

TIVANO

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

Cappasanta 扇贝 RMB 228

Scallop Tartare, Green Apple, Lemon Sorbet

扇贝塔塔, 青苹果, 柠檬雪芭

Fresh, delicate scallop tartare paired with crisp green apple and a bright scoop of lemon sorbet. It's light, citrusy, and refreshing—an ideal choice for a starter.

新鲜细腻的扇贝塔塔搭配清脆的青苹果和明亮的柠檬雪芭。轻盈、柑橘味浓郁的清爽前菜之选。

Burrata 布拉塔芝士 RMB 188

Italian Burrata Cheese, Mixed Cherry Tomatoes, Nectarine Peach, Fresh Basil

意大利布拉塔芝士, 混合樱桃番茄, 水蜜桃, 新鲜罗勒

This elegant yet simple dish combines velvety burrata cheese with sweet cherry tomatoes, juicy nectarine peach, and aromatic basil. Each bite offers a balanced blend of creaminess, sweetness, and herbal fragrance, creating a refreshing and light appetiser that's perfect for summer.

丝滑柔顺的布拉塔芝士与甜蜜的樱桃番茄、多汁的水蜜桃巧妙融合, 再点缀以新鲜罗勒的清香。入口即是奶油般浓郁、甜蜜与草本香气的平衡, 清新爽口, 是夏日开胃菜的绝佳之选。

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Albariño, Compañía de vinos Tricó, Rías Baixas, Spain

阿尔巴利诺, 萃歌干白葡萄酒, 下海湾, 西班牙

Uova e Asparagi 芦笋配鸡蛋 RMB 108

Crispy Egg, Green and White Asparagus, Black Truffle

香脆鸡蛋, 绿芦笋和白芦笋, 黑松露

Prosciutto E Melone 火腿蜜瓜 RMB 108

Cured Ham, Arugula, Melon, Walnuts

风干火腿, 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

Raw Beef Tartare, Cured Egg Yolk Mayo, Truffle, Crispy Bread
生牛肉塔塔, 腌制蛋黄酱, 松露, 面包脆片

Tagliere di Formaggi 芝士拼盘 RMB 208

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

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

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 意式烩蔬菜沙拉 RMB 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

Calamari Fritti 酥炸鱿鱼 RMB 188

Fried Squid with Spicy Mayo, Aioli, Pickles
炸鱿鱼配辣味蛋黄酱, 蒜香蛋黄酱, 腌菜

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

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Suppa
汤

Warm your soul with our soup, crafted with care that brings comforting
flavours 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

Ravioli all' Aragosta 龙虾意大利饺子

RMB 228

Housemade Ravioli, Poached Lobster, Sea Asparagus, and Crustaceans Broth

手工意大利饺子，浸泡龙虾，海芦笋，鳌虾高汤

Delicate hand-rolled ravioli filled with succulent lobster, accompanied with poached lobster tail and crisp sea asparagus. Each bite delivers a harmonious blend of rich seafood sweetness and the refreshing brininess of sea vegetables.

精致的手工意大利饺子内馅是甜美的龙虾，搭配煮龙虾尾和清脆的海芦笋，轻轻浸泡在芳香的甲壳类动物高汤中。每一口都呈现出丰富的海鲜甜味与海藻的清新咸味之间的平衡。

Zuppa di Pomodoro 番茄汤

RMB 128

Summer Tomatoes Soup, Confit Cherry Tomatoes, Ricotta, Spicy Oil

夏日番茄汤，油浸樱桃番茄，乳清芝士，辣椒油

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Musella, Valpolicella Superiore DOCG, Veneto, Italy

小火龙超级瓦波利切拉干红葡萄酒，威尼托，意大利

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ZUPPA 汤

Minestrone 蔬菜汤

RMB 98

Seasonal Roasted Vegetables, Orzo Pasta, Chicken Broth, Parmesan Crisp
时令焗烤蔬菜，米型意面，鸡肉高汤，帕玛森芝士脆片

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 all'Amatriciana 番茄培根烩饭

RMB 168

Carnaroli Rice, Tomato Sauce, Crispy Guanciale, Pecorino

卡纳罗利米, 番茄酱, 香脆猪脸肉, 绵羊乳芝士

Chef Riccardo takes the classic Roman dish Risotto all'Amatriciana to new heights. Al dente Carnaroli rice soaks up the rich flavours of slow-cooked tomato sauce, crispy guanciale, and aged Pecorino Romano. Every creamy bite balances smoky pork, tangy tomato, and sharp cheese, with a touch of black pepper and extra Pecorino for a perfect finish.

