

# BRUNCH 早午餐

## SET MENUS 套餐

Bread and pastries basket + 1 appetizer or dessert + 1 main course 面包点心篮 + 1份前菜或甜点 + 1份主菜 RMB238

Bread and pastries basket + 1 appetizer + 1 main course + 1 dessert 面包点心篮 + 1份前菜 + 1份主菜 + 1甜点 RMB288

Set menus include a cup of black coffee or black tea 所有套餐包含一杯美式咖啡或红茶

Mix and match your favorite dishes from our extensive brunch menu. What's more, there is also brunch a la carte available.

缤纷菜品, 众多选择, 更可零点菜品供您自由组合。

### APPETIZERS 前菜

RMB90



Cobb salad with white anchovy, crispy corn, ranch dressing  
科布色拉配白银鱼柳, 香脆玉米粒, 牧场色拉酱

Foie gras "torchon", preserved fruits, ginger bread (+ 30RMB)

自制鹅肝糕, 番茄酱, 腌制水果, 生姜面包 (+ 30RMB)

Smoked salmon on toast, cream cheese, shallot, black olive, capers

吐司面包烟熏三文鱼, 奶油芝士, 小洋葱, 黑橄榄, 水瓜柳

Wagyu beef carpaccio, harissa mayonnaise, crispy corn

生和牛牛肉薄片, 哈里萨辣椒蛋黄酱, 酥炸玉米薄脆



Truffle scramble egg, serrano ham, English muffin

松露炒蛋, 塞拉诺火腿, 英格兰松饼

Green curry spiced pumpkin soup, shrimps, cilantro

绿咖喱香料味南瓜汤, 虾仁, 香菜

Deep fried soft shell crab,

wasabi mayo, chili aioli, maple syrup pancake

酥炸软壳蟹, 青芥末蛋黄酱, 辣椒蛋黄酱, 枫叶糖浆煎饼

Grilled ham and cheese French toast,

caramelized tomato, chili jam

香烤火腿和芝士法式吐司, 焦糖番茄, 辣椒酱

### MAIN COURSES 主菜

RMB150



Roasted salmon, sesame Hollandaise, mixed beans, lemon

香烤三文鱼, 芝麻荷兰汁, 混合豆子莎莎, 柠檬

Cod "fish and chips", beer batter and tartar sauce

炸鳕鱼裹啤酒糊配薯条, 塔塔酱 (酸黄瓜蛋黄酱)

Seafood gumbo, nuts, aioli toast, bonito and nori seaweed

海鲜昆博, 坚果, 蒜泥蛋黄酱吐司木鱼花和紫菜海藻

Upgrade to lobster gumbo: (+180RMB) 如需龙虾昆博需另 (+180RMB)

Grilled sea-bass, preserved vegetables, virgin sauce

扒烤海鲈鱼, 腌制蔬菜, 橄榄油柠檬汁



250g Angus beef ribeye, French fries, bearnaise(+230rmb)

250克安格斯肉眼牛排, 薯条, 蛋黄汁 (+230Rmb)

BBQ pork spared ribs, apple coleslaw, sweet potato wedges

美国猪肋排, 苹果卷心菜色拉, 扒甘薯角

POP wagyu beef burger, bacon, cheese, onion, pickle, fries

波普和牛汉堡, 培根, 芝士, 洋葱, 酸黄瓜, 薯条

Roasted chicken leg, soft polenta, wild mushrooms, mole sauce

香烤鸡腿肉, 酥软玉米糊, 野生混合蘑菇, 香辣可可汁

Chili con carne hot dog, red onion and cheese, hash brown crumble

香辣牛肉糜热狗肠, 红洋葱和芝士, 酥炸薯饼碎

Add seared foie gras to any meat: (+50RMB)

任何肉类另加香煎鹅肝: (+50RMB)

### DESSERTS 甜点

RMB70



Tropical fruit pancake, maple syrup, mascarpone, passion fruit coulis

热带水果薄饼, 枫叶糖浆, 马氏卡彭芝士, 百香果酱

White chocolate Chantilly, honey pear, coffee ice cream

白巧克力奶油, 蜂蜜梨子, 咖啡冰激凌

Lemon and apple crumble, oreo ice cream

柠檬苹果酥, 奥利奥冰激凌

Chocolate raisin bread pudding, vanilla ice-cream

巧克力味葡萄干面包布丁, 香草冰激凌

Cheese cake, mixed berries, strawberry yogurt sorbet

芝士蛋糕配综合莓子和草莓酸奶雪芭

Pop chocolate cake

波普巧克力蛋糕

Winter fruit salad with a choice of ice cream or sorbet

冬日水果色拉配自选冰激凌或雪芭球一个

Ice cream sundae, choose 2

自选2球冰激凌圣代

Caramel, chocolate, vanilla, strawberry yogurt, mango, coconut

焦糖冰激凌, 巧克力冰激凌

香草冰激凌, 草莓酸奶雪芭, 芒果雪芭, 椰子雪芭

### CHILLED SEAFOOD PLATTER 海鲜拼盘



Whole lobster, 4 Norwegian scampi, 4 Gillardeau,

4 Fine de claire, 4 Boudeuse oysters, sea snails

整只龙虾, 4只海螯虾, 4只吉拉多, 4只芬大奇, 4只迷你生蚝, 海螺

RMB 1480

### 3 CAVIAR TASTING 品味3款鱼子酱



Baerii, Oscietra and Beluga, served with traditional garnishes

(10g of each)

鱼子酱品尝: 西伯利亚鲟, 奥西特拉鲟, 白鲟及传统配料 (各10克)

RMB 680

### FRESHLY SHUCKED OYSTERS: 生蚝, 冰鲜或洛克菲勒(烤)



Gillardeau N\*2 吉拉多2号: 3/6 pieces只

230/ 420 RMB

Boudeuse 迷你生蚝: 3/6 pieces只

160/ 280 RMB

Fine de claire N\*3 芬大奇3号: 3/6 pieces只

120/ 200 RMB

Oyster tasting: 2 of each above oyster

300RMB

品鉴生蚝盘: 以上生蚝每种2只

### HOUSE WINES 指定葡萄酒

Santa Ana Character-Chardonnay Chenin

Santa Ana Character-Cabernet Sauvignon Merlot

AIX Rosé, Provence, France

RMB60 Glass/杯 150ml

### BEERS 啤酒

Tiger Draft RMB60 Glass/杯 330ml

Heineken Draft RMB65 Glass/杯 330ml

Buy 1 Get 1 Free

### BRUNCH GIANT SHARING

#### COCKTAILS 分享鸡尾酒

Aperol Spritz RMB218 700ml

Sunday Berries RMB268 1200ml

Moscow Mule RMB888 3000ml

Menu prices are subject to 10% service charge 菜单价格另需加收10%服务费