

TIVANO

ANTIPASTO 头盘 starter

- White Snow Salad 白雪沙拉** 88
Mixed Lettuce, Cauliflower, Parmesan Cheese, Egg White, Pumpkin Seed Dressing, Tiny Croutons
混合蔬菜沙拉, 花椰菜, 帕马森芝士, 蛋白, 南瓜籽蛋黄酱, 面包丁
- Caponata Insalata 意式烩蔬菜沙拉** 98
Sicilian Caponata Salad, Roasted Mediterranean Vegetables, Herbs and Pine Nuts
西西里烩蔬菜沙拉, 烤地中海蔬菜, 香草和松子
- Ham E Melon 火腿蜜瓜** 128
Cured Ham, Arugula, Melon and Walnuts
干腌火腿, 芝麻菜, 蜜瓜和核桃
- Affettati Misti 意式冷切盘** 398
Mixed Cold Cuts with Grilled Vegetables, Artichokes and Pickles
混合冷切肉盘配扒蔬菜和洋蓟和腌菜
- Burrata 布拉塔芝士沙拉** 168
Grilled Garlic Bread, Tomato Sauce Emulsion, Black Olive Essence,
扒烤蒜香面包, 乳化番茄汁, 黑橄榄油
- Calamari Fritti 炸鱿鱼** 168
Fried Calamari with Smoked Paprika Mayonnaise, Pickles
酥炸鱿鱼配烟熏甜椒味蛋黄酱, 腌菜

- Fillete Tonnato 意式牛里脊配吞拿鱼酱** 398
Chilled Beef Tenderloin, Tonnato Sauce, Confit Tuna, Black Caviar, Capers and Jelly
冷切牛里脊, 吞拿鱼酱, 慢煮吞拿鱼, 鲟鱼籽, 水瓜柳和啫喱

- Lobster Carpaccio 蓝龙虾卡帕桥沙拉** 398
Britany Blue Lobster, Marinated Daikon Radish, Crispy Brioche, Shellfish Emulsified Cold Sauce, Butter Lettuce Hearts
不列颠蓝龙虾, 腌制大根萝卜, 奶油面包脆片, 乳化甲壳类海鲜酱汁, 奶油生菜芯

- Cheese Platter 芝士拼盘** 238/358
Selection of the Day, Marinated Fig, Celery Sticks, Shangri-La Mountains Honey
精选每日芝士, 腌制无花果, 西芹条, 香格里拉农场蜂蜜

- Beef Tartare 牛肉塔塔** 188
Slow Cooked Beef Tartare, Gherkins, Capers, Truffle Seasoning and Parmesan Cheese
慢煮牛肉塔塔, 酸黄瓜, 松露调味料和帕马森芝士

- Confit Octopus 慢煮八爪鱼** 188
Boiled Potatoes, Garlic Cream, Parsley Puree, Limoncello Vinaigrette
煮小土豆, 蒜泥奶油, 意大利芹泥, 柠檬甜酒油醋汁

FRUTTI DI MARE 海鲜 seafood

- Oyster Platter (6 pieces) 生蚝盘 (6只)** 488
- Oyster Platter (12 pieces) 生蚝盘 (12只)** 968
With Shallot Vinegar and Lemon
配干葱酒醋和柠檬

- Fruti di mare 海鲜塔**
Chilled Mixed Seafood Service With Sauce (Garlic Mayo, Italian Sambal, Cocktail) 搭配蒜香蛋黄酱, 意式参巴酱, 鸡尾酒酱汁
Serve 2 Persons / 4 Persons 可供2人/4人享用 1,688/2,998
Boston Lobster 波士顿龙虾
Marlborough Oysters 马尔伯勒生蚝
Scallop Ceviche 腌制贝柱
Tiger Prawns 黑虎虾
Scampi 螯虾

ZUPPA 汤 soup

- Minestrone 蔬菜汤** 88
Traditional Tomato Minestrone
意大利传统蔬菜汤
- Pumpkin & Crab Soup 南瓜汤配蟹肉** 188
Creamy Pumpkin Soup, Alaska King Crab, Lobster Oil, Stuffed Croutons
奶香南瓜汤, 阿拉斯加帝王蟹腿肉, 龙虾油, 酿面包丁

- Traditional Seafood Soup 传统海鲜汤** 138
Tomato Based Seafood Soup, Prawn and Scallop
番茄风味海鲜汤, 大虾和贝柱

- Fungo Cappuccino 菌菇类卡布奇诺** 168
Dark Mushroom Broth, Morels, Porcini Cream Foam
深黑蘑菇汤, 羊肚菌, 牛肝菌奶泡

