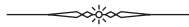


三生 AFFINITÉ



CORN & KEFFIR LIME

Parmigiano Reggiano Foam

玉米 | 青柠啫喱 | 帕玛森泡沫

SEA URCHIN & BEEF TENDON

Butternut Squash 'Rougail'

海胆 | 牛筋 | 南瓜辣酱

SWEETS SHRIMPS & SCALLOP

Tree Tomato | Vanilla

甜虾 | 扇贝 | 树番茄 | 香草荚

CONSOMMÉ VEGETABLE SOUP

Celery | Fennel | Tomato

西芹 | 茴香 | 蔬菜清汤

'IKEJIME' FUJIAN AJI

Yuzu Kosho | Pear Sorbet | Caviar

池鱼王 | 鱼子酱 | 柚子胡椒 | 梨子雪葩

CLAMS & CUTTLEFISH

Supreme Broth | Essential Oils

蛤蜊 | 墨鱼 | 法式清汤 | 香草油

'JUMBO' LANGOUSTINE

Herbs Fettuccine | Yunnan Heirloom Tomato

莫桑比克鳌虾 | 香草意大利面 | 云南番茄

WENCHANG CHICKEN & RED PRAWN

Yellow Wine Sauce | Shansu Leaves

文昌鸡 | 西班牙红魔虾 | 黄酒泡沫 | 山苏

PASSION FRUIT PINEAPPLE

And Litsea Sorbet | Mango

百香果凤梨木姜子雪葩 | 芒果

M9 WAGYU BEEF TENDERLOIN

Sichuan Pickles | Yunnan Ceps Condiment

M9和牛菲力 | 四川泡菜 | 牛肝菌泥

BLACK TRUFFLE ICE CREAM

Chesnut Crispy | Hazelnut Ganache

黑松露冰淇淋 | 栗子脆片 | 榛子甘纳许

PETITS FOURS

餐后小点

晚市: 1880/位

Dinner: RMB 1880 per person

(价格均以人民币计算并需加收10%服务费)

(为确保完整的菜单体验, 本套餐为单人菜单, 仅供一位宾客享用)

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

This menu is designed for one guest to ensure the complete dining experience.



三主 AFFINITÉ