



Francesco Marcobello
Founder of the Blue Angel Restaurant

Marcello Marcobello
Second Generation

Mason Marcobello
Third generation, studied at Peking University 北京大学,
named 明月溪, and can speak, read, and write mandarin



Blue Angel Restaurant

春节快乐！

Happy Chinese New Year!

- 坦克活龙虾\$ 170 /公斤
Live lobster from the tank \$170 /kilo
- 活帝王蟹\$ 220 /公斤
Live King Crab \$220 /kilo

套餐一 Menu One	套餐二 Menu Two
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蒜蓉面包

Garlic Bread

混合原料，威尼斯风格

Misto Crudo, Venice Style

大虾，牡蛎，三文鱼刺身，金枪鱼刺身和龙
虾生牛肉片 *Prawns, Oysters, Salmon Sashimi,
Tuna Sashimi and Lobster Carpaccio*

龙虾浓汤（内部）

Lobster Bisque (in house)

天使乌贼墨面食

Angel Hair Squid Ink Pasta

每人600克龙虾，摩纳伊或盐和胡椒粉，或者
加柠檬黄油烤+牛柳眼神和鸭肝酱配在同一盘
上 *Lobster 600g Per Person, Mornay or Salt and
Pepper or Grilled with lemon butter + Wagyu Eye
of Tenderloin With Duck Liver Pate, Served On
The Same Plate*

意大利甜点或茅台冰淇淋

Italian Dessert or Maotai Gelato

每人\$ 190

\$190 Per Person

蒜蓉面包

Garlic Bread

生混合虾

Scampi Misto Crudo
牡蛎，杂鱼和生鱼片 *Oysters, mixed fish
and scampi sashimi*

龙虾浓汤（内部）

Lobster Bisque

天使头发意大利面（油，大蒜和辣椒）
Angel Hair Pasta (oil, garlic and chilli)

龙虾或盐和胡椒粉或柠檬黄油烤每人600
克，配米饭和西兰花 *Lobster Mornay or
Salt and Pepper or Grilled with lemon butter
Per Person 600g, with Rice and Broccoli*

意大利甜点或茅台冰淇淋

Italian Dessert or Maotai Gelato



每人\$ 140

\$140 Per Person

Sashimi

刺身

Misto Crudo

\$198 for 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

\$170 per kg

如需附加龍蝦刺身





Grilled Abalone (live from the tank)

