

野火餐厅菜单

Wildfire Restaurant Menu

汤和沙拉

Soup and Salad

云南野山菌燕窝汤 - 配中国香葱

Yunnan Mushroom and Birds Nest Soup – Wilted Chinese Chives – 68rmb

土豆周打汤 - 配料碳烤鲍鱼和大蒜

Potato Chowder – Uni, Grilled Abalone, Chinese Leeks – 78rmb

野火每日例汤

Wildfire Daily Soup – 58rmb

凯萨沙拉 - 帕玛森奶酪，烤松仁，长叶莴苣，云南火腿，凯萨汁

Caesar Salad – Parmigiano Reggiano, Toasted Pine Nuts, Romaine Lettuce, Yunnan Fried Ham, Caesar Dressing – 68rmb

野火自制沙拉 - 小生菜，紫萝卜，胡萝卜，樱桃番茄，糖制核桃，及各种沙拉汁酱

Wildfire House Salad – Baby Lettuce, Purple Radish, Carrots, Cherry Tomato, Candied Walnuts, Choice of Dressing – 68rmb

开胃菜

Starters

香煎带子 - 调味茼蒿菜，小绿叶菜，芒果和姜泥

Pan Seared Scallop – Coriander Seasoned, Baby Greens, Mango and Ginger Puree – 88rmb

金枪鱼沙拉 - 新鲜芫荽，绿洋葱，芝麻油，辣椒酱

Tuna Tartar – Fresh Coriander, Green Onion, Sesame Oil, Chili Sauce – 88rmb

熏制牛肋排 - 亚洲烧烤梨汁，配炒河粉

Smoked Beef Rib – Asian Pear BBQ Sauce, Fried Rice Noodle – 88rmb

牡蛎冷盘 - 4 个或 8 个，炙烤或生，辣木犀草酱

Oysters on Half Shell – 4 – 68rmb or 8 – 98rmb, Grilled or Raw, Spicy Mignonette Sauce

主菜

Entrees

香烤乌鸡 - 配白菜菜心，炖萝卜，人参，云南野生菌

Roasted Black Chicken – Baby Bok Choy, Braised Daikon, Ginseng, Yunnan Mushroom Demi – 158rmb

枫糖五花肉 - 配紫薯泥，脆苹果片，糖浆和茴香

Maple Glazed Pork Belly – Purple Sweet Potato Puree, Apple Chips, Maple and Star Anise – 158rmb

香煎石鲈鱼 - 配白豆，白果，菜心，藏红花汁

Pan Seared Sea Bass – White Bean, Gingko, Baby Greens, Saffron Jus – 158rmb

缅因州龙虾尾 - 配云南蔬菜，柠檬，清黑黄

Whole Maine Lobster – Yunnan Vegetables, Lemon, Clarified Brown Butter – 288rmb

鲜虾意大利面 - 意大利宽面条，蒜，柠檬，新鲜紫苏

Shrimp Scampi – Shrimp, Linguine, Garlic, Lemon, Fresh Basil – 108rmb

蘑菇芝士意大利面 - 配云南菌，云南火腿，白酒，鸡蛋，帕玛森奶酪

Spaghetti Carbonara with Mushrooms – Yunnan Mushrooms, Yunnan Ham, White Wine, Egg, Parmigiano Reggiano – 108rmb

烧烤类

From the Grill

肉眼牛排-340 克， 500 克， 700 克（2 人份）

Rib Eye – 340g-288rmb, 500g-388rmb, 700g-488rmb (serves 2)

菲力牛排-225 克， 285 克

Filet Mignon – 225g-288rmb, 285g-328rmb

上等腰肉牛排 – 700 克（1-2 例）， 900 克（2-3 例）， 1200 克（3-4 例）

Porterhouse– 700g-728rmb (serves 1-2), 900g-888rmb (serves 2-3) 1200g-1288rmb (serves 3-4)

和牛西冷 – 700 克

Wagyu Strip Loin – 700g-1788rmb

西冷牛排 – 340 克， 450 克， 700 克（2 例）

Strip Loin – 340g-268rmb, 450g-368rmb, 700g-468rmb (serves 2)

战斧牛排 – 1500 克（3-4 例）

Tomahawk– 1500g-1588rmb (serves 3-4)

烤羊架 – 340 克

Rack of lamb – 340g-388rmb

挪威鲑鱼 – 285 克

Norwegian Salmon – 285g-188rmb

大虾 – 265 克

Jumbo Prawns – 265g – 188rmb

红肉配海鲜 - 加龙虾尾，加蟹腿

Surf for your Turf – Add Lobster Tail – 500g – 268rmb, Add Crab Legs – 500g – 268rmb

配菜

Sides

马克松露加奶酪 - 松露, 云南火腿, 切达干酪, 青椒

Truffle Mac and Cheese – Truffle, Yunnan Ham, Cheddar Cheese, Green Chili – 48rmb

黄金土豆泥

Yukon Gold Potato Puree – 48rmb

清炒菠菜 - 葱, 柠檬

Sautéed Spinach – Shallots, Lemon -48rmb

云南蔬菜

Yunnan Vegetables -48rmb

清炒云南野生菌 - 配红酒, 蒜, 黄油

Sautéed Yunnan Mushrooms – Red Wine, Garlic, Butter – 48rmb

手切薯条 - 盐和新鲜香草

Hand Cut Fries – Salt and Fresh Herbs 48rmb

调味汁

Sauce

贝尔内滋酱料

Béarnaise

绿干胡椒汁

Green Peppercorn Demi

芥末粒汁

Grain Mustard Demi

红酒和小葱波特雷斯酱

Red Wine and Shallot Bordelaise

云南菌汁

Yunnan Mushroom Demi

甜品

Dessert

面包布丁 - 配香草，葡萄干，云南蜂蜜

Yunnan Honey Glazed Bread Pudding – Vanilla, Raisins, Yunnan Honey – 68rmb

芒果慕斯蛋糕 - 配蜜制姜

Mango Mousse Cake – Candied Ginger -68rmb

纽约芝士蛋糕 - 配手工制作时令莓子酱

New York Cheesecake – Homemade Seasonal Berry Sauce – 68rmb

法式焦糖炖蛋 - 配燕窝，樱桃

White Cream Brulee – Birds Nest, Cherry -68rmb

Chocolate Flower Pot – Vanilla Ice Cream, Chocolate Pudding, Gummies, Mint, and Chocolate Cookies – 138rmb