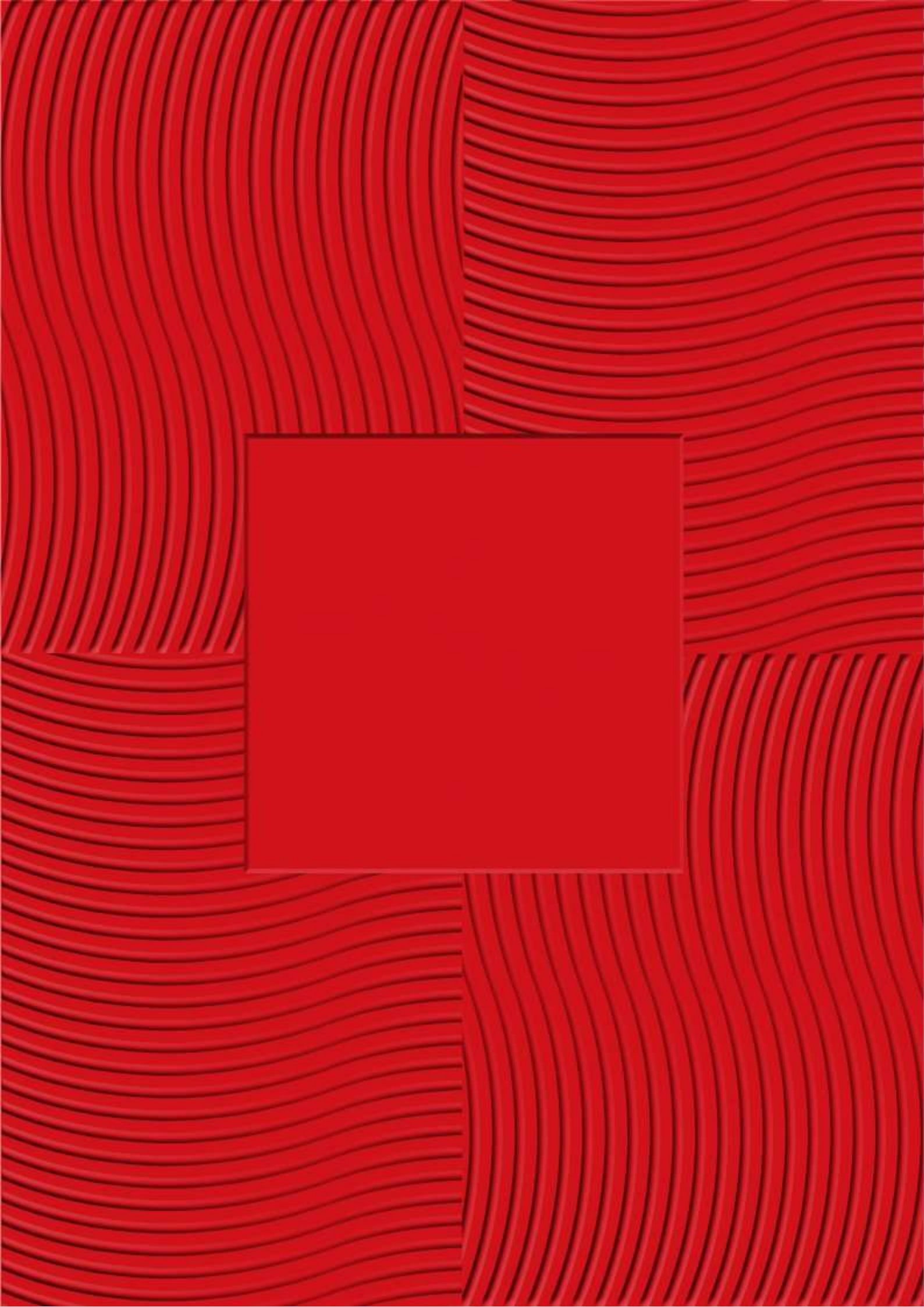




MENU



Discover the exquisite charm of La Scala, an upscale Italian restaurant that takes inspiration from the Milan Opera House and Italian Renaissance gardens. The culinary finesse, creativity and dynamism shine through our contemporary Italian cuisine. This menu celebrates the humble Italian virtues of freshness and simplicity, with an effortless elegance to match, waiting for diners to explore more taste surprises and the Italian arias that spin on the tongues.

