

### Family Style Dinner Set Menu A (For 2-3 Persons)

家庭分享套餐 A (2-3 位)

Platter by Share 分享式拼盘 RMB 618

Grilled Meat Platter 肉类拼盘

A hearty platter of grain-fed Australian tomahawk steak, lamb chops, pork rib, chicken leg and grilled sausage 澳洲谷饲战斧牛扒、羊排、猪肋排、鸡腿和扒香肠

Side dished: grilled vegetable, potato wedges, pizza bread and black pepper sauce

配菜: 扒蔬菜, 炸薯角和蒜味披萨片配黑胡椒汁



### **Family Style Dinner Set Menu B (For 2-3 Persons)**

家庭分享套餐 B (2-3 位)

Platter by Share 分享式拼盘 RMB 898

Grilled Seafood and Meat Platter 海陆拼盘

Grilled baby lobster, baked baby abalone with minced garlic, scallop, grilled tomahawk steak, pork sausage, lamb chops 扒小龙虾,蒜蓉焗鲍鱼仔,扇贝,澳洲战斧牛扒,猪肉香肠和羊排

Side dishes: asparagus, pizza bread, french fries, black pepper sauce and lemon butter sauce 配菜: 芦笋,蒜香披萨片,薯条,黑椒汁和柠檬黄油汁



Vegetarian Dishes 素菜



Alcohol 含酒精类制品



> Dishes Contain Nuts 坚果



Dishes Contain Pork 猪肉

# Starter 开胃菜



Healthy Salad 健康沙拉

**RMB 78** 

Mixed green vegetable leaves with cucumber, roast sweet potato, cherry tomatoes and white wine vinaigrette 翠绿混合蔬菜叶配嫩黄瓜, 烤红薯, 圣女果及白酒油醋汁

Cobb Salad 科布沙拉

**RMB 78** 

Green lettuce, cucumber, egg, cherry tomato, with cheddar cheese and black vinaigrette 翠绿生菜,黄瓜,鸡蛋,小番茄,配车打芝士及黑醋汁



A Selection of Chef's Special Salads 精选主厨特色沙拉

**RMB 88** 

Combined asparagus, avocado, crisp lettuce, arugula, cucumber, tomato and citrus vinaigrette 芦笋,牛油果,脆生菜,芝麻菜,黄瓜,番茄佐柑橘油醋汁

Alaska Crab Cake 阿拉斯加蟹肉饼

**RMB 98** 

Alaska crab meat, shallots, coriander, breadcrumbs, egg yolk, mayonnaise 阿拉斯加蟹肉,干葱,香菜,面包糠,蛋黄,蛋黄酱

Warm Seafood Salad 海鲜沙拉

**RMB 108** 

Grilled prawn, scallop, mussel, tuna fish, fresh herbs, lemon juice and olive oil 扒明虾,扇贝,青口,金枪鱼配以新鲜香草,柠檬汁和橄榄油

Stir-fried Foie Gras with Assorted Berry Jam and Shallots 法式香煎鹅肝配什锦杂莓果酱及油浸干葱

**RMB 128** 



Vegetarian Dishes 素菜







Dishes Contain Pork 猪肉

# Soup

Minestrone Soup with Cereal, Beans and Pesto **RMB 68** 意大利传统谷物蔬菜汤配香蒜紫苏酱 Traditional Seafood Chowder Soup **RMB 78** 传统海鲜周打汤 Served with fresh shrimps, scallops and green beans 配以鲜虾,带子,青豆 Porcini Mushroom Soup with Truffle, Mascarpone-Chives Tortellini **RMB 88** 香浓牛肝菌汤配松露和香葱芝士饺子 Pumpkin Soup with Roasted Scallop and Crispy Bacon **RMB 88** 南瓜汤配烤带子和脆腌肉 Marseille Seafood Soup **RMB 88** 马赛海鲜汤 A traditional Masai fish soup, served with sea-fish, potatoes and prawns 传统马赛鱼汤, 烹制配以海鱼, 土豆和大虾 Beef Goulash Soup with Herbs Focaccia **RMB 98** 匈牙利牛肉浓汤配香草佛卡恰 **Risottos** 意大利烩饭 Risotto with Porcini Mushrooms **RMB 118** 意大利牛肝菌烩饭



