

may good fortune be with you in the year of the horse

Blue Angel

2015 MENU



this beautiful solid crystal sculpture of the horse "Pegasus" is on display at the Blue Angel Restaurant

Francesco Marcobello Founder 1961 Blue Angel

藍天使創始人

Francesco Marcobello

始于1961





Blue Angel Antipasto
traditional Italian treat - selection can vary
\$35 per person



Italian Crusty Bread \$4
served with extra virgin olive oil and balsamic vinegar

Garlic Bread \$4
with garlic butter and sea salt ..served from the grill

Bruschetta \$6
finest Italian ripe tomatoes, garlic oil and basil



Wagyu Bresaola

cured Wagyu sliced and served w. 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

\$35

Wagyu Carpaccio

super thin raw, sliced tenderloin marinated

生和牛片

超薄原切，醃漬薄片

\$38



Antipasto

開胃菜



Foie Gras from France
Panfried with Grand Manier
\$45



House Pate
made from goose liver
\$30



Culatello from Parma Italy
sliced with our berkel
\$30



Smoked Petuna Ocean Trout
\$35



Salt and Pepper Prawns

queensland king prawns, shallow fried with salt, pepper and spices

椒鹽大蝦

選：新鮮的原料於昆士蘭漁業局

\$38



Garlic Chilli Prawns
Queensland King Prawns
with garlic oil and chilli
\$38



Grilled Scampi
large NZ scampi
finished under the salamander
\$48

Braised Octopus

selected from the crisp waters of Tasmania

紅燒八爪魚

澳洲塔斯馬尼亞鮮水魷

\$28



Blue Angel Caesar Salad

prepared at your table to our unique recipe

\$30 for 2

Caviar Iranian Method

sturgeon caviar served with classic accompaniments and toast bread

- 15g \$80
- 30g \$160
- 50g \$250



Tasmanian Oysters

- Devils on Horseback
 - Natural
 - Florentine
 - Kilpatric
 - Mornay
- 1/2 doz \$24



Caviar Foie Gras supplied from "Gourmet Life" Sydney

Sashimi

刺身

Misto Crudo

\$168 for 2

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

Misto Crudo

包括：龍蝦薄片，各類魚刺身，鹽焗三文魚和生牡蠣大拼盤，其中還包含龍蝦湯

The lobster sashimi is optional at \$138 / kilo

如需附加龍蝦刺身 108元 / 公斤



Sashimi

刺身

Lobster Carpaccio

exclusive dish including soup made from the lobster shell

龍蝦薄片

獨家菜式包括用龍蝦殼烹製的湯

\$88 / kilo



Salmon Sashimi
with soy and fresh wasabi
\$20

Mixed Fish Sashimi
with soy and fresh wasabi
\$30



Salmon Tartare
raw salmon lightly dressed
with delicate herbs & spices
\$35



Confit of Salmon
\$35



Scampi Carpaccio
*finely sliced raw scampi
with our house speciality
marinade*
\$45



Snapper Sashimi
whole snapper served sashimi style
\$38



Fresh Seaweed from Tasmania
*with shallots, garlic, chilli and
sesame oil*
\$38



Mussel Napolitana
*prepared and served in a traditional
recipe at your table*
\$28 per person



Scampi Bisque
\$60 for 2



Lobster Bisque
\$28



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



Risotto with black truffle
finished at your table
in the traditional
parmigiano wheel
\$68



Risotto Marinara
selection of seafood and crustacean
\$55



Risotto allo zafferano
\$35



Risotto Porcini
\$40



Risotto Radicchio
with red wine
\$35



Risotto Nero
with cuttlefish black ink
\$40

Pasta cooked to order (served al dente)



Spaghetti Nero
made from fresh cuttlefish
and natural ink
\$38



Spaghetti Marinara
mixed seafood and crustacean
\$45



Spaghetti Scampi
made with scampi, oil,
garlic and tomato
\$50



Spaghetti with Oysters
1/2 doz oysters & Champagne
Veloute
\$38

Tagliatelle alla Russa
made with salmon chives,
cream and a splash of vodka
\$38



Spaghetti with Caviar
made with Sturgeon
Iranian Method Caviar,
sour cream & vodka
\$120 for 2