主厨 Riccardo 对经典的罗马番茄培根烩饭进行了巧妙的改良。精选的卡纳罗利米, 搭配慢炖的番茄酱、香脆的猪颊肉和陈年佩科里诺芝士, 每一口都充满了浓郁的风味。烟熏的肉香、酸甜的番茄味和芝士的咸香交织在一起, 让这道菜的口感更加丰富, 令人回味无穷。

Risotto ai Funghi 蘑菇烩饭

RMB 168

Carnaroli Rice, Roasted Mushrooms, Black Truffle, Parmesan Fondue

卡纳罗利米, 烤混合蘑菇, 黑松露, 帕玛森芝士奶油

Gnocchi alla Sorrentina 索伦托土豆面团

RMB 128

Potato Gnocchi, Tomato Sauce, Mozzarella, Basil

土豆面团, 番茄酱, 马苏里拉芝士, 罗勒

Handmade potato gnocchi, baked in rich tomato sauce and layered with gooey mozzarella and fragrant basil, then baked until golden. It's a rustic yet elegant Campanian classic—simple, comforting, and full of flavour. Served straight from the oven, topped with a sprinkle of Parmigiano-Reggiano and fresh basil.

手工制作的土豆面团浸泡在浓郁的番茄酱中, 夹杂着浓郁的马苏里拉芝士和芬芳的罗勒, 烤至金黄酥脆。这是一道质朴又优雅的坎帕尼亚经典菜肴——简单、暖心, 且风味十足。热气腾腾从烤箱新鲜出炉, 表面撒上一层帕尔马干酪和新鲜罗勒, 香气四溢。

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PASTA & RISOTTO 意面和烩饭

Pappardelle al Ragu 肉酱宽面 RMB 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 RMB 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

Strozzapreti ai Frutti di Mare 海鲜手搓意面 RMB 168

Strozzapreti Pasta, Prawns, Scallops, Mussels, Lobster Bisque
手搓意面, 大虾, 扇贝, 青口, 龙虾汤

Spaghetti alle Vongole 蛤蜊意大利细面 RMB 148

Housemade Spaghetti Chitarra, Fresh Clams, White Wine, Parsley
自制奇塔拉细面, 新鲜蛤蜊, 白葡萄酒, 意大利芹

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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 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

Mortadella e Burrata 莫特台拉肉肠配布拉塔芝士 RMB 168

Mozzarella Cheese, Mortadella, Fresh Burrata, Pistachio

马苏里拉芝士，莫特台拉肉肠，新鲜布拉塔，开心果仁

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PIZZA 披萨

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

Margherita 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

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

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Briglia
烤类

Choose your own adventure in the world of grilling, where prime Wagyu cuts and carefully selected seafood reveal stories of tenderness and indulgence.

在各式高品质烤物中开启探索之旅，感受口感鲜嫩可口的各式牛排及精选海鲜。

DALLA GRIGLIA 精选烤类

220g Tenderloin M7 牛柳 M7 220 克	RMB 928
300g Rib-Eye M5 肉眼 M5 300 克	RMB 698
300g Rib-Eye M7 肉眼 M7 300 克	RMB 998
300g Striploin M6 西冷 M6 300 克	RMB 798
300g Striploin M9 西冷 M9 300 克	RMB 1,498
1.2kg Tomahawk M5 战斧牛排 M5 1.2 公斤	RMB 1,888

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 酱汁

Choice Of Black Peppercorn Sauce, Mustard Or Mushroom Sauce
可选黑胡椒汁, 芥末酱或蘑菇汁

Seafood 海鲜

Grigliata di Pesce 扒烤海鲜拼盘	RMB 628
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Grilled Mixed Seafood: Lobster, King Prawns, Squid, Octopus Leg and Salmon
热扒龙虾, 虎虾, 鱿鱼, 八爪鱼腿和三文鱼柳
(Serve 2-3 Persons 可供 2-3 人享用)

Green Lobster (4 pieces) 青龙虾 (4 只)	RMB 558
Tiger Prawns (12 pieces) 黑虎虾 (12 只)	RMB 168
Cod Fish (300g) 银鳕鱼 (300 克)	RMB 388
Salmon (300g) 三文鱼 (300 克)	RMB 298
Octopus (6 legs) 八爪鱼 (6 条腿)	RMB 178
Squid (3 pieces) 鱿鱼 (3 只)	RMB 128

