

前菜 *Starters*

传统意面蛋饼 | *Frittatina Di Pasta (D, G, P)* 88

意面蛋饼, 烟熏奶酪, 烟熏咸肉, 黑松露
Italian Pasta Omelette, Scamorza Cheese, Pancetta Ham, Black Truffle

香煎千层茄子 | *Cotoletta Alla Parmigiana (D, G, V, N)* 78

传统意式马苏里拉芝士炸茄子, 罗勒叶和番茄, 松子
Crispy Breaded Eggplant with Mozzarella Cheese,
Basil and Tomatoes, Pine Nuts

蒜味大虾 | *Garlic Prawns (D, G, S)* 138

大虾, 香草黄油, 蒜, 辣椒, 荷兰芹, 烤法棍
Prawns, Herb Butter, Garlic, Chili, Parsley, Toasted Baguette

鸭肝慕斯 | *Duck Liver Paté (D, G, N)* 128

鸭肝慕斯, 波特酒啫喱, 焦糖特罗佩亚风味黑醋洋葱, 坚果面包
Duck Liver Mousse, Port Wine Gel, Served with Tropea
Onion & Balsamic Compote, Nuts Bread

香煎扇贝 | *Capesante Alla Piastra (D, S)* 158

扇贝, 芦笋, 山羊芝士, 鸡油菌
Pan-seared Scallops, Asparagus, Goat Cheese, Girolle Mushroom

生牛肉薄片 | *Carpaccio (D)* 188

纯生和牛薄片, 黑松露, 奶油帕玛臣芝士酱, 水瓜柳意芹汁, 腌制蘑菇
Wagyu Tenderloin Slices, Marinated with Black Truffle, Parmesan
Whip, Capers and Parsley Dressing, Pickled Mushroom

牛舌佐金枪鱼酱 | *Lingua Di Vitello Tonnata (S)* 128

低温牛舌, 金枪鱼酱, 冰脆西芹, 蛋黄碎
Slow Cooked Veal Tongue, Tuna Capers Sauce, Iced Celery,
Cured Grated Egg Yolk

金枪鱼塔塔 | *Tuna Tartare (D, S)* 138

蓝鳍金枪鱼, 牛油果泥, 水瓜柳, 风干番茄, 丝翠奇亚奶酪
Blue Fin Tuna, Avocado Pesto, Capers, Sun Dried Tomatoes,
Stracciatella Cheese

潘扎内拉色拉和布拉塔芝士 | *Panzanella & Burrata (D, V)* 128

罗马生菜, 番茄, 彩椒, 黑橄榄, 黄瓜, 柠檬, 布拉塔芝士
Roman Lettuce, Tomato, Bell Peppers, Black Olives,
Cucumber, Lemon, Burrata Cheese

意式烤面包片 *Bruschetta*

塞拉诺火腿片, 芝麻菜, 帕玛臣芝士, 白松露油, 烤酸面包 (2片) 88

Serrano Ham, Arugula, Shaved Parmesan, White Truffle Oil,
Grilled Sour Dough (2 Pieces) (D, G, P)

奶油芝士, 烟熏三文鱼, 粉红胡椒, 腌渍柠檬 (2片) 88

Cream Cheese, Smoked Salmon, Pink Pepper,
Baby Pickled Lemon (2 Pieces) (S, D, G)

水牛芝士, 腌制番茄, 罗勒, 烤酸面包 (2片) 68

Stracciatella, Marinated Tomatoes, Basil,
Grilled Sour Dough (2 Pieces) (G, V)

意式烤面包片拼盘 | *Bruschetta Combination (S, D, G, N, P)* 118

每种口味各一片 (共3片)
One of Each Bruschetta (total 3 Pieces)

色拉 *Salads*

甜梨戈贡佐拉芝士色拉 | *Pear & Gorgonzola (D, V, A)* 98

田园色拉, 红酒煮梨, 槐花蜂蜜, 核桃, 戈贡佐拉芝士
Fresh Garden Salad, Red Wine Poached Pear, Acacia Honey,
Walnut, Gorgonzola Cheese

地中海色拉 | *Calypso (D, P)* 98

混合绿叶蔬菜, 扒时蔬, 塞拉诺火腿, 帕玛臣芝士, 意大利黑醋
Mixed Greens, Grilled Vegetables, Serrano Ham, Shaved Parmesan
Cheese, Balsamic Vinaigrette

