

7 COURSE DEGUSTATION MENU

1ST COURSE

Smoked Salmon Gravlax, Asparagus Spear,
Hollandaise Sauce paired with Onsen Egg and
Parsnip Puree

烟熏三文鱼搭配新鲜芦笋、防风草泥、荷兰酱与
温泉蛋，味浓香醇的满分享受



2ND COURSE

Roasted Tomato Soup
香醇番茄浓汤



3RD COURSE

Blue Fin Ahi Tuna with Sesame
Dressing, Citrus Ponzu, Wasabi and Avocado Mousse
金枪鱼搭配芝麻酱、柑橘橙醋、芥末和牛油果慕斯，
唇齿留香，回味无穷



4TH COURSE

Baked Chilean Seabass with Seafood Bisque, Cauliflower
Puree and Seasonal Vegetables
香烤智利鲈鱼配浓郁海鲜汤，搭配花椰菜泥和季节性蔬菜，
美味口感，享受满满



7 COURSE DEGUSTATION MENU

5TH COURSE

Crispy Duck Confit À l'orange, Saffron Scented Couscous and Seasonal Vegetables

脆皮香橙鸭，搭配藏红花香古斯米和季节性蔬菜，
肉香四溢，垂涎欲滴



6TH COURSE

Mentaiko Prawn with Scrigni Ripieni Pasta

明太阁大虾和Scrigni Ripieni意大利面，完美搭配，
一口一个满足



7TH COURSE

DESSERT PLATTER

Raspberry Craquelin Choux, Ondeh Ondeh,
Crème Brûlée and Citrusy Macaroon

覆盆子奶油蛋糕，搭配Ondeh Ondeh，
奶油布丁和柑橘味马卡龙，甜甜的幸福感



ARTISANAL PRALINES



7 COURSE DEGUSTATION MENU (VEGETARIAN)

1ST COURSE

Port Salut, Asparagus Spear with
Hollandaise paired with Onsen Egg and
Parsnip Puree

Port Salut 法式奶酪，搭配防风草泥、
荷兰酱与温泉蛋，味浓香醇的素食享受



2ND COURSE

Roasted Tomato Soup
香醇番茄浓汤



3RD COURSE

Pico de Gallo, Avocado Mousse and
Savoury Cone

墨西哥Pico de Gallo酱，搭配牛油果慕斯
和咸蛋卷，入口即化，唇齿留香



4TH COURSE

King Oyster Mushroom, Chestnut Mousse and
Cauliflower Puree

鲜香杏鲍菇，搭配栗子慕斯和花椰菜泥，一口一个满足



7 COURSE DEGUSTATION MENU (VEGETARIAN)

5TH COURSE

Roasted Aubergine with Shaved
Parmigiano Reggiano Sauteed Mushrooms
and Saffron Scented Couscous

焗烤茄子配帕马森乳酪，搭配香炒蘑菇和
藏红花香古斯米，唇齿留香的健康优选



6TH COURSE

Scrigni Al Funghi, Porcini, Basil Pesto,
San Marzano Tomatoes

鲜香牛肝菌，搭配罗勒酱和圣玛扎诺爽
口番茄，香喷喷令人食指大动



7TH COURSE

DESSERT PLATTER

Raspberry Craquelin Choux, Ondeh Ondeh,
Crème Brûlée and Citrusy Macaroon
覆盆子奶油蛋糕，搭配Ondeh Ondeh，奶油布
丁和柑橘味马卡龙，甜甜的幸福感



ARTISANAL PRALINES

