

中式菜 CHINA

开胃菜 Appetizers

烧味拼盆（密汁牛柳、烤乳猪、烧鹅、叉烧、炸花生） Barbecued meat combination: beef tenderloin with honey suckling pig, sliced goose, barbecued pork and fried peanuts	125
酱汁萝卜皮 Marinated radish skin	75
蟹肉蔬菜色拉 Salad with crab meat and vegetables	90
四喜烤麸 Bran dough with black fungus	75
上海熏鱼 Shanghai style smoked fish	90
家乡咸土鸡 Salted chicken Noble House style	115
香芒果蟹肉色拉 Salad with fresh mango and crab meat	90
川味牛展 Tender beef with spicy sauce	100

汤类 Soups

金牌蟹粉鱼翅 Braised shark's fin with crab meat	495
酸辣鱼唇羹 Braised fish lips in sweet and sour soup	150
松茸炖老鸡 Braised chicken soup with wild mushrooms	150
鸡汤辽参 Braised sea cucumber in chicken broth	315

价格均以人民币计算，并加收 15%服务费
Prices are in RMB, subject to 15% service charge

主食 Main Courses

鲜鲍菇牛仔粒	190
Quick fried diced beef and mushrooms	
红酒牛尾煲（配葱油饼）	190
Braised oxtail in red wine served with fried chive cake	
蟹粉狮子头	125
Braised meatball with crab meat and roe	
金牌烤鳕鱼	175
Superior baked cod fish	
清炒河虾仁	195
Sautéed river shrimps	
蟹粉豆腐	180
Braised bean curd with crab meat and roe	
上海红烧肉配菜心	180
Shanghai style braised pork with cabbage in brown sauce	
本帮香酥鸭	170
Shanghai style deep-fried boneless duck served with pancakes	
川椒辣子鸡	170
Deep-fried chicken with Sichuan chili paste and pepper	
西柠煎软鸡	170
Soft fried chicken fillet with lemon sauce	

蔬菜 Vegetable Dishes

双菇菜心	85
Sautéed cabbage and mushrooms	
上汤芦笋山药	85
Braised asparagus and yam in broth	
清炒高山豆苗	85
Sautéed bean leaves	
西芹炒百合	85
Sautéed lily bulb and celery	

米饭、面点 Dumplings / Rice / Noodles

蟹粉小笼包（4 只） Steamed bun filled with crab meat (4 pieces)	85
蟹粉小馄饨 Baby wontons filled with crab meat and roe	85
上海炒面 Shanghai fried noodles	85
黑椒牛柳炒米粉 Sautéed rice noodles with sliced beef fillet and black pepper	105
鲍汁海鲜炒饭 Fried rice with seafood and abalone sauce	195
香米仔饭 Steamed rice	25

意大利菜 ITALIAN FUSION

开胃冷菜 Cold Appetizers

龙虾肉垫首选帕尔马火腿配蜜瓜片和腌什锦果仁，马苏里拉水牛乳酪， 点缀油醋拌时令色拉，配杜松子酒西瓜汁 La mia aragosta Medallion of lobster on bed of prime Parma ham served with slice of melon and marinated mixed nuts, buffalo mozzarella, finished with vinaigrette seasonal salad garnish, served with shot of gin water melon	160
新鲜鼓型蟹肉拌柠檬，提子，芝麻菜和黄瓜垫酸奶薄荷酱， 配柑橘乳酱生拌鲜金枪鱼和橄榄油混合香料腌明虾薄片 Sinfonia di pesce Fresh crab timbale mixed with lemon, grapefruit, rocket leaves and cucumber on bed of yogurt mint sauce combined with fresh tuna tartar in citrus emulsion and jumbo prawn carpaccio with olive oil and mixed herbs	110
什锦生菜色拉拌橄榄白酒醋，胡椒和海盐，配柠檬味青苹果粒和蜂蜜面包 Insalata croccante in marinatura costante Mixed green seasonal salad marinated with olive oil, wine vinegar, ground pepper and sea salt, finished with dice of lemon flavored green apple and honey bread	75
生拌鹿肉和青苹果垫奶油小萝卜，生牛肉薄片和芝麻菜浸柠檬味啤酒浓汁和 巴马臣乳酪慕斯，配首选小牛肉浇金枪鱼酱 Pezzi forti di carne Venison tartar with green apple on bed of creamy radish, beef carpaccio with rocket leaves in lemon beer reduction and parmesan mousse, finished with prime cut veal tonne	155

