



la cala

MENU

restaurant philosophy

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。



Duncan

冯伟

Executive Chef

行政总厨






在快节奏的魔都，厨房也如一个小社会。在厨房里，永远不要把自己当师傅，因为总有太多新的知识要学。



In the culinary world, one can never stop learning. My journey in the kitchen has been a testament to this belief, serving as a driving force to constantly push boundaries and fuels, passion and creativity.





antipasti and soup 前菜和汤

-  **wagyu beef tartare 日月星辰** 198
water chestnut, egg yolk confit, lavosh
和牛鞑靼, 马蹄, 油封蛋黄, 面包脆片
-  **foie gras with coke jelly 可乐鹅肝慕斯** 188
-  **mini pizza fritto 迷你披萨饺** 228
(your choice of three 任选三款口味)
per extra piece 额外每只加价 68

- | | |
|---|--|
|  truffle, ricotta, parmesan cheese
黑松露, 乳清奶酪, 帕马森奶酪 | barbeque pork belly
蜜汁五花肉叉烧 |
| seafood with XO sauce, lotus root
海鲜 XO 酱, 莲藕 | minced wagyu beef with onions
洋葱和牛牛肉酱 |
|  margherita
迷你水牛芝士, 番茄, 罗勒 | |

- baby cuttlefish 秘制墨鱼仔** 188
spicy aioli sauce, puttanesca sauce, celtuce, rice chips
辣味蒜香蛋黄酱, 鳀鱼橄榄番茄酱, 莴笋, 脆米片
-  **burrata salad 布拉达奶酪色拉** 188
green pea pesto, tomatoes, almond, basil
青豆酱, 番茄, 杏仁片, 罗勒叶
- 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
pine nuts, black pearl caviar
松仁, 黑鱼子酱
- French Lambert oyster 法国兰伯特生蚝** 68
per piece 每只
- chanterelle mushroom soup 鸡油菌浓汤** 128
shrimp ball, chanterelle mushroom, cream
虾滑, 鸡油菌, 奶油
- Jerusalem artichoke soup 耶路撒冷洋蓟浓汤** 128
with shrimp ball and Youtiao
虾滑, 油条

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

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
All prices are in RMB and inclusive of service charge and value-added tax.
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
以上价格均为人民币, 并已含服务费及增值税。

to share

分享食

-  **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, 苏格兰冷冻海鳌虾, 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
-  **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
- lobster linguine 龙虾意大利面** 588
(whole lobster, to share for 2 整只龙虾, 可供 2 人分享)
- roasted spring chicken 烤春鸡** 188
(half, to share for 2 半只, 可供 2 人分享)
- black truffle, fried potatoes, green hollandaise sauce
黑松露, 薯条, 香葱荷兰汁



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

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
All prices are in RMB and inclusive of service charge and value-added tax.
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
以上价格均为人民币, 并已含服务费及增值税。



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, berry jam, brown sauce
小牛排, 水京菜, 西洋山葵, 番茄, 马苏里拉, 莓果酱, 烧烤酱
-  **Australian prime rib eye 澳洲带骨肉眼牛排** 888
(600 gram, to share for 2 600 克, 可供 2 人分享)
- seasonal vegetables, French fries
时蔬, 薯条
- Australian range valley M6 wagyu striploin 澳洲 M6 谷饲和牛西冷** 888
(300 gram, to share for 2 300 克, 可供 2 人分享)
- seasonal vegetables, French fries
时蔬, 薯条
- "Bistecca alla Fiorentina" grilled 1.2 kg Angus T-bone** 1,088
1.2kg 安格斯 T 骨牛排
(to share for 3 to 4 可供 3-4 人分享)
- seasonal vegetables, French fries
时蔬, 薯条
- grigliata mista, mixed grilled meat platter 烤肉拼盘** 1,288
(to share for 2 to 3 可供 2-3 人分享)
- M2 beef tenderloin, lamb chop, Ibérico pork sausage, beef ribs,
seasonal vegetables, French fries, red wine sauce, grain mustard, mint sauce
M2牛柳, 羊排, 伊比利亚猪肉香肠, 牛仔骨, 时蔬, 薯条
红酒汁, 芥末籽酱, 薄荷叶酱

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

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
All prices are in RMB and inclusive of service charge and value-added tax.
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
以上价格均为人民币, 并已含服务费及增值税。

pasta and risotto

意面和意大利米饭

- one meter handmade pasta a la carbonara** 188
 1 米长手工意面
 smoked bacon, creamy egg yolk sauce
 烟熏意式培根, 蛋黄奶油汁

- seafood pasta 藤椒海鲜意面** 188
 tiger prawn, clams, mussel, scallop, asparagus, Sichuan green peppercom
 虎虾, 蛤蜊, 贻贝, 扇贝, 芦笋, 四川藤椒

- handmade king crab tortelli 手工帝王蟹饺** 168
 marinated roasted bell pepper, red pepper cream sauce
 腌渍烤甜椒, 奶油红甜椒汁

- chilli con lasagna 辣味和牛千层面** 188
 mille-feuille spicy wagyu beef lasagna with red beans, tea tree mushrooms, tomato chantilly
 红腰豆, 茶树菇, 番茄奶油

- paccheri pasta 大管面** 158
 Neapolitan meat ragout, parmesan foam
 纳普勒斯肉酱, 帕马森干酪奶泡

- giant mac and cheese 巨型贝壳意面** 168
 lumaconi pasta, black truffle creamy cheese sauce
 风味松露奶酪酱

- asparagus risotto with seared abalone** 188
 芦笋烩饭, 鲍鱼

- saffron risotto with five spice pigeon** 188
 藏红花烩饭, 五香乳鸽

- lobster linguine (half lobster)** 398
 龙虾意大利面 (半只)



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

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
 All prices are in RMB and inclusive of service charge and value-added tax.
 若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
 以上价格均为人民币, 并已含服务费及增值税。



fish and meat 海鲜和肉类

- 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
- herb crusted lamb chop 香料裹羊排** 328
 sundried tomato stuffed artichoke, ginger pomelo mustard sauce
 烤洋蓍配干番茄和帕马森奶酪, 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

- 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

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
 All prices are in RMB and inclusive of service charge and value-added tax.
 若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
 以上价格均为人民币, 并已含服务费及增值税。

dolce

甜品

-  **La Scala tiramisu 招牌提拉米苏** 98
crispy coffee bean candy
咖啡豆糖脆片
-  **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** 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

If you have any food allergies, intolerance or special dietary needs, please inform our service associate.
All prices are in RMB and inclusive of service charge and value-added tax.
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。
以上价格均为人民币, 并已含服务费及增值税。



扫码关注
了解更多美食信息