

Opera BOMBANA将携手米其林二星名厨 向意大利美食文化致敬

OperaBombana 1周前

10th EDITION

ITALIAN CUISINE & WINES WORLD SUMMIT

第10届意大利美食美酒国际峰会

一年一度的“意大利美食美酒国际峰会”如期而至，其中北京站活动将于2018年11月8日-12日期间举办。在这高质量且富有纪念意义的4天里，将陆续推出米其林大师课程、美食美酒交流午宴以及顶级米其林晚宴等丰富而充实的活动安排，供全国优秀的行业人士学习交流。

From 8th-12th November, the 10th Italian Cuisine and Wines World Summit will bring together some of the world's best Italian restaurants and Michelin starred chefs in Beijing in celebration of Italian cuisine and culture. This year marks the 10th year of the summit and to commemorate this momentous milestone, more Michelin starred chefs than ever will touch down in the city.

OPERA

8 1/2
OTTO e MEZZO
BOMBANA



8 1/2 Otto e Mezzo BOMBANA
2 Michelin Star Chef Riccardo La Perna's guest gala dinner
@Opera BOMBANA Beijing is coming soon!

米其林二星餐厅上海8 1/2 Otto e Mezzo BOMBANA
主厨Riccardo La Perna 即将
客座Opera BOMBANA, 为京城食客呈现精彩的西西里盛宴!

Price: RMB 1888+10% service charge
席位价格:人民币1888元每位,另加10%服务费

Date: 8th November, 2018
日期:2018年11月8日晚间

预定电话TEL: (010) 5690 7177

Address: LG2-21 Parkview Green FangCaoDi, No. 9 Dongdaqiao Road
地址:东大桥路9号Parkview Green侨福芳草地地下二层LG2-21

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Opera BOMBANA餐厅历来是美食家体验经典意大利菜肴的朝圣之地，这一次，它亦参与到本届峰会之中。更令人惊喜的是，在活动期间，餐厅迎来了其姊妹店8½ Otto e Mezzo BOMBANA上海餐厅行政主厨---Riccardo La Perna的到来。

Opera Bombana has always been committed to delivering exceptional Italian cuisine and we are honoured to be part of this year's summit. During the event, on 8th November, Opera Bombana will welcome chef Riccardo La Perna from two Michelin starred sister restaurant 8½ Otto e Mezzo BOMBANA.



8½ Otto e Mezzo BOMBANA餐厅

星厨Riccardo拥有着诸多5星级酒店及顶级餐厅的任职经验，他曾任职于上海丽思卡尔顿酒店、米兰柏悦酒店以及意大利及北京的Ristorante Sadler意大利餐厅。受邀来到8½ Otto e Mezzo BOMBANA餐厅后，在他的不断努力及团队的共同协作下，2016年9月首次进驻中国内地的《米其林指南上海2017》授予了米其林二星的殊荣。

Chef Riccardo has worked at a number of five star hotels and high-end restaurants, including Park Hyatt Milan, Ritz-Carlton Shanghai, and Ristorante Sadler. After several years work at 8½ Otto e Mezzo BOMBANA team, the restaurant was awarded two Michelin stars in the 2017 Michelin Guide Shanghai.



在过往的时光中，我们能看到主厨Riccardo一直怀有对意大利美食极大的热情，来自于西西里岛的他，非常擅长烹饪海鲜，以致臻鲜美的食材雕琢出丰富多彩的西西里岛菜式。按照不同的季节，主厨Riccardo会创造出不同的西西里时令品尝菜单，将味道从单一转为立体，从浓腻转为轻盈，让食客们皆能从味蕾中领略到西西里岛丰富多彩的街道和集市。

Chef Riccardo hails from Sicily and is passionate about sharing the food of his home island with restaurant guests. His cooking focuses on seafood, a staple of Sicilian

cooking, as well as other regional specialties that change with the seasons.

本次晚宴，他与**Opera BOMBANA**主厨团队倾情演绎的品鉴菜单仿若一份意大利西西里岛地图的缩影，将鲜、嫩、香、甜四个字一网打尽。亮丽的色彩，在味觉的愉悦感之外，呈现出餐盘之外的另一种美感，为食客们缓缓道出意大利美食的秘密。

For this special event menu, Chef Riccardo has worked with the Opera BOMBANA team to create a menu that draws a map of Sicily focusing on four sensory experiences: fresh, tender, fragrant, and sweet.



自制意式细圆面配黄油，帕玛森芝士及新鲜意大利白松露
HOMEMADE TAGLIOLINI CHITARRA
BUTTER AND PARMIGIANO, FRESH ITALIAN WHITE TRUFFLE

清蒸吉拉多生蚝配精选鱼子酱呈现出食材的原味，诠释了来自深海的清新；自制意式细圆面配黄油，帕玛森芝士及新鲜意大利白松露运用高级料理的烹饪手法，为食客们带来舌尖上难忘的记忆；清蒸诺曼底蓝龙虾尾配地中海风味龙虾清汤凝结着温度与鲜甜，将你带回那座艳阳下的西西里岛；巧克力牛轧拿破仑配牛轧糖冰淇淋以及香草奶油的出现，顺势给你甜蜜的一击，直到味蕾甘愿臣服于这道道美馐之中。

Highlights of the menu include Gillardeau oysters with caviar, homemade pasta with fresh Italian white truffles, steamed Normandy blue lobster with Mediterranean-style lobster bisque, and a classic Italian Napoleon.