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首选帕尔马火腿片配芦笋和巴马臣乳酪薄片垫西洋菜和青豆泥， 配腌节瓜卷填乳清乳酪，薄荷和樱桃番茄 Proscitto con zucchini Prime sliced Parma ham served with asparagus and shaved parmesan in watercress and pea puree, finished with marinated zucchini roll filled with ricotta, mint and cherry tomato	120
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开胃热菜 Hot Appetizers

烤香脂醋味时令蔬菜垫圆筒脆饼加山羊乳酪和番茄乳酱，点缀奇异果泡 Cilindro croccante di verdure grigliate all'aceto balsamico su fonduta di pomodoro al pesto Grilled seasonal balsamic vegetables on crispy pastry cylinder topped with sheared goat cheese and tomato pesto emulsion, finished with kiwi foam	90
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香煎鹅肝配杏子和梨肉脯，配青柠冰 Fegato d'oca alle pere e albicocche Pan fried goose liver with apricot and pear confit, served with lime granite	160
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扇贝王浸香橙酱汁，点缀色拉配黑松露和柠檬冰霜 Capesante croccanti al tartufo e salsa d'arancio Pan seared king scallops in orange sauce served with salad garnish, finished with shaved black truffle and lemon sorbet	210
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汤类 Soups

龙虾肉垫调味炒蔬菜丁，浸欧芹和西洋菜汤 Prezzemolo e aragosta in dadolata di vegetali Medallion of lobster with diced marinated sautéed vegetables in green parsley and watercress soup	90
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意式蔬菜汤 什锦时令蔬菜配香蒜罗勒酱，巴马臣乳酪薄片和根茎蔬菜丝 Minestrone Mixed seasonal vegetables finished with pesto dressing, shaved parmesan and root vegetables julienne	70
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香辣清汤配牛肉丸子和鲜脆蔬菜，配巴马臣乳酪和香蒜罗勒酱 Piccante quanto basta Clear spicy broth with beef meat balls and crunchy vegetables, finished with parmesan and pesto	75
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意面 Pasta

自制菠菜意面配蟹肉和扇贝烩香蒜辣酱，点缀西洋菜和鱼味乳泡 Tagliolini capesante e granchio Home made spinach green tagliolini in crab and scallops garlic chili sauce, finished with touch of watercress and fish foam	170
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缤纷色开口意面，烩鱼柳，明虾和什锦蔬菜酱，点缀意式干鱼籽和生菜 I ravioli dello Chef Open multicolor ravioli in fish fillet ragout with king prawns and mixed vegetable sauce, topped with bottarga and lettuce	160
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自制甜菜根细扁意面拌奶油芦笋酱，点缀青柠乳泡，巴马臣乳酪和卡拉玛塔黑橄榄 120
Linguine con crema di asparagi e scorza di limone
Home made red beetroot linguine with creamy asparagus sauce, topped with emulsion grated lime foam, finished with parmesan and kalamata olives

自制墨鱼汁宽意面拌奶油番茄红酒味鸭酱，点缀乳酪 170
Pappardelle al sugo d'anatra e vino rosso
Home made black squid ink pappardelle in duck red wine tomato creamy sauce, topped with cheese

主食 Main Courses

香煎拼盘，牛胸肉，西冷牛肉和牛肉眼伴蘑菇黑松露酱，罗勒和胡椒酱， 270
配多层小胡萝卜，芦笋和奶油土豆
Combinazione di manzo in salse diverse
Pan seared combination of beef brisket, sirloin and rib eye in mushrooms truffle, basil pesto and ground pepper sauce, served with baby carrots, asparagus and creamy potato layer

