

[PREMIUM GOURMET]

A delicious meal is nothing without incredible ingredients. We have selected the best ingredients from around the world to create a dining experience that is full of flavour and delight.

一道美味最关键的部分在于食材，我们 甄选来自世界各地广受赞誉的顶级食材，最大限度地释放它们自己本身的味道。

[ANTIPASTI]

Ostriche fresche Francesi (Gillardeau)
Imported France Gillardeau oyster No.1
法国空运吉拉多 1 号生蚝

88 RMB /只

Astice cotto al buro con fegato grasso, pan brioche
Slow cooked lobster with brioche and pan seared foie gras
低温慢煮龙虾配黄油面包和香煎鹅肝

388 RMB

Jamón de bellota 100 % Ibérico
Joselito, Ibérico ham gran reserva (50 gram)
小何赛伊比利亚橡果火腿“顶级陈年”(50 克)

456 RMB

[SECONDI]

Scampi della Nuova Zelanda alla griglia con insalatina mista di stagione
Grilled New Zealand scampi No.1 with mixed salad (4 pz)
烤新西兰 1 号海鳌虾(4 只)配新鲜沙拉

680 RMB

Tocchetti d'astice con asparagi alla griglia, salsa di piselli e caviale nero pregiato
Chunks of lobster with grilled asparagus, peas sauce and premium black caviar
烤龙虾配芦笋、豌豆乳及黑鱼子酱

728 RMB

[ANTIPASTI]

Insalatina mista con avocado, pompelmo, funghi, asparagi, parmigiano
Mixed salad with avocado, grapefruit, mushroom, asparagus
parmesan and lemon dressing

田园蔬菜沙拉配牛油果、西柚、蘑菇、芦笋、帕玛森芝士及柠檬汁

78 RMB 

Carpaccio di filetto di manzo

Australian beef tenderloin carpaccio with arugula and parmesan
经典生牛肉薄片配芝麻菜和帕玛森芝士

98 RMB

Trilogia di foie gras

Trilogy of foie gras

美味鹅肝三重奏

138 RMB

Scallop al grigliate con misto parmigiano e porcini

Pan-fried scallop with porcini and mixed cheese sauce

香煎扇贝配牛肝菌及混合芝士酱

158 RMB

Burrata su tortino di melanzane con salsa all aceto Balsamico di Modena

Burrata on eggplant purée with aged Modena balsamic sauce

意大利布拉塔芝士配茄子酱及摩德纳陈年香醋汁

178 RMB 

Battuta di tonno Giapponese con caviale nero pregiato

Japanese bluefin tuna with premium black caviar

日本蓝鳍金枪鱼配鱼子酱

208 RMB

Tavola Antipasto Misto (due persone)

Tavola antipasti platter (for two people)

意式冷菜拼盘荟萃(两人份)

298 RMB

Vegetarian 
素食

[ZUPPA]

Zuppa del giorno
Daily special soup
TAVOLA 每日例汤
68 RMB

Crema di funghi porcini e olio al tartufo
Creamy porcini mushroom soup with black truffle oil
精选牛肝菌奶油浓汤配幼滑黑松露油
78 RMB 

Zuppa di pesce con crostone all'aglio
Seafood soup with garlic bruschetta
意式阿玛斐风格海鲜浓汤配蒜香面包
108 RMB

[RISOTTO]

Risotto con manzo e pomdori secchi ,verdure
Risotto with beef, dry tomato and vegetable
意大利烩饭配风干番茄、牛肉及蔬菜
148 RMB

Risotto ai funghi porcini e tartufo nero
Black truffle and porcini risotto tossed
黑松露意大利米饭配牛肝菌及陈年帕玛森芝士
158 RMB 

Risotto ai frutti di mare con pesto alla Genovese e caviale di salmone
Seafood risotto with Genoa pesto sauce and salmon caviar
意大利海鲜米饭配罗勒酱和三文鱼鱼籽酱
188 RMB

[PRIMI PIATTI]

La lasagna
Oven baked lasagna
艾美利亚式肉酱千层面
118 RMB

Gnocchi al pomodoro con mozzarella di bufala
Potato gnocchi with tomato sauce and buffalo cheese
塔沃拉手工自制土豆面团配新鲜番茄汁及水牛芝士
118 RMB 

Cavatelli di semola al ragu di pesce e pomodoro
Homemade cavatelli with daily fresh seafood
时令海鲜烩手工自制猫耳面
128 RMB

Spaghetti con vongole veraci, granchio e pomodorini
Spaghetti tossed with clam, crab meat and cherry tomato
意粉配蛤蜊、蟹肉及樱桃番茄
138 RMB

Tagliolini al nero di seppia con salsa ai crostacei, friarielli, gamberone
e pomodorini freschi
Home made squid ink tagliolini with crustacean sauce, king prawn
spring cabbage and cherry tomato
自制墨鱼汁细面配海鲜汁、大虾、芥兰及樱桃番茄
168 RMB

Ravioli di pasta integrale con bisque di crostacei, scampo, seppioline e caviale nero
Ravioli stuffed with burrata cheese and tomato jelly
served with scampi and cuttlefish
自制番茄、鲜奶酪饺子配鳌虾及小墨鱼
188 RMB

Linguine all'astice
Linguine with 1/2 Boston lobster
意大利扁面配半只波士顿龙虾、樱桃番茄及鲜罗勒
228 RMB

[CLASSIC PIZZA]

