

前菜 *Starters*

意式松露温泉蛋 | Uovo C.B.T (D, G, P, V) 88

65°C低温蛋, 花菜泥, 芦笋, 烟熏五花肉火腿, 腌渍柠檬, 黑松露
Slow Cooked Egg 65°C, Cauliflower Velouté, Asparagus,
Smoked Ham Speck, Lemon Confit, Black Winter Truffle

芝士焗茄子 | Cotoletta Alla Parmigiana (D, G, N, V) 78

传统意式马苏里拉芝士炸茄子, 罗勒叶和番茄酱, 松子, 巴马臣芝士
Breaded Crispy Eggplant with Mozzarella Cheese,
Basil & Tomato Sauce, Pine Nuts, Parmesan Cheese

生薄牛肉片 | Carpaccio Di Wagyu (D) 188

黑松露腌和牛里脊, 奶油帕玛森芝士酱, 水瓜柳和欧芹酱, 腌蘑菇
Black Truffle Marinated Raw Wagyu Tenderloin Slices,
Parmesan Whip, Capers and Parsley Dressing, Pickled Mushroom

蒜味大虾 | Gamberoni All' Aglio (D, G, S) 148

大虾, 香草黄油, 蒜, 辣椒, 香葱, 姜片
Prawns, Herb Butter, Garlic, Chili, Chive, Ginger Crisp

香煎扇贝 | Capesante Alla Piastra (S) 158

煎扇贝, 青豆泥, 香炒蘑菇, 辣油, 牛肝菌粉
Pan-seared Scallops, Snow Peas Purée, Sautéed Mushroom,
Chili Oil, Porcini Mushroom Dust

茴香帝王蟹 | Pannacotta Al Granchio Reale (D, S) 158

龙虾浓汤, 帝王蟹, 茴香片, 西柚, 三文鱼籽
Savory Lobster Bisque Pannacotta,
King Crab, Fennel, Grapefruit, Salmon Roe

金枪鱼塔塔 | Tartare Di Tonno (D) 138

蓝鳍金枪鱼, 牛油果泥, 水瓜柳, 风干番茄, 斯塔奇泰拉奶酪
Blue Fin Tuna, Avocado Pesto, Capers,
Sun Dried Tomatoes, Stracciatella Cheese

色拉 *Salads*

扒地中海风味时蔬 | Antipasto Di Verdure Alla Mediterranea (D, V) .. 98

混合扒蔬菜, 烟熏茄子配酸奶及红菜头酱
Mix Grilled Vegetables, Smoky Eggplant
with Yogurt & Beet-labneh Dip

地中海凯撒色拉 | Calypso Caesar (D, P, G) 98

混合生菜, 鸡胸肉, 腌银鱼柳, 薄片帕玛森奶酪,
意式风干猪脸肉脆片, 自制凯撒酱
Mix Lettuce, Chicken Breast, Pickled Anchovies, Shaved
Parmesan Cheese, Pork Guanciale Crisps, House-made Caesar Dressing

分享美食 *Sharing Boards*

地中海火腿拼盘 | Tagliere Di Salumi (G, P) 198

精选地中海火腿, 意式面包脆片, 墨西哥辣椒, 泡菜
Selected Mediterranean Cold Cuts, served with Italian Pane Carasau,
Jalapeno, Pickles

火腿和布拉塔芝士 | Cotto Alle Erbe & Burrata (D, P) 168

意式熟火腿, 布拉塔芝士, 卡拉玛塔橄榄, 奶油生菜
Italian Roasted Ham, Fresh Burrata Cheese,
Kalamata Olives, Butter Lettuce

地中海芝士拼盘 | Tagliere Di Formaggi (D, G, V) 218

精选地中海芝士, 核桃, 梨酱, 蜂蜜
Selected Mediterranean Cheese, served with Walnut,
Pear Chutney, Honey

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汤 Soup

海鲜汤 Zuppa Alla Scoglio (D, G, S) 128	扁豆汤 Lenticchie (S, G, V) 88
贻贝, 鱿鱼, 虎虾, 辣味番茄酱汁, 蒜味面包	扁豆, 西芹, 胡萝卜, 黑松露, 大虾
Mussel, Squid, Tiger Prawn,	Lentil Velouté, Celery, Carrots, Black Truffle, Prawns
Mild Spicy Tomatoes Sauce, Futuna Bread	

