

spring menu 2018

春季菜单 2018



**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！

N A
SUK
A 2007 | 2017 P

about us

关于纳帕

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

In 2017, with NAPA turning 10, the mission has never changed:

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

始始创于2007年，沪上首家葡萄酒文化高级西餐

2017年NAPA十周年，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 El Bulli、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 9 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9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

introduction menu

by Chef Francisco Araya

主厨精选

amuse bouche

餐前小点

scallop ceviche *cilantro | ginger*

青柠汁腌扇贝 - 香菜 / 鲜姜

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

露杰鹅肝 - 伊比利亚火腿高汤 / 熏鳗鱼 (这道菜需加100元)

arroz verde *carabinero shrimp | arborio rice | spinach*

西班牙米烩饭 - 西班牙红虾 / 阿尔博里奥大米 / 菠菜

coastal new zealand lamb loin *green peas | mustard seed*

新西兰羊里脊 - 青豆 / 芥末籽

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

四种优质奶酪(需额外加100元)

pre dessert

甜点序曲

violet *financier | violet ice cream | late harvest*

紫罗兰 - 费南雪蛋糕 / 紫罗兰冰淇淋 / 甜品酒

selection of mignardises

厨师精制甜点

RMB 438 | GUEST - 438元 | 人

WINE PAIRING AVAILABLE UPON REQUEST

可选择葡萄酒搭配

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。

NAPA menu

by Chef Francisco Araya

NAPA精选

amuse bouche

餐前小点

oyster *celeriac* | *caviar*

生蚝 - 根芹 / 鱼子酱

beetroot *herb salad* | *vanilla vinaigrette*

红菜头 - 草本色拉 / 香草醋

rougie foie gras *iberico dashi* | *smoked eel*

露杰鹅肝 - 伊比利亚火腿高汤 / 熏鳗鱼

baby octopus *yuba* | *guindilla* | *aioli*

小章鱼 - 新鲜腐皮 / 西班牙小尖椒 / 大蒜蛋黄酱

wagyu short rib *chimichurri* | *radicchio*

和牛肋骨 - 奇米丘里辣酱 / 菊苣

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

四种优质奶酪(需额外加100元)

pre dessert

甜点序曲

“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 598 | GUEST - 598元 | 人
WINE PAIRING AVAILABLE UPON REQUEST
可选择葡萄酒搭配

Note: ingredients may vary depending seasonal availability

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gourmet experience wine pairing

by Edward Lee

至臻美味之旅配酒套餐

Bruno Paillard, Brut Premiere Cuvee, NV, Champagne, France (120ml)

Domaine de la Pepiere, Muscadet, 2016, Sevre et Maine, France

Greywacke, Sauvignon Blanc, 2016, Marlborough, New Zealand

Kumeu River, Village Chardonnay, 2016, New Zealand

Jean-Marc Brocard, Chablis, 2015, France

Jacky Blot, Domaine de la Taille aux Loups, Remus 2015, Montlouis-sur-Loire, France

Heinrich, St. Laurent, 2013, Burgenland, Austria

Chateau La Couspaude, 2004, Grand Cru, Saint Emilion, France

Chateau Suduiraut, 1999, 1er Grand Cru Classe, Sauternes, France

RMB 728 | GUEST - 728元 | 人

75ml per serving, unless stated otherwise.

每款酒75毫升，除非另有表述。

gourmet experience menu

by Chef Francisco Araya

至臻美味之旅套餐

amuse bouche

餐前小点

oyster *celeriac | caviar*

生蚝 - 根芹 / 鱼子酱

scallop ceviche *cilantro | ginger*

青柠汁腌扇贝 - 香菜 / 鲜姜

abalone tartelette *lardo | sweet seaweed | herbs puree*

鲍鱼小馅饼 - 意式猪油 / 甜海藻酱 / 香草酱

japanese orange sea bream *pan seared | zucchini blossom | calamari*

日本干煎鲷鱼 - 干煎 / 节瓜花 / 鱿鱼

carabinero *yuba | caramelized onion | dill sauce*

西班牙红虾 - 新鲜腐皮 / 焦糖洋葱 / 莳萝酱

iberico pork *tenderloin | king crab | pumpkin puree*

伊比利亚猪肉 - 里脊肉 / 帝王蟹 / 南瓜泥

wagyu short rib *chimichurri | radicchio*

和牛肋骨 - 奇米丘里辣酱 / 菊苣

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 1068 | GUEST - 1068元 | 人

MENU SERVED FOR ENTIRE TABLE ONLY 限整桌统一侍服

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。

to start

前菜

scallop ceviche 128

cilantro | ginger

青柠汁腌扇贝 - 香菜 / 鲜姜

green peas soup 98

shallot | herbs

青豆汤 - 红葱头 / 香草

oyster 148

caviar | celeriac

生蚝 - 根芹 / 鱼子酱

rougie foie gras 188

iberico dashi | smoked eel

露杰鹅肝 - 伊比利亚火腿高汤 / 熏鳗鱼

beetroot 128

herb salad | vanilla vinaigrette

红菜头 - 草本色拉 / 香草醋

Note: ingredients may vary depending seasonal availability

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main

主菜

japanese orange sea bream 318

pan seared | zucchini blossom | calamari

日本干煎鲷鱼 - 干煎 / 节瓜花 / 鱿鱼

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 | mustard seed

新西兰羊里脊 - 青豆 / 芥末籽

wagyu short rib 498

chimichurri | radicchio

和牛肋骨 - 奇米丘里辣酱 / 菊苣

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。

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

blazquez 36 months iberico bellota ham 318

porcini mayonnaise | tomato aioli | virgin olive oil

布拉兹凯36个月橡木腌制伊比利亚火腿 – 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

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。

sweets

甜点

violet 98

financier | violet ice cream | late harvest

紫罗兰 - 费南雪蛋糕 / 紫罗兰冰淇淋 / 甜酒啫喱

“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

spring garden 98

dark chocolate | blood orange | mango

春季风景画 - 黑巧克力 / 血橙 / 芒果

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。

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…”

ELDERS – robbins island wagyu beef, killara wagyu beef

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

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

FOOD IN – imported oysters, yun nan caviar, french butter and cream

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 – valhrona 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.