

我们将对本地风物的理解融入烹饪之中：

东海渔获朝暮而至，展现食材至臻本味；

跨越重洋的灵感交融，承载风味演进脉络。

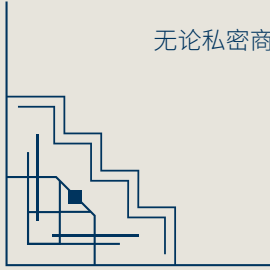
以当代烹饪理念对话本土语境，在碰撞中孕育新生。

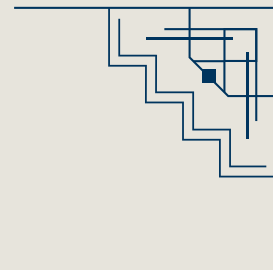
每一道菜肴、每一杯佳酿，皆历经精心构思，力求在风味层次与叙事意蕴之间达成恰如其分的平衡。

这里，是宁波的“风味交易所”，每一位侍者皆以“财富管家”之姿，精熟于本地饮食精粹、酒藏底蕴与菜单之妙。

这里，更是宁波的“城市客厅”——不止于飨宴之所，亦是一处为邻里与远客提供灵感交汇的社交场域。

无论私密商务，抑或开放对话，皆在此寻得理想空间。

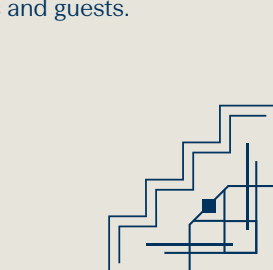


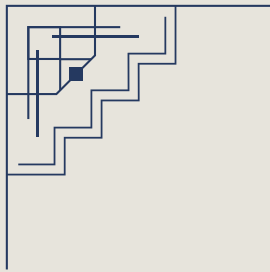


Fresh East China Sea bounty, arriving daily—the purest expression of ingredients;
Cross-ocean inspirations, shaping the evolving story of flavor.
Contemporary ideas meet local context, giving rise to new possibilities.
Every dish and drink is crafted for balance between flavor depth and narrative resonance.

Here is Ningbo's "Bourse of Flavor." Our servers, as "wealth stewards," master the nuances of local cuisine,
wine, and menu.

Here is Ningbo's "City Salon" —a space beyond dining, where inspiration flows between neighbors and guests.
For private gatherings or open exchange, the ideal space awaits.





早餐套餐 BREAKFAST SET

甄选时令鲜材, 为一日之始注入丰盈活力。

Seasonal ingredients, carefully selected infusing the start of the day with vibrant energy.

供应时间 Serving Hours:

周一至周五 Mon-Fri 06:30-10:00

周末及节假日 Sat-Sun & PH 06:30-10:30

西式早餐套餐

Western Breakfast Set

¥ 168/套

鲜榨蔬果汁（可选橙汁、苹果汁、黄瓜汁）

Freshly squeezed juice (choice of orange, apple, cucumber)

新鲜面包和吐司（配黄油和果酱）

Bread basket and toast (served with butter and jam)

烟熏三文鱼蔬菜沙拉

Smoked salmon with mixed lettuce salad

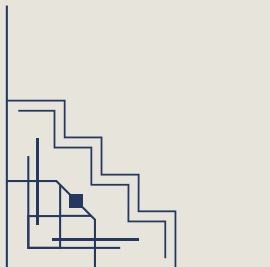
鸡蛋（两只，可选炒蛋、煎蛋、煮蛋、蛋卷，

配烤番茄、炸薯饼、培根、早餐肉肠）

Two eggs (choice of scrambled, fried, boiled, or omelette,

served with grilled tomato, hash brown, bacon and sausage)

如果您对食物有禁忌及过敏, 敬请告诉我们的服务人员
Kindly inform our service team of any food intolerances or allergies before placing your order.