PASTA 意面 pasta

- Salsccia Ragu 香肠肉酱意面** 138
Housemade Fusilli, Sausage Meat, Pulled Pork, White Wine, Sofrito, Fennel
手工螺旋面, 香肠肉, 猪小排拆骨肉, 白葡萄酒, 洋葱番茄泥, 茴香头
- Pomodoro 波莫多罗番茄** 138
Housemade Macaroni, Emulsified Tomato Sauce, Basil, Chili Oil
手工意大利通心粉, 乳化番茄酱, 罗勒, 辣椒油
- Mar E Montane 齐塔拉意大利面** 188
Housemade Chitarra, Guanciale, Anchovy, White Wine, Cherry Tomato, Chili, Garlic, Shallots
手工齐塔拉意大利面, 猪脸青肉, 蛤蜊, 鲱鱼, 白葡萄酒, 樱桃番茄, 辣椒, 大蒜, 干葱
- Wagyu Beef Lasagna 和牛焗千层面** 198
Housemade Lasagna, Red Wine Wagyu Ragu, Tomato Sauce, Nutmeg, Parmesan Cream
自制千层面, 红酒炖和牛肉酱, 番茄酱, 肉豆蔻, 帕尔马芝士奶油
- Lamb Ragu 羊肉肉酱意面** 198
Housemade Spaghetti Confit Lamb Ragu, Mixed Olives, Tomato Sofrito, Lamb Jus
手工意大利细面, 慢炖羊肉肉酱, 混合橄榄, 洋葱番茄酱, 羊肉汁

- Osso Bucco Risotto 牛膝烩饭** 288
Braised Osso Bucco, Gremolata, Sofrito, Traditional Saffron Milanese Risotto
炖牛小膝, 荷兰莫拉塔香料, 番茄洋葱泥, 传统米兰式藏红花意大利烩饭

- Seafood Risotto 海鲜烩饭** 188
Carnaroli Rice, Mixed Seafood, Baked King Prawn and Sour Cream
意大利米, 混合海鲜, 烤大虾和酸奶油

- Crab & Lobster Risotto 蟹肉龙虾烩饭** 488
Carnaroli Rice, King Crab Flesh, Fresh Lobster Tail
卡罗利意式米饭, 帝王蟹和龙虾尾

- Pappardelle Ragu 肉酱宽面** 148
Housemade Pappardelle Pasta with Slow Cooked Meat, Red Wine Ragu, Grated Parmesan Cheese
自制手工宽面配浓郁意大利肉酱和帕马森芝士

- Gnocchi Sardi Di Maiale 猪肉手搓意面** 148
Housemade Gnocchi Sardi Pasta, Slow Cooked Pork, Broad Beans, Cream and Truffle Paste
手工搓制意面配慢煮猪肉酱, 蚕豆, 奶油和松露酱

Prices are subject to 10% service charge and 6% vat on the total bill
需加收10%的服务费和账单总额6%的增值税

PIZZA 披萨
pizza

- Black and White Pizza 黑松露芝士披萨** 188
Black Crust with Black and White Truffle Sauce, Mascarpone and Fontina Cheese, Egg and Pickled Mushroom
黑边披萨配黑白松露汁, 马斯卡彭芝士和方缇娜芝士, 鸡蛋和腌蘑菇
- Sichuan Perreroni 川味腊肠披萨** 138
Sichuan Spicy Sausage, Asparagus, Kalamata Olives, Fresh Green Chilis and Red Chili Flakes, Tomato Sauce and Mozzarella Cheese
四川腊肠, 芦笋, 卡拉玛塔黑橄榄, 青辣椒和红辣椒粉, 番茄酱和马苏里拉芝士
- Margherita Pizza 玛格丽特披萨** 108
Tomato Sauce, Mozzarella Cheese, Basil Leaves
番茄汁, 马苏里拉芝士, 罗勒叶

- Winter Pizza 冬季披萨** 198
Winter Root Vegetables, Truffle and Porcini White Sauce, Fresh Truffle Shavings, Mozzarella Cheese, Porcini Powder
冬季根茎类蔬菜, 松露和牛肝菌白酱, 现刨松露片, 马苏里拉奶酪, 牛肝菌粉
- Prosciutto & Arugula Pizza 风干火腿披萨** 148
Dry Cured Ham, Tomato Sauce, Mozzarella Cheese, Arugula and Parmesan Cheese
干腌火腿, 番茄酱, 马苏里拉芝士, 芝麻菜和帕马森芝士
- Calzone Pizza 传统意大利饺子披萨** 148
Folded Pizza, Cooked Ham, Tomato Sauce, Mozzarella Cheese, Arugula and Parmesan Cheese
折叠披萨, 熟火腿, 番茄酱, 马苏里拉芝士, 芝麻菜和帕马森芝士

FUOCO 和牛烤类
wagyu grill

- 220g Tenderloin M7** 798
牛柳 M7 220克
- 300g Rib-Eye M5** 598
肉眼 M5 300克
- 300g Rib-Eye M7** 888
肉眼 M7 300克
- 300g Striploin M6** 698
西冷 M6 300克
- 300g Striploin M9** 1,298
西冷 M9 300克
- 1kg Tomahawk M5** 1,788
战斧牛排 M5 1公斤
(Serve 2-3 Persons / 可供2-3人享用)
- 1kg T-Bone M7** 1,888
澳洲和牛T骨 M7 1公斤
(Serve 2-3 Persons / 可供2-3人享用)