Risotto with Parmesan Cheese and Seafood 意大利海鲜烩饭

**RMB 138** 

Risotto with Osso Buco and Parmesan Cheese 意大利烩饭配牛膝肉和帕玛森芝士

**RMB 138** 



Vegetarian Dishes 素菜







Dishes Contain Pork 猪肉

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All prices are in RMB and subject to 15% surcharge 所有的售价均用人民币结算, 另加15%服务费

# **PASTA**

# 意大利面



**RMB 88** 

Homemade Italian Lasagna Rolls with Tomato Sauce 自制意式菠菜芝士千层面卷

**RMB 88** 

Italian lasagna rolls with spinach and cheese, tomato cream sauce 意式薄面卷配菠菜和芝士,番茄奶油汁



Potato Gnocchi with Peas, Parmesan Cheese and Lemon 黄油青豆炒土豆面团配帕玛森芝士和柠檬

**RMB 98** 

Homemade Tagliatelle with Carbonara Bacon Sauce, Slow Cooked Egg 自制意大利面配奶油培根汁和低温煮鸡蛋

**RMB 108** 

Classic Homemade Lasagna with Bolognese 传统意大利肉酱千层面

**RMB 118** 

Penne with Chopped Beef and Black Pepper 黑椒牛肉粒烩斜管面

**RMB 118** 

Stewed penne with australian beef with onions and mushrooms 烩斜管面配澳洲牛肉和洋葱以及蘑菇



Homemade Tagliatelle with Seafood in White Wine Sauce 自制意大利面配海鲜白葡萄酒汁

**RMB 138** 

Seafood Ravioli 海鲜饺子

**RMB 148** 

Hand - made Italian ravioli stuffed with cod, scallops, shrimp and mushroom sauce 手工制作意大利饺子,配以鳕鱼,扇贝,鲜虾馅,和蘑菇汁



Vegetarian Dishes 素菜







Dishes Contain Pork 猪肉

# **MAIN COURSES**

# 主菜

### **Seafood**

### 海鲜

Pan-fried Salmon Steak with Potatoes 香煎土豆三文鱼扒 RMB 188

Served with potatoes, mixed vegetables and green bean and mustard sauce 配以土豆,什锦蔬菜,及青豆芥末汁

Pan-fried Weever with Pumpkin Puree and Seasonal Vegetables 煎鲈鱼配南瓜泥和时令蔬菜 RMB 198

Pan Fried Cod Fish with Carrot Puree and Vinegar Fennel Salad 香煎鳕鱼配胡萝卜泥和醋浸茴香沙拉 RMB 238

Roasted King Prawns with Garlic, Chilli and Olive Oil 香烤虎虾,蒜,辣椒和橄榄油 RMB 268

Boston Lobster (500gr)
波斯顿龙虾
RMB 488

Australian Lobster (500gr) 澳洲龙虾 RMB 1088

Four different flavors of grilled or baked lobster (creamy spinach, garlic butter, parma ham, herbs cheese ball) 四种不同口味扒或焗半边龙虾(奶油菠菜,蒜蓉黄油,帕尔玛火腿,香草芝士球)

### Meat

## 肉类

Osso Bucco

低温慢炖红酒小牛膝

RMB 188

Braised osso bucco in red wine over low heat, with mashed potatoes and assorted vegetables 红酒低温慢炖带骨小牛腱,配土豆泥和什锦蔬菜

Breaded Milk-Fed Veal Chop "Milanese Style Served with Fried Potato, Arugula and Tomato Salad 米兰式小牛排 佐以炸土豆,芝麻菜和番茄色拉 **RMB 218** 

