

Sea & Cold Food Bar

by Cornelia Poletto

SELECTION OF IMPORTED OYSTERS

Today's selection of six oysters 248 RMB

Today's selection of twelve oysters 448 RMB

Dressings to be served with your selection of oysters:

Gin & cucumber

shallot vinegar

Poletto's Ponzu

For further information regarding today's selection,
please ask a member of our service team.

CAVIAR

"Noir de noir Hybrid"

Kaluga + Amur caviar

served on ice with homemade blinis, Crème fraîche & condiments

688 RMB / 30 g caviar

SEAFOOD PLATTER

"Poletto's luxury seafood platter"

selection of 4 oysters, steamed ½ Boston lobster, steamed Alaska crab arms, 2 langoustines & clams

888RMB

活色生香的生鲜吧

严选进口生蚝

6 支 248 元

12 支 448 元

蘸料:

杜松子酒黄瓜

小干葱醋汁

主厨特制日式柑橘酱

更多信息, 请询问服务生

黑中黑鱼子酱

冰镇卡露伽及阿穆尔鱼子酱

配自制薄饼、法式酸奶油及风味调料

668 / 30 克鱼子酱

丰盛的海鲜派对

4 支精选生蚝, 1/2 支蒸波士顿龙虾, 蒸阿拉斯加蟹钳, 2 只
蒸深海螯虾, 蛤蜊

888

TUNA TARTARE

handcut tuna with avocado, Romaine lettuce & ginger-lime-juice
148RMB

SEA URCHIN

sea urchin with toasted homemade sourdough bread & Nori seaweed
flavoured butter

148 RMB/6 pcs

SILKEN TOFU

served on ice with peanuts, ginger, spring onions & soy sauce
78RMB

金枪鱼塔塔

手切金枪鱼配牛油果，罗马生菜及青柠汁

148

148/6 块

软玉

冰镇滑嫩豆乳，配花生粒、生姜、青蒜苗及酱油

78

THE TWINS SIGNATURES

5 J CINCO JOTAS

Jamón de Bellota ham 36 months with toasted tomato bread
298 RMB/40g

FOIE GRAS

homemade foie gras terrine with toasted sourdough bread & green apple jelly
148RMB

BEEF CARPACCIO

raw marinated Angus beef with black truffle Pecorino cheese
148RMB

STEAK TARTARE

handcut Angus beef with condiments, quails egg yolk & Dijon mustard ice cream
158RMB

PARMIGIANO REGGIANO

original Parmesan cheese 24 months with our homemade fig mustard
98 RMB

西班牙 5J 火腿薄片

纯种伊利比亚黑猪火腿薄片配烤番茄面包，火腿经 36 个月腌制
298 /40g

鹅肝冻冻与面包片片

自制鹅肝冻，配烤面包及青苹果露
148

意式薄切生牛肉

生腌安格斯牛肉，配黑松露风味佩科里诺奶酪
148

牛肉塔塔

手切安格斯牛肉配风味调料，再佐鹌鹑蛋黄及法式芥末味冰淇淋
158

意国干奶酪绝配无花果酱

原味 24 个月发酵帕玛森奶酪，配自制无花果酱
98

Casual Dining
by Cornelia Poletto

Selection of bread & Grissini
served with Frantoi Cutrera extra virgin olive oil

All dishes are served in sharing style.

Start me up

LENTIL CAVIAR

Beluga lentil salad with potatoes, horseradish & smoked salmon
68 RMB

TUNA TATAKI

seared Tuna with broccolini, miso dressing & peanuts
158 RMB

BEETROOT MACARONS

beetroot filled with goat cheese & pumpkin seed sauce
68 RMB

LOBSTER COCKTAIL

½ Boston lobster with Mango, Romaine lettuce & curry - orange sauce
178 RMB

休闲曼妙美食

精选面包和细面包棍，配橄榄油

所有菜式，分享最宜

前奏

素鱼子酱

黑扁豆沙拉，配土豆泥，佐辣根及烟熏三文鱼
68

炙烤金枪鱼

碳烤金枪鱼配小西兰花，味噌酱以及花生粒
158

甜菜根根马卡龙

披着山羊奶酪的甜菜根，形如马卡龙，配南瓜籽酱
68

鸡尾酒杯中的波士顿龙虾

半只波士顿龙虾配芒果，罗马生菜，咖喱，蛋黄酱
178

POLETTO'S VEGETABLE GARDEN
selection of finest seasonal vegetables
58 RMB

Warm me up

EGGPLANT RAVIOLI
handmade ravioli filled with eggplant, clams & tomato broth
108RMB

