



EBONY™
悦铂尼

强力回归

广州文华东方酒店再次邀请
米其林二星餐厅 Villa Feltrinelli 行政总厨

Stefano Baiocco
为饕客带来一场难忘的美食飨宴

九道菜晚餐套餐

生蚝

嘉迪堡珍藏起泡葡萄酒

香柑橘皮腌海螯虾

圣女果和青苹果酱

嘉迪堡珍藏起泡葡萄酒

蒸鸡胸肉片

蛋黄、鲜香草、卡尔维西乌斯鱼籽酱

丽斐托弗诺 弗留利东方山白葡萄酒

鲜方形饺

烤蕃茄、牛乳清奶酪

玛卡丽粉红葡萄酒

意大利管面

外涂黄油，内含意大利皮德蒙特牛肉，腊猪脸肉

科尔多奇亚酒庄蒙塔尔奇诺红葡萄酒

火炙三文鱼柳

野生香草汁、榛果黄油、蘑菇清汤

赛乐图(布朗格)白葡萄酒

牛油、香草烩羊柳

杏仁奶油和烤辣椒汁

津加雷利家族珍藏干红葡萄酒

各式香料配香草烩冷汤

时令水果，蔬菜，罗勒冰激凌

赛乐图(雅思提)白葡萄酒

松露

CNY 1,088* 每位

CNY 1,688* 每位 (搭配葡萄酒)



CATHAY PACIFIC
国泰航空公司



Mandarin Oriental, Guangzhou welcomes
back Executive Chef

Stefano Baiocco
from the Two Michelin-Starred Restaurant
Villa Feltrinelli

NINE-COURSE SET DINNER

THE OYSTER

Càdel Bosco, Cuvée Prestige, Franciacorta DOCG, Lombardy, Italy

RAW LANGOUSTINES

scented with citrus fruit rind, cherry tomatoes and green apple sauce

Càdel Bosco, Cuvée Prestige, Franciacorta DOCG, Lombardy, Italy

STEAMED AND SLICED CHICKEN BREAST

egg yolk, fresh herbs and “Calvisius” caviar

Livio Felluga – Friulano, Friuli-Venezia Giulia, Colli Orientali Del Friuli DOC, Italy

HOME MADE RAVIOLI

stuffed with roasted tomatoes and ricotta cheese

Santa Margherita, Cuvée Rosé, Veneto, Italy

“PACCHERI PASTA GERARDO DI NOLA”

filled with fassona beef and served with cured pigs cheek

Col D'orcia – Rosso Di Montalcino DOC, Italy

BRAISED SALMON FILET LIGHTLY FLAMED

wild herb jus, brown butter, served with mushroom consommé

Ceretto – Arneis, Blanghe Langhe DOC, Italy

LAMB FILET

braised in olive oil, aromatic herbs, almond cream and
roasted pepper jus

Rocca Delle Macie – Sangiovese, Chianti Classico Reserva DOCG, Italy

COLD SOUP OF DIFFERENT SPICES AND HERBS

seasonal fruits and vegetables, basil ice cream

Ceretto – Moscato D'Asti, Italy

THE TRUFFLE

CNY 1,088* per person
CNY 1,688* per person
(with wine pairing)

