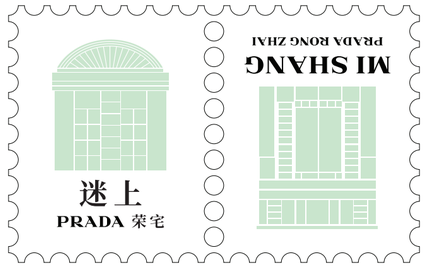
迷上
PRADA 荣宅

THE RESTAURANT | Dinner



No. 186 North Shaan Xi Road, Jing’an District, Shanghai
上海市静安区陕西北路186号

MI SHANG GALLERIA

Benvenuto 欢迎品鉴

Pink Trout
Gently cooked, coregone roe, fermented grape juice
轻煮嫩鳟鱼 | 配白鲑鱼籽、发酵葡萄汁

Scallops
Lightly cooked, autumn pumpkin, chestnut velouté
嫩煎扇贝 | 配金丝南瓜、栗子天鹅绒酱

Carbonara
Hand-crafted rigatoni, classic carbonara sauce, crispy guanciale, black truffle
手工粗管意面 | 配经典卡邦尼酱、酥脆意式猪颊肉、黑松露

Pigeon
Roasted breast, pigeon jus, autumn flavors
嫩烤鸽胸 | 配乳鸽肉汁、秋日风味酱汁

or 或

Lamb Loin
Crispy bread, barolo vinegar intingolo, spiced carrots, crusco pepper
酥脆面衣羊脊肉 | 配巴罗洛醋汁、香料黄胡萝卜、克鲁斯科红椒

Modern Strudel
Apple and pine nut, cinnamon caramel, whipped chantilly
摩登苹果卷 | 配苹果松子夹心、肉桂焦糖、香缇奶油

Mi Shang Cabaret
迷上什锦果仁糖

¥ 1588 / person 位

Sommelier wine pairing experience from ¥ 588 / person
侍酒师精选配酒每位 ¥ 588起

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。

MI SHANG COLLEZIONI

Benvenuto 欢迎品鉴

Langoustine
Crispy feuilletine, artichoke, scampi sabayon
海螯虾 | 配酥脆片、洋蓟、螯虾萨巴雍

Tuna Ventresca
Eggplant salad, Mediterranean flavors
金枪鱼腩腹 | 配茄子沙拉、地中海风味酱汁

Spaghetti alla Chitarra
Lobster sauce, roe butter, lobster medallion, sea urchin emulsion
手工吉他意面 | 配龙虾酱、虾籽黄油、厚块龙虾、海胆乳化汁

Atlantic Turbot
Poached in vanilla oil, palm heart, mussels sauce
香草荚油浸多宝鱼 | 配棕榈芯、贻贝酱汁

or 或

Tajima Beef
Pan-roasted tenderloin, ossobuco style sauce, dry tomato purée
香煎纯血黑毛和牛里脊 | 配红酒炖牛肉浓酱、风干番茄泥

Modern Tiramisù
Mascarpone panna cotta, espresso sponge, whipped mascarpone cream and gelato
摩登提拉米苏 | 配马斯卡彭奶冻、浓缩咖啡海绵蛋糕、打发马斯卡彭奶油、冰淇淋

Mi Shang Cabaret
迷上什锦果仁糖

¥ 1888 / person 位

Sommelier wine pairing experience from ¥ 888 / person
侍酒师精选配酒每位 ¥ 888起

MI SHANG DIALOGUE

Curate your culinary journey 定制您的专属味蕾之旅

Allow us to personalise your dining journey with a tailored menu, thoughtfully designed to elevate your dining experience.
Starting from ¥ 1288 / person

为了提升您的用餐体验、请允许我们为您定制专属菜单、个性化打造您的用餐之旅。
¥ 1288 位起