香煎牛嫩腰肉伴红酒酱，配香脂醋炙土豆，点缀意式油醋汁色拉 350
Chateaubriand with Italian infusion
Pan seared fillet of beef in red wine sauce served with caramelized balsamic vinegar nouvelle potatoes, finished with vinaigrette crunchy Italian salad garnish

香煎桑格里亚汽酒腌鸭胸，配黄油时令蔬菜，淋焦糖蜂蜜和树莓酱 240
Anatra in marinatura alla sangria
Pan seared duck breast, marinated in sangria, served with buttered seasonal vegetables, finished with caramelized honey and raspberry sauce

香煎黑鳕鱼和明虾配小胡萝卜，配什锦香料土豆饼，淋薄荷酱 250
Merluzzo leggero con gamberoni grigliati
Pan seared black cod and grilled jumbo prawn served with baby carrots and mixed herbs potato cake with splash of mint sauce

脆皮鲷鱼柳，配茄盒，伴蒜香青柠欧芹酱和腌青橄榄 190
Pesce castagna in salsa limone, aglio e prezzemolo finite con olive nere e verdi
Fillet of pomfret in crust served with eggplant parmigiana, finished with green lemon parsley garlic sauce and marinated green olives

吋草白葡萄酒腌比目鱼柳，配炸茴香土豆丸子，西兰花，胡椒，帕马臣乳酪酱， 270
点缀番茄水瓜榴乳酱
Rombo delle meraviglie
Fresh fillet of turbot marinated in white wine and dill, served with fennel croquette, broccoli, ground pepper, parmesan puree, finished with tomato caper sauce emulsion

澳式腌羊排和明虾，配薄荷欧芹洋葱味鼓型土豆，点缀辣椒香蒜魔鬼酱 210
Creazione
Australian marinated lamb chops combined with jumbo prawn and served with mint parsley onion potato timbale, finished with chili garlic devil sauce

披萨 Pizzas

番茄，马苏里拉水牛乳酪，点缀樱桃番茄和罗勒 Margherita D.O.C. Tomato, buffalo mozzarella D.O.C. finished with marinated cherry tomatoes and basil	160
番茄，马苏里拉水牛乳酪和烤什锦蔬菜，淋浓缩香脂醋 Ortolana Tomato, mozzarella and mixed grilled vegetables topped with balsamic reduction	160
番茄，马苏里拉水牛乳酪，帕尔马火腿，芝麻菜和巴马臣乳酪薄片 Prosciutto, rucola e parmigiano Tomato, mozzarella, Parma ham, rocket lettuce and shaved parmesan cheese	160
番茄，马苏里拉水牛乳酪，香蒜，猪肉培根和虾仁，淋辣油 Sravanata Tomato, mozzarella, garlic, bacon and baby prawns, finished with touch of chili oil	160
马苏里拉水牛乳酪配什锦蘑菇，黑松露乳酱和意式帕马臣乳酪薄片 In salsa tartufata e funghi Mozzarella and mixed mushrooms, finished with truffle emulsion sauce and shaved Italian parmesan	160
龙虾肉，嫩菠菜和樱桃番茄 All’astice, spinaci e pomodorini dolci Lobster, baby spinach and cherry tomatoes	195

意式面包 Italian Breads

橄榄油和迷迭香芳草面包 Focaccia with olive oil and rosemary	50
橄榄和番茄干芳草面包 Focaccia with olives and sun dried tomato	50
什锦蔬菜和含脂中筋粉加乳酪芳草面包 Focaccia with mixed vegetables and fatty and purpose flour, finished with cheese	50
火腿，蘑菇和乳酪芳草面包 Focaccia with ham, mushrooms and cheese	50

