

BIGGIE SMALLS 小盘美食

CHEF: ALAN RUAN (主厨: 阮益)

CHICKEN QUESADILLAS
鸡肉芝士薄脆饼 48

SPICY BEEF & RICE WRAP
辣椒牛柳芝士米饭卷 48

COUNTRY STYLE MEAT PÂTÉ, FOIE GRAS BUTTER, TOASTED BAGUETTE
法式乡村肉酱, 鹅肝黄油, 法式面包 38

CRISPY SWEET & SOUR CHICKEN WINGS, CELERY STICKS
脆皮鸡中翅, 甜酸酱, 配西芹条 48

SAUTÉED TIGER PRAWNS, LEMONGRASS VINAIGRETTE MARINATE
纸包老虎虾, 香茅甜醋腌制 68

SEARED FOIE GRAS, PINEAPPLE JAM, FRENCH TOAST
煎鹅肝, 菠萝酱, 法式吐司 68

“DORRITO” NACHOS, CHEDDAR & MONTEREY JACK, OLIVES, TOMATO
烤“多利图”玉米片, 芝士, 黑橄榄, 萨萨酱 48

COD FISH SOFT TACOS, TEQUERIA GUACAMOLE, FRESNO AIOLI
银鳕鱼塔可饼, 牛油果泥, 蒜蓉蛋黄酱 68

GRILLED PORK COLLAR, LEMONGRASS DIP
炭烤猪颈肉, 香茅汁 68

BAKED HOUSEMADE RICOTTA, BUTTON MUSHROOM CONFIT, BALSAMIC BROWN BUTTER
油封蘑菇, 自制新鲜牛乳奶酪, 意大利芳香黑醋黄油汁 58

GRILLED MIXED VEGETABLES
意式扒蔬菜 58

TRUFFLED FRIES
黑松露薯条 48

GARLIC FRIES
蒜香薯条 38

SALAD DAYS 沙拉

“CAESAR”, LETTUCE, PARMESAN, BACON, CROUTONS
凯撒沙拉 48
(配鸡胸肉 with grilled chicken 68. 配扒大虾 with grilled prawns 78)

WARM CAULIFLOWER, GOLDEN RAISIN, TOASTED PINE NUTS
热花菜沙拉, 加州提子, 松仁 48

GRILLED SHRIMP, SWEET CORN, AVOCADO, TRUFFLE OIL
铁板虾, 甜玉米粒, 牛油果, 松露油 78

BEET, ARUGULA, GORGONZOLA, PISTACHIOS, CRÈME FRAÎCHE
红菜头, 芝麻菜, 蓝波芝士, 开心果仁 58

CHARRED CALAMARI, ARUGULA, MIXED MUSHROOMS, AGED BALSAMIC
碳扒鱿鱼沙拉, 芝麻菜, 混合蘑菇, 茴香, 黑醋柠檬汁 68

GREEN APPLE, ARUGULA, BLUE CHEESE, WITH CITRUS WALNUT DRESSING
青苹果, 芝麻菜沙拉配鲜橙核桃仁汁 58

MIXED GREENS WITH VINAIGRETTE
田园蔬菜沙拉配香醋汁 48

SALADE NICOISE, TUNA, TOMATO, OLIVE, POTATO, & LEMON-OLIVE DRESSING
吞拿鱼沙拉配鲜茄, 土豆, 时蔬和柠檬橄榄汁 58