

CHILLED SEAFOOD 海鲜

Oysters by ½ dozen 生蚝 (半打)	
Waldorf Special NO.1 华尔道夫一号特色生蚝	588
Gillardeau NO.2 杰拉德二号生蚝	468
Fine de Claire NO.4 芬迪克四号生蚝	408
SEAFOOD PLATTER 海鲜拼盘	1288
½ Boston Lobster, Mussels, Alaskan King Crab, Sea Whelks, Fine de Claire Oysters, Prawns 半只波士顿龙虾, 青口, 阿拉斯加帝王蟹, 海螺, 芬迪克生蚝, 大虾	

APPETIZERS 开胃菜

PIGEON Roasted Breast, Confit Leg, Wild Rice, Cashew Chutney, Foie Gras Sauce 乳鸽, 黑米, 腰果, 鹅肝汁	158
DUCK RILETTE Fig Jam, Pickled Shallot, Crispy Bacon 鸭肉酱, 无花果酱, 腌制干葱, 培根碎	148
PAN-FRIED SCALLOPS Brussel Sprouts, Pancetta Chips, Ink Sauce 香煎扇贝, 迷你甘蓝, 火腿脆片, 墨鱼汁	158
* BEEF TARTAR Pine Nuts, Quail Egg, Fried Capers, Baguette 牛肉刺身, 松子, 鹌鹑蛋, 水瓜柳, 法棍面包	158
* FOIE GRAS Terrine, Chestnut, Coffee Espuma, Cherry 鹅肝冻, 栗子, 咖啡奶泡, 樱桃	188
* MISO TUNA Tuna Tataki, Miso Soy Sauce, Daikon 金枪鱼, 味噌汁, 腌萝卜	158

SALADS 色拉

🌿 ROASTED BEETROOT SALAD Arugula, Avocado, Orange, Feta Cheese, Candied Walnuts 陈年意大利黑醋红菜头色拉, 芝麻菜, 牛油果, 橙肉, 飞达芝士, 琥珀桃仁	108
🌿 WALDORF TRUFFLE SALAD Green Apple, Celery, Candied Walnuts 华尔道夫色拉, 青苹果, 西芹, 琥珀桃仁	128
CHEF'S CAESAR SALAD Romaine Lettuce, Anchovies, Crispy Bacon 凯撒色拉, 罗马生菜, 银鱼柳, 培根 Add Smoked Prawns 另加 烟熏虾 148 Add Pan-Fried Chicken 另加 煎鸡肉 138	118

Welcome to Grand Brasserie!
True to its setting, the menu features the flavors of
a European Brasserie with market-driven,
seasonal ingredients prepared in a simple yet elegant style.

PRIX FIXE LUNCH 2-course RMB 228
soup, salad or appetizer + pasta, fish or meat

欢迎来到百味园餐厅。
在这里, 您将享用到厨师使用优质季节性食材、
现场精心准备而成的既经典又创新的欧陆式美味菜肴。

午市套餐
两道式套餐 人民币228元, 含汤、色拉或开胃菜 + 意面,
鱼和贝类或肉类

* add supplement of RMB 60 另收人民币60元
** add supplement of RMB 120 另收人民币120元

SOUPS 汤

ONION SOUP GRATINÉE 焗法式洋葱汤, 芝士面包	88
GINGER CARROT SOUP Pickled Carrot, Crème Fraîche, Smoked Prawn 姜味胡萝卜汤, 腌萝卜, 鲜奶油, 烟熏虾	118
SEAFOOD HOT & SOUR SOUP 亚式海鲜酸辣汤	118
CHESTNUT SOUP Chestnut Chips, Cinnamon Cream, Prosciutto 栗子汤, 栗子脆片, 玉桂奶油, 帕尔玛火腿	88

SANDWICHES 三明治

CROQUE MADAME Brioche, Ham, Cheese, Fried Egg, Mornay Sauce 火腿三明治, 黄油土司, 火腿, 芝士, 煎蛋, 奶油芝士酱	148
🌿 MOZZARELLA "PANINI" Sliced Tomato, Butter Lettuce, Pesto, Pine Nuts 水牛芝士三明治, 番茄, 生菜, 罗勒酱, 松子	218
SIGNATURE AUSTRALIAN WAGYU BURGER Bacon, Mushroom, Fried Egg, Caramelized Onion, Cheddar Cheese 澳洲和牛汉堡, 培根, 蘑菇, 煎鸡蛋, 洋葱, 车达芝士	238
WALDORF CHICKEN CLUB Egg, Bacon, Roasted Chicken, Tomato, White Toast 华尔道夫三明治, 鸡蛋, 培根, 烤鸡肉, 番茄, 白土司	148
SMOKED SALMON SANDWICH Cream Cheese, Chive, Tomato, Rye Bread 烟熏三文鱼三明治, 奶油芝士, 香葱, 番茄, 黑麦面包	138
All sandwiches are served with coleslaw salad and French fries 搭配生菜色拉及薯条	

🌿 Vegetarian dishes 素食选择

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PASTA & RISOTTO 意面及意大利饭

PENNE ARRABBIATA Parmigiano-Reggiano, Tomato, Olive, Basil, Arugula 香辣番茄意粉, 帕玛臣干酪, 番茄, 橄榄, 罗勒, 芝麻菜	108
** Half Boston Lobster 可选择换波士顿龙虾	268
CELERY ROOT "RISOTTO" Apple, Hazelnut, Black Truffle 芹菜根意大利饭, 苹果, 榛子, 松露	178
* SCALLOP RISOTTO Pan-Fried Scallops, Basil, Squid Ink Foam 香煎扇贝意大利饭, 罗勒, 墨鱼汁	188
SMOKED SALMON FETTUCINE Creamy Sauce, Cherry Tomato, Snow Pea 意式宽面配烟熏三文鱼, 奶油汁, 樱桃番茄, 蜜豆	188

