
THE MENU

12	ADDITIONAL BLACK TRUFFLE FROM LE MARCHE (ITALY) 特别推荐来自意大利的新鲜黑松露	1G	/ 58
	FRESH BLACK TRUFFLE FROM SHANGRI-LA (CHINA) 来自中国香格里拉黑松露	1G	/ 28

APPETIZER & SALAD | 开胃前菜和色拉

1	SOFT BOILED EGG WITH TRUFFLE SAUCE , MORE FRESH BLACK TRUFFLE 分子料理, 59.5度温泉鸡蛋, 更多新鲜意大利黑松露, 黑松露酱汁		128
2	SEASONAL OYSTERS SELECTION 每日精选特别推荐当季最好生蚝	1PC/68 6pc/368 12pc/658	
3	SPANISH IBERIAN HAM AGED 48 MONTHS 手切西班牙火腿	50G / 288 80G / 358 100G / 418	
4	MIXED CHEESE AND COLD CUTS PLATE 意大利奶酪和冷肉拼盘		168
5	GRILLED OX TONGUE WITH AVOCADO PUREE , ACETA CREAM 香烤牛舌, 芝麻菜, 牛油果泥, 柠檬奶酪酱		98
6	MIX SALS, AVOCADO , TUNA AND MOZZARELLA CHEESE 牛油果沙拉, 水牛奶酪, 金枪鱼		98
7	FRESH THAILAND MANGO WITH CRAB MEAT, ARCTIC SHELLFISH, ORGANIC LETTUCE 泰国芒果 蟹肉 北极贝 有机生菜 藜麦 摩德纳醋 特级橄榄油		138
8	FRITTO MISTO 炸海鲜, 生蚝, 银鱼, 虾, 鱿鱼圈		138
9	FRESH LOBSTER, VINEGAR, MAYONNAISE 法国顶级小青龙, 红醋汁, 蛋黄酱	SMALL / 168 BIG / 188	
10	BURATTA CHEESE, BACON, CHERRY TOMATO, RUCOLA SALAD 意大利布拉塔芝士, 培根, 圣女果, 芝麻菜沙拉		108
11	MIXED RAW FISH WITH CAVIAR 鲜鱼刺身拼盘配顶级鱼子酱		168
12	TRUFFLE CARPACCIO, RAW BEEF 意大利松露, 澳洲安格斯生牛肉薄片		198
13	GOOSE LIVER PUREE WITH CHERRY & MANGO SAUCE, MIXED NUTS 鹅肝冻 接骨木香气, 樱桃酱, 芒果酱, 坚果碎		168
14	SLOWLY COOK MIXED SHELLFISH 慢炖混合贝类		128

SOUP | 汤

1	ITALIAN MILANESE VEGETABLE SOUP 意大利米兰蔬菜汤 藜麦		88
2	MIXED WILD MUSHROOM SOUP WITH SHANGRI-LA BLACK TRUFFLE 混合云南野生菌浓汤配香格里拉松露薄片		98
3	SLOWLY COOK LOBSTER SOUP WITH LOBSTER 慢炖四小时龙虾浓汤 龙虾风味米片 虾肉		128
4	STEWED TRUFFLE SOUP WITH MOREL, CHICKEN, SPANISH HAM, FRESH TRUFFLE 滋补汤 松露滋补炖汤 羊肚菌 老母鸡 西班牙火腿 新鲜松露薄片		168
5	STEWED SEAFOOD SOUP WITH AUSTRALIAN SCALLOP AND SHRIMP, VIRGIN OLIVE OIL 滋补汤 海鲜慢炖清汤 烧烤澳洲带子与虾 特级初榨橄榄油		128

