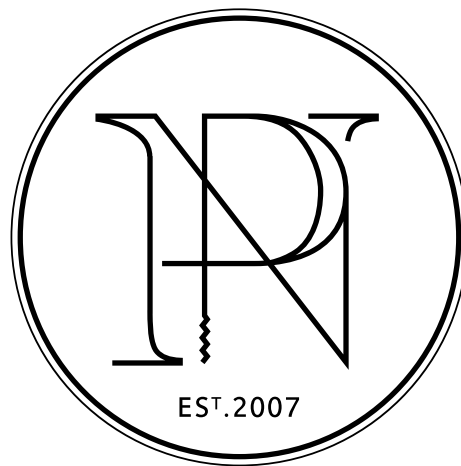


spring menu 2019

春季菜单 2019



Our goal is to create a unique and memorable designed menu reflecting the ingredients of the season.

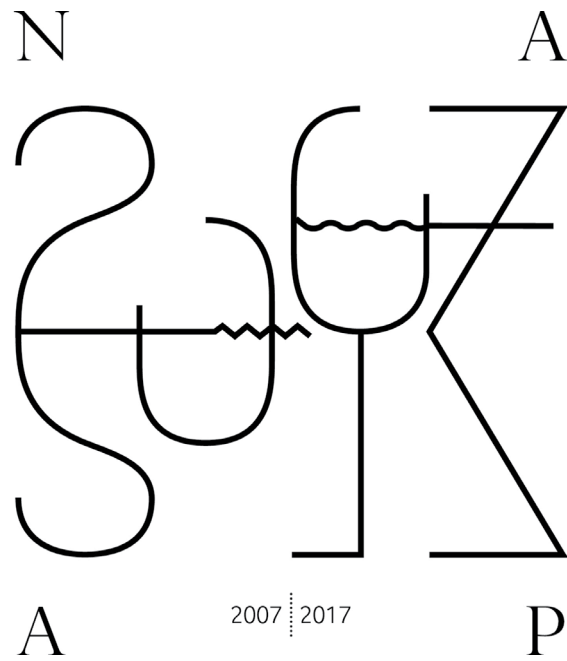
我们的目标是为了更好的体现各个不同的季节的特色而为您量身定制的一个独特的，令人难忘的菜单。

We require table(s) with parties of six or more people, purchase one specific menu option from the available choices, for the entire table.

我们要求每桌六人或六人以上的客人可以在我们特定的套餐中选取其中一个最适你们需求的套餐来享用。

Please note that substitutions for dietary restrictions or preferences should be given at least 24 hours advanced notice.

请注意的是对于有特殊饮食限制或偏好的客人，如需要更改菜式请至少提前24小时通知我们。



**Follow us on wechat to get our latest news.
Once a month, get lucky and win a bottle of wine
by BUND Bank of Fine Wines.**

持续关注我们微信发布最新信息，
好运来，每月都有机会赢得有BUND精品葡萄酒银行
送出的一瓶好酒！

about us

关于纳帕

Established in 2007, NAPA is one of Shanghai's very first fine dining and wining restaurant.

After 11 years of operations, the mission has never changed:

Bringing the best wine and food to local community as well as travelers from all around the world.

始创于2007年，沪上首家葡萄酒文化高级西餐

NAPA成立十一周年，一路走来，初心未变

只为给你全上海最极致的美食美酒体验

Heading the kitchen is Executive Chef Francisco Araya

who trained at the legendary restaurants, El Bulli & Mugaritz.

He is bringing his exquisite and exciting personal style to Shanghai!

主厨 Francisco Araya，曾供职 ElBulli、Mugaritz 等殿堂级食府

大胆细腻的强烈个人风格，曾于2014年在东京斩获米其林一星

NAPA's food philosophy sees the reflection of the season...

We celebrate seasonal produce for its integrity and flavor,

creating harmony between quality ingredients,

culinary sophistication and great hospitality.

NAPA推崇适时而食，遴选季节时令出品

追求食材风味、先锋厨艺与优质服务之间的完美平衡

NAPA also boasts one of Shanghai's finest wine selection,

receiving recognition from Wine Spectator for 10 successive years.

An exclusive wine cellar with wine storage and tasting facilities

for VIP members is located at the underground of this building.

餐厅亦拥有全上海最好的葡萄酒单之一

连续10年获得权威葡萄酒杂志《Wine Spectator》“两杯”认可

难得一见的专业地下酒窖，为爱酒人士提供VIP会员储存服务

NAPA menu wine pairing

by Edward Lee

NAPA精选配酒套餐

Our Wine Director will pair wines which match with our Chef's creative dishes.