分享美食 *Sharing Boards*

地中海火腿芝士拼盘 | *Tagliere Di Formaggi E Salumi (D, G, P)* 258

精选地中海火腿芝士, 面包脆片, 梨酱, 精选意大利和西班牙冷切肉,
墨西哥辣椒, 酸黄瓜
Selected Mediterranean Cheese & Cold Cuts Board, Served with
Italian Pane Carasau, Pear Chutney, Selected Italian and
Spanish Charcuterie, Jalapeno and Pickles

自腌鲜鱼 | *Home-cured Fish (D, S)* 218

橙味莳萝金枪鱼, 红甜菜三文鱼, 腌渍凤尾鱼, 酸奶油和腌渍时蔬
Orange & Dill Marinated Fresh Tuna, Beetroot House-cured Salmon,
Pickled Anchovies, Served with Cream Fraiche
and Mixed Pickle Vegetables

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汤 Soup

渔夫海鲜汤 Fisherman (S) 128	蘑菇浓汤 Vellutata Di Funghi (D, G) 88
每日鲜鱼, 青口贝, 鱿鱼, 虎虾, 辣味番茄酱	混合蘑菇汤, 松露酱, 洋姜脆片
Catch of the Day, Mussel, Squid, Tiger Prawn,	Shiitake & Brown Mushroom, Truffle Pesto, Jerusalem Artichoke Chips
Mild Spicy Tomatoes Sauce	

手工意面 Fresh Hand-made Pasta

博托尼饺子 Bottone (G, D, S) 148
虾汤土豆饺子, 龙虾浓汁, 红虾鞑鞑, 乌鱼子
Stuffed Dumpling with Smoked Potatoes, Crustacean Bisque, Red Prawns Tartare, Bottarga
牛脸肉饺子 Cappellacci Di Vitello (D, G, N) 148
慢炖牛脸肉饺子, 鸡油菌, 帕玛臣芝士酱, 鼠尾草脆片, 牛肉汁
Braised Beef Cheek Stuffed Ravioli, Girolle Mushroom, Parmesan Fondue, Crispy Sage, Beef Jus
安科纳肉酱宽面 Tagliatelle Al Ragù Anconetano (D, G, N, P) 138
牛胸肉, 意大利猪肉肠, 鸡胗, 烤番茄酱, 风干牛肝菌
Beef Brisket, Italian Pork Sausage, Chicken Gizzard Ragù, Roasted Cherry Tomatoes Sauce, Air-dried Porcini Mushroom
黄油松露细面 Tagliolini Burro & Tartufo (D, G) 138
自制黄油松露细面, 陈年帕玛臣芝士, 柠檬皮, 新鲜松露
Thin Noodle Glazed with Home-made Truffle Butter, Aged Parmesan, Lemon Dust, Fresh Shaved Truffle

精选意面 Selection Of Dry Pasta

贝壳面 Orecchiette (D, G, P) 138
南意风味贝壳面, 南瓜酱, 炒油麦菜和意式烟熏培根, 帕玛臣芝士酱
Southern Italy Style Pasta, Baked Pumpkin Sauce, Sautéed Chicory and Smoked Bacon "Pancetta", Parmesan Fondue
意大利长面条 Spaghetti All' Aglio Nero (D, G, S) 138
黑蒜, 意大利特纯初榨橄榄油, 新鲜辣椒, 甜番茄, 腌渍凤尾鱼, 意芹面包碎
Black Garlic, Italian Extra Virgin Olive Oil, Fresh Chili, Candied Vine Tomatoes, Marinated Anchovies Fillet, Parsley Bread Crumb
奶酪培根粗管面 Paccheri Alla Carbonara (D, G, P) 138
粗管面, 意大利猪脸肉, 佩科里尼芝士, 白松露油
Tube Pasta, Italian Pork Cheek "Guanciale", Pecorino Cheese, White Truffle Oil
海鲜粗面 Pici Ai Frutti Di Mare (D, G, S) 198
粗面, 新西兰青口贝, 大虾, 蛤蜊, 鱿鱼, 辣味虾汤, 乌鱼子
Thick Noodle, New Zealand Mussels, Prawns, Clams, Squid, Mild Spicy Crustacean Bisque, Bottarga
龙虾细扁面 Lobster Linguini (D, G, S) 298
半只波士顿龙虾, 虾泥, 柠檬皮, 节瓜脆片
Grilled Half Boston Lobster, Prawn Ragù, Lemon Scent, Zucchini Chips

