



SALADS & STARTERS

沙拉及头盘

- Charcuterie Platter** 148
什锦猪肉拼盘
Parma ham, dry superior sausage trussed,
dry cured sausage with walnut, marinated olive, gherkin
帕尔马火腿, 手工干香肠, 核桃仁干香肠, 腌制橄榄, 鸡尾酸黄瓜
- Japanese Red Tuna Salad** 148
日本红金枪鱼沙拉
Pan seared tuna fillet, French bean, arugula,
cherry tomato, fennel, black olive, pesto dip, balsamic reduction
香煎金枪鱼柳, 法国扁豆, 芝麻菜, 樱桃番茄, 茴香头, 黑橄榄,
紫苏酱, 浓缩意大利黑醋
- Mexican Flavored Chicken Cobb Salad** 98
墨西哥风味 科布沙拉
Corn, red onion, cherry tomato, bacon, egg, avocado,
Cajun chicken breast, cheddar, lettuce, thousand island dressing
玉米粒, 红洋葱, 樱桃番茄, 培根, 牛油果, 卡真鸡胸肉,
车达芝士, 生菜, 千岛汁
-  **Gravlax** 148
自制腌三文鱼片
Marinated Norwegian salmon fillet, egg yolk, egg white, caper,
horseradish cream, lemon, gold brown toast
腌制挪威三文鱼柳, 鸡蛋黄, 鸡蛋白, 水瓜柳, 辣根酱, 柠檬
- Romaine Lettuce Salad** 78
罗马生沙拉
Bacon, croutons, Parmesan, anchovy, Caesar dressing
培根, 面包丁, 帕玛臣芝士, 银鱼柳, 凯撒汁
- Boston Lobster Salad** 388
慢煮半只波士顿沙拉
Poached half lobster, avocado, green apple,
orange, radish, cocktail dressing
慢煮半只龙虾, 牛油果, 青苹果, 橙子, 小萝卜, 鸡尾酒汁

 **Signature Dishes 主厨推荐**

 **Vegetarian 素食**

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SOUPS

汤

- Lobster Bisque** 178
法式龙虾汤
Cream, Boston lobster, garlic bread
奶油, 波士顿龙虾, 蒜味面包
-  **Duck Infusion** 88
鸭肉汤
Duck tea bag, duck consommé
鸭肉茶包, 鸭肉清汤
-  **Organic Tomato Soup** 68
有机番茄汤
Cherry tomato, ricotta, basil oil
樱桃番茄, 乳清奶酪, 紫苏油
- Soup Of The Day** 58
每日例汤
Ask your butler for today's special
请询问每日变换的特选

BURGERS & SANDWICHES

汉堡, 三明治

- Australian Beef Burger** 188
澳洲牛肉汉堡
100% Australian beef,
With bacon, gherkin, caramelized onion, Emmental cheese,
sesame bun, pimento chutney
100% 澳洲牛肉, 配培根, 酸瓜, 焦糖洋葱, 瑞士大孔奶酪, 甜红椒酱
- Eclat's Club Sandwich** 148
怡亨俱乐部三明治
White toast, mushroom, bacon, ham, turkey ham, organic egg, butter
lettuce, tomato, gherkin, avocado, Emmental cheese
白吐司, 蘑菇, 培根, 火腿, 火鸡肠, 有机鸡蛋, 黄油生菜, 番茄, 酸黄瓜,
牛油果, 大孔芝士, 牛油果

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PASTA & RISOTTO

意大利面和意大利饭

- Pesto Spaghetti** 118
紫苏意大利面
Arugula, sun dried tomato, parmesan cheese
芝麻菜, 风干番茄, 帕玛臣芝士

- Fusilli Carbonara** 118
奶油培根螺旋面
Bacon, Parmesan
培根, 帕玛臣芝士

- Penne All' Arrabbiata** 118
辣味斜切意大利面
Dry chili, pancetta, Pecorino, tomato sauce
干辣椒, 烟熏五花肉, 佩科里诺干酪, 番茄汁

- Wild Mushroom Risotto** 128
野菌意大利米饭
Cepes, truffle oil
牛肝菌, 松露油

- Boston Lobster Linguini** 388
波士顿龙虾意大利面
Half Boston lobster, chorizo, cherry tomato, spinach leaves
半只波士顿龙虾, 西班牙辣红肠, 樱桃番茄, 菠菜叶

