

**TO START :: 前菜**

<b>CHEF'S SPECIAL OCEAN PLATTER :: 主厨特制海鲜拼盘</b> 1388 Boston Lobster / French Oyster / Jumbo Prawn / Crab Claw / Caviar Served with Lemon Mayonnaise / Marie Rose Sauce / Wasabi / Soy Sauce 波士顿龙虾 / 法国生蚝 / 虎虾 / 蟹钳 / 鱼子酱 配以柠檬蛋黄酱 / 玛丽玫瑰酱 / 芥末 / 酱油		
<b>French Shucked Oysters :: 法国剥壳生蚝</b>	Half Dozen / 半打	388
Mignonette / Lemon / Tabasco 米尼翁酱 / 柠檬 / 辣椒仔		
<b>Charbroiled Oyster :: 烤生蚝</b>		288
Garlic Butter / Parsley / Parmesan Cheese 蒜香黄油 / 欧芹 / 帕马森芝士		
<b>Ibérico Ham :: 伊比利亚火腿</b>		588
Manchego Cheese / Condiments 曼彻戈奶酪 / 配料		
<b>Hokkaido Scallop Crudo :: 北海道扇贝薄片</b>		288
Extra Virgin Olive Oil / Lime / Sea Salt / Chive 特级初榨橄榄油 / 青柠 / 海盐 / 细香葱		
<b>House-Made Salmon Gravlax :: 自制盐渍三文鱼</b>		288
Dill Mustard Sauce / Lemon / Rye Crisp 莳萝芥末酱 / 柠檬 / 黑麦脆饼		
<b>Chef's King Prawn Cocktail :: 主厨推荐鸡尾酒大虾</b>		288
King Prawn / Shredded Lettuce / Avocado / Marie Rose Sauce / Lemon 大虾 / 生菜丝 / 牛油果 / 玛丽玫瑰酱 / 柠檬		
<b>MANDARIN GRILL LUMP CRAB CAKE :: 文华扒房招牌蟹饼</b> 288 Tartar Sauce 塔塔酱		

**SALAD & SOUP :: 沙拉和汤**

<b>MANDARIN GRILL NIÇOISE SALAD</b> 198 <b>文华扒房尼斯沙拉</b> Baby Potato / Green Bean / Cherry Tomato / Olive / Soft-Boiled Quail Egg / Dijon Vinaigrette 小土豆 / 四季豆 / 樱桃番茄 / 橄榄 / 塘心鹌鹑蛋 / 第戎油醋汁 <b>CHOOSE YOUR TOPPING / 选择主食蛋白 (加配)</b> Grilled Tuna +88 / Chicken Breast +68 / Filet Mignon 150 g +128 香煎金枪鱼柳 +88 / 鸡胸肉 +68 / 菲力牛排 +128		
<b>Crispy Wedge Salad</b>		198
Iceberg Lettuce Wedge / Crispy Bacon / Cherry Tomato / Tangy Red Onion / Creamy Blue Cheese Dressing 冰山生菜块 / 脆培根 / 樱桃番茄 / 红洋葱 / 奶油蓝纹奶酪沙拉酱		
<b>Waldorf Salad</b>		168
Apple / Celery / Walnuts / Carrots / Raisins 苹果 / 芹菜 / 核桃 / 胡萝卜 / 葡萄干		
<b>Kentucky Bourbon Beef Shank Consommé</b>		198
Beef Shank Broth / Bone Marrow / Spinal Marrow 牛腱清汤 / 骨髓 / 脊髓		
<b>Lobster Bisque</b>		208
Sriracha Prawn / Crispy Wonton 拉差酱虾肉 / 酥脆云吞		
<b>Mushroom Soup</b>		148
Porcini Velouté / Truffle Oil / Milk Foam 牛肝菌浓汤 / 松露油 / 牛奶泡沫		

HOTEL LA CARTE



**MANDARIN GRILL BURGER**  
**文华扒房汉堡**

<b>Mandarin Grill Signature Burger</b>	398
Wagyu Beef Patty / Cheddar / Caramelized Onion / House Pickles / Signature Sauce / Potato Brioche / French Fries 和牛牛肉饼 / 切达芝士 / 焦糖洋葱 / 自制酸黄瓜 / 招牌酱 / 土豆布里欧修面包 / 薯条	
<b>ADD-ON 可选加配</b>	
Crispy Bacon / Blue Cheese / Fried Egg / Foie Gras 酥脆培根 / 蓝纹奶酪 / 煎蛋 / 鸭肝	