而以上，并不是这一份菜单上的全部，想知道主厨Riccardo与Opera BOMBANA主厨团队的合作中，到底还激发出了怎样的创意火花吗？11月8日，我们相约Opera BOMBANA，全方位启动感官，去探寻主厨餐桌上的那些“不能说的小秘密”。

This is just a taste of the many dishes that will be on offer during Chef Riccardo's one-night guest appearance in the kitchen at Opera BOMBANA. Discover more on the evening of 8th November.



DINNER MENU
8TH NOVEMBER 2018

AMUSE-BOUCHE
餐前开胃小吃

STEAMED GILLARDEAU OYSTERS
8 ½ OTTO E MEZZO "RIVER BELUGA" CAVIAR SELECTION,
ALMOND OIL, PIMENTON
清蒸吉拉多生蚝配精选鱼子酱，杏仁油，熏辣椒粉

ROASTED HOKKAIDO SCALLOP
"BURRO DEL CHIANTI" AND FENNEL POLLEN
烤新鲜日本扇贝配猪油，茴香

HOMEMADE TAGLIOLINI CHITARRA
BUTTER AND PARMIGIANO, FRESH ITALIAN WHITE TRUFFLE
自制意式细圆面配黄油，帕玛森芝士及新鲜意大利白松露

NEW ZEALAND VENISON LOIN
BAKED IN SEA SALT CRUST,
MARSALA AND GRAPE JUS, FLORENTINE SPINACH
盐焗新西兰鹿里脊肉配马沙拉白葡萄酒汁，菠菜

OR

BUTTER STEAMED NORMANDY BLUE LOBSTER TAIL
LOBSTER CONSOMMÉ WITH MEDITERRANEAN FLAVORS,
CLASSIC CHICKPEAS "FARINATA"
清蒸诺曼底蓝龙虾尾配地中海风味龙虾清汤，鹰嘴豆饼

PRE-DESSERT: PEAR SORBET
YOGHOURT FOAM, CRISP LEAVES
小甜点：香梨冰沙配酸奶，脆片

NOUGATINE MILLEFOGLIE
NOUGAT GELATO, CREAM ANGLAIS VANILLA
巧克力牛轧拿破仑配牛轧糖冰淇淋，香草奶油

CAROUSEL PASTRIES
自制意式小甜点

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预定电话：（010）5690 7177

Opera BOMBANA

Date: Dinner, 8 November

Price: RMB1888,10% service charge

Reservations: (010) 5690 7177

撰文Writer: 南瓜小姐

译文Translator: Robynne



Opera BOMBANA

「Opera Bombana」是名厨 Bombana对现代意式餐厅的个人诠释，同时还将打造一个开放式的新鲜面包房，旨在呈现地道的意大利美食及轻松高雅的用餐体验，为北京的饕客带来口腹之欢。在意大利语中，「OPERA」一词用于描绘杰出的作品和成就，而「Opera Bombana」通过真正意大利风格的餐厅，将意大利美食文化通过优美环境、新鲜烘焙面包、出色甜点、经典鸡尾酒和高品质咖啡介绍给北京食客。

Opera Bombana将是美食家体验经典的意大利菜肴的朝圣之地。许多大厨Bombana的经典菜式都将在这里用当地能找到最好的食材重新诠释。行政主厨Marino D'Antonio以个人创意和对烹饪的完美理解，携最顶级的食材全新再现了大厨Umberto Bombana的招牌菜谱。餐厅提供新鲜烘焙的面包，意大

利面包大师Giuliano Pediconi以专业的指导，使用最好的意大利面粉和自然酵母发酵，在专业厨师的精雕细琢后新鲜出炉可供您在餐厅享用或带回家品尝。酒单以意大利产区为主，精选世界各地的葡萄酒，储藏于具备灵敏湿度和温度控制设备的玻璃塔酒柜中，以保证最佳口感。餐厅还提供多种多样的精致手工甜点，是您享受下午茶和闲暇聚会时光的绝佳场所。

“Opera Bombana” is Three Michelin Starred Maestro Chef Umberto Bombana the personal interpretation of a modern, yet refined Italian restaurant with a fresh open bakery. The word “OPERA” in Italian can be used in multiple contexts describing an outstanding masterpiece. Most of the signature dishes of Chef Bombana are re-created with the best ingredients available on the market and delivered thanks to the perfect interpretation and personal creativity of Chef Marino D’Antonio.

Crafted along with Master Baker Giuliano Pediconi’s expertise and consultancy, the bread is created with the finest Italian flour, through a natural fermentation process and freshly baked in ovens by professional artisans.

In the heart of the stunning Parkview Green FangCaoDi shopping mall, “Opera Bombana” also represents the perfect spot to enjoy afternoon breaks and informal meetings with a wide array of freshly baked delicacies and hand-crafted desserts to be consumed on site or taken away.

北京Opera BOMBANA 意大利餐厅 **实用资讯及联系方式 Info & Contacts**

营业时间：

午餐：中午12:00至下午2:30

晚餐：晚上6:00至晚上10:30

电话：010-56907177

地址：中国北京市朝阳区东大桥路9号Parkview Green芳草地地下二层21号单元

垂询：infobeijing@operabombana.com

宴会及活动联系：eventsbeijing@operabombana.com

网址：www.operabombana.com

Opening Hours

Lunch: 12:00am-2:30pm

Dinner: 6:00pm-10:30pm

Tel: 010-56907177

Address: LG2-21 Parkview Green FangCaoDi, No. 9 Dongdaqiao Road, Chaoyang District, Beijing, China 100020

For reservations and general enquiries:

infobeijing@operabombana.com

Events and private dining

eventsbeijing@operabombana.com

Website:www.operabombana.com

