SCENA
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考究功夫。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

鰤鱼和虾肉塔塔配茴香和鱼子酱
TARTARE DI HAMACHI E GAMBERI
Hamachi & Shrimp Tartare with Fennel & Caviar

扁直面配帝王蟹和西兰花
LINGUINE AL GRANCHIO E BROCCOLI
Linguine with King Crab & Broccoli

煎扇贝配青豆浓汤
CAPASANTA CON VELLUTATA DI PISELLI
Seared Scallop with Green Pea Velouté

新西兰羊排配茄子泥和摩洛哥风味炖茄子
COSTOLETTE DI AGNELLO CON PUREA DI MELANZANE E ZAALOUK
New Zealand Lamb Chops with Eggplant Purée & Zaalouk

OR 或

澳洲安格斯牛柳配芦笋和炖蘑菇
FILETTO DI MANZO AUSTRALIANO CON ASPARAGI E RAGÙ DI FUNGHI
Australian Black Angus Beef Tenderloin with Asparagus & Mushroom Ragout

开心果蛋糕配巧克力奶油、饼干和乳清芝士冰淇淋
TORTA AL PISTACCHIO CON CREMA AL CIOCCOLATO E GELATO ALLA RICOTTA
Pistachio Cake with Chocolate Cream & Ricotta Ice Cream

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

分享菜单-MENU CONDIVISIONE-SHARING MENU

布拉塔芝士配番茄、罗勒酱和鳀鱼
BURRATA CON POMODORI, PESTO E ACCIUGHE
Burrata with Tomatoes, Pesto & Anchovies

腌制三文鱼薄片配蜜豆
CARPACCIO DI SALMONE MARINATO CON FAGIOLI
Marinated Salmon Carpaccio with Honey Beans

西西里卷形面配蛏子、菜心和风干鱼籽
BUSIATE CON CANNOLICCHI, CHOY SUM E BOTTARGA
Busiate with Razor Clams, Choy Sum & Bottarga

扒澳洲和牛肉眼配时令蔬菜和土豆泥
RIBEYE DI WAGYU AUSTRALIANO ALLA GRIGLIA
Grilled Australian Wagyu Rib-Eye with 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

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

前菜-ANTIPASTI-APPETIZERS

鰤鱼和虾肉塔塔配茴香和鱼子酱
TARTARE DI HAMACHI E GAMBERI
Hamachi & Shrimp Tartare with Fennel & Caviar
¥328元/份

意式冷切肉拼盘和芝士配混合腌菜
SELEZIONE DI SALUMI ITALIANI E FORMAGGI ARTIGIANALI
Selection of Italian Cured Meats & Artisanal Cheeses with Mixed Pickles
¥308元/份

安格斯生牛肉薄片配朝鲜蓟、芝麻菜和帕玛森芝士
CARPACCIO DI MANZO CON CARCIOFI, RUCOLA E PARMIGIANO
Angus Beef Carpaccio with Artichokes, Arugula & Parmigiano Reggiano
¥288元/份

煎章鱼配白豆浓汤和西班牙辣香肠
POLPO SCOTTATO CON VELLUTATA DI FAGIOLI BIANCHI E CHORIZO
Seared Octopus with White Bean Velouté & Chorizo
¥268元/份

腌制三文鱼薄片配蜜豆
CARPACCIO DI SALMONE MARINATO CON FAGIOLI
Marinated Salmon Carpaccio with Honey Beans
¥228元/份

布拉塔芝士配三色番茄、罗勒酱和鳀鱼
BURRATA CON POMODORI, PESTO E ACCIUGHE
Burrata with Tomatoes, Pesto & Anchovies
¥188元/份

混合沙拉配柠檬橄榄油汁
INSALATA MISTA
Mixed Salad with Lemon & Olive Oil
¥128元/份

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

意面-PRIMI PIATTI-FIRST COURSES

扁直面配帝王蟹和西兰花
LINGUINE AL GRANCHIO E BROCCOLI
Linguine with King Crab & Broccoli
¥428元/份