PASTA & RISOTTO | 意大利面和烩饭

1	LINGUINE WITH LOBSTER JACKY'S SPECIAL SAUCE (200G) 慢炖4小时加拿大龙虾, 小宽面番茄酱汁	198
2	SPAGETTI GARLIC, OIL, SPICY PEPPER WITH SHRIMPS AND ASPARAGUS (200G) 意大利直面, 虾仁, 芦笋, 辣, 蒜, 特级橄榄油	118
3	ITALIAN ORGANIC GREEN VEGETABLE TORTELLINI 意大利有机绿色蔬菜饺子	138
4	GNOCCHI DUCK RAGU BLACK TRUFFLE 土豆面团, 自制鸭肉酱, 黑松露	138
5	RISOTTO WITH MIX SEAFOOD (OPTIONAL TOMATO FLAVOR & CUTTLEFISH JUICE) 海鲜烩饭 (番茄风味或海鲜风味)	158/168
6	RISOTTO WITH WILD MUSHROOM BLACK TRUFFLE 野生菌菇烩饭, 黑松露	138
7	SPAGHETTI COLD PASTA, ABALONE, SEA URCHIN, CAVIAR (75G) 意大利冷面配小鲍鱼, 海胆及鱼子酱	108
8	FRESH LOBSTER PASTA WITH WHITE WINE SAUCE (200G) 小青龙意面佐以白酒汁	198
9	SPAGHETTI BOLOGNESE WITH BEEF MEATBALLS (200G) 意大利经典肉酱面, 牛肉圆子	128

SEAFOOD | 海鲜

1	MIX SEAFOOD, LOBSTER, CALAMARI, MUSSEL, CLAMS (SOUP POT OR GRILLED) 混合海鲜, 龙虾, 鱿鱼, 青口贝及蛤蜊	398 / 688
2	GRILLED SPANISH RED PRAWN 煎烤西班牙红虾	100G / 210
3	PAN FRIED SCALLOPS FRESH, MASHED POTATO, FRESH HERBS 煎北海道带子, 土豆泥, 新鲜香草	288
4	LOW TEMPERATURE NEW ZEALAND KING SALMON ROLL WITH ORANGE JELLY 低温新西兰帝王鲑鱼配鲜橙酱	168
5	BAKED HALIBUT FISH WRAPPED IN CHOCOLATE SEA SALT 烤比目鱼, 外层包裹海盐和巧克力	408
6	WILD SEABASS, SEASONAL VEGES, SHELL FISH STOCK 深海野生鲈鱼, 时令蔬菜, 海鲜高汤	188
7	GRILLED SWIM LOBSTER 烤鲜活龙虾	HALF (半只) 198 / 1PC (一只) 388

MEAT | 肉

1	DUCK CONFIT 新式油封鸭	168
2	WAGYU TENDERLOIN FROM LONGJIANG 烤龙江和牛牛柳	250G / 588
3	GRILLED 5M AUSTRALIAN WAGYU SIRLOIN 烤澳大利亚5M等级和牛西冷	300G / 398
4	GRILLED 9M AUSTRALIAN WAGYU RIB EYE 烤澳大利亚9M等级和牛肉眼	300G / 698
5	JAPANESE 12M KOBE BEEF 煎烤日本12M等级和牛	300G / 1098
6	LAMB CHOP AUSTRALIAN 澳大利亚顶级羊排	250G / 300
7	AUSTRALIAN T-BONE STEAK 澳大利亚顶级T骨牛排	1G / 1, 800G / 800
8	ADD MIX VEGETABLE PLATE 另加混合烤蔬菜拼盘	58

CORKAGE FOR A WINE BOTTLE OR CAKE 288RMB
SERVICE CHARGE 10% OF THE BILL
FOR ANY DISSATISFACTION PLEASE REPORT TO OUR MANAGER
THANK YOU FOR THE COOPERATION

您自带红葡萄酒或白葡萄酒或蛋糕我们也将收取开瓶费288元 / 一瓶
在本店消费我们需收取10%服务费
如果您对我们的要求有任何不满意请和我们的经理协商
谢谢您的配合