





## Sashimi

刺身

## Misto Crudo

\$188 per two people

lobster carpaccio, mix fish sashimi, salmon tartare, oysters, including lobster soup

Misto Crudo 2位

包括：龍蝦薄片，各類魚刺身，龍蝦三文魚和生牡蠣大拼盤，其中還包含龍蝦濃湯

The lobster sashimi is optional at \$178 per kg

如需附加龍蝦刺身 \$178 千克







Abalone (live from the tank)

Blue Angel unique recipe prepared at your table

鮮活鮑魚

藍天使獨家烹飪秘方席前烹制

\$25 per 100g





### Italian Crusty Bread

served with extra virgin olive oil and balsamic vinegar

### 意大利面包

配以特級原生橄欖油和意大利黑醋

\$5

### Garlic Bread

with garlic butter and sea salt.served from the grill

### 蒜蓉面包

在烤架上塗上油，配以蒜、黃油和海鹽

\$5

### Bruschetta

finest Italian ripe tomatoes, garlic oil and basil

### 烤面包

硬皮面包配以最好的意大利熟番茄、蒜蓉和紫蘇

\$8



### Blue Angel Antipasto

traditional Italian treat - selection can vary

### 意式開胃菜 位

多種選擇，傳統意式開胃菜

\$35 per person



### Culatello from Parma Italy

sliced with our berkel

Culatello 來自意大利帕爾馬

用Berkel切片

\$30





Wagyu Bresaola  
cured Wagyu sliced and served with white toasted Italian bread

意大利風幹和牛  
風幹和牛片配意大利白吐司面包

\$38

Wagyu Carpaccio  
super thin raw, sliced tenderloin

生和牛片  
超薄原料，脆裹脊片

\$40



Antipasto  
開胃菜





Foie Gras

法式鵝肝

Foie Gras from France

Panfried with Grand Marnier

法國鵝肝

加入柑曼怡香橙幹邑甜酒一起煎制而成

\$48



Prawn Cocktail

traditional Italian dish served with cocktail sauce

雞尾酒大蝦

傳統意大利美食配雞尾酒汁

\$45



House Pate

made from goose liver

鵝肝醬

精選鵝肝制成

\$30

Smoked Petuna Ocean Trout

烟熏Petuna鱒魚

\$35





## Salt and Pepper Prawns

Queensland king prawns shallow fried with salt, pepper and spices

椒鹽大蝦

鹽、胡椒和香料炒昆士蘭淺水蝦

\$38



## Garlic Chilli Prawns

Queensland King Prawns with garlic oil and chilli

蒜蓉大蝦

昆士蘭大蝦配蒜蓉、辣椒

\$38



## Grilled Scampi

large NZ scampi finished under the salamander

烤大螯蝦

新西蘭大螯蝦，以烤箱烤制而成

\$55





## Braised Octopus

selected from the crisp waters of Tasmania

紅燒八爪魚

選自塔斯馬尼亞島水域

\$28

## Blue Swimmer Crab

braised with sweet chilli and delicate spices

梭子蟹

用甜辣椒和精美香料烹飪

\$45





# Sturgeon Caviar

served with classic accompaniments and toast bread

## 鱈魚籽醬

經典配菜及烤面包

Perse Iranian Method 伊朗式食法

\$80 15g    \$160 30g    \$250 50g

Beluga from Iran 伊朗大白鱈魚籽

\$550 50g







### Tasmanian Oysters half dozen

- Devils on Horseback
- Natural
- Florentine
- Kilpatrick
- Mornay

### 塔斯馬尼亞生蚝 半打

- 培根生蚝
- 生吃
- 佛羅倫薩生蚝
- 芝士生蚝
- 烟肉芝士生蚝

\$28







### Scampi Sashimi

raw scampi lightly dressed with delicate herbs & spices

鰲蝦刺身

生鰲蝦配香草及香料

\$40

### Mixed Fish Sashimi

with soy and fresh wasabi

刺身拼盤

配大豆和新鲜芥末

\$35

## Sashimi

刺身

Tuna Carpaccio  
with green peppercorn sauce

生金槍魚片

配綠胡椒汁

\$35



Tuna Tartare

raw tuna lightly dressed  
with raspberry vinegar

韃靼金槍魚

金槍魚刺身配覆盆子酒醋

\$35



Salmon Tartare

raw salmon lightly dressed  
with delicate herbs & spices

韃靼三文魚

生三文魚配香草及香料

\$35





## Sashimi

刺身

### Misto Crudo Scampi

Misto Crudo之螯蝦 2位

\$88 per two people



## Lobster Carpaccio

exclusive dish including soup made from the lobster shell

龍蝦薄片

獨家菜系包括用龍蝦殼烹制的湯

\$128



### Snapper Sashimi

鯛魚刺身

\$45



## Soups

湯

### Mussel Napolitana

prepared and served in a traditional recipe at your table

海虹湯 位

席前傳統原鍋烹制

\$30 per person



### Steamed Casserole

mixed steamed shellfish with chilli, shallots and rice wine

清蒸鮮貝湯 2位

用辣椒、香蔥及米酒拌制

\$45 per two people



### Snapper Soup

鯛魚湯 2位

\$45 per two people

## Soups

湯

### Scampi Bisque

鰲蝦濃湯 2位

\$65 per two people



### Lobster Bisque

龍蝦濃湯

\$28





Risotto made to order (takes approx 25 mins from order)