Tagliatelle al Pesto
made with the traditional recipe
basil, pine nuts, olive oil, garlic and parmesano
\$35



Spaghetti Aglio olio e Peperoncino
made with olive oil, garlic and chilli
\$35



Tagliatelle alla Bolognese
traditional recipe ..
made with Wagyu Master Kobe 9+
\$38



Penne Arrabiata
chilli, tomato and garlic
\$35



East meets West

King Island Crab

Live from the aquarium
cooked at your table to Marcello's recipe
\$168 / kilo



Spiny Rock Lobster \$168 / kilo

多刺龍蝦

所有的龍蝦都配送田園沙拉或炒蔬菜

Salt and Pepper

dusted with spiced flour and lightly fried

椒鹽龍蝦 kg

撒上五香粉，輕炒



Spiny Rock Lobster

多刺龍蝦

所有的龍蝦都配送田園沙拉或炒蔬菜

Thermidor

with mustard & sauce supreme

芝士焗龍蝦 kg

配以蒜蝦芥末醬



Sashimi

Japanese horseradish & soy sauce

刺身 kg

配以芥末，醬油

Marcellus

prepared at your table finished with wine and cognac

Marcellus龍蝦 kg

在席前烹制，配以酒和白蘭地

Grilled

glazed with lemon butter flame grilled

烤龍蝦 kg

配以檸檬醬烤制



Spiny Rock Lobster \$168 / kilo

多刺龍蝦

所有的龍蝦都配送由沙冷或炒製

Boiled

approximately 45 minutes to prepare, served with house mayonnaise

煮龍蝦 kg

需要約45分鐘烹制，配以自製蛋黃醬



Spiny Rock Lobster

多刺龍蝦

所有的龍蝦都配送由沙冷或炒製

Peking

ginger, garlic, shallots & coriander, lemon grass

北京龍蝦 kg

生姜，蒜，蔥和香菜，香茅



Mornay

w. traditional mornay sauce

莫內龍蝦 kg

配以傳統的莫內汁



Fish of the Day
cooked to your choice
\$38 / kilo



\$138 / kilo

Salt and Pepper Snapper
with fried shallots and chilli
\$38



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

Sirloin
\$25 / 100g

Tenderloin
\$30 / 100g





Wagyu Beef

神戸和牛



Wagyu Tartare

raw Wagyu prepared at your table in the traditional tartare style

鞆和牛

在席前用傳統的鞆和牛風格烹製

\$68



Alla Rossini
with foie gras from France
and port wine sauce
\$68



Ai Pepe Verde
cream sauce with
green peppercorn
& splash of brandy
\$68



Ai Porcini
imported porcini
mushrooms
\$68



Wagyu Beef

神戸和牛

Steak Diane

prepared at your table w. garlic, mustard and worcestershire sauce, cognac

黛安牛排

在桌前烹制，配以蒜、芥末、特殊酱汁和白摩地

\$68



Al Balsamico
wrapped in smoked bacon with sweet balsamic reduction
\$68




Paillard
Wagyu tenderloin Master Kobe
hammered and charcoal grilled
\$68




Milanese
Wagyu tenderloin Master Kobe
hammered, crumbed and fried
\$68





Duck a l'orange
\$35



Kurobuta Pork Belly
\$35

Lobster and Wagyu dishes come with your choice:
salad, potatoes with rosemary, steamed vegetables