我们的葡萄酒总监会为厨师精选的菜品搭配最适合的酒款

Wine Pairing

5 WINES – RMB 480 | GUEST -480元 | 人

6 WINES – RMB 580 | GUEST -580元 | 人

75ml per serving, unless stated otherwise.

每款酒75毫升，除非另有表述。

All prices are in RMB and subject to 10% service charge

所有价格以人民币计并附加10%服务费

NAPA menu

by Chef Francisco Araya

NAPA精选

NAPA Menu is a 5 or 6 courses open menu, showcasing some of our signature as well as seasonal dishes.

Chef Francisco Araya will prepare you dishes that can change at any time, following what nature gives us at its best.

“NAPA套餐”由5道或6道菜组成，由餐厅的招牌菜以及当季菜品组成。

主厨Francisco会按照季节的变化或现有的最佳可用食材来准备菜单，可菜品每天都可能不一样的啊，这样就算您每天光顾我们也不必担心每次吃同样菜

We call this a “carte blanche” in France, or omakase in Japan.

在法国餐厅这样的菜单呈现形式叫“Carte Blanche”，在日料中叫“Omasake”，就是交给主厨来照顾您的胃口！

Let us know if you have any allergies, and the Chef will take care of the rest...

当然请您落座时告诉我们您过敏的食物，主厨会安排好其余的…

5 COURSES MENU: RMB 598/ GUEST

5道菜598RMB/ 每位

ADDITIONAL COURSE (ROUGIE FOIE GRAS) WITH EXTRA RMB 100 SUPPLEMENT

露杰鹅肝需额外另加100RMB

In order to fully enjoy the dinner, please allow 90-120 minutes for the NAPA menu.

为了充分享用晚餐，NAPA精选套餐需要90-120分钟

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gourmet menu wine pairing

by Edward Lee

至臻美味之旅配酒套餐

Bruno Paillard, Brut Premiere Cuvee, Non-Vintage, Champagne, France (120ml)

Pine Ridge, Chenin Blanc – Viognier 2016, California, United States

Main Divide, Sauvignon Blanc 2016, Marlborough, New Zealand

Donnhoff, Riesling 2016, Nahe, Germany

Jacky Blot, Domaine de la Taille aux Loups, Remus 2017, Montlouis-sur-Loire, France

Domaine du Daley, Villette Blanc de Noir - Pinot Noir 2017, Lavaux, Switzerland

Pierre Boisson, Bourgogne Blanc 2015, Burgundy, France

Yangarra, Roussanne 2014, Mc Laren Vale, Australia

Chateau La Croix de Gay 2011, Pomerol, France

Chateau Coutet 1997, Sauternes-Barsac, France

GOURMET MENU-RMB1188 PER PERSON-1188元 | 人

Wine Pairing

10 WINES – RMB 950 | GUEST -950元 | 人

75ml per serving, unless stated otherwise.

每款酒75毫升，除非另有表述。

All prices are in RMB and subject to 10% service charge

所有价格以人民币计并附加10%服务费

gourmet experience menu

by Chef Francisco Araya

至臻美味之旅套餐

amuse bouche

餐前小点

plums *broccoli* | *vanilla*

李子 - 西兰花 / 香草

scallop ceviche *cilantro* | *ginger*

青柠汁腌扇贝 - 香菜 / 鲜姜

beetroot *herb salad* | *vanilla vinaigrette*

红菜头 - 草本色拉 / 香草醋

lobster *honey dressing* | *oloroso* | *radish*

龙虾 - 蜂蜜汁 / 西班牙雪莉酒醋 / 萝卜

green peas *lardo* | *sweet potato*

青豆 - 西班牙熏肉 / 番薯

celeriac “pappardelle” *cremini mushroom* | *sabayon*

芹根面 - 咖啡菇 / 雪莉蛋黄酱

alfonsino *bisque* | *mango salsa*

日本金目雕鱼 - 海鲜浓汤汁 / 芒果莎莎

chilean M7 wagyu *chimichurri* | *asparagus*

M7智利和牛 - 奇米丘里酱 / 芦笋

a line of 4 fine cheeses (*extra course with RMB 100 supplement*)

四种优质奶酪(需额外加100元)

“crystal ball”3.0

cassis sorbet |

vanilla custard foam | *almond*

水晶球 3.0版本 - 黑醋栗冰霜 /

香草蛋奶泡沫 / 杏仁

**selection
of mignardises**

厨师精制甜点

RMB 1188 | GUEST - 1188元 | 人

In order to fully enjoy the dinner, please allow 120-180 minutes for the gourmet experience menu.

