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。

SAVOURY SELECTION
咸味精选

ALL DAY

SNACK MENU 小食菜单	¥
Pizzetta margherita 玛格丽特小披萨	108
Tomato and mozzarella toast 番茄与马苏里拉奶酪吐司	168
Pan brioche with roasted French ham and provolone cheese 布里欧修面包配法式烤火腿及普罗沃洛内奶酪	168
Pan brioche with shredded king crab and avocado 布里欧修面包配帝王蟹丝及牛油果	238

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PASTRY TRADITION
传统甜点

ALL DAY

SMALL CAKES 迷你蛋糕 ¥

Nocciolina 榛果蛋糕 118

On a cocoa shortbread base, hazelnut mousse, cocoa sponge cake and 61% dark chocolate mousse

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

Bignè chantilly 香缇奶油泡芙 118

A delicate craquelin puff filled with namelaka cream and finely hand-decorated

精致酥皮泡芙填充纳美拉卡奶油、搭配手工精细装饰

Tiramisù 提拉米苏 118

A traditional Italian sweet composed of a mascarpone mousse and a thin layer of vanilla sponge cake, soaked in espresso coffee

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

Lemon delizia 柠檬甜点 118

Thin almond sponge cake alternated with creamy lemon mousse and lemon jelly

薄层杏仁海绵蛋糕与奶油柠檬慕斯和柠檬果冻层层交织

Fresh fruit tartelet 新鲜水果挞 118

Vanilla shortbread base filled with custard and namelaka cream, topped with fresh fruit on top

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

PASTRY TRADITION
传统甜点

ALL DAY

SMALL CAKES 迷你蛋糕 ¥

Red fruits 红色水果蛋糕 118

Red berry and strawberry cream, sponge cake, covered in vanilla Bavarian cream

红莓与草莓奶油夹心、搭配海绵蛋糕、外覆香草巴伐利亚奶油

Gianduja 吉安杜佳蛋糕 118

Cocoa sponge cake and hazelnut crunchy with a creamy dark chocolate and vanilla Bavarian cream

可可海绵蛋糕与榛果脆层、搭配黑巧克力奶油及香草巴伐利亚奶油

Pistachio 开心果蛋糕 118

Pistachio croccantino with Bronte pistachio cream, sponge cake and vanilla Bavarian cream

开心果脆粒搭配西西里开心果奶油、海绵蛋糕及香草巴伐利亚奶油

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PASTRY TRADITION
传统甜点

ALL DAY

SPONGE CAKES 海绵蛋糕 ¥

Monte bianco 蒙布朗 128

Vanilla sponge cake base filled with chestnut chantilly cream and a meringue heart

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

Sacher 萨赫蛋糕 128

Cocoa sponge cake base filled with 61% dark chocolate mousse, chocolate crèmeux and apricot jelly

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

Chantilly strawberries 香缇草莓蛋糕 128

White sponge cake base filled with chantilly cream and a fresh strawberry heart

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

LEAVENED BAKED PRODUCTS 发酵烘焙产品

Waffle 华夫饼 208

Waffle with hot chocolate, maple syrup, and fresh raspberries

华夫饼配热巧克力酱、枫糖浆和新鲜覆盆子

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PASTRY TRADITION
传统甜点

ALL DAY

ARTISANAL ITALIAN PANETTONE
手工意式潘娜托尼面包

The Panettone, a traditional Milanese great leavened cake, is offered in delicious variations: classic, chocolate, candied chestnut, and pistachio. Soft and fragrant, the classic Panettone preserves the authentic and delicate flavor, while the chocolate Panettone is enriched with fine cocoa and the candied chestnut version combines natural sweetness with Bourbon vanilla. The pistachio Panettone is enriched with pistachio paste for a distinctive nutty flavor.

