

ANTIPASTI | STARTERS | 开胃菜

<p> Carpaccio 1,800 US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio 美国优质牛肉片, 塔基亚斯卡酱汁, 日本芥菜, 西芹, 开心果</p>
<p> Vitello tonnato 2,200 Milk-fed veal tenderloin, fresh tuna, radish 日本鰹鱼片, 松子汁, 蜜糖红洋葱</p>
<p> Zuppa di funghi 900 Porcini mushroom soup 牛肝菌蘑菇汤</p>
<p> Finestra Caesar 990 Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons 娃娃生菜, 鸡胸, 陈年帕马森芝士, 烤佛卡夏面包丁</p>
<p> Gnocco fritto 1,200 Broccoli, salsa verde, burrata cheese 西兰花, 萨萨绿酱, 布拉塔芝士</p>
<p> Salmone 1,400 Balik salmon, almond milk, dry seaweed 冷烟熏三文鱼, 杏仁露, 干海带</p>
<p> Insalata di gamberi 1,600 Tiger prawn, cauliflower salad, capers, apricot dressing 虎虾, 花椰菜沙拉, 刺山柑, 杏酱</p>
<p> Zuppa d'aragosta 1,900 Australian rock lobster bisque, king oyster mushroom 澳大利亚岩龙虾浓汤, 鸡腿菇</p>
<p> Fegato 1,900 Pan-fried duck liver, apple radish compote 煎鸭肝, 苹果萝卜蜜饯</p>
<p> Capasante 2,600 Seared scallop, tomato, burrata, cucumber foam 烤扇贝, 番茄, 布拉塔芝士, 黄瓜泡沫</p>
<p> Tonno crudo 2,900 Bluefin "Chutoro" tuna belly tartare, radish, citrus dressing 蓝鳍金枪鱼肚塔塔, 白萝卜, 柑橘酱</p>
<p> Ostriche Market price ½ dozen Gillardeau Nr.1 premium oysters 六粒吉拉多1号优质生蚝</p>

PRIMI | ENTRÉE | 主菜一

<p> Risotto 1,900 Porcini, morel mushrooms, bitter chocolate 猪肉意大利烩饭, 牛肚菌, 苦巧克力</p>
<p> Linguine 1,800 Clams, smoked extra virgin olive oil 手工意大利扁面, 蛤蜊, 烟熏特级初榨橄榄油</p>
<p> Plin 1,500 Homemade beef ravioli in its own jus 自制牛肉饺</p>
<p> Risoni 1,600 Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese 猪肉烩米粒面, 意大利香肠, 猪颈, 番茄, 佩科里诺奶酪</p>
<p> Zafferano 1,800 Saffron risotto, bone marrow, orange zest 藏红花烩饭, 骨髓, 橙皮碎</p>
<p> Tagliolini 1,900 Mussels, lemon, bottarga 自制意大利细面, 贻贝, 柠檬</p>
<p> Gnocchi 2,100 Pork belly, radicchio, taleggio fondue 意大利面豆, 五花肉, 菊苣, 塔莱吉奥芝士火锅</p>
<p> Fusilli 2,200 Australian rock lobster, basil oil 手工意大利螺丝面, 澳大利亚岩龙虾, 罗勒油</p>

SECONDI | MAINS | 主菜二

<p> Branzino 3,600 Mediterranean seabass, broccolini, fish stew 地中海鲈鱼, 西兰花浓汤</p>
<p> Milanese 4,300 Breaded milk-fed veal chop 母乳喂养的米兰小牛肉, 浅炸面包屑小牛排</p>
<p> Uovo 1,400 Slow cooked egg, oyster mushrooms, pumpkin, mushroom jus 慢煮鸡蛋, 平菇, 南瓜, 蘑菇汁</p>
<p> Merluzzo 3,400 Patagonian toothfish, fennel, polenta chunks 巴塔哥尼亚齿鱼, 茴香, 玉米片</p>
<p> Maiale 3,400 Pork belly, horseradish, pears, honey mustard sauce 伯克夏黑猪肉里脊排, 苹果, 苹果白兰地酱汁</p>
<p> Guancia 3,800 Wagyu beef cheek, pumpkin, chocolate crumble 温热甜菜根片, 水瓜柳, 番茄, 黑巧克力</p>
<p> Agnello 5,200 Lamb loin, beetroot, potato confit, balsamic 羊肉, 甜菜根, 油封土豆, 巴萨米香醋</p>

GRIGLIA | GRILL | 烤肉

Australian "Bavetta" flap meat (200g) 澳大利亚侧腹牛排	2,800	Japanese A5 Wagyu striploin (180g) 日本A5和牛西冷牛排	8,800
 Tiger prawns 虎虾	3,800	Australian Boneless M5 rib eye (500g) 澳大利亚无骨M5和牛肉眼牛排	12,000
US Prime bone-in striploin (600g) 美国优质带骨西冷牛排	5,900	US Prime T-bone (1,200g) 美国优质T骨牛排	12,000
US Prime tenderloin (300g) 美国优质里脊牛排	6,400	Australian Boneless M7 rib eye (400g) 澳大利亚无骨M7和牛肉眼牛排	12,000
Australian rack of lamb kinross (400g) 澳大利亚羊排	8,900	US Prime Porterhouse (1,500g) 美国优质红屋牛排	14,000
Australian rack of lamb kinross (800g) 澳大利亚羊排	16,500	Australian Tomahawk (1,500g) 澳大利亚战斧牛排	15,000

*All steaks are served with a sauce of your choice
所有肉排配自选酱汁

CONTORNI | SIDES | 配菜

 Mashed potato 土豆泥	350	 Sautéed asparagus 炒芦笋	400
 Creamy spinach 奶油菠菜	350	 Grilled Roma tomato, eggplant 烤罗马番茄、茄子	500
 Steak fries 薯条	350	 Steamed broccoli, Parmesan cheese, pine nuts 蒸西兰花, 帕马森芝士, 松子	600
		 Assorted seasonal mushrooms with black truffle 黑松露配混合蘑菇	600

SALSE | SAUCES | 酱汁

Shallots and honey 蜂蜜葱头油醋汁	300	Black pepper jus 黑胡椒汁	300
 Salsa verde 萨萨绿酱	300	Béarnaise 蛋黄龙蒿酱	300
Finestra steak sauce 牛排酱	300	 Veal jus 牛肉汁	300

DOLCI | DESSERTS | 甜品

  Finestra Tiramisu Prepared table-side 餐桌旁现做	880	    Artisanal homemade gelato of the day 当日自制冰淇淋	1,080
  Marzipan cake, dried fruits, crème fraîche, anis scent 杏仁蛋白软糖蛋糕, 干果, 鲜奶油, 可食用茴香香味剂	650	  Chocolate, chestnut, bitter almonds crème brûlée 巧克力、栗子、苦杏仁焦糖布丁	500
  Roasted pears, zabaglione, cinnamon ladyfingers 烤梨, 蛋酒奶油肉桂手指饼干	650	  Earl grey tea tarte, passion fruit, yoghurt 伯爵茶挞, 百香果, 酸奶	650