

迷上

PRADA 荣宅

Menu
菜单

Welcome to Mi Shang Prada Rong Zhai

Mi Shang Prada Rong Zhai is a place that celebrates the intersection of two cultures, connecting Milan and Shanghai in a sophisticated dialogue. Inspired by the philatelic concept of Tête-bêche, it embodies the art of inversion, reflection, and juxtaposition, creating an experience at once familiar and surprising. An idea born from the poetic vision of Wong Kar Wai, who curated every detail of the project, transforming it into a visual tale where aesthetics, memory, and suggestion coexist in perfect balance.

Here Italian and Chinese traditions meet without ever merging completely, maintaining their own identities and amplifying one another. An interplay of mirrors and contrasts, the interior design blends minimalist elements and refined details, evoking Prada's timeless elegance and the historic charm of Rong Zhai.

The philosophy behind the menu is based on the encounter between Italian and Chinese culinary traditions, giving rise to a gastronomic offering that celebrates the harmony between two distinct yet complementary worlds. The blend of ingredients, techniques, and flavors from both cultures becomes an authentic form of cultural expression. Each tradition's authenticity is reinterpreted and transformed, creating a dynamic balance.

欢迎来到迷上Prada荣宅

作为两个文化交融的空间，迷上Prada荣宅以米兰和上海为基点构建一场智性对话。邮学中“对倒”（Tête-bêche）的概念，通过两枚双连邮票诠释反转、镜像与并置的艺术，实现熟悉又陌生的感受。此一想法源自导演王家卫的诗意视野，空间里的每个细节皆精心构筑为一部视觉叙事，美学、记忆与意象，莫不臻至。

意大利与中国的惯例于此相遇，不求全面融合，乃至各自保留独特身份，以相互映衬、彼此升华。设计以镜像与对照为核心，在极简元素与精致细节之间交织，展露Prada隽永雅致的同时，也彰显荣宅的历史魅力。

餐谱理念则是意大利与中国烹饪传统的邂逅，孕育出融合两种文化精髓的美食体验。在保留各自传统本真食材、技法与风味的同时，加以重新诠释与演绎，创作出充满活力的平衡享受，堪为原创的文化表达形式。

PASTRY TRADITION

传统甜点

| SMALL CAKES 迷你蛋糕 | ¥ |
|---|-----|
| Nocciolina 榛果蛋糕 <i>On a cocoa shortbread base, hazelnut mousse, cocoa sponge cake and 61% dark chocolate mousse.</i> 以可可酥饼为基底, 榛子慕斯、可可海绵蛋糕和61%黑巧克力慕斯层层交织。 | 148 |
| Bigné chantilly 香缇奶油泡芙 <i>Soft puffs with a cocoa pastry base, crispy cocoa craquelin puff, fluffy namelaka cream and finely decorated.</i> 柔软的泡芙以可可酥皮为基底, 搭配可可脆皮、蓬松纳美拉卡巧克力奶油, 并精心装饰。 | 148 |
| Monte bianco 蒙布朗 <i>On a cocoa shortcrust pastry base, a thin cocoa sponge cake and a chestnut cream.</i> 以可可酥皮为基底, 薄层可可海绵蛋糕和栗子奶油层层交织。 | 148 |
| Tiramisù 提拉米苏 <i>A traditional Italian sweet composed of a mascarpone mousse and a thin layer of vanilla sponge cake, soaked in espresso coffee.</i> 传统意大利甜点, 由马斯卡彭慕斯与薄层香草海绵蛋糕组成, 浸于浓缩咖啡中。 | 148 |
| Lemon Delizia 柠檬甜点 <i>Thin almond sponge cake alternated with creamy lemon mousse and lemon jelly.</i> 薄层杏仁海绵蛋糕与奶油柠檬慕斯和柠檬果冻层层交织。 | 148 |