意式燴飯 根據客人要求烹調，約25分鐘

Risotto with Black Truffle (in season)  
finished at your table in the traditional parmigiano wheel

黑鬆露燴飯 (季節性)  
堂做，配傳統帕爾馬奶酪

\$68 per person

minimum two 兩人起定



Risotto Allo Zafferano  
delicate flavour from saffron  
藏紅花粉燴飯  
配以藏紅花

\$38



Risotto Porcini  
with Italian mushrooms and truffle oil  
牛肝菌燴飯  
配以意大利蘑菇和鬆露油

\$40



Risotto Marinara

selection of seafood and crustacean

海鮮燴飯

配以海鮮和貝類

\$55

Risotto Nero

with cuttlefish black ink

墨魚燴飯

用新鮮墨魚汁烹制

\$40





Pasta cooked to order (served al dente)

意大利面 即點即做

Spaghetti with Blue Swimmer Crab

梭子蟹意面

\$45



Spaghetti Marinara

mixed seafood and crustacean

海鮮意面

配以海鮮和貝類

\$48



Tagliatelle Agli Scampi

made with scampi, oil, garlic and tomato

鰲蝦意面

配以新鮮的鰲蝦、油、蒜和番茄

\$45





Spaghetti Nero  
made from fresh cuttlefish and natural ink

墨魚汁意面

用新鮮墨魚汁烹制

\$38



Spaghetti with Oysters

half dozen oysters and champagne veloute

香檳生蚝（牡蠣）意面

用新鮮的生蚝（牡蠣）、香檳烹制

\$38



Tagliatelle alla Russa

made with salmon, chives, cream and a splash of vodka

俄式白三文魚寬面

配以白三文魚、香葱、奶油，再淋上伏特加

\$38





Spaghetti cacio e pepe  
made with the traditional recipe on the wheel

黑胡椒羊奶幹酪意面  
根據傳統方法烹飪

\$40



Spaghetti Vongole  
蛤蜊意面

\$40



Spaghetti Aglio olio e Peperoncino  
made with olive oil, garlic and chilli

蒜香辣椒意面  
配以橄欖油、蒜、辣椒

\$35



Penne Gorgonzola  
gorgonzola cheese, garlic and radicchio  
戈貢佐拉芝士通心粉  
戈貢佐拉芝士、蒜和菊苣

\$35

Tagliatelle alla Bolognese  
traditional recipe .. made with Wagyu  
Master Kobe 9+

精品和牛意大利寬面  
傳統做法，以頂級神戶雪花和牛（9+）為原料

\$38



Penne Arrabiata  
chilli, tomato and garlic  
香辣茄醬通心粉  
以辣椒、番茄和蒜為原料

\$35





East Meets West

中西合璧



### King Island Crab

live from the aquarium in season cooked at your table  
to Marcello's recipe

帝王蟹

鮮活帝王蟹以Marcello獨家堂做而成 (季節性)





## Lobster

龍蝦

### Lobster Bellavista

approximately 45 minutes to prepare,  
served with house mayonnaise

貝拉維斯特龍蝦

需要約45分鐘烹制，配以自製蛋黃醬

\$178 per kg

## Lobster

龍蝦

### Peking

ginger, garlic, shallots & coriander,  
lemon grass

北京龍蝦

生姜，蒜，蔥和香菜、香茅

\$178 per kg

### Lobster Broiled

with traditional mornay sauce

烤龍蝦

配以傳統的莫內汁

\$178 per kg



## Lobster

龍蝦

## Lobster Curry

咖喱龍蝦

\$178 per kg



## Lobster Salt and Pepper

椒鹽龍蝦

\$178 per kg



## Lobster

龍蝦

## Lobster Mornay

with mustard & sauce supreme

奶酪汁龍蝦

配以頂級芥菜醬

\$178 per kg



## Lobster Newburg

紐伯格龍蝦

\$178 per kg





## Spiny Rock Lobster

All Lobster Dishes are served with a Garden Salad or Steamed Vegetable

多刺龍蝦

所有的龍蝦都配送田園沙拉或炒蔬菜

\$178 per kg

## Marco Polo

(Marcellus recipe with Italian pasta) prepared at your table Blue Angel specialty

馬可·波羅龍蝦

(Marcellus龍蝦配以意面) 在席前烹制，藍天使的特色菜

\$178 per kg



## Grilled Snapper

烤鯛魚

\$45



## Salmon Confit

煎三文魚

\$38



## Salt and Pepper Snapper

with fried shallots and chilli

椒鹽鯛魚

配以炸蔥和辣椒

\$45





Wagyu Beef full blood Master Kobe marbling score 9+ (sliced and weighed at your table)

