

À la Carte Menu

STARTERS 前菜

BLACK ANGUS BEEF TENDERLOIN TARTARE RM 95.00

黑安格斯里脊生牛肉塔塔
Served with roasted hazelnut, candied beetroot and pickled radish
搭配烤无花果、蜜饯甜菜根及腌萝卜。

PAN-SEARED DUCK LIVER AND CANADIAN SCALLOPS RM 90.00

香煎鸭肝配加拿大带子
Served with creamy white wine and mushroom sauce
佐以奶油白葡萄酒蘑菇酱。

FERDINAND'S CHEESE BOARD RM 85.00

特选芝士拼盘
Served with homemade marmalade and bread croutons
搭配自家制果酱及烤面包丁。

ROMA TOMATO AND BURRATA SALAD RM 65.00

罗马番茄布拉塔芝士沙拉
Mixed field leaves, slightly sweet Spanish onions, lemon drizzle and chimichurri sauce
混合田园绿叶菜、微甜西班牙洋葱，佐以柠檬汁及阿根廷青酱。

ATLANTIC COD MOUSSE (BACCALÀ MANTECATO) RM 40.00

大西洋鳕鱼慕斯 (威尼斯风味奶油鳕鱼)
Served with bread croutons, beetroot purée, polenta crackers and crispy fish skin
搭配烤面包丁、甜菜根泥、玉米饼干及脆鱼皮。

SOUPS 汤品

ZUPPA DI ARAGOSTA RM 70.00

龙虾浓汤
A luxurious, slow-simmered lobster bisque-style soup with brandy, tomato and herbs, accompanied by garlic-rubbed baguette and Thermidor spanner crab toastie
奢华慢熬龙虾浓汤，融入白兰地、番茄及香草，搭配蒜香法棍及法式奶油焗旭蟹吐司。

CREMA DI ASPARAGI RM 50.00

奶油芦笋浓汤
A smooth asparagus cream soup with Parmigiano foam and Amaretti crumbs
口感细腻的芦笋浓汤，搭配帕马森芝士泡沫及阿玛雷托杏仁饼碎。

PASTA AND RISOTTO 意面与烩饭

CAPSICUM RISOTTO WITH CRYSTAL PRAWNS RM 80.00

彩椒烩饭配水晶虾
Italian capsicum risotto enriched with butter, topped with sautéed prawns and creamy limoncello soubise
意式彩椒黄油烩饭，铺上香煎大虾，佐以奶油柠檬酒洋葱酱。

HOMEMADE PAPPARDELLE (CODA ALLA VACCINARA - A ROMAN CLASSIC) RM 70.00

手工宽带面 (经典罗马烩牛尾风味)
Braised boneless oxtail enhanced with rich butcher-style sauce, tossed with pappardelle, shards of pecorino and fresh basil
慢炖去骨牛尾肉配浓郁主厨特调酱汁，拌以宽带面、佩科里诺芝士碎及鲜罗勒。

PICI ALLE BRICIOLE (A FERDINAND'S CLASSIC) RM 50.00

手搓面配香脆面包屑 (FERDINAND经典菜式)
Hand-rolled pici pasta with garlic, chilli, extra virgin olive oil, breadcrumbs and fresh Italian parsley
手工手搓意面，搭配大蒜、辣椒、特级初榨橄榄油、面包屑及新鲜欧芹。

VENETIAN BIGOLI RM 80.00

威尼斯风味粗意面
Bigoli pasta lightly tossed in a rich Roma tomato sauce, served with locally caught pan-fried tiger prawns
粗意面拌入浓郁罗马番茄酱，搭配本地香煎虎虾。

FRESHLY MADE IN-HOUSE RAVIOLO RM 65.00

手工现制大方饺
Filled with homemade ricotta, spinach and egg yolk, served with Grana Padano, brown butter and shaved black truffle
内馅含自制里科塔芝士、菠菜及蛋黄，搭配格拉娜·帕达诺芝士、焦化黄油及现刨黑松露。

À la Carte Menu

MAIN COURSES 主菜

Promotion 促销品

RM 650.00

FERDINAND'S SIGNATURE TOMAHAWK STEAK (FOR TWO)