手工意大利面 Fresh Hand-made Pasta

牛膝骨饺子 Ravioli All' Ossobuco (D, G, A) 188
小牛肉和骨髓馅手工饺子, 藏红花帕玛森酱, 小牛肉汁, 炒蘑菇, 鼠尾草
Veal and Bone Marrow Stuffed Dumpling, Saffron Parmesan Fondue, Veal Demiglace, Sautéed Mushroom, Sage
手工宽面配混合肉酱 Tagliatelle Al Ragù Bianco (D, G, P, A) 138
鸡胗, 意式猪肉肠, 鸭肉酱, 牛肝菌
Chicken Gizzards, Pork Sausage, Duck Ragout, Porcini Mushrooms
黄油黑松露意面 Tagliolini Al Tartufo Nero (D, G, V) 138
细面, 黑松露, 帕玛森酱, 青柠粉
Thin Noodle, Black Truffle, Parmesan Sauce, Lime Dust

精选意面 Selection Of Dry Pasta

经典香辣蒜味意面 Spaghetti A.O.P (D, G, V) 118
本地大蒜, 特级初榨橄榄油, 鲜辣椒, 布拉塔奶酪
Locally Sourced Garlic Chive, Italian Extra Virgin Olive Oil, Fresh Chili, Burrata
奶酪培根直管面 Rigatoni Alla Carbonara Con Fave (D, G, P) 138
管状面, 意式风干猪脸肉, 佩克瑞诺奶酪, 鸡蛋酱, 蚕豆
Tube Pasta, Italian Pork Cheek "Guanciale", Pecorino Cheese, Egg Sauce, Broad Bean
意大利面配开心果罗勒酱 Chitarra Al Pesto Di Pistacchio E Gambero Rosso (D, G, S, N) 148
意大利面, 开心果, 红虾, 乌鱼子, 青柠皮
Spaghetti, Pistachio, Sweet Red Prawns, Dried Fish "Bottarga", Lime Zest
海鲜粗管面 Calamarata Ai Frutti Di Mare (D, G, S) 198
粗管面, 藏红花土豆奶油酱, 大虾, 蛤蜊, 鱿鱼, 龙虾汁
Short Tube Pasta, Saffron Potato Cream, Prawns, Clams, Squid, Crustaceous Bisque
主厨推荐 Chef's Special 138
每周精选意面敬请询问服务人员
Please ask your waiter for the Pasta of the Week

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意大利烩饭 *Risotto*

- 四味芝士松露烩饭 | Risotto 4 Formaggi & Tartufo (D, V)** 188
卡纳罗利意米, 古老也芝士, 波萝伏洛芝士, 24个月帕玛森芝士, 曼彻格芝士, 黑松露
Carnaroli Rice, Gruyere Cheese, Provolone, 24 months Parmigiano, Manchego, Black Truffle
- 扇贝烩饭 | Risotto Capesante & Funghi Morel (D, S, V)** 158
卡纳罗利意米, 扇贝, 羊肚菌和青豆
Carnaroli Rice, Sea Scallop, Morel Mushrooms and Green Peas

主菜-海鲜 *Main Course - Fish*

- 鳕鱼 | Merluzzo Scottato (A)** 328
盘煎鳕鱼, 炒菠菜, 烤番茄, 朝鲜蓟, 橄榄, 刺山柑花, 白葡萄酒
Pan-seared Patagonia Toothfish, Sautéed Spinach, Roasted Plum Tomatoes, Artichoke, Olives, Caper Flowers, Pinot Grigio Wine
- 扒龙虾 | Aragosta Termidor (D, S)** 498
整只波士顿龙虾, 奶油白酒酱, 帕玛臣芝士, 烤时令蔬菜
Whole Boston Lobster, Creamy White Wine Sauce, topped with Parmesan Cheese, Grilled Seasonal Vegetables
- 三文鱼 | Trota Salmonata (D, S)** 198
煎三文鱼柳, 防风根泥, 鱼子酱和甜豆白酒黄油汁, 鱼籽, 茴香
Pan-fried Sea Trout Fillet, Parsnip Puree, Caviar and Peas Beurre Blanc, Fish Roe, Fennel
- 烤海鲜拼盘 | Pesce Ai Ferri (S)** 888
扒波士顿龙虾, 黑虎虾, 鳕鱼, 海鲈鱼, 三文鱼, 扇贝, 鱿鱼, 黄壳蟹
Grilled Boston Lobster, Black Tiger Prawn, Cod Fish, Sea Bass, Salmon, Scallop, Calamari, Brown Crab

主菜-肉类 *Main Course - Meat*

- 慢炖羊腱 | Stinco Di Agnello Brasato (D, A)** 198
慢炖羊腱, 藏红花烩饭, 意式香料调味汁
Slow Cooked Lamb Shank, Saffron Italian Risotto, Gremolada Sauce
- 菲力牛排 | Filetto Di Manzo (D, A)** 428
澳洲谷饲牛肉, 菠菜和戈贡拉馅波多黎各菌, 土豆泥, 奶油干邑酱
Australian Grain-fed Beef Tenderloin, Spinach and Gorgonzola Cheese Stuffed Portobello Mushroom, Mashed Potatoes, Creamy Cognac Sauce
- 佛罗伦萨T骨牛排 | Fiorentina Steak (N, A)** 1288
澳洲M5T骨牛排, 烤蔬菜, 土豆坚果酱, 牛肉原汁
Australian T-bone Steak M5, Roasted Vegetables & Potato, Romesco Sauce, Natural Jus
- 香烤鸡 | Pollo E Patate All' Aglio (D, A)** 168
香烤鸡, 蒜味小土豆, 西班牙红甜椒, 鸡肉原汁
Roasted Chicken, Confit Baby Potato and Garlic, Piquillo Pepper, Chicken Jus

