

S C E N A

di Angelo

由意大利主厨Angelo Aglianó精心主理, 凭借独到的海鲜烹饪手法和西西里厨师发扬意大利沿海风味的专长, 将地中海优选食材与卓越厨艺相结合, 呈现令人难忘的意式风味地中海美食体验。

于地中海海岸长大的主厨Angelo, 年幼时常与精通捕鱼的父亲出海捕鱼, 自幼便对烹饪充满热诚的他, 在家中亦多以渔获入馔。他的儿时经历也塑造了他的烹饪优势, 以精湛厨艺将海鲜的美味发挥得淋漓尽致。

“做一道简单的菜色往往比做复杂的菜式更讲究功夫。所以, 我的烹饪哲学就是要向难度挑战, 在保留传统食谱与原始口感的基础之上, 演绎出餐厅的独特雅致。”

A taste of the Mediterranean carefully curated by Angelo Aglianó; based on seafood and a Sicilian chef's expertise of cooking with Italian coastal flavors by using all the ingredients and the techniques the Mediterranean has to offer.

Growing up in Sicily by the Mediterranean seaside, Chef Angelo found his passion for cooking through catching and preparing fish with his father, a professional fisherman. Chef Angelo's upbringing shaped his strengths which exemplify the umami of the fruits of the sea.

“Doing a simple dish is much more difficult than doing a complicated one, my philosophy is to stay true to the original tastes and traditional recipes from my childhood and translate them into the elegance of dining in a restaurant.”

Angelo Aglianó

品鉴菜单 MENU DEGUSTAZIONE TASTING MENU

蓝鳍金枪鱼挞挞配茄子和鱼子酱 
Tartare di Tonno Rosso
Blue Fin Tuna Tartare, Eggplant & Caviar

西西里卷形面配红魔虾
Busiate Siciliane e Carabineros
Sicilian Busiate, Carabineros Shrimp

扇贝配混合香草, 根芹和香槟汤
Capasanta e Zuppa allo Champagne
Scallop, Mixed Herbs, Celeriac & Champagne Soup

鸭胸配无花果和欧防风茸
Petto d'Anatra
Duck Breast, Figs & Parsnip Purée

OR 或

澳洲安格斯牛柳配洋葱茸, 珍珠面糕和蘑菇
Filetto di Manzo Black Angus Australiano
Australian Black Angus Beef Tenderloin
with Onion Purée, Fregola Cake & Mushrooms

巧克力熔岩蛋糕配桔子冰霜
Fondente al Cioccolato
Chocolate Fondant Tart, Mandarin Sorbet

人民币1,288元 / 每位
RMB 1,288 / per person

 厨师精选 Chef's Recommendation  可持续来源 Sustainably sourced  健康推荐 Healthy

 纯素食 Vegan  无麸质 Gluten-free  不含乳糖 Lactose-free

如您有任何饮食忌口或关于食物过敏的疑问, 请告知服务员。
If any food allergies or dietary restrictions, please inform your server.

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分享菜单 MENU CONDIVISIONE SHARING MENU

布拉塔芝士配番茄, 罗勒酱和鳀鱼 
Burrata e Trio di Pomodori
Burrata Cheese, Trio of Tomatoes, Pesto & Anchovies

章鱼薄片配混合豆类和萨莫利汁
Carpaccio di Polpo
Octopus Carpaccio, Mixed Beans & Salmoriglio

短筒面配鱿鱼和风干鱼籽
Calamarata
Calamarata, Calamari & Bottarga

澳洲和牛肉眼配季节蔬菜和土豆泥
Costata di Manzo Wagyu Australiano
Australian Wagyu Beef Rib-Eye, Seasonal Vegetables & Mashed Potatoes

