

– ROOTS –

FOIE GRAS 鹅肝

foie gras - hibiscus flower - coriander

鹅肝 – 木槿花 – 香菜

MV Henri Giraud “PR90-18” Brut, Pinot Noir & Chardonnay, Champagne

CALAMARETTI 小鱿鱼

baby squid - green peas - coconut - mint

小鱿鱼 – 青豆 – 椰子 – 薄荷

2022 Weingut Bründlmayer “Langenloiser”, Grüner Veltliner, Kamptal

TONNO 金枪鱼

bluefin tuna - fermented porcini - sour cream

蓝鳍金枪鱼 – 牛肝菌碎 – 酸奶油

2009 Giulio Ferrari “Riserva del Fondatore” Brut, Chardonnay, Trentino Alto Adige

RAVIOLO 意饺

botan shrimps - nerano sauce - zucchini flower - superior Oscietra caviar

牡丹虾 – 节瓜汁 – 节瓜花 – 精选鱼子酱

2023 Gérard Boulay “Chavignol” Sancerre, Sauvignon Blanc, Loire Valley

SPAGHETTINI 细面

maitake - bay leaf oil - fresh black truffle

舞茸菇 – 月桂叶油 – 新鲜黑松露

2012 Viña Tondonia Blanco Reserva, Viura & Malvasia, Rioja

MANZO 牛肉

australian wagyu beef tenderloin - chickpea - himematsutake - fresh black truffle

