



Tivano is committed to bringing diners exquisite menus of authentic Italian cuisine crafted from the finest seasonal ingredients. The culinary team at the award-winning restaurant makes every dining experience truly exceptional and memorable.

Tivano 意大利餐厅以个性鲜明的意式美味盛宴而闻名。拥有薄饼石炉的开放式厨房是 Tivano 的亮点之一，搭配两侧落地式豪华酒架，客人落座即可欣赏厨师团队精心烹饪的各款意大利经典美食。才华横溢的厨师团队们保持着对美食的热情，以精致的烹饪手法带来经典且创新的佳肴。

Chef Riccardo Baronchelli

Chef de Cuisine at Tivano

Tivano 意大利餐厅主厨

Riccardo Baronchelli, born and raised in Milan, Italy, was drawn to the city's rich culinary heritage and the warmth of Italian family cooking. His passion for food was sparked by his grandparents, who introduced him to the true essence of Italian cuisine.

A passionate traveller, Riccardo draws inspiration from diverse cultures, blending global flavours with traditional Italian techniques. At Tivano, he continues to celebrate Italy's timeless culinary legacy through dishes that are both authentic and innovative.

Riccardo Baronchelli 出生于意大利米兰，融合了深厚文化底蕴与卓越美食传统的地方，而这座城市成就了他对烹饪的热爱。从小在祖父母的厨房中耳濡目染，他被意式料理的温暖所深深吸引。

作为一名旅行爱好者，Riccardo 从全球各地汲取灵感，将多元文化融入意大利料理的创新之中。如今，他在 Tivano 继续传承意大利风味，以简约、温暖的美食哲学，为食客带来回味无穷的味觉体验。

Cederic, 姚翔

Head Sommelier at The Temple House

成都博舍首席侍酒师

We all carry the mark of our roots, and wine is no exception. Cederic Yao, with the tenacity and warmth of his Hunan roots, arrived in France and began an unexpected journey. He had originally planned to study ancient architecture, to uncover the echoes of history. But perhaps propelled by his passion for life, wine slowly became an essential part of his world.

In Cederic's life, wine has become a melody of vibrant notes. In 2019, he officially entered the world of wine. Working alongside the renowned sommelier Olivier Poussier, he was profoundly influenced by his professionalism and passion. He later started his sommelier career in Burgundy.

Now, as Head Hotel Sommelier at The Temple House, Cederic looks forward to sharing the stories behind each bottle of wine with the guests and exploring the natural terroir within every glass.

每个人身上都带着故土的印记，葡萄酒亦是如此。而姚翔，带着潇湘大地的执着与爽直，踏上法国的土地，开启了一场意外的旅程。他本想学习古建筑，探寻历史的踪迹。但或许是对生活的热情，葡萄酒渐渐融入了他的生活。

在姚翔眼中，葡萄酒在他的生活中演绎出多彩的音符。2019 年，他正式踏入葡萄酒研究领域，有幸与知名侍酒师 Olivier Poussier 共事，受其专业精神与热爱深深影响，在之后的时日以待酒师的身份工作于勃艮第。

如今，作为首席侍酒师的姚翔，期待在博舍为更多客人讲述每一瓶葡萄酒背后的故事，探索杯中的自然风土。



Antipasti
头盘

Embark on a gastronomic journey with our meticulously curated
appetiser selections—indulge in the symphony of flavors.

以各式精心挑选的开胃菜，开启醇正意式美味之旅。

ANTIPASTI 头盘

Chef's Recommendation 主厨推荐

Burrata 布拉塔芝士 RMB 188

Italian Burrata Cheese, Seasonal Roasted Mushrooms, Crispy Parma Ham, Yunnan Black Truffle

意大利布拉塔芝士, 烤时令蘑菇, 帕尔马火腿脆, 云南黑松露

Indulge in the creaminess of Italian Burrata, perfectly paired with roasted seasonal mushrooms and crispy parma ham. A touch of Yunnan black truffle adds an earthy richness, bringing together the essence of Italian tradition and the delicate flavours of the East, as crafted by Chef Riccardo.

