

## 秋季精选菜单

## Menu

**开胃小食 APPETIZER**

蒜蓉面包 Garlic Bread ¥28

风情鸡翅 Buffalo Wing ¥38

炸鱿鱼圈 Fried Squid Ring ¥38

炸洋葱圈 Onion Ring ¥38

炸薯条 French Fries ¥38

和牛薄脆 Wagyu Beef Crisp ¥48

轰炸机组合 Fried Platter ¥88

风情鸡翅、炸薯条、洋葱圈、鱿鱼圈/French Fries、Chicken Wings &amp; Onion Ring

小食拼盘 Snack Platter ¥138

虾饼、香肠、风情鸡翅、鱿鱼圈/Thai Shrimp Cake、Sausage、Chicken Wing、Fried Squid Ring



\*图片仅供参考，如有不同请以文字为准

**健康沙拉 SALAD**

卡真鸡牛油果沙拉 Cajun Chicken Avocado Salad ¥68

卡真鸡肉，车打芝士，牛油果和培根配上混合生菜并佐以自制日式和风汁

Cajun chicken, cheddar cheese, avocado &amp; smoked bacon served in a mixed leaves salad base with Japanese Dressing



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嫩烤牛菲力沙拉 Steak Fillet Salad ¥88

烤牛菲力、圣女果、土豆、鸡蛋配新鲜蔬菜和油醋汁

Fillet, Cherry Tomato, Potato and Egg served with lettuces and Vinaigrette

三文鱼香芒藜麦沙拉 Marinated Salmon and Mango Salad ¥88

新鲜什锦生菜配自制烟熏三文鱼、新鲜芒果、藜麦、黄瓜、洋葱和红樱桃番茄并佐以蜂蜜芥末酱

Fresh Mixed Greens with Smoked Salmon, Fresh Mango, Quinoa, Cucumber, Onion and

Cherry Tomatoes Served with Honey Mustard Dressing

烤南瓜葡萄醋素食沙拉 Fresh Garden Salad ¥48

新鲜生菜、烤蘑菇、红樱桃番茄、红腰豆、黄瓜、橄榄、玉米粒、烤南瓜和腰果佐以葡萄醋汁

Mixed Greens with Roasted Mushroom, Cherry Tomatoes, Red Bean, Cucumber, Olives, Corn,

Roasted Pumpkin and Cashew nuts Served with Vinaigrette Dressing

**汤 SOUPS**

海鲜浓汤 Seafood Chowder ¥58

大虾、海鱼、法国蓝贻贝和海蟹精心熬制的浓汤

Big Shrimp, Seafood Fish, French Blue Mussels with Cognac Crab Soup



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精选每日例汤 Special Daily Soup ¥38

**12 寸椭圆薄底石板披萨 12" PIZZA**

马格丽特披萨 Pizza Margarita ¥78

传统意式披萨配风干蕃茄和水牛芝士

Traditional Italian Pizza Topping with Sun-Dried Tomatoes and Buffalo Mozzarella

缤纷夏威夷披萨 Hawaiian Pizza ¥88

火腿、菠萝、阿里根奴、马苏里拉芝士和番茄酱

Ham, Pineapple, Oregano, Mozzarella Cheese and Tomato Sauce

帕尔玛火腿披萨 Parma Ham Pizza ¥108

意大利帕尔马火腿、蘑菇、芝麻菜、阿里根奴、帕马臣芝士、马苏里拉芝士和番茄酱

Italian Parma Ham, Mushrooms, Rocket, Oregano, Parmesan Cheese, Mozzarella Cheese and

Tomato Sauce

北意黑松露烤牛肉披萨 ¥118

烤牛肉、马苏里拉芝士和菌菇，淋上黑松露酱

Beef, Mozzarella Cheese, Mushroom and Truffle Sauce

金枪鱼牛油果海鲜披萨 ¥138

金枪鱼、海鱼、虾仁、牛油果、菠萝、马苏里拉芝士的味觉碰撞

Tuna, Sea Fish, Shrimp, Avocado, Pineapple, Mozzarella Cheese

**意大利面、饭、Pasta、Rice**

传统意式肉酱面 Spaghetti Bolognese ¥78

传统意式肉酱配意大利直面和帕玛桑芝士粉

Spaghetti covered in Tomato Meat Sauce served with Parmesan

奶油蘑菇培根意面 Spaghetti Carbonara ¥88

意大利直面粉配培根和蘑菇

Spaghetti tossed with Bacon and mushroom

鹅肝牛肉胸肉意面 Goose Liver Beef Brisket Spaghetti ¥128

不能拒绝的现煎鹅肝和嫩牛肉意大利面

Spaghetti tossed with Goose Liver Beef Brisket served black pepper sauce

特色海鲜意面 Seafood Spaghetti ¥138

大虾、青口贝和个大带子的海鲜味觉享受

Roman Favorite! Spaghetti Pasta covered in Red Seafood Sauce



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番红花蟹汤海鲜烤饭 Seafood Risotto ¥128