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经典那不勒斯披萨 *Classic Neapolitan Pizza*

由传统小麦粉, 酵母, 盐, 水制作

Traditionally made from Wheat Flour, Yeast, Salt, Water

玛格丽特披萨 | Margherita (D, G) 118

圣马扎罗番茄, 新鲜罗勒叶, 水牛芝士, 帕玛森奶酪

San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella, Parmesan

地中海火腿披萨 | Calypso Pizza (D, G, A, P) 148

帕玛森芝士酱, 腌茄子, 意大利火腿, 风干番茄, 水牛芝士, 白松露油

Parmesan Cheese DOP Fondue, Pickled Eggplant, Italian Ham, Sun Dried Tomatoes, Buffalo Mozzarella, White Truffle Oil

辣味香肠披萨 | Diavoletto (D, G, P) 148

瑞克塔芝士, 意式熟火腿, 番茄酱, 辣味西班牙肠, 水牛芝士, 高贡左拉芝士, 墨西哥辣椒

Buffalo Ricotta Cheese, Cooked Italian Ham, Tomato Sauce, Spicy Chorizo,

Buffalo Mozzarella, Gorgonzola Cheese, Jalapenos

罗马饼萨 *Roman Style Pinsa*

由传统小麦粉, 黄豆粉, 米粉, 特纯初榨橄榄油制作

Traditionally made from a mixture of Wheat flour, Soy flour,

Rice flour, Extra Virgin Olive Oil

猪肉肠饼萨 | Crescia (D, G, P) 148

波萝伏洛芝士, 意大利香料猪肉肠,

西兰花, 司翠琪芝士, 罗勒叶, 辣椒粉

Provolone Cheese, Italian Spiced Pork Sausage,

Broccoli, Straciatella Cheese, Basil, Dried Chili

黑松露火腿饼萨 | Cotto E Tartufo (D, G, P) 148

水牛芝士, 意大利熟火腿, 南瓜泥, 云南新鲜松露

Buffalo Mozzarella, Cooked Italian Ham,

Rosted Pumpkin Cream, Yunnan Fresh Truffle

蘑菇饼萨 | Funghi (D, G, V) 148

混合蘑菇, 西兰花, 水牛芝士, 辣椒油

Mix Mushroom, Broccoli, Buffalo Mozzarella, Chilli Oil

每日精选披萨或饼萨 | Pizza or Pinsa of the Day 148

详情敬请询问服务人员

Please ask the service for the Chef's Pizza or Pinsa of the Day

甜品 *Dessert*

意式榛子奶冻 | Pannacotta Nocciola E Gianduia (D, N, G) 78

榛子奶油, 香草豆意式奶冻, 榛子牛轧糖

Hazelnut Cremeux, Vanilla Bean Panna Cotta, Hazelnut Nougatine

巧克力树莓慕斯 | Cioccolato E-Lamponi (D, N) 78

香草慕斯, 树莓酱, 巧克力冰淇淋, 热巧克力酱

Vanilla Mousse, Raspberry Compote, Chocolate Gelato,

Warm Chocolate Sauce

柠檬巴斯克芝士蛋糕 | Cheesecake Al Limone (D, G) 78

柠檬焦香芝士蛋糕, 蓝莓酱

Lemon Scented Burned Cheesecake, Blueberry Compote

混合莓果派 | Crostata Ai Frutti Di Bosco (D, G) 78

杏仁饼, 混合果酱, 新鲜浆果, 香草冰淇淋

Almond Sable, Mixed Berry Jam, Fresh Berries, Vanilla Gelato

冰淇淋 | Gelato (D) 48

冰淇淋和冰沙之选

Ice Cream and Sorbet Selection

提拉米苏 | Tiramisu (D, G, A) 78

手指饼干, 浓缩咖啡, 马斯卡朋芝士

Lady Finger Biscuits, Espresso Coffee, Mascarpone Cream

精选咖啡 *Coffee Selection*

特浓咖啡 Espresso S 38 D 48

美式咖啡 Americano 38

咖啡拿铁 Cafe Latte 38

卡布奇诺 Cappuccino 38

玛奇朵 Macchiato 38

冰美式咖啡 Iced Americano 48

冰拿铁 Iced Latte 48

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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茶叶经天然桂花窰制后, 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.