

# 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

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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

# Innovation Menu

A night-course journey, where techniques and seasonal ingredients  
reflect on Chef's culinary philosophy  
九道式时令创新套餐之旅，探索主厨的烹饪理念

## Tonno 金枪鱼

bluefin tuna tartare, eggplant "caponata" sorbet, mediterranean flavors  
地中海风味蓝鳍金枪鱼塔塔配调味茄子冰沙

*MV17 Henri Giraud "Fût de Chêne" Brut, Pinot Noir & Chardonnay, Champagne*  
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## Ricciola 竹荚鱼

charred dry aged shimajiri, burned orange, fennel extraction and fennel pollens  
碳烤风干竹荚鱼配香橙，茴香汁和茴香粉

*2017 W. E. Frank "Niersteiner Orbel" Gross Lage, Riesling, Rheinhessen*  
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## Scampo 鳌虾

new zealand scampi confit, fresh cocoa bean and cardamom sauce, burnt cocoa oil  
油封新西兰鳌虾配新鲜可可豆及小豆蔻汁，焦香可可油

*Beermouth & Vermouth*  
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## Anguilla 鳗鱼

stuffed smoked eel, fermented yunnan mushroom, "carpione" vegetables and sour butter sauce  
烟熏鳗鱼配云南蘑菇，酸甜菜及酸味黄油汁

*2022 San Marzano "Edda", Chardonnay & Blends, Puglia*  
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## Raviolo 意饺

homemade pasta filled with sicilian almond, original Oscietra caviar, aged leek clear consommé  
自制意式饺子包西西里杏仁配精选鱼子酱，韭葱清汤

*5 Years González Brass "Tío Pepe" Fino Sherry, Palomino Fino, Andalusia*  
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## Risone 米形面

clam & mussel jus, organic kumquat, seaweed foam, fresh sea urchin  
意式米形面配蛤蜊青口汁，有机金桔，海苔沫，新鲜海胆

*2018 Kosta Browne "One Sixteen" Russian River Valley, Chardonnay, California*  
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## Astice 龙虾

gently steamed boston lobster, savoy cabbage extraction, star anise lobster sauce  
清蒸波士顿龙虾配甘蓝浓汁，茴香龙虾汁

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

charred australian full blood Wagyu tenderloin,  
fermented shitake and foie gras sauce, foie gras snow  
碳烤澳大利亚和牛牛里脊配香菇鹅肝酱

*2006 Tua Rita "Redigaffi" Toscana Rosso, Merlot, Tuscany*  
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## Agrumi 柑橘

blood orange and ginger gelato, verbena ganache, lemon leaves foam, lime meringue  
姜味血橙冰淇淋配马鞭草甘纳许，柠檬叶泡沫，青柠蛋白霜

*Menu Rmb 3080 套餐每位人民币 3080*

*Wine Pairing Rmb 2580 配酒每位人民币 2580*

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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

<b>Agnello</b> 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		<b>498</b>
<b>Astice</b> 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		<b>788</b>
<b>Manzo</b> 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		<b>788</b>
<b>Manzo</b> 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	<b>1688</b>
	1000g	<b>2788</b>

## Cheese

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

<b>Chicco</b> 威尼斯传统甜品 traditional venetian dessert		<b>198</b>
<b>Gelato</b> 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		<b>228</b>
<b>Soufflé</b> 柠檬开心果苏芙蕾配杏仁冰淇淋 limoncello & pistachio soufflé, almond gelato		<b>258</b>
<b>Mela</b> 苹果塔配黑香豆冰激凌 red fuji apple tarte tatin, tonka gelato	(For 1-2 people)	<b>288</b>

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