

绚景楼圣诞节套餐

Aurora Christmas Set Menu

开胃菜 Appetizer

鰤鱼和腌制三文鱼卷,海带,牛油果,姜味酱油沙司 Hamachi and Cured Salmon Roll, Seaweed, Avocado, Ginger Soy Dressing ^{60克/g}

Soup

烟熏土豆汤,土豆泡芙,法式烤土豆,扇贝慕斯,百里香泡沫 Smoky Potato Soup, Puffed Potato, Fondant Potato, Scallop Mousse, Thyme Foam 160克/g

海鲜

香脆银鳕鱼,玉米饼,炖菊苣,意大利黑醋珍珠,蜂蜜大蒜沙司 Crisp Sliver Cod, Polenta, Braised Endive, Balsamic Pearl, Honey Garlic Sauce

主荒 Main Course

香烤澳洲M5西冷牛肉,千层土豆,黑松露,时令蔬菜,黄酒黄油沙司 Pan-roasted Australian M5 Beef Striploin, Potato Gratin, Black Truffle, Seasonal Vegetable, Yellow Wine Butter Sauce

或 OR

千层火鸡卷,火鸡腿炸饭团,中东小米粥,小玉米,火鸡汁 Filo Turkey Roulade, Turkey Leg Arancini, Couscous Porridge, Baby Corn, Turkey Gravy

*如果您有持殊餐饮需求,请在到达餐厅时主动告知演期人员。*Please inform Cast Members of any dietary restrictions when arriving at the restaurant.

*以上价格均为人民币,15%服务费已含 *All prices are in RMB and a 15% service charge is included.

*所有重量仅供参考 *All weights are for reference only



THE DID Dessert

香草肉桂苹果慕斯,青苹果冰霜 Vanilla and Cinnamon Apple Mousse, Green Apple Sorbet %

餐酒搭配Wine Pairing

法兰兹哈丝酒庄灰皮诺白葡萄酒(杯)

龙阁罗醍如瑰红葡萄酒(杯)

Lungarotti, L'UM Rosso Umbria Rosso (Glass)

150**≥升**/ml

或 OR

西瓜汁(杯)

Watermelon Juice (Glass)

280毫升/ml

橙汁(杯)

Orange Juice (Glass)

圣诞节单人套餐配酒年卡价格:1088.00人民币 Christmas Set Menu for One with Wine Pairing Annual Pass Holders Price: RMB 1088.00

圣诞节单人套餐配酒非年卡价格: 1288.00人民币

Christmas Set Menu for One with Wine Pairing Non-Annual Pass Holders Price: RMB 1288.00

*根据法律规定,不得向18岁以下游客销售酒类商品,我们将查验购买者的有效身份证件以确认年龄。
*The sale of alcoholic beverages to Guests under 18 years old is prohibited by law. We will check valid ID credentials to confirm age
*如果您有特殊餐饮需求,请在到达餐厅时主动告知阐明人员。*Please inform Cast Members of any dietary restrictions when arriving at the restaurant.

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分享菜品

For Sharing

伊比利亚火腿,西班牙辣味香肠,腌制蔬菜 Jamon Iberico De Belotta, Chorizo Sausage, Pickled Vegetable RMB 198/200束/g

前菜 Appetizer

腌金枪鱼,卡露伽有机10年鱼子酱,牛油果,生姜汁 Lightly Cured Tuna, 10 years Organic Kaluga Queen Caviar, Avocado, Ginger Dressing RMB 298/80克/g

番茄布拉塔芝士色拉,腰果罗勒酱,罗勒大米脆片,半于番茄 Tomato Burrata Salad, Cashew Pesto, Basil Rice Crispy, Semi-dried Tomato RMB 128/150克/g

香煎扇贝,白花菜泥,烤花菜,苹果培根酱 Pan-seared Scallops, Cauliflower Purée, Roasted Cauliflower, Apple Bacon Chutney RMB 198/90克/g





例汤

Soup

法式牛清汤,炖牛尾,根茎类蔬菜,洋葱酱 French Beef Consommé, Braised Oxtail, Glazed Roots Vegetable, Onion Jam RMB 158/200克/g