**SIGNATURE TO SHARE 招牌分享**

<b>Signature Robbins Island Beef</b>	3358
Pure Breed Wagyu Beef Tomahawk M9+ Bourbon Flambé M9+ 纯血和牛战斧牛排 威士忌火焰烹饪	
<b>Mandarin Grill Mix Grill Platter</b>	1998
Australian Grain Fed Wagyu 500 Days Filet Mignon M4-5 180 g 500 天 M4-5 级谷饲和牛牛柳 Australian Grain Fed Wagyu 500 Days Rib-Eye M4-5 250 g 500 天 M4-5 级谷饲和牛眼肉 Argentinian Wagyu BBQ Short Rib 1 Rib BBQ 阿根廷安格斯去骨牛肋	

**SEAFOOD :: 海鲜**

<b>SURF &amp; TURF :: 海陆双拼</b>	1118
Recommended for 2 guests 建议两位及以上分享 Whole Maine Lobster (Grilled or Gratinated) 550 g 整只缅因州龙虾 (烤或奶油焗) Australian Grain Fed Wagyu 500 Days 180 g Filet Mignon M4-5 500 天 M4-5 级谷饲和牛牛柳 Whole Maine Lobster (Grilled or Gratinated) 550 g 598 整只缅因州龙虾 (烤或奶油焗) Deluxe Fish and Chips 488 豪华炸鱼薯条 Crispy Beer-Battered Black Cod / Thick-Cut Chips / Zhenjiang Black Vinegar / Tuna Tartare / Siberian Sturgeon Caviar 啤酒脆炸黑鳕鱼 / 粗切薯条 / 镇江香醋 / 金枪鱼塔塔 / 西伯利亚鲟鱼子酱	

**STEAK & CHOP :: 牛排和肋骨**

<b>TASMANIA :: 塔斯马尼亚</b>		
Tasmanian Pure Breed Grain Fed Wagyu Rib-Eye M9	250 g	1218
塔斯马尼亚纯血谷饲 M9 和牛眼肉		
Tasmanian Pure Breed Grain Fed Wagyu Sirloin M9	220 g	1088
塔斯马尼亚纯血谷饲 M9 和牛西冷		
Tasmanian Pure Breed Grain Fed Wagyu Filet Mignon M9	180 g	788
塔斯马尼亚纯血谷饲 M9 和牛牛柳		
<b>UNITED STATES :: 美国</b>		
USDA Porterhouse USDA 美国极佳级红屋牛排	1 kg	1888
USDA Dry-Aged Rib-Eye USDA 干式熟成金标眼肉	200 g	888
<b>AUSTRALIA :: 澳大利亚</b>		
Australian Grain Fed Wagyu 500 Days Rib-Eye M4-5	250 g	888
500 天 M4-5 级谷饲和牛眼肉		
Australian Grain Fed Wagyu 500 Days Filet Mignon M4-5	180 g	688
500 天 M4-5 级谷饲和牛牛柳		
<b>ARGENTINA :: 阿根廷</b>		
Slow-Cooked Argentinian Wagyu BBQ Beef Short Rib	1 Rib	888
BBQ 阿根廷和牛去骨牛肋排		
<b>NEW ZEALAND :: 新西兰</b>		
New Zealand Lamb Rack 新西兰羊排	3 chops	488

**ADD ANY TOPPING :: 选择您喜爱的额外佐料**  
Crispy Bacon / Blue Cheese Crumble / Sautéed Onion 酥炸培根 / 蓝纹奶酪碎 / 炒洋葱

<b>MISSISSIPPI 1718 SAUCE :: 密西西比酱汁</b>
All steaks are served with our chef's signature sauce 所有牛排均搭配主厨招牌酱汁

- Specialty 招牌菜
- Contains Pork 含猪肉
- Vegetarian 素食
- Gluten-Free 不含麸质
- Healthy 健康
- Lactose-Free 无乳糖
- Locally Sourced 本地食材
- Sustainably Certified Fish 可持续认证鱼类
- Contains Alcohol 含酒精

Please inform our colleagues of any food allergies or intolerances before ordering.  
请您在点单前将任何食物过敏或食物禁忌告知服务团队。  
All prices are in CNY and subject to a 15% service charge. 所有价格均为人民币并需加收 15% 的服务费。