烤盘类 Grills

澳洲黑安格斯牛嫩腰肉（200 克） Australian Black Angus beef tenderloin 200g	380
澳洲黑安格斯西冷牛排（200 克） Australian Black Angus beef sirloin 200g	280
澳洲黑安格斯牛肉眼（200 克） Australian Black Angus beef rib eye 200g	280

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和牛嫩腰肉（200 克） Wagyu beef tenderloin 200g	490
澳洲羊排（240 克） Australian lamb chops 240g	320
半只龙虾（300 克） Half lobster	590

以上烤盘配烤土豆或薯条和每日时蔬，
 任选一种酱汁，绿胡椒酱，奶油蘑菇乳酱，柠檬或香草黄油
 Above grilled items are served with baked potato or French fries and vegetables of the day,
 a choice of green pepper corn, creamy emulsion of mushrooms , lemon or herb butter

印度菜 INDIA

开胃菜 Appetizers

金黄香辣炸墨鱼配印式酸辣酱 Sona ring Batter fried golden brown spicy squid with Indian chutney	95
金黄脆炸蔬菜或鸡肉裹鹰嘴豆粉和印式香料 Pakorras Mixed vegetable or chicken fritters marinated in gram flour and Indian spices, golden fried	95
玉米饼卷羊肉糜 Mutton kathi roll Tortilla rolls filled with minced mutton	95
青豆拌土豆饼配薄荷酸辣酱 Pudina kaju samosa Green pea and potato patties with mint chutney	95

汤类 Soups

印式香料炖鸡汤，点缀坚果仁和香菜 Murgh badami shorba Chicken soup flavored with Indian spices, garnished with nuts and coriander	80
印式香料炖时令蔬菜和黄扁豆汤 Mulligatwany soup Fresh vegetable soup with Indian spices, thickened with yellow lentils	80
胡椒味番茄汤点缀薄荷和香菜叶 Tamata shorba Pepper flavored tomato soup with mint and coriander leaves	80

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印式泥炉烤盘 Tandoor Oven

烤明虾 酸奶香料和柠檬腌大明虾 Maharaja jhinga Jumbo prawns marinated in yogurt spices and lemon juice	190
烤鸡肉 串烤酸奶和微香腌无骨鸡肉块，涂黄油和奶油 Murgh malai tikka Boneless chicken cubes marinated in yogurt and mild spices, basted with butter and cream	180
烤三文鱼 串烤柠檬味三文鱼 Tandoori salmon Lemon flavored salmon tikka	180
烤蔬菜 美味奶油串烤手捏蔬菜 Nizami sheek Delicious and creamy sheek kebab with vegetables on a skewer	150
微辣烤鸡肉 串烤酸奶腌微辣无骨鸡肉 Murg tikka Boneless chicken morsels marinated in red chili paste and yogurt	180
烤仔鸡 串烤红椒酱和酸奶腌仔鸡 Tandoori murg Spring chicken marinated in red chili paste and yogurt	180
所有泥炉烤盘配送香炒饭,酱菜,酸辣酱和胡椒脆饼 All tandoor oven dishes are served with biryani rice, pickles, chutney and papadum	

咖喱非蔬菜类 Curries – Non Vegetarian

咖喱鸡肉 洋葱番茄浓酱，烩串烤鸡肉 Murgh tikka masala Chicken tikka subtly cooked in rich onion and tomato gravy	185
辣咖喱羊肉 洋葱番茄浓酱，烩克什米尔红椒腌嫩羊肉 Rogan e - gosht Tender lamb pieces cooked with kashmiri red chili in onion and tomato gravy	185

咖喱鳕鱼 185
传统果安式椰浆和咖喱叶，烩鳕鱼
Goan machli curry
Cod fish cooked in traditional Goan way with coconut milk and curry leaves

咖喱虾 185
什锦孜然风味虾仁，烩甜椒和洋葱
Jhinga jalfrezi
Medium shrimps cooked with capsicum and onion, flavored with cumin

黄油咖喱鸡肉 185
奶油番茄汁，烩烤鸡肉
Murg makhni
Barbecued chicken cooked in creamy tomato gravy