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意大利烩饭 *Risotto*

- 南瓜芝士烩饭 | Risotto Zucca & Gorgonzola (D, N, P)** 138
卡纳罗利意米, 烤南瓜, 戈贡佐拉芝士酱, 核桃碎, 烟熏火腿脆片
Carnaroli Rice, Roasted Butternut Squash, Gorgonzola Fondue, Walnut Crumble, Speck Ham Chips
- 芦笋扇贝烩饭 | Risotto Asparagi Cozze & Capesante (D, S)** 148
卡纳罗利意米, 芦笋, 香煎扇贝, 嫩煮青口贝, 红虾壳末
Carnaroli Rice, Asparagus, Seared Scallop, Poached Mussel, Red Prawn Dust

主菜-海鲜 *Main Course - Fish*

- 扒三文鱼 | Salmon (D, S)** 218
扒三文鱼, 炒菠菜, 烤番茄, 洋蓟, 橄榄, 水瓜柳, 灰皮诺白葡萄酒
Grilled Salmon Steak, Sauteed Spinach, Roasted Plum Tomatoes, Artichoke, Olives, Caper Flowers, Pinot Grigio Wine
- 切片金枪鱼 | Tagliata Di Tonno (S)** 258
煎蓝鳍金枪鱼, 扒彩椒, 京葱, 腌渍柠檬, 风干番茄, 柠檬香料汁
Pan-seared Blue Fin Tuna Steak, Grilled Capsicum, Leek, Pickle Lemon, Sun-dried Tomatoes, Salmoriglio Sauce
- 香烤鳕鱼 | Cod (S)** 328
香烤鳕鱼, 藏红花蛤蜊浓汤, 炒菠菜, 鱼籽, 茴香
Baked Cod Fish, Poached Clam Saffron Chowder, Stir-fried Baby Spinach, Fish Roe, Fennel
- 烤海鲜拼盘 | Sea Food Platter (S)** 888
扒半只烤波士顿龙虾, 青龙虾, 黑虎虾, 鳕鱼, 海鲈鱼, 三文鱼, 扇贝, 花蟹
Grilled Half Boston Lobster, Rock Lobster, Black Tiger Prawn, Cod Fish, Sea Bass, Salmon, Scallop, Flower Crab

主菜-肉类 *Main Course - Meat*

- 慢炖羊腱 | Lamb Shank (A)** 168
慢炖红酒羊腱洋蓟, 迷迭香玉米糊, 胡萝卜
Braised Lamb Shank in Nero d'Avola Wine Sauce Served with Artichokes, Rosemary Polenta, Glazed Carrot
- 脆皮猪肉卷 | Suckling Pig Porchetta (D, P)** 198
慢烤猪肉卷, 松露土豆泥, 冰脆色拉, 猪肉汁
Slow Roasted Suckling Pig, Truffled Mashed Potatoes, Iced Salad, Natural Jus
- 罗西尼牛排 | Filetto Di Manzo (D)** 428
澳大利亚谷饲牛里脊, 菠菜, 鸭肝, 迷迭香土豆泥, 牛肉汁
Australian Grain-fed Beef Tenderloin, Wilted Baby Spinach, Duck Liver, Rosemary Potato Puree, Beef Jus Reduction
- 佛罗伦萨T骨牛排 | Fiorentina T-bone Platter (D, N)** 1288
澳洲M5牛排, 烤蔬菜, 红椒杏仁酱, 牛肉原汁
Australian M5 T-bone Steak, Roasted Vegetables, Romesco Sauce, Natural Jus
- 慢炖小牛脸肉 | Braised Beef Cheek (D)** 208
红酒慢煮小牛脸肉, 奶油防风根泥, 小西兰花, 手指胡萝卜, 牛肉汁
Slow Cooked in Red Wine, White Turnip Cream, Romanesco Broccoli, Heirloom Carrots, Beef Jus
- 香烤脆皮鸡 | Chicken "Al Mattone" (D, N)** 168
慢烤脆皮鸡, 南瓜, 小土豆, 彩椒, 柠檬香料汁
Slow Roasted Chicken, Squash, Baby Potatoes, Capsicum, Gremolata Jus

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经典那不勒斯披萨 *Classic Neapolitan Pizza*

- 玛格丽特披萨 | Margherita (G, D, V)** 118
番茄酱, 马苏里拉芝士, 新鲜罗勒, 帕玛森芝士, 特级初榨橄榄油
Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Parmesan, EVO
- 地中海火腿披萨 | Calypso (D, G, P)** 148
塞拉诺火腿, 松露马斯卡朋芝士, 马苏里拉芝士, 番茄酱, 腌渍无花果, 芝麻菜, 风干番茄
Serrano Ham, Truffle Mascarpone, Mozzarella, Tomato Sauce, Pickle Figs, Wild Rocket Salad and Sun-dried Tomatoes
- 更多选择请见当季披萨菜单。
Please refer to the seasonal pizza menu for more choices.

