

# ≡ S U R E Ñ O ≡

## 3选午间套餐 :: 220

每类各选一款菜肴 :: 冷盘, 热盘 & 甜点

### 生蚝

传统醋汁 & 柠檬

彼得潘	35/每只	180/6只
诺曼底	40/每只	200/6只
吉拉多	90/每只	460/6只

### 烟熏番茄汤 55

烟熏辣椒粉, 帕马森薄片, 番茄洋葱汤

## 冷盘 90

### 生切烟熏三文鱼

烟熏四川三文鱼, 百里香蛋黄酱, 墨鱼汁脆米片, 紫苜, 橄榄脆糖 & 蒜味香草萨萨

### 莴笋 & 白银鱼

莴笋, 白银鱼, 微型芥末苗, 帕马森芝士, 南瓜籽酱, 意式香芹油 & 培根面包碎

### 牛肉鞑鞑

洋葱, 水瓜柳 & 香脆蒜片

### 风干鸭胸沙拉

自制风干鸭胸, 糖核桃, 烟熏黎巴嫩酸奶, 水箭菜, 棕黄油意式面包沙拉 & 希腊酸奶酱

## 热盘 115

### 土豆 & 蘑菇

土豆泥, 流心鸭蛋黄, 什锦蘑菇, 迷迭香, 洋葱 & 松露

### 鸡肉球 & 鹰嘴豆菜花

去骨鸡腿肉, 鹰嘴豆菜花, 绿甜豆, 西兰花 & 松露西兰花酱

### 烟熏胡萝卜饺子

帕尔马火腿, 鼠尾草, 奶油汁 & 香脆蒜片

### 鱿鱼 & 曼彻格

鱿鱼, 芹菜, 苦味玉兰, 曼彻格芝士, 大葱蒜香奶油汁 & 棕黄油

### 和牛颊, 孜然 & 土豆

48小时低温制作和牛颊, 土豆泥, 洋葱 & 孜然黄油酱

### 燃木比目鱼

石榴烧烤汁, 烤茄泥, 紫皮萝卜, 香脆木薯粉南瓜

### 海鲈鱼 & 洋蓟心

法式洋蓟心酱汁, 小洋葱, 胡萝卜, 烤洋蓟心 & 茴香

### 安格斯牛里脊 (+ 85)

100天谷饲安格斯牛里脊, 洋葱, 菠菜, 辣椒碎 & 奶油玉米糊

## 甜点 65

### 金桔香草奶油

磅饼蛋糕, 柠檬香草奶油, 糖浸金桔

### 焦糖苹果

香草蛋白饼, 肉桂薄片, 蜂蜜酸奶 & 红醋栗

### 弗利多

冰雾草莓, 巧克力布朗尼, 黑醋坚果酱 & 新鲜莓果

### 应季水果冰霜

黑莓 & 蓝莓冰霜

+ 每款菜肴均有餐酒搭配推荐

所有价格已包括服务费及增值税  
菜肴与菜单受市场供应变化

## choose 3 servings :: 220

select one each :: cold, hot & dessert

### oysters

served with traditional mignonette & lemon

peterpan	35/ pc	180/6 pcs
ostre'argent	40/ pc	200/6 pcs
gillardeau	90/ pc	460/6 pcs

### smoked tomato soup 55

smoked paprika, parmesan, tomato & onion soup

## cold 90

### salmon carpaccio

smoked sichuan salmon, thyme cream, squid ink rice cracker, bitter greens, candied kalamata & salsa juverte

### celtuce & white anchovy

lettuce root, white anchovy, mustard top, parmesan, pumpkin seed dressing, parsley oil & bacon crumble

### beef tartar

pickled onion, caper berry & crispy garlic

### duck prosciutto salad

cured duck breast, candied walnut, smoked labneh, mizuna, brown butter panzanella & tzatziki

## hot 115

### potato & mushroom

potato purée, duck egg yolk, wild forest mushrooms, rosemary, crispy sunchoke & truffle

### chicken globe & falafel

stuffed chicken thigh, falafel, peas, raw broccoli & truffled broccoli sauce

### smoked carrot agnolotti

parma ham, sage, cream sauce & crispy garlic

### squid & manchego

curly squid, celery, braised endive, white manchego, puffed barley, garlic leek sauce & brown butter

### beef cheek, cumin & potato

potato purée, charred leek & cumin butter

### black halibut

pomegranate bbq sauce, eggplant caviar, purple heirloom carrot, puffed pumpkin crumb

### sea bass & artichoke

barigoule purée, shallot, carrot, grilled artichoke & fennel

### angus tenderloin (+ 85)

100-day grain fed, sautéed onion, spinach tendril, dried chili & creamy polenta

## desserts 65

### kumquat cream-sicle

pound cake, posset, confit kumquat, vanilla oil

### caramelised apple

vanilla meringue, crispy cinnamon, honey yoghurt snow & red currant

### superfredo

strawberry semi-fredo, chocolate brownie, balsamic hazelnut praline & berries

### seasonal sorbet

black & blueberry sorbet

+ wine suggestion available for each dish

prices are inclusive of service charge & VAT  
dishes and menu are subject to market availability