

法餐厅夏季商务套餐  
 Summer Set Menu

菜单 A

RMB 198P.P

头盘  
Appetizer

法式香柠生蚝沙拉配香草柠檬汁  
Fresh oyster salad with herb lemon sauce

汤  
Soup

传统法式海鲜汤配虾丸及菜丝  
Classical French sea food soup with shrimps balls  
and shredded vegetable

主菜  
Main course

慢火嫩扒羊排配芥末薄荷汁及时蔬土豆  
Slow pan-fried lamb chop with mint mustard sauce  
and mixed Vegetable and potatoes

甜品  
Desserts

冰淇淋泡芙配时令鲜果  
Ice cream puff with fresh fruits

咖啡, 茶  
Coffee, tea

菜单 B

RMB 218P.P

头盘  
Appetizer

香煎鹅肝配蜜汁菠萝及无花果  
Pan-fried goose liver with honey glaze pineapple and figs

汤  
Soup

香浓蔬菜汤配海鲜肉丸及蒜茸面包  
Vegetable soup with seafood balls and garlic bread

主菜  
Main course

煎扒牛排及海鲜串配山药及时蔬红酒鲜蘑菇汁  
Pan-fried beef steak & seafood skewer with chinese  
yam and Mixed vegetables

甜品  
Desserts

红酒梨香草冰淇淋配热巧克力汁  
Poach pear in red wine with vanilla ice cream  
Hot chocolate sauce

咖啡, 茶  
Coffee, tea

菜单 C

RMB 238P.P

头盘  
Appetizer

传统法式蟹肉沙拉配蛋黄鱼籽  
French crab salad with black caviar

汤  
Soup

经典奶油芦笋鱼丸汤  
Classical cream asparagus soup with fish balls

主菜  
Main course

法式烤鲈鱼配柠檬香芹汁香草土豆及时蔬  
Roasted sea bass with lemon parsley sauce and  
Olive potatoes & vegetables

甜品  
Desserts

法式柠檬挞配草莓冰淇淋  
French lemon tart with strawberry ice cream

咖啡, 茶  
Coffee, tea

