

da Feio

da Ivo

黑珍珠餐厅指南

Da Ivo餐厅为《2020 黑珍珠餐厅指南》一钻餐厅

精选中国味蕾，探寻美味餐厅

黑珍珠餐厅指南以烹饪水平、餐厅水准和传承创新三大标准

联合美食家、烹饪专家和美食文化传播者

为您挑选出符合中国人口味的优秀餐厅

DA IVO IS A ONE-DIAMOND RESTAURANT INCLUDED
IN THE 2020 BLACK PEARL RESTAURANT GUIDE
THAT IS PERFECT FOR ANNIVERSARIES.

Exploring Prestigious Restaurants

Exclusively Selected Delicacies for Chinese Taste Buds

The Black Pearl Restaurant Guide Adopts Three Global Criteria:

Mastery of Cooking Techniques

Quality of Restaurants

Inheritance and Innovation

Together with Gourmets, Cooking Masters and Culinary Culture Influencers,

We Select Excellent Restaurants to Satisfy Chinese Tastes.

“THE BLACK PEARL” RECOMMENDED SET MENU 黑珍珠特别推荐套餐

AMUSE BOUCHE 餐前小食

“The Black Pearl” Amuse Bouche
黑珍珠餐前小食

COLD STARTER 冷前菜

Alaskan King Crab Tartar
Mexican Avocado, Sturgeon Caviar, Fresh Mango, Lemon Sorbet
阿拉斯加帝王蟹肉塔塔, 墨西哥牛油果, 鲟鱼籽酱, 新鲜芒果, 柠檬冰霜

OR 或

Sliced Atlantic Octopus, Mixed Salad, Lemon Olive Oil, Sturgeon Caviar
大西洋章鱼薄片, 混合小色拉, 柠檬橄榄油, 鲟鱼子酱

HOT STARTER 热前菜

Pan-fried Hokkaido Scallops, Sicilian-flavored Sauce, Sturgeon Caviar
香煎北海道扇贝, 西西里风味酱汁, 鲟鱼子酱

SOUP 汤

6-hour Slow Simmered Chicken Consommé with Fresh Matsutake, Black Truffle Paste
6小时慢炖鸡肉清汤配新鲜松茸, 黑松露酱

PASTA 意面/ RISOTTO 烩饭

Linguine with Boston Lobster, Fresh Cherry Tomatoes, Extra Virgin Olive Oil
波士顿龙虾意式扁面, 新鲜樱桃番茄, 特级橄榄油

OR 或

Mixed Seafood Risotto, Scampi, Red Clam, Black Tiger Prawn, Squid
混合海鲜饭, 螯虾, 红心蛤蜊, 黑虎虾, 小鱿鱼

LEMON SORBET 柠檬冰霜

MAIN COURSE 主菜

Pan-fried French Cod Fish, Seasonal Vegetables, Caviar
香煎法国黑银鳕鱼, 时令蔬菜, 鱼子酱

OR 或

Australian M9 Wagyu Sirloin, Port Wine Sauce, Seasonal Vegetables
澳洲和牛M9西冷牛排, 波特红酒汁, 时令鲜蔬

DESSERT 甜品

“The Black Pearl” Dessert
黑珍珠甜品

OR 或

Classic Italian Fruit Cup
经典意式特调水果杯

RMB 1388 Per Person

套餐1388元每位

ALL PRICES ARE IN RMB AND SUBJECT TO 10% SERVICE CHARGE
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CHEF'S TASTING MENU 主厨精选套餐

AMUSE BOUCHE 餐前小食

STARTER 前菜

Slow-cooked Atlantic Octopus, Mixed Salad
低温慢煮章鱼, 混合有机蔬菜

SOUP 汤

Mixed Wild Mushroom Soup, Fresh Black Truffle, Mini Mushrooms
混合菌菇浓汤, 新鲜黑松露, 迷你小蘑菇

OR 或

Sicilian-flavored Mixed Seafood Soup
西西里风味混合海鲜汤

PASTA 意面/ RISOTTO 烩饭

Handmade Fettuccine with New Zealand Langoustine
手工卷面配新西兰鳌虾

OR 或

Squid Ink Risotto with Scallop, Black Tiger Prawn, Calamari
墨鱼汁海鲜烩饭配扇贝, 黑虎虾, 鱿鱼

MAIN COURSE 主菜

Grilled Half Boston Lobster, Seasonal Vegetables
烤半只波士顿龙虾, 时令鲜蔬

OR 或

Australian M7 Wagyu Sirloin, Port Wine Sauce, Seasonal Vegetables
澳洲和牛M7西冷牛排, 波特红酒汁, 时令鲜蔬

DESSERT 甜品

Chef's Special Truffle Ice Cream with Hazelnut Jam, Fresh Truffle
特别制作黑松露冰淇淋, 榛子酱, 新鲜黑松露