香辣咖喱牛肉 185
胡椒味香辣牛肉
Beef vindaloo
Beef cooked in pepper flavored curry

咖喱蔬菜类 Curries – Vegetarian

蔬菜咖喱 95
特制科尔马式辛辣浓酱烩什锦蔬菜配坚果仁和提子干
Navrattan korma
Mixed vegetables cooked in spicy korma gravy with nuts and raisins

乳酪咖喱 95
奶油番茄浓酱烩自制牛奶乳酪
Paneer lababdar
Home - made cottage cheese cooked in creamy tomato gravy

菠菜土豆咖喱 95
菠菜酱，烩印式香料和奶油土豆
Palak aloo
Potatoes cooked in spinach paste with Indian spices and cream

扁豆咖喱 95
可选择奶油番茄烩黑扁豆，或黄扁豆烩孜然，干辣椒和香蒜
Dhal
Choice of black lentils with tomato and cream or yellow lentils tempered with cumin, dry chili and garlic

所有咖喱配香米饭，泡菜,酸辣酱和胡椒脆饼
All curries are served with basmati rice, pickles, chutney and papadum

饭类 Rice

印式香炒饭 印式香炒米饭配任选鸡肉或羊肉 Biryani Indian rice preparation with a choice of chicken or lamb	140
虾仁 With prawns	180
时令蔬菜 With spring vegetables	95
印式香米饭 Seedha saadha chawal Indian basmati rice	50

面包类 Breads

馕：蒜香，黄油，洋葱或原味 泥炉烤印式发酵面包 Naan; garlic, butter, onion or plain Indian leavened bread cooked in tandoor oven	50
印式全麦粉面包 Roti Indian whole wheat flour bread	50

日式菜 JAPAN

开胃菜 Appetizers

各式手捏寿司 Nigiri sushi moriawase;	金枪鱼，黄尾鱼，三文鱼，鱿鱼，章鱼和海胆（6片） Assorted nigiri sushi Maguro, yellow tail, salmon, squid, octopus and sea urchin (6 pieces)	80
花样生鱼片 Sashimi moriawase;	金枪鱼，三文鱼，黄尾鱼，甜虾，鱿鱼，鲜贝， 醋鲭鱼，章鱼和海胆（12片） Assorted sashimi Maguro, salmon, yellow tail, sweet prawn, squid, scallops, mackerel, octopus and sea urchin (12 pieces)	210
吉利炸虾卷 Ebi furai maki;	面包糠裹炸虾配黄瓜，飞鱼籽，生菜和蛋黄酱 Deep fried prawn with bread crumbs, cucumber, flying fish roe, lettuce and mayonnaise	120
香辣三文鱼卷 Spicy salmon maki;	极品日式辣三文鱼卷（6片） Superior Japanese spicy pasted salmon rolls (6 pieces)	130

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蟹肉色拉 Kani sarada;	蟹肉，芒果，日式裙带菜配海鲜芥末色拉汁 Crab meat, fresh mango and Japanese seaweed with wasabi seafood dressing	80
加州卷 California maki;	蟹柳，牛油果，芒果，飞鱼籽，黄瓜和芝麻（6片） California hand roll Crab stick, avocado, mango, flying fish roe, cucumber and sesame (6 pieces)	80
鱿鱼色拉 Ika sarada;	鲜鱿鱼配裙带菜，黄瓜和日式醋汁 Fresh squid with seaweed, cucumbers and Japanese vinegar dressing	80
花样生鱼片及寿司拼盘 Sushi sashimi moriawase;	蓝鳍金枪鱼，黄尾鱼和三文鱼；加州卷，鱿鱼和北极贝手捏寿司 Assorted sashimi and sushi platter Blue fin tuna, yellow tail and salmon sashimi, California hand roll squid and arctic surf clams nigiri sushi	190
醋青鱼寿司 Saba sushi;	醋青鱼配蟹籽和紫菜（6片） Mackerel with fish roe and nori (6 pieces)	120
日式牛肉色拉 Gyuniku sarada;	牛肉片配新鲜蔬菜和日式酱汁 Sliced beef with fresh vegetables and Japanese dressing	120

