

老狄和小商的私人定制菜单

我们选择了应该会好吃和有特色的菜组成了特别的私人定制搭配菜单以解救您的选择困难症

您可以在每一类中各选择一道菜品组成您的晚餐（对深谙意大利美食的老饕除外 即您也可以使用英文菜单自由点菜）

Appetizers 前菜

Australian Lamb Riblets - Grilled with an oregano vinaigrette.
澳大利亚羊小排 - 配烧烤牛至醋汁

Spanish Octopus - Fried calamari served with lemon wedges, cocktail sauce and a creamy Serrano aioli
西班牙章鱼 - 柠檬、牛至和橄榄油烤制，搭配法菜、烤红甜椒、卡拉玛塔橄榄和柠檬醋汁（海鲜）

Calamari - Fried calamari served with lemon wedges, cocktail sauce, and serrano aioli (SH)
鱿鱼圈 - 炸鱿鱼圈，配柠檬、海鲜酱和西拉诺蒜蓉蛋黄酱（海鲜）

Sizzling Prawns - Sautéed prawns in garlic, olive oil and chili flakes (SH)
香辣明虾 - 蒜炒明虾，配橄榄油和辣椒片（海鲜）

Dinner Salads 沙拉

Spinach and Strawberry - Baby spinach leaves topped with gorgonzola cheese, fresh strawberries, cherry tomatoes, walnuts, cranberries and red onion served with Raspberry Vinaigrette dressing (N/D)
菠菜和草莓沙拉 - 小菠菜叶上撒有蓝纹奶酪、新鲜草莓、樱桃番茄、核桃、蔓越莓和红洋葱，覆盆子醋...

Entrees 主菜

Bone-In Ribeye Steak – Served with roasted potatoes and lemon vinaigrette
带骨眼肉牛排 - 烤带骨肉眼牛排，配柠檬醋汁烤土豆

Grilled Australian Lamb Chops – Served with Swiss chard, roasted potatoes, lemon vinaigrette
澳大利亚烤羊肋排 - 配瑞士甜菜、烤土豆和柠檬醋汁

New Zealand Lamb Shank – Slow braised lamb shank in aromatic spices with orzo, asiago cheese
新西兰慢炖羊腿 - 用香料慢炖的羊腿，配意式大米或低筋酪干酪，装饰有欧芹微绿

Salmon Filet – Pan seared salmon, with asparagus, roasted rosemary potatoes in a light piccata sauce
三文鱼排 - 煎三文鱼，配芦笋和烤迷迭香土豆，淡酒汁

Scallops – Seared scallops, served with grilled asparagus, roasted potatoes, corn, mushrooms, basil...
扇贝 - 煎扇贝，配烤芦笋、烤土豆、玉米、蘑菇、罗勒、培根和菠菜（海鲜）

Fettuccine Pescatore – Fresh salmon, halibut, clams, and prawns in a spicy white wine tomato sauce, served with freshly made fettuccine (SH)
海鲜意式意面 - 新鲜三文鱼、大比目鱼、蛤蜊和明虾，用香辣白葡萄酒番茄酱烹制，配新鲜意面（海鲜）

Dessert 甜点

Tiramisu – Two layers of espresso drenched sponge cake divided by mascarpone cream
提拉米苏 - 两层以意式浓缩咖啡浸泡的海绵蛋糕，夹有奶油乳酪，撒上可可粉

Chocolate Temptation – Chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.
巧克力诱惑 - 用厄瓜多尔可可制成的巧克力蛋糕，内夹巧克力和榛子奶油，再覆上榛子脆片和巧克力酱。（坚果）

Crème Brûlée – Vanilla custard with caramelized sugar
焦糖布丁 - 香草奶油布丁配焦糖涂层

Allergen Key **过敏原指南**: (N) Nuts 坚果 (SH) Shellfish 海鲜 (D) Dairy 奶制品