Jeio" Brut, Valdobbiadene, NV, Italy

雨果琼瑶浆白葡萄酒
Gewurztraminer, Hugel, Alsace, France

胡氏父子胡勃良第黑比诺红葡萄酒
Pinot Noir, Roux Père & Fils, Burgundy, 2014, France

(每杯75毫升 75ml per glass)

精致前菜 APPETIZERS

明炉秘制叉烧
Barbecue pork with glazed honey

云南珍菌炸素鹅
Deep-fried Yunnan mushroom rolls

酸甜话梅山药
Chinese yam with sweet and sour plum

厨师主菜 THE MAINS

酸辣海鲜豆腐羹
Hot and sour seafood soup and tofu

烧汁金菇牛柳粒
Sautéed beef cube with enoki mushroom and BBQ sauce

姜葱甜面酱焗鳕鱼
Baked codfish with ginger, scallion, and sweet bean sauce

虾枣石榴炸蟹钳
Crispy crab claw with shrimp balls

清炒爽菜
Stir-fried vegetables

黄浦甜点 THE DESSERT

香芒布丁
Chilled Mango pudding

人民币 480/位
RMB 480 per person