

= 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

诺曼底	40/每只	200/6只
彼得潘	45/每只	255/6只
吉拉多	90/每只	460/6只

茴香头 & 土豆汤 55

海虹, 油浸鸡蛋黄, 绿蚕豆, 小茴香头

冷盘 90

腌制三文鱼鞣鞣

腌制三文鱼, 蛋黄, 脆皮三文鱼, 番茄, 腌制红菜头 & 小洋葱

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

牛肉鞣鞣

洋葱, 水瓜柳 & 香脆蒜片

风干鸭胸 & 蜜瓜

手工腌渍风干鸭胸, 蜜瓜, 烟熏酸奶, 香醋 & 苹果酱汁, 焦糖核桃

热盘 115

土豆 & 蘑菇

土豆泥, 流心鸭蛋黄, 什锦蘑菇, 迷迭香, 洋姜 & 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

青豆 & 山羊芝士意式饺子

帕尔玛火腿, 鼠尾草, 山羊芝士 & 油浸柠檬

鱿鱼 & 曼彻格

鱿鱼, 芹菜, 苦味玉兰, 曼彻格芝士, 大蒜蒜香奶油汁 & 棕黄油

和牛颊, 孜然 & 土豆

48小时低温制作和牛颊, 土豆泥, 香葱 & 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

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

ostre'argent	40/ pc	200/6 pcs
peterpan	45/ pc	255/6 pcs
gillardeau	90/ pc	460/6 pcs

creamed fennel & potato soup 55

poached mussel, confit egg yolk, fava bean & fennel

cold 90

cured salmon tartar

sustainable salmon, egg yolk cream, puffed salmon skin, heirloom tomato, pickled beet & shallot

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 & melon

house-cured duck prosciutto, melon, smoked lebnah, champagne vinegar & apple dressing

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

pea & goat cheese agnolotti

parma ham, sage, goat cheese & confit lemon

squid & manchego

curly squid, celery, braised endive, 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

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