**PASTA :: 意面**

<b>Signature Black Truffle &amp; Ibérico Ham</b>	268
Mushroom / Beef Jus / Potato Gnocchi 蘑菇 / 牛肉汁 / 土豆团子	
<b>Lobster &amp; Chorizo :: 龙虾和西班牙腊肉肠</b>	298
Asparagus / Orecchiette Pasta 芦笋 / 贝壳意面	
<b>Wagyu Beef Ragout :: 慢炖和牛肉</b>	268
Beef Sauce / Pappardelle Pasta 浓香牛肉酱 / 手工宽面	
<b>Spaghetti Alla Siciliana :: 西西里茄子意面</b>	188
Eggplant / Tomato / Mozzarella 茄子 / 番茄 / 马苏里拉奶酪	

**PICK YOUR SIDE DISH :: 选择您喜爱的配菜**

<b>Lobster Mac &amp; Cheese</b>	168	<b>Broccoli 西兰花</b>	88
龙虾弯通面和芝士		(Grilled or Steamed 扒烧或清蒸)	
<b>Truffle Mashed Potato</b>	88	<b>Creamed Spinach 奶油菠菜</b>	88
松露土豆泥		Grilled Eggplant 烤茄子	
<b>Truffle &amp; Parmesan Fries</b>	88	<b>Baked Maple Glazed Sweet Potato</b>	88
松露帕马森芝士薯条		烤枫糖甜薯	
<b>Asparagus 芦笋</b>	128	<b>Baked Sweet Corn &amp; Jalapeño</b>	88
(Grilled or Steamed 扒烧或清蒸)		烤甜玉米配墨西哥辣椒	

**TO FINISH :: 甜品**

<b>SIGNATURE DESSERT :: 招牌甜品</b>		<b>CLASSIC DESSERT :: 经典甜品</b>	
<b>Baked Alaska Cake 烤阿拉斯加蛋糕</b>	158	<b>Pavlova 帕芙洛娃</b>	148
Vanilla Rum Ice Cream / Whipped Cream / Bourbon Flambé 香草朗姆提子冰淇淋 / 蛋白霜 / 波本威士忌火焰		Crispy Meringue / Chantilly Cream / Mixed Red Berries 香脆蛋白霜 / 香缇奶油 / 混合红莓	
<b>CHEF'S DESSERT :: 主厨创意甜品</b>		<b>Key Lime Soufflé 青柠舒芙蕾</b>	148
<b>Chocolate Lava Cake 巧克力熔岩蛋糕</b>	148	Lime Curd / Vanilla Ice Cream 青柠凝乳 / 香草冰淇淋 (20 mins / 20 分钟)	
Vanilla Ice Cream 配香草冰淇淋 (20 mins / 20 分钟)		<b>Banana Foster 香蕉福斯特</b>	148
		Caramelized Banana / Rum Flambé / Vanilla Ice Cream 焦糖香蕉 / 朗姆火焰 / 香草冰淇淋	



## OUR COMMITMENT 我们的承诺

At Mandarin Grill & Bar, we pledge to do our part in the sustainability movement echoing around the world.

Hotels have often been on the wrong side of attention when it comes to food wastage & sustainability issues; however, we are here to do what we can to reverse this opinion. From policies such as banning all disposable plastic collateral to upcycling food waste & by-products of cooking / cocktail making, there are no gestures, no matter how small, that will go unnoticed.

Should you have any ideas to contribute, please do not hesitate to tell any of our colleagues, your comments will be brought up in our regular sustainability meetings.

Below you can learn more about our on property sustainability initiatives.  
<https://www.mandarinoriental.com.cn/en/beijing/wangfujing/sustainability>

在文华扒房和酒吧，我们承诺为全球范围内的可持续发展做出贡献。酒店业在食物浪费和可持续性问题上常常备受关注，而我们正努力改变这一看法。从禁止使用一次性塑料制品，到将食物废料和烹饪 / 鸡尾酒制作的副产品进行再利用，我们相信再小的举措也值得被重视。

如果您有任何建议，请随时告知我们的员工，我们将在定期的可持续发展会议中讨论您的意见。

您可以通过以下内容了解更多关于我们可持续发展计划的信息。  
<https://www.mandarinoriental.com.cn/en/beijing/wangfujing/sustainability>

