Appetizers 前菜

FOIE GRAS 鹅肝 — 208
garlic bread | pancetta | cauliflower | Brussels sprouts
red wine sauce
香煎蒜蓉面包，花菜泥，烟熏猪肉，孢子甘蓝，金耳蘑菇，红酒汁

CHICORY SOUP 菊苣汤 — 148
smoked haddock | gamberoni prawns | bacon foam
walnut chantilly cream
烟熏鳕鱼，西班牙红虾，培根奶泡，柠檬酱，核桃奶油

SCAMPI 海熬虾 — 238
honey dew kimchi | spicy tomato jus | colored beetroots | fried kadaif
腌制蜜瓜，热情果凝胶，辣味番茄汁，芝麻，五彩甜菜头，
红加仑果，炸酥皮丝

MODERN SEAFOOD PLATE 摩登海鲜汇 — 218
braised abalone | yuzu panna cotta | tuna sashimi | cod brandade
鲍鱼，柚珠奶冻，金枪鱼，银鳕鱼，核桃燕麦粉

SCALLOPS MAKI 扇贝卷 — 248
gherkins gazpacho with goat cheese | fried sardine | avocado relish
黑菌，酸瓜冷汤&羊奶芝士，牛油果酱，鱼子酱，沙丁鱼，
芥末水果酱

FROG LEGS 牛蛙 — 168
ravioli | bread tuile | green cardamom spice | parsley foam
意式饺子，面包薄脆，蔬菜豆蔻汁，荷兰芹泡沫

Main Courses 主菜

PUMPKIN TART 南瓜塔 — 238
truffle | pine nuts | bread foam | baby arugula
smoked provolone cheese
松露，芝麻菜，烟熏芝士，面包奶泡

TURBOT 多宝鱼 — 328
roasted Jerusalem artichokes | lemon brioche crust
mustard seeds | watercress sauce
烤洋蓟，柠檬味面包，芥末籽，西洋菜汁

SEA BASS 海鲈鱼 — 368
white truffle gnocchi | pumpkin | razor clams & cockles
black rice consommé
南瓜，白菌土豆球，竹蛏王，毛豆，黑米浓汁

BOSTON LOBSTER 波士顿龙虾 — 488
nasturtium risotto | passion fruit | lobster macaroni
red plum | radicchio
旱金莲意大利饭，热情果，龙虾面，红布林，红菊苣

DUCK BREAST 鸭胸 — 308
blackberry butter | celery root | lettuce cream | puffed rice paper
onion & black truffle tart
黑莓黄油，芹菜根，生菜奶油，土豆球，洋葱意式培根黑菌塔

LAMB FILLET 羊腰肉 — 388
fregola pasta | marinated eggplant | tulip bulbs
spiced chickpea purée | anchovies cream
稞面，腌制白茄子，郁金香，鹰嘴豆泥，咸鱼柳

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in RMB and subject to 15% service charge.
VAT is not included. (currently at 0%, however this may be subject to change based on the Chinese Government guidelines).
若您有任何膳食要求、食源性过敏或忌口，请告知我们的服务员。
价格均以人民币计算并加收15%服务费。
增值税目前尚未征收，酒店将按照政府增值税法规执行。

Degustation Menu

Collection of Pelham's signature dishes

精选套餐,选自于特色菜式

MODERN SEAFOOD PLATE
摩登海鲜汇

braised abalone | yuzu panna cotta | tuna sashimi | cod brandade
鲍鱼，柚珠奶冻，金枪鱼，银鳕鱼，核桃燕麦粉
Domaine Seguinot Bordet Chablis, Burgundy, France 2013

CHICORY SOUP
菊苣汤

smoked haddock | gamberoni | bacon foam | walnut chantilly
烟熏鳕鱼，西班牙红虾，培根奶泡，柠檬酱，核桃奶油
Mawün Sparkling Rainwater, Patagonian Rainforest, Chile

TURBOT
多宝鱼

roasted Jerusalem artichokes | lemon brioche crust
mustard seeds | watercress sauce
烤洋蓟，柠檬味面包，芥末籽，西洋菜汁
François Chidaine, Chenin Blanc, Montlouis-sur-Loire, France 2007

LAMB FILLET
羊里脊

fregola pasta | marinated eggplant | tulip bulbs
spiced chickpea purée | anchovies cream
稞面，腌制白茄子，郁金香，鹰嘴豆泥，咸鱼柳
Ségla, Château Rauzan- Ségla, Bordeaux, France 2011

CHESTNUT
栗子

marshmallow | cream cheese | dark chocolate glaze
chestnut confit | chestnut ice cream
棉花糖，奶油芝士，黑巧克力酱，糖渍栗子，栗子冰淇淋
Terroirs Sémillon, Bordeaux, France 2012

5 courses at 800 per person 5道菜-人民币800元 每位
paired with 5 glasses wine 400 搭配5款葡萄酒-人民币400元 每位

Signature Australian Wagyu Steaks

Please allow 35 minutes for cooking time

请稍等35分钟

TENDERLOIN (150g) 488
澳洲和牛柳

DELMONICO STEAK (500g) 1288
澳洲和牛肉眼

CHATEAUBRIAND "ROSSINI" (500g) 1888
with pan-fried foie gras
澳洲和牛里脊

COTE DE BOEUF (1kg) 1488
澳洲和牛带骨肉眼

All steaks are served with heirloom carrots, maitake mushrooms, romanesco and truffle jus
有机胡萝卜，舞菇，宝塔菜和松露牛排汁

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