

上海浦东丽思卡尔顿酒店 × 阿穆尔鱼子酱甄选合作
THE RITZ-CARLTON
AMUR CAVIAR COLLABORATION



上海浦东丽思卡尔顿酒店携手阿穆尔鱼子酱 (Amur Caviar)，倾情呈献全球高等鱼子酱典藏系列。此次合作汇聚了云南阿穆尔在可持续水产养殖领域的精湛工艺与丽思卡尔顿享誉全球的传奇奢华款客之道。奥西特拉鲟鱼子酱、西伯利亚鲟鱼子酱及达鲤鱼子酱，均因其杰出的品质、精致的风味和稀有性而被甄选，为宾客缔造一场奢享臻味之旅。

In an exclusive partnership with Amur Caviar, The Ritz-Carlton, Shanghai Pudong presents a curated collection of the exceptional caviars, sourced from the pristine waters of Yunnan Province. This collaboration unites Amur's expertise in sturgeon farming with The Ritz-Carlton's legendary commitment to luxury hospitality. Each selection Osceitra, Siberian Ossetra, and River Beluga Platinum has been chosen for its rarity, refined flavor, and unrivaled quality, offering our guests a tasting experience found at our hotel in Shanghai.



西伯利亚鲟鱼子酱

SIBERIAN OSSETRA CAVIAR

深褐色中等颗粒，散发浓郁榛果香，咸鲜平衡、顺滑细腻。
Silky texture, intense, sea salt, floral note

鱼子酱 30克 - 人民币 488元*
Caviar 30g - RMB 488*



奥西特拉鲟鱼子酱

IMPERIAL OSCIETRA CAVIAR

鱼子颗粒饱满，带有坚果与奶油的馥郁香气，回味干净而优雅。
Velvety pearls, creamy, almond, egg yolk, balanced and elegant umami

鱼子酱 30克 - 人民币 688元*
Caviar 30g - RMB 688*



达鲤鱼子酱

RIVER BELUGA PLATINUM

奢华奶油质地，深邃悠长的海洋余味。
Nuttiness, flavor complexity, rich and explosive umami

鱼子酱 30克 - 人民币 1,088元*
Caviar 30g - RMB 1,088*

人民币 1,288元*
RMB 1,288*

丽思珍藏罗斯柴尔德干型香槟 (1瓶) 配西伯利亚鲟鱼子酱 30克，辣味三文鱼、蛋白、香葱
1 Bottle of Barons de Rothschild Ritz Reserve Brut, Reims, France with
Siberian ossetra caviar 30g, spicy salmon, egg white, spring onion

如您有任何饮食忌口或关于食物过敏的疑问，请告知服务员。 If you have any food allergies or dietary restrictions, please inform your server.
*以上价格包含所有税费 All-inclusive prices

生蚝
OYSTERS



莫娜生蚝 (Moana Oysters) 孕育于新西兰原始纯净的海域，凝聚海洋的纯粹本味；在营养丰富的潮汐中缓慢育成，肉质饱满、口感细腻，爽脆清新，还带一丝海风般的微咸气息。“Moana”一名源自毛利语，意为“海洋”，致敬自然与传统的和谐共生，让宾客尽情领略南太平洋的纯正风味。

Born in the pristine, crystal-clear waters of New Zealand, Moana Oysters capture the pure essence of the ocean. Grown slowly in nutrient-rich tides, they develop a plump, delicate texture and a crisp, clean taste with subtle notes of the sea breeze. Their name, Moana meaning "ocean" in Māori pays tribute to the harmony between nature and tradition, offering guests a true taste of the South Pacific.

风味特征
FLAVOR PROFILE

鲜亮咸鲜，带有纯净的矿物感、微妙的甜味以及持久的、类似黄瓜的清新余韵。
Bright and briny with a clean minerality, subtle sweetness, and a lingering, cucumber-like finish.

时令莫娜生蚝 - 新西兰
配三文鱼籽、日本油醋汁、法香青酱

Freshly Shucked Seasonal Moana Oysters - New Zealand
Served with salmon roe, Japanese vinaigrette - ponzu, fresh herb green oil

3只 3 Pieces 人民币 158元
6只 6 Pieces 人民币 288元
12只 12 Pieces 人民币 518元

人民币 888元*
RMB 888*

歌崇夏布利白葡萄酒 (1瓶) 配 6 只现开时令生蚝
1 Bottle of Domaine Corinne & Jean-Pierre Grossot Chablis, 2023
paired with 6 pieces freshly shucked seasonal oysters

人民币 1,088元*
RMB 1,088*

丽思珍藏罗斯柴尔德干型香槟 (1瓶) 配 6 只现开时令生蚝
1 Bottle of Barons de Rothschild Ritz Reserve Brut, Reims, France
paired with 6 pieces freshly shucked seasonal oysters

THE FINER
THINGS...

奢享臻味

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