肉类 招牌战斧牛排 (两人份)

Grilled Black Angus tomahawk steak served with truffled home-cooked fries topped with pecorino

炭烤黑安格斯战斧牛排，搭配佩科里诺芝士黑松露手工薯条。

BLACK ANGUS BEEF TENDERLOIN "ROSSINI"

RM 280.00

"罗西尼"黑安格斯里脊牛排

Served with pan-seared duck liver, brioche croûte, shaved black truffle and a Porto wine beef jus reduction. Accompanied by pavé potatoes

搭配香煎鸭肝、布里欧修面包底、现刨黑松露及波特酒浓缩肉汁，佐以千层马铃薯。

GRILLED 200-DAY BLACK ANGUS RIB-EYE STEAK 200

RM 230.00

炭烤200天黑安格斯肋眼牛排

Served with roasted potatoes, sautéed mushrooms, bone marrow beef jus reduction and Taleggio truffle cream

搭配烤马铃薯、清炒蘑菇、牛骨髓肉汁浓缩液及塔雷吉欧松露奶油酱。

PAN-SEARED ATLANTIC COD FILLET

RM 160.00

WITH CHIANTI SAUCE

鱼类 香煎大西洋鳕鱼柳配基安蒂红酒酱

Served with beef marrow and sautéed chanterelles

搭配牛骨髓及清炒鸡油菌。

HONEY-GLAZED SLOW- ROASTED AUSTRALIAN PAUILLAC DORPER

RM 140.00

LAMB SADDLE

蜂蜜釉面慢烤澳洲杜泊羊里脊

Served with a ragout of lamb sweetbreads and kidney, russet potato Forestière, enhanced with lamb jus and a Barolo wine reduction

搭配羊胸腺与羊肾烩肉、森林风味褐皮马铃薯，佐以原汁羊肉汁及巴罗洛红酒浓缩汁。

CACCIUCCO ALLA LIVORNESE

RM 95.00

里窝那式海鲜炖汤

Traditional fish stew from Livorno. Prepared with a medley of seafood simmered with tomato, garlic, chili, and red wine. Served with toasted garlic focaccia

来自利沃诺的传统鱼汤。精选多种海鲜，与番茄、蒜、辣椒和红酒一同慢炖，风味浓郁。搭配蒜香烤佛卡夏面包一同享用。

CLASSIC-STYLE

RM 65.00

CHICKEN MARENGO

经典马伦哥风味烩鸡

Slowly braised boneless chicken ballotine simmered in rich aromatic tomato sauce, served with fragrant Comté mash and garnished with porcini croutons

慢炖去骨鸡肉卷配浓郁香料番茄酱，搭配孔泰芝士马铃薯泥及牛肝菌面包丁。

FROM THE FLAMBÉ TROLLEY

桌边火焰现场烹饪

BLUE RIVER SCAMPI

RM 180.00

蓝钳河虾

Lightly seasoned with shallots and diced Roma tomatoes, gently sautéed in olive oil and butter, finished with a rich Pernod, fennel and mascarpone cream sauce, served over Arborio risotto with shelled Blue River prawns

加入干葱及罗马番茄碎轻微调味，以橄榄油与黄油拌炒，加入浓郁培诺茴香酒及马斯卡彭芝士奶油酱，搭配阿伯里欧烩饭及去壳蓝钳河虾。

DESSERT 甜点

CRÈME BRÛLÉE TIRAMISU

RM 50.00

焦糖烤布蕾提拉米苏

Espresso biscuit, mascarpone cheese cream, coffee crumble and French meringue

浓缩咖啡饼干、马斯卡彭奶油、咖啡酥粒及法式蛋白霜。

CHOCOLATE LAVA CAKE

RM 50.00

巧克力熔岩蛋糕

Served with banana caramel and vanilla ice cream

搭配香蕉焦糖及香草冰淇淋。

CHEF DANIELE'S SOFT MAMA-STYLE CARROT CAKE

RM 50.00

主厨秘制温情胡萝卜蛋糕

Prepared with white chocolate and pistachio

混合白巧克力与开心果制成

FERDINAND'S HOMEMADE

RM 30.00

ICE CREAM

自制冰淇淋