布拉塔芝士的柔滑与醇厚, 邂逅烤制的时令蘑菇与酥脆的帕尔马火腿, 点缀以云南黑松露的馥郁香气, 主厨 Riccardo 将意式经典与东方珍味交汇在味蕾中。

Tartare di Salmone 三文鱼塔塔 RMB 228

Torched Salmon Tartare, Pickled Cucumbers, Housemade Garlic Aioli, Radish, Salmon Roe

炙烤三文鱼塔塔, 腌黄瓜, 自制蒜香蛋黄酱, 萝卜, 三文鱼籽

Delicately torched Himalayan salmon reveals its natural flavour, complemented by pickled cucumbers and a rich Housemade garlic aioli. Topped with glistening salmon roe, this dish offers a symphony of textures and flavours that linger long after each bite.

精选鲜嫩的喜马拉雅三文鱼, 轻柔炙烤后释放出鲜美滋味。搭配脆爽的腌黄瓜与主厨自制的浓郁蒜香蛋黄酱, 点缀以饱满的三文鱼籽, 入口层次丰富且回味无穷。

Barbabietola 甜菜根沙拉 RMB 148

Mix Colors Beetroot Salad, Fried Goat Cheese, Toasted Walnut, Balsamic Pearls

混合彩色甜菜根沙拉, 酥脆山羊芝士, 核桃, 意大利黑醋珍珠

Prosciutto E Melone 火腿蜜瓜 RMB 108

Cured Parma Ham, Arugula, Melon, Walnuts

帕尔马火腿, 芝麻菜, 蜜瓜, 核桃

All prices quoted are inclusive of service charge & VAT

价格已包含服务费和增值税

ANTIPASTI 头盘

Tartare di Manzo 牛肉塔塔

RMB 198

Slow Cooked Beef Tartare, Gherkins, Capers, Cured Egg Yolk, Truffle, Crispy Bread

低温慢煮牛肉塔塔, 酸黄瓜, 刺山柑, 腌制蛋黄, 松露, 面包脆片

Elevate your palate with slow cooked beef tartare, featuring a delicate blend of gherkins, capers, truffle seasoning.

Tivano 的牛肉塔塔使用低温慢煮牛肉塔塔的烹饪方式, 其特色是将小黄瓜、刺山柑、松露调味料的浓郁香味协调至交相辉映, 提升整体味觉享受。

Tagliere di Formaggi 芝士拼盘

RMB 238

Selection of Italian Cheeses

Served with Mostarda di Frutta, Shangri-La Mountains Honey and Nuts

精选意式芝士拼盘, 配芥末油渍水果, 香格里拉蜂巢和坚果

Savor a delightful moment with our cheese platter—daily selections, marinated fruits, enhanced with honey from Shangri-la mountains.

品尝我们的精选芝士拼盘, 每日精选各式芝士, 搭配腌制水果, 再以香格里拉农场蜂蜜的甜味让味蕾更加愉悦。

Wine Recommendation by House Sommelier 侍酒师推荐酒款

Champagne A. Levasseur, 'Rue du Sorbier' Brut, France A.L. 勒瓦瑟 '童年小径' 香槟, 法国

Tagliere di Salumi 冷切肉拼盘

RMB 188

Selection of Italian Cold Cuts

Served with Pickled Vegetables and Gnocco Fritto

精选意式冷切肉拼盘, 配腌菜和炸面团

Caponata Insalata 意式烩蔬菜沙拉

RMB 108

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

Calamari Fritti 酥炸鱿鱼

RMB 188

Fried Squids with Spicy Mayonaise, Aioli, Pickles

炸鱿鱼配辣味蛋黄酱, 蒜香蛋黄酱, 腌菜

All prices quoted are inclusive of service charge & VAT

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Frutti Di Mare
海 鲜

Immerse yourself with ocean-fresh ingredients!