热开胃菜 Hot Appetizers

天麸罗炸虾 Ebi tempura;	脆天麸罗炸虾和香菜配味淋汁 Crisp tempura of prawns and coriander with mirin dip sauce	95
香炸鲜贝 Age hotate;	炸鲜贝配香菜海鲜酱 Deep fried scallops with coriander and seafood sauce	180
铁板鹅肝 Teppanyaki foagura;	鹅肝配白萝卜，苹果和照烧酱 Goose liver with daikon, apple and teriyaki sauce	180
铁板秋刀鱼 Teppanyaki sanma;	秋刀鱼配生菜和日式苦柠檬酱 Grilled saury fish with lettuce and Japanese bitter lemon sauce	90

汤类 Soups

全素味噌汤 Yasai miso shiru;	传统日式味噌汤配什锦蔬菜 Traditional miso soup with mixed vegetables	70
菌菇鸡蛋汤 Tamago to kinoko no shiru;	菌蘑菇清汤配煮鸡蛋 Mushroom soup with poached egg	70
花蛤裙带清汤 Asali to wakame;	日式花蛤和裙带菜清汤 Japanese clams and seaweed in clear soup	70

铁板主食 Main Courses

铁板牛仔骨 Gyu karubi;	牛仔骨配蔬菜和日式黑胡椒酱 Short rib eye beef with vegetables and Japanese black pepper sauce	270
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铁板海鲜拼盘 Kaisen moriawase;	三文鱼，银鳕鱼，海鲈鱼，鱿鱼，明虾，鲜贝和蔬菜 配日式柠檬醋汁，芝麻及蒜味酱油 Assorted seafood platter Salmon, cod fish, sea bass, squid, king prawn, scallops and vegetables with Japanese ponzu, sesame, garlic soy sauce	280
日式海鲜炒面 Kaisen yaki soba;	日式面配海鲜和蔬菜 Japanese noodles or rice with seafood and vegetables	190
铁板三文鱼 Shake;	三文鱼排配蔬菜色拉和日式柠檬醋汁 Salmon steak with vegetable salad and Japanese ponzu dressing	180

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甜品类 DESSERTS

中式 China

冰橙炖燕窝 Braised bird's nest in orange	465
红莲炖雪蛤 Braised hasma with red lotus	105
鲜芒果布丁 Mango pudding	90
杨枝鲜奶露 Sweet sago with pomelo in fresh coconut milk	90

欧式 ITALIAN FUSION

香草布丁配自制蓝莓酱 Budino alla vaniglia con salsa di mirtilli Vanilla pudding with home - made blueberry sauce	70
酸奶草莓慕司蛋糕配送香橙冰霜 Torta di fragole in crema soffice di yougurt Yogurt mousse cake with strawberries, served with orange sorbet	70
意式牛奶布丁配酒酿柑橘和冰淇淋融酱 Panna cotta leggera al brandy e salsa acida Buttermilk panna cotta with brandied citrus and melted ice cream sauce	70
自制意式提拉米苏配开心果冰淇淋 Tiramisu'Italiano Home - made classic Italian tiramisu, served with pistachio ice cream	70
传统乳酪拼盘配坚果仁和水果 Formaggi International cheese platter with nuts and fruits	125

印度甜品 India

印式杏仁核小豆蔻味米饭布丁 Badam kheer Indian rice pudding flavored with almond and cardamom	60
藏红花味冰淇淋 Kulfi Saffron flavored ice cream	60

价格均以人民币计算，并加收 15%服务费
Prices are in RMB, subject to 15% service charge

胡萝卜布丁配什锦坚果仁和香草酱	60
Gajar halwa	
Grated carrot pudding with assorted nuts and vanilla sauce	
藏红花味酸奶	60
Shrikhand	
Saffron yogurt	