La Scala同名于米兰歌剧院，设计灵感取自意大利文艺复兴时期的庭院，采用手釉瓷砖、镶柚木地板，和以栅格木质围框的吊灯作为点睛，并配备独具风格的意式开放式厨房，与上海精致摩登的海派文化完美契合，精选菜式不仅体现了意大利经典地中海美食的精髓，又融入更多现代创意的呈现及与本地菜肴的巧妙结合，待饕客们探寻更多剧院式的味蕾惊喜，探味旋转于舌尖的意式咏叹调。



antipasti and soup

前菜和汤

- wagyu beef tartare 日月星辰** 198
 water chestnut, egg yolk confit, lavash
 和牛鞑靼, 马蹄, 油封蛋黄, 面包脆片
- M9+wagyu beef carpaccio M9+和牛生牛肉片** 198
 black truffle foie gras sponge, beetroot, king oyster mushroom, hazelnuts, mustard mayonnaise sauce
 黑松露鹅肝冻糕, 腌渍甜菜, 杏鲍菇, 榛果仁, 芥末蛋黄酱
- grilled M9+wagyu beef salad 扒M9+和牛色拉** 168
 panzanella salad with onion, tomatoes, arugula, cucumber, red wine vinaigrette, bread chips
 洋葱, 番茄, 芝麻叶, 黄瓜, 红酒醋汁, 面包脆片
- giant squid 深海红鱿鱼** 218
 Kaluja caviar (9 years), spicy aioli sauce, puttanesca sauce, asparagus lettuce, rice chips
 卡露伽 9 年鲑鱼子酱, 辣味蒜香蛋黄酱, 鳀鱼橄榄番茄酱, 莴笋, 脆米片
- pizza fritto 意式炸披萨**
- Serrano ham, burrata cheese, fig, balsamic reduction, arugula
 塞纳诺火腿, 布拉达奶酪, 无花果, 黑醋汁, 芝麻叶 98
- garlic and chilli Argentina prawn, marinated bell pepper, tomato sauce, mozzarella cheese
 辣味蒜香阿根廷红虾, 腌渍甜椒, 番茄汁, 马苏里拉奶酪 98
- burrata cheese salad, pumpkin, hazelnuts, fig, aged balsamic radicchio** 188
 布拉达奶酪色拉, 南瓜, 榛果仁, 无花果, 陈年黑醋红菊苣生菜
- ox-tongue salad 香煎牛舌色拉** 168
 endive, orange, fava bean pesto
 苦菊苣, 香橙, 蚕豆酱
- scallop carpaccio with ginger and honey 蜂蜜姜香扇贝薄片** 168
 Kaluja caviar (9 years), pine nuts
 卡露伽 9 年鲑鱼子酱, 松仁
- foie gras terrine 可乐鹅肝冻** 188
 foie gras, coke
 鹅肝酱, 可乐冻
- roasted tomato soup with garlic cheesy bread** 88
 烤蕃茄浓汤, 蒜香奶酪面包
- chanterelle mushroom soup 鸡油菌浓汤** 128
 shrimp ball, chanterelle mushroom, cream
 虾滑, 鸡油菌, 奶油