甜品 *Dessert*

- 温热开心果挞 | Warm Pistachio Tart (D, N, G)** 78
温热开心果奶油, 树莓酱, 饼干, 香草冰激凌
Warm Pistachio Cream, Raspberry Jam, Biscotti, Vanilla Ice Cream
- 地中海提拉米苏 | Calypso Tiramisu (D, G, A)** 78
手指饼干, 咖啡浓缩, 马斯卡朋芝士
Lady Finger Biscuits, Espresso Coffee, Mascarpone Cream
- 巧克力榛子球 | Chocolate Hazelnut Sphere (D, N, A, G)** 78
巧克力布朗尼, 榛子碎, 榛子冰激凌, 温热杏仁味巧克力酱
Chocolate Brownie, Crushed Hazelnuts, Hazelnut Gelato, Warm Amaretto Ganache
- 巴斯克芝士蛋糕 | Basque Cheesecake (D, G)** 78
巴斯克芝士配苹果蔓越莓酱
Traditional Burnt Cheesecake with Apple Cranberry Compote
- 冰淇淋 | Gelato (D)** 48
自选冰淇淋和雪芭
Ice Cream and Sorbet Selection
- 浆果奶油杯 | Berries and Sabayon (D, A, G)** 78
马斯卡朋浆果奶油, 马斯卡朋海绵蛋糕, 时令莓果, 柑曼怡橙味布蕾萨芭雍
Mascarpone Berry Cream, Mascarpone Sponge Cake, Seasonal Berries, Bruleed Grand Marnier Sabayon

精选咖啡 *Coffee Selection*

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|-------------------------------|--------------------------------|
| 特浓咖啡 Espresso S 38 D 48 | 玛奇朵 Macchiato 38 |
| 美式咖啡 Americano 38 | 冰美式咖啡 Iced Americano 48 |
| 咖啡拿铁 Cafe Latte 38 | 冰拿铁 Iced Latte 48 |
| 卡布奇诺 Cappuccino 38 | 冰卡布奇诺 Iced Cappuccino 48 |

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热饮料 *Hot Beverages*

热柠檬水 Hot Lemon Water	28
热牛奶 Hot Milk	38
热巧克力 Hot Chocolate	48

中式茶 *Chinese Tea*

郁香茉莉花茶 Jasmine Intense	48
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芬芳怡人, 口感鲜爽, 适合在全日任何时段饮用。

An aromatic, light tea with a scent of Jasmine, which can be drunk any time of day.

桂花茶 Osmanthus	48
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茶叶经天然桂花窈制后, 芬芳扑鼻, 果香怡人。

A brew scented with natural Osmanthus flowers, giving a fruity note and a pleasant fragrance.

龙井 Long Jing	48
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龙井属绿茶中的精品, 有着一种独特的坚果香。

A high-quality green tea with a unique nutty flavour.

西式茶 *Western Tea*

香格里拉精选名茶 Shangri-La Signature Blend	48
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该款茶以产自汀不拉产区的锡兰红茶制成, 茶汤呈金橙色或粉红色, 口感醇厚, 风味清新。

A brisk and refreshingly mellow Ceylon tea from the Dimbula region, which has a distinctive golden orange to pinkish hue.

英式早餐茶 English Breakfast	48
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精心调制的拼配茶, 色重味浓, 口感醇厚; 麦芽的香气与单宁的涩感相得益彰, 非常适合晨间饮用。

This tea has been expertly blended to give a wholesome, full-bodied cup with a malty aftertaste.

The hint of bitterness is the perfect tonic to kick-start the day.

大吉岭茶 Darjeeling	48
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茶汤金黄, 口感丰富, 带有麝香葡萄风味, 余味则甜美如香槟。

This full-bodied brew has a golden appearance and a muscatel flavour with a sweet champagne aftertaste.

薄荷茶 Peppermint	48
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这款花草茶不含咖啡因, 有着清新舒缓的薄荷芬芳。

A caffeine-free herbal infusion with a refreshingly cool mint flavour.

(N) - Nuts 坚果, (D) - Dairy 乳制品, (S) - Seafood 海鲜, (P) - Pork 猪肉, (G) - Gluten 含麸质, (V) - Vegetarian 素食, (A) - Alcoholic 含酒精

如果您对某些食物过敏, 任何特殊需求, 请及时告诉我们。

If you are allergic to any food, any special requests, please don't hesitate to inform us.

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我们的菜肴和出品都寻味自然, 精心选取本地食材, 并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。

Our products and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.