中式早餐套餐

Chinese Breakfast Set

¥168/套

牛奶或豆浆（可选甜、咸）

Milk or soy milk (choice of sweet or savory)

水煮蛋两只

Two boiled eggs

粥（可选海鲜粥、蔬菜牛肉粥、白米粥，配3种小菜）

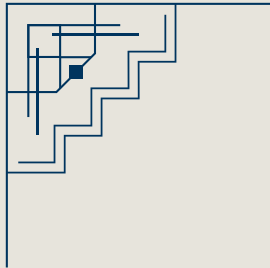
Congee (choice of seafood congee, vegetable beef
congee or plain congee, served with three side dishes)

鲜肉小笼包

Steamed pork dumplings

葱油烧饼

Scallion flatbread



宁波早餐套餐

¥ 168/套

Ningbo Breakfast Set

豆浆（可选甜、咸）

Soy milk (choice of sweet or savory)

雪菜笋丝黄鱼面

Yellow croaker noodle soup with pickled mustard greens
and bamboo shoots

汤圆（可选黑芝麻甜汤圆、笋丁雪菜咸汤圆）

Glutinous rice balls (choice of sweet black sesame,
savory diced bamboo shoot with pickled mustard greens)

手工猪肉煎饺

Pan-fried pork dumplings

水煮蛋2个

Two boiled eggs

每款早餐套餐均搭配

Each Breakfast Set is Served with

时令鲜果盘

Seasonal fruit plate

咖啡或茶(每款套餐中, 以下选项可任选其一)

Coffee or tea (choose one from each set)

意式浓缩
Espresso

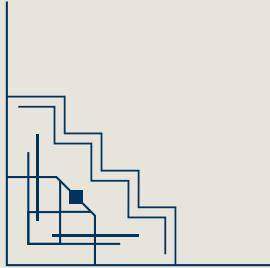
美式
Americano

拿铁
Latte

卡布奇诺
Cappuccino

红茶
Black Tea

绿茶
Green Tea



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零点菜单

À LA CARTE MENU

供应时间 Serving Hours: 11:30 – 14:00 & 17:30 – 21:30

前菜

APPETIZER

方寸之间演绎风味, 开启味蕾之旅。

Within a modest space,
flavors take form—a journey of taste commences.

鲜虾无花果芒果蔬菜沙拉	¥ 68
Shrimp salad with fig, mango and mixed vegetables	

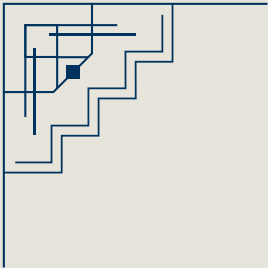
有机番茄雪球芝士开放式三明治	¥ 68
Open sandwich with organic tomato and mozzarella balls	

夏威夷果鸡肉沙拉	¥ 68
Chicken and macadamia nuts salad	

海苔脆片寿司Taco (特级甜虾、三文鱼、北极贝)	¥ 68
Seaweed crispy sushi Taco (sweet shrimp, salmon, arctic shellfish)	

干式熟成鲷鱼刺身柑橘汁	¥ 88
Dry-aged snapper sashimi with citrus	

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汤

SOUP

一盅之内, 山海相逢。

Land and sea, united in a bowl.

燕麦奶菌菇浓汤 ¥ 58
Creamy mushroom soup with oat milk

青柠羽衣甘蓝浓汤, 米鱼, 海苔薄饼 ¥ 68
Pan-fried rice fish with lime kale soup,
served with seaweed pancakes

海鲜

SEAFOOD

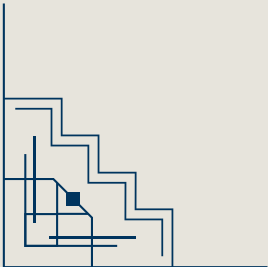
潮起东海, 朝夕为赠。本真之味诉说海洋的慷慨与深邃。

Tides rise from the East China Sea, gifting with each dawn and dusk.

In authentic flavors, the ocean's generosity and depth find their voice.

香煎比目鱼柳配雪菜荷兰酱 ¥ 78
Pan-fried halibut fillet with preserved
mustard green Hollandaise sauce

炙烤干式熟成黄鱼 ¥ 88
Grilled dry-aged yellow croaker



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主厨精选牛排

CHEF'S CUTS

精选上乘肉质, 以精准火候诠释丰腴之美, 于醇厚滋味中见层次与匠心。

Finest cuts of meat, prepared with precision to reveal richness
and nuance in every layered note of flavor.

