

Set Menu A: RMB 500/Person

Starter

Herb & sundry tomato bread cup
with French butter, olive oil, balsamic

1st course

Caesar salad
roman lettuce heart, crispy bacon, , 63c boiled egg, fish dressing

2nd course

“Pea & ham soup”
Green pea purees with jamon& baby cucumber salad

3rd course

Lemon butter baked scallops
with fresh fennel, parsley & chili, water cress baby radish salad

4th course

Slow roasted grain feed 120days flank steak
with potato& leek gratin, asparagus tips, black pepper sauce

To finished

Chocolate tasting plate

Set Menu B: RMB 600/Person

Starter

Herb & sundry tomato bread with French butter

Salad

3 salmon tartare
smoked, cooked& fresh salmon, confit black garlic, guacamole

Soup

Lobster bisque with poached Lobster

Hot entree

With fresh fennel, parsley & chili, water cress baby radish salad

Main

Roasted tajima wagyu tenderloin, pepper sauce

Side

Fried cauliflower with pinenuts & basil

French fires

Dessert

Chocolate tasting plate

To Finished

Fruit platter