

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

Capasanta 扇贝

caramelized scallop, yunnan mushroom and truffle consommé, marjoram oil, *fresh black truffle*

焦糖扇贝配蘑菇松露清汤, 马郁兰油, 新鲜黑松露

25 Years Toro Albalá "Poley" Palo Cortado, Pedro Ximénez, Andalusia

Fettuccine 扁面

homemade fresh egg pasta, alps butter & parmigiano, *fresh black truffle*

自制意式扁面配黄油, 帕玛森芝士, 新鲜黑松露

2020 Fabien Coche Auxey Duresses, Chardonnay, Burgundy

Manzo 牛肉

charred uruguay M9 tenderloin,
25 years balsamic veal jus, organic yunnan pumpkin variation
碳烤乌拉圭M9牛里脊配25年黑醋小牛肉汁, 云南有机南瓜

2010 La Spinetta "Starder" 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 1980 套餐每位人民币 1980
Wine Pairing Rmb 1880 配酒每位人民币 1880

The Menu is meant for the entire table

套餐仅适用于整桌

Innovation Menu

An eight-course journey, where techniques and seasonal ingredients
reflect on Chef's culinary philosophy
八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 carpaccio, basil "tigella",
superior Oscietra caviar, citrus sour cream foam
蓝鳍金枪鱼生薄片配罗勒面包，精选鱼子酱，柑橘酸奶油沫
MV17 Henri Giraud "Fût de Chêne" Brut, Pinot Noir & Chardonnay, Champagne

Ricciola 竹荚鱼

charred dry aged shimajii, 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

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
2021 San Marzano "Edda", Chardonnay & Blends, Puglia

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

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

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" Nuit Saint Georges 1er Cru, Pinot Noir, Burgundy

Manzo 牛肉

charred uruguay M9 tenderloin, fermented shitake and foie gras sauce,
foie gras snow, *fresh black truffle*
碳烤乌拉圭M9牛里脊配香菇鹅肝酱，新鲜黑松露
2009 il Marroneto "Madonna Grazie" Brunello di Montalcino, Sangiovese, Tuscany

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 2880 套餐每位人民币 2880

Wine Pairing Rmb 2180 配酒每位人民币 2180

The Menu is meant for the entire table

套餐仅适用于整桌

Starter

- Capasanta** 焦糖扇贝配蘑菇松露清汤, 马郁兰油, 新鲜黑松露
caramelized scallop, yunnan mushroom and truffle consommé,
marjoram oil, *fresh black truffle* **318**
- 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

- Ravioli** 自制意式饺子包雉鸡配夏威夷果奶油, 鸡肉番茄汁 **258**
handcrafted fresh pasta filled with organic pheasant,
macadamia nuts cream, “cacciatora” sauce
- 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
- Fettuccine** 自制意式扁面配黄油, 帕玛森芝士, 新鲜黑松露 **588**
homemade fresh egg pasta, alps butter & parmigiano, *fresh black truffle*

all prices are subjected to 15% service charge

所有价格需添加15%服务费

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 碳烤乌拉圭M9牛里脊配香菇鹅肝酱，新鲜黑松露 charred uruguay M9 tenderloin, fermented shitake and foie gras sauce, foie gras snow, <i>fresh black truffle</i>		988
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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