香草烟熏熟成风味澳洲西冷牛排150g ¥ 258

Roasted dry-aged Australian M3 beef sirloin

香草烟熏熟成风味澳洲眼肉牛排150g ¥ 288

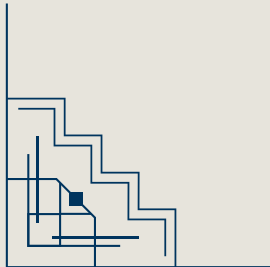
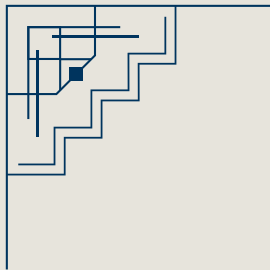
Roasted dry-aged Australian M3 beef rib-eye

碳烤精选澳洲M5和牛眼肉牛排260g ¥ 298

Grilled Australian M5 Wagyu rib-eye

可选黑松露酱、黑胡椒汁、海盐香葱酱

Choice of black truffle sauce, black pepper sauce,
sea salt and chive sauce



热菜

HOT DISH

灵感跨越山海, 食材根植本土。技法交融, 风味新生。

Inspiration crosses oceans, ingredients take root at home.

Techniques converge, flavor is renewed.

慢炖安格斯牛肉意式宽面 ¥ 78

Stewed Angus beef with fettuccine

泰式九层塔海鲜意式细面 ¥ 88

Thai basil seafood spaghetti

椰子鸡块烩水磨年糕 ¥ 68

Stewed coconuts chicken with rice cakes

低温慢煮安格斯牛肉恰巴塔 ¥ 78

Sous-vide Angus beef ciabatta

碳烤干式熟成黄油鸡腿汉堡 ¥ 68

Grilled dry-aged chicken leg burger with butter
sauce

秘制马鲛鱼酱炒蛋牛角包 ¥ 68

Salted mackerel fillets scrambled egg croissant

牛油果辣味牛肉薄饼 ¥ 78

Chipotle beef tortilla with avocado

梅干菜酱笋丁蛋炒饭 ¥ 58

Stilled fried rice with egg, preserved vegetable and
bamboo shoot cubes

特色雪菜笋丝黄鱼面 ¥ 88

Yellow croaker noodles with pickled mustard
greens and shredded bamboo shoot

碳烤澳洲牛肉鲍鱼串 (2串) ¥ 88

Grilled Australian beef and abalone (2 pcs)

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甜品

DESSERT

在甜润之间留下余韵悠长的味觉回响。

Leaving a lingering echo of flavor within a gentle sweetness.

咖啡榛果巧克力蛋糕 ¥ 58

Coffee hazelnuts chocolate cake

蜜桃芭乐慕斯蛋糕 ¥ 58

Peach and guava mousse cake

40%牛奶巧克力花生酱金砖慕斯 ¥ 58

40% milk chocolate peanut butter brick mousse
cake

经典提拉米苏 ¥ 58

Classic Tiramisu

冰淇淋（任选一种口味：海盐焦糖、香草冰淇淋、 ¥ 28

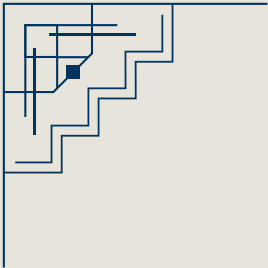
榛果可可）

Ice cream (choice one: sea salt, caramel
vanilla, or hazelnut chocolate)

时令水果拼盘（小份） ¥ 68

Seasonal fruit platter

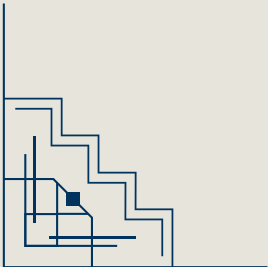
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儿童乐享
FOR OUR LITTLE GUESTS

童趣盎然, 营养均衡, 呵护小小味蕾的每一次探索。
Playful in spirit, balanced in nutrition—tending
to every discovery of young palates.

番茄肉酱意面 Spaghetti bolognese	¥ 48
虾排芝士汉堡 Shrimp patty cheeseburger	¥ 58
煎培根鸡蛋虎扒包三明治 Pan-fried bacon, egg and cheese sandwich	¥ 58
熟火腿芝士三明治配薯条 Grilled ham and cheese sandwich with french fries	¥ 58
香炸鸡块配薯条 Chicken nuggets with french fries	¥ 48



套餐 SET MENU

主厨特别推荐午餐套餐 (298元2位用) Chef's Special Lunch Set (Price ¥298 For 2 Persons)

供应时间: 周一至周五 11:30-14:00

Serving Hours: Mon-Fri 11:30-14:00

任选 3道 (前菜任选1道, 热菜任选2道, 咖啡茶任选2份)