- 500g Wagyu T-Bone M5 Dry Aged 21 Days** 1,288
21天干式熟成和牛T骨 M5 500克
- 500g Wagyu Prime Rib M3 Dry Aged 21 Days** 1,288
21天干式熟成带骨肉眼 M3 500克
- Sauce 汁酱**
- Choice of Black Peppercorn Sauce, Mustard or Mushroom Sauce
可选黑胡椒汁, 芥末酱或蘑菇汁
- Sides 配菜**
- Housemade Steak Fries 自制牛排薯条 48
- Arugula Salad with Red Wine Dressing 芝麻菜沙拉配红酒汁 48
- Grilled Asparagus 扒芦笋 58
- Truffle Potato Mash 松露土豆泥 58
- Sautéed Mixed Vegetables 炒混合蔬菜 58
- Sautéed Mixed Mushroom 炒混合蘑菇 58

SECONDI 主菜
mains

- Red Grouper 香煎东星斑** 498
Lemon and Garlic Rubbed Red Grouper Fillet, Orange and Saffron Slow Cooked Fennel, Herbs and Olive Oil Potato Mash, Garlic Purée and Harissa
柠檬和大蒜风味东星斑, 橙味藏红花慢煮茴香头, 香草和橄榄油土豆泥, 大蒜泥和哈里萨辣椒酱
- Baked Salmon Fillet 烤三文鱼柳** 298
Baked Himalayan Salmon Fillet, Mushroom Thick Broth, Asparagus, Salmon Stuffed Morrel, Black Trumpets
烤喜马拉雅三文鱼柳, 蔬菜蘑菇浓汤, 芦笋, 烟熏三文鱼酿羊肚菌, 黑喇叭菌
- Black Truffle Chicken 松露鸡肉** 298
Black Truffle Stuffed Farm Chicken Breast, Jerusalem Artichokes, Portobello Mushroom, Black Truffle Chicken Jus
黑松露酿跑山鸡鸡胸肉, 洋姜, 褐菇, 黑松露鸡肉汁

- Merluzzo 烤鳕鱼** 398
Baked Toothfish Fillet, White Wine Fermented Bean Sauce, Yellow Tomato Emulsion, Heirloom Carrots, Spring Onion and Red Bell Pepper
烤鳕鱼柳, 白葡萄酒豆乳酱汁, 黄樱桃酱, 迷你胡萝卜
- Baked Short Rib 炖牛肋排** 398
Red Wine Braised Short Rib, Heirloom Carrots, Orange Reduction, Red Wine Sauce, Celeriac Purée and Brioche Croutons
红酒炖牛肋排, 迷你葫芦卜, 橙子浓汁, 红酒汁, 根芹泥和奶油面包片
- Lamb Rack 烤新西兰羊排** 368
Baked New Zealand Rack of Lamb, Mixed Wild Mushroom Duxelles, Sweet Peas Purée and Lamb Jus
烤新西兰羊排, 混合蘑菇酱, 甜豆泥和羊肉汁
- Maiale Alla Milanese 米兰式酥炸猪排** 198
Breaded Iberico Pork Secreto, Tomato Casserole, Secret Sauce, Grilled Lemon
酥炸伊比利亚猪肩肌肉, 番茄酱, 秘制酱汁, 扒柠檬

DOLCE 甜品
desserts

- Selection of Gelato 精选冰淇淋** 68
Vanilla, Chocolate, Strawberry and Sichuan Peppercorn
香草, 巧克力, 草莓和花椒
- Tivano Signature Tiramisu 提拉米苏** 78
Marsala Wine, Coffee, Cocoa Powder
玛萨拉酒, 咖啡, 可可粉
- Truffle Rice Pudding 黑松露意大利米布丁** 98
Traditional Carnaroli Rice Pudding, Tapioca, Orange Peel and Vanilla, Truffle Ice Cream
传统卡纳罗利米布丁, 西米, 橙子皮和香草, 黑松露冰淇淋
- Morello Semifreddo 黑樱桃塞米弗雷多冰淇淋** 88
Signature Morello Cherry Semifreddo and Amaretti
招牌莫雷洛黑樱桃冰淇淋和意式杏仁饼

- Dolce Grande (Serve 3-4 Persons) 甜品拼盘 (可供3-4人享用)** 228
Ultimate Selection of Tivano Favourite Desserts
精选意大利甜品
- Chestnut Treacle Cake 板栗糖浆蛋糕** 88
Traditional Chestnut Flour Cake with Hints of Treacle and Candied Fruits, Served with Pistachio Ice Cream
传统板栗面粉蛋糕, 配以糖渍水果及开心果冰淇淋
- Chocolate Grappa Torta 巧克力蛋糕** 98
Dark Chocolate and Grappa Flourless Cake, Rhum Raisin Custard
黑巧克力和格拉巴酒无面粉蛋糕, 朗姆酒泡葡萄干奶羹

Prices are subject to 10% service charge and 6% vat on the total bill
需加收10%的服务费和账单总额6%的增值税