

*Gastronomy is the skill of using food  
in order to create happiness.*

烹饪学是一种利用食物的技巧

为了给更多的人带来快乐

来自 - THEODORE ZELDIN



## STARTERS COLD - 冷前菜

### TOMATO SAVARIN

Confit Tomato, Arugula Salad &  
smoked Buffalo Mozzarella  
西红柿萨伐仑松饼配火箭菜色拉和芝士 110

### TUNA VARIATION

Seared Tuna, Tatar, smoked Tuna  
with Soy Sauce and Wasabi-Cream  
金枪鱼精选-香煎金枪鱼,  
烟熏金枪鱼配芥末 150

### “TAFELSPITZ”

Aspic of poached Beef Tenderloin with Vegetables  
slow poached Beef with Apple and Horseradish,  
Beet Root Salad  
“特色精选牛肉”  
牛柳塔配时蔬, 慢炖牛肉配苹果核红菜头色拉 155

### BEEF TENDERLOIN TARTAR & OXTAIL JELLY

“Potato Rösti”, Crème Fraiche  
牛柳塔配牛尾啫喱和烤土豆饼 175

### “CAKE” OF FOIE GRAS

Black Truffle, spiced Pineapple  
法式鹅肝“蛋糕”配黑松茸和菠萝 175

### CRAB MEAT WITH SCAMPI AND PAPAYA

蟹肉配木瓜 175

## FISH AND SEAFOOD MAIN COURSES

### 鱼类与海鲜类主菜

### SEA BASS FILLET SEARED ON THE SKIN

Confit Tomato, Black Olive Tapenade, Sauce Grenobloise  
香煎海鲈鱼配焗西红柿和黑橄榄酱 210

### SEARED TUNA LOIN “MEDIUM RARE”

Artichokes, Saffron infused Clam-Stock-Reduction,  
Gnocchi  
香煎金枪鱼配洋蓟和土豆丸子 255

### BLACK COD FILLET “CONFIT”

Slow poached in spiced olive oil, Mash Potato,  
Caper Emulsion  
焗烧银鳕鱼配橄榄和土豆泥 315

### TURBOT FILLET & BOSTON LOBSTER

Lemon-Grass Curry Sauce, green Peas and  
pickled Pumpkin  
多宝鱼配波士顿龙虾和柠檬咖喱汁 345

## STARTERS HOT - 热前菜

### MARINATED BLACK COD FILLET

spicy Mango & Papaya Chutney  
腌制银鳕鱼配辣味芒果和木瓜泥 120

### GRILLED SCALLOPS

Tomato Chutney, Potato & Leek Mash  
香煎扇贝配西红柿和土豆京葱泥 195

### DUCK FOIE GRAS “BERLIN STYLE”

Apple, Onion, Potato-Mash  
“柏林式”鹅肝配苹果洋葱和土豆泥 165

### BLACK TRUFFLE RISOTTO

seared Duck Foie Gras  
黑松茸意大利烩饭配香煎鹅肝 185

## SOUPS - 汤

### MOREL CONSOMMÉ

Duck Spring Roll, Pumpkin and Truffle  
羊肝菌清汤配鸭肉春卷和松茸 120

### WATERCRESS SOUP

Salmon & Tomato  
西洋菜汤配三文鱼和西红柿 120

## MEAT MAIN COURSES - 肉类主菜

### “RHEINISCHER SAUERBRATEN”

36 hours slow braised Beef Cheek,  
Cauliflower-Puree, “Servietten-Knoedel”  
36小时慢炖牛脸肉配花菜泥 245

### CHICKEN BREAST “SOUS VIDE”

stuffed with Morels, Foie Gras Sauce,  
Spring Vegetables & Gnocchi  
鸡胸肉配新鲜羊肝菌和鹅肝汁 260

### DUCK CONFIT

black Truffle Jus, Asparagus & Parsnip Mash  
焗鸭肉配黑松茸浓汁和时令蔬菜 270

### AUSTRALIAN LAMB

Herb crusted Lamb Loin, Lamb Filet Skewer  
slow braised Lamb Shoulder,  
Dried Fruit Dumpling, Eggplant Mash  
澳洲羊柳配慢炖羊腿和干果水饺 295

### WAGYU BEEF TENDERLOIN

wrapped in Spinach leaves, Spinach-Mousseline,  
seared Mushrooms  
澳洲谷饲牛柳配菠菜叶和香煎蘑菇 498



Stillers Restaurant is a non-smoking restaurant. Please refrain from smoking in our dining room.

