

Lunch Menu

Rmb 798

SCAMPO

New Zealand scampi tartare,
honey sauce, green apple, Baerri caviar
新西兰鳌虾塔塔配蜂蜜酱, 青苹果, 精选鱼子酱

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CACIO E PEPE

linguine pasta Senatore Cappelli,
tuscan pecorino cheese, citrus aroma, Japanese bottarga
意式扁面配托斯卡纳佩科里诺芝士,
柑橘, 日本腌金枪鱼卵

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BRANZINO

wild caught sea bass, traditional “caciucco” fish sauce,
baby broccoli and crispy bread
海鲈鱼配香浓鱼汁, 西兰花及面包脆

or

VITELLO

dutch veal tenderloin, Yunnan morel mushrooms,
winter vegetables emulsion, natural jus
荷兰小牛肉牛里脊配云南羊肚菌, 时蔬乳, 小牛肉汁

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CIOCCOLATO

Valrhona 70% chocolate ganache,
raspberry variation, caramelized hazelnut
法芙娜 70%黑巧克力蛋糕配树莓, 焦糖榛子

or

SGROPPINO

refreshing mandarin ice cream-sorbet,
limoncello, infused vodka
经典意式橘子雪酪配柠檬利口酒, 伏特加

Truffle & Classic

Rmb 3280

TONNO

japanese bluefin tuna, akami and chu-toro tartare,
mediterranean flavours, Chef's caviar selection
地中海风味蓝鳍金枪鱼塔塔配精选鱼子酱

SCAMPO

gently roasted scottish scampi, scampi sabayon,
seasonal vegetables, *fresh black truffle*
慢烤苏格兰鳌虾配鳌虾酱, 时蔬, 新鲜黑松露

CARCIOFI

traditional artichoke soup, *fresh black truffle*
朝鲜蓟汤配新鲜黑松露

TAGLIOLINI

homemade fresh egg pasta, Alps butter & Parmigiano,
fresh black truffle
自制意式细面配黄油, 帕玛森芝士, 新鲜黑松露

ASTICE

steamed Boston lobster, morel mushroom,
aromatic lobster jus, *fresh black truffle*
波士顿龙虾配羊肚菌, 龙虾汁, 新鲜黑松露

or

MANZO

charred Mayura beef striploin,
mushroom and foie gras royale, *fresh black truffle*
碳烤西冷牛排配蘑菇及鸭肝, 新鲜黑松露

MONTE BIANCO

chestnut gelato, vanilla chantilly, berries compote
蒙布朗配栗子冰淇淋, 香草奶油, 糖渍莓子