signature 主厨推荐
 alcohol 含酒精
 nut 坚果
 vegan 全素
 gluten free 不含麸质

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 以上价格均含 10% 服务费及 6% 增值税。

to share

分享食

- Ireland Bells Isle oyster 爱尔兰贝尔湾生蚝** 68
per piece 每只
- seafood tower 海鲜拼盘** 788
(to share for 2 to 3 可供 2-3 人分享)
- fresh oyster, scallop crudo, abalone, Scotland scampi, green mussel, salmon roe
新鲜生蚝, 扇贝, 鲍鱼, 苏格兰冷冻海螯虾, 青口贝, 三文鱼籽
Marie Rose sauce, wasabi mayonnaise, lemon, tabasco
玛丽玫瑰酱, 青芥末酱, 柠檬, 辣椒汁
mixed green salad
生菜色拉
- deluxe seafood tower with caviar 豪华海鲜拼盘** 1,288
(to share for 2 to 3 可供 2-3 人分享)
- Kaluga caviar (9 years), fresh oyster, scallop crudo, abalone,
Scotland scampi, green mussel
卡露伽9年鲑鱼子酱, 新鲜生蚝, 扇贝, 鲍鱼, 苏格兰冷冻海螯虾, 青口贝
Marie Rose sauce, wasabi mayonnaise, lemon, tabasco
玛丽玫瑰酱, 青芥末酱, 柠檬, 辣椒汁
mixed green salad
生菜色拉
- our selection of cold cuts 冷切肉拼盘** 288
(to share for 2 to 3 可供 2-3 人分享)
- serrano ham, truffle salami, nduja, mortadella, mini mozzarella,
parmesan cheese, pickled and compote
西班牙火腿, 松露萨拉米, 辣味萨拉米, 摩泰台拉香肠,
迷你水牛芝士, 酸甜腌渍蔬菜
- whole lobster linguine 整只龙虾意大利面** 588
(to share for 2 可供 2 人分享)
- roasted spring chicken (half) 烤春鸡 (半只)** 188
(to share for 2 可供 2 人分享)
- black truffle, fried potatoes, green hollandaise sauce
黑松露, 薯条, 香葱荷兰汁
- Impepata di cozze e vongole 意式烩海鲜** 288
(to share for 2 可供 2 人分享)
- mussels, scallop, clams, tiger prawns, rustic garlic bread
贻贝, 扇贝, 蛤蜊, 虎虾, 蒜香面包

