

## [ Soup 汤 ]

- 南亚风味酸辣海鲜汤配秋葵 60 RMB  
*Spicy and Sour Okra Seafood Soup*
- 花椰菜浓汤配酥脆西兰花 60 RMB  
*Creamy Cauliflower Soup*

## [ Salad 色拉 ]

- 羽衣甘蓝黑布林色拉配山羊奶酪,核桃,小萝卜 65 RMB  
*Kale and Plum Salad with Goat Cheese, Walnuts, Radish*
- 曲雷佐香肠番茄色拉,新鲜马苏里拉 65 RMB  
*Chorizo Sausage with Tomato Salad, Fresh Mozzarella*
- 意式生牛肉 75 RMB  
*Beef Carpaccio*
- 混合生菜海鲜色拉 75 RMB  
*Mixed Organic Lettuce with Seafood*

## [ Starter 前菜 (Cold) ]

- 亚洲风味蓝鳍金枪鱼配香蒜青豆泥 80 RMB  
*Asian-style Tuna with Mashed Garlic Green Beans*
- 澳带薄切配牛油果慕斯,龙蒿柠檬橄榄油 90 RMB  
 开心果碎  
*Scallops Sashimi with Tarragon Lemon Oil Sauce  
 Avocado Mousse, Pistachio*
- 酸橙汁腌北海道扇贝,小黄杏干,西班牙烤红椒 90 RMB  
*Scallop "ceviche", Dried Apricot, Roasted Red Pepper, Tomato*
- 地中海冷肉拼盘 (帕玛火腿,米兰诺,赛拉诺 195 RMB  
 布拉格火腿)  
*Mediterranean Cold Cuts with Parma Ham, Salami Serrano, Prague*
- 36个月5J西班牙黑猪火腿(全橡果饲养)50g 195 RMB  
*36 Months Iberian Jamon (5J)*
- 芝士拼盘 85/145 RMB  
 (埃门尔塔大孔,布里,黄波,荷兰烟熏)小/大  
*Mixed Cheese Platter*

## [ Starter 前菜 (Hot) ]

- 口紫焗混合蘑菇 70 RMB  
*Roast Mixed Mushrooms with Herbs, Prosciutto*
- 炸鱿鱼圈配塔塔酱 75 RMB  
*Anillos De Calamar Frito (Flash-fried Squids with Tartar Sauce)*
- 脆皮慢炖猪尾配浓郁黑蜜糖酱 80 RMB  
*Crispy Pigtaails with Soy Molasses*
- 低温西班牙风味章鱼配小土豆 85 RMB  
*Pulpo a la Galicia (Octopus, Paprika, Charlotte Potatoes)*
- 芝士焗西班牙黑猪肉,肉桂烤苹果,黑胡椒汁 85 RMB  
*Grilled Pork Iberian, Cinnamon Apple, Black Pepper Sauce*
- 香草烤羊里脊配迷迭香面包 85 RMB  
*Grilled Lamb Tenderloin with Rosemary Bread*
- 炙烤金枪鱼配有机菜苗,柚子醋,香蒜汁 90 RMB  
*Grilled Tuna with Organic Vegetables, Grapefruit Vinegar and Garlic Sauce*
- 蒜香大虾 90 RMB  
*Garlic Prawns*
- 血腥玛丽煮贻贝 95 RMB  
*Mussels in Bloody Mary*

## [ Pasta 意面 ]

- 意大利土豆丸子,鹿切塔豌豆,佩格里诺芝士 90 RMB  
*Homemade Gnocchi with Pancetta Peas, Pecorino Romano*
- 番茄香蒜曲雷佐香肠意面 90 RMB  
*Tomato, Garlic, Chorizo Sausage Pasta*
- 猎人千层面 105 RMB  
*The Hunter Lasagna (Beef, Pork, Sausage, Chicken)*
- 阿拉斯加雪蟹手工意面配大虾,龙虾汁 135 RMB  
*Handmade Spaghetti with Crab Meat, Prawns, Lobster Sauce*

## [ Main Course 主菜 ]

- 法式油封鸭配芦笋,香葱土豆泥 135 RMB  
*French Duck Confit with Asparagus, Chives, Mash Potato*
- 花椒风味烤春鸡配芝士焗蘑菇(半只) 155 RMB  
 焙烤蘑菇  
*Chinese Pepper Roasted Spring Chicken with Cheese Baked Mushrooms*
- 西班牙伊比利亚带骨小战斧黑猪排配烤香葱 155 RMB  
 刺山柑,酒渍葡萄干  
*Iberian Prok Chop, Calcot Leek, Capers & Raisins*
- 味噌风味烤银鳕鱼配香橙胡萝卜泥 255 RMB  
*Roasted Miso Codfish with Carrot Puree*
- 炭扒 M5 和牛板腱牛排,混合生菜 285 RMB  
*Fruit BBQ Wagyu Oyster Steak, Mixed Lettuce*

## [ Main Course 主菜 ] (2人以上)

- 墨鱼汁海鲜饭(2人份) 265 RMB  
*Paila de Arroz Negro (Squid Ink Paella)*
- 安东尼龙虾海鲜饭(2人份) 425 RMB  
*Antoni Lobster Paella  
 (One Fresh Lobster and Mixed Seafood)*

## [ Dessert 甜品 ]

- 太妃椰枣布丁配冰淇淋 65 RMB  
*Sticky Toffee Pudding with Ice Cream, Caramel popcorn*
- 瑞发熔岩蛋糕,香草冰淇淋,树莓果茸,草莓碎 65 RMB  
*Jump Chocolate Lava Cake with Vanilla Ice Cream, Raspberry, Puree Dry Strawberry*
- 樱花芝士蛋糕 65 RMB  
*Sakura Cheese Cake*
- 芝麻芭菲配花生布朗尼,蜂窝糖,芝麻花生酥 65 RMB  
*Sesame Parfait with Peanut Brownie, Honeycomb Sugar, Sesame Peanut Crisp*