沉浸式感受海洋深处的各类新鲜海鲜美味。

FRUTTI DI MARE 海鲜

Frutti di Mare for 2 双人份海鲜塔

RMB 1,888

(Only on Pre-Order 2 Days in Advance 请提前 2 天预定)

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

Chilled Mix Seafood, Served with Sauce (Garlic Mayo, Italian Sambal, Cocktail)

搭配蒜香蛋黄酱, 意式参巴酱, 鸡尾酒酱汁

All prices quoted are inclusive of service charge & VAT

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FRUTTI DI MARE 海鲜

Oyster Platter (6 Pieces) 现开生蚝盘 (6 只 /Pcs)

New Zealand Marlborough N3 RMB 568
新西兰马尔伯勒生蚝 N3

France Gillardeu N2 RMB 768
法国吉拉朵生蚝 N2

Suppa
汤

Warm your soul with our soup, crafted with care that brings comforting
flavors and aromatic richness.

精心烹制的汤带来舒适口感和浓郁香气，让心灵得到温暖慰藉。

ZUPPA 汤

Chef's Recommendation 主厨推荐

Zuppa di Aragosta e Patate 龙虾土豆汤

RMB 198

Lobster and Potato Soup, Poached Lobster, Potato Chips, Caviar

龙虾和土豆汤，慢煮龙虾，土豆脆片，鲟鱼子酱

A rich and velvety lobster and potato soup, where the sweetness of poached lobster meets the comforting depth of creamy potatoes. Topped with delicate caviar for a touch of indulgence, and served with crispy potato chips—perfect for dipping and savouring the contrast of textures.

慢煮龙虾的鲜嫩与浓郁醇厚的土豆汤交融，入口则感受到海洋的鲜美与大地的温暖。汤边搭配金黄酥脆的土豆脆片，邀您蘸取浓郁的龙虾汤享用，感受汤汁与脆片的奇妙碰撞。

Ravioli al Brasato 炖牛肉意大利饺子

RMB 188

Handmade Ravioli Stuffed with Braised Beef, Black Truffle, Served in Rich Beef Broth

手工炖牛肉意大利饺子，黑松露，配浓郁牛肉高汤

Wine Recommendation by House Sommelier 侍酒师推荐酒款

Pinot Noir, Jürgen Ellwanger, Hebsacker Linnenbrunnen, GG Württemberg, Germany

黑皮诺，埃尔格酒园林荫伯恩黑皮诺干红葡萄酒，符腾堡，德国

All prices quoted are inclusive of service charge & VAT

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ZUPPA 汤

Minestrone 蔬菜汤

RMB 98

Traditional Tomato Minestrone
意大利传统蔬菜汤

Zuppa di Pesce 海鲜汤

RMB 148

Seafood Soup, Prawns, Scallops, Clams, Mussels, Cherry Tomato
海鲜汤, 大虾, 带子, 大蛤, 青口, 樱桃番茄

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Pasta & Risotto

意面和烩饭

Indulge in the heartiness of our Housemade pasta and risotto selections,
promising you an authentic journey through Italian flavours.

尽情品尝我们各式意大利面和意大利烩饭，
感受手工自制的意大利面和浓郁烩饭带来的意大利风味之旅。

PASTA & RISOTTO 意面和烩饭

Chef's Recommendation 主厨推荐

Risotto ai Funghi 蘑菇烩饭 RMB 168

Carnaroli Rice, Roasted Mushrooms, Black Truffle, Parmesan Fondue

意大利米，烤混合蘑菇，黑松露，帕玛森芝士奶油

Chef Riccardo selects premium Carnaroli rice, prized for its perfect creaminess, and pairs it with golden-roasted mixed mushrooms and fragrant black truffle. Finished with a luscious Parmesan fondue, this dish delivers a true taste of the Italian traditional risotto in every spoonful.

主厨精选粒粒饱满的意大利卡纳罗利米，搭配烤至金黄的混合蘑菇以及馥郁的黑松露，释放出浓郁的森林香气。再叠加帕玛森芝士的丝滑，每一口都是一场经典的意大利风味之旅。

Strozzapreti al Polipo 八爪鱼手搓意面 RMB 178

Strozzapreti Pasta, Slow Cooked Octopus Ragu, Olives, Capers

意式手搓面，慢炖八爪鱼酱，橄榄，刺山柑

Hand-rolled Strozzapreti pasta is served with a rich, slow-cooked octopus ragu, evoking the warmth of the Mediterranean sun and sea breeze. The savoury depth of olives and the bright tang of capers create a beautifully layered balance of flavours, transporting you to the Italian coast.

