

STARTERS

Mille Stella Burrata Organic tomato, aged balsamic, kalamata olives, tomato powder, Italian basil, anchovy toast 布拉塔起司 有机西红柿、陈年意大利香醋、卡拉玛塔橄榄、番茄粉、意大利罗勒、咸鱼土司	590
Marinated Yellow Fin Tuna Bell pepper fluid gel, avruga caviar, bottarga, yuzu mayonnaise, red radish, scallion 渍金枪鱼 甜椒冻、鱼子酱、乌鱼子、柚子蛋黄酱、萝卜泥、青葱	590
Steak Tartare Hand chopped Black Angus tenderloin, Dijon mustard, porcini puree, quail egg, smoked with rosemary 鞑靼牛肉 手切黑安格斯牛里脊肉、第戎芥菜、牛肝菌菇酱、鹌鹑蛋、迷迭香	770
Crunchy Prawns Samui prawns crusted with rice crispy, pickled beetroot and carrot, truffle aioli, green apple, cumin carrot puree 香脆虾 苏梅鲜虾、渍甜菜根、渍胡萝卜、松露蒜泥蛋黄酱、青苹果、咖喱胡萝卜泥	790
French Quail Quail leg stuffed with forbidden rice, roasted quail breast, grilled yellow corn, Jerez sauce 法式鹌鹑 鹌鹑腿肉内填野米馅料、鹌鹑胸肉、炭烤玉米粒、波特红酒汁	790
Hokkaido Scallop Cauliflower puree, Parma ham, poppy seeds, cauliflower curry, strawberry, celery salad 北海道扇贝 花椰菜泥、帕尔玛火腿、罂粟籽、咖喱花椰菜、草莓、芹菜色拉	890
Lobster Bisque Crustacean ravioli, seared scallop, brunoise of carrots, celery, garden tarragon, white truffle oil 龙虾浓汤 海鲜意大利饺、炙烧扇贝、胡萝卜块、芹菜丁、龙蒿、白松露油	590

MAIN COURSE

Chiang Mai Baby Chicken Roasted breast, confit leg, potato gnocchi, chick peas, baby spinach, truffle tarragon cream sauce 清迈春鸡 香烤鸡胸、油封鸡腿、马铃薯麵疙瘩、鹰嘴豆、嫩菠菜、松露龙蒿奶油汁	890
Scottish Salmon Encrusted with brioche bread, buttered green peas, roasted fennel, orange beurre blanc 苏格兰三文鱼 裹布里欧麵包、黄油青豆、炖茴香、橙子黄油汁	970
French Barbarie Duck Breast Lavender, parsnip puree, glazed baby bok choy, Granny Smith apple, Sichuan peppercorn sauce 法国巴巴拉鸭胸 薰衣草、防风根泥、袖洋白菜、青苹果、四川花椒酱	1250
Snow Fish Roasted snow fish with black olive soil, steamed cockles, wilted leeks, samphire, quail egg buchees, squid ink 香烤鳕鱼 黑橄榄粉、清蒸花蛤、韭黄、海芦笋、鹌鹑蛋、墨鱼汁	1290
Braised Australian Beef Short Ribs Truffle white polenta, caramelized shallots, broccoli puree, parmesan cheese, grilled artichoke 澳大利亚牛肉短肋骨 松露玉米糕、糖袖红葱、西兰花泥、帕尔玛奶酪、烤洋蓟	1450
Australian Rack of Lamb Eggplant babaganoush, tomato, beetroot puree, black truffle ravioli, red wine sauce 澳大利亚羊排 中东茄子泥、西红柿、甜菜根泥、松露意大利饺、红酒汁	1650
Australian Wagyu Beef Jack Creek wagyu tenderloin, porcini mushroom puree, roasted and glazed baby vegetables, black garlic, beef jus 和牛牛柳 顶级澳大利亚杰克斯牛、牛肝菌菇酱、甜嫩蔬菜、黑蒜粒、牛肉汁	2200
Canadian Lobster Pasta alla chitarra in lobster bisque sauce, avruga caviar, green asparagus, bottarga 加拿大活龙虾 龙虾汁意面、鱼子酱、绿芦笋、乌鱼子	2750

SALT TRAY

All our main courses are served with a selection of salt from our salt tray which will be explained to you by our Salt Guru.

CANDLELIGHT DEGUSTATION

精选套餐

Crunchy Tiger Prawns

Carrot puree, truffle aioli, baby spinach salad, green peas

香脆老虎虾

胡萝卜泥、松露蒜泥蛋黄酱、嫩菠菜叶、青豆仁

Shell Bay Semillon Sauvignon Blanc, Australia

Seabass Fillet

Mango and avocado salsa, hazelnut brown butter, beetroot fluid gel

海鲈鱼排

芒果牛油果莎莎、焦化奶油汁、甜菜根冻

Chenin Blanc, Fairview, Darling, Paarl, South Africa

Provençal Rack of Lamb

Parsnips puree, eggplant, roasted peppers, toasted cumin jus

普罗旺斯烤羊排

防风根泥、茄子、烤甜椒、烘孜然汁

Zinfandel Diamond Collection, Francis Coppola, California, USA

Australian Beef Short Ribs

White polenta, truffle, parmesan cheese, roasted shallots, beets

澳大利亚牛肉短肋骨

玉米糕、松露、帕尔玛奶酪、烤红葱、甜菜根

Collezione Shiraz, Tuscany, Italy

Dessert

Tree Tops dessert platter

甜品

当日甜品

Monsoon Valley, Chenin Blanc Late Harvest, Thailand

Or

Cabernet Sauvignon, Casillero Del Diablo, Concha y Toro, Central Valley, Chile

3,990++ per person

PREMIUM CANDLELIGHT DEGUSTATION

特选套餐

Hokkaido Scallop

Orange and celery salad, compressed green apple, Mandarin caramel

北海道扇贝

香橙芹菜色拉、青苹果、焦糖柑橘

Colutta Pinot Grigio Friuli Colli Orientali, Italy

Scottish Salmon "Confit"

Tomato fondue, Italian basil, wilted leeks, asparagus

油封苏格兰三文鱼

炖西红柿、意大利罗勒、韭黄、芦笋

Sauvignon Blanc, Wairau, Marlborough, New Zealand

French Quail

Seared quail leg, roasted quail breast, grilled yellow corn, green peas, wild mushroom jus

法式鹌鹑

鹌鹑腿肉内填野米馅料、鹌鹑胸肉、炭烤玉米粒、青豆、野菌菇汁

Zinfandel, Woodbridge, Robert Mondavi, California, USA

Australian Wagyu Tenderloin

Roasted garlic puree, parsnip, crispy artichoke, baby spinach, beef reduction

澳大利亚牛柳

烤蒜泥、防风根、洋蓟脆、菠菜叶、肉汁

Domaine Giraud Chateauneuf-du-Pape – Tradition, Domaine Giraud, France

Dessert

Tree Tops signature dessert prepare at your table side

树屋特色甜点

将由厨师为您在桌边提供服务

Sauvignon Blanc, Late Harvest, Santa Carolina, Rapel Valley, Chile

Or

Merlot, Stonefish, Margaret River, Western Australia

5,990++ per person