OPUS

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À LA CARTE

4 道式 | 4 COURSE — 1288

餐前小点，1款开胃菜，1款主菜，1款甜品，由您自主搭配
Amuse Bouche, 1 Starter, 1 Main Course, 1 Dessert to choose from the options below

开胃菜 Starters

油甘鱼，法边豆，姜，香葱
Hamachi, Green Beans, Ginger, Chives

芝麻黄鳍金枪鱼，柚子油醋汁
Sesame Yellowfin Tuna, Yuzu Vinaigrette

海螯虾晶冻, 豌豆奶油, 低温螯虾尾
奥西特拉鱼子酱
Scampi Gelée, Pea Cream
Poached Scampi Tail, Oscietra Caviar

鹅肝，菊芋，鸭烧汁
Foie Gras, Topinambour, Duck Jus

云南菌菇汤，瑞可塔芝士
Yunnan Mushroom Soup, Ricotta

主菜 Main Courses

酥鳞甘鲷，蛤蜊汁，香茅
Crispy Amadai, Clam Sauce, Lemongrass

新鲜意大利扁面(36蛋黄)，核桃酱
西洋菜汁
Fresh Fettuccine “36 Yolks”
Walnut, Watercress Jus

帝王蟹，轻盈慕斯，番茄精萃
King Crab, Fine Mousseline, Tomato Coulis

烟熏油封羊排，脆生菜，法式浓汁
Smoked and Confit Rack of Lamb
Crispy Lettuce, Demi-Glace

大连扇贝，云南芦笋
Dalian Scallop, Yunnan Asparagus

甜品 Desserts

黑巧克力，茉莉
Chocolate and Jasmine

海南牛油果，可可，紫苏冰淇淋
鱼子酱
Hainan Avocado, Cacao
Shiso Ice Cream, Oscietra Caviar

焦糖菠萝，海盐，青柠
Candied Caramelized Pineapple
Sea Salt & Lime

时令鲜果
Seasonal Fresh Fruits

OPUS 388 经典之选 | OPUS 388 CLASSICS

海洋狂想曲：6只吉拉多生蚝 — 788
Rhapsody of the Sea: 6 pcs Gillardeau Oyster

(酩悦香槟) — 260
(Moët & Chandon, Brut Imperial, France, NV)

M6和牛西冷400克 — 1188
M6 Wagyu Beef Sirloin 400g

(百美福黑皮诺红葡萄酒) — 198
(Prosper Maufoux Bourgogne Pinot Noir, Burgundy, France)

精选鸡尾酒 | SIGNATURE COCKTAIL

华尔兹 Valse — 138
轩尼诗VSOP，百香果泥，柠檬汁，栀子花糖浆，苏打水
Hennessy VSOP, Passion Fruit, Lemon Juice, Gardenia, Soda

老广场 Vieux Carré — 138
轩尼诗VSOP, 尊美醇威士忌, 曼奇诺红味美思
Hennessy VSOP, Jameson, Mancino Rosso

无酒精饮料 | NON-ALCOHOLIC DRINK

普罗旺斯微风 Provence Breeze — 98
酸葡萄汁，苹果汁，栀子花糖浆
Verjuice, Apple Juice, Gardenia

英国萃澄系列起泡茶 Saicho Sparkling Tea — 120
日本焙茶，大吉岭茶，茉莉花茶
Hojicha, Darjeeling, Jasmine

我们优先采购本地鱼类，以确保新鲜与品质；当本地无法供应时，我们严格选择获得可持续认证的产品，始终践行负责任采购的理念，并为顾客提供卓越的品质保障。
All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold ourcommitment to responsible sourcing and exceptional quality.

素 Vegetarian or Vegan Option Available　　无麸质 Gluten Free Option Available

请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队。 Please highlight any specific food allergies or intolerances to our colleagues before ordering.

以上价格需加10%的服务费和6%的税费。 All prices are subject to 10% service charge and 6% tax.