Choose 3 Dishes: 1 Appetizer, 2 Hot Dishes, Two Coffee or Tea

前菜 Appetizer

鲜虾无花果芒果蔬菜沙拉

Shrimp salad with fig, mango and mixed vegetables

有机番茄雪球芝士开放式三明治

Open sandwich with organic tomato and mozzarella balls

夏威夷果鸡肉沙拉

Chicken and macadamia nuts salad

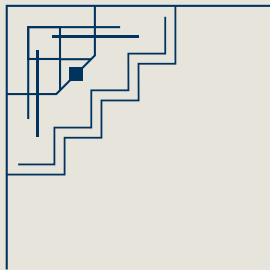
热菜 Hot

燕麦奶菌菇浓汤

Creamy mushroom soup with oat milk

青柠羽衣甘蓝浓汤, 米鱼, 海苔薄饼

Pan-fried rice fish with lime kale soup, served with seaweed pancakes



低温慢煮安格斯牛肉恰巴塔

Sous-vide Angus beef ciabatta

碳烤干式熟成黄油鸡腿汉堡

Grilled dry-aged chicken leg burger with butter sauce

秘制马鲛鱼酱炒蛋牛角包

Salted mackerel fillets scrambled egg croissant

牛油果辣味牛肉薄饼

Chipotle beef tortilla with avocado

蟹油沙葱酱黄鱼石锅饭

Stone pot rice with braised yellow croaker in crab oil and wild chive sauce

甬式梅干菜干炸鳗鱼石锅饭

Ningbo-style stone pot rice with deep-fried eel and preserved mustard greens

咖啡或茶 (每款套餐中, 以下选项可任选其二)

Coffee or tea (choose two from each set)

意式浓缩
Espresso

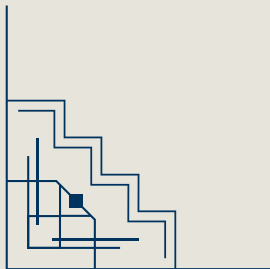
美式
Americano

拿铁
Latte

卡布奇诺
Cappuccino

红茶
Black Tea

绿茶
Green Tea



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套餐 SET MENU

“钱庄”商帮7道式晚宴菜单（798元2位用） "MERCHANT BANKERS' GUILD" 7-COURSE DINNER MENU (Price ¥798 For 2 Persons)

供应时间 Serving Hours: 17:30 – 21:00

本套餐需预约使用，菜品按位独立呈现

Reservation required, Each course individually plated

餐前面包

Bread Basket

欢迎小点拼盘

Amuse-Bouche Platter

香草三文鱼牛油果

Herbs-marinated salmon with avocado cream

甜虾蜜豆樱花塔

Sweet shrimps with honey bean

酸辣脆笋鲍鱼

Sour and spicy bamboo shoot with abalone

前菜

Appetizer

干式熟成章红，云南甜笋，柑橘汁

Dry-aged kanpachi with apple pear, citrus dressing

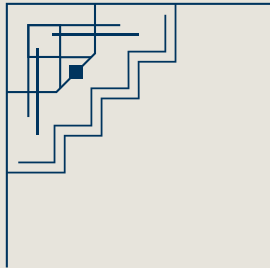
汤

Soup

四明山竹林鸡汤，鱼胶，海参，松茸

Matsutake chicken soup, fish maw and sea cucumber

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鱼

Fish

迷迭香姜油浸东海黄鱼柳，海米炒云南小瓜

Poached yellow croaker fillet in rosemary-ginger oil,
stir-fried zucchini and dried shrimps

牛肉

Beef

碳烤干式熟成澳洲安格斯M5眼肉，牛筋，山苏叶

Grilled dry-aged Australian Angus M5 rib-eye, beef tendons
and bird's nest fern

主食

Rice cake

海鲜浓汤煨慈城年糕，邱隘雪菜

Simmered rice cakes in seafood bisque with pickled mustard greens

甜品

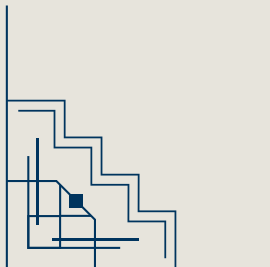
Dessert

40%牛奶巧克力花生酱金砖慕斯

40% milk chocolate peanut butter brick mousse cake

起泡酒2杯

Two glasses of sparkling wine



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