生煎鮑魚

\$20each



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



Iberico from Spain

five years ageing

西班牙火腿 \$68

來自伊比利亞的五年火腿



Italian Crusty Bread

served with extra virgin olive oil and balsamic vinegar

意大利面包 \$5

配以特級原生橄欖油和意大利黑醋

Garlic Bread

with garlic butter and sea salt.. served from the grill

蒜蓉面包 \$5

在烤架上塗上油，配以蒜、黃油和海鹽

Bruschetta

finest Italian ripe tomatoes, garlic oil and basil

烤面包 \$8

硬皮面包配以最好的意大利熟番茄、蒜蓉和紫蘇

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

\$38 per person



Culatello from Parma Italy

sliced with our berkel \$38

Culatello 來自意大利帕爾馬

用Berkel切片



Wagyu Bresaola

cured Wagyu sliced and served with white toasted Italian bread

風幹和牛 \$38

風幹和牛片配意大利白吐司面包

Wagyu Carpaccio

super thin raw, sliced tenderloin

生和牛片 \$40

超薄厚料，脆裏脊片



Foie Gras

法式鵝肝

Foie Gras from France

Panfried with Grand Marnier

法國鵝肝 \$48

加入柑曼怡香橙幹邑甜酒一起煎制而成



House Pate

made from goose liver

鵝肝醬 \$38

精選鵝肝制成

Prawn Cocktail

traditional Italian dish served with cocktail sauce

雞尾酒汁大蝦 \$45

傳統意大利美食配雞尾酒汁



Salt and Pepper Prawns

Queensland king prawns shallow fried with salt, pepper and spices

椒鹽大蝦 \$45

鹽、胡椒和香料炒昆士蘭淺水蝦



Grilled King Prawns

Queensland King Prawns

\$45 煎帝王大蝦

昆士蘭帝王大蝦



Garlic Chilli Prawns

Queensland King Prawns with garlic oil and chilli

蒜蓉大蝦 \$45

昆士蘭大蝦配蒜蓉、辣椒



Fish of the day



Grilled Scampi

large NZ scampi finished under the salamander

烤大螯蝦 \$63

新西蘭大螯蝦，以烤箱烤制而成



Braised Octopus

selected from the crisp waters of Tasmania

紅燒八爪魚 \$38

選自塔斯馬尼亞島水域



Blue Swimmer Crab

braised with sweet chilli and delicate spices

梭子蟹 \$45

用甜辣椒和精美香料烹飪



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

\$108 / 20g \$168 / 30g \$268 / 50g

Beluga from Iran 伊朗大白鱈魚籽

\$688 / 50g



Sashimi

刺身

Misto Crudo Scampi

螯蝦刺身拼盤 2位

\$108 per two people



Devils on Horseback

英式培根包蚝

\$28 per half dozen

Florentine

佛羅倫薩生蚝

\$28 per half dozen

Kilpatrick

培根生蚝

\$28 per half dozen

Mixed Fish Sashimi

with soy sauce and fresh wasabi

魚生拼盤 \$35

配醬油和新鲜芥末

Natural

鮮生蚝

\$28 per half dozen



Braised Tuna

文火輕燒金槍魚 \$35



Salmon Tartare

raw salmon lightly dressed
with delicate herbs & spices

韃靼三文魚 \$35

生三文魚配香草及香料

Scampi Sashimi

raw scampi lightly dressed with delicate
herbs & spices

螯蝦刺身 \$63

生螯蝦配香草及香料



Snapper Sashimi

鯛魚刺身 \$45

Lobster Carpaccio

exclusive dish including soup made from the lobster shell

龍蝦薄片 \$138

獨家菜系包括用龍蝦殼烹制的湯



Scampi Carpaccio

卡巴喬螯蝦 \$38



Tuna Carpaccio

with green peppercorn sauce

生金槍魚片 \$35

配綠胡椒汁

Soups

湯

Mussel Napolitana

prepared and served in a traditional recipe at your table

海虹湯 2位

席前傳統原料烹制

\$38 for two people



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

\$48 for two people



Snapper Soup

鯛魚湯 \$48



Soups

湯

Scampi Bisque

蟹蝦濃湯 \$68 for 2 people



Lobster Bisque

龍蝦濃湯 \$30



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 Porcini

with Italian mushrooms and truffle oil

牛肝菌燴飯 \$40

配以意大利蘑菇和鬆露油



Risotto Allo Zafferano

delicate flavour from saffron

藏紅花粉燴飯 \$40

配以藏紅花

Risotto Marinara

selection of seafood and crustacean

海鮮燴飯 \$55

配以海鮮和貝類



Wagyu Ravioli

和牛意式餃子 \$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 \$48

配以海鮮和貝類



Tagliatelle Agli Scampi

made with scampi, oil, garlic and tomato

鰲蝦寬面 \$63

配以新鮮的鰲蝦，油，蒜和番茄



Spaghetti Nero

made from fresh cuttlefish and natural ink

墨魚汁意面 \$38

用新鮮墨魚汁烹制



Spaghetti with Oysters

half dozen oysters and champagne veloute

香檳生蚝（牡蠣）意面 \$38

用新鮮的生蚝（牡蠣）、香檳烹制



Tagliatelle alla Russa

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

俄式白三文魚寬面 \$38

配以白三文魚、香蔥、奶油，再淋上伏特加



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

黑胡椒羊奶幹酪意面 \$35

根據傳統方法烹飪



Spaghetti Vongole

蛤蜊意面 \$45



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

精品和牛意大利寬面 \$38

傳統做法，以頂級神戶雪花和牛（9+）為原料



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

蒜香辣椒意面 \$35

配以橄欖油、蒜、辣椒



Penne Gorgonzola
gorgonzola cheese, garlic and radicchio

戈貢佐拉芝士通心粉 \$35

戈貢佐拉芝士、蒜和菊苣



Tagliatelle Fresh Eggs & Truffle

鮮鬆露雞蛋通心粉 2位

\$138 for two people

Preparation of Recipe of Ceasar Salad

凱撒沙拉 2位

\$38 for two people

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 \$220 per kilo
鲜活帝王蟹以Marcello獨家烹製而成 (季節性)



