char

bar & grill

CHAR MENU

餐前小食
HORS D'OEUVRES

冷切肉拼盘 COLD-CUT PLATTER		238
36个月橡果喂伊比利亚火腿5J 5J IBERIAN HAM, AGED 36 MONTHS	268/30g	458/50g
"恰"定制卡露伽9年鱼子酱10克 CHAR CUSTOMIZED KALUGA QUEEN 9 YEARS CAVIAR, 10G		328

沙律
SALAD

主厨推荐沙拉 GARDEN SALAD	118
凯撒沙拉 CAESAR SALAD	138
布拉塔蔬果沙拉 BURRATA CHEESE SALAD	138
美式鲜虾菠菜沙拉 AMERICAN FRESH SHRIMP SPINACH SALAD	158

冷前菜
COLD APPETIZER

果木烟熏三文鱼 FRUIT WOOD SMOKED SALMON	148
金枪鱼牛肉薄片 BEEF CARPACCIO WITH TUNA SAUCE	168
澳洲和牛肉鞑靼 AUSTRALIAN WAGYU BEEF TARTARE	188
阿拉斯加帝王蟹肉塔 ALASKAN KING CRAB TARTS	198

热前菜
HOT APPETIZER

65℃低温慢煮温泉蛋 SLOW-BOILED SPRING EGG	88
煎带子和羊肚菌搭配海胆奶油汁 FRIED SCALLOPS AND MOREL MUSHROOMS WITH SEA URCHIN CREAM SAUCE	138
法式焗蜗牛泡芙 FRENCH BAKED SNAIL PUFFS	159
法式香煎鹅肝 FRENCH-STYLE PAN-FRIED FOIE GRAS	180
秘制黑虎虾 PAN-FRIED BLACK TIGER SHRIMP IN CAJUN SAUCE	188
芝士焗烤珍宝蟹肉糕 BAKED DUNGENESS CRAB AND CHEESE CAKE	198

菜单所示价格已包含服务费及税费，如您对任何食物产生过敏，请提前告知我们。
ALL PRICES ARE IN CNY AND INCLUSIVE OF SERVICE CHARGE AND TAX.
IF YOU HAVE ANY FOOD ALLERGY PLEASE INFORM US IN ADVANCE.

汤
SOUP

意式奶油菌菇汤 ITALIAN CREAM OF MUSHROOM SOUP	88
和牛清汤 WAGYU BEEF CONSOMMÉ	88
柠檬草海鲜浓汤 LEMONGRASS-INFUSED SEAFOOD BISQUE	98

炙烤牛排"湿式熟成"
WET-AGED FRUIT WOOD-GRILLED STEAKS

澳洲塔斯马尼亚海岛天然大麦，谷饲300天纯种安格斯
TASMANIA ISLAND, BARLEY-FED FOR 300 DAYS, PURE BLOOD ANGUS

180克，M5+ 牛柳 180G, M5, TENDERLOIN	398
500克，M5+ 眼肉 500G, RIBEYE	699

澳洲护林员谷294厂 270天谷饲安格斯牛排，5级
AUSTRALIA, RANGERS VALLEY, GRAIN-FED 270 DAYS, ANGUS

300克，腹心肉 300G, BEEF BELLY	328
300克，西冷 300G, SIRLOIN	428
200克，菲力 200G, TENDERLOIN	498
350克，眼肉 350G, RIBEYE	588

澳洲护林员谷294厂 RANGERS VALLEY和牛，7级
AUSTRALIA, RANGERS VALLEY, WAGYU MB7+ WX

300克，西冷 300G, SIRLOIN	777
200克，菲力 200G, TENDERLOIN	788

澳洲护林员谷294厂 澳洲和牛谷饲，8-9+级
AUSTRALIA, RANGERS VALLEY, GRAIN-FED WAGYU MB8-9+

300克，西冷 300G, SIRLOIN	888
500克，带骨眼肉 500G, BONE IN RIBEYE	1,188

炙烤牛排"干式熟成"（4-6分享）
DRY-AGED FRUIT WOOD GRILLED STEAKS (FOR 4-6 PAX)

美国极佳级，带骨眼肉，600克 US PRIME, BONE-IN RIBEYE, 600G	988
RV 澳洲270天谷饲安格斯，长骨战斧牛排，1200克，5级 AUSTRALIA, MB5+ ANGUS, GRAIN-FED FOR 270 DAYS, TOMAHAWK, 1200G	1,399
RV 澳洲安格斯T骨牛排，1000克，5级 AUSTRALIA, MB5+ ANGUS, GRAIN-FED, T-BONE, 1000G	1,588

另加 178元，享波士顿龙虾半只 250克
ADD RMB 178 FOR 250G HALF BOSTON LOBSTER

另加 158元，享厚切肥肝 80克
ADD RMB 158 FOR 80G SLICE OF FOIE GRAS

配菜
SIDE DISH

小番茄芝士色拉 CHERRY TOMATO – CHEESE SALAD	59
芦笋配帕马臣芝士和黑醋汁 ASPARAGUS WITH CHEESE AND BALSAMIC DRESSING	59
银鱼柳炒西兰薹 STIR FRIED BROCCOLINI WITH ANCHOVY	59
法式土豆泥 MASHED POTATO	59
培根炒菌菇 STIR-FRIED MUSHROOMS WITH BACON	59
芝士炸薯条 FRENCH FRIES WITH CHEESE	59

主菜 海鲜类 & 主食
MAIN COURSE, SEAFOOD & STAPLE FOOD

蒜蓉海鲜扁面 SEAFOOD GARLIC LINGUINI	188
传统和牛肉酱意面 TRADITIONAL WAGYU BEEF SPAGHETTI BOLOGNESE	188
意式海鲜饭 ITALIAN SEAFOOD RISOTTO	188
香煎大西洋银鳕鱼配时蔬 PAN-SEARED ATLANTIC COD WITH SEASONAL VEGETABLES	328
香草黄油焗波士顿龙虾 500克 BAKED BOSTON LOBSTER WITH HERB BUTTER 500G	528
炙烤海鲜拼盘搭配香草黄油 波士顿龙虾1只，黑虎虾4只，小鱿鱼4只，鲍鱼4只 SEAFOOD PLATTER BOSTON LOBSTER 1PC, BLACK SHRIMPS 4PCS, SQUID 4PCS, ABALONE 4PCS	1,088
鲜活波士顿龙虾（原味/蒜蓉黄油/芝士焗烤）时称 FRESH BOSTON LOBSTER (ROASTED WITH GARLIC, BUTTER, OR CHEESE)	998/KG
鲜活澳洲红龙虾（原味/蒜蓉黄油/芝士焗烤）时称 FRESH AUSTRALIAN LOBSTER (ROASTED WITH GARLIC, BUTTER, OR CHEESE)	1,998/KG

甜品
DESSERT

我们的提拉米苏 OUR VERSION OF TIRAMISU	78
主厨推荐冰淇凌（任选两球） CHEF'S ICE CREAM & SORBET (2 SCOOPS)	78
乳酪蛋糕 CHEESE CAKE	88
非常浆果 VERY BERRY	88
传统法式苹果派 TRADITIONAL FRENCH APPLE PIE	88
开心果巧克力蛋糕 PISTACHIO-CHOCOLATE CAKE	98