潘纳托尼、是米兰传统的大型发酵蛋糕、目前有多种口味可供选择：经典口味、巧克力口味、糖渍栗子口味和开心果口味。经典口味是传统与细腻风味的表达、其口感松软、香气浓郁。巧克力口味特别添加优质可可、风味更加丰富。糖渍栗子口味则融合了栗子的天然甜味和波本香草的独特香气。开心果口味加入开心果酱、带来浓郁而独特的坚果香气。

PANETTONE 潘纳托尼面包 ¥

Served with mascarpone cream or crème anglaise

可搭配马斯卡彭奶油或英式蛋奶酱

Slice of classic Panettone 经典口味潘纳托尼切片 188

Slice of chocolate Panettone 巧克力口味潘纳托尼切片 188

Slice of chestnut Panettone 糖渍栗子口味潘纳托尼切片 188

Slice of pistachio Panettone 开心果口味潘纳托尼切片 188

GELATO
意式冰淇淋

ALL DAY

GELATO 意式冰淇淋 ¥

Strawberry 草莓 128
Strawberry sorbet, whipped cream, fresh strawberries, mint leaves
草莓雪葩、鲜奶油、新鲜草莓、薄荷叶

Hazelnut 榛子 128
Hazelnut gelato, hot espresso coffee, caramelized hazelnuts
榛子冰淇淋、热意式浓缩咖啡、焦糖榛子

Pistachio 开心果 128
Pistachio gelato, apricot with passito wine, caramelized pistachio
开心果冰淇淋、杏子配帕西托酒、焦糖开心果

Panettone gelato 潘纳托尼冰淇淋 128
Panettone gelato, raisin, chocolate sauce
潘纳托尼冰淇淋、葡萄干、巧克力酱

Semifreddo 西西里传统冰淇淋 168
Sicilian classic semifreddo, meringues, candied orange peel, pistachio and marinated cherry sauce
西西里传统冰淇淋、蛋白霜、糖渍橙皮、开心果及腌渍樱桃酱

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PASTRY TRADITION
传统甜点

ALL DAY

JELLIES AND CHOCOLATES 果冻和巧克力

per piece 每颗 ¥

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 果汁果冻软糖 32
Apricot, strawberry, lemon or apple
杏子、草莓、柠檬或苹果

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、开心果或整颗榛子

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

SAVOURY SELECTION
咸味精选

11:30 AM – 2 PM

LUNCH 午餐菜单	¥
Mi Shang bread basket 迷上精选面包篮	88
Cold sliced beef, classic Tonnata sauce 冷切牛肉片、经典金枪鱼酱	258
Joselito ham (40gr) with flat chips 何塞利托火腿（40克）配原切薯片	358
Burrata, gazpacho and garden leaves 布拉塔奶酪、西班牙冷菜汤及田园时蔬	228
Traditional riviera salad with scallop, beans, potatoes, tomatoes and citrus dressing 传统里维埃拉沙拉配扇贝、豆角、土豆、番茄及柑橘汁	268
Traditional “Paglie e Fieno” Tagliatelle with signature house Bolognese sauce 传统“稻草与干草”塔利亚泰拉意面配招牌肉酱	238
Linguine, yellow tomatoes, shellfish and crustaceans 细扁面配黄番茄、贝类及甲壳海鲜	288
Langoustine steamed with Catalana condiments 加泰罗尼亚风味蒸海螯虾	388

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AFTERNOON TEA SELECTION
下午茶精选

2 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.

The selection includes sweet delicacies such as vanilla custard puff pastry with fresh raspberry, mini tiramisù, white chocolate madeleine, a confectionery selection and seasonal fresh fruits, alongside savoury creations including mini bun with caviar, duck parfait tartlet, crab meat vol-au-vent and cucumber with cream cheese finger.

All served with your choice of coffee or tea.

一场层次丰富的味觉体验、每款美点皆融入精心构思的风味组合之中、带来令人惊喜的品尝感受。

精选甜点包括：香草卡仕达酥皮泡芙配新鲜树莓、迷你提拉米苏、白巧克力玛德琳蛋糕、以及糖果精选与时令鲜果；咸点包括：迷你鱼子酱小圆包、鸭肝酱塔、蟹肉酥盒、黄瓜奶油芝士手指三明治。

以上均可搭配自选咖啡或茶。

Afternoon tea selection 下午茶精选	¥ 568 / person 位
Afternoon tea selection with two glasses of Champagne and 30gr Kaluga caviar 下午茶精选、搭配两杯香槟及30克卡露伽鱼子酱	¥ 1688 / 2 位

AFTERNOON TEA SELECTION
下午茶精选

2 PM – 5 PM

In addition 另可搭配

Billecart Salmon-Champagne Brut Réserve
AOC-NV-*Champagne, France* ¥ 158
Pinot Meunier-Chardonnay-Pinot Noir
沙龙贝尔-珍藏天然型香槟-AOC-无年份-香槟-法国
皮诺莫尼尔、霞多丽、黑皮诺

