





TASTING MENUS

Shared for the whole table

Senza Confini...

Without Borders ...

The unrestricted creative expression of our chef
served in twelve courses

rmb 3388

Wine and beverages pairing experience
rmb 2188

The legendary wine pairing experience
rmb 4988

Il Mare di 'Da Vittorio'

The Sea of 'Da Vittorio'

The finest fish and shellfish from the daily market
served in seven courses

rmb 2388

Wine and beverages pairing experience
rmb 1688

*Each tasting menu expresses our gastronomic identity
and includes our iconic 'Paccheri alla Vittorio'.*

Wine, beverages and 10 % service charge excluded.



TO SHARE

Dishes designed to be enjoyed together

Share with your Friends

"Acipenser Schrenckii / Huso Dauricus" caviar set:

✓ Superior Oscietra 30 g rmb 1388

✓ Superior Oscietra 50 g 2188

"Huso Dauricus" Kaluga sturgeon 15 years caviar set:

✓ No. 7 Amur Beluga 50 g 3688

To provide you the highest caviar tasting experience, the caviar set is served with egg white, egg yolk, chives, sour cream, "cartoccio" potatoes and blini

60

Warm steamed fish salad (2 people)

1188

Fresh fish and crustaceans selection with seasonal vegetables

Crustaceans Catalana (up to 4 people)

3888

Our mediterranean offer for the true crustaceans lovers

Catch of the day Mediterranean style (up to 4 people)

Market price

Freshly inspired by coastal flavors for the refined palate

1.3 kg Roasted Wagyu Mayura bone in ribeye and italian style vegetables (up to 4 people)

3688

Finest Japanese full-blood Black Wagyu beef bred, raised and 500 days grain-fed in Mayura Station, located near Millicent in the South East of South Australia since 1845

60 The signature dishes of our first 60 years.



À LA CARTE

Dishes intended to be experienced individually

Starters

	Barbecued New Zealand abalone, dashi and Superior Oscietra caviar	rmb 618
60	Egg "à la Egg"	988
	Foie gras duo: torchon with coffee and hazelnut, pan seared with blackberry and oyster sauce	618
	Variety of fresh fish of the day	868
60	Black Angus tenderloin tartare	618

First Courses

	Fusilloni pasta, Alaskan king crab, kiwi and squid ink	rmb 798
	Linguine pasta "Amatripesce", fish maw and pil pil sauce	798
	Risotto riserva Acquerello, wild Yunnan mushrooms and hazelnut praliné	888
	Ravioli "di cortile", carabineros, ginger and basil flavored consommé	588

Fish and Meat

	Barbecued yellow croaker, homemade XO sauce and white turnip	rmb 798
60	Brittany blue lobster "alla Clessidra", artichokes "alla Romana", shiso and wasabi	918
	Chongming pigeon marinated with koji, pistachio and black garlic	588
	Wagyu M7 beef tenderloin, porcini mushroom and black truffle	1388
	Ningxia milk fed lamb, dill and sea urchin	658



Service charge 10%

The menu may be subject to change in accordance with product seasonality and market availability.

In order to provide you the best dining experience and guarantee the highest food quality we invite you to enjoy our dishes as soon as they are served.

If you have any food allergies and/or intolerances, please inform our staff, who will be pleased to provide you with adequate information about our food and drinks.

We trust in your discretion regarding the use of mobile phones.