

## Spring Selection, April 2009

### Appetizers 开胃菜

<b>Duo Puree with flat Bread and Finger Vegetable</b>	<b>35</b>	<b>V</b>
(White beans puree and kalamata tapenade, cucumber, carrots, celery) 蒜香白豆酱 & 卡拉玛特橄榄酱配薄饼		
<b>Lamb Iskender kebab with salad and crispy parmesan</b>	<b>48</b>	
(3 lamb stick, , tomato olive salad and yogurt sauce) 土耳其羊肉串(番茄橄榄沙律和酸奶酱)		
<b>Parma Ham Platter</b>	<b>65</b>	
(Italian parma ham with honey melon and bread stick) 帕尔玛火腿		
<b>Cheese Platter with Fruit Compote</b>	<b>68</b>	
奶酪糖渍水果盘		
<b>Mix Bruschetta</b>	<b>38</b>	
(Roasted mushroom feta cheese & prosciutto parmesan tomato pesto.) 开胃薄脆面包片 烤菌菇和飞达芝士 & 火腿番茄罗勒酱		
<b>Mix antipasti plate</b>	<b>68</b>	
(Salami, prosciutto, natural mozzarella, Bruschetta , olives and smoked salmon) 开胃菜拼盘		
<b>Bread Basket</b>	<b>18</b>	
(Ciabatta, focaccia, glassini olive oil vinegar) 单份现烤面包配橄榄油和意大利黑醋		

## Pasta 面食

<b>Spaghetti with Seafood in White Wine Sauce</b> (request for less spicy) (Italian style pasta with clams, octopus, shrimps in white wine sauce) 白葡萄酒海鲜面	68	H
<b>Cannelloni</b> (Bolognese ragu & mozzarella ,saffron sauce) 意式焗牛肉芝士卷	68	
<b>Homemade Gnocchi</b> (Four Cheese Sauce or season ratatouille) 餐厅素食土豆丸子 (混合芝士风味或春季烩杂菜)	68	V
<b>Penne Pesto</b> (Basil pesto with grilled mushroom) 传统意大利罗勒酱空心面配扒蘑菇	58	V
<b>Shrimp risotto</b> (wait extra 10min sorry ) 鲜虾意大利饭	48	

## Soup 汤

<b>Sea food Chowder</b> 奶油海鲜浓汤	38
<b>Tomato, corn, tortillas, soup (spicy)</b> 墨西哥香辣番茄汤	28
<b>Daily soup</b> 每日例汤	25

## Salad 沙律

<b>Crispy goose breast Salad. (sour sweet)</b>	<b>42</b>	
(Gosse breasts,grilled corn, mango relish, fresh orange dressing ) 鲜橙烤鹅胸沙律		
<b>Spring tabbouleh</b>	<b>38</b>	<b>V</b>
(couscous salad with garlic ,orange, hazelnut , mint, parsley ,tomato , white bean, cucumber ) 春季黎巴嫩塔博勒		
<b>Season beans salad</b>	<b>45</b>	<b>V</b>
( bread chip, feta cheese, sweet beans...) 餐厅春季甜豆沙律		
<b>Spinach Salad</b>	<b>38</b>	<b>V</b>
(with seasonal fruit, radish, almond, lemon, onion, parsley,roseberry dressing) 红桑子菠菜沙律		
<b>Panzanella Salad</b>	<b>38</b>	<b>V</b>
(arugula, pea shoots, foccacia croutons, mushroom, black olives in pesto sauce) 风味番佐拉蔬菜沙律 (芝麻菜,豆苗,香脆面包粒,烤蘑菇,黑橄榄和香草酱)		
<b>Origin Big Salad Bowl</b>	<b>58</b>	<b>V</b>
餐厅沙律 (Iceberg lettuce, arugula, pine nuts, radish) (球生菜,芝麻菜,松仁,甜萝卜)		
<i>Choose one of each (and add 12rmb for suppl.) 自选酱汁和肉类&amp;奶酪(加配料 12 元每份)</i>		
Vinaigrette 意大利醋汁	and 和	Grilled Beef 牛肉
Honey Mustard 蜂蜜芥末酱		Gosse breasts 鹅胸肉
Balsamic vinaigrette 黑醋汁		Grilled Chicken Breast 鸡肉
		Smoked Salmon 三文鱼
		Parmesan Cheese 帕莫森芝士
		Goat Cheese 山羊奶酪
		feta cheese 飞达芝士
		Blue Cheese 兰波芝士