Sauce 酱汁

Aioli, Tzaziki and Salsa Verde
蒜香蛋黄酱, 酸奶黄瓜酱, 青酱

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DALLA GRIGLIA 精选烤类

Sides 配菜

French Fries 炸薯条	RMB 58
Mix Lettuce Salad, Cherry Tomatoes, Balsamic Dressing 混合生菜沙拉, 樱桃番茄, 意大利黑醋汁	RMB 58
Arugula Salad with Red Wine Dressing 芝麻菜沙拉配红葡萄酒汁	RMB 58
Polenta and Cheese 芝士玉米糊	RMB 58
Sautéed Spinach 炒菠菜	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

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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, Risotto Style Barley, Yellow and Red Capsicums

焗烤鳕鱼柳，意式烩大麦，黄色和红色甜椒

A beautifully succulent cod fillet, baked to flaky perfection, sits atop a creamy barley "risotto"—slow-cooked with a hint of Parmesan for added richness. Roasted yellow and red peppers add a touch of sweet, smoky depth, their vibrant hues reflecting a Mediterranean sunset.

鲜嫩多汁的鳕鱼柳，烤得恰到好处，鱼肉松软易剥，搭配上慢炖而成的奶油大麦烩饭与帕尔马干酪，整道菜馥郁醇厚。搭配烤制香甜的黄甜椒和红甜椒，鲜艳的色彩仿佛映照着地中海的落日余晖。

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Timorasso, La Spinetta Derthona, Colli Tortonesi, Piemonte, Italy

缇莫拉苏，诗培纳缇莫拉苏白葡萄酒，皮埃蒙特，意大利

Orata 鲷鱼

RMB 228

Pan-roasted Seabream, Roasted Vegetables, Spicy Arrabbiata Sauce

香煎海鲷鱼，扒烤蔬菜，辣味番茄酱

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SECONDI 主菜

Coniglio 猎人炖兔子 RMB 228

Braised Rabbit, Cherry Tomatoes and Olives

红烧兔子，樱桃番茄，番茄和橄榄

Tender Italian braised rabbit, slow-cooked with sun-ripened cherry tomatoes, olives, and aromatic herbs—it's just like Chef Riccardo's grandma used to make. The rich aroma fills the kitchen, evoking memories of Sunday lunches around her table, with the whole family gathered together.

这道嫩滑的意式红烧兔子，搭配着成熟的樱桃番茄、橄榄和香草，慢炖出浓郁的香气，就像主厨 Riccardo 的奶奶曾经做过的菜肴，厨房里弥漫着这股香气，仿若周日全家团聚在她桌边共享午餐的温馨时光。

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Caricante/Catarratto, Tornatore Etna Bianco, Enta, Sicilia, Italy

卡利坎特混酿，托纳多埃特纳火山干白葡萄酒，埃特纳，西西里，意大利

Agnello 羊排 RMB 288

Barbecue Lamb Ribs, Arugula Salad, Coleslaw, Lamb Jus

扒烤羊肋排，芝麻菜沙拉，卷心菜沙拉，羊肉汁

Pancia di Maiale 猪五花肉 RMB 228

Overnight Braised Pork Belly, Charred Summer Vegetables, Pork Jus, Gremolata

低温慢炖猪五花肉，扒烤夏季蔬菜，猪肉汁，意大利芹青酱

All prices quoted are inclusive of service charge & VAT

价格已包含服务费和增值税

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 Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Plantation Original Dark

蔗园黑朗姆

Pesca Sciroppata 糖渍水蜜桃

RMB 88

Poached Peach, Vanilla Sauce, Vanilla Ice Cream

慢煮水蜜桃, 香草酱, 香草冰淇淋

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DOLCI 甜品

Panna Cotta al Melone 蜜瓜意式奶冻

RMB 88

Fresh Panna Cotta, Rock Melon Jelly, Sambuca Infused Melons

新鲜意式奶冻, 蜜瓜啫喱, 桑布卡酒腌制蜜露瓜

The silky panna cotta is matched with a light rockmelon jelly and Sambuca-infused melon. The anise notes of the liqueur add a subtle twist, balancing the sweetness of the dessert.

经典的丝滑意式奶冻搭配轻盈的蜜瓜啫喱和桑布卡酒浸渍的蜜瓜, 酒液中的茴香风味透出一丝微妙的甘草味, 巧妙平衡了甜品的甜腻。

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 Housemade Gelato (3 scoops)

RMB 68

精选自制冰淇淋 (3 球)

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

Affogato 阿芙佳朵

RMB 58

Vanilla Ice Cream, Espresso, Nuts

香草冰淇淋, 浓缩咖啡, 坚果

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