PASTRY TRADITION

传统甜点

| SMALL CAKES 迷你蛋糕 | ¥ |
|---|-----|
| Saint-Honoré 圣多诺黑 <i>Alternating layers of white sponge cake and zabaglione chantilly cream, finely hand-decorated.</i> 白色海绵蛋糕和萨芭雍香缇奶油层层交织。整体覆以搅奶油, 并精心装饰。 | 148 |
| Panna cotta 意式奶冻 <i>On a vanilla shortbread base rests a panna cotta mousse, which encloses a heart of dark chocolate custard.</i> 以香草酥饼为基底, 上置意式奶冻慕斯, 中间包裹着黑巧克力卡仕达酱。 | 148 |
| Pasticciotto 意式乳酪塔 <i>Pasticciotto base enriched with namelaka cream, a dusting of icing sugar and, on top, a cherry jelly.</i> 以意式乳酪塔为基底, 融入纳美拉卡奶油, 撒上糖霜, 顶部点缀樱桃果冻。 | 148 |
| Cassata 西西里蛋糕 <i>Almond sponge cake base with pistachio cream mousse, ricotta and candied orange, enriched with dark chocolate pieces and marzipan.</i> 以杏仁海绵蛋糕为基底, 内馅为开心果奶油慕斯、意大利乳清奶酪和蜜饯橙子, 并加入黑巧克力碎。 | 148 |
| Fresh fruit tartelet 新鲜水果挞 <i>Vanilla shortbread base filled with custard and namelaka cream, topped with fresh fruit on top.</i> 以香草酥饼为基底, 内填卡仕达和纳美拉卡奶油, 顶部铺满新鲜水果。 | 148 |

If you or your companion have food allergies, special dietary requirements, or other specific needs, please inform our staff before ordering for us to make appropriate arrangements. While we maintain stringent hygiene protocols in our kitchen, please note that trace amount of allergens may still be present in certain dishes due to the simultaneous handling of various ingredients during food preparation. The prices are subject to service charge and including VAT. A service charge of [10%] will be applied based on the final bill amount.

如您及同行人员有食物过敏、特殊餐食或其他需求, 请于点餐前告知工作人员, 以便我们进行相应处理。尽管我们将采取严格的卫生操作流程, 由于厨房同时处理多种不同食材, 特定菜品仍可能会存在微量过敏原残留, 敬请谅解。本菜单所示价格已包含增值税, 但不包含服务费。服务费将根据最终消费金额的[10%]计收。

PASTRY TRADITION

传统甜点

| SPONGE CAKES 海绵蛋糕 | ¥ |
|---|-----|
| Monte bianco 蒙布朗 <i>Vanilla sponge cake base filled with chestnut chantilly cream and a meringue heart.</i> 以香草海绵蛋糕为基底,内馅为栗子香缇奶油与蛋白脆酥心。 | 158 |
| Sacher 萨赫蛋糕 <i>Cocoa sponge cake base filled with 61% dark chocolate mousse, chocolate crèmeux and apricot jelly.</i> 以可可海绵蛋糕为基底,内馅为61%黑巧克力慕斯、丝滑巧克力奶油酱和杏子果冻。 | 158 |
| Saint-Honoré 圣多诺黑 <i>White sponge cake base filled with zabaglione chantilly cream, enriched by whipped cream and caramelised cream puff.</i> 以白色海绵蛋糕为基底,内馅为萨巴雍香缇奶油。整体覆以搅奶油,并点缀焦糖小泡芙。 | 158 |
| Chantilly strawberries 香缇草莓蛋糕 <i>White sponge cake base filled with chantilly cream and a fresh strawberry heart.</i> 以白色海绵蛋糕为基底,内馅为香缇奶油和切半新鲜草莓夹层。整体覆以鲜奶油,撒上海绵蛋糕碎,并点缀草莓。 | 158 |

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PASTRY TRADITION

传统甜点

LEAVENED BAKED PRODUCTS 发酵烘焙产品 ¥

PANETTONE 潘纳托尼水果蛋糕

The Panettone is a symbol of Milanese tradition, a ritual, a sweet that carries with it the idea of sharing and conviviality. Born in Milan amid myth and legend, over the centuries it has evolved to become a masterpiece of pastry art, capable of expressing the best of Italian gastronomic culture.

The Panettone is made with selected ingredients such as six-crown sultanas, candied fruit, Bourbon vanilla from Madagascar, Italian honey and eggs from free-range hens. A naturally leavened dough with a delicate and fresh flavour.

潘纳托尼是米兰传统的象征,更是一种仪式,一款承载“分享与欢聚”美好寓意的甜点。诞生于米兰,伴随着神话与传说,历经数个世纪的演变,潘纳托尼已成为糕点艺术的杰作,完美诠释了意大利美食文化的精髓。

潘纳托尼精选上乘原料,如六冠葡萄干、糖渍水果、来自马达加斯加的波旁香草、意大利蜂蜜和散养鸡蛋,融入天然发酵的面团之中,成就了细腻清新的独特风味。

| | |
|--|-----|
| Slice of Panettone with mascarpone cream 切片潘纳托尼,配马斯卡彭奶油 | 188 |
| Slice of Panettone with ice cream 切片潘纳托尼,配冰淇淋 | 188 |

PASTRY TRADITION

传统甜点

LEAVENED BAKED PRODUCTS 发酵烘焙产品 ¥

Croissant 可颂 88

Pistachio, vanilla cream or raspberry marmalade

开心果、香草奶油或覆盆子果酱

Croissant to share 欢享可颂 188

A selection of three croissants: pistachio, raspberry marmalade and chocolate, perfect for sharing. Handmade by our pastry chefs, they enclose all the sweetness and softness of this traditional sweet, perfect for any time of day.

