

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，蒜蓉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，饒裏脊片



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

佛罗伦萨生蚝

\$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

鲜生蚝

\$28 per half dozen



Braised Tuna
文火輕燒金槍魚 \$35



Salmon Tartare
raw salmon lightly dressed
with delicate herbs & spices
鞮鞮三文魚 \$35
生三文魚配香草及香料



Snapper Sashimi
鯛魚刺身 \$45

Scampi Sashimi

raw scampi lightly dressed with delicate
herbs & spices

螯蝦刺身 \$63
生螯蝦配香草及香料



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

螯蝦寬面 \$63

配以新鮮的螯蝦、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獨家堂做而成 (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，葱和香菜、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) 在席前烹製, 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



Salt and Pepper Snapper

with fried shallots and chilli

椒鹽鯛魚 \$45

配以炸蔥和辣椒



Salmon Confit

煎三文魚 \$38



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

配法國鴨肝及紅酒汁



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，特殊酱汁和白葡萄酒



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



Crème 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

\$15 per person

Zabaglione

傳統的意大利芝士 2位

\$45 for two people

minimum two 兩人起定



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真面拌海鮮，
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