提拉米苏配咖啡冰沙 
Tiramisu'e Granita
Traditional Tiramisu' & Coffee Granita

人民币1,688元 / 两位
RMB 1,688 / for two persons

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前菜 ANTIPASTI APPETIZERS

蓝鳍金枪鱼挞挞配茄子和鱼子酱 

Tartare di Tonno Rosso

Blue Fin Tuna Tartare, Eggplant & Caviar

¥388元/份

意式冷切肉拼盘和芝士配混合腌菜

Selezione di Salumi e Formaggi Artigianali

Selection of Italian Cured Meats, Cold Cuts, Artisanal Cheese & Mixed Pickles

¥308元/份

安格斯生牛肉薄片配朝鲜蓟, 芝麻菜和帕米加诺芝士 

Carpaccio di Manzo

Angus Beef Carpaccio, Artichokes, Arugula & Parmigiano Reggiano

¥288元/份

煎鸭肝配玉米汤和浓缩黑醋

Fegato Grasso

Seared Foie Gras, Corn Veloute' & Balsamic Reduction

¥268元/份

章鱼薄片配混合豆类和萨莫利汁 

Carpaccio di Poplo

Octopus Carpaccio, Mixed Beans & Salmoriglio

¥228元/份

布拉塔芝士配番茄, 罗勒酱和鳀鱼 

Burrata e Trio di Pomodori

Burrata Cheese, Trio of Tomatoes, Pesto & Anchovies

¥188元/份

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意面 PRIMI PIATTI FIRST COURSES

扁直面配蓝龙虾
Linguine all'Astice Blu
Linguine & Blue Lobster
¥588元/份

直身面配新西兰鳌虾和绿芦笋
Spaghetti Scampi e Asparagi
Spaghetti, New Zealand Scampi & Green Asparagus
¥388元/份

西西里卷形面配红魔虾
Busiate Siciliane e Carabineros
Sicilian Busiate & Carabineros Shrimp
¥388元/份

粗筒面配炖小牛膝和藏红花汁 
Paccheri e Ossobuco
Paccheri, Ossobuco Ragout & Saffron Sauce
¥228元/份

自制斯塔奇特拉芝士馅意大利饺配番茄汁 
Ravioli Stacciatella e Pomodoro
Hand-made Ravioli, Stracciatella Cheese & Tomato Sauce
¥198元/份

赤松茸烩饭配芳蒂娜芝士 
Risotto Matsutake e Fontina
Risotto, Matsutake Mushroom & Fontina Cheese
¥188元/份

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主菜 SECONDI PIATTI MAIN COURSES

东星斑配西西里风味鱼汤 
Cernia Rossa e Zuppetta di Matalotta
Red Star Grouper, Matalotta Fish Soup, Olives, Tomatoes & Capers
¥588元/份

犬牙鱼配洋姜, 土豆和青酱 
Merluzzo e Carciofi
Tooth Fish, Jerusalem Artichokes, Potatoes & Pesto
¥308元/份

扇贝配混合香草, 根芹和香槟汤
Capasanta e Zuppa allo Champagne
Scallop, Mixed Herbs, Celeriac & Champagne Soup
¥288元/份 (200g)

澳洲和牛肉眼配季节蔬菜和土豆泥
Costata di Manzo Wagyu Australiano
Australian Wagyu Beef Rib-Eye, Seasonal Vegetables & Mashed Potatoes
¥1288元/份 (600g)

澳洲安格斯牛柳配洋葱茸, 珍珠年糕和蘑菇
Filetto di Manzo Black Angus Australiano
Australian Black Angus Beef Tenderloin, Onion Purée, Fregola Cake & Mushroomst
¥508元/份 (200g)

米兰式伊比利亚猪排配番茄色拉和节瓜 
Braciola di Maiale alla Milanese
Milanese Iberico Pork Chop, Tomato Salad & Zucchini
¥368元/份

鸭胸配无花果和欧防风茸
Petto d'Anatra
Duck Breast, Figs & Parsnip Purée
¥328元/份

配菜 CONTORNI ADDITIONAL GARNISH

混合沙拉
Mixed Salad
¥88元/份

扒时令蔬菜 
Grilled Seasonal Vegetables
¥88元/份

土豆泥
Mashed Potato
¥88元/份

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甜点 DOLCI DESSERTS

提拉米苏配咖啡冰沙
Tiramisu'e Granita
Traditional Tiramisu' & Coffee Granita
¥88元/份

意式奶酪卷配糖渍水果 
Cannoli e Ricotta
Cannoli, Ricotta Cheese, Candied Fruits
¥88元/份

朗姆巴巴配混合莓果, 香草香缇
Baba' al Rum
Rum Baba, Mixed Berries & Vanilla Chantilly
¥88元/份

巧克力熔岩蛋糕配桔子冰霜
Fondente al Cioccolato
Chocolate Fondant Tart, Mandarin Sorbet
¥88元/份