手工搓制的意面，搭配慢炖至醇厚的八爪鱼酱，仿佛将地中海的阳光与海风一同盛入盘中。主厨 Riccardo 巧妙地加入咸香的橄榄与清新的刺山柑，一咸一鲜，交织出层次丰富的味觉体验，让人沉醉于这道意面所勾勒出的地中海画卷中。

Spaghetti Aglio e Olio 香蒜橄榄油细面 RMB 148

Black Spaghetti, Roasted Garlic Sauce, Chili, Parsley

意式黑色细面，烤大蒜泥，辣椒，意大利芹

Wine Recommendation by House Sommelier 侍酒师推荐酒款

Muscadet, Domain de l'Ecu, 'Granite', Muscadet Sèvre & Maine, France

慕斯卡德，爱古酒庄格莱尼白葡萄酒，密斯卡黛 - 塞维曼尼，法国

Gnocchi 土豆面团 RMB 148

Potato Gnocchi, Pumpkin Puree, Gorgonzola, Hazelnut

意式土豆面团，南瓜泥，戈根佐拉芝士，榛子

All prices quoted are inclusive of service charge & VAT

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PASTA & RISOTTO 意面和烩饭

Pappardelle al Ragu 肉酱宽面 168

Pappardelle, Pork Sausage Ragu, Pancetta, Pecorino
意式宽面, 猪肉香肠肉酱, 烟熏五花肉, 绵羊乳芝士

Lasagne 千层面 198

Traditional Lasagna, Red Wine Ragu, Tomato Sauce, Nutmeg, Parmesan Cheese Cream
传统千层面, 红酒炖牛肉酱, 番茄酱, 肉豆蔻, 帕玛森芝士奶油

Maccheroni alla Carbonara 奶油培根通心粉 RMB 148

Maccheroni, Guanciale, Pecorino, Egg Yolk
意式通心粉, 烟熏猪脸肉, 绵羊乳芝士, 蛋黄

Risotto ai Frutti di Mare 海鲜烩饭 RMB 208

Carnaroli Rice, Prawns, Scallops, Clams, Mussels, Chilli Oil
意大利米, 大虾, 带子, 蛤蜊, 青口, 辣椒油

All prices quoted are inclusive of service charge & VAT

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Pizza
披萨

Experience our pizza creations, featuring signature combinations
on a canvas of perfectly baked crust.

通过窑烤炉精心烤制的饼皮，领略各式特色组合，感受披萨的别样创意。

PIZZA 披萨

Chef's Recommendation 主厨推荐

Black and White Pizza 黑松露芝士披萨 RMB 208

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，马斯卡彭芝士和芳蒂娜芝士，鸡蛋和腌蘑菇

Our signature Black and White Pizza unfolds a narrative of contrasts, with the black crust revealing tales of black and white truffle sauce, the creaminess of cheese, and the intriguing characters of egg and pickled mushrooms create a sumptuous flavour.

我们的招牌黑松露芝士披萨展现出反差之美，黑色的披萨饼皮包裹着浓郁的黑白松露酱，奶酪的乳脂香与腌蘑菇精巧搭配，点睛之笔是披萨中心的流心鸡蛋，入口感受到多重美味的交响曲。

Sichuan Pepperoni 川味腊肠披萨 RMB 158

Sichuan Spicy Sausage, Asparagus, Fresh Green Chilis and Red Chili Flakes, Tomato Sauce and Mozzarella Cheese

四川腊肠，芦笋，青辣椒和红辣椒粉，番茄酱和马苏里拉芝士

Salsiccia E Funghi 香肠蘑菇披萨 RMB 158

Tomato, Mozzarella, Pork Sausage, Roasted Mushrooms

番茄酱，马苏里拉芝士，猪肉香肠，烤蘑菇

All prices quoted are inclusive of service charge & VAT

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PIZZA 披萨

Margherita Pizza 玛格丽特披萨 RMB 118

Tomato Sauce, Mozzarella Cheese, Basil Leaves
番茄汁, 马苏里拉芝士, 罗勒叶

Frutti di Mare 海鲜披萨 RMB 228

Mussels, Calamari, Prawns, Mozzarella Cheese, Tomato Sauce
青口, 鱿鱼, 大虾, 马苏里拉芝士, 番茄酱