OR 或

Classic Tiramisu, Lady Fingers, Mascarpone Cream
提拉米苏, 手指饼干, 马斯卡彭奶油

RMB 1188 Per Person

套餐1188元每位

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VEGETARIAN SET MENU 素食套餐

AMUSE BOUCHE 餐前小食

STARTER 前菜

Mixed Organic Vegetables, Fresh Avocado, Cherry Tomato
混合有机农场蔬菜, 新鲜牛油果, 樱桃番茄

SOUP 汤

Italian Minestrone Soup
意式混合蔬菜汤

PASTA 意面/ RISOTTO 烩饭

Fettuccine with Seasonal Vegetables, Fresh Cherry Tomato Sauce
意大利混合蔬菜宽面, 新鲜樱桃番茄汁

OR 或

Risotto with Mixed Wild Mushrooms, Fresh Black Truffle
意式蘑菇烩饭, 新鲜黑松露

MAIN COURSE 主菜

Grilled Seasonal Vegetables, Concentrated Vinaigrette
扒新鲜时令蔬菜, 浓缩黑醋汁

DESSERT 甜品

Creamy Chantilly White Chocolate with Low-temperature Berries Jam
香缇利奶油白巧克力配低温莓果

RMB 888 Per Person
套餐888元每位

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⇒ FRESH OYSTER 新鲜生蚝 ⇐

French Gillardeau No.1
法国吉拉多1号生蚝

108 / Piece

⇒ SEAFOOD PLATTER SELECTION 精选海鲜拼盘 ⇐

New Zealand Langoustine, Irish White Sea Snail, French Gillardeau No. 1,
Japanese Amaebi, Sturgeon Caviar (Raw Food)

998

新西兰鳌虾, 爱尔兰白海螺, 法国吉拉多1号生蚝,
日本甜虾, 鲟鱼子酱(生鲜)

⇒ COLD CUTS & CHEESE SELECTION 精选冷切肉&芝士 ⇐

S. Spanish Iberian Joselito Ham with Rocket, Melon (60g)
西班牙伊比利亚小何赛火腿, 芝麻菜, 蜜瓜 (60克)

468

Mixed Cold Cuts Platter
Joselito Ham, Coppa, Parma Ham, Salami, Mortadella

398

混合冷切肉拼盘, 小何赛火腿, 风干猪颈肉, 帕尔马火腿,
意大利萨拉米, 莫塔台拉香肠

Gourmet Cheese Platter
精选芝士拼盘

328

“S.” Represents Da Ivo’s Signature Dishes | “S.” 为da Ivo餐厅招牌菜品
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⇒ SALAD 色拉 ⇐

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|--|-----|
| Lobster Salad Fennel, Carrot, Cherry Tomato, Grapefruit, Rocket 龙虾色拉, 茴香根, 胡萝卜, 圣女果, 西柚, 芝麻菜 Whole 整只 | 528 |
| Da Ivo Mixed Salad Da Ivo 混合色拉 | 168 |
| Classical Rocket Salad with Fresh Cherry Tomatoes Balsamic Dressing 经典芝麻菜色拉配新鲜樱桃番茄和浓缩黑醋汁 | 168 |

⇒ APPETIZER 开胃菜 ⇐

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| S. Alaskan King Crab Tartar Mexican Avocado, Sturgeon Caviar, Fresh Mango, Lemon Sorbet 阿拉斯加帝王蟹肉塔塔, 墨西哥牛油果, 鲟鱼籽酱, 新鲜芒果, 柠檬冰霜 | 238 |
| S. Foie Gras Combination Foie Gras Terrine, Foie Gras Mousse, Pan-fried Foie Gras 鹅肝三吃, 鹅肝冻, 鹅肝慕斯, 香煎鹅肝 | 328 |
| Pan-fried Hokkaido Scallops, Sicilian-flavored Sauce, Sturgeon Caviar 香煎北海道扇贝, 西西里风味酱汁, 鲟鱼子酱 | 218 |
| Sous-vide Veal Tenderloin with Tuna Mousse and Rocket Salad 低温和牛小牛肉配金枪鱼慕斯和迷你芝麻菜 | 218 |
| Roasted Beef Bone Marrow, Onion Bread, Irish White Snail, Rosemary 香烤牛骨髓, 香葱面包, 爱尔兰白螺, 迷迭香 | 238 |
| Traditional Burrata Cheese Confit Tomato, Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil 传统布拉塔芝士, 油浸番茄, 番茄汁, 新鲜罗勒, 特级初榨橄榄油 | 218 |
| Ricotta Cheese with Bread, Low-temperature Berries Jam 乳清芝士配黄油面包, 低温莓果酱 | 218 |

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⇨ SOUP 汤 ⇩

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| S. Organic Pumpkin Soup Roasted Almonds, Milk Foam 招牌南瓜配香烤杏仁片, 牛奶泡沫 | 128 |
| Mixed Wild Mushroom Soup Fresh Black Truffle, Mini Mushrooms 混合菌菇浓汤, 新鲜黑松露, 迷你小蘑菇 | 158 |
| Italian Minestrone Soup 意式混合蔬菜汤 | 128 |
| Sicilian-flavored Mixed Seafood Soup 西西里风味混合海鲜汤 | 198 |
| S. 6-Hour Slow Simmered Chicken Consommé with Scampi Ravioli, Black Truffle Paste 6小时慢炖鸡肉清汤配意式鳌虾饺子, 黑松露酱 | 158 |

