



▲ 烟熏香茅BB鸽 Smoked baby pigeon in lemongrass flavor 158

▲乳猪蜜饯云腿三叠

Crispy suckling pig with honey glazed preserved ham, caviar and pastry puff

368

▲ 碳烤黑毛猪叉烧

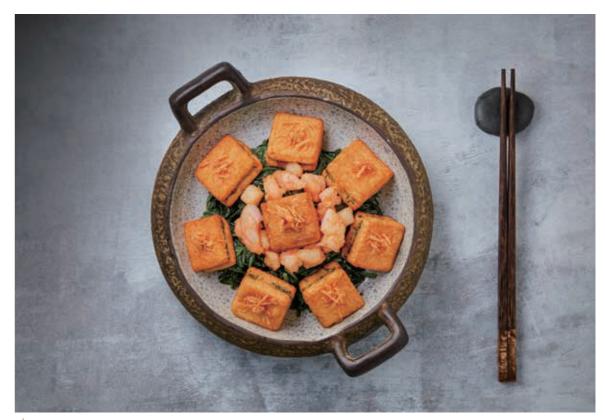
Wood oven-roasted Iberico pork char siu











★金瑶海鲜扒菠菜豆腐 Braised spinach bean curd with assorted seafood and crispy conpoy 218

▲ → 蒜香黑椒牛柳粒配琥珀核桃

Wok-fried prime beef with walnuts, garlic and black pepper sauce

418

▲ ● 勇式鸡丁烩鹅肝

Stir-fried chicken and foie gras with cashew nut

248



▲厨师精选 Eiffel Tower Signature

★ ▼ Vegetarian

ૐ 辣 Spicy

✓ 可持续发展海鲜 Sustainable Seafood

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■ 媽红雪梨配意大利黑醋丸子 Marinated Chinese pear with hawthorn and balsamic vinegar pearl 128

鲜拌獐子岛海螺片

Tossed conch with asparagus lettuce 268

▲ ★ 青芥末花螺 Fresh sea whelks in wasabi dressing 208

→ △ 云南烧椒伴低温慢煮鲜鲍鱼 Slow-cooked abalone with Yunnan spicy sauce

198

■ 椒盐脆豆腐 Deep-fried crispy bean curd with salt and pepper

→ 厨师精选 Eiffel Tower Signature

ૐ 辣 Spicy

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人 巴黎铁塔至尊迷你佛跳墙 (鲍鱼, 海参, 花胶, 元贝, 羊肚菌和松茸)

"Buddha jumps over the Eiffel tower soup" with abalone, sea cucumber, fish maw, conpoy, morel and matsutake mushroom

558

▲浓汤花胶竹笙燕窝羹

Superior chicken soup with fish maw, bamboo pith and bird's nest

448

→ 阿拉斯加蟹肉花胶酸辣羹

Hot and sour soup with fish maw and Alaskan crab meat

198

▼文思豆腐翡翠羹

Vegetable and bean curd soup

108



▲厨师精选 Eiffel Tower Signature







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▲ 明炉金牌烧鹅

Oven-roasted goose served with plum sauce

全只828 半只458 份328 half 458 portion

金牌蒜香炸子鸡

Crispy farm chicken with garlic

소로 388 부모 228 half

▲ 碳烤黑毛猪叉烧

Wood oven-roasted Iberico pork char siu











菲律宾大肉蟹

Philippines live crab

姜葱焗大肉蟹 / X.O.酱萝卜糕炆大肉蟹 /┛南洋辣椒煮大肉蟹配脆锅巴

Stir-fried crab with ginger and spring onion / Wok-fried crab with turnip cake and X.O. sauce /

时价 Market price

东星斑/老鼠斑/金边方利/笋壳鱼

Star grouper / Spotted grouper / Macau sole / Marble goby

可选择:清蒸或油浸

Steamed with soy sauce or deep-fried

时价 Market price

波士顿龙虾

Boston lobster

二十年陈年花雕蛋白蒸波士顿龙虾 / 芝士或上汤焗龙虾配伊面

Steamed Boston lobster with Chinese aged "Hua Diao" wine and egg white / Oven-baked Boston lobster with E-Fu noodle and creamy cheese sauce / Stewed Boston lobster with E-Fu noodle in superior broth

588

▲厨师精选 Eiffel Tower Signature



→ 辣 Spicy

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宫廷黄焖花胶扒 (每位)

Braised fish maw with superior broth (per person)

728

蚝皇日本20头吉品鲍 (每位)

Braised Japanese 20 head "Iwate" abalone in oyster sauce (per person)

2,388













▲ 脆炸杏片百花小棠菜

Deep-fried shrimp paste and green brassica with sliced almond

218

▲→ 蒜香黑椒牛柳粒配琥珀核桃

Wok-fried prime beef with walnuts, garlic and black pepper sauce

418

▲ ● 粤式鸡丁烩鹅肝

Stir-fried chicken and foie gras with cashew nut

248

金瑶海鲜扒菠菜豆腐

Braised spinach bean curd with assorted seafood and crispy conpoy













■金舞茸番茄浸有机菠菜

Poached spinach with Maitake mushroom and tomato in pumpkin soup

188

■ 什笙黄耳罗汉上素

Stir-fried vegetable delight with bamboo pith and yellow fungus

188

■ 鲜百合野菌玉子福袋伴时蔬

Steamed bean curd stuffed with lily bulb and mushroom

168

/ 黑松露珍菌炒饭

Fried rice with assorted mushroom and black truffle

168

✓ 各色田园时蔬

Choose your daily selection of fresh garden greens











▲ 海鲜烩两面黄 Braised assorted seafood with crispy noodle

288



▲ 香浓鸡汤手工菠菜拉面 (每位) Hand-pulled spinach la mian in superior chicken soup (per person) 138



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▲脆米浓虾汤波士顿龙虾泡饭

Poached Boston lobster in superior prawn broth served with crispy rice

588

南非鲍鱼鸡粒烩饭

Braised rice with diced South African abalone and chicken

288

巴黎轩海鲜炒饭

Seafood fried rice with Hokkaido scallop and crispy conpoy

238

金瑶鲜蟹肉桂花炒米粉

Stir-fried vermicelli with crab meat, conpoy and bean sprouts

208

★ 干炒安格斯牛肉河粉

Wok-fried flat rice noodle with sliced US beef and bean sprouts

198



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▲紫薯雪媚娘 Sweet purple potato mochi 75



▲椰香南瓜奶冻糕 Chilled coconut and pumpkin pudding 75

98

龟苓膏配香草雪糕

▲松子杏香山竹果

Tortoise jelly with vanilla ice cream

Deep-fried crispy purple sweet potato and almond puff with pine nut

88

蛋白杏仁茶

Sweet almond tea with egg white

88



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