\*建议 1-2 人食用 \*\*须至少 30 分钟

只用纯蟹精心熬煮 5 小时的海鲜汤底和番红花汁的烤饭，搭配大虾、青口贝和五彩蔬菜

Seafood Risotto with Shrimp and Mussel

glo 超级和牛汉堡 Wagyu Beef Burger ¥108

肉食者最爱，180g 超大和牛肉饼搭配橘色车达芝士、番茄、酸黄瓜和芝麻面包和薯条

180g Wagyu Beef Burger with Cheese, Tomato and Onions served with French Fries

牛油果酱 Club 三明治 Guacamole Club Sandwich ¥78

口感丰富的经典三明治，培根、鸡肉配鸡蛋和牛油果酱，吐司搭配传统英式焗豆

Cured bacon, Chicken Breast with egg and guacamole served with baked beans

玛莎曼椰香鸡肉饭 Matsaman Chicken Stew with Coconut ¥68

有“咖喱之王”之称的泰国南部玛莎曼咖喱糅合了丰富的香料与香叶，纯椰汁将柔柔的香甜炖煮在嫩鸡腿肉里，口感丰富饱满，酸甜咸辣鲜更加平衡。

Matsaman Chicken Stew with Coconut

**精选牛排 BEST CHOICE STEAK**

精选世界各地优质谷饲牛排，为爱牛排的你提供绝佳的味蕾享受！

**8 小时低温牛排 8 Hours Sous Vide Steak** 约 8oz./225g **¥ 138**

选用牛身上第二嫩的部位，兼具菲力的甘甜的柔嫩和眼肉的脂香。低温 8 小时而成，搭配独特的黑胡椒汁，超值之选！

肉味：4 油香：3 **柔软度：5** 价格：4

**肉眼 Rib Eye** 约 10oz./300g **¥ 198**

肉质柔软味道甘甜而且脂香丰富，肉眼一直是众人追随的部位。肉眼顶部的肉眼盖，油脂更丰富需要更长的时间烹调，其弹性十足及肉味浓郁的风格一致深受牛迷追捧！

肉味：4 油香：4 **柔软度：4** 价格：4.5

**菲力 Fillet** 约 8oz./225g **¥ 188**

牛全身最嫩且最贵部位，加上淡雅而甘甜的风味，优雅的像个女王。菲力是全只牛里价格最高的部位，厚切后用低温料理是最佳的选择。

肉味：3 油香：3 **柔软度：5** 价格：5

可免费享用 2 款精致配菜

Free for 2 Side Dishes and 1 Sauce

- 香煎芦笋 Asparagus                      炸薯条 French Fries
- 黄油西兰花 Broccoli                      彩虹沙拉 Fresh Garden Salad
- 炒野菌菇 Fry the Fungus Mushroom

增加一款精致配菜 Add one Side Dish **25rmb plus**

**英式碳烤拼盘 Mixed Grill** **¥ 298**

牛排、招牌猪肋排、嫩烤羊排和风情鸡翅配爆浆番茄和碳烤玉米,美味多汁!

Steak, Pork Ribs, Lamb Chop & Chicken Wings Served with Roasted

Tomato and Grilled Sweet Corn

**\*建议 2-4 人食用**



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**至尊海陆拼盘 Deluxe Surf & Turf** **¥ 358**

牛排、招牌猪肋排、鸡翅、三文鱼柳、大虾和带子配爆浆番茄和碳烤玉米,美味多汁!

Steak, Pork Ribs, Chicken wings & Salmon fillet, Shrimp and Scallop Served

With Roasted tomato and Grilled Sweet Corn

**\*建议 2-4 人食用**

**伦敦美食 LONDON FAVOURITES**

**英式炸鱼和薯条 British Fish & Chips** **¥ 128**

传统英式炸鱼搭配牛油果泥，自制塔塔酱和香脆薯条 Traditional battered fish served with Avocado purée, homemade tartar sauce & chips



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**迷迭香汁烤法式羊排 French Lamb Chops with Rosemary** **¥ 168**

French Lamb Chops Served with Daily Potato and Season Vegetables

嫩烤羊排配以每日精选马铃薯和时令蔬菜和迷迭香汁

**香料烤鸡 Roasted Spring Chicken with herb** **¥ 78**

现烤半只香脆春鸡配薯条

Oven-roasted Spring Chicken with a crispy Skin served with French Fries

**烧烤酱碳烤猪肋排 Pork Baby Back Ribs**

新鲜香料腌制猪肋排，配上自制的夏日烧烤酱，搭配我们特有的薯条和爆浆番茄

Our Special Ribs are rubbed with fresh herbs, slow-cooked to tenderness then finished on the

char grill, before being smothered in our homemade BBQ sauce and Roasted tomato



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Quarter Ribs 1/4 份 ( 约 500g ) **¥ 158**

Half Slab 半份 ( 约 900g ) **\*建议 1-2 人食用** **¥ 188**

Whole Slab 整块 ( 约 1.4kg ) **\*建议 2-4 人食用** **¥ 288**

**半鸡半肋排拼盘 Half Chicken & Half Slab Bibs** **\*建议 1-2 人食用** **¥ 258**

**整鸡整肋排拼盘 Whole Chicken & Whole Slab Bibs** **\*建议 2-4 人食用** **¥ 398**

**甜品 DESSERT**

**巧克力慕斯 Chocolate Mousse** **¥ 38**

**纽约芝士 New York Cheese** **¥ 48**

**抹茶红豆蛋糕 Matcha Red Bean Cake** **¥ 38**

**焦糖布丁 Caramel Pudding** **¥ 38**

**甜品拼盘 Sharing Platter** **¥ 98**

厨师为您精选三款甜品搭配奶油和巧克力酱

The chef's choice combination of 3 desserts served with freshly whipped cream & chocolate shavings

**适合 2 人或多人分享 GOOD FOR 2 or MORE TO SHARE**