精选三款可颂:开心果、覆盆子果酱和巧克力口味,适合分享。

由甜点师手工匠心制作,将这款传统美味的甜味和柔软度完美呈现,适合任何时刻享用。

WAFFLE 华夫饼

Waffle with hot chocolate and fresh raspberry 208

华夫饼配热巧克力和新鲜覆盆子

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PASTRY TRADITION

传统甜点

JELLIES, CHOCOLATES AND BISCUITS *per piece* 每颗 ¥

果冻、巧克力和饼干

A selection of sweet delights, combining the delicacy of candied fruit with the refinement of chocolate creations.

精选甜点系列,融合细腻的糖渍水果与精致的巧克力。

Fruit jellies 果汁果冻 32

Apricot, strawberry, lemon or apple

杏子、草莓、柠檬和苹果

Candied fruits 糖渍水果 30

Orange, lemon, ginger and apple slices covered dark chocolate

橙子、柠檬、姜和苹果片,裹以黑巧克力

Creminis 巧克力 48

Classic, dark chocolate, pistachio or whole hazelnut

经典黑巧克力、开心果和整颗榛子

Chocolate pralines 夹心巧克力 48

Almond, orange, matcha tea, pistachio, raspberry and caramel

杏仁、橙子、抹茶、开心果、覆盆子和焦糖

Marron Glacé 蜜渍栗子 98

Shortcrust biscuits 酥皮饼干 32

Pistachio, vanilla or cocoa

开心果、香草、可可

PASTRY TRADITION

传统甜点

2:30 PM - 5 PM

AFTERNOON TEA SELECTION

下午茶精选

A taste experience, where each element is integrated into a framework of flavours conceived to surprise.

Inside the elegant wooden box are two mini tiramisù with soft mascarpone cream and vanilla sponge cake dipped in coffee; two mini Sacher with a rich cocoa sponge cake and apricot jam; two white chocolate glazed madeleines; two cocoa sablè biscuits; two classic Baci di Dama; two savoury tartlets and a selection of pralines, jellies and dragées.

一场令人惊喜的味觉体验，精心设计的每一个元素被融入风味框架之中。

精美的木盒内包含：两份迷你提拉米苏，顺滑马斯卡彭奶油搭配浸润咖啡液的香草海绵蛋糕；两份迷你萨赫蛋糕，浓郁的可可海绵蛋糕搭配杏仁果酱；两块白巧克力酱玛德琳蛋糕；两块可可萨布雷饼干；两块经典意大利淑女之吻小饼干；两块咸味小挞；多口味夹心巧克力、果冻和糖果。

¥ 1188

PASTRY TRADITION

传统甜点

2:30 PM - 5 PM

CHAMPAGNE TO PAIR 香槟



Ruinart-Champagne Brut Blanc de Blancs
AOC-Champagne-France

378

1880

Chardonnay

汇雅酒庄-白中白香槟-AOC-香槟-法国
霞多丽

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SAVOURY SELECTION

咸味精选

| TOASTS 吐司 | ¥ |
|--|-----|
| Sliced cooked ham, fontina cheese 熟火腿薄片、封缇娜芝士 | 128 |
| Rich cream cheese with basil, mint, olives, capers, aubergine, mozzarella, sun-dried tomatoes 浓郁奶油芝士配罗勒、薄荷、橄榄、刺山柑、茄子、 马苏里拉芝士与油浸番茄 | 170 |
| Lobster, prawns, lettuce, boiled egg, Mary Rose sauce 龙虾、鲜虾、生菜、水煮蛋、玛丽玫瑰酱 | 240 |

CAVIAR RITUAL

鱼子酱品鉴

CAVIAR RITUAL 鱼子酱品鉴

An experience that explores the finesse of caviar through its distinctive and refined notes, perfect for those seeking an authentic and sophisticated taste.