 signature 主厨推荐

 alcohol 含酒精

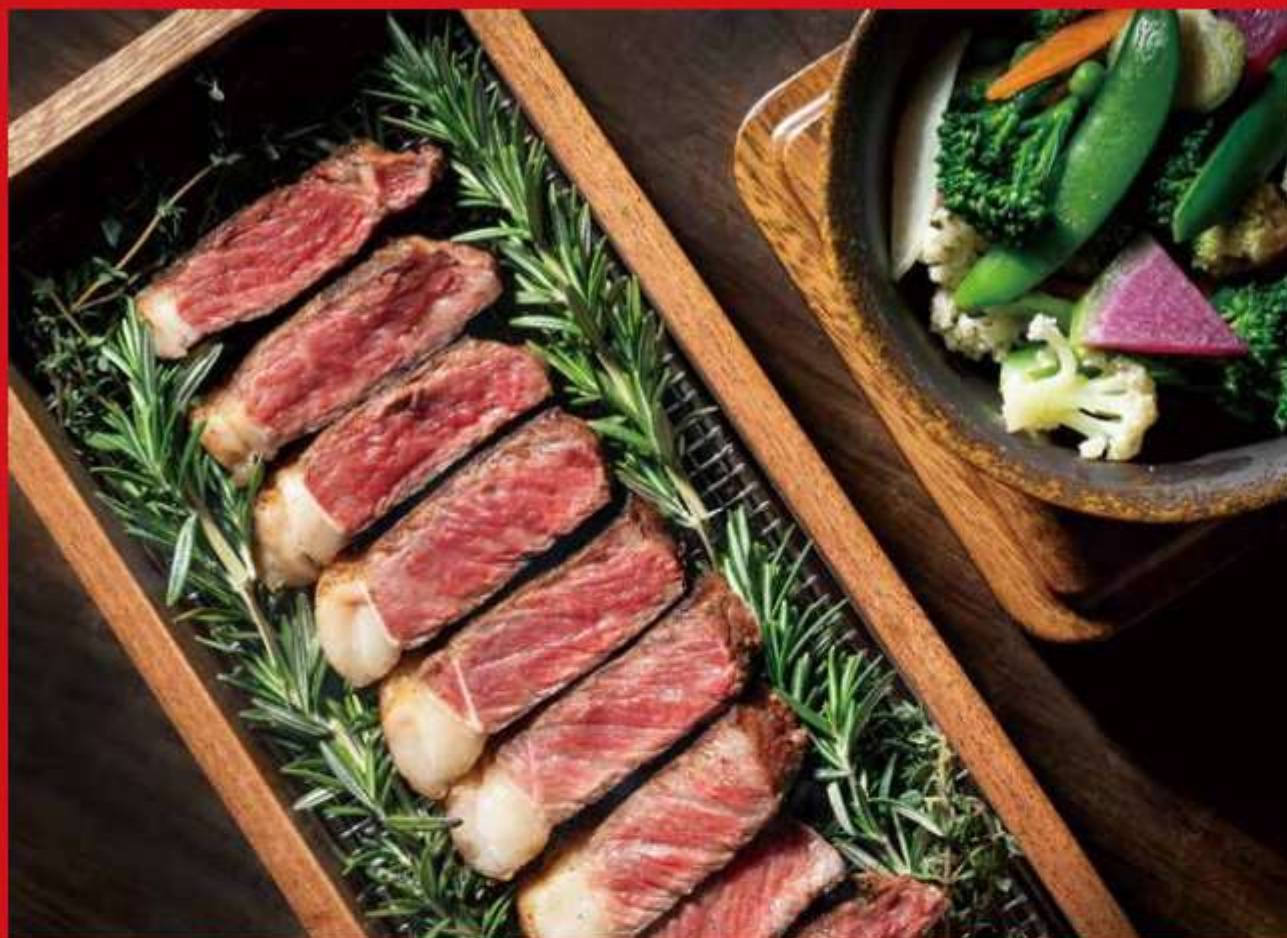
 nut 坚果

 vegan 全素

 gluten free 不含麸质

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to share 分享食

"elephant ear" veal milanese “象耳” 酥炸小牛排 328
(to share for 3 to 4 可供 3-4 人分享)

veal chop, mizuna, horseradish, tomato, mozzarella, blue berry jam
小牛排, 水京菜, 西洋山葵, 番茄, 马苏里拉, 蓝莓酱

Italian seafood paella 香浓海鲜饭 568
(to share for 2 to 3 可供 2-3 人分享)

scallop, squid, mussel, langoustine, octopus, fresh oyster, pancetta chips
鲜贝, 鱿鱼, 贻贝, 螯虾, 八爪鱼, 生蚝, 意大利烟熏肉脆

surf & turf wild rice paella 海陆双拼野米饭 788
(to share for 2 to 3 可供 2-3 人分享)

king prawns, giant squid, abalone, M5 wagyu beef tenderloin with
chimichurri sauce, spicy garlic aioli sauce, pancetta chips
明虾, 深海大红鱿, 鲍鱼, M5和牛牛柳配香草酱,
辣味蒜香蛋黄酱, 意大利烟熏肉脆



side dishes 配菜

48

grilled asparagus with lemon
香柠扒芦笋

roasted baby potato with fresh
herbs
香料烤小土豆

sautéed wild mushrooms
炒菌菇

spicy mini broccoli rabe
香辣迷你西兰花

mixed lettuce salad
生菜色拉

signature 主厨推荐 alcohol 含酒精 nut 坚果 vegan 全素 gluten free 不含麸质

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pasta and risotto

意面和意大利米饭

- | | |
|--|-----|
|  one meter handmade pasta alla carbonara
1 米长手工意面, 烟熏意式培根, 蛋黄奶油汁 | 188 |
|  seafood pasta 藤椒海鲜意面
tiger prawn, clams, mussel, scallop, asparagus, Sichuan green peppercom
虎虾, 蛤蜊, 贻贝, 扇贝, 芦笋, 四川藤椒 | 188 |
| chilli con lasagna 辣味和牛千层面
mille-feuille spicy wagyu beef lasagna with red beans,
tea tree mushrooms, tomato chantilly
红腰豆, 茶树菇, 番茄奶油 | 188 |
| fresh fettucini with wild mushrooms, black truffle,
parmesan cheese
手工扁宽面, 野生菌菇, 黑松露, 帕马森奶酪 | 188 |
| linguine with Neapolitan style braised baby octopus, olives,
fresh cherry tomato
那不勒斯风味小八爪鱼橄榄番茄意面 | 168 |
| paccheri pasta 大管面
Neapolitan meat ragout, parmesan foam
纳普勒斯肉酱, 帕马森干酪奶泡 | 158 |
| Sukhothai lumaconi pasta 素凯泰招牌意式大贝壳面
creamy cheese sauce, black truffle
皮诺奥切风味松露奶酪酱 | 168 |
| pumpkin risotto with short ribs, shallot chips, pickled beetroot
南瓜烩饭, 红酒烩牛仔骨, 干葱脆片, 腌渍甜菜 | 168 |
| king prawn risotto with red bell pepper puree, mascapone cheese
明虾烩饭, 红甜酱, 马斯卡布尼奶酪 | 198 |
|  lobster linguine (half lobster)
龙虾意大利面 (半只) | 398 |

