

STARTERS 头盘

| | |
|---|-----|
| CULATELLO HAM “MASSIMO SPIGAROLI” GOLD LABEL 24 MONTHS CHILEAN CHERRIES 24个月腌制金标库拉泰罗火腿配智利樱桃 | 328 |
| JAPANESE WHITE SHRIMP CARPACCIO 8 ½ OTTO E MEZZO “OSCIETRA” CAVIAR, SEA URCHIN, CITRUS EMULSION 日本白虾薄片配精选鱼子酱, 海胆, 柑橘乳 | 358 |
| ROASTED HOKKAIDO SCALLOPS “BURRO DEL CHIANTI”, WHITE ASPARAGUS 北海道扇贝配猪油, 白芦笋 | 368 |
| RED TUNA TARTARE 8 ½ OTTO E MEZZO “OSCIETRA” CAVIAR, CITRUS ZEST 红金枪鱼塔塔配皇家鲟鱼鱼子酱, 柑橘皮 | 388 |

All prices are in Rmb and are subject to 10% service charge
账单以人民币结算并附加 10%服务费

PASTA 意面

| | |
|---|-----|
| HOMEMADE BUCKWHEAT FUSILLI UMBRIAN STYLE, LAMB RAGOUT, GARDEN GREENS, PECORINO 自制意式荞麦螺旋面配翁布里亚风味羊肉酱, 时蔬, 佩科里诺芝士 | 268 |
| RISOTTO “CARNAROLI RESERVA” AGED PARMIGIANO, BRAISED YUNNAN MOREL MUSHROOMS 意大利烩饭配帕玛森芝士, 炖云南羊肚菌 | 328 |
| SPAGHETTI VERRIGNI “ORO SELECTION” JAPANESE SEA URCHINS, ALMOND, GARLIC, CHILI 意式细干面配日本海胆, 杏仁, 香蒜, 辣椒 | 358 |
| HOMEMADE CAVATELLI SEAFOODS & SEAFOOD SOUP 自制意式猫耳面配海鲜, 海鲜汁 | 388 |

All prices are in Rmb and are subject to 10% service charge
账单以人民币结算并附加 10%服务费

MAIN COURSES 主菜

BABY LAMB 588
BAKED IN SEA SALT, BAROLO VINEGAR AROMATIC JUS,
BRAISED BABY CARROTS, PISTACHIO
盐焗羔羊肉配巴罗洛红醋汁，炖迷你胡萝卜，开心果

BRITANNY BLUE LOBSTER CENTER CUT 668
VERBENA GENTLY STEAMED, LOBSTER CONSOMMÉ,
FENNEL BRANDADE, SEA URCHIN MALTESE SAUCE
清蒸布列塔尼蓝龙虾配龙虾清汤，茴香根，海胆柑橘汁

ROASTED DUTCH VEAL CENTER CUT 678
CAMOMILE AND VEAL JUS, MARINATED BELL PEPPER
烤荷兰小牛肉排配甘菊牛肉汁，腌制灯笼椒
ONE OR TWO PEOPLE
可供一人或两人食用

AUSTRALIAN WAGYU BEEF "MAYURA" STATION DUO 698
ROASTED STRIPLOIN AND BRAISED SHORT RIBS, SEASONAL GARNISH
澳大利顶级和牛肉二重奏：烤西冷牛排及炖牛小排配时令配料

All prices are in Rmb and are subject to 10% service charge

账单以人民币结算并附加 10% 服务费

DESSERT AND CHEESE 甜点及奶酪

| | |
|---|-----|
| SICILIAN CASSATA GELATO CHERRIES COULIS, MERINGUES 西西里风味冰淇淋配樱桃汁, 蛋白饼 | 188 |
| 8 ½ SIGNATURE TIRAMISÙ MASCARPONE & MARSALA CREAM, ETHIOPIAN Kafa FOREST LAVAZZA COFFEE, MASCARPONE ICE CREAM “AFFOGATO” 提拉米苏: 马斯卡朋尼乳酪及马萨拉葡萄酒奶油, 埃塞俄比亚咖啡 | 208 |
| GOURMET CHEESE PLATTER CLASSIC GARNISH 芝士拼盘配传统配料 | 208 |
| BAKED PEAR TART (20 MINUTES PREPARATION) TONKA BEANS GELATO 香梨塔塔配黑香豆冰淇淋(需要准备 20 分钟) | 218 |
| CHOCOLATE VARIATION HAZELNUT “MORETTO”, CHOCOLATE ICE CREAM, PISTACHIO ROCHER CRISPY TUILLES CANNOLI WITH CHOCOLATE MOUSSE DUO 巧克力组合: 阿泽丽雅榛子巧克力, 巧克力冰淇淋, 开心果威化巧克力, 巧克力慕斯脆皮卷二重奏 | 228 |

All prices are in Rmb and are subject to 10% service charge
账单以人民币结算并附加 10% 服务费