Quattro Formaggi 四种芝士披萨 RMB 128

Fontina, Gorgonzola, Parmesan, Mozzarella, Basil
芳蒂娜芝士, 蓝纹芝士, 帕马臣芝士, 马苏里拉芝士, 罗勒

Prosciutto and Arugula 风干火腿披萨 RMB 168

Dry Cured Ham, Tomato Sauce, Mozzarella Cheese, Arugula and Parmesan Cheese
干腌火腿, 番茄酱, 马苏里拉芝士, 芝麻菜和帕马臣芝士

Calzone 传统意大利折叠披萨 RMB 168

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, 芝麻菜和帕马臣芝士

All prices quoted are inclusive of service charge & VAT

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Fuoco

和牛烤类

Choose your own adventure in the world of grilling, where prime quality
Wagyu cuts unveils stories of marbling, tenderness, and indulgence.

在高品质和牛牛排中开启探索之旅，感受拥有大理石般纹理且口感鲜嫩可口的各式牛排。

FUOCO 和牛烤类

220g Tenderloin M7 牛柳 M7 220 克	RMB 928
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300g Rib-Eye M5 肉眼 M5 300 克	RMB 698
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300g Rib-Eye M7 肉眼 M7 300 克	RMB 998
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300g Striploin M6 西冷 M6 300 克	RMB 798
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300g Striploin M9 西冷 M9 300 克	RMB 1,498
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1.2kg Tomahawk M5 战斧牛排 M5 1.2 公斤	RMB 1,888
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Include Choices of 2 Side Dishes 包含两种配菜选择
(Serve 2-3 Persons) (可供 2-3 人享用)

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

All prices quoted are inclusive of service charge & VAT

价格已包含服务费和增值税

FUOCO 和牛烤类

Sides 配菜

French Fries 炸薯条	RMB 58
Kale and Apple Salad, Balsamic Dressing 羽衣甘蓝和苹果沙拉，意大利黑醋汁	RMB 58
Polenta and Cheese 芝士玉米糊	RMB 58
Creamy Spinach 烤奶油菠菜	RMB 58
Truffle Potato Mash 松露土豆泥	RMB 68
Sautéed Mixed Vegetables 炒混合蔬菜	RMB 58
Sautéed Mixed Mushroom 炒混合蘑菇	RMB 58

All prices quoted are inclusive of service charge & VAT

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Secondi

主菜

Elevate your dining experience with our main course selections, where culinary mastery meets exquisite ingredients. From succulent meats to delectable poultry and flavourful fish options, each dish is a testament to our commitment to exceptional taste and quality.

精选的各式主菜以精湛的烹饪技艺与精致的食材融合，从鲜嫩多汁的肉类到美味可口的禽类，再到风味独特的鱼类，每道菜肴带来卓越口味和绝佳用餐体验。

SECONDI 主菜

Chef's Recommendation 主厨推荐

Merluzzo 烤鳕鱼

RMB 448

Oven Baked Codfish Fillet, Barley Risotto, Seasonal Cauliflowers
烤鳕鱼柳, 意式烩大麦, 时令混合花菜

Wine Recommendation by House Sommelier 侍酒师推荐酒款

Garganega, INAMA, Soave Classico 'Vigneti di Foscari', Veneto, Italy
加戈内加, 伊纳玛弗斯卡利诺经典索阿维干白葡萄酒, 威尼托, 意大利

Salmone 三文鱼

RMB 358

Pan Seared Himalayan Salmon, Sauté Green Kale, White Wine Sauce, Black Caviar, Salmon Skin Chips
香煎喜马拉雅三文鱼, 香炒绿羽衣甘蓝, 白酒汁, 鲑鱼子酱, 三文鱼皮脆

Spigola 鲈鱼

RMB 228

Baked River Bass, Roasted Asparagus, Almond Flakes, Lemon Sauce
烤本地鲈鱼, 扒芦笋, 杏仁片, 柠檬酱汁