澳大利亚和牛牛里脊 – 鹰嘴豆 – 姬松茸 – 新鲜黑松露

2009 Fiorenzo Nada “Rombone” Barbaresco, Nebbiolo, Piedmont

GIRASOLE 向日葵

original Oscietra caviar - pollen - passion fruit - miso

精选鱼子酱 – 蜂花粉 – 百香果 – 白味噌

2009 Mastrojanni “Botrys” Moscadello di Montalcino, Moscato & Sauvignon, Tuscany

ROOTS MENU AT 2380 | OPTIONAL WINE PAIRING AT 1580

套餐每位 2380 | 餐酒搭配每位 1580

ALL PRICES ARE IN RMB & SUBJECT TO 15% SERVICE CHARGE | THE MENU IS MEANT FOR THE ENTIRE TABLE

所有价格以人民币计算及需添加15%服务费 | 套餐仅适用于整桌

– JOURNEY –

★ ABALONE 鲍鱼

black abalone - kombu - burnt lemon

黑金鲍 – 昆布 – 烤柠檬

MV Henri Giraud “PR90-18” Brut, Pinot Noir & Chardonnay, Champagne

CAVIALE 鱼子酱

superior Oscietra caviar - baby clams - lemongrass - sea asparagus

精选鱼子酱 – 蛤蜊 – 柠檬草 – 海芦笋

2018 Weingut Groebe “Kirchspiel” Grosses Gewächs, Riesling, Rheinhessen

★ SCAMPO 鳌虾

new zealand scampi - sand chives - thai basil bisque

新西兰鳌虾 – 沙葱 – 九层塔浓汤

2022 Henri Boillot Meursault, Chardonnay, Burgundy

★ RAVIOLO 意饺

sicilian almond - original Oscietra caviar - macerated leek

西西里杏仁 – 精选鱼子酱 – 浸渍韭葱

2012 Viña Tondonia Blanco Reserva, Viura & Malvasia, Rioja

LINGUINE 扁面

artisanal linguine pasta - nduja - sea anemone

意式扁面 – 恩杜贾 – 海葵

2021 Michel Noëllat Vosne Romanée, Pinot Noir, Burgundy

★ PICCIONE 鸽子

smoked pigeon - celtuce - nori seaweed - turmeric

烟熏鸽子 – 莴笋 – 紫菜 – 姜黄

2017 Isole e Olena “Cepparello”, Sangiovese, Tuscany

MANZO 牛肉

australian wagyu beef tenderloin - veal jus - bitter herbs - rainbow salad

澳大利亚和牛牛里脊 – 牛肉原汁 – 草本浓汁 – 缤纷沙拉

2016 Rocche d. Manzoni “Perno - Santo Stefano” Barolo, Nebbiolo, Piedmont

★ ZUCCA 南瓜

pumpkin - pecan nuts - 70% dark chocolate

南瓜 – 碧根果 – 70%黑巧克力

2009 Accornero “Pico”, Malvasia di Casorzo, Piedmont

★ SHORT JOURNEY MENU AT 1980 | OPTIONAL WINE PAIRING AT 1480

五道式旅途套餐每位 1980 | 餐酒搭配每位 1480

LONG JOURNEY MENU AT 2980 | OPTIONAL WINE PAIRING AT 2480

八道式旅途套餐每位 2980 | 餐酒搭配每位 2480

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STARTER

COPPA 388

Massimo Spigaroli golden label selection 24 months aged italian ham

24个月意大利库巴火腿

人头马路易十三干邑体验 (15毫升) 另加 1200 | *Remy Martin Louis XIII experience (15ml) for additional 1200*

TONNO 498

bluefin tuna tartare, original Oscietra caviar, citrus flavor

柑橘风味蓝鳍金枪鱼塔塔配精选鱼子酱

SCAMPO 588

gently steamed new zealand scampi, sand chives, thai basil and scampi bisque

清蒸新西兰鳌虾配沙葱, 九层塔鳌虾浓汁

MANZO 598

australian Wagyu beef tenderloin tartare, fermented mushrooms, yellow mustard emulsion, fresh black truffle

澳大利亚和牛里脊塔塔配蘑菇, 黄芥末乳, 新鲜黑松露

CAVIALE 30G 1088

Beluga caviar No. 7 and classic sides

大白鲟鱼子酱No.7及经典搭配

PASTA

PAPPARDELLE 458

homemade fresh egg pasta with boston lobster, lobster sauce, tomato variation

自制意式宽面配波士顿龙虾及龙虾浓汁, 番茄组合

SPAGHETTINI 488

artisanal pasta with bluefin tuna tartare, seafood sauce, baby green peas and basil

意式细面配蓝鳍金枪鱼塔塔, 海鲜浓汁, 青豆及罗勒

FETTUCINE 688

homemade fresh egg pasta, alps butter & 36 months Parmigiano, fresh black truffle

自制意式扁面配黄油及36个月帕玛森芝士, 新鲜黑松露

RISOTTO 788

"Acquerello" rice, alps butter & 36 months Parmigiano, fresh black truffle

意式烩饭配黄油及36个月帕玛森芝士, 新鲜黑松露

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MAIN COURSE

PICCIONE <i>smoked pigeon, celtuce, nori seaweed, turmeric</i> 烟熏鸽子配莴笋，紫菜，姜黄	458
ASTICE <i>gently steamed boston lobster, savoy cabbage extraction, star anise lobster sauce</i> 清蒸波士顿龙虾配甘蓝浓汁，茴香龙虾汁	788
MANZO <i>charred australian wagyu tenderloin, bitter herbs sauce, natural jus, rainbow salad with xerez vinaigrette</i> 碳烤澳大利亚和牛牛里脊配马兰头草本浓汁，牛肉原汁，缤纷沙拉及雪莉醋	988
TAGLIATA <i>charred australian full blood Wagyu M7 cube roll "costata", natural jus, seasonal vegetables</i> 碳烤澳大利亚和牛M7肉眼配牛肉原汁，时蔬	
	600G 1688
	1000G 2788

DESSERT

CHICCO <i>traditional venetian dessert</i> 传统威尼斯甜品	198
ZUCCA <i>organic pumpkin, roasted pecan nuts and 70% dark chocolate</i> 有机南瓜配香烤碧根果及70%黑巧克力	198
BONÊT <i>authentic piedmontese dessert, candied orange, whisky and chocolate ganache, bitter cocoa and dark chocolate sorbet</i> 传统皮埃蒙特甜品配糖渍柑橘，威士忌巧克力甘纳许，苦可可黑巧克力冰沙	228
SOUFFLÉ <i>limoncello & pistachio soufflé, pistachio gelato</i> 柠檬开心果苏芙蕾，开心果冰淇淋	258

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