

fresh. taste. nature

新鲜、品味、自然

“Food sustainability is a topic that is close to my heart, La Scala is born out of a simple desire to curate dishes that feature fresh, premium quality ingredients, while raising awareness of our environmental impact”

- Chef Theodor Falser, 1* Michelin culinary partner of La Scala

“食物可持续性一直是我珍视的理念，筹备La Scala的初衷就是希望运用新鲜且优质的食材烹饪出正宗的现代意大利美食，让更多人能体会到饮食与环境保护的紧密关联”

- La Scala米其林一星厨师顾问 Theodor Falser

starter and soup 前菜和汤		fish and meat 鱼和肉		
	octopus salad, baby potatoes, smoked paprika, green asparagus 八爪鱼色拉, 小土豆, 烟熏甜椒粉, 绿芦笋	118	pan fried black cod, mussels, sautéed brussel sprouts, lentil purée, dried “cotechino” crumble 香煎银鳕鱼柳配孢子甘蓝, 扁豆泥, 风干猪肉香肠粉	258
	Jerusalem artichoke, grilled cucumber, mustard seeds, barley 耶路撒冷洋姜, 扒黄瓜, 芥末籽, 大麦米 	88	 beef tenderloin poached in hey broth, beetroot, candied sweet potato 浓汤煮澳洲牛柳, 甜菜, 糖渍红薯	248
	creamy pumpkin soup, seeds, chestnuts 奶油南瓜汤, 南瓜籽, 栗子  	78	 roasted pork belly, chestnut purée, truffle potato millefeuille, sautéed baby carrots 烤五花肉配栗子泥, 黑松茸土豆千层糕, 炒小胡萝卜 	178
	daily soup 每日例汤	78		
pasta and risotto 主食		sides 配菜		
	barolo risotto, Italian pork sausage, borlotti beans 意大利猪肉香肠红豆烩饭	118	roasted rosemary baby potatoes 烤迷迭香土豆 	58
	saffron risotto, fried crunchy “ossobuco”, gremolata, beef jus 藏红花烩饭配香脆牛腱肉, 香料, 牛肉汁	128	sautéed thyme mushrooms 百里香炒蘑菇 	58
	spaghetti “pastificio mancini alle vongole” parsley sauce, tomato powder 曼奇尼意面配花蛤, 欧芹汁, 番茄粉	148	sautéed cauliflower 炒花菜 	58
	homemade potato gnocchi, Boston lobster, almond, spinach pesto 手工土豆饺配波士顿龙虾, 杏仁, 菠菜酱 	158	mixed salad 混合生菜沙拉 	58
	ravioli stuffed with almond sundried tomatoes, pesto in smoked provola broth, grilled portobello mushroom 意式杏仁干番茄饺配烟熏奶酪汁, 波多贝罗蘑菇  	108	sautéed brussel sprouts 炒孢子甘蓝 	58
	once upon a time handmade maccheroni, red wine, porcini mushroom veal ragout 记忆的味道手工意大利肉酱管面, 牛肝菌菇	148		
		dessert 甜品		
			La Scala tiramisu 招牌提拉米苏	78
			freshly baked chocolate lava cake, ice cream, orange crumble 熔岩巧克力蛋糕, 奶油冰激凌, 橙味饼干屑	78
			fuji red apple, vanilla, amaretto ice cream 富士红苹果酱, 香草奶油红苹果和杏仁酒味冰激凌	68
			chestnut mousse, mandarin compote 栗子慕斯配橘子酱 	68

 signature 主厨推荐

 vegetarian 素食主义

 nuts 坚果过敏

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
Prices are based on per person and subject to a 10% service charge and 6% value-added tax rate, payable on the price together with the service charge.
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
以上价格为单人计价, 并需加收10%服务费及在上述价格与服务费总额上计征的6%增值税。