为了充分享用晚餐，至臻美味之旅套餐需要120-180分钟

All prices are in RMB and subject to 10% service charge

所有价格以人民币计并附加10%服务费

to start

前菜

scallop ceviche 128

cilantro | ginger

青柠汁腌扇贝 - 香菜 / 鲜姜

asparagus soup 118

radish | royale

芦笋汤 - 萝卜 / 宫廷式

kingcrab 388

root vegetables | consomme

帝王蟹 - 根菜 / 清汤

beetroot 118

herb salad | vanilla vinaigrette

红菜头 - 草本色拉 / 香草醋

rougie foie gras 198

iberico dashi | smoked eel

露杰鹅肝 - 伊比利亚火腿高汤 / 熏鳗鱼

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main

主菜

alfonsino 358

bisque | mango salsa

日本金目雕鱼 - 海鲜浓汤汁 / 芒果莎莎

carabinero 498

yuba | carmelized onion | dill sauce

西班牙红虾 - 新鲜腐皮 / 焦糖洋葱 / 莳萝酱

coastal new zealand lamb loin 318

green peas | shallot puree

新西兰海岸羊排 - 青豆 / 干葱泥

chilean M7 wagyu striploin 598

chimichurri | asparagus

M7智利和牛 - 奇米丘里酱 / 芦笋

5J iberico pork 398

presa | jamón | truffle

100% 5J 伊比利亚猪肉 - 肋肩 / 火腿 / 松露

All prices are in RMB and subject to 10% service charge

所有价格以人民币计并附加10%服务费

on the casual side

休闲食刻

fine de claire – la royale oyster 48 each | 248 half dozen
natural

芬迪克莱生蚝 或 皇家生蚝 – 柠檬味或者原味

48元 – 每只, 248元 – 每半打

5J iberico bellota ham s: 228 m: 428

porcini mayonnaise | tomato aioli | virgin olive oil

100% 5J 伊比利亚火腿 – 牛肝菌蛋黄酱 / 番茄蒜泥酱 / 橄榄油

cheese

芝士

selection of fine cheeses

s: 198 | m: 298 | l: 398

优质奶酪精选

All prices are in RMB and subject to 10% service charge

所有价格以人民币计并附加10%服务费

sweets

甜点

“crystal ball”3.0 128

cassis sorbet | vanilla custard foam | almond

水晶球3.0版本 - 黑醋栗冰霜 / 香草蛋奶泡沫 / 杏仁

dark chocolate 98

ice cream | mousse | meringue

黑巧克力 - 冰淇淋 / 慕斯 / 蛋白糖

patagonia 98

dulce de leche | yogurt | berries

巴塔哥尼亚 - 焦糖牛奶酱 / 酸奶 / 莓果

All prices are in RMB and subject to 10% service charge

所有价格以人民币计并附加10%服务费

collaboration 合作方

EITHER LOCAL OR IMPORTED, THE CORNER STONE OF GOOD COOKING
IS TO CAPTURE SEASONAL INGREDIENTS AT THEIR PEAKS.

WE ARE ABLE TO SOURCE THESE INGREDIENTS, IS A RESULT OF COLLABORATIONS WITH VARIOUS PASSIONATE PEOPLE.
WE RESPECTFULLY THANK YOU FOR THEIR SUPPORT AND SHARING OF KNOWLEDGE.

“无论是本地的还是进口食材，烹饪的基石是抓住这些食物的在其本季节的最高峰来呈现给食客；
我们能够找到这么多的美妙的食材是所有对美食有着激情的团队合作的结果；
我们特别的感谢您的支持和分享…”

RELISH – locally grown mirco herbs, baby & heirloom vegetables, flowers, grains, spices

JIA RUI – iberico ham, iberico pork, imported oysters, rougie duck and foie gras

DIAN QI – fresh mushrooms, yunan vegetables

HAI ZHI XING - chilled japanese fish

CLASSIC FINE FOOD – coastal lamb, balsamico di modena, fruit purees, cap fruit

SINODIS – valrhona grand cru chocolate, imported bread and pasta flour, pastry ingredients

CHEF'S WORK – kitchen uniforms

design & decor 设计师、艺术家和品牌

LEMONADE *Design Studio* – The only important thing about design is how it relates to people.

NO BODY *Visual communication designers* – Branding in fine detail.

USM – Swiss design | Swiss made... Designed over 40 years old and not a wrinkle. Perfectly classic!

RIEDEL – Fine cristal glassware.

NACHTMAN – Selected fine glass tableware.

Note: ingredients may vary depending seasonal availability

请注意: 部分食材可能因季节更替而变化, 烦请见谅。