

三生 AFFINITÉ



- AMUSE BOUCHE -

Squid Ink Crisp | Salmon | Salmon Roe
墨鱼塔壳 | 三文鱼 | 三文鱼籽

Parmesan Tuile | Shrimp Tartar
帕尔马干酪脆片 | 虾肉塔塔

Puff Pastry | Uni | Black Truffle
千层酥 | 海胆 | 黑松露

French Dough | Cream Cheese Zucchini
法式酥皮 | 奶油芝士节瓜

- STARTER -

Tuna With Buddha's Hand & Ginger
Black Garlic | Ossetra Caviar
金枪鱼配佛手柑&姜 | 黑蒜粉 | 俄西鲟鱼子酱

- SOUP -

Crab Soup In The Way Oh The Chef
蟹肉汤

- FISH COURSE -

Grilled Octopus
Chickpea Puree | Curry Leaf Oil | Dry Shrimps Sauce
碳烤深海八爪鱼 | 鹰嘴豆泥 | 咖喱叶油 | 虾干酱

- PIGEON COURSE -

Grilled Pigeon
Fig Compote Red Wine | Xinjiang Tea Spicy Pigeon Sauce
碳烤鸽肉 | 红酒无花果酱 | 新疆红茶鸽子汁

- REFRESHMENT -

Salted Plum Sorbet | Wax Apple
广东咸梅雪葩 | 莲雾

- MAIN COURSE -

Australian Purebred Wagyu M9 Fillet
Parsnip Root | Black Truffle | Truffle Oil Daube Beef Sauce
澳大利亚M9纯血和牛菲力 | 防风根 | 黑松露 | 松露香料牛肉汁

- DESSERT -

Red Port Sauce | Vanilla Ganache | Japanese Sponge Cake
红波特酒酱 | 香草甘纳许 | 日式海绵蛋糕

- PETIT FOUR -

三生有幸

晚市：1688/位

Dinner: RMB 1688 per person

(价格均以人民币计算并需加收10%服务费)

The above prices are in RMB and a 10% service charge is required.