Panna Cotta
\$15



Crème Caramel
\$15



Tiramisù
\$15



Zabaglione
\$40 for 2

Assorted Gelato
\$15

Strawberries with Grand Marnier
\$20

Seasonal Fresh Fruit
\$10 per person



Liqueur Coffees

prepared at your table

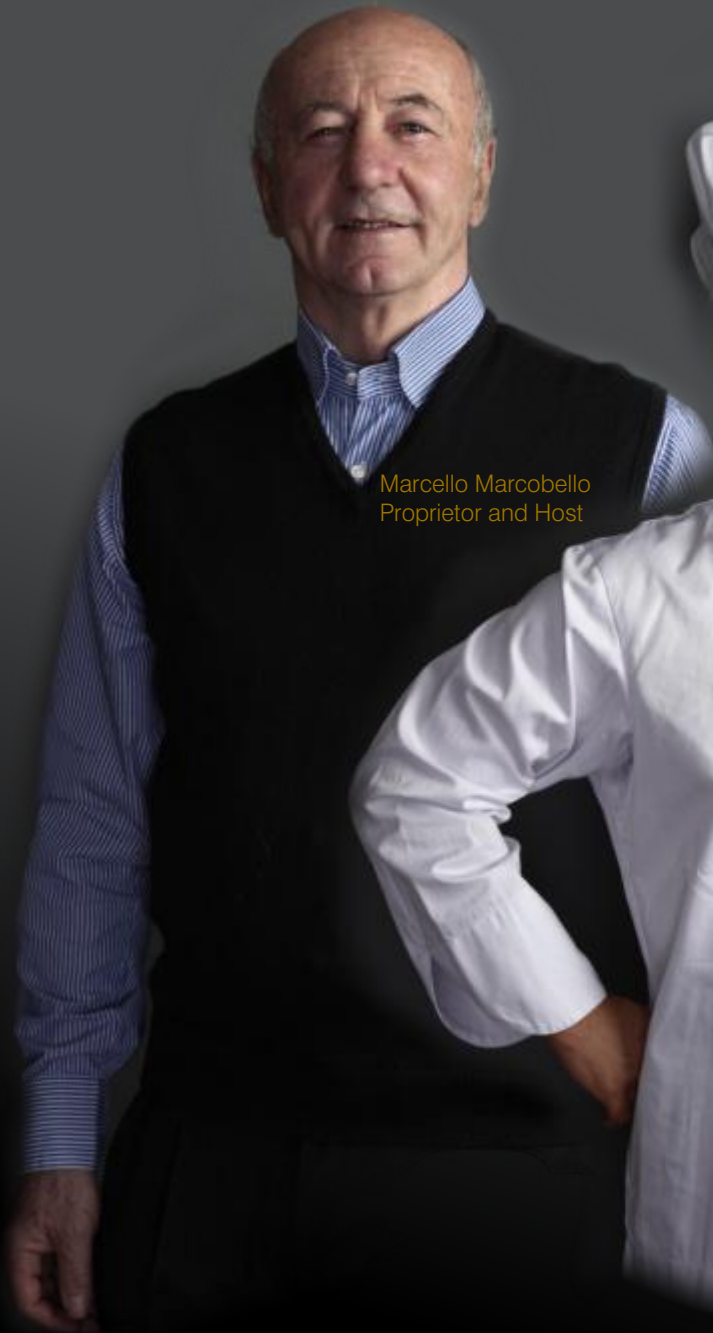


Royal coffee
\$18



Irish coffee
\$18





Marcello Marcobello
Proprietor and Host



Luca Bardella
Executive Chef



Riky Tryano
Sous Chef



Vincent Chan
Manager



Tasmanian King Crab

\$148
per kilo



menu specials Note seasonal price changes

套餐A
每位 ~~\$98.00~~ 128
(兩位起)
蒜蓉麵包
龍蝦湯
新鮮龍蝦刺身
(每客約350-450克)
龍蝦殼意大利麵
意大利家製甜品
咖啡或茶

套餐B
每位 \$120- 148
(兩位起)
意大利或日式生龍蝦
新鮮魚生刺身
新鮮生蠔
龍蝦殼湯
黑毛豬或
極品黑和牛12+
海鮮意大利麵或
和牛湯麵
意大利家製甜品
咖啡或茶

套餐C
每位 ~~\$150~~ 168
(兩位起)
油封三文魚
意大利式生龍蝦
龍蝦刺身
新鮮魚生刺身
新鮮生蠔
龍蝦殼湯
炭燒極品黑和牛12+
(每客約150克)
伴新鮮沙律
海鮮意粉
意大利家製甜品
咖啡或茶

Crepes Beijing

Special Offer ...
choose king crab (8Kilo +) off the menu and receive
Crepes Beijing complimentary