独特且细致的鱼子酱寻味体验，
为追求地道和醇厚口感的食客量身定制。

**Perseus Superior Oscietra 30g
with blinis, crème fraîche and chives ¥ 888**

珀尔修斯至尊奥斯切特拉鱼子酱30克，
配小圆饼、酸奶油和细香葱

**Perseus Superior Oscietra 50g
with blinis, crème fraîche and chives ¥ 1388**

珀尔修斯至尊奥斯切特拉鱼子酱50克，
配小圆饼、酸奶油和细香葱

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DRINKS

饮品

| | |
|---|----|
| MINERAL WATER 矿泉水 | ¥ |
| Surgiva still 0.75 lt 苏吉瓦矿泉水 750毫升 | 78 |
| Surgiva sparkling 0.75 lt 苏吉瓦气泡水 750毫升 | 78 |
| SOFT DRINKS 软饮 | |
| Coke 可口可乐 | 38 |
| Diet coke 健怡可乐 | 38 |
| Sprite 雪碧 | 38 |
| Chang soda water 泰象苏打水 | 38 |
| Mediterranean tonic water 地中海汤力水 | 38 |
| Ginger ale 干姜水 | 38 |
| Pink grapefruit soda 粉红葡萄柚苏打水 | 38 |

DRINKS

饮品

| | |
|---|----|
| COLD PRESSED JUICE 冷榨果汁 | ¥ |
| Apple juice 苹果汁 | 58 |
| Pineapple juice 菠萝汁 | 58 |
| Raspberry and pitaya juice 树莓火龙果复合果汁 | 58 |
| CENTRIFUGED JUICE 鲜榨果汁 | |
| Fresh fruit and vegetable extracts 新鲜果蔬汁 | 78 |

COFFEE AND HOT DRINKS

咖啡及热饮

| COFFEE BAR 咖啡系列 | ¥ |
|--|----|
| Espresso 意式浓缩咖啡 | 48 |
| Macchiato 意式玛奇朵 | 48 |
| Double espresso 双份意式浓缩咖啡 | 58 |
| Cappuccino 卡布奇诺 | 68 |
| Latte 拿铁 | 68 |
| Iced latte 冰拿铁 | 68 |
| Flat white 馥芮白 | 68 |
| Americano 美式咖啡 | 58 |
| Cold brew coffee 冷萃咖啡 | 68 |
| Hot chocolate 热巧克力 | 78 |
| Hot chocolate with cream 奶油热巧克力 | 88 |
| Additional oat milk or decaffeinated coffee 可选择燕麦奶或低因咖啡 | 18 |

SPECIALTY COFFEE

特色咖啡

SPECIALTY COFFEE 特色咖啡

A Signature Selection “迷上” 精选

Through the coffee ritual, in collaboration with 1895 Coffee Designers by Lavazza, opens the doors to a sensory journey to discover a selection of the world's finest coffees prepared with different extraction methods.

携手Lavazza旗下1895咖啡设计团队，为您开启一场感官之旅，共同探索世界致臻精选咖啡，感受不同萃取方式带来的独特风味。

Monorigin 100% Arabica ¥ 258

100% 阿拉比卡单一产地咖啡

TEA ROOM 茶室

TEA ROOM 茶室

A Signature Selection “迷上” 精选

The tea ritual evokes the concept of Mi Shang, a dialectic between opposition and reflection, interweaving two cultures. The finest varieties of Chinese tea are celebrated in their aromas and sensory nuances, through a tasting ceremony that amplifies their essence. Each tasting thus becomes a sensory journey.

茶道融合了对立与反思的辩证关系，交织着两地文化，亦体现“迷上”的理念。以茶道品茗中国顶级茶叶的香气和细腻口感，放大其精髓。让每一次品茶都成为一段感官旅程。

Natural Farming Method – Pure Tea Series 自然农法纯茶系列

228 ¥

Ancient tree white tea
乔木古树白茶

Ancient tree raw pu'er
乔木古树生普洱

Traditional Dianhong
传统滇红

Ancient tree sun-dried black tea
乔木古树日晒红茶

Ancient tree ripe pu'er
乔木古树熟普洱

TEA ROOM 茶室

Fragrant Wild 山野芬芳花茶系列

228 ¥

Jasmine green tea
茉莉绿茶

Rose black tea
玫瑰红茶

Osmanthus ripe pu'er
桂花熟普洱

Osmanthus black tea
桂花红茶

Dried Tangerine peel pu'er
陈皮普洱

Caffeine-free 无咖啡因茶系列

228 ¥

Crimson glory rose
墨红玫瑰茶

Royal chrysanthemum
金丝皇菊茶

迷上

PRADA 荣宅