

# Pebble Beach – Sample Menu



## Aperitivo

<b>charles heidsieck brut reserve 查爾斯·海斯克布羅特保留香檳</b> reims, France 蘭斯, 法國	45
<b>domaines ott clos mireille rose 奧特莊園 克洛斯米雷爾玫瑰酒</b> côtes de provence, France 普羅旺斯, 法國	43
<b>aperol spritz 阿佩羅爾開胃酒</b> aperol, oakridge blanc de blanc, soda 阿佩羅爾, 奧克里奇布朗德布朗, 蘇打水	28
<b>margarita (classic/chilli) 瑪格麗塔 (經典/辣味)</b> casamigos, cointreau, lime, salt 卡薩米戈斯, 君度橙酒, 萊姆, 鹽	28
<b>passionfruit caipiroska 百香果凱皮洛斯卡</b> ketel one vodka, fresh lime, sugar, passionfruit 凱特爾壹號伏特加, 鮮萊姆, 糖, 百香果	28
<b>Whitehaven 白港</b> lemon infused ketel one vodka, steinbok lychee, elderflower, lemon 檸檬注入的凱特爾壹號伏特加, 斯坦博克荔枝, 接骨木花, 檸檬	28
<b>lifes a peach 人生就是桃子</b> pampero blanco, lychee, peach, lime 潘佩羅白朗, 荔枝, 桃子, 萊姆	28
<b>take me to brazil 帶我去巴西</b> germana cachaça, ginger, pineapple, lime, sugar 熱馬納卡莎薩酒, 生薑, 鳳梨, 萊姆, 糖	28

星期日收取 10% 附加費, 公眾假期收取 15% 附加費。

# Starters

## **coffin bay oyster 科芬灣生蠔** 8.5ea

gin & tonic granita 杜松子酒與通寧水冰沙

*resident sommelier Ben recommends southside cocktail, a blend of tanqueray mint and lime*

*駐店侍酒師 Ben 推薦南邊雞尾酒，由坦卡雷，薄荷與萊姆調製而成。*

## **panko crumbed taleggio 日式麵包糠塔雷吉奧** 32

balsamic caramelised onion, baked pumpkin, lemon myrtle seeded crackers

香醋焦糖化洋蔥，烤南瓜，檸檬桃金娘籽餅乾

*resident sommelier Ben recommends a glass of oakridge blanc de blancs sparkling wine from yarra*

*駐店侍酒師 Ben 推薦雅拉地區的奧克里奇布朗德布朗起泡酒。*

## **wagyu beef kibbeh tartare 和牛牛肉塔塔** 32

smoked garlic yoghurt, middle-eastern spices, pita crackers

煙熏蒜味優格，中東香料，皮塔餅乾

*resident sommelier Ben recommends a glass of charles heidsieck brut reserve champagne*

*駐店侍酒師 Ben 推薦查爾斯·海斯克布麗特保留香檳。*

## **tuna tiradito 鮪魚提拉迪托** 36

peruvian chilli, orange ponzu, cancha corn, sweet potato crisps

秘魯辣椒，橙味柑橘醬，Cancha 玉米，甘薯脆片

*resident sommelier Ben recommends a glass of albarino from rias baixas spain*

*駐店侍酒師 Ben 推薦西班牙里亞斯拜克薩斯的阿爾巴利尼奧白葡萄酒。*

## **prawn bruschetta 大蝦意式烤麵包** 32

macadamia puree, salsa verde, zucchini, avocado, herb salad macadamia puree,

salsa verde, zucchini, avocado, herb salad

夏威夷果泥，綠色莎莎醬，節瓜，酪梨，香草沙拉

*resident sommelier Ben recommends a glass of dogpoint sauvignon blanc from marlborough*

*駐店侍酒師 Ben 推薦來自馬爾堡的狗點長相思白葡萄酒。*

## **Charcuterie 冷肉拼盤** 52

serrano ham, chorizo, manchego, olives, heirloom tomato salsa, bravas potato,

saffron aioli, mollete bread

塞拉諾火腿，西班牙辣香腸，曼徹格奶酪，橄欖，傳家寶番茄莎莎，辣味馬鈴薯，藏紅花蛋黃醬，莫列特麵包

*resident sommelier Ben recommends a glass of rockburn 12 barrels pinot noir from central otago*

