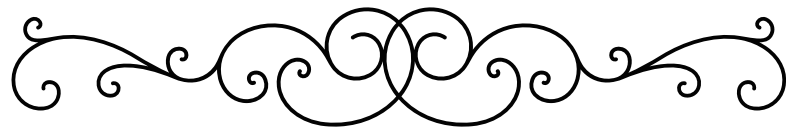


da Duo

on the bund



DINNER MENU





时令套餐
THE SEASONAL SET MENU

AMUSE BOUCHE 餐前小食

New Creative Truffle Mushroom Mousse with Hokkaido Sea Urchin
新概念松露蘑菇慕斯配新鲜北海道海胆

STARTER 前菜

New Zealand King Salmon with Caviar and Champagne Foam
新西兰帝王鲑配鲟鱼子酱及法式香槟泡沫

SOUP 汤

Da Ivo Chicken Consomme with Morel Mushroom
招牌法式鸡肉清汤配羊肚菌

PASTA 意面

Porcini Mushroom Fettuccine with Green Bean
牛肝菌宽面配青豆

MAIN COURSE 主菜

Wagyu M7 Beef Sirloin with Mashed Potato and Seasonal Vegetable
和牛M7西冷配土豆泥及时令蔬菜

OR



Pan Fried French Black Cod with Green Bean Puree and Normandy Sucre
香煎法国黑银鳕鱼配青豆泥及诺曼底汁

DESSERT 甜品

Chef's Signature Dessert
主厨招牌甜品

Food Set RMB 888/Person
套餐888元 / 位

All Prices Are In RMB And Subject To 10 % Service Charge
所有价格以人民币计并附加10%服务费



CHEF SELECTION PLATE 主厨精选冷盘

5J Iberico De Bellota Ham 48 Months (60g)
5J 顶级48个月西班牙伊比利亚橡果黑毛猪火腿 (60克)
RMB 398

Classic Italian Mixed Cheese Plate
Parmesan Cheese, Fresh Asiago, Gran Moravia, Smoked Provolone, Scamorza Affumicata
经典意大利混合芝士拼盘
48月帕玛臣干酪, 新鲜阿西亚戈芝士, 轮摩拉维亚芝士, 烟熏菠萝伏洛芝士, 煎烟熏斯卡莫扎干酪
RMB 368

Mixed Cold Cut's (Coppa, Parma Ham, Salami, Mortadella)
Homemade Pickled Vegetable, Mini Pickles, Truffle Peach
意式顶级冷肉拼盘 (意式风干脖肉, 帕尔马火腿, 意大利萨拉米, 莫塔台拉肠)
自制腌蔬菜, 迷你酸黄瓜, 松露桃子
RMB 298

Italian Parma Ham with Parmesan Cheese with Fresh Fruit
意大利帕尔马火腿配帕臣干酪芝士搭新鲜时令水果
RMB 238

APPETIZER 前菜

King Crab Avocado Tartar with Black Pearl Caviar and Mango Sorbet
阿拉斯加帝王蟹肉牛油果塔塔配黑珍珠鱼子酱和芒果冰霜
RMB 218

Australia Beef Veal with Tuna Mousse, Mini Arugula Salad,
Roasted Almond and Balsamic Vinegar
和牛小牛肉金枪鱼慕斯佐迷你芝麻菜色拉, 烤杏仁片和浓缩黑醋
RMB188

Organic Tomato Dressing with Fresh Burrata Cheese and Mini basil
有机番茄汁配新鲜布拉达芝士迷你罗勒叶
RMB 168

Italian Arugula Salad with Fresh Cherry Tomato and Almond Raisin
意大利芝麻菜色拉佐以新鲜樱桃番茄和杏仁片葡萄干
RMB 138

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Seasonal Mixed Salad with Canada Boston Lobster (Half)
季节时令混合色拉配加拿大波士顿龙虾 (半只)
RMB 298

New Zealand Mussel with Cherry Tomato and White Wine
新西兰青口贝配樱桃番茄及白葡萄酒
RMB218

Ox Tongue with Arugula Salad, Avocado Puree and Sour Cream
澳洲和牛牛舌薄片配芝麻菜色拉, 牛油果酱及酸奶油
RMB198

Foie Gras Combination with Passion Fruit Jelly and Cherry Red Wine Sauce
招牌鹅肝双拼配百香果啫喱及樱桃红酒酱
RMB 188

59.5°C Low Temperature Spa Egg with Cream Truffle Sauce and Herb Mushroom
59.5 低温慢煮温泉蛋配新鲜黑松露汁和意式香草蘑菇
RMB138

SOUP 浓汤



Creamy Porcini Mushroom Soup with Mini Mushroom
混合奶油蘑菇菌汤配香草小蘑菇
RMB138

Minestrone Soup with Parmesan Cheese
意大利米兰蔬菜浓汤
RMB 128

Pumpkin Soup with Roasted Almonds & Milk Foam
香浓南瓜汤佐香烤杏仁片和枫叶糖浆&牛奶泡沫
RMB128

Organic Corn Soup with Vanilla Cream
有机玉米浓汤配香草奶油
RMB 118

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CLASSIC PASTA AND RISOTTO 经典意面及烩饭