Kaluga Queen Caviar 30g ¥ 888
with blinis, crème fraîche and chives
30克卡露伽鲟鱼子酱配小圆饼、酸奶油和细香葱

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SAVOURY SELECTION
咸味精选

6 PM – 9 PM

PIZZETTE 小披萨 ¥

Pizzetta margherita 108
玛格丽特小披萨

Pizzetta diavola, crushed tomatoes, spicy salami, 118
cheese and friggitelli
魔鬼风味小披萨、碎番茄、辣味萨拉米、
奶酪及弗里吉泰利辣椒

Pizzetta with smoked salmon, dill, capers 118
and pickled shallots
小披萨配烟熏三文鱼、莳萝、酸豆及腌红葱头

Pizzetta capricciosa, crushed tomatoes, olives, 128
ham, artichoke and cheese
卡普里乔莎小披萨、碎番茄、橄榄、火腿、洋蓟及奶酪

COFFEE AND HOT DRINKS
咖啡及热饮

COFFEE SELECTION 咖啡系列 ¥

Espresso 意式浓缩咖啡 38

Macchiato 意式玛奇朵 38

Double espresso 双份意式浓缩咖啡 48

Cappuccino 卡布奇诺 58

Latte 拿铁 58

Iced latte 冰拿铁 58

Flat white 馥芮白 58

Americano 美式咖啡 48

Cold brew coffee 冷萃咖啡 58

Mocaccino 摩卡奇诺 58
Espresso coffee, fresh milk, homemade chocolate sauce, cocoa powder
浓缩咖啡、新鲜牛奶、自制巧克力酱、可可粉

Coconut iced americano 椰青冰美式 58
Espresso coffee, coconut milk, coconut water, cream, fresh milk, coconut powder
浓缩咖啡、椰浆、椰子水、奶油、新鲜牛奶、椰子粉

Vienna coffee 维也纳咖啡 68
Espresso coffee, hazelnut cream, fresh milk, cocoa powder
浓缩咖啡、榛子奶油、新鲜牛奶、可可粉

COFFEE AND HOT DRINKS
咖啡及热饮

COFFEE SELECTION 咖啡系列 ¥

Salted caramel shakerato 咸焦糖冰摇咖啡 68
Espresso coffee, whipped cream, salted caramel, fresh milk, cocoa powder
浓缩咖啡、打发奶油、咸焦糖、新鲜牛奶、可可粉

Yuzu shakerato 柚子冰摇咖啡 68
Espresso coffee, yuzu juice, kaffir lime, pepper leaf
浓缩咖啡、柚子汁、卡菲尔酸橙、胡椒叶

Additional oat milk or decaffeinated coffee *18*
可选择燕麦奶或低因咖啡

HOT OR ICED CHOCOLATE 热或冰巧克力系列

Chocolate 68
热巧克力

Chocolate with cream 78
奶油热巧克力

For the list of classic coffees and teas, ask for the drink menu
如需查看经典咖啡和茶饮、请参阅饮品菜单

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
单一产地100%阿拉比卡咖啡

¥ 258

For the list of classic coffees and teas, ask for the drink menu
如需查看经典咖啡和茶饮、请参阅饮品菜单

TEA ROOM
茶室

SPECIALTY TEA SELECTION 特色茶饮	¥
Earl grey iced tea 伯爵冰萃茶	88
Dry tangerine pu’er iced tea 陈皮普洱冰萃茶	88
Jasmine guava sparkling tea 芭乐茉莉气泡茶	88
Osmanthus oolong sparkling tea 桂花乌龙气泡茶	88
Jasmine pomegranate sparkling tea 石榴茉莉气泡茶	88

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。

¥ 228

For the list of classic coffees and teas, ask for the drink menu
如需查看经典咖啡和茶饮、请参阅饮品菜单

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 冷压果汁

Orange juice 橙汁	58
Apple juice 苹果汁	58
Raspberry and pitaya juice 树莓火龙果复合果汁	58

FRESHLY SQUEEZED JUICE 鲜榨果蔬汁

Pineapple, kiwi and lime juice 菠萝奇异果青柠汁	78
Carrot, red apple and ginger juice 胡萝卜红苹果姜汁	78
Kale, green apple and celery juice 羽衣甘蓝青苹果西芹汁	78

迷上

PRADA 荣宅