

Weekly Special Delicacies
周末特色佳肴

APPETIZER

Carpaccio di Ricciola

118 RMB

Amberjack carpaccio dressed with toasted sesame, red basil and pink grape fruit citronette

生琥珀鱼片配淋烤芝麻、红罗勒和粉色西柚汁

MAIN COURSE

Scottata di Pesce Spada

188 RMB

Grilled swordfish loin steak served on red bell pepper couscous, tossed with black olives and anchovies tapenade

扒剑鱼里脊肉排配红甜椒库斯，拌黑橄榄和凤尾鱼酱

DESSERT

Crepe Chantilly e Fragole

60 RMB

Fresh strawberry in syrup and yogurt served with thin crepe, filled with Chantilly lemon cream and topped with white

chocolate shaves

糖浆酸浸新鲜草莓配尚蒂伊柠檬奶油馅薄饼，淋上白巧克力碎

Seven Wine Recommendation
本周葡萄酒特价

New Zealand, Sauvignon Blanc Nelson, Martha Hills.
320 Rmb

Grape: Sauvignon Blanc. Well balanced structure with light acidity. Grapefruit and mineral notes with fresh citrus and tropical fruit flavours

新西兰长相思尼尔森，阳光谷葡萄：长相思酸度平衡，入口清爽，热带水果的芳香中带着葡萄柚和矿石气息。

South Africa, Chenin Blanc A.O.P., Cape Heights.
230RMB

Grape: Chenin. Well balanced by crisp acidity. On the palate delicate apple fruit, fresh and dry.

南非，白诗南 A.O.P.，开普之巔；酿酒葡萄：白诗南酒体平衡，酸味清爽。味蕾上留有苹果香味、新鲜干涩。

