



## TASTING DEGUSTATION MENU

### 品味套餐

RMB 1488/每位人民币 1488 元

#### TIGER PRAWN

BLOOD ORANGE & TOMATO EMULSION, GARDEN GREENS  
竹节虾配血橙及番茄乳，沙拉

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#### MACCHERONI

NEAPOLITAN FLAVOR, BRAISED BEEF BRISKET RAGOUT  
那不勒斯风味空心管面配慢炖牛胸肉

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#### SHORT RIB

BRAISED WAGYU "MAYURA" FARM, WHIPPED POTATOES,  
BABY SHALLOTS, PORT WINE SAUCE  
慢炖 MAYURA 农场牛小排配土豆泥，小干葱，波特酒汁

OR

#### BLACK COD

PAN FRIED, MEDITERRANEAN FLAVORS, SWISS CHARD  
香煎地中海风味黑鳕鱼，瑞士甜菜

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#### STRAWBERRY

STRAWBERRY SORBET, STRAWBERRY JELLY,  
STRAWBERRY CRUNCH, WHITE YOGHURT  
草莓冰霜配草莓冻，酸奶

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#### TIRAMISÙ

MASCARPONE CREAM, COFFEE JELLY, MARSALA GELATO "AFFOGATO"  
现代 OPERA 提拉米苏配意大利马斯卡波尼奶油，咖啡冻，意大利手工冰淇淋“阿芙奇朵”

**WINE PAIRING AT RMB 788**

ALL PRICES ARE IN RMB AND SUBJECTED TO 10% SERVICE CHARGE  
账单以人民币方式结算并加附 10% 服务费



## DEGUSTATION MENU

### 品味套餐

RMB 1888/每位人民币 1888 元

#### KING CRAB

CITRUS, TARRAGON DRESSING, CAVIAR  
帝王蟹沙拉配橙香龙蒿汁, 鱼子酱

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#### FOIE GRAS

SEARED, PORCINI PUREÉ  
香煎鸭肝配牛肝菌酱

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#### LINGUINE

“VERRIGNI” PASTA, SEA URCHIN, SEAWEED  
意式扁面配海胆, 海藻

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#### SIRLOIN

ROASTED WAGYU “DAVID BLACKMORE” FARM,  
HAZELNUT CRUST, AROMATIC JUS  
香烤澳洲 DAVID BLACKMORE 农场牛西冷配榛子碎, 芳香浓汁

OR

#### LOBSTER

FAVA BEAN PURÉE, LOBSTER & FENNEL EMULSION  
龙虾配蚕豆泥, 龙虾茴香乳

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#### STRAWBERRY

STRAWBERRY SORBET, STRAWBERRY JELLY,  
STRAWBERRY CRUNCH, WHITE YOGHURT  
草莓冰霜配草莓冻, 酸奶

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#### SOUFFLÉ

SICILIAN PISTACHIO SOUFFLÉ, PISTACHIO GELATO WITH OLIVE OIL  
西西里开心果舒芙蕾, 手工开心果冰淇淋配橄榄油

WINE PAIRING AT RMB 988

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