牛排菇汤,时令菌菇,菌菇酱,香菇片 Portobello Mushroom Soup, Seasonal Mushroom, Mushroom Purée, Shitake Crispy RMB 158/200克/g



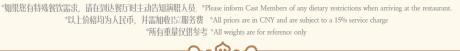


海鲜

香煎北极红点鲑,香槟酒醋汁,伊比利亚火腿薏仁,香料油 Pan-roasted Arctic Char, Champagne Vinegar Sauce, Jamon Iberico De Belotta Barley, Herb Oil RMB 268/130克/g

> 香煎银鳕鱼,土豆脆片,蟹肉,海鲜汁 Pan-fried Silver Cod, Potato Crisp, Crab Meat, Shellfish Sauce RMB 358/150克/g

黄油煮加拿大龙虾,节瓜卷烟熏茄子和龙虾钳肉,龙虾汁 Butter-poached Canadian Lobster, Zucchini Roll with Smoked Eggplant and Lobster Claw, Lobster Bisque RMB 688/120束/g



香煎银鳕鱼,土豆脆片,蟹肉,海鲜汁 Pan-fried Silver Cod, Potato Crisp, Crab Meat, Shellfish Sauce





贝壳意大利面, 辣味奶油芝士汁, 西班牙辣味香肠和帕玛森芝士 Abissine Rigate, Spicy Carbonara with Chorizo Sausage and Parmesan Cheese RMB 158/150克/g

烤羊排, 胡萝卜泥, 石榴, 蚕豆, 白木耳, 黑蒜羊肉汁 Baked Lamb Rack, Carrot Purée, Pomegranate, Fava Bean, White Fungus, Black Garlic Lamb Jus RMB 488/150克/g

M7西冷牛肉配松露黄油, 菌菇, 土豆泥, 粉红胡椒汁 M7 Beef Sirloin with Truffle Butter, Mushroom, Mashed Potato, Pink Peppercorn Sauce RMB 588/170克/g

分享菜品

Carving Dish

澳洲 M 3 带骨肉眼, 时令蔬菜

配黑胡椒汁或蘑菇牛肉汁 柠檬盐或黑松露盐

Australian M3 Rib Eye with Bone, Seasonal Vegetable

With Pepper Sauce or Mushroom Beef Jus Lemon Salt or Truffle Salt

RMB 1288/1100克/g

Side Dish

奶油土豆泥配炸干葱

Creamy Mashed Potato with Fried Shallot Strings RMB 58/110克/g

奶油土豆泥配云南松露片 Creamy Mashed Potato with Yunnan Truffle Shavings RMB 68/110克/g

新鲜混合色拉

配8年意大利香醋或蜂蜜芥末汁 Bouquet of Fresh Young Leafs and Herbs With 8 years Balsamic Sauce or Honey Mustard Dressing RMB 68/90克/g

<u> 香煎花椰菜配雷穆拉德酱,曼彻格芝士</u> Pan-fried Cauliflower with Remoulade Sauce, Aged Manchego Cheese RMB 68/100克/g

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甜品

Dessert

巧克力榛子舒芙蕾,焦糖榛子冰淇淋,开心果沙司 Chocolate and Hazelnut Soufflé, Caramelized Hazelnut Gelato, Pistachio Sauce RMB 98/180克/g

腌莓子色拉,荔枝泡沫,意式香草奶冻,莓子浓缩汁 Marinated Berry Salsa, Lychee Foam, Light Vanilla Pannacotta, Berry Extraction RMB 108/120東/g

柠檬青柠芝士蛋糕,卡曼橘冰淇淋,薄荷酱,白巧克力"雪花" Lemon Lime Cheesecake, Kalamansi Ice Cream, Mint Pesto, White Chocolate "Snow" RMB 108/150克/g 柠檬青柠芝士蛋糕,卡曼橘冰淇淋,薄荷酱,白巧克力"雪花" Lemon Lime Cheesecake, Kalamansi Ice Cream, Mint Pesto, White Chocolate "Snow"