FISH & SHELLFISH 鱼及贝类

GLAZED BOSTON LOBSTER Raspberry Purée, Green Pea, Fennel Confit, Citrus Sabayon 波士顿龙虾整只, 树莓酱, 青豆, 茴香, 柑橘汁 * Add supplement of 300 RMB to the set menu 套餐需另加300元可以选择	488
PAN-FRIED SALMON Smoked Salmon Espuma, Asparagus, Paprika Emulsion 嫩煎三文鱼, 烟熏三文鱼奶泡, 芦笋, 烟熏红椒汁	198
* TUNA FILLET "Mustard Gnocchi", Prosciutto, Yuzu Soy Sauce, Enoki 金枪鱼, 芥末土豆粒, 帕尔玛火腿, 酱香柚子汁, 金针菇	248
ROASTED HALIBUT Fish Brandade, Tamarind Purée, Parsley Coulis, Citrus Sabayon 香烤比目鱼, 鱼味土豆泥, 罗望子酱, 意大利芹汁, 柑橘汁	228

Waldorf Champagne Brunch

Sundays are made for Waldorf Astoria's Champagne brunch. Start at Long Bar with freshly shucked oysters and champagne, and continue at Grand Brasserie for an unmatched buffet selection. Every Sunday 11am-3pm

华尔道夫香槟早午餐

共度周日闲暇时光, 从华尔道夫香槟早午餐开始。赏味始于闻名遐迩的廊吧, 啜饮高级香槟、细品新鲜生蚝; 随后在正午时分前往百味园餐厅, 享用由华尔道夫名厨主理的美饌佳肴。每周日上午11点30分至下午3点。

GRILLED STEAKS TO SHARE

百味园特色分享牛排

for two, please allow 35 minutes 可供两位食用, 需35分钟烹饪时间

AUSTRALIAN WAGYU RIB EYE M6 (500g) Mashed Potato, Seasonal Vegetables 百味园特色澳洲6级和牛肉眼 500克	988
AUSTRALIAN ANGUS TOMAHAWK STEAK (800g) Mashed Potato, Seasonal Vegetables 百味园特色澳洲安格斯战斧牛排800克	1088
AUSTRALIAN WAGYU SIRLOIN M9 (500g) Mashed Potato, Seasonal Vegetables 百味园特色澳洲9级和牛西冷 500克	1488

MEATS 肉类

ROASTED CHICKEN Barley, Confit Tomato, Glazed Vegetable, Thyme Jus 香烤鸡胸, 薏米, 小番茄, 时蔬, 百里香汁	178
GLAZED DUCK BREAST Beet Root Purée, Glazed Carrot, Ginger Beer Sauce 香脆鸭胸, 甜菜头泥, 迷你胡萝卜, 生姜汁	198
AUSTRALIAN LAMB LOIN Pea Purée, Confit Tomato, Polenta Espuma, Pickled Carrot, Thyme Jus 澳洲羊排, 青豆泥, 小番茄, 玉米糊, 胡萝卜, 百里香汁	258
AUSTRALIAN GRAIN FED BEEF SIRLOIN Truffle Potato Purée, Sautéed Mushroom, Onion Jam, Red Wine Jus 澳洲谷饲牛西冷, 黑菌土豆泥, 炒菌菇, 洋葱酱, 红酒汁	248
AUSTRALIAN GRAIN FED BEEF TENDERLOIN Polenta Espuma, Sautéed Mushroom, Asparagus, Onion Jam, Red wine Jus 澳洲谷饲牛柳, 玉米糊, 炒菌菇, 芦笋, 洋葱酱, 红酒汁	268
** AUSTRALIAN RIB EYE Glazed Vegetables, French Fries, Herb Butter 澳洲肉眼牛排, 时蔬, 薯条, 香料黄油	358
BBQ PORK RIBS French Fries, BBQ Sauce, Garden Salad 烧烤猪肋排, 薯条, 烧烤酱, 田园色拉	228

DESSERTS 甜品

FRESH CITRUS TART Passion Fruit Gel, Candied Apple, Honey Yoghurt Cream, Mango Ice Cream 时令柑橘塔, 百香果汁, 糖渍苹果, 蜂蜜酸奶油, 芒果冰淇淋	88	PEAR PUFF PIE Caramel Pear, Almond Cream, Toffee Sauce, Vanilla Ice Cream 生梨泡芙, 焦糖生梨, 杏仁奶油, 太妃汁, 香草冰淇淋	88
WALNUT CARROT CAKE Cheese Cream, Orange Jelly, Strawberry Ice Cream 山核桃胡萝卜蛋糕, 奶油芝士, 橙味果冻, 草莓冰淇淋	88	WARM MARBLE CHOCOLATE Vanilla Ice Cream, Fresh Berries, Toffee Sauce 大理石巧克力蛋糕, 香草冰淇淋, 新鲜浆果, 太妃酱	88
RED BERRY FOREST Lychee Mousse, Strawberry Crystal, Raspberries, Watermelon Sorbet 红莓森林, 荔枝奶油, 草莓果冻, 时令树莓, 西瓜雪芭	88	SEASONAL FRUIT and BERRIES 时令水果及浆果	68

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