

欢迎光临岚月

岚月始终践行可持续餐饮，甄选新鲜应季食材，秉承追溯食物本味的烹饪理念，打造至真至纯的美味。

精选来自世界各地的美酒，搭配专业调酒师精心调制的鸡尾酒，不同的口感，每一种都是不同的体验180度全景露台，在这里，让您沉浸于独特的天际花园之中。

Welcome to LUMIERE lounge & grill,
LUMIERE lounge & grill has always been practicing sustainable dining, selecting fresh seasonal ingredients, adhering to the culinary concept of tracing the original taste of food, to create a truly pure taste. a selection of fine wines from around the world, paired with cocktails carefully prepared by professional bartenders, with different tastes, each of which is a different experience The 180-degree panoramic terrace, where you can immerse yourself in the unique sky garden.



如果您对食物有禁忌及过敏，敬请告诉我们的服务人员
Please inform our team in advance if you have any allergy to any food ingredient

时令海鲜（冷盘）
Freshest Catch - Served Chilled



Lobster, Chinese rose wine, lime juice

玫瑰香露醉青龙

RMB 128

图片仅供参考 出品以实物为准
The pictures are for reference only. The actual product shall prevail



Ningbo style red cream chokong crab

宁式红膏炆蟹

RMB 188

Preserved crab, homemade rice wine

岚月熟醉蟹

RMB 188

Green crab, sake, plum wine, Shao-xing rice wine, white wine

青梅花雕醉青蟹

RMB 188

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Drunken shrimp, citrus osmanthus wine

红美人桂花醉沼虾

RMB 88

Mantis shrimp, Shao-xing rice wine, preserved plum

话梅醉卤皮皮虾

RMB 88

White prawn, peach brandy sauce

杏桃白兰地醉白虾

RMB 88



Babylonia Areolata, Pepper wine preserved

椒香醉花螺

RMB 98

Clam, treasure up bubbly

殿藏香槟醉花蛤

RMB 98

Jiang-nan Style rice wine sauce, Razor clam

江南醉汁浸蛏王

RMB 98

Feng, hua subcrenata, homemade rice wine, coconut water, lemon grass

私房醉卤奉蚶

RMB 98

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Salmon tartare, grilled baguette

芒果三文鱼塔塔法式面包 RMB 88

Xiang-shan Salmon, mango, onion, caper, egg, French yogurt

象山三文鱼、芒果、洋葱、水瓜柳、鸡蛋、法式酸奶

Tuna tartare, grilled baguette

牛油果金枪鱼塔塔法式面包

Tuna, avocado, egg, pesto

金枪鱼、牛油果、鸡蛋、青酱

RMB 88

Octopus tartare, grilled baguette

蜜桃章鱼塔塔法式面包

Octopus, nectarina, olive paste, mixed orange sauce

章鱼、蜜桃、橄榄、混合橙味汁

RMB 98

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Drunken octopus, sake
冰封清酒镇望潮

RMB 98



Baby Cuttlefish, seafood sauce, pepper

双椒捞汁墨鱼仔

RMB 88

宁波时令海鲜（酥韵） *Ningbo freshest catch - served crispy*



Prawn tempura, soy sauce

全虾天妇罗

RMB 168

Prawns, perilla leaves, radish
大虾、紫苏叶、萝卜



British style fried codfish, creamy cheese sauce

英式香炸银鳕鱼柳 **RMB 128**

Cod, mushroom
鳕鱼、蘑菇

Oyster Fritters, ketchup, spicy soy sauce

面拖鲜蚝 **RMB 128**

Oysters, lettuce
生蚝、生菜

British style fried codfish, creamy cheese sauce

英式香炸银鳕鱼柳 **RMB 128**

Cod, mushroom
鳕鱼、蘑菇

宁波时令海鲜（炙烤） Ningbo Freshest Catch - served grilled

Ning-bo's fisherman platter(2-3 p)