Margherita

Tomato sauce, buffalo cheese and fresh basil

番茄酱、水牛芝士及新鲜罗勒

98 RMB 

Diavola

Tomato sauce, buffalo cheese, Napoli salami and fresh basil

辣味萨拉米、番茄酱、水牛芝士及新鲜罗勒

108 RMB

Capricciosa

Tomato sauce, buffalo cheese, mushroom, artichoke and ham

番茄酱、蘑菇、洋蓟芯、火腿及水牛芝士

118 RMB

Salsiccia e Taleggio

Italian sausage, taleggio cheese, zucchini, basil and buffalo cheese

猪肉香肠、塔利乔芝士、节瓜、罗勒、番茄酱及水牛芝士

118 RMB

[SIGNATURE PIZZA]

Stella

Tomato sauce, mozzarella, black olive, arugula, cherry tomato
and sliced Parmesan cheese

厨师自创 

118 RMB

Boscaiola

Mushroom, cooked ham, pancetta and buffalo cheese

蘑菇、传统意式火腿、意式培根及水牛芝士

128 RMB

Pizza vegetariana con salsa al basilico, verdure miste e mozzarella di bufala Campana

Vegetarian pizza with basil sauce, mixed vegetable and buffalo mozzarella cheese

素食披萨配罗勒酱、混合蔬菜及水牛芝士 

148 RMB

Rustica

Buffalo cheese, porcini mushroom, black truffle, parma ham and honey

水牛芝士、牛肝菌蘑菇、黑松露、帕尔玛火腿及蜂蜜

168 RMB

For Our Pizza We Only Use Imported Buffalo Mozzarella Cheese From Italy

本餐厅所有披萨均使用意大利进口水牛奶酪

[**SECONDI**]

SECONDI FROM THE SEA...

Spiedino di pesce e verdure alla griglia

Grilled seafood skewer with assorted seasonal vegetable
(king prawn, salmon, snapper, sea bass)

碳烤海鲜荟萃（大明虾、三文鱼、鲷鱼、海鲈鱼）配扒时蔬

228 RMB

Tonno in crosta di sesamo con verdure

Roasted tuna in sesame crust with eggplant tartare, red pepper
vegetable and lemon sauce

烤金枪鱼配芝麻、茄子鞑鞑、甜椒、蔬菜及柠檬酱

248 RMB

Filetto di merluzzo Australiano e gamberone gigante

Australian cod fish and tiger prawn with cherry tomato, caper
black olive and basil compost

澳洲深海黑鳕鱼和老虎虾配樱桃番茄、水瓜柳、黑橄榄及罗勒

248 RMB

Halibut all'olio, con salsa all'acqua di Friarielli

Slow cooked halibut with friarielli sauce

低温慢煮比目鱼配西兰花汁

328 RMB

Astice alla catalana con verdure fresche croccanti di stagione

Slow-cooked Atlantic lobster in aromatic water with mixed crispy vegetable
and lemon dressing

慢煮大西洋龙虾配新鲜蔬菜沙拉及柠檬汁

418 RMB

Samone in padella con salsa al tartufo, verdure verdi con tartufo estivo dello Yunnan

Pan-seared salmon with truffle sauce, green vegetable and Yunnan truffle

香煎三文鱼配松露汁，蔬菜及黑松露

468 RMB

[**SECONDI**]

SECONDI FROM THE LAND...

Tagliata di manzo con rucola e parmigiano
Grilled Australian flank steak with arugula, parmesan
扒澳洲侧翼牛排配芝麻菜、帕玛森芝士及托斯卡纳初榨橄榄油
208 RMB

Costolette d'agnello alla griglia con salsa al cacao amaro
Grilled Australian lamb rack with baby potato, organic cauliflower
and chocolate sauce
慢烤羊排配小土豆、有机菜花及巧克力汁
248 RMB

Filetto di vitello alla milanese leggermente affumicato
zabaione al tartufo
Milanese style pan-fried Australian veal fillet
with smoked rosemary and truffle sauce
米兰特色料理澳洲小牛肉配烟熏迷迭香及松露汁
318 RMB

Ossobuco di vitello con riso allo zafferano
Veal ossobuco with saffron risotto
米兰风格烩牛膝配藏红花烩饭
328 RMB

Australian 300 days grain feed full blood Wagyu is available in Tavola.
来自澳洲 300 天谷饲纯正血统神户牛肉可供选择

Grilled Wagyu Beef Tenderloin 烤里脊 200 gr	468 RMB
Grilled Wagyu Sirloin 烤西冷 250 gr	388 RMB
Grilled Wagyu Rib eye 烤肋眼肉 300 gr	438 RMB
Grilled T-bone steak 烤T骨牛排 700gr	988 RMB
Grilled Bone in Rib eye 烤肋骨眼肉牛排 700gr	1188 RMB

[SIDE DISH]

Patate arrosto
Roasted baby potato
香蒜迷迭香烤小土豆
28 RMB

Verdure alla griglia
Grilled Mediterranean vegetable
扒地中海蔬菜
28 RMB

Spinaci saltati
Spinach beurre
黄油菠菜
28 RMB

Patatine fritte
French fries
炸薯条
28 RMB

Misto di funghi saltati
Sautéed mixed mushroom
炒混合菌类
48 RMB

Asparagi bolliti
Boiled asparagus
清水芦笋
68 RMB

Vegetarian 
素食

All Prices Are Subject To 10% Service Charge, Inclusive Of Tax
所有价格需另加收 10%服务费，已含税