阿芙佳朵
Caffe' Affogato
Vanilla Ice Cream & Espresso Coffee
¥88元/份

水果拼盘   
Selezione di Frutta
Selection of Sliced Fruit
¥88元/份

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矿泉水 MINERAL WATER

瓶BOTTLE 750ML

无汽泡水 Still

¥95元

普娜天然矿泉水 Acqua Panna

依云天然矿泉水 Evian

怡宝‘露’饮用天然矿泉水 L'EAU Natural Mineral Water

汽泡水 Sparkling

¥95元

圣培露含气天然矿泉水 S. Pellegrino

依云含气天然矿泉水 Evian

啤酒 BEER

瓶BOTTLE

望秦传奇拉格 Legendary Lager

¥88元 (330ml)

贝罗尼 Peroni

¥78元 (330ml)

福佳白啤 Hoegaarden

¥78元 (330ml)

青岛 Tsingtao

¥78元 (296ml)

朝日 Asahi

¥78元 (330ml)

意大利开胃鸡尾酒 ITALIAN APERITIVO

杯GLASS

阿佩罗气泡酒 Aperol Spritz

¥128元

阿佩罗, 意大利气泡酒, 苏打

Aperol, Prosecco, Soda

贝利尼 Bellini

¥128元

意大利气泡酒, 桃子果蓉

Prosecco, Peach Puree

尼格罗尼 Negroni

¥128元

金酒, 金巴利, 红味美思

Gin, Campari, Red Vermouth

提拉米苏 Tiramisu

¥128元

伏特加, 百利甜, 咖啡利口酒, 浓缩咖啡

Vodka, Baileys, Kahlua, Espresso

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果汁 JUICE

杯GLASS

橙汁, 西柚汁, 苹果汁, 菠萝汁
Orange, Grapefruit, Apple, Pineapple

¥65元

碳酸饮料 SOFT DRINKS

杯GLASS

百事可乐, 轻怡可乐, 七喜, 汤力水, 苏打水, 干姜水
Pepsi, Pepsi Light, 7up, Tonic Water, Soda Water, Ginger Ale

¥65元

精选TWG茶 SELECTION OF TEA

壶POT

伯爵茶
Earl Grey

¥75元

英式早餐红茶
English Breakfast Tea

¥75元

大吉岭红茶
Royal Darjeeling

¥75元

薄荷绿茶
Moroccan Mint Tea

¥75元

茉莉绿茶
Grand Jasmine Tea

¥75元

尊爵乌龙茶
Oolong Prestige

¥75元

波本香草南非之茶(无茶碱)
Vanilla Bourbon Tea (theine-free)

¥75元

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优选咖啡豆 COFFEE 

杯GLASS

双倍意式浓缩咖啡
Doppio

¥68元

玛奇朵
Macchiato

¥68元

雪克咖啡
Shekerato

¥68元

意式浓缩咖啡
Espresso

¥75元

卡布奇诺
Cappuccino

¥75元

拿铁
Cafe Latte

¥75元

摩卡
Mocha

¥75元

现磨咖啡
Americano

¥75元

低因咖啡
Decaffeinated Coffee

¥75元

桑布卡咖啡
Corretto Alla Sambuca

¥88元

热巧克力
Hot Chocolate

¥58元

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*我们向您提供全脂牛奶, 脱脂牛奶, 和燕麦奶选项
*We provide whole fat milk, skimmed milk and Oat milk

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餐后酒 DIGESTIF & AFTER DINNER DRINKS

杯GLASS/45ML

果渣白兰地 Grappa 多娜佳塔天方夜谭渣酿白兰地 Donnafugata Grappa Mille e Una Notte	¥280元
意大利经典利口酒 Classic Italian Liqueur 沛丽尼柠檬利口酒 Pallini Limoncello	¥78元
帝萨诺力娇甜酒 Amaretto Disaronno	¥78元
榛实意大利利口酒 Frangelico	¥78元
森布卡茴香酒 Sambuca	¥78元
爱尔兰咖啡 Irish Coffee	¥78元
多姆佩德罗 Dom Pedro	¥78元

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用餐重要信息

我们致力于保障食品安全、品质与透明度。

所有菜品均由厨师团队选用优质食材烹制，部分菜品为确保持稳品质，会使用预加工原料。

如需了解具体食材来源或烹饪方式，欢迎随时垂询我们的厨师团队。

所有烹制类海鲜均为现点现做；部分酱汁或配料可能采用高品质预加工基底，以统一风味。

IMPORTANT DINING INFORMATION

We are committed to culinary safety, quality and transparency.

All dishes are prepared by our chefs using high-quality ingredients.

Certain items may include pre-prepared components to ensure consistency.

For specific ingredient origins or preparation methods, please consult our culinary team.

All cooked seafood is cooked to order. Certain sauces or preparations may use high-quality bases to maintain consistent flavor.

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