CRAB SPAGHETTINI
crab with Spaghettoni & zucchini
168RMB

POTATO GNOCCHI
homemade gnocchi with seasonal mushrooms & Parmesan shavings
88 RMB

Main me up

NORWEGIAN CODFISH
pan-fried codfish with cauliflower & sea urchin sauce
198RMB

CACCIUCCO
Italian hotpot with a selection of fish & seafood served
with sauce Rouille
188RMB

主厨的后花园
优选时令蔬菜
58

暖场

茄泥意式手工饺
自制意大利水饺，茄子、蛤蜊为馅料，配西红柿清汤
108

蟹逅意面
精选时令蟹肉配意大利细面及节瓜
168

自制意式土豆丸
自制意式土豆面疙瘩，配时令菌菇，并以刨花奶酪装点
88

主角

挪威银鳕鱼
香煎银鳕鱼，配三色花椰菜及海胆露
198

意式炖海鲜
精选鱼类和海鲜，配蒜香蛋黄酱热汤
188

POLLO ALLA POLETTO

½ chicken roasted on a Staub
with ratatouille vegetables

158 RMB

IBERICO PORK á LA CHINOISE

slow braised Iberico pork with ginger, shallots & fennel

188 RMB

A selection of our dry aged beef cuts

Grilled in our char coal Jospers oven,
served on a cutting board to slice with a sharp ZWILLING knife
&
served with two sides and two sauces of your choice

COTE DE BOEUF

bone-in Australian Angus Rib-Eye

450 g

588 RMB

PORTERHOUSE

Australian Angus

700 g

888 RMB

法式铁盘烤鸡

Staub 铸铁锅秘制 1/2 只鸡，配锦绣蔬菜

158

慢炖纯种伊比利亚黑猪肉

生姜、干葱和茴香慢炖西班牙黑猪肉

188

刀舞牛排

牛排经 Jospers 烤箱烘烤呈上，用双立人刀具为您切盘，

并可免费选用 2 款配菜及 2 款酱料

澳洲带骨牛眼肉排

450g, 供 2 - 3 人享用

588

澳洲 T 骨牛排

700g, 供 4 - 6 人享用

888

WAGYU
Australian Wagyu sirloin
238 RMB per 100 g

Side dishes

baby spinach salad with truffle Pecorino shavings
Italian Peperonata
vegetable garden
mashed potatoes

add on 48 RMB

Sauces

Sauce Béarnaise
Spicy salsa verde
Poletto's BBQ sauce

add on 38 RMB

Sweet me up

BERRY TIRAMISU
Tiramisu with fresh berries
88 RMB

澳洲和牛西冷

238 每 100g

配菜

小菠菜沙拉配松露及奶酪刨花
意式烩甜椒
蔬菜花园
土豆泥

以上配菜自选 2 款免费，另加任何一款加收 48 元

蘸料

自制香草蛋黄酱
辣味欧芹酱
主厨私房烧烤酱

以上蘸料自选 2 款免费，另加任何一款加收 38 元

甜点

鲜莓提拉米苏

88

GREEN APPLE

deconstructed green apple with almond sponge cake & toffee sauce
68 RMB

SELECTION OF ICE CREAM & SORBETS

sorbet per scoop 28 RMB

ice cream per scoop 38 RMB

*For further information regarding today's selection,
please ask a member of our service team.*

68

自选冰淇淋&雪芭

雪芭 28 每勺

冰淇淋 38 每勺

更多信息，请询问服务生

