

Lunch Menu

Ostrica 生蚝

charred "ostra regal" french oyster, sweet peas, mint and coriander granita
碳烤法国生蚝配甜豆，薄荷及香菜刨冰

2018 Ca' del Bosco Franciacorta Dosage Zero, Chardonnay & Blends, Lombardy

Trofie 卷面

artisanal "trofie" pasta, botan shrimp carpaccio,
qingdao cherry tomatoes, green basil oil
意式卷面配牡丹虾，樱桃番茄，罗勒油

2019 Perrin et Fils Châteauneuf du Pape Blanc, Clairette & Blends, Rhone

Cobia 海鲷鱼

slow cooked cobia fish, miso beurre blanc,
organic yunnan green asparagus, lemon gel
慢煮海鲷鱼配白味噌酱，云南有机芦笋，柠檬啫喱

2022 San Marzano "Edda", Chardonnay & Blends, Puglia

or

Manzo 牛肉

slow cooked Wagyu beef short ribs,
smoked corn cream, barbecue baby corn, fermented berries glaze
慢煮和牛小排配烟熏玉米奶油，烤玉米笋

2018 San Marzano "Sessantanni", Primitivo, Puglia

Guava 番石榴

guava sorbet, cocoa tuille,
salty kumquat ganache, five spice powder cake
番石榴冰沙配可可卷，咸金桔甘纳许，五香粉蛋糕

Menu Rmb 888 套餐每位人民币 888

Wine Pairing Rmb 488 配酒每位人民币 488

All prices are subjected to 15% service charge | The menu is meant for the entire table
所有价格需添加15%服务费 | 套餐仅适用于整桌

Tradition Menu

Explore one of the world's exciting cuisines with Chef Gabriele's
interpretations of Italian classics

行政主厨Gabriele 邀您踏上意大利经典美食的寻味之旅

Tonno 金枪鱼

bluefin tuna carpaccio, sea urchins and lime cheese cake, fresh sea urchin, kumquat gel
蓝鳍金枪鱼生薄片配海胆青柠芝士蛋糕, 新鲜海胆, 金桔啫喱

2009 Giulio Ferrari "Riserva del Fondatore" Trento Brut, Chardonnay, Trentino Alto Adige

Seppia 墨鱼

slow cooked cuttlefish, under oil char-grilled zucchini, "nerano" sauce and mint oil
慢煮墨鱼配油封碳烤节瓜, 节瓜汁, 薄荷油

2009 Cantina Terlano "Rarity", Pinot Bianco, Trentino Alto Adige

Raviolo 意饺

handmade open raviolo, poached lobster, white asparagus, lobster sauce
自制意式饺子配龙虾, 白芦笋, 龙虾汁

2013 Domaine Faiveley "Les Damodes" Nuits Saint Georges 1er Cru, Pinot Noir, Burgundy

Linguine 扁面

artisanal mancini pasta, mushroom and parsley sauce, stuffed yunnan morel mushroom
意式扁面配蘑菇欧芹酱, 云南羊肚菌

2019 Perrin & Fils Châteauneuf du Pape Blanc, Clairette & Blends, Rhone Valley

Manzo 牛肉

charred australian full blood Wagyu tenderloin,
25 years balsamic veal jus, organic yunnan pumpkin variation
碳烤澳大利亚和牛牛里脊配25年黑醋小牛肉汁, 云南有机南瓜

2009 La Spinetta "Gallina" Barbaresco, Nebbiolo, Piedmont

Sgroppino 雪酪

refreshing ice cream-sorbet, limoncello, grappa
经典意式雪酪配柠檬利口酒, 格拉巴酒

Mela 苹果塔

red fuji apple tarte tatin, tonka gelato
苹果塔配黑香豆冰淇淋

2006 Rocche dei Manzoni "Remember", Semillon & Sauvignon, Piedmont

Menu Rmb 2280 套餐每位人民币 2280

Wine Pairing Rmb 1980 配酒每位人民币 1980

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Starter

- Seppia** 慢煮墨鱼配油封碳烤节瓜，节瓜汁，薄荷油
slow cooked cuttlefish, under oil char-grilled zucchini,
“nerano” sauce and mint oil **258**
- Culatello** 24个月意大利库拉泰罗火腿 **428**
Massimo Spigaroli golden label selection 24 months aged italian ham
 人头马路易十三干邑体验 (15毫升) 另加 1200
Remy Martin Louis XIII experience (15ml) for additional 1200
- Tonno** 柑橘风味蓝鳍金枪鱼塔塔配精选鱼子酱 **498**
bluefin tuna tartare, original Oscietra caviar, citrus flavor
- Caviale** 精选鱼子酱 **988**
Perseus No.2, Superior Oscietra 30g
 人头马路易十三干邑体验 (15毫升) 另加 1200
Remy Martin Louis XIII experience (15ml) for additional 1200

Pasta

- Linguine** 意式扁面配蘑菇欧芹酱，云南羊肚菌 **258**
artisanal mancini pasta, mushroom and parsley sauce,
stuffed yunnan morel mushroom
- Risone** 意式米形面配蛤蜊青口汁，有机金桔，海苔沫，新鲜海胆 **358**
clam & mussel jus, organic kumquat, seaweed foam, fresh sea urchin
- Cavatelli** 自制意式猫耳面配金枪鱼塔塔，番茄干，风干金枪鱼心 **388**
handcrafted fresh pasta, tuna tartare, sun dried tomatoes, cured tuna heart
- Pappardelle** 自制意式龙虾面配龙虾浓汁，番茄组合 **458**
homemade fresh egg pasta with boston lobster,
lobster sauce, tomato variation

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Main Course

Agnello 地中海风味新西兰羊里脊配西西里开心果 pan roasted new zealand "Te Mana" lamb saddle variation, sicilian pistachio, mediterranean flavor		498
Astice 清蒸波士顿龙虾配甘蓝, 茴香龙虾汁 gently steamed boston lobster, savoy cabbage extraction, star anise lobster sauce		788
Manzo 碳烤澳大利亚和牛牛里脊配香菇鹅肝酱 charred australian full blood Wagyu tenderloin, fermented shitake and foie gras sauce, foie gras snow		788
Manzo 碳烤澳大利亚和牛M7肉眼配牛肉汁, 时蔬 charred australian full blood Wagyu M7 cube roll "costata", natural jus, seasonal vegetables	600g 1000g	1688 2788

Cheese

Formaggio 精选四种意大利芝士配经典原料 selected four kinds of italian gourmet cheese, classic garnish		258
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Dessert

Chicco 威尼斯传统甜品 traditional venetian dessert		198
Gelato 松针冰淇淋配柚子白巧克力甘纳许, 柠檬橄榄油蛋糕, 杏子啫喱 pine needle gelato with yuzu and white chocolate ganache, olive oil sponge, apricot gel		228
Soufflé 柠檬开心果苏芙蕾配杏仁冰淇淋 limoncello & pistachio soufflé, almond gelato		258
Mela 苹果塔配黑香豆冰激凌 red fuji apple tarte tatin, tonka gelato	(For 1-2 people)	288

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