All prices quoted are inclusive of service charge & VAT

价格已包含服务费和增值税

SECONDI 主菜

Petto d'Anatra (Portion for one / sharing) 一人份 / 分享份 RMB 228/ RMB 408

鸭胸肉

Glazed Duck Breast, Honey-Chili Baby Carrots, Polenta, Duck Jus

香煎鸭胸, 蜂蜜辣椒樱桃萝卜, 玉米糊, 鸭肉汁

Wine Recommendation by House Sommelier 侍酒师推荐酒款

Shiraz, Paulett's Polish Hill River, Clare Valley, Australia

西拉子, 宝莱特酒庄波兰山河谷夏瑞珠干红葡萄酒, 克莱尔谷, 澳大利亚

Agnello 羊排 RMB 438

Rack Of Lamb, Zucchini Flower, Mashed Potatoes, Lamb Jus

带骨羊排, 节瓜花, 土豆泥, 羊肉汁

Porchetta 意式烤五花肉卷 Serves 2 People 可供 2 人享用 RMB 268

Italian Roasted Pork, Charred Yellow Endive and Truss Tomatoes Served with Gremolata, Fig Jam, Pork Jus

意式烤猪肉, 扒黄苦苣和串番茄沙拉, 配格兰莫拉塔青酱, 无花果芥末酱, 猪肉汁

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Dolci

甜品

Wrap up your dining experience on a sweet note with our dessert offerings as a perfect finale.

垂涎欲滴的甜点是味觉之旅的点睛之笔。

DOLCI 甜品

Chef's Recommendation 主厨推荐

Tiramisu 提拉米苏 RMB 98

Mascarpone Sauce, Ladyfingers, Espresso
马斯卡彭芝士酱汁, 手指饼干, 意式浓缩

Chef Riccardo brings his family's traditional Milanese recipe to Tivano. Layers of velvety mascarpone and espresso-soaked ladyfingers melt in the mouth. A timeless Italian dessert, reimagined with elegance and authenticity.
来自米兰的主厨 Riccardo 带来家中传统的提拉米苏配方, 每一口都仿佛穿越到意大利的午后。马斯卡彭芝士酱汁与浸泡在意式浓缩中的手指饼干完美融合, 入口湿润且柔滑, 每一勺都是层次丰富的味觉之旅, 诠释着这款经典意大利甜品的永恒魅力。

Rum Baba 朗姆酒巴巴蛋糕 RMB 88

Traditional Rum Baba, Mix Berries, Vanilla Cream
传统朗姆酒巴巴蛋糕, 混合莓果, 香草奶油

A classic Italian rum Baba, soaked in aromatic rum for the perfect balance of moisture and richness. Served with a medley of fresh berries and silky vanilla cream, this dessert is a delightful harmony of sweetness, tang, and indulgence.
传统意大利巴巴蛋糕, 质地绵软, 浸润于朗姆酒的醇香之中, 入口湿润, 微醺感恰到好处。搭配新鲜混合莓果的酸甜与香草冰淇淋的细腻柔滑, 甜而不腻, 每一口都令人沉醉, 久久回味。

Wine Recommendation by House Sommelier 侍酒师推荐酒款

Plantation Original Dark
蔗园黑朗姆

Cheesecake al Pistacchio 开心果芝士蛋糕 RMB 108

Fresh Cheesecake, Pistachio Praline, Pistachio Ice Cream
新鲜芝士蛋糕, 开心果果仁糖, 开心果冰淇淋

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DOLCI 甜品

Tortino al Cioccolato 巧克力蛋糕 RMB 108

Dark Chocolate Lava Cake, Choice of Sichuan Peppercorn or Vanilla Ice Cream
黑巧克力熔岩蛋糕, 可选花椒或香草冰淇淋

Semifreddo al Limone 意式柠檬冰糕 RMB 88

Italian Semifreddo, Lemon Curd, Candied Lemon
传统意式冰糕, 柠檬乳, 糖渍柠檬

Selection of Gelato (3 scoops) 精选冰淇淋 (3 球) RMB 68

Vanilla, Chocolate, Strawberry and Sichuan Peppercorn
香草, 巧克力, 草莓和花椒

Dolce Grande (Serve 3-4 Persons) 甜品拼盘 (可供 3-4 人享用) RMB 248

Ultimate Selection of Tivano Favourite Desserts
精选意大利甜品

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