

# STILLER'S 1ST. ANNIVERSARY DINNER

## The most favourite dishes from our first year

AMUSE BOUCHE - 餐前开胃小食

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FOIE GRAS

VARIATION IN FOUR DIFFERENT PREPARATIONS

鹅肝鹅肝拼盘

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SEARED SCALLOPS

CURRY-PUMPKIN, CHAMPAGNE SAUCE

香煎扇贝 咖喱-南瓜, 香槟汁

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TURBOT FILLET

CONFIT TOMATO, BLACK OLIVE TAPENADE,

SAUCE GRENOBLOISE

多宝鱼柳 配西红柿和胡桃糕浓汁

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AUSTRALIAN LAMB-LOIN

HERB-CRUST, ARTICHOKE BARIGOULE,

EGGPLANT PUREE, PROVENCE-BÉARNAISE

澳洲羊柳, 配香料饼和茄子泥,

普罗旺斯汁

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PRE-DESSERT - 开胃甜品

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BLACK FOREST

BLACK CHERRIES IN ALCOHOL, DARK CHOCOLATE,

TONKA-BEAN ICE CREAM

黑森林蛋糕 配酒味黑莓子, 黑巧克力,

香豆冰淇淋

Full Menu RMB 745

### OUR WINE RECOMMENDATION

葡萄酒推荐

Fleur de Champagne Brut

Duval-Leroy

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2004 Chateau Cantegril,

Sauternes, France

Denis Dubourdieu

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2006 Fume Blanc, Sonoma County

Ferrari-Carano

USA, California

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2007 Chardonnay "Höhenflug"

Weingut Hensel

Pfalz, Germany

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2005 Cuvée Terroir Chinon AOC

Charles Joguet

Loire, France

2007 Pinot Rosé Brut

Winterling, Crémant Pfalz

Germany

Full Wine Set RMB 555

整套葡萄酒搭配 555 元