## Sandwiches 三明治 (with homemade bread) (自制面包)

Comes with steamed potatoes and boiled season vegetable

<b>Chicken, Tomato,with mint yoghurt</b> (Grilled chicken, tomato, season lettuce) 扒鸡胸肉芭尼尼(烤番茄,沙律菜,薄荷酸奶酱)	48	
<b>Sweet Potato &amp; Goat Cheese</b> (Sweet potato, goat cheese with arugula, in focaccia ) 甜薯三明治 (配山羊干酪,和芝麻菜)	48	V
<b>Grilled Veggies &amp; mozzarella sandwich</b> 扒时素鲜乳酪三明治	48	V
<b>Roast Pork &amp; Swiss cheese</b> (Roast pork sandwich with onion, Swiss cheese, grilled tomato in ciabatta ) 烤猪肉三明治(洋葱,瑞士奶酪,烤番茄)	48	
<b>Smoked Salmon, avocado, Ginger, Cucumber, Arugula</b> (sour cream, mustard, pine nuts in ciabatta bread ) 烟熏鲑鱼三明治 (酸乳酪, 芝麻菜, 芥末, 松仁)	55	
<b>Ahi tuna &amp; avocado Ginger Cucumber,</b> (avocado salsa in ciabatta bread) 夏威夷金枪鱼三明治	55	
<b>Beef Steak, Emmental Cheese &amp; Grilled Tomato</b> (100g tenderloin) 源于自然餐厅牛排三明治	58	
<b>Prosciutto &amp; Brie Cheese</b> 帕尔玛火腿&必然芝士三明治	55	
<b>Salami &amp; mozzarella, tomato, and pesto</b> 萨拉米&鲜乳酪三明治	48	
<b>Chicken or Beef Quesadilla with Avocado</b> 鸡肉或牛肉&鳄梨墨西哥饼	55	H

## Main Courses 主食 (Available for Lunch and Dinner only) 仅在午餐及晚餐时段供应

<b>Lamb Polenta</b> (Lavender-crusted rosemary lamb polenta with fresh tomato salsa) 薰衣草烤羊排&意大利玉米糊		<b>98</b>
<b>Grilled Iron Steak (200g tenderloin)</b> (With roasted mushroom & baked potatoes and lemon butter) 铁扒菲俐牛排(烤蘑菇和焗土豆配柠檬黄油)		<b>108</b>
	<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>Roasted Cod fish</b> (Lentils , olive paste & French green hazelnut salad) 家乡传统烤黑雪鱼 (华奴豆,橄榄酱&法式刀豆沙律)		<b>118</b>
<b>Grilled Fresh Ahi Tuna</b> (Season vegetable, salsa Mediterranean) 碳扒夏威夷金枪鱼配地中海酱		<b>98</b>
<b>Braised chicken</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		<b>68</b>
<b>Pork Milanese (200g)</b> (Panned pork piece with warm potatoes) 米兰煎猪排配芥末土豆		<b>68</b>

## Side Dishes 配菜

<b>Baked potatoes</b>	焙烤土豆	<b>15</b>
<b>Mashed Potatoes</b>	香葱土豆泥	<b>15</b>
<b>Roast Mushrooms</b>	烤蘑菇	<b>15</b>
<b>Grilled Vegetables</b>	扒烤蔬菜	<b>15</b>
<b>Sesame rice</b>	芝麻米饭	<b>8</b>
<b>Green salad</b>	混合色拉	<b>15</b>
<b>Sausages (2) with Dijon mustard</b>	芥末香肠	<b>25</b>

## Gelato/ Sorbet 意大利新鲜冰淇淋/ 水果冰沙

<b>Natural Sorbet (single/double)</b> 天然水果冰沙 (单球/双球)	<b>18/28</b>
<b>Fresh Italian Gelato (single/double)</b> 新鲜意大利冰淇淋(单球/双球)	<b>18/28</b>

## Desserts 甜点

<b>Natural Fruit Sorbet in Fruit Shell (ask for the seasonal selection)</b> 天然水果冰沙(请询问服务员当季之选)	<b>28</b>	<b>V</b>
<b>Sweet Crepes</b> 甜薄饼	<b>25</b>	
<b>Nutella Banana</b>	香蕉怒袋拉	
OR		
<b>Vanilla Mango</b>	香草芒果	
OR		
<b>Apple Hazelnut</b>	玉桂苹果配榛子	
<b>warm Apple-ginger tart with lemon gelato on the top</b> 姜味苹果塔	<b>35</b>	
<b>Soft warm Chocolate &amp; vanilla gelato</b> 热巧克力蛋糕配意大利香草冰淇淋	<b>35</b>	
<b>Seasonal Fruit Platter</b> 时令水果盘	<b>18</b>	
<b>Cake of the Day (see display fridge)</b> 当日蛋糕(见冰箱)	<b>20</b>	

## Dessert & Digestive 甜点&餐后酒

<b>Apple-ginger tart + Grain De Muscat glass</b> 姜味苹果塔 + 吉哈德伯通酒庄 麝香甜酒	<b>56</b>
<b>Soft warm Chocolate &amp; vanilla gelato + Limoncello SHOT</b> 巧克力熔岩蛋糕 + 意大利柠檬酒	<b>50</b>