神戸和牛

Sirloin

西冷 100克

\$35 per100g

Char Grilled Wagyu Tenderloin

(fillet) sliced at your table and weighed

炭烤和牛（牛裏脊）（切片）

席前切片和稱量

\$35 per100g





## Wagyu Beef

神戸和牛

## Wagyu Tartare

raw Wagyu prepared at your table in the traditional tartare style

鞆和牛

在席前用傳統的鞆風格烹制

\$68







### Alla Rossini

with foie gras from France and port wine sauce

羅西尼牛排

配法國鵝肝及鉢酒汁

\$78



### Al Pepe Verde

cream sauce with green peppercorn and splash of brandy

綠胡椒菲力牛排

奶油醬配綠胡椒，淋上白蘭地酒

\$68



### Ai Porcini

imported porcini mushrooms

牛肝菌菲力牛排

配以進口牛肝菌菇

\$68



### Filetto Al Balsamico

wrapped in smoked bacon with sweet balsamic reduction

黑醋汁菲力牛排

培根配甜黑醋濃縮汁

\$68





## Wagyu Beef

神戸和牛

## Steak Diane

prepared at your table with garlic, mustard and worcestershire sauce, cognac

黛安牛排

在席前烹制，配以蒜、芥末，特殊酱汁和白蘭地

\$68





## Wagyu Beef

神戸和牛



Beef Wellington (minimum 600g)

prepared according to tradition (45 mins)

惠靈頓牛肉

根據傳統方法烹飪

\$45 per 100g



Wagyu Beef

神戸和牛

Chateaubriand (minimum 500g)

prepared according to tradition

烤裹脊牛排

根據傳統方法烹飪

\$40 per 100g





## Kurobuta Pork Belly

Side Dishes

脆皮野猪肉

配菜

\$45

Sides

Rosemary Potatoes, Crisp Garden  
Salad and Seasonal Vegetables

配菜

迷迭香土豆，田園沙拉及時蔬

\$15





## Dessert

甜品

### Bombe Alaska/Moutai Surprise

Traditional recipe with a boost of Moutai (minimum 6 persons)

阿拉斯加炸彈

搭配茅臺酒的傳統秘方

\$38 per person

45 minutes to prepare, please order in advance.

烹飪時間需要45分鐘，請提前預定





Dessert  
甜品

Panna Cotta  
意式奶油布丁  
\$15



Creme Caramel  
奶油焦糖  
\$15



Tiramisù  
提拉米蘇  
\$15



Assorted Gelato  
什錦冰淇淋  
\$15

Seasonal Fresh Fruit  
時令水果拼盤 位  
\$10 per person



Zabaglione  
傳統的意大利芝士 2位  
\$48 for two people  
minimum two 兩人起定



Strawberry Grand Marnier  
草莓柑曼怡  
\$25





Dessert

甜品

Crepe Suzette Traditional Style

prepared at your table

傳統Crepes Suzette薄餅 位

席前烹飪

\$28 per person

Crepes A La Beijing

prepared at your table, flamed with Moutai

北京風味Crepes Suette薄餅 位

使用中國茅臺酒，在席前烹制

\$45 per person

Moutai Gelato

in house made traditional gelato with 55% alcohol

茅臺冰淇淋

用55° 茅臺酒自制意大利傳統冰淇淋

\$20

18 years and over

適合18周歲以上

Dessert

甜品





# Tasmanian King Crab

塔斯馬尼亞帝王蟹



## MENU SPECIALS

套餐A (2位客人起)

\$168 每位

### Misto Crudo

龍蝦薄片或龍蝦刺身，刺身拼盤及  
原味生蚝

### 龍蝦濃湯

自製湯汁

脆皮野猪肉或  
頂級神戶雪花和牛9+

### 意大利面

海鮮意面或蒜香辣意面

### 意大利甜點

可選意式冰淇淋，意式奶油布丁，  
提拉米蘇或奶油焦糖

咖啡或茶

套餐B (2位客人起)

\$188 每位

### 煎三文魚

店內招牌——橄欖油慢灼塔西馬尼亞三文魚

### Misto Crudo

龍蝦薄片或龍蝦刺身，刺身拼盤及  
原味生蚝

### 龍蝦濃湯

自製湯汁

脆皮野猪肉或  
頂級神戶雪花和牛9+

### 意大利面

海鮮意面或精品和牛意大利寬面拌海鮮，  
番茄、羅勒及蒜

### 意大利甜點

可選意式冰淇淋，意式奶油布丁，提  
拉米蘇或奶油焦糖

咖啡或茶





Marcello Marcobello  
Proprietor and Host



Luca Bardella  
Executive Chef



Riky Tryano  
Sous Chef



Vincent Chan  
Manager





Live Spiny Rock Lobster Tank