*駐店侍酒師 Ben 推薦奧塔哥中部的洛克本 12 桶黑皮諾紅酒。*

# Mains

- southern braised wagyu beef cheek 南方燉和牛肉** 52  
pancetta, potato espuma, remoulade, jack daniels glaze  
意大利培根, 馬鈴薯泡沫, 雷姆拉德醬, 傑克丹尼爾糖漿  
*resident sommelier Ben recommends a glass of hentley farm the 'beauty' shiraz from barossa valley*  
駐店侍酒師 Ben 推薦巴羅薩谷的亨特利農場「美麗」西拉紅酒。
- cauliflower steak 花椰菜牛排** 38  
compressed watermelon, cashew puree, pickled onion, pomegranate, crispy sage  
壓縮西瓜, 腰果泥, 醃洋蔥, 石榴, 酥脆鼠尾草  
*resident sommelier Ben recommends a glass of domaines ott clos mireille rose from provence*  
駐店侍酒師 Ben 推薦普羅旺斯的奧特莊園玫瑰酒。
- wagyu beef burger 和牛漢堡** 39  
smoked maple bacon, american cheddar, pickles, charred onion sauce, on a milk bun,  
served with fries  
煙燻楓糖培根, 美式切達奶酪, 酸黃瓜, 烤洋蔥醬, 牛奶麵包, 附薯條  
*resident sommelier Ben recommends a glass of the pennant cabernet from frankland river*  
駐店侍酒師 Ben 推薦弗蘭克蘭河的佩南特卡本內紅葡萄酒。
- fish of the day 當日魚料理** 52  
tikka masala sauce, braised bok choy, pinenut eschallot crumb, red vein sorrel  
印度香料醬, 燉小白菜, 松子蔥屑, 紅脈酸模  
*resident sommelier Ben recommends a glass of oakridge 864 chardonnay from yarra valley*  
駐店侍酒師 Ben 推薦雅拉谷的奧克里奇 864 霞多麗。
- club sandwich 俱樂部三明治** 38  
buttermilk marinated chicken, sourdough, heirloom tomato, lettuce, egg, smoked cheddar,  
black garlic aioli, served with fries  
酪乳醃製雞肉, 酸麵包, 傳家寶番茄, 生菜, 雞蛋, 煙熏切達, 黑蒜蛋黃醬, 附薯條  
*resident sommelier Ben recommends a glass of josef chromy pinot gris from tamar valley tasmania*  
駐店侍酒師 Ben 推薦塔斯馬尼亞塔馬谷的約瑟夫·克羅米灰皮諾。

## Sides

- truffle fries 松露薯條** 20  
'reggiano' parmesan 瑞吉安諾帕馬森奶酪
- fennel and orange salad 茴香橙色沙拉** 18  
orange segment, nigella seeds, lemon myrtle olive oil  
橙片, 黑種草籽, 檸檬桃金娘橄欖油
- Broccolini 西蘭花苗** 18  
edamame, curry leaf, coconut lime dressing  
毛豆, 咖喱葉, 椰子萊姆醬
- poke bowl 夏威夷魚生飯** 20  
pickled seasonal vegetables, marinated tofu, avocado, edamame, vermicelli noodles, nori, furikake  
醃製時令蔬菜, 醃製豆腐, 酪梨, 毛豆, 米粉, 海苔, 日式調味粉

## Something sweet

- banana mousse 香蕉慕斯** 24  
peanut praline, sable biscuit, chocolate sorbet, coco nibs  
花生果仁糖, 沙布雷餅乾, 巧克力雪葩, 可可碎片
- chocolate strawberry tart 巧克力草莓塔** 24  
sweet crust, dark chocolate, strawberry chocolate filling, mirror glaze crème fraiche  
甜塔皮, 黑巧克力, 草莓巧克力內餡, 鏡面釉, 法式奶油
- caramelised mandarin goats curd 焦糖化橘子羊奶凝乳** 24  
mandarin granita, mandarin gel, curd mousse, mint  
橘子冰沙, 橘子凝膠, 凝乳慕斯, 薄荷