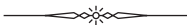


# 三主 AFFINITÉ



## - AMUSE BOUCHE -

Eggs Tart Crab Mango | Szechuan Pepper Siphon  
螃蟹芒果蛋挞 | 四川花椒酱

Amberjack | Seaweed Crisp | Salmon Roe  
池鱼王 | 海苔脆片 | 鲑鱼卵

Razor Clam | Yuzu Pepper | Caviar  
蛏子王 | 柚子胡椒 | 鱼子酱

## - STARTER -

Rice Crispy | Foie Gras Terrine | Roasted Mushrooms | Grapes | Cranberry Sauce  
脆米 | 鹅肝酱 | 烤蘑菇 | 葡萄 | 蔓越莓酱

## - SOUP -

Consomme Red Cherry Shrimp White Asparagus  
樱花虾白芦笋清汤

## - FISH COURSE -

Yellow Fish Steam Longjing Tea  
Black Bean Black Tofu | Bell Peppers Chimichurri Dry Fish Sauce  
龙井茶蒸黄鱼 | 黑豆黑豆腐 | 甜椒奇米丘里干鱼酱

## - REFRESHMENT -

Passion Fruit Pineapple And Litsea Sorbet | Mango  
百香果凤梨木姜子雪葩 | 芒果

## - MAIN COURSE -

M7 Australia Beef Tenderloin Mustard Seed Caviar  
Ragu Bamboo Shoot Smoke | Morel Sauce Emulsion  
M7澳洲牛里脊 | 芥末籽鱼子酱 | 烟熏竹笋肉酱 | 羊肚菌酱

## - DESSERT -

White Asparagus Ice Cream  
Elderflower-pickled Strawberries | Citronella And Kaffir Lime Leaf Oil  
白芦笋冰淇淋 | 接骨木花液渍草莓 | 香茅柠檬叶油

## - PETITS FOURS -

餐后小点

晚市: 1280/位

Dinner: RMB 1280 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.