

## Tasting Menu

### Amuse Bouche

餐前小食

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Seared scallop with white asparagus, fines herb salad and speck ham

香煎扇贝配以白芦笋，香料色拉及熏火腿

*Marsanne Viognier d'Arenberg Hermit Crab 2004, Australia*

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Beef carpaccio on truffle vinaigrette, marinated chanterelles, basil and capers

鲜嫩生牛肉拼盘佐以羊肚菌油醋汁及鸡油菌，罗勒叶和水瓜榴

*Gran Feudo Rosé 2006, SP*

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Slow cooked salmon with crispy pork belly,

braised cabbage and coriander soy sauce

慢煮

*Pinot Noir Rochford Victoria 2004, Australia*

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Wild duck prepared six ways

野鸭六味

*Sangiovese/Merlot, Villa Antinori Toscana 2002, IT*

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Dessert tasting plate

甜品拼盘

*Kracher Cuvée Beerenauslese 2005, Austria*

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Laris signature chocolates

陆唯轩特制巧克力

RMB 620

With wine pairing add RMB 400 per person

配酒每位另加400人民币

## Menu Gourmand

Salad of tuna toro and seaweed with ponzu and togarashi

金枪鱼肚卷色拉及海苔、橘醋和日式辣椒

*Laurent-Perrier Brut NV, France*

Black truffle chawan mushi with cauliflower veloute and pancetta

*Laurent-Perrier Brut NV, France*

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Trio of oysters:

fresh wasabi and flying fish roe; red wine vinegar foam and soya

三味生蚝:

新鲜芥末拌鲱鱼籽; 红酒醋泡沫及海苔

*Chardonnay Los Vascos Colchagua 2007, Chile*

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Foie gras terrine with hibiscus and candied ginger

*Château Doisy-Vedrines 1998, France*

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Ocean perch with kaffir lime and lemongrass

*Pinot Noir Rochford Victoria 2004, Australia*

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Poached lobster with mascarpone cheese risotto and crispy chicken skin

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Cap of wagyu beef with porcini mushrooms and sweet peas

*Shiraz Viognier, Yalumba Barossa 2004, Australia*

Pineapple sorbet with warm coconut foam

Banana cake with sour cream sorbet

香椰西米配热带水果及热情果汁

*Kracher Cuvée Beerenauslese 2005, Austria*

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Laris signature chocolates