

OCEAN RESTAURANT

海之味水族餐厅

DINNER MENU

晚餐菜单

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6 Course Menu 六道菜单 \$248

6 Course Menu with 5 types of Caviar 六道菜单搭配五种鱼子酱 \$298

Wine Pairing 葡萄酒搭配 \$148 / Alcohol-free Pairing 无酒精鸡尾酒搭配 \$68

8 Course Menu 八道菜菜单 \$288

8 Course Menu with 5 types of Caviar 八道菜菜单搭配五种鱼子酱 \$328

Wine Pairing 葡萄酒搭配 \$198 / Alcohol-free Pairing 无酒精鸡尾酒搭配 \$88

STARTER 开胃菜

Cauliflower Cream 花椰菜奶油

Squid Ink Sauce | Kaviari Caviar

墨鱼汁 | 鱼子酱

Kaviari Beluga Imperial Caviar

King Crab 国王螃蟹

Avocado | Basil Purée | Caviar Cream

牛油果 | 罗勒泥 | 鱼子酱霜

Kaviari Oscietre Prestige Caviar

Oyster 牡蛎

Green Bean | Basil Oil | Lemon Confit | Sea Urchin Sauce

绿豆 | 罗勒油 | 柠檬酱 | 海胆酱

Grilled Scallops 烤扇贝

Celery and Cornichon | Seaweed | Smoked Beef | Green Celery Foam |

Spices and Orange Reduction | Hazelnut

芹菜和康琼 | 海藻 | 熏牛肉 | 绿色芹菜泡沫 | 香料和橙子 | 榛子

Kaviari Kristal Caviar

Lobster Raviolo 龙虾馄饨

Granny Smith | Foie Gras | Roasted Shell Sauce

史密斯青苹果 | 鹅肝 | 烤贝壳酱

MAIN COURSE 主食

Turbot 大菱鲆鱼

Pearl Rice | Fish Fin Tartare | Seaweed | Nori-infused Butter Sauce

珍珠米 | 鱼翅鞑靼 | 海藻 | 紫菜黄油酱

Kaviari Baeri Royal Caviar

Josper Oven-baked Wagyu Beef

Josper 烤箱烤和牛

Seared Asparagus | Gherkin | Confit Seaweed Potatoes | Beef Jus

烤芦笋 | 小黄瓜 | 油封海藻土豆 | 牛肉汁

Kaviari Transmontanus Caviar

DESSERT 甜品

Strawberry Pavlova 草莓巴甫洛娃

Diplomat Matcha Tea Cream | Strawberry Sorbet

抹茶奶油 | 草莓刨冰

CHEF OLIVIER BELLIN

L'Auberge des Glazicks, Brittany France

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX. 价格需加收服务费和政府消费税。