Braised Lamb Shank with Potato Puree 烩小羊腱配和土豆泥 RMB 218

Vegetarian Dishes 素菜







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## Grill

Roasted Chicken with Herbs **RMB 198** 香草烤鸡 **Grilled Spanish Pork Cutlets RMB 258** 西班牙带骨猪扒 Roasted Lamb Chop with Grilled Vegetable Provence Style **RMB 268** 普罗旺斯香草羊排配碳扒什锦蔬菜 Rib-Eye, Australian Angus M1 (300gr) **RMB 368** 肉眼牛排,澳大利亚安格斯M1级 Beef Tenderloin, Australian Angus M3 (300gr) **RMB 388** 牛柳,澳大利亚安格斯M3级 Striploin, Australian Wagyu M5 (300gr) **RMB 458** 西冷牛排,澳大利亚和牛M5级 Angus Rib steak with bone (500gr for two) **RMB 498** 澳洲安格斯带骨牛肋排(500克供两人使用) Served with grilled asparagus, garlic broccoli, mashed potatoes, rossini or black pepper sauce 配扒芦笋,蒜香西兰花,土豆泥,罗西尼或黑椒汁 Cucina House Steak Chilean Full Blood Beef M8 (250gr) **RMB 698** Cucina私房纯血统牛肉M8级 Tomahawk, Australian Angus Beef (1500gr) **RMB 888** 战斧牛排,澳大利亚安格斯 All grilled items served with 1 side dish of your choose 任选一款配菜 Sauteed Mushroom with Thyme Green Asparagus ♦ Sautéed Garlic Broccoli ◊ 绿芦笋 ◇ 蒜香西兰花 ◇ 百里香炒蘑菇 Macaroni with Ham and Cheese Thick Cut Fries Mashed Potatoes ◊ 厚切薯条 ♦ 土豆泥 ◇ 火腿芝士通心粉 Fried Sweet Potato ◇ 炸甜薯 Your choose of sauce: 任选一款配汁: ♦ Green Pepper Sacue ♦ Crushed Black Pepper Sauce ♦ Forest Mushroom Sauce ♦ Red Wine Sauce ◊ 蘑菇汁 ◊ 红酒汁 ◊ 青花椒汁

Dishes Contain Nuts 坚果

Dishes Contain Pork 猪肉

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Alcohol 含酒精类制品

Vegetarian Dishes 素菜

黑胡椒汁

# **Pizza**

# 披萨

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### **Vegetarian Pizza**

### 素食披萨

Cherry tomatoes, capsicums, onions, artichokes, basil, zucchini and mozzarella cheese 小番茄,彩椒,洋葱,朝鲜蓟,紫苏,节瓜,马苏里拉芝士

**RMB 78** 



### Margherita

玛格丽特

Tomato sauce, mozzarella, buffalo mozzarella, fresh slice tomato and basil leaves 番茄酱,马苏里拉芝士,水牛芝士,新鲜番茄片,罗勒叶

**RMB 98** 



### **Calzone**

意大利馅饼

Tomato sauce, mozzarella, cooked pork ham, mushrooms 番茄酱,马苏里拉芝士,火腿,蘑菇

**RMB 108** 



#### Devil's

魔鬼披萨

Tomato sauce, mozzarella, chili, salame 番茄酱,马苏里拉芝士,辣椒,萨拉米肠

**RMB 118** 

### **Bolero Pizza**

无酱汁白披萨

Buffalo stracciatella cheese, bresaola, cherry tomato, rocket leaves, balsamic reduction 水牛芝士,意大利风干牛肉,樱桃番茄,芝麻菜,浓缩黑醋汁

**RMB 138** 



### Pizza "Land" and "Sea"

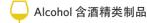
海陆披萨

Tomato sauce, mozzarella, grilled seafood, salami, ham, olive, mushrooms, basil 番茄酱,马苏里拉芝士,扒海鲜,萨拉米肠,火腿,橄榄,蘑菇,紫苏叶

**RMB 138** 



Vegetarian Dishes 素菜







Dishes Contain Pork 猪肉



### **Mega Bites Pizza**

兆丰咬

Tomato sauce, mozzarella, ham, salami, bacon, BBQ chicken pieces 番茄酱,马苏里拉芝士,火腿,意式香肠,培根,烧烤鸡肉

**RMB 138** 

### **Prosciutto E Rucola**



意式火腿披萨

Tomato sauce, mozzarella, parma ham, cherry tomato, rocket leaves, parmesan shaving 番茄酱,马苏里拉芝士,帕尔马火腿,樱桃番茄,芝麻菜,帕玛森芝士

