

## Spring summer selection 2008

### Cold Soup 冷汤

- |   |           |          |
|---|-----------|----------|
| <b>101. Cold Caramelized Cauliflower</b><br>法式花椰菜冷汤 | <b>28</b> | <b>V</b> |
|---|-----------|----------|

### Soup 汤

- |   |           |          |
|---|-----------|----------|
| <b>102. Crab corn chowder</b><br>蟹味玉米浓汤                       | <b>28</b> |          |
| <b>103. White bean &amp; Vegetable Minestrone</b><br>意大利白豆浓菜汤 | <b>28</b> | <b>V</b> |

### Appetizers 开胃菜

- |  |           |          |
|--|-----------|----------|
| <b>151. Duo Puree with Flat Bread</b><br>(White bean puree and kalamata tapenade)<br>白豆酱 & 卡拉玛特橄榄茄子酱配薄饼                              | <b>45</b> | <b>V</b> |
| <b>152. House Marinated Olives</b><br>(Marinated in olive oil, roasted garlic & fresh herbs)<br>自制腌橄榄                                | <b>35</b> | <b>V</b> |
| <b>153. Summer Tabbouleh</b><br>(with asparagus, walnuts, boiled eggs & peas)<br>塔博勒沙律 (芦笋, 核桃仁和煮鸡蛋&青豆)                              | <b>38</b> |          |
| <b>154. Mix Bruschetta</b><br>(Traditional tomato/Mozzarella cheese + Roast Mushroom/feta cheese)<br>薄脆面包 (那不勒斯风味番茄和马苏里拉芝士&烤蘑菇和飞达芝士) | <b>32</b> | <b>V</b> |
| <b>155. Ciabatta bread basket</b><br>单份现烤面包  | <b>12</b> |          |

## Salad 沙律

<b>201. Green bean &amp; goat cheese salad</b> (fine herbs, corn & tomato) 青毛豆&甜萝卜香草沙律 (新鲜香草&玉米和番茄)	<b>45</b>	<b>V</b>		
<b>202. House Green</b> (zucchini, carrot, parmesan cheese, tomato, onion) 餐厅绿色蔬菜沙律	<b>45</b>	<b>V</b>		
<b>203. Spinach salad</b> (with radish, almond, lemon, onion, parsley, season fruit) 菠菜沙律 (菠菜, 甜萝卜, 杏仁, 柠檬, 洋葱, 荷兰芹, 时令水果)	<b>45</b>	<b>V</b>		
<b>Origin big salad bowl</b> (iceberg lettuce, arugula, pine nuts, radish) 餐厅沙律 (球生菜, 芝麻菜, 松仁, 甜萝卜) <i>Choose one of each (and add 12rmb for suppl.)</i> <i>自选酱汁和肉类&amp;奶酪 (加配料 12 元每份)</i>	<b>58</b>	<b>V</b>		
Vinegrette 意大利醋汁	and 和	gilled Beef 牛肉	and 和	parmesan cheese 帕莫森芝士
Honey mustard 蜂蜜芥末酱		roasted Pork 猪肉		Goat cheese 山羊奶酪
Wazabi soya 青芥末酱油汁		gilled Chicken breast 鸡肉		Yak cheese 牦牛奶酪
Lemon ayoli 香蒜柠檬酱		smoked Salmon 三文鱼		Blue cheese 兰波芝士

## Sandwiches 三明治 (home made bread server with side mixed salad) (自制面包附什锦色拉)

<b>251. Grilled Chicken &amp; Tomato Sandwich with Mint Yoghurt</b> 扒鸡胸肉三明治 (配酸奶薄荷汁和番茄)	<b>48</b>	
<b>252. Sweet Potato &amp; Goat Cheese Sandwich with caramelized onion and arugula</b> 甜薯三明治 (配山羊干酪, 洋葱和芝麻菜)	<b>48</b>	<b>V</b>
<b>253. Roast pork sandwich with onion, Swiss cheese, balsamic</b> 烤猪肉三明治 (洋葱, 瑞士奶酪, 意大利黑醋)	<b>48</b>	
<b>254. Grilled smoked salmon Sandwich, arugula, sour cream, mustard, pine nuts</b> 碳烤烟熏鲑鱼三明治 (酸乳酪, 芝麻菜, 芥末, 松仁)	<b>55</b>	