直身面配加拿大龙虾
SPAGHETTI ALL'ASTICE
Spaghetti with Canadian Lobster
¥388元/份

西西里卷形面配红魔虾
BUSIATE SICILIANE AI GAMBERI CARABINEROS
Sicilian Busiate with Carabineros Shrimp
¥388元/份

烩饭配炖小牛膝和藏红花汁
RISOTTO ALL'OSSOBUCO E ZAFFERANO
Risotto with Ossobuco Ragout & Saffron Sauce
¥228元/份

自制斯塔奇特拉芝士馅意大利饺配节瓜和意式风干猪肉
RAVIOLI CON STRACCIATELLA, ZUCCHINE E PANCETTA
Handmade Stracciatella Ravioli with Zucchini & Pancetta
¥198元/份

螺旋面配羊肚菌和芳蒂娜芝士
FUSILLI CON SPUGNOLE E FONTINA
Fusilli with Morels & Fontina Cheese
¥188元/份

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

主菜-SECONDI PIATTI-MAIN COURSES

东星斑配西西里风味鱼汤
CERNIA ROSSA ALLA MATALOTTA
Red Star Grouper in Sicilian Matalotta Fish Soup with Olives, Tomato & Capers
¥588元/份

犬牙鱼配芦笋和风干鱼籽
MERLUZZO CON ASPARAGI E BOTTARGA
Toothfish with Asparagus & Bottarga
¥428元/份

煎扇贝配青豆浓汤
CAPASANTA CON VELLUTATA DI PISELLI
Seared Scallop with Green Pea Velouté
¥288元/份

扒澳洲和牛肉眼配时令蔬菜和土豆泥
RIBEYE DI WAGYU AUSTRALIANO ALLA GRIGLIA
Grilled Australian Wagyu Rib-Eye with Seasonal Vegetables & Mashed Potatoes
¥1288元/份 (600g)

澳洲安格斯牛柳配芦笋和炖蘑菇
FILETTO DI MANZO AUSTRALIANO CON ASPARAGI E RAGÙ DI FUNGHI
Australian Black Angus Beef Tenderloin with Asparagus & Mushroom Ragout
¥508元/份 (200g)

新西兰羊排配茄子泥和摩洛哥风味炖茄子
COSTOLETTE DI AGNELLO CON PUREA DI MELANZANE E ZAALOUK
New Zealand Lamb Chops with Eggplant Purée & Zaalouk
¥458元/份

米兰式伊比利亚猪排配番茄沙拉和节瓜
COTOLETTA DI MAIALE IBERICO ALLA MILANESE
Milanese Iberico Pork Chop with Tomato Salad & Zucchini
¥368元/份

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

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

素食-VEGANO-VEGAN Ⓥ

茴香沙拉配橄榄和橙子
INSALATA DI FINOCCHI, OLIVE E ARANCE
Fennel Salad with Olives & Orange
¥128元/份

香煎豆腐配绿芦笋汤和浓缩黑醋
TOFU SALTATO CON ZUPPA DI ASPARAGI
Pan Seared Tofu with Green Asparagus Soup & Aged Balsamic Vinegar
¥168元/份

卷曲面配茄子，纯素马苏里拉芝士和番茄酱
CASERECCE ALLA NORMA
Caserecce with Eggplant, Vegan Mozzarella & Tomato Sauce
¥188元/份

烤素鸡配菊苣，胡萝卜和香醋汁
PAVE' DI SOIA
Soy Protein Pave' with Endive, Carrot & Balsamic Sauce
¥188元/份

燕麦奶冻配黄梅果薄荷球和新鲜水果
PANNA COTTA AL LATTE D'AVENA, ALBICOCCA, MENTA E FRUTTA
Oat milk Panna Cotta with Apricot, Mint Sauce & Fresh Fruit
¥88元/份

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

矿泉水 MINERAL WATER

瓶BOTTLE 750ML

无汽泡水 Still ¥95元
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

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

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

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.

上述价格以人民币计价并包含所有税费。
All prices are in RMB and all-inclusive.

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.

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.