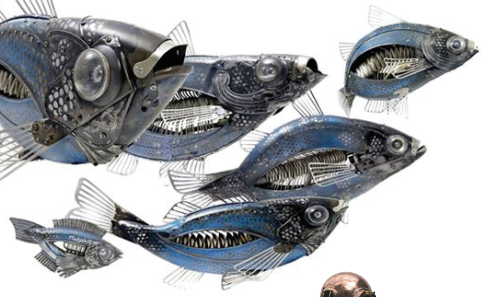


Ossiano Ultimate Set Lunch
奥西亚诺豪华黄金午餐

CNY 2088 /Person 位

Appetizer
开胃菜

Pan Seared Foie Gras
香煎鸭肝
French Duck "Foie Gras", Coconut, Mango
香煎法国露杰鸭肝，椰子，芒果

Ossiano Seafood Platter
奥西亚诺海鲜盘

Ossiano Kaluga Queen Caviar
西伯利亚鲟鱼子酱
Boston Lobster
加拿大波士顿龙虾
Langoustine
新西兰海螯虾
Octopus a la "Catalan"
法式低温慢煮八爪鱼配辣味番茄酱
Tiger Prawn, Cooked Whelk
老虎虾，法国海螺
Grill Squid with Tomato & Sweet Corn Salsa Cruda
香煎鱿鱼，墨西哥风味番茄莎莎
Sour Cream, Homemade Marie Rose Sauce, Soy Sauce & Wasabi
酸奶油, 海底餐厅特色风味蛋黄酱，生抽＆日式芥末
Rye Bread, Freshly Toasted Brioche
荞麦面包，法式牛油面包

Soup
汤

Matsutake Cappuccino
松茸蘑菇汤
Matsutake with Crispy Bacon Soup,
Cappuccino Laced with Black Truffle Oil
卡布奇诺松茸蘑菇汤，
低温慢烤脆五花肉培根，黑松露油

Entrée
前菜

Hokkaido Scallop
北海道扇贝
Warmed Scallop, Fine Sliced of Iberic Ham,
Black Truffle Potato Mousseline, Cognac Jus
热扇贝，伊比利亚火腿片，黑松露土豆慕斯，白兰地汁

Givré
冰激凌

Blueberry, Burgundy Wine "Sorbet"
蓝莓，法国勃艮第红酒雪葩

Chef Signature
主菜

M8 Angus Beef Tenderloin
M8安格斯牛柳
Char-Grilled Beef Tenderloin, Porcini,
French Foie Gras Toast Pudding, Black Truffle Sauce
果木炙烤安格斯牛柳M8，牛肝菌，
法式鸭肝吐司，黑松露汁

Or或

24h Beef Short Ribs "Oscar"
慢烤牛小排
Short Ribs, King Crab, Crustacean Hollandaise
法式低温慢煮24小时牛小排，帝王蟹，龙虾荷兰汁

Or或

Red Grouper "Niçoise"
东星斑
Slow Roasted Tomato, Kalamata Olive, Basil, Lemon
慢烤小番茄，黑橄榄，罗勒，柠檬

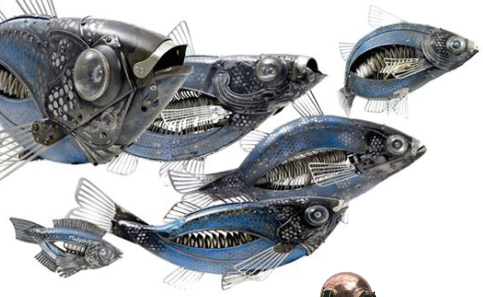
Pre-dessert
小甜品

Matcha Cream with Tropical Mango Salsa
日式抹茶奶油配热带风情芒果酱

Dessert
甜品

Earl Grey Tea Milk Chocolate Cream,
Orange Madeleine Sponge
with Blood Orange & Lemon Grass Sorbet
伯爵茶牛奶巧克力，
香橙马德琳小饼配血橙香茅冰沙

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
如对食物过敏，请在点餐前告知服务员。
All prices are in CNY, inclusive of service charge and 6% VAT.
以上所有价格均为人民币且包含服务费和6%增值税。



Ossiano Ultimate Set Dinner
奥西亚诺豪华黄金晚餐

CNY 2288 /Person 位

Appetizer
开胃菜

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香煎鸭肝
French Duck "Foie Gras", Coconut, Mango
香煎法国露杰鸭肝，椰子，芒果

Ossiano Seafood Platter
奥西亚诺海鲜盘

Ossiano Kaluga Queen Caviar
西伯利亚鲟鱼子酱
Boston Lobster
加拿大波士顿龙虾
Langoustine
新西兰海螯虾
Octopus a la "Catalan"
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Tiger Prawn, Cooked Whelk
老虎虾，法国海螺
Grill Squid with Tomato & Sweet Corn Salsa Cruda
香煎鱿鱼，墨西哥风味番茄莎莎
Sour Cream, Homemade Marie Rose Sauce, Soy Sauce & Wasabi
酸奶油, 海底餐厅特色风味蛋黄酱，生抽＆日式芥末
Rye Bread, Freshly Toasted Brioche
荞麦面包，法式牛油面包

Soup
汤

Matsutake Cappuccino
松茸蘑菇汤
Matsutake with Crispy Bacon Soup,
Cappuccino Laced with Black Truffle Oil
卡布奇诺松茸蘑菇汤，
低温慢烤脆五花肉培根，黑松露油

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Matcha Cream with Tropical Mango Salsa
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Dessert
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