宁波渔夫海鲜拼盘（2-3人）

Clams, oysters, razor clams, scallops, mussels, seasonal crab, dried eel

花甲、生蚝、蛏子、扇贝、青口、时令蟹、鳗鱼鲞

RMB 298



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Grilled prawn, garlic sauce

蒜香铁板大虾

RMB 168

Grilled black tiger prawns, cheese sauce

芝士烤黑虎虾 RMB 168

Grilled sea bass fillet

炙烤海鲈鱼柳 RMB 198

Grilled eel, teriyaki sauce

照烧香烤鳗鱼 RMB 168

Grilled Icelandic codfish,
honey lemon sauce

香煎冰岛银鳕鱼

RMB 198

Grilled Fresh Squid, togarashi, mayonnaise

铁板鱿鱼 RMB 128

Grilled Oyster □ garlic Sauce □ pepper

椒香蒜蓉烤生蚝 RMB 88

Grilled mussels & scallops, white cream
sauce, cheese

芝士白酱焗双贝 RMB 88



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岚月甄选美味拼盘
LUMIERE select delicious tasty platter



Mixed sausage platter, dijon mustard, garlic mayonnaise

香肠狂想曲

Roll sausage, cheese sausage, Thüringen wurst, Nuremberg wurst, sauerkraut
蜗牛香肠、芝士肠、图灵根肠、纽伦堡肠、德国酸菜

RMB 198

Pan-fried Mushroom platter

香煎菌菇拼盘

Morrel mushroom, brown mushroom, shiitake mushroom,
oyster mushroom, enoki mushroom
羊肚菌、褐菇、口蘑、杏鲍菇、金针菇

RMB 78

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LUMIERE signature fried chicken, true frie

岚月招牌烤鸡拼盘，松露薯条

Chicken wings, chicken thigh, chicken breast, chicken leg, French fries, true sauce
鸡翅、琵琶腿、鸡胸肉、鸡腿、薯条、松露酱

RMB 188

Mixed grilled vegetable

田园混合烤蔬菜

Zucchini, garlic, asparagus, corn, tomatoes, potatoes, polenta
节瓜、带皮大蒜、芦笋、玉米、西红柿、土豆、玉米饼

RMB 78

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岚月-时光甜品
LUMIERE happy hour dessert

精选冰淇淋
Selection of Ice Creams



The classical banana split
经典香蕉冰淇淋

RMB 68

Double x Double Chocolate

双份巧克力诱惑

RMB 68

Vanilla rhapsody

香草狂响曲

RMB 68

Strawberry sunburst

阳光草莓

RMB 68

Jamaica rum Ice Cream

牙买加朗姆冰淇淋

RMB 68

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岚月-时光甜品
LUMIERE happy hour dessert

精选巴斯克
Selection of Basque



Nut Basque
坚果巴斯克

RMB 68

Passion Fruit Basque

百香果巴斯克

RMB 68

Lemon Basque

柠檬巴斯克

RMB 68

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海鲜Seafood RMB 688

Set menu 688 RMB/1Per

海鲜拼盘

Seafood platter

生蚝、甜虾、三文鱼、鱼子酱

Oyster, sweet shrimp, salmon, caviar

前 菜

Appetizer

布拉塔乳酪

Burrata cheese

樱桃番茄沙拉

Cherry tomato salad

汤

Soup

碳烤番茄蔬菜汤

Air-dried tomato minestrone

时令蔬菜、白豆、罗勒酱

Seasonal vegetable, cannellini bean, pesto

意大利面

Pasta

自制意式土豆面

Potato gnocchi

蒜茸菠菜、帕玛森干酪汁

Garlic spinach, parmesan cheese sauce

主 菜

Main course

主厨精选澳洲海岛肉眼牛排

Chef's recommendation Australian beef rib

碳烤芦笋、烤土豆、玉米饼、经典黑椒汁

Roasted asparagus, baked potato, polenta, black pepper sauce

甜 品

Dessert

树莓巧克力蛋糕

Raspberry Chocolate cake

异国风情酱汁

Exotic sauce

海鲜Seafood RMB 1088

Set menu 1088 RMB/1Per

海鲜 Seafood/佐酒 金悦起泡酒

法国白露生蚝(6只)