 signature 主厨推荐

 alcohol 含酒精

 nut 坚果

 vegan 全素

 gluten free 不含麸质

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fish, meat and dry aged beef bistecca 海鲜, 肉类和干式熟成牛肉

 crispy snapper 脆皮鲷鱼	258
semolina cake, seafood broth with 20-year-old Hua Diao wine 小麦粉冻糕, 20 年陈花雕酒香海鲜汁	
cod fish 鳕鱼	288
celeriac purée, tomato papaya dip, Chinese rice vinegar chives butter sauce 芹菜根泥, 番茄木瓜蘸酱, 米醋小葱黄油汁	
osso buco alla Milanese, creamy parmigiano polenta, gremolata, black truffle	288
米兰红酒烩小牛膝, 帕马森奶酪玉米粥, 柠檬香草酱, 黑松露	
herb crusted lamb chop 香料裹羊排	328
gratinated potato, roasted baby carrot, ginger pomelo mustard sauce 芝士焗土豆糕, 烤小胡萝卜, 姜香芥末红酒汁	
Rossini not Rossini 情迷罗西尼	358
M5 wagyu tenderloin, foie gras, spinach, Cognac coffee gravy M5 和牛牛柳, 肥肝, 菠菜, 白兰地咖啡肉汁	
dry aged beef bistecca 干式熟成牛肉	
dried aged 14 days American prime striploin	1.8/克/gram
现切干式熟成14天美国极佳级西冷 cutting on the spot (300gram/on sale) 具体重量以现场实际称重份量为准 (300克/起切)	
dried aged 14 days American prime rib eye	2.2/克/gram
现切干式熟成14天美国极佳级眼肉 cutting on the spot (300gram/on sale) 具体重量以现场实际称重份量为准 (300克/起切)	
dried aged 21 days American prime T-bone steak	1,288
干式熟成21天美国极佳级T骨牛排 (approx. 800gram 大约800克)	
dried aged 30 days Australian M7 wagyu tomahawk	1,588
干式熟成30天澳洲M7和牛战斧 (approx. 1kg 大约1公斤)	

 side dishes 配菜	48
grilled asparagus with lemon 香柠扒芦笋	roasted baby potato with fresh herbs 香料烤小土豆
sautéed wild mushrooms 炒菌菇	spicy mini broccoli rabe 香辣迷你西兰花
mixed lettuce salad 生菜色拉	

 signature 主厨推荐  alcohol 含酒精  nut 坚果  vegan 全素  gluten free 不含麸质

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dolce 甜品

- | | | |
|---|---|-----|
|  | La Scala tiramisu 招牌提拉米苏 | 98 |
| | crispy coffee bean candy | |
| | 咖啡豆糖脆片 | |
| | tartufo di Pizzo | 88 |
| | 坎布里亚松露冰淇淋 | |
| | lemon cream tartlets, meringue | 88 |
| | 柠檬奶油挞, 蛋白 | |
|  |  grilled strawberry 炙烤草莓 | 108 |
| | fresh cream, seasonal ice cream | |
| | 新鲜稀奶油, 时令冰淇淋 | |
|  |  crème brûlée, wild blackberry caviar 内有乾坤 | 108 |
| | 焦糖奶油炖蛋, 野生黑莓鱼子酱 | |
|  | long jing tea ice cream served with sicily cannoli | 88 |
| | 龙井巧克力冰淇淋, 西西里奶油酥卷 | |
|  |  flamed affogato 火焰阿芙佳朵 | 78 |
| | La Scala dolce colletion 招牌甜品荟萃 | 288 |
| | (to share for 2 to 3 可供 2-3 人分享) | |



 signature 主厨推荐  alcohol 含酒精  nut 坚果  vegan 全素  gluten free 不含麸质

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