

NRVN

AMAN'S TRIBUTE TO ITALIAN FLAVOURS

Fresh, seasonal ingredients are growing in gardens and on farmland, forged from forest floors or plucked fresh from the oceans, then transformed by the simple alchemy of the kitchen into bold, heart-warming dishes, alive with flavors.

The cooks of Italy, famed today for their mastery of the 'cucina povera', have been preparing food this way for centuries, feeding family and friends with honest, uncomplicated dishes, made with love and ingenuity.

We wish to make you feel the warming atmosphere of our family home meal, recommend you to share dishes.

Buon Appetito

Amanyangyun Culinary Team

V=Vegetrain

VG=Vegan

ANTIPASTI

LATTUGA ASPARAGINA
Celtuce, anchovies, garlic

CARCIOFI E PECORINO (v)
Artichokes salad, truffle pecorino, watercress

TARTARE DI TONNO
Yellowfin tuna, chilli,soy dressing

CROCCHETTE DI PARMIGIANO
24 months Parmigiano Reggiano croquettes, sage

ASPARAGI GRATINATI
Garden asparagus, Grana padano, summer black truffle

BATTUTA DI MANZO
Beef carpaccio, Dijon mustard, confit baby onions, slow cooked egg yolk

CAPELANTE
Seared scallops, garden peas puree,aromatized breadcrumb

PARMIGIANA DI MELANZANE
Eggplant,tomatoes sauce,mozzarella

CALAMARI FRITTI
Deep fried calamari,tartara sauce

VITELLO TONNATO
Thinly sliced veal, tonnato sauce

前菜

蒜香莴苣鳀鱼

朝鲜蓟沙拉

黄鳍金枪鱼

酥脆帕玛森

嫩扒芦笋沙拉

生切嫩牛肉

嫩扒雪白扇贝

芝士千层番茄

香脆鲜鱿鱼

嫩切小牛肉

PASTE & ZUPPE

RAVIOLI AL GRANCHIO
Egg's pasta, sea crab, chili

FETTUCINE
Egg's pasta, beef & pork ragout

TAGLIOLINI AL CAVIALE
Nettle pasta, sturgeon caviar, lemon zest

CACIO & PEPE
Spaghettoni, pecorino& black pepper

RIGATONI ALLA NORMA
Tomatoes sauce, eggplant, homemade dry ricotta

PAPPA AL POMODORO
Italian tomatoes and bread soup, basil

LINGUINE ALL'ASTICE
Lobster linguine, bisque'

PESCE

TRANCIO DI TONNO
Yellowfin tuna steak, fennel salad, taggiasca olives, orange dressing

MERLUZZO
Roasted cod, tomato sauce, cellery

ASTICE ALLE GRIGLIA
Whole grilled lobster, ginger & lemon

FILETTO D' ORATA
Sea bream fillet, artichoke, anchovies sauce

CARNE

AGNELLO
Lamb rack, pantesca salad, basil

FILETTO
Mayura Wagyu Beef (200gr), confit shallots, morels, fois gras

ANATRA
Duck breast,confit leg,turnip top, sweet wine reduction

COSTATA
Wagyu Tomahawk steak(1kg)

意粉和汤

蟹黄小意饺

肉酱乳酪宽意粉

鲟鱼籽手工意面

奶酪胡椒意面

茄汁奶酪管面

意式番茄面包汤

波士顿龙虾扁面

海鲜渔获

黄鳍金枪鱼柳

茄汁烩鳕鱼

炭火烤龙虾

红叶鲷鱼柳

精选牛排

新西兰羊排

炭火烤和牛

慢烤樱桃谷鸭

和牛战斧牛排

V=素食

VG=严格素食主义

CONTORNI

Rosemary potato (v)

Zucchini fritti (v)

Leaf salad (vg)

Broccoli chili and garlic (vg)

Sauteed spinach (v)

DOLCI E GELATI

TIRAMISU'
Lorenzo's tiramisu

CHOCOLATE CAKE
Caramel sea salt

CHEESECAKE
Rum,litchi fruit

KING TREE
Chocolate, cotton candy

GELATI
Homemade ice-cream

SORBETTO AL LIMONE
With caviar

AFFOGATO
Vanilla gelato, espresso

FORMAGGI
Italian cheese selection

鲜蔬

迷迭香烤土豆

鲜脆小茼瓜

油醋生菜沙拉

蒜香西兰花

姜汁柠檬菠菜

甜品

提拉米苏

焦糖巧克力蛋糕

荔枝芝士蛋糕

树王棉花糖

精选冰淇淋(每勺)

柠檬鱼籽冰霜

香草冰淇淋咖啡

精选意式乳酪