

winter menu 2020

冬季菜单 2020



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

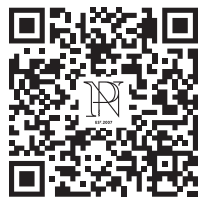
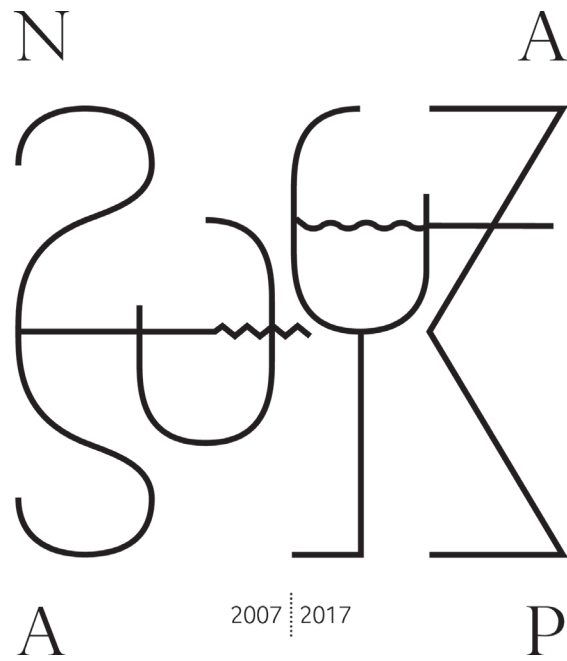
我们的目标是为了更好的体现各个不同的季节的特色而为您量身定制的一个独特的，令人难忘的菜单。

We require table(s) with parties of eight 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 11 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11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

NAPA精选配酒套餐

Dehours, Brut Reserve, Non-Vintage, Champagne, France (120ml)

Domaine Bovy, Saint-Saphorin Vieilles Vignes, 2014, Lavaux, Switzerland

Domaine Remi Jobard, Bourgogne Blanc Cote D'Or, 2017, Burgundy, France

Donnhoff, Riesling 2016, Nahe, Germany

Domaine Joseph Voillot, Volnay VV, 2015, Burgundy, France

Chateau La Croix de Gay, 2011, Pomerol, Bordeaux, France

Chateau Suduiraut 2009, Sauternes, France

Wine Pairing

6 WINES – RMB 598 | GUEST - 598元 | 人

7 WINES – RMB 698 | GUEST - 698元 | 人

75ml per serving, unless stated otherwise.

每款酒75毫升，除非另有表述。

NAPA menu

by Chef Francisco Araya

NAPA精选

amuse bouche

餐前小点

abalone mussel | escabeche | yuzu

鲍鱼 - 特制青口贝 / 柚子

lobster honey dressing | oloroso | radish

龙虾 - 蜂蜜汁 / 西班牙雪莉酒醋 / 萝卜

rougie foie gras iberico dashi | smoked eel (additional course with RMB 100 supplement)

露杰鹅肝 - 伊比利亚火腿高汤 / 熏鳗鱼(需额外加100元)

celeriac "pappardelle" cremini mushroom | sabayon

芹根面 - 咖啡菇 / 雪莉蛋黄酱

5J iberico pork presa | jamón | truffle

100% 5J 伊比利亚猪肉 - 肋肩 / 火腿 / 松露

a line of 4 fine cheeses (additional 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 788 | GUEST - 788元 | 人

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

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

carte blanche menu wine pairing

自由精选配酒套餐

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

9 WINES – RMB 988 | GUEST -988元 | 人

75ml per serving, unless stated otherwise.

每款酒75毫升，除非另有表述。

carte blanche menu

by Chef Francisco Araya

自由精选套餐

Carte blanche menu is a 9 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.

“自由精选套餐”由9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“Omakase”，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…

9 COURSES MENU: RMB 1188/ GUEST

9道菜 1188RMB/ 每位

MENU TO BE TAKEN BY ENTIRE TABLE

菜单适用于整个桌子

In order to fully enjoy the dinner, please allow 120-150 minutes for the carte blanche menu.

为了充分享用晚餐，自由精选套餐需要120-150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

a la carte menu

可选菜单

scallop ceviche

cilantro | ginger

青柠汁腌扇贝 - 香菜 / 鲜姜

kingcrab (RMB 158 supplement)

oscietra caviar | tomato essence

帝王蟹 - 鱼子酱 / 番茄冻 (需额外加158元)

topinambour potage

comte 36 months | matsutake

洋姜浓汤 - 36个月孔泰奶酪 / 松茸

mushroom espuma

egg yolk confit | quinoa

蘑菇泡沫 - 油焖蛋黄 / 藜麦

rougie foie gras (RMB 68 supplement)

iberico dashi | smoked eel

露杰鹅肝 - 伊比利亚火腿高汤 / 熏鳗鱼 (需额外加68元)

celeriac “pappardelle”

cremini mushroom | sabayon

芹根面 - 咖啡菇 / 雪莉蛋黄酱

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

5J iberico pork

presa | jamón | truffle

100% 5J 伊比利亚猪肉 - 肋肩 / 火腿 / 松露

te mana lamb

chocolate | shallot puree

新西兰海岸羊排 - 巧克力 / 干葱泥

chilean M7 wagyu striploin (RMB 168 supplement)

chimichurri | autumn vegetable

智利M7和牛 - 奇米丘里酱 / 秋季时蔬(需额外加168元)

char grilled sea bream

tarragon | mussel

炭烤日本鲷鱼 - 龙蒿 / 青口贝

carabinero (RMB 128 supplement)

yuba | caramelized onion | shiso

西班牙红虾 - 新鲜腐皮 / 焦糖洋葱 / 紫苏(需额外加128元)

“crystal ball”3.0 (RMB 38 supplement)

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(需额外加38元)

dark chocolate

coffee | mousse | meringue

黑巧克力 - 咖啡 / 慕斯 / 蛋白糖

patagonia

dulce de leche | yogurt | berries

巴塔哥尼亚 - 焦糖牛奶酱 / 酸奶 / 莓果

apple & cinnamon

pink lady confit | cinnamon sorbet | vanilla

苹果 & 肉桂 - 糖煮苹果 / 肉桂冰霜 / 香草

4 COURSES MENU: RMB 598 | GUEST - 598元 | 人

MENU TO BE TAKEN BY ENTIRE TABLE

菜单适用于整个桌子

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

la go speciale oyster | 360 half dozen

natural

la go特别生蚝

360元 - 每半打

5J iberico bellota ham s: 298 m: 498

100% 5J 伊比利亚火腿 - S 298 M 498

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

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 THEM 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.

LEGLE – Fine porcelain.

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。