

# 周

## 美食体验

5 COURSE MENU

495 / PP

- |       |                                                                          |
|-------|--------------------------------------------------------------------------|
| 餐前小吃  | <b>Snacks</b><br>Sichuan pickles, mala olives<br>& salmon in red oil     |
| 黑松露春卷 | <b>Spring rolls</b><br>truffles & king oyster mushroom                   |
| 口水鸡   | <b>Mouth watering chicken</b><br>chili oil, sesame paste, Sichuan pepper |
| 菠萝咕嚕肉 | <b>Gulu pork</b><br>fruity, sweet & sour                                 |
| 干煸扁豆角 | <b>Dry fried runner beans</b><br>douchi, pork & chili                    |
| 黄桃冰激凌 | <b>Yellow peach ice cream</b><br>merengue & caramel                      |

### VEGETARIAN

- |       |                                                                           |
|-------|---------------------------------------------------------------------------|
| 餐前小吃  | <b>Snacks</b><br>fried peanuts, Sichuan pickles &<br>amber candid walnuts |
| 黑松露春卷 | <b>Spring rolls</b><br>truffles & king oyster mushroom                    |
| 白玉香菇  | <b>White jade shiitake</b><br>with hot-sour sauce                         |
| 干煸扁豆角 | <b>Dry fried runner beans</b><br>douchi & chili                           |
| 芥末南瓜  | <b>Wasabi pumpkin</b><br>sesame & condensed milk                          |
| 黄桃冰激凌 | <b>Yellow peach ice cream</b><br>merengue & caramel                       |