Live Crab \$220 per kilo

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，配以自制蛋黃醬

\$170 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

\$170 per kg

Lobster Broiled

with lemon butter sauce

烤龍蝦

配以檸檬黃油沙司

\$170 per kg

Lobster

龍蝦

Lobster Curry

咖喱龍蝦

\$170 per kg



Lobster Salt and Pepper

椒鹽龍蝦

\$170 per kg



Lobster

龍蝦

Lobster Mornay

with sauce supreme
Parmesan cheese

莫奈汁龍蝦

配搭頂級帕爾馬幹酪醬汁

\$170 per kg



Sweet Chilli Lobster

甜椒龍蝦

\$170 per kg





Lobster 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

\$170 per kg

Set Lobster Marco Polo (approx 400-500g for per person)

Plus prawn, muscle, and marinara seafood

馬可·波羅龍蝦套餐 2位 \$268 for 2 person

大蝦、海虹配搭海員沙司，400-500g/人



Pescatore Lobster for two people

approx 1 kg lobster, prawn, scampi, muscle, fish,
and marinara

佩斯卡托龍蝦 2位 \$268 for 2 person

一公斤龍蝦，蟹蝦、海虹、魚，配搭海員沙司



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 \$45

配以炸蔥和辣椒



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

神戸和牛

Sirloin \$25 Australian beef
西冷 \$60 Japanese beef

per 100g



Wagyu Tenderloin

(fillet) sliced at your table and weighed

\$25 Australian beef

\$60 Japanese beef

炭烤和牛（牛裏脊）（切片）

席前切片和稱量

per 100g





Wagyu Beef

神戸和牛

Wagyu Tartare

raw Wagyu prepared at your table in the traditional tartare style

鞆和牛 \$68

在席前用傳統的鞆風格烹制





Alla Rossini

with foie gras from France and port wine sauce

羅西尼牛排 \$78

配法國鵝肝及紅酒汁



Ai Pepe Verde

cream sauce with green peppercorn
and splash of brandy

綠胡椒菲力牛排 \$68

奶油醬配綠胡椒，淋上白蘭地酒



Ai Porcini

imported porcini mushrooms

牛肝菌菲力牛排 \$68

配以進口牛肝菌菇

Wagyu Beef

神戸和牛

Steak Diane

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

黛安牛排 \$68

在席前烹制，配以蒜、芥末，特殊酱汁和白兰地



Wagyu Beef

神戸和牛



Beef Wellington (minimum 600g)

prepared according to tradition (45 mins)

惠靈頓牛排

根據傳統方法烹飪

\$300 for 600g

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

\$225 for 500g



Kurobuta Pork Belly

Side Dishes

脆皮野猪肉 \$45

配菜

Sides

Rosemary Potatoes, Crisp Garden
Salad and Seasonal Vegetables

配菜

迷迭香土豆，田园沙拉及时蔬 \$15



Maotai Ice Cream

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

18 years and over

適合18周歲以上

Dessert

甜品



Crepes Suzette Traditional Style

prepared at your table

傳統Crepes Suzette薄餅 位

席前烹飪

\$56 for 2 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

\$90 for 2 person



Dessert

甜品

Beijing Maotai Surprise

Traditional recipe with a boost of Maotai (minimum 6 persons)
ice cream, sponge, fresh fruit, flamed at your table with maotai

茅臺京艷

茅臺酒傳統秘方烹制，配搭冰淇淋、蛋糕、水果

\$226 for 6 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



Zabaglione
傳統的意大利芝士 2位
\$45 for two people
minimum two 兩人起定



Seasonal Fresh Fruit
時令水果拼盤 位
\$15 per person

Strawberry Grand Marnier
草莓柑曼怡 \$25



Tasmanian King Crab

塔斯馬尼亞帝王蟹



MENU SPECIALS

\$168 套餐A (2位客人起)

Misto Crudo

龍蝦薄片或龍蝦刺身，刺身拼盤及
原味生蚝

龍蝦濃湯

自制濃汁

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

\$188 套餐B (2位客人起)

煎三文魚

店內招牌——橄欖油慢灼塔斯馬尼亞三文魚

Misto Crudo

龍蝦薄片或龍蝦刺身，刺身拼盤及
原味生蚝

龍蝦濃湯

自制濃汁

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、蘿勒及蒜

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