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⇒ PASTA 意面/ RISOTTO 烩饭 ⇐

- S. Linguine with Boston Lobster 358
Fresh Cherry Tomatoes, Extra Virgin Olive Oil
波士顿龙虾意式扁面, 新鲜樱桃番茄, 特级橄榄油
- S. Traditional Spaghetti with Clam 218
Chili, Cherry Tomato, Garlic, Extra Virgin Olive Oil
传统意式蛤蜊面
辣椒, 樱桃番茄, 大蒜, 特级初榨橄榄油
- S. Spaghetti with Wagyu Beef Bolognese 238
Fresh Cherry Tomatoes, Parmesan Cheese
和牛酱意大利面, 新鲜樱桃番茄, 帕马森芝士
- Traditional Penne with Sausage, Parmesan Cheese 218
Fresh Cherry Tomatoes
意式香肠斜管面, 帕马森芝士, 新鲜樱桃番茄
- Squid Ink (Pasta or Risotto), Squid, Red Clam 238
Black Tiger Shrimp
墨鱼汁(意面或烩饭), 小鱿鱼, 红心蛤蜊, 黑虎虾仁
- Fettuccine with Seasonal Vegetables, Fresh Cherry Tomato Sauce 218
意大利混合蔬菜宽面, 新鲜樱桃番茄汁
- Roman Risotto with Langoustine 238
经典意大利罗马鳌虾烩饭
- S. Milanese Saffron Risotto, Black Tiger Prawn, Fresh Asparagus 218
意式米兰藏红花烩饭, 越南黑虎虾, 新鲜芦笋

⇨ MAIN 主菜 ⇨

- S. Da Ivo Baked Halibut Wrapped in Sea Salt and Chocolate 800g 598
(Approx. 25 Mins Preparation, Only 6 Portions Provided Per Day)
Da Ivo主厨招牌巧克力盐烤比目鱼 (800g, 准备约25分钟, 每日限量六份)
- S. Pan-fried French Cod Fish, Seasonal Vegetables, Caviar 368
香煎法国黑银鳕鱼, 时令蔬菜, 鱼子酱
- Low-temperature Cooked Boston Lobster 558
with Lobster Sauce Cooked for 4 Hours, Morel, Sturgeon Caviar
低温烹饪波士顿龙虾, 慢煮4小时龙虾汁, 羊肚菌, 鲟鱼籽酱
- Grilled Assorted Seafood Platter 1388
Hokkaido Scallops, French Cod Fish, New Zealand Langoustine
New Zealand Mussel, Argentina Red Prawn
扒烤混合海鲜拼盘
北海道扇贝, 法国黑鳕鱼, 新西兰鳌虾, 新西兰青口贝, 阿根廷红虾
- S. Grilled Marinated Crispy Spring Chicken 398
Baked Potatoes, Cherry Tomatoes, Salad, BBQ Sauce
烤腌制脆皮春鸡, 烤土豆, 樱桃番茄, 色拉, BBQ酱
- S. Australian M9 Wagyu Sirloin 598
Port Wine Sauce, Seasonal Vegetables
澳洲和牛M9西冷牛排, 波特红酒汁, 时令鲜蔬
- Australian M6 Wagyu Tenderloin 528
Pan-fried Foie Gras, Black Truffle Sauce
澳洲和牛M6牛里脊配香煎鹅肝及黑松露汁
- Grilled Australian M5 Bone-in Ribeye 1000g 1500
(Need 25 Minutes Preparation)
香烤澳洲M5级带骨肉眼1000克 (需要25分钟准备时间)
- 36-Hour Sous Vide Style Australian Wagyu Short Rib 888
Grilled Matsutake, Asparagus, Seasonal Vegetables, Black Truffle Sauce
36小时低温慢煮澳洲牛肋排, 扒松茸, 芦笋, 时令蔬菜, 黑松露汁

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⇒ DESSERT 甜品 ⇐

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| S. Classic Tiramisu Lady Fingers, Mascarpone Cream 提拉米苏,手指饼干,马斯卡彭奶油 | 118 |
| Gelato 意式冰淇淋 | 68 |
| S. Chef's Special Truffle Ice Cream, Hazelnut Jam, Fresh Truffle 特别制作黑松露冰淇淋,榛子酱,新鲜黑松露 | 168 |
| Creamy Chantilly White Chocolate with Low-temperature Berries Jam 香缇利奶油白巧克力配低温莓果 | 108 |
| S. 72% Valrhona Dark Chocolate Fondant, Vanilla Ice Cream 72%法芙纳黑巧克力熔岩蛋糕配香草冰淇淋 | 128 |
| Magic Mirror (A Selection of Da Ivo's Special Desserts) 威尼斯魔镜(Da Ivo 甜品精选) | 368 |
| Mixed Seasonal Fruits Platter 时令水果拼盘 | |
| Small 小份 | 128 |
| Big 大份 | 168 |

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