



at only
330RMB

31 DEC 2010 NEW YEAR'S EVE DINNER 5 COURSE CELEBRATION

1st course

Canapé plate 开胃小食

Chef's selection of bite sized canapés
on arrival x3 kinds

厨师精制3种开胃小食

2nd course

Mixed seafood and

organic salad

有机蔬菜海鲜沙律

3rd course

Seared scallop

With bell pepper Romesco paste

香煎澳洲鲜贝配甜椒酱

4th course

Black cod

With white wine, tomato olives
marinated pepper and potatoes

酒香焖鳕鱼配腌甜椒

AND 和

Beef Fillet

On truffled mash, charred bell peppers,
Spinach Wild mushroom

碳扒牛柳配甜椒, 菠菜和野蘑菇

5th course

Chocolate Fondant with

Vanilla Gelato

巧克力熔岩蛋糕配香草冰淇淋

Sparkling wine offer 25th to 31th Dec
从25日至12月31日提供汽泡酒

5 Course for only 330/pers comes with welcome drink
and one wine glass pouring to select from our wine list.

5道菜着只有330元的晚餐带有1杯欢迎饮料

和从我们精选的葡萄酒名单选1杯葡萄酒。

Or avail 380/pers free flow for 2 hours. 或者一人380元可获得2小时内畅饮。

7.00 and 9.30pm for reservation. 订位时间下午7:00和9:30。

155 Jian Guo Zhong Lu, House 39
Taikang Plaza, Shanghai 200025
建国中路155弄39号, 泰康广场
上海 200025

Email:
restaurant@originsh.com
Reservations: 6467 0100
www.originsh.com

Sponsors:

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SHOKAY


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24 & 25 DEC 2010 CHRISTMAS DINNER 5 COURSE CELEBRATION

at only
330RMB

1. Canapé plate 开胃小食
2. Tuna Carpaccio roll,
with avocado salsa
金枪鱼生薄片卷配牛油果酱
3. Cream of butternut squash soup,
chives, nutmeg crème fraiche
奶油南瓜汤
4. Baked black Cod fish in tomato,
olives, green bean salad
传统烤雪鱼配刀豆色拉
AND
Roasted Veal chop
on truffle mashed potato,
wild mushroom, hazelnut gravy
烤小牛排配黑菌土豆泥和野蘑菇,
榛子卤肉汁
5. Christmas ginger cake
with Vanilla gelato
圣诞姜味蛋糕配意大利香草冰淇淋

Family Serving Style (plates to share) 家庭式(共享版)
5 Course for only 330/pers comes with welcome glass
and one wine glass pouring to choose from our wine selection.
5道菜只有330元的晚餐并有1杯欢迎饮料
还可从我们精选的葡萄酒名单选1杯葡萄酒。
Or avail 380/pers free flow for 2 hours.
或者每人380元获得2个小时的畅饮。
7.00 and 9.30pm Dinner time. 订位时间下午7:00和9:30。

Origin

seasonal fresh cuisine 源于自然

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