Lobster Linguine with Cheery Tomato and Extra virgin olive oil
意式波士顿龙虾扁面配新鲜樱桃番茄和特级初榨橄榄油
RMB 298

Creamy Foie Gras Fettuccine with Hokkaido Scallop and Green Bean
奶油鹅肝细扁面配北海道扇贝及青豆
RMB 218

Italian Mixed Mushroom Risotto with Himalayan Fresh Truffle
意大利混合菌菇烩饭佐以喜马拉雅新鲜黑松露
RMB 198

Fresh Clam with Spaghetti and Cheery Tomato, Extra virgin olive oil
新鲜蛤蜊配意大利直面配新鲜樱桃番茄和特级初榨橄榄油
RMB 188

Saffron Risotto with Prawns and Fresh Asparagus
意式米兰烩饭配越南黑虎虾，新鲜芦笋及藏红花
RMB 168

Home-made Gnocchi with Pomodoro Sauce, Shrimp and Parmesan Cheese
意式手工土豆丸子配新鲜番茄酱，虾仁及帕玛臣干酪
RMB 168

MAIN COURSE 主菜

Sicily Style Slow Cooked Halibut with Fresh Mixed Seafood (800g 25min Preparation)
西西里风味慢烤比目鱼及新鲜混合海鲜 (800g 约25分钟)
RMB 598



Da Ivo Baked Halibut Wrapped in Sea Salt and Chocolate (800g 25min Preparation)
Da Ivo主厨招牌巧克力盐烤冰岛深海比目鱼 (800g 约25分钟)
RMB 588

Grilled Boston Lobster with Fennel Salad and Fresh Grapefruit
香烤整只波士顿龙虾配新鲜茴香色拉及新鲜西柚
RMB 528

Grilled Lamb Chop and Slow Cooked Lamb Tenderloin with Seasonal Vegetable, Polenta
碳烤澳洲羊排和低温羊里脊时令蔬菜及玉米泥
RMB 368

Pan-Fried French Black Cod with Mediterranean Warm Vegetable and Spinach Foam
香煎法国黑银鳕鱼配地中海温时蔬及清香菠菜泡沫
RMB 328

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DRY AGED BEEF 干式熟成牛肉

Wagyu M9 Beef Sirloin with Seasonal Vegetable, Mashed Potato and Potter Red Wine Sauce (150g)
澳洲M9和牛西冷配时令鲜蔬，土豆泥及波特红酒汁 (150g)
RMB 528

Wagyu M6 Beef Tenderloin with Foie Gras and Black Truffle Sauce (150g)
澳洲M6和牛牛里脊配香煎鹅肝及黑松露酱 (150g)
RMB 498

Dry Aged Top-level Wagyu M5 T Bone Steak (1000g on sale, 25min Preparation)
风干熟成顶级澳洲M5级T骨牛排 (1000g 起售，约25分钟)
RMB 1.5/g

Dry Aged Top-level Wagyu M5 Bone-Ribeye (1000g on sale, 25min Preparation)
风干熟成顶级澳洲M5级带骨肉眼 (1000g 起售，约25分钟)
RMB 1.5/g

* Dry Aged Beef

This is a special way to process beef, also known as "air-dried beef". It is a time-consuming practice that requires a lot of attention: after choosing a good quality beef, the beef needs to be placed in a room with the appropriate temperature and humidity to dehydrate. As such, the beef is left to "dry age" for about 28 days to 30 days. Its color will slowly turn dark, its connective tissues will gradually soften, and due to water evaporation, the meat becomes more mellow. Whilst left to dry, the oily part of the beef should be placed on top, so that the molten oil can gradually be absorbed by the meat below, making sure that by the end of the process the meat is juicy and has all the gravy enclosed inside.

* 干式熟成牛肉

这是牛排处理的一种方式，称为干式熟成法，是一种耗时耗力的讲究做法：挑选好上等牛肉后，将牛肉放在适当温度、湿度的房间进行脱水，而“dry ageing”的时间大约在28天到30多天不等，牛肉颜色会慢慢变深，牛肉的结缔组织逐步软化，同时又由于部分水分的蒸发而令牛肉的肉味更醇厚。在风干时将油分多的部分放在上方，油脂融化后就顺着斜面流到牛肉中，保证将所有宝贵的肉汁都封在牛肉之中。



DESSERT 甜品

Low Temperature Cooked Raspberry with White Chocolate, Cream Chantilly and Seasonal Fruit
低温梅果配白巧克力，香缇利奶油及时令水果
RMB 108

Tiramisu with Milk Chocolate
提拉米苏配牛奶巧克力
RMB 118


Cheese Cake with Cherry Sorbet and Wipping Cream
芝士蛋糕配樱桃冰霜及自制奶油
RMB 118

Coconut Mousse with Coconut Jelly and Mango Jam
椰香慕斯配椰味啫喱及芒果酱
RMB 128


Chocolate Fondant with Vanilla Ice Cream
招牌巧克力熔岩蛋糕配手工香草冰淇淋
RMB 128

Chocolate Mousse with Raspberry Jelly and Pistachio Jam
巧克力慕斯配树莓啫喱及开心果酱
RMB 128

Magic Mirror (Selection of Petite Fours)
威尼斯魔镜
RMB 368



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