## Pasta 面食

<b>301. Spaghetti vongole</b>		<b>68</b>
(Italian style pasta with clams in spicy white wine sauce) (inform the service for less spicy)		
白葡萄酒鲜蛤蜊面		
<b>302. Vegetarian Home made Gnocchi or Fettucine</b>		<b>68</b> <b>V</b>
素食土豆丸子或意大利鸡蛋宽面		
<b>Fresh Tomato sauce</b>	新鲜番茄沙司	
OR		
<b>Four cheese sauce</b>	混合芝士风味	

## Main Courses 主食 (Available lunch and dinner time only 仅在午餐及晚餐时段供应)

<b>351. Monkfish Stew</b>		<b>90</b>
(Lentils, fresh tomato salsa, horse-radish)		
普卢旺斯炖安康鱼 (华努豆, 鲜番茄沙莎, 辣根酱)		
<b>352. Lamb Polenta</b>		<b>98</b>
(Broad beans salsa and balsamic vinegar)		
烤羊排&意大利玉米糊 (意式番茄酱和黑醋汁)		
<b>353. Grilled Iron Steak (200g tenderloin)</b>		<b>108</b>
(With roasted grape tomatoes & potatoes gratin)		
铁扒菲俐牛排 (烤葡萄番茄和焗土豆)		
<b>Blue cheese sauce</b>	高根佐拉干酪汁	
OR		
<b>Black pepper sauce</b>	黑胡椒小牛肉汁	
<b>354. I Skender Kebab with rice</b>		<b>70</b>
(4 lamb stick, rice with sesame, tomato and yogurt sauce)		
土耳其羊肉串 (芝麻米饭, 香蒜番茄酱和酸奶酱)		
<b>355. Braised chicken</b>		<b>68</b>
(In red wine, mushrooms and shallot with mashed potatoes )		
法式红酒菌菇烩嫩鸡腿配香葱土豆泥		

## Side dishes 配菜

<b>401. Potatoes gratin</b>	焗土豆	<b>15</b>
<b>402. Polenta</b>	意大利玉米糊	<b>15</b>
<b>403. Lentils beans</b>	烩华努豆	<b>15</b>
<b>404. Sesame rice</b>	芝麻拌饭	<b>8</b>
<b>405. Mashed potatoes</b>	香葱土豆泥	<b>15</b>

## Desserts 甜点

- 451/452/453. **Natural sorbets Scoop** 天然水果冰沙或新鲜意大利冰淇淋  
or  
**Fresh Italian Gelato Scoop** single, double, triple 18/28/35  
单球/双球/三球
454. **Natural fruit sorbets in shell (ask server for the seasonal selection)** 28 V  
天然水果冰沙 (请问服务员当季之选)
455. **Sweet Crepes 甜薄饼** 25  
**Nutella Banana / Mango Crème Patisserie / Apple Butter Walnut**  
香蕉怒袋拉 / 奶油芒果薄饼 / 白脱苹果和核桃薄饼
456. **Jasmine chocolate mousse** 35  
茉莉花味巧克力慕丝
457. **warm Apple-ginger tart with ice cream on the top** 35  
姜味苹果塔

## Brunch sets (served Saturdays and Sundays from 11am to 5pm)

(周六至周日早上11点至下午5点限时供应)

**All BRUNCH Sets at RMB 56, or RMB 70 including any coffee, tea or Hot chocolate (Regular coffee includes refills)**

### Savory sets 美味煎蛋

- 501/551 **Eggs white omelet with mushrooms, asparagus, and Swiss cheese + 1 yogurt** V  
蛋白鸡蛋卷 (配蘑菇, 芦笋和瑞士芝士) + 酸奶
- 502/ 552 **Eggs (omelet, sunny side or scramble) 2 strips of bacon, 2 slices of toast + 1 yogurt**  
早餐煎蛋或炒蛋 (配2片培根, 2片吐司面包) + 酸奶
- 503/ 553 **Smoked salmon & eggs benedict with arugula and fresh lemon wedge+ 1 yogurt**  
传统水波蛋 (烟熏三文鱼, 芝麻菜和新鲜柠檬角) + 酸奶

### Sweet sets 谷物早餐

- 504/ 554 **Oatmeal with fresh fruit, brown sugar, and maple syrup + choice fresh juice (single) + 1 yogurt** V  
水果麦片 (配黄糖, 枫树糖油) 自选新鲜果汁1份和酸奶1份
- 505/ 555 **Classic French toast and fruits with 2 strips of bacon, maple syrup + 1 yogurt**  
传统法式吐司和水果 (配培根, 枫树糖油) + 酸奶