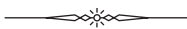


三主 AFFINITÉ



- START -

Smoked Cream Cheese Salmon
Quail Eggs | Pineapple Bacon Cream Sauce
烟熏风味奶油三文鱼 | 鹌鹑蛋 | 菠萝培根奶油汁

Dry-Aged Duck
Spinach | Tropical Oil Vinegar Sauce
熟成鸭胸 | 菠菜 | 热带醋汁

- SOUP -

French Watercress Soup | Scallop
法式西洋菜汤 | 扇贝

- FISH COURSE -

Deep-sea Seasonal Fish Risotto
Chives Foam | Fermented Bean Curd Sauce
深海时令海鱼烩饭 | 法葱泡沫 | 腐乳酱

- REFRESHMENT -

Mint Strawberry Sorbet | Pickled Strawberry With Mint
草莓薄荷雪葩 | 薄荷渍草莓

- MAIN COURSE -

Slow-cooked Australian Beef Short Ribs In Red Wine | Maitake
红酒慢炖澳大利亚牛小排 | 舞茸

- DESSERT -

Millefeuille | Salted Caramel Sauce | Vanilla Ganache
千层酥 | 海盐焦糖酱 | 香草甘纳许

午市: 588/位

Lunch: RMB 588 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.