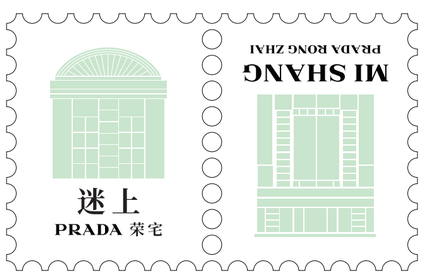
迷上

PRADA 荣宅



No. 186 North Shaan Xi Road, Jing'an District, Shanghai

上海市静安区陕西北路186号

MI SHANG COLLEZIONI 迷上品鉴套餐

Benvenuto 欢迎品鉴
whipped buffalo mozzarella, tomato essence
水牛马苏里拉芝士 I 配番茄精萃

Tuna tartare
Kaluga caviar, citrus sauce
金枪鱼塔塔 I 佐卡露伽鱼子酱和柑橘酱

Langoustine
poached, scampi emulsion, verbena sauce,
roman broccoli
水煮海螯虾 I 佐海螯虾乳酱，马鞭草酱汁和罗马花椰菜

Tagliolini lobster
lobster tail, lobster sauce, datterino tomato
手工细扁面 I 配龙虾，龙虾酱和迷你小番茄

Pigeon "Rossini"
gently cooked breast, truffle sauce, roasted foie gras,
parsnip purée
慢煮鸽胸肉 I 佐松露酱，慢烤鹅肝和欧防风泥

or 或

Lamb loin
cooked in crispy bread, intingolo sauce,
dry tomatoes compote
酥脆面包羊肉卷 I 佐因廷戈洛酱和风干番茄泥

Tiramisù
Chef signature, mascarpone
and Marsala ice cream affogato
主厨招牌提拉米苏 I 配马斯卡彭尼芝士和马莎拉酒
冰淇淋阿芙佳朵

Sweets Cabaret
什锦口味果仁糖

¥ 1888 / person 位

Sommelier's wine pairing to elevate your meal
侍酒师精选配酒，提升您的用餐体验
¥ 688 / person 位

MI SHANG CONVIVIUM 迷上分享套餐

A minimum of two person 2 位起点

Antipasto all' Italiana
a selection of Italian classic starters
意大利经典开胃菜拼盘

Spaghetti "alla chitarra"
fresh pasta with dry morels ragù, fresh herbs
吉他弦手工意面I 佐干羊肚菌肉酱和新鲜香草

Amadai
gently cooked, delicate shellfish sauce,
coquilles and stewed fennels
慢煮甘鲷 I 佐贝壳类海鲜酱和慢炖茴香

or 或

Beef striploin
pan-roasted, served with beef jus
and seasonal side dishes *(add ¥ 688 per person)*
慢煎烤和牛西冷 I 佐牛肉汁和时令小菜
(需额外付费¥688元/人)

Pear tart
crispy puff pastry with caramelized pears
and vanilla ice cream
酥皮梨子塔 I 配焦糖香梨和香草冰淇淋

Sweets Cabaret
什锦口味果仁糖

¥ 1588 / person 位

Sommelier's wine pairing to elevate your meal
侍酒师精选配酒，提升您的用餐体验
¥ 508 / person 位

The tasting menu chosen is recommended for the entire table.
每种品鉴套餐需要全桌共同享用。

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。

STARTERS 开胃菜

Scampi carpaccio ¥ 368
sea urchin, whipped scampi tofu
螯虾薄片 I 配海胆和打发螯虾豆腐

Tuna tartare ¥ 388
Kaluga caviar, citrus sauce
金枪鱼塔塔 I 佐卡露伽鱼子酱和柑橘酱

Mushrooms ¥ 198
morels from Yunnan, barley and spinach
mushrooms coulis
云南羊肚菌 I 配大麦菠菜菌菇泥

Beef tataki ¥ 258
roasted shoulder cut, hazelnut
and balsamic emulsion, asparagus salad
慢烤牛肩肉 I 配榛子、意大利陈醋酱和芦笋沙拉

Brodo ¥ 218
poultry consommé, foie gras
and parmigiano raviolini, duck breast
意式鹅肝帕玛森芝士小饺子 I 佐禽类清汤和鸭胸肉

SECOND COURSE 主菜

Lobster ¥ 688
gently roasted, delicate lobster sauce,
roman broccoli
低温慢烤龙虾 I 佐丝滑龙虾酱和罗马花椰菜

Amadai ¥ 588
gently cooked, delicate shellfish sauce,
coquilles and stewed fennels
慢煮甘鲷 I 佐贝壳类海鲜酱和慢炖茴香

Pigeon "Rossini" ¥ 568
gently cooked breast, truffle sauce,
roasted foie gras, parsnip purée
慢煮鸽胸肉 I 佐松露酱，慢烤鹅肝和欧防风泥

Lamb loin ¥ 558
cooked in crispy bread, intingolo sauce,
dry tomatoes compote
酥脆面包羊肉卷 I 佐因廷戈洛酱和风干番茄泥

Beef striploin to share *(for two or more)* ¥ 1388
pan-roasted, served with beef jus
and seasonal side dishes
慢煎烤和牛西冷 I 佐牛肉汁和时令小菜
（建议2人及以上分享）

Please allow us 30 minutes of preparation
需提前 30 分钟准备

HAND-CRAFTED PASTA 手工意大利面

Classic Italian fresh pasta, artfully paired with the most exquisite Chinese ingredients.
An elegant balance of heritage and innovation, crafted to perfection.

经典意式手工鲜面，匠心搭配臻选中华食材。传承与创新的优雅平衡，精心打造至臻完美。

Tagliolini lobster ¥ 368
lobster tail, lobster sauce, datterino tomato
手工细扁面 | 配龙虾，龙虾酱和迷你小番茄

Fettuccine botan ¥ 328
sweet botan shrimp, shellfish sauce, marjoram
手工宽面 | 配牡丹虾，贝壳类海鲜酱和马郁兰

Spaghetti "alla chitarra" ¥ 288
fresh pasta with dry morels ragù, fresh herbs
吉他弦手工意面 I 佐干羊肚菌肉酱和新鲜香草

Fagottelli ¥ 268
seasonal garden "primizie", vegetables
consommé, Franciacorta scent
意大利时令蔬菜饺子 I 佐蔬菜清汤和弗朗齐亚柯达葡萄酒