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MEAT & POULTRY

肉类和家禽

- Pan Fried Rosemary Flavored Chicken Breast** 168
香煎迷迭香风味鸡胸
Mashed potatoes, sugar pea, chicken gravy
土豆泥, 蜜豆, 鸡肉原汁
- Roasted Spiced Empire Duck Breast** 158
烤香料帝皇鸭胸
Mashed sweet potatoes, plum compote, plum syrup and duck jus
甜薯泥, 糖渍李子, 李子糖浆鸭肉汁
- Australian Beef Tenderloin** 348
澳洲牛柳 200 克
Char-grilled tenderloin (200g),
potato gratin, market vegetables, morel sauce
炙烤牛柳 (200 克), 千层土豆, 蔬菜, 羊肚菌汁
-  **Australian Wagyu Ox-Tail** 268
澳洲和牛牛尾
Braised ox-tail, mashed potatoes, Carbernet Sauvignon wine sauce
慢炖和牛牛尾, 土豆泥, 卡本内赤霞珠酒汁
-  **USA BBQ Pork Spareribs** 20 minutes preparation 198
烧烤美国猪排
Pickle, onion ring, homemade BBQ sauce
泡菜, 洋葱圈, 自制 BBQ 汁
-  **24 Hours Suckling Pig Leg Confit** 30 minutes preparation 448
24 小时慢煮乳猪腿
Roasted suckling pig leg confit, vegetables, mango jam, mustard seed,
pork gravy
烤乳猪腿, 蔬菜, 芒果酱, 芥末籽, 猪原汁

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SIDE DISHES

配菜

- **Mashed Potatoes** 38
奶油土豆泥
- **Grilled Asparagus** 38
铁扒芦笋
- **Sautéed Wild Mushrooms** 38
炒蘑菇

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FISH & SEAFOOD

鱼和海鲜

Pan Seared Icelandic Sole Fillet 香煎冰岛比目鱼柳 Baby vegetables, boiled potatoes, caper butter sauce 嫩蔬菜, 煮土豆, 水瓜柳汁	188
French Coast Cod Fish 法国沿海银鳕鱼 Baked cod fish fillet, garlic and potato puree, black garlic, orange infused mantis shrimp sauce 烤银鳕鱼柳, 大蒜土豆泥, 黑蒜, 橙味海虾汁	298
Slow Cooked Norwegian Salmon Fillet 慢煮挪威三文鱼柳 Potato puree, radish, baby carrot, citrus and fennel cream sauce 土豆泥, 樱桃萝卜, 小胡萝卜, 柑橘茴香奶油汁	168
Boston Lobster 波士顿龙虾 Baked cheese potato, half lemon, herbs butter 芝士烤土豆, 柠檬, 香草黄油汁	388

TO SHARE

分享式主菜

Roasted USA Angus Beef Rib With Bone (1kg) 烤美国安格斯带骨牛眼肉 (1 公斤) Baby potato, vegetables, heirloom tomatoes, beef gravy 小土豆, 蔬菜, 带枝番茄, 牛原汁	988
Paella 30 minutes preparation 西班牙海鲜饭 Pork belly, chicken, calamari, squid, peas, pimento, saffron, cannelloni bean, Hokkaido scallops, prawns, mussels 五花肉, 鸡肉, 鱿鱼, 墨鱼, 豌豆, 甜椒, 藏红花, 白云豆, 北海道扇贝, 大虾, 海虹	488
 Slow Roasted Whole Suckling Pig * 慢烤整乳猪 * Mango jam, mustard seed, heirloom tomatoes, pork jus 芒果酱, 芥末籽酱, 带枝番茄, 猪原汁 reservation recommended three days in advance / 需要提前三天预订	1488

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DESSERTS

甜品

-   **Valrhona Chocolate Fondant** 88
法芙娜巧克力丰登
Vanilla sauce, vanilla ice cream
香草汁, 香草冰激凌
- Lemon Cheese Meringue** 48
柠檬芝士蛋白蛋糕
Vanilla meringue, chocolate crumbles
香草蛋白饼干, 巧克力饼干碎
- Cheese Cream Cake** 78
芝士奶油蛋糕
Basil panna cotta, tomato crumbles
紫苏牛奶软膏, 番茄酥粒
- Coconut Mousse Cake** 58
椰子慕斯蛋糕
Fresh raspberry, savarin, berry juice
鲜树莓, 萨伐伦蛋糕, 莓子汁
- Hazelnut Truffle Ferrero Rocher Cake** 78
榛子松露巧克力蛋糕
Crusted chocolate biscuit, passion fruit jelly, chocolate and coffee dip
巧克力饼干碎, 热情果结利, 巧克力咖啡酱
-  **Seasonal Fruit Platter** 78
时令水果盘

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