

STARTERS 头盘

SEASONAL YUNNAN MUSHROOMS	198
EMULSION, ROASTED & RAW YUNNAN MUSHROOMS, BAGNA CAUDA SAUCE 时令云南蘑菇酱, 烤蘑菇及生蘑菇片配凤尾鱼汁	
SLOW ROASTED SPANISH OCTOPUS	228
SUMMER VEGETABLES, CITRUS DRESSING 慢烤西班牙章鱼配时令蔬菜, 柑橘汁	
ITALIAN CURED HAM CULATELLO FROM ZIBELLO 28 MONTHS	248
SEASONAL FRUITS 28 个月腌制意大利顶级库拉泰罗火腿配时令水果	
PAN SEARED CORN FED DUCK FOIE GRAS	268
SEASONAL FRUITS, MOSCATO WINE SAUCE, PASSION FRUIT PURÉE 香煎鸭肝配时令水果, 莫斯卡托酒汁, 百香果茸	
NEW ZEALAND SCAMPI CARPACCIO	298
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	

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

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PASTA & RICE 意面及烩饭

CAVATELLI	148
TRADITIONAL “ALLA NORMA” STYLE: FRESH TOMATO SAUCE, EGGPLANT, BASIL, CACIO-RICOTTA CHEESE 自制猫耳面配新鲜番茄酱, 茄子, 罗勒及里卡塔芝士	
AGNOLOTTI	218
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乳	
SPAGHETTI “GENTILE” FROM NAPLES	238
NORTH SEA CRAB AND SUMMER ZUCCHINI, FRESH TOMATOES 手工细面配北海花蟹肉, 节瓜, 番茄	
FAGOTTELLI OF BURRATA	248
FRESH YUNNAN MUSHROOMS, BUTTER AND PARMIGIANO 自制意式布拉塔芝士饺子配新鲜云南蘑菇, 黄油及帕玛森芝士	
RISOTTO	258
CLASSIC PARMIGIANA STYLE WITH SEASONAL GREENS, BRAISED BEEF 意式烩饭配帕尔玛芝士, 时蔬, 炖牛肉	
FETTUCCINE CHITARRA	298
RED KING PRAWN, LEMON BUTTER, FINE HERBS 意式宽面配红虾, 黄油, 优质香草	

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MAIN COURSES 主菜

ROASTED CANADIAN BOSTON LOBSTER	468
BROCCOLI GREEN GNOCCHETTI, BISQUE SAUCE 烤加拿大波士顿龙虾配西兰花小圆子，龙虾汁	
CHAR-GRILLED BLUE FIN TUNA BELLY	488
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	
DUTCH MILK-FED VEAL CHOP	558
“MILANESE” STYLE, FONDANT POTATOES, ORGANIC TOMATO SALAD 香酥米兰小牛排配土豆及有机番茄沙拉	
PAN SEARED MAYURA BEEF STRIPLOIN	568
SEASONAL VEGETABLES, WHIPPED POTATOES 香煎西冷牛排配时蔬，土豆泥	
BRAISED MAYURA BEEF SHOULDER & PAN SEARED TENDERLOIN	588
WHIPPED POTATOES, SEASONAL VEGETABLES 香煎牛里脊及传统炖牛肩肉配土豆泥，时蔬	
GRILLED MAYURA BEEF BONE IN RIB – EYE (1200G)	2088
POTATO PURÉE, SEASONAL VEGETABLES, RED WINE SAUCE (45 MINUTES PREPARATION)	TWO OR MORE PEOPLE
香煎顶级肉眼配土豆泥，时令蔬菜及招牌红酒汁(需要准备 45 分钟)	
	可供两人或两人以上

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DESSERT AND CHEESE 甜点及奶酪

LIMONCELLO SOUFFLÉ (20 MIN PREPARATION)	178
CITRUS FRUITS SORBET, LEMON CREAM ANGLAISE, MARINATED CHERRY SALAD 柠檬利口酒苏芙丽配柑橘冰沙, 柠檬奶油及卤味樱桃	
<i>SUGGESTED WITH A GLASS OF DESSERT WINE:</i>	
<i>PLANETA "PASSITO DI NOTO" MOSCATO BIANCO 2012, ITALY</i>	120
LEMON TART	198
LEMON SORBET, YOGURT & LEMON MACARON, CITRUS LIGHT MERINGUE 柠檬塔塔配柠檬冰沙, 酸奶及柠檬马卡龙, 柑橘蛋白霜	
<i>SUGGESTED WITH THE COCKTAIL:</i>	
<i>SARMENT "TERROIRS" CHENIN BLANC 2013, FRANCE</i>	90
CHOCOLATE GIANDUIA	208
ECUADOR CHOCOLATE & PIEDMONT HAZELNUTS VARIATION, TRADITIONAL COFFEE "AFFOGATO" 榛子巧克力慕斯配榛子冰淇淋配咖啡	
<i>SUGGESTED WITH A GLASS OF SHERRY:</i>	
<i>GONZALEZ BYASS (PEDRO XIMENEZ) "DULCE"</i>	110
MODERN TIRAMISÙ	218
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	
<i>SUGGESTED WITH THE COCKTAIL:</i>	
<i>"HAVANA CAFFE'" (HAVANA 7 YEARS, KAHLUA & ORANGE BITTERS)</i>	120
GOURMET CHEESE SELECTION	298
芝士精选	
<i>SUGGESTED WITH A GLASS OF PORT:</i>	
<i>NIEPOORT VINTAGE 10 YEARS, PORTUGAL</i>	100

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