French golden Diamond oyster (Half Dozen)

厄瓜多尔白虾

Shrimp

前菜Appetizer/佐酒 圣米亚长相思白葡萄酒

香煎鹅肝慕斯

French fore gras mousse

鹅肝、芒果果茸、时令水果

Fore gras, mango antler, fruit

OR

布拉塔乳酪

Burrata Cheese

樱桃番茄沙拉

Burrata cheese, Cherry tomato salad

汤

Soup

虎虾豌豆浓汤

Split pea soup, black tiger shrimp

豌豆、黑虎虾、意大利风干牛肉脆蒜味面包

Pea, black tiger shrimp, bresaola, garlic bread

OR

澳带椰花浓汤

Creamy cauliflower bisque, Australian scallop

花椰菜、黑松露、澳带、蒜味面包

Cauliflower, black truffle, Australian scallop, garlic bread

Set menu 1088 RMB/1Per

主菜Main course/佐酒

瑞恩酒园勃更第山丘红葡萄酒OR木桐嘉棣长相思白葡萄酒

香煎挪威三文鱼排

Pan-fried Norwegian salmon steak

薄荷节瓜、迷你胡萝卜、玉米饼、白葡萄酒黄油汁

Mint zucchini, young carrot, polenta, buttered white wine sauce

OR

澳洲海岛和牛M7

Australian Wagyu rib M7

香碳烤芦笋、烤土豆、玉米饼、经典黑椒汁

roasted asparagus, baked potato, polenta, black pepper sauce

意大利面&烩饭/佐酒 红人范思图干红葡萄酒

Pasta & risotto

意大利野菌烩饭

Mushroom risotto

波多黎各菌、口蘑

Portobello, button mushroom

OR

蒜味大虾宽面

Pappardelle, Garlic Shrimp

虾、海虹、风干番茄、菠菜

Fried garlic shrimp, mussel, sun-dried tomato, spinach

甜品 /佐酒 钻石桃红葡萄酒

Dessert

红浆果巧克力蛋糕

Raspberry chocolate cake

野山莓酱汁

Wild raspberry flavor sauce

OR

冰淇淋配曲奇

Ice cream & cookies

巧克力 草莓 香草 芒果 朗姆提子

Chocolate, strawberry, vanilla, mango, rum raisin

Set menu 1388 RMB/1Per

海鲜 /佐酒 金悦起泡酒

Seafood

法国白露生蚝(6只)

French synonymne oyster (Half Dozen)

西伯利亚鲟鱼子酱(10g)

