

lunch 午餐

three courses 三道式 228
four courses 四道式 248

soft drinks are included 套餐包含软饮
extra coffee 套餐外另加咖啡/杯 28
extra glass of selected wine 套餐外另加精选葡萄酒/杯 100

starter 前菜

burrata salad, heirloom cherry tomatoes, almond, strawberry, trapanese and genovese pesto
布拉塔芝士, 樱桃番茄, 杏仁, 草莓, 干番茄酱, 罗勒酱

serrano ham, melon, rocket salad, mini mozzarella
塞拉诺火腿, 蜜瓜, 芝麻叶, 迷你水牛芝士

seared tiger prawn, beans, nduja
香煎黑虎虾, 意式烩豆, 辣味香肠

slow cooked sliced beef, capers, frisee lettuce, tuna sauce
慢煮牛肉薄片, 刺山柑, 菊苣生菜, 金枪鱼酱

housemade gravlex salmon, avocado, sour cream, quail egg, salmon roe (add 58)
腌渍三文鱼, 牛油果, 酸奶油, 鹌鹑蛋, 三文鱼籽 (另加58元)

seared foie gras, apples, mustard, red wine sauce (add 58)
香煎鹅肝, 苹果, 芥末酱, 红酒汁 (另加58元)

wagyu beef tartare, mustard, truffle (add 88)
和牛鞑靼, 芥末酱, 黑松露 (另加88元)

soup 汤

green pea soup, lettuce and confit shallot
青豆汤, 生菜, 干葱

tomato gazpacho, yogurt, tabasco
番茄冷汤, 酸奶, 辣椒汁

main 主菜

mushroom risotto, cheese fondue
菌菇烩饭, 奶酪汁

mezze maniche all'amatriciana, cured pork cheek, chilli tomato sauce
短管通心意面, 烟熏猪脸肉, 辣味番茄

pan seared seabass fillet, clams
香煎海鲈鱼柳, 蛤蜊

roasted chicken, black olives, rosemary
意式烤鸡腿, 黑橄榄, 迷迭香

braised short ribs, carrots, orange, cardamom
红酒烩牛仔骨, 胡萝卜, 香橙, 小豆蔻

linguine seafood sauce (add 88)
海鲜意面 (另加88元)

M9 plus wagyu striploin, mashed potato, pepper sauce (add 180)
香煎M9和牛西冷, 土豆泥, 黑胡椒汁 (另加180元)

dessert 甜品

La Scala tiramisu
提拉米苏

tropical baba
热带水果巴巴

ice cream and sorbet choose any two
(nutella / vanilla / chocolate / mango sorbet)
冰淇淋, 雪芭任选两种 (巧克力榛果/香草/巧克力/芒果雪芭)

please check with our associates for chef's recommendation
if you have any food allergies, intolerance or special dietary needs, please inform our service associate.
all prices are in RMB and inclusive of service charge and value added tax.

今日主厨推荐请洽工作人员
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。以上价格均为人民币, 并已含服务费及增值税。