

8 ½ OTTO E MEZZO BOMBANA DEGUSTATION MENU 经典品尝套餐

NEW ZEALAND SCAMPI CARPACCIO

ITALIAN CALVISIUS CAVIAR, LIME AND HONEY CITRONETTE,
DICED SEASONAL VEGETABLES, FRESH HERBS

新西兰生虾薄片配青柠及蜂蜜，
意大利卡尔维希乌斯鱼子酱，蔬菜丁，新鲜香草

MASI "LEVARIE" SOAVE CLASSICO 2013 VENETO, ITALY

SLOW COOKED ORGANIC JAPANESE EGG

YUNNAN MUSHROOM & MUSHROOM SAUCE

慢煮日本有机蛋配云南蘑菇及蘑菇酱

LAGEDER "PORER" PINOT GRIGIO 2013 ALTO ADIGE, ITALY

HOMEMADE AGNOLOTTI

FILLED WITH BRAISED BRISKET, PARMESAN CHEESE, SPINACH FONDUE

自制意式牛肉饺子配帕玛森芝士及菠菜泥

ANGELO GAJA "PROMIS" MERLOT SYRAH SANGIOVESE 2012 TUSCANY, ITALY

PAN SEARED AUSTRALIAN MAYURA BEEF STRIPLOIN

SEASONAL VEGETABLES, WHIPPED POTATOES

香煎澳大利亚西冷牛排配时蔬，土豆泥

CASTELLO DI BANFI "SUMMUS" SANGIOVESE & SYRAH 2003 TUSCANY, ITALY

OR

CHAR-GRILLED BLUE FIN TUNA BELLY

TRADITIONAL MARINATED VEGETABLES, SUMMER ZUCCHINI PURÉE

炭烤蓝鳍金枪鱼肚配传统腌制蔬菜及夏季节瓜泥

SEBASTIAN A. PRÜM RIESLING 2013, GERMANY

MODERN TIRAMISÙ

MASCARPONE ICE CREAM, COFFEE PANNA COTTA

现代提拉米苏：意大利白甜酒风味马斯卡泊尼乳酪冰淇淋及咖啡布丁

DONNAFUGATA "BEN RYE" ZIBIBBO 2012 SICILY, ITALY

RMB1368 PER PERSON/ **RMB 2188 PER PERSON WITH WINE PAIRING**

每位人民币 1368 元/ **配酒每位 2188 元人民币**

All prices are in Rmb and are subject to 10% service charge

账单以人民币结算并附加 10%服务费