

Classics

Rmb 2380

Tonno 金枪鱼

japanese bluefin tuna, akami and chu-toro tartare, mediterranean flavors,
Oscietra caviar

地中海风味蓝鳍金枪鱼塔塔配鲟鱼鱼子酱

Scampo 鳌虾

pan roasted New Zealand scampi, scampi sabayon, roasted chanterelles

新西兰鳌虾配鳌虾萨芭雍，鸡油菌

Amadai 甘鲷鱼

japanese amadai, crispy scales, yellow bell pepper emulsion

脆鳞甘鲷鱼配黄椒乳

Cavatelli 猫耳面

handcrafted fresh pasta, seafoods, shellfish and seafood sauce, fresh sea urchins

自制意式猫耳面配海鲜，海鲜浓汁，新鲜海胆

Astice 龙虾

steamed Brittany blue lobster, braised garden fennel, aromatic lobster jus

布列塔尼蓝龙虾配炖茴香，龙虾汁

Manzo 牛肉

Wagyu station Mayura beef duo:

roasted beef striploin and shoulder brasato, celeriac purée

和牛双吃：烤西冷牛肉及炖牛肩肉配根芹泥

Soufflé 苏芙蕾

limoncello & pistachio soufflé, almond ice cream

开心果苏芙蕾配杏仁冰淇淋



Wine Pairing



Classic Rmb 1080

Prestige Rmb 2180

The Menu is meant for the entire table

套餐仅适用于整桌

Autumn

Rmb 1680

Pesce Spada 剑鱼

marinated japanese swordfish tartare,
matsutake mushroom consommé, Oscietra caviar
调味日本剑鱼塔塔配松茸清汤，鲟鱼鱼子酱

Vellutata 汤

pumpkin vellouté, smoked japanese eel, Yunnan porcini mushrooms
南瓜浓汤配烟熏日本鳗鱼，云南牛肝菌

Risotto 烩饭

“Carnaroli Riserva”, crispy skin baby red mullet fillet, citrus gel, fennel pollen
意式烩饭配脆皮红鲹鱼排，柑橘啫喱，茴香花粉

Agnello 羊肉

pan roasted New Zealand “Te Mana” lamb chop,
sicilian pistachio, baked garlic emulsion, natural jus
烤新西兰羊排配西西里开心果，香蒜泥，羊肉汁

Tartelletta 苹果塔

apple tart, homemade ice cream, cream anglaise
苹果塔配自制冰淇淋，奶油



Wine Pairing



Summer Rmb 980

The Menu is meant for the entire table

套餐仅适用于整桌

À la Carte

Starter

- Culatello** 24个月意大利库拉泰罗火腿配新鲜樱桃 398
Massimo Spigaroli golden label selection 24 months aged italian ham, fresh cherries
- Tonno** 地中海风味日本蓝鳍金枪鱼塔塔配鲟鱼鱼子酱 568
japanese bluefin tuna, akami and chu-toro tartare, mediterranean flavors,
Oscietra caviar

Pasta

- Tortelli** 自制意饺包荷兰小牛肉配牛肝菌乳，帕玛森芝士，鸡油菌 288
homemade fresh pasta filled with dutch veal, porcini emulsion,
parmesan cheese, chanterelles
- Linguine** 意式手工扁面配帝王蟹肉，帝王蟹肉浓汁，新鲜海胆 558
“Mancini” artisanal pasta, Alaska king crab, crab sauce, fresh sea urchins

Main Course

- Agnello** 烤新西兰羊排配西西里开心果，香蒜泥，羊肉汁 688
pan roasted New Zealand “Te Mana” lamb chop, sicilian pistachio,
baked garlic emulsion, natural jus
- Astice** 布列塔尼蓝龙虾配炖茴香，龙虾汁 888
gently steamed Brittany blue lobster, braised garden fennel, aromatic lobster jus
- Costata** 碳烤和牛带骨肉眼牛排配时蔬 (两人或以上) 3500
char grilled australian bone-in ribeye, seasonal vegetables (for 2 or more)

Dessert

- Nocciola** 榛子奶油卷，榛子冰淇淋，酥饼，榛味奶酱及糖渍柠檬 238
hazelnut ice cream, crumble, tuille, mousse, candy lemon
- Tartelletta** 苹果塔配自制冰淇淋，奶油 238
apple tart, homemade ice cream, cream anglaise
- Soufflé** 开心果苏芙蕾配杏仁冰淇淋 258
limoncello & pistachio soufflé, almond ice cream

all prices are subjected to 10% service charge
所有价格需添加10%服务费