**RMB 148** 

# **DESSERT**

# 甜品

Panna Cotta with Raspberry Sauce 意式香草奶冻配树莓酱

**RMB 68** 

Cannolis with Ricotta Cheese and Candied Fruits 意式奶油芝士煎饼卷

**RMB 68** 

Chocolate Fondant Cake with Compote and Villina Ice Cream 巧克力流心蛋糕配香草冰淇淋

**RMB 68** 

Lime Cheese Cake with Grandmarnier Tropical Fruit Salad 青柠芝士蛋糕配水果

**RMB 68** 

Traditional Tiramisu with Biscuit 传统提拉米苏配意式曲奇

**RMB 78** 



Haagen-Dazs Ice Cream with Fresh Fruits and Nuts 哈根达斯双球冰激凌配水果和果仁

**RMB 88** 



Vegetarian Dishes 素菜







Dishes Contain Pork 猪肉

BEVERAGE LIST	BY BOTTLE
Soft Drinks 软饮	
Coca Cola 可口可乐	RMB 30
Sprite 雪碧	RMB 30
Soda Water 苏打水	RMB 30
Tonic Water 汤力水	RMB 30
Ginger Water 干姜水	RMB 30
Water 矿泉水 Sparkling Water 天然含气矿泉水	
Perrier 巴黎水(330ML)	RMB 48
San Pellegrino 圣培露(500ML)	RMB 68
Bodait 波多(750ML)	RMB 58
Still Water 天然矿泉水	
Evian 依云(500ML)	RMB 68

BEV	ERAGE LIST	BY GLASS
	n Juice 學果汁	
Wateri 西瓜汁	melon Juice	RMB 58
Apple . 苹果汁	Juice -	RMB 58
Carrot 胡萝卜	Juice >汁	RMB 58
Orange 橙汁	e Juice	RMB 58
	ed Juice E果汁	
Coconi 椰奶	ut Milk	RMB 38
Orange 橙汁	e Juice	RMB 38
Grapef 西柚汁	fruit Juice F	RMB 38
Pineap 菠萝汁	pple Juice 	RMB 38
Apple . 苹果汁	Juice	RMB 38

BEVERAGE LIST	BY BOTTLE
Cognac 干邑	
Remy Martin V.S.O.P 人头马V.S.O.P	RMB 980
Hennessy V.S.O.P 轩尼诗V.S.O.P	RMB 1080
Martell V.S.O.P 马爹利V.S.O.P	RMB 1280
Martell Cordon Bleu 马爹利蓝带	RMB 2580
Hennessy X.O 轩尼诗X.O	RMB 2880
Martell X.O 马爹利X.O	RMB 2880
Remy Martin X.O 人头马X.O	RMB 2880
Beer 啤酒	
Tsingtao 青岛	RMB 38
Corona 科罗娜	RMB 55
Heineken 喜力	RMB 55
Carlsberg 嘉士伯	RMB 55
Budweiser 百威	RMB 55
Asahi 朝日	RMB 55

朝日

### BY GLASS **BEVERAGE LIST BY BOTTLE** Scotch Whisky 苏格兰威士忌 Windsor 12 Years **RMB 58 RMB 580** 温莎12年 J&B Rare **RMB 58** 珍宝 **RMB 660** Ballantine's 12 Years 百龄坛12年 **RMB 58 RMB 900** Chivas Regal 12 Years 芝华士12年 **RMB 980 RMB 88** Chivas Regal Salute 芝华士皇家礼炮 **RMB228 RMB 2588** J.W Red Label 尊尼获加红方 **RMB 48 RMB 660** J.W Black Label 尊尼获加黑方 **RMB 58 RMB 780** J.W Gold Label **RMB 88 RMB 1388** 尊尼获加金方 J.W Blue Label **RMB 198 RMB 2988** 尊尼获加蓝方

### **BEVERAGE LIST** BY GLASS **BY BOTTLE** Single Malts 单一麦芽威士 Glenfiddich 12 Years **RMB 68 RMB 680** 格兰菲迪12年 Singleton 12 Years **RMB 88 RMB 1280** 苏格登12年 Singleton 18 Years **RMB 138 RMB 2188** 苏格登18年 Macallan 12 Years **RMB 88 RMB 1088** 麦卡伦12年 Macallan 18 Years **RMB298 RMB 4088** 麦卡伦18年 Bomore 12 Years **RMB 1288** 波摩12年 **RMB 108 Apperitif** 开胃酒 Campari **RMB 48 RMB 420** 金巴利 Martini Dry 马天尼干 **RMB 48 RMB 420** Martini Bianco **RMB 420 RMB 48** 马天尼半干 Martini Rosso 马天尼甜 **RMB 48 RMB 420** Pimm's No1 **RMB 48 RMB 500** 飘仙一号 Pernod

**RMB 500** 

**RMB 48** 

潘洛茴香酒