Smoking is allowed at our bar. Cigars allowed after 10.30pm

餐厅为无烟餐厅, 给您带来的不便敬请谅解, 谢谢合作。吧台区域为可吸烟区

雪茄请在 22.30 后享用

IT IS WHITE ASPARAGUS SEASON  
白芦笋时鲜季节已经来临

SALAD OF WHITE AND GREEN ASPARAGUS white Asparagus Mousse 白芦笋色拉配绿芦笋和慕斯	145
WHITE ASPARAGUS SOUP Salmon 白芦笋汤配腌制鳟鱼	105
WHITE ASPARAGUS FLEMISH STYLE 特制白芦笋	195
WHITE ASPARAGUS Beef Tenderloin, Sauce Hollandaise, Baby-Potato 白芦笋, 牛里脊肉配荷兰汁, 小土豆	320

OUR DEGUSTATION MENU  
RECOMMENDATION 厨师推荐菜式

AMUSE BOUCHE - 餐前开胃小食

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VARIATION OF DUCK AND FOIE GRAS  
WITH APRICOT  
法式特色鹅肝精选

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SCALLOPS "À LA PLANCHA"  
Morels & green Asparagus  
香煎扇贝配羊肝菌和龙虾汁

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TURBOT FILLET & BOSTON LOBSTER  
Lemon-Grass Curry Sauce  
多宝鱼配波士顿龙虾和柠檬咖喱汁

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MARINATED CHERRY TOMATOES,  
Tomato Water, Basil Sorbet  
腌制樱桃西红柿和罗勒冰霜

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AUSTRALIAN LAMB LOIN  
Herb-Crust, Ratatouille-Stuffed Potato  
Eggplant Mash, Artichokes  
澳洲羊柳配意大利杂菜土豆和洋蓟

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Cheese Selection "Philippe Olivier"

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PRE-DESSERT - 开胃甜品

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"TART SOUFFLÉ AU CHOCOLATE"  
Mascarpone Foam, Chocolate Sorbet  
巧克力索夫利配巧克力冰霜

Full Menu RMB 898

without Cheese RMB 845  
without Scallops RMB 778  
without Scallops and Turbot RMB 688

OUR VEGETARIAN TASTING MENU  
素食菜单

AMUSE BOUCHE - 餐前开胃小食

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SALAD OF WHITE AND GREEN ASPARAGUS  
white Asparagus Mousse (rmb 145)  
白芦笋色拉配绿芦笋和慕斯

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TOMATO & ONION TART (rmb 105)  
Artichokes, Tomato & Pesto  
西红柿洋葱塔配洋蓟

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MOREL LINGUINE  
green Peas & Sherry (rmb 125)  
羊肝菌意大利面配青豆和雪利酒

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MARINATED CHERRY TOMATOES,  
Tomato Water, Basil Sorbet  
腌制樱桃西红柿和罗勒冰霜

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BLACK TRUFFLE TORTELLINI  
Asparagus-Ragout and seared Mushrooms (rmb 165)  
黑松茸意大利云吞配芦笋和蘑菇

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Cheese Selection "Philippe Olivier"

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PRE-DESSERT - 开胃甜品

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"TART SOUFFLÉ AU CHOCOLATE"  
Mascarpone Foam, Chocolate Sorbet  
巧克力索夫利配巧克力冰霜

Full Menu RMB 598

without Cheese RMB 545  
without Tart RMB 478  
without Tart and Linguine RMB 418