Siberian sturgeon caviar

前菜/佐酒 红人范思图干红葡萄酒

Appetizer

挹旦牛肉塔塔

Tartan beef tartar

生牛肉、水瓜柳、酸黄瓜、鸡蛋、黄芥末

Raw beef, capers, pickled cucumbers, egg, mustard

OR

伊比利亚火腿（36个月）

Iberian ham

无花果、芝麻菜

Fig, arugula

汤

Soup

海鲜番茄汤

Seafood tomato soup

鱿鱼、虾、海虹、扇贝、蒜味面包

Calamari, shrimp, mussel, scallop, garlic bread

OR

虎虾豌豆浓汤

Split pea soup, black tiger shrimp

豌豆、黑虎虾、意大利风干牛肉脆 蒜味面包

Pea, black tiger shrimp, bresaola, garlic bread

Set menu 1388 RMB/1Per

主菜/佐酒

瑞恩酒园勃更第山丘红葡萄酒OR木桐嘉棣长相思白葡萄酒

Main course

炙烤大西洋比目鱼柳

Baked Atlantic halibut steak

薄荷节瓜、迷你胡萝卜、玉米饼、白葡萄酒黄油汁

Mint zucchini, young carrot, polenta, buttered white wine sauce

OR

澳洲海岛和牛M9

Australian wagyu rib M9

香碳烤芦笋、烤土豆、玉米饼、经典黑椒汁

Roasted Asparagus, baked Potato, polenta, black Pepper Sauce

意大利面&烩饭/佐酒 圣米亚长相思白葡萄酒

Pasta & risotto

意大利野菌烩饭

Mushroom risotto

波多黎各菌、口蘑

Portobello, button mushroom

OR

蒜味大虾宽面

Pappardelle, Garlic Shrimp

虾、海虹、风干番茄、菠菜

Fried garlic shrimp, mussel, sun-dried tomato, spinach

甜品/佐酒 钻石桃红葡萄酒

Dessert

茅台蒙布朗蛋糕

Montai Mont Blanc cake

奶油焦糖沙司

Cream caramel sauce

雪芭冰淇淋配曲奇

Sorbet Ice cream & Cookies

香草、草莓、巧克力、树莓雪芭、柠檬雪芭

Vanilla, strawberry, chocolate, raspberry sorbet, lemon sorbet

Set menu 1688 RMB/1Per

海鲜 /佐酒 金悦起泡酒

Seafood

海鲜拼盘（冷食）

Seafood plate (Cold)

法国生蚝、鳌虾、北极贝、三文鱼、青口贝、鱼子酱

French oyster, hummer, Arctic shellfish, salmon, mussels, caviar,

前菜/佐酒 红人范思图干红葡萄酒

Appetizer

澳洲海岛和牛塔塔

Australia wagyu beef tartar

生牛肉、水瓜柳、酸黄瓜、黄芥末、鸡蛋

Wagyu beef, capers, pickled cucumbers, mustard, egg

OR

伊比利亚火腿（36个月）

Iberian ham

无花果、芝麻菜

Fig, arugula

汤

Soup

海鲜番茄汤

Seafood tomato soup

鱿鱼、虾、海虹、扇贝、蒜味面包

Calamari, shrimp, mussel, scallop, garlic bread

OR

虎虾豌豆浓汤

Split pea soup, black tiger shrimp

豌豆、黑虎虾、意大利风干牛肉脆 蒜味面包

Pea, black tiger shrimp, bresaola, garlic bread

Set menu 1388 RMB/1Per

主菜/佐酒

瑞恩酒园勃更第山丘红葡萄酒OR木桐嘉棣长相思白葡萄酒

Main course

炙烤大西洋比目鱼柳

Baked Atlantic halibut steak

薄荷节瓜、迷你胡萝卜、玉米饼、白葡萄酒黄油汁

Mint zucchini, young carrot, polenta, buttered white wine sauce

OR

澳洲海岛和牛M9

Australian wagyu rib M9

香碳烤芦笋、烤土豆、玉米饼、经典黑椒汁

Roasted Asparagus, baked Potato, polenta, black Pepper Sauce

意大利面和烩饭/佐酒 圣米亚长相思白葡萄酒

Pasta & risotto

加拿大龙虾粗管面

Canadian Lobster, paccheri

辣味番茄汁、樱桃番茄

Canadian lobster, spicy marinara sauce, cherry tomato

OR

芝士 波士顿龙虾

Boston lobster

白葡萄酒黄油汁、薄荷节瓜、迷你胡萝卜、玉米饼

Buttered White Wine, Mint Zucchini, Young Carrot, Polenta

甜品/佐酒 康钻石桃红葡萄酒

Dessert

茅台蒙布朗蛋糕

Montai Mont Blanc cake

奶油焦糖沙司

Cream caramel sauce

雪芭冰淇淋配曲奇

Sorbet Ice cream & Cookies

香草、草莓、巧克力、树莓雪芭、柠檬雪芭

Vanilla, strawberry, chocolate, raspberry sorbet, lemon sorbet