

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

Winter

Rmb 2380

CAPRIOLO

New Zealand venison tartare,
white balsamic vinegar, smoked Baerii caviar
新西兰鹿肉塔塔配白醋汁, 鲟鱼鱼子酱

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VELLUTATA

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

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TORCIATELLI

handcrafted fresh pasta, alaskan king crab,
chickpea emulsion, japanese sea urchins
自制意式迷你螺旋面配阿拉斯加帝王蟹肉,
鹰嘴豆乳, 日本海胆

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BRANZINO

wild caught sea bass, buffalo milk,
almond, yuzu, Oscietra caviar
海鲈鱼配水牛牛奶, 杏仁, 柚子, 精选鱼子酱

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AGNELLO

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

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CHICCO

traditional venetian dessert
威尼斯传统甜品