



Welcome to GIADA Garden!

Inspired by the philosophy of "Art to Art" of the Iconic women fashion brand GIADA. GIADA Garden embody the vision of Claudio Silvestrin, known as the "pioneer of European minimalist style architecture". The sharp, modern, and elegant design approach makes the restaurant itself an outstanding piece of art.

GIADA ingeniously integrates fine dining and fashion, creates beautiful sparks between culinary and art design, brings the refined and elegant Italian lifestyle with authentic and unique dining concept.

The Kitchen is led by chef Marino D'Antonio from Bergamo. With Italian cultural background, and rich knowledge of Chinese dining, Marino creates an unique expression for the concept of GIADA Garden. The restaurant's menu he designs features the best ingredients from all over the world, combining Italian traditional cuisine and modern culinary techniques, presented to you in an innovative way, expressing the concept of GIADA brand.

GIADA Garden Awarded One Star in the 2024 MICHELIN Guide Beijing.

餐厅受标志性女装时尚品牌 GIADA “Art to Art” 的理念启发而诞生。由“欧洲极简主义建筑之父” Claudio Silvestrin 的设计赋形。餐厅简约、现代、优雅的风格让其自成一件精美的艺术品。GIADA 巧妙的将精致餐饮与时尚相结合，让烹饪艺术与时尚艺术交织出绚丽的火花，带来意大利精致优雅的生活情调以及地道独特的餐饮文化。

GIADA Garden 厨房由知名意大利大厨 Marino D'Antonio 执掌。来自意大利贝加莫的他，将自己深厚的意大利文化背景与在中国丰富的餐饮经历相结合，为餐厅创造出了独特的餐饮理念表达方式。他设计的菜单集结了全球最优质的食材，为您呈现结合了意大利传统和现代技法的烹饪艺术，用创造性的方式向您传达 GIADA 的品牌理念。

GIADA Garden 荣获 2024 北京米其林指南一星餐厅。

迦达花园团队



A La Carte Menu

零点菜单

Appetizer

头盘

RMB

Scampi & Caviale

Langoustine, citrus, almond, Ricotta & GIADA Caviar
海鳌虾, 柑橘, 杏仁, 乳清奶酪, 迦达精选鱼子酱

468

Brodetto di Crostacei

Crustacean & shellfish soup, cherry tomato
意式海鲜汤, 樱桃番茄

368

Aragosta alla catalana

Lobster, tomato, pickled vegetable & Caviar
澳洲岩龙虾, 番茄, 腌渍蔬菜, 鱼子酱

468

Anguilla

Smoked eel, porcini consommé & celery root
烟熏广东鳗鱼, 牛肝菌清汤, 芹根

308

Piccione

Pigeon, figs, foie gras & saba
鸽子, 无花果, 鹅肝, 葡萄浓缩汁

408

Please inform our staff of any food allergy or dietary requirement, we will be more than happy to assist you.

如果您有任何食物过敏或饮食要求, 请告知我们的员工, 我们非常乐意为您服务。



Pasta
意大利面

RMB

Gnocchetti

Handmade Gnocchetti, Normandy blue lobster & Bottarga
手工贝壳面, 蓝龙虾, 乌鱼籽

468

Risotto

Smoked eel terrine, Dashi & Acquarello rice
意大利烩饭, 日式出汁, 烟熏鳗鱼

408

Linguine al Rosso di Mazara

Linguine, clam jus & Sicilian red prawn
意式扁面, 西西里红虾, 蛤蜊汁

408

Agnolotti

Piedmont Ravioli, veal, Ricotta & veal jus
皮埃蒙特式饺子, 小牛肉, 乳清奶酪, 牛汁

388

Pappardelle

Hand crafted Pappardelle, lamb ragout & Pecorino foam
手工宽面, 羊肉酱, 羊奶酪泡沫

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Main Course

主菜

RMB

Filetto

Mayura beef tenderloin, nature jus & seasonal vegetable
(Good for share)

1688

炭烤澳洲纯血和牛里脊，牛汁，应季时蔬（推荐分享）

Milanese

988

Milan style golden breaded Dutch veal chop, roasted potato & cherry
tomato (Good for share)

米兰风金色炸小牛肉排，烤土豆，樱桃番茄（推荐分享）

Agnello

Baby Lamb, seasonal vegetable & Mirto sauce

888

羔羊肉，应季蔬菜，桃金娘浆果汁

Astice

988

Atlantic blue lobster, fennel puree & seafood emulsion

蓝龙虾，茴香泥，海鲜汁

Scampi

Roasted langoustine, morels mushrooms & barley

888

香煎海鳌虾，羊肚菌，大麦，芹根

Brasato

588

Braised Wagyu short rib, polenta & Marsala sauce

慢炖和牛小排，波轮塔，马萨拉汁

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