

# THE GYPSY

ROOFTOP KITCHEN + BAR



Embark on a culinary journey with our awarded chef olivier corti at The Gypsy.

Prepare to be transported on a culinary adventure, where fresh, seasonal ingredients are transformed into mouthwatering masterpieces.

Chef Corti's innovative approach and meticulous attention to detail ensure an unforgettable dining experience.

沉浸在 The Gypsy 餐厅内的非凡美食之旅中，品尝屡获殊荣的主厨 Olivier Corti 的创意料理。

主厨将新鲜时令的食材巧妙变幻，呈现出令人惊艳的味觉艺术。

Olivier Corti 大厨的创新精神和对细节的极致追求，定会为您带来一场永难忘怀的美食盛宴。

CHEF SIGNATURE TASTING MENU

1.190.000 VND

一人菜单 1,190,000 越南盾

3 GLASSES WINE PAIRING

580.000 VND

3杯葡萄酒组合 - 580,000 越南盾

AMUSE BOUCHE

开胃小点

ARANCINI

Eggplant, Smoked Cheese, Romesco

意式脆球 - 茄子、烟熏奶酪、烤蔬菜酱

FIRST COURSE

开胃菜

VITELLO TONNATO CARPACCIO

Tuna espuma, Pistachio Crumbs, Rocket

慢煮薄片小牛肉 - 金枪鱼酱、栗子碎粒、芝麻菜

Or / 或

BURRATA PARMIGIANA

Smoked eggplant, Basil oil, Parmigiano, Crumble sourdough

布拉塔奶酪和脆皮炸茄子 - 烟熏茄子、罗勒油、帕尔马干酪、面包屑

Or / 或

MAHI MAHI

Pumpkin Gnocchi, Puttanesca sauce

煎旗鱼 - 南瓜面、烟花女意面

MAIN COURSE

主菜

STRIPLOIN WAGYU MB4/5

Potato anna, Apple, Sour cream, Bacon

MB4/5 300gr 和牛西冷 - 烤土豆、苹果、酸奶油、培根

Or / 或

HOKKAIDO SCALLOPS CARROT RISOTTO

Carrot glazed, Feta, Herbs

意大利式胡萝卜扇贝饭 - 烤胡萝卜、菲达奶酪、香菜

DESSERT

甜点

BLOOM PATISSERIE SELECTION

Bloom 甜点套餐

All prices are inclusive of VAT Tax and Service Charge

价格已含增值税和服务费

## SALAD (开胃菜)

VITELLO TONNATO CARPACCIO 330  
Tuna espuma, Pistachio Crumbs, Rocket  
慢煮薄小牛肉 - 金枪鱼酱、栗子碎粒、芝麻菜

BURRATA PARMIGIANA 350  
Smoked eggplant, Basil oil,  
Parmigiano, Crumble sourdough  
布拉塔奶酪和脆皮炸茄子 - 烟熏茄子、罗勒油、帕尔马干酪、面包屑

CAESAR BRESAOLA 320  
Sundried tomato, Lemon confit, Croutons  
风干牛肉沙拉 - 晒干番茄、黄柠檬、面包屑

PROVENCALE TART 290  
Whipped Feta, Basil oil, Almond  
蔬菜蛋挞 - 菲达奶酪、肉桂油、杏仁

## STARTERS (小吃)

GYPSY DISCOVERY 990  
Set of Cold Cut, Pizza and Antipasti  
独特的GYPSY探索托盘 - 火腿和披萨托盘

SALMON 290  
Leche de Tigre, Tapioca,  
Basil oil, Yuzu ponzu  
半生三文鱼 - 海鲜酱、脆皮炸西米粉、罗勒油、日式酱

MAHI MAHI 270  
Leche de Tigre, Green oil, Condiment  
半生旗鱼 - 海鲜酱、绿油、香料

EGGPLANT "MILANESE" 270  
Green mayo, Romesco, Herb, Dukkah  
脆皮炸茄子 - 绿色蛋黄酱、烤蔬菜酱、香菜、杜卡香料

PUMPKIN GNOCCHI 310  
Feta, Almond, Mint  
南瓜面条 - 菲达奶酪、杏仁、罗勒

CARROT RISOTTO 330  
Carrot glazed, Feta, Herbs  
意大利胡萝卜饭 - 烤胡萝卜、菲达奶酪、香菜

## MAMAMIA (意大利面)

TRUFFLE RIGATONI 440  
Summer Truffle, Mascarpone cream, Crunchy  
oysters mushrooms, Brioche crumbs Brioche  
松露通心粉面 - 新鲜松露蘑菇、马斯卡彭奶酪、鲍鱼蘑菇、奶油蛋卷面包屑

WAGYU LINGUINE 460  
Sofrito, Tomato confit, Spring onion,  
Satay oil, Fried shallot, Dill salad  
和牛酱意大利扁面 - 油浸番茄、葱、沙爹油、炸洋葱、莳萝沙拉

GIANT PRAWN FREDO 680  
Bisque, Zucchini, Brioche crumbs,  
Ikura, Spring onion, Lemon  
大老虎虾面 - 法式浓汤、西葫芦、奶油蛋卷面包屑、Ikura 鱼子、葱、柠檬皮

## PIZZETE (迷你披萨)

PARMA HAM 320  
Parmigiano, Romesco, Cashew  
咸猪肉、帕尔马干酪、烤蔬菜酱、腰果

SMOKED EGGPLANT 270  
Pomegranate, Herbs salad, Mushroom pickles  
烟熏茄子 - 石榴、香菜沙拉、蘑菇泡菜

TRUFFLE 390  
Mushroom, Leeks fondue, Summer Truffle  
松露蘑菇 - 香菇、巴罗洋葱、新鲜松露蘑菇

3 CHEESE 280  
Confit onion, Red pesto, Dukkah  
3种奶酪 - 慢煮洋葱、香蒜酱、杜卡香料

## MAIN (主菜)

OSSO BUCCO Polenta fried, Grill vegetable, Marjoram 炖小牛腿 - 炸玉米粉、烤蔬菜、马郁兰	860
GIANT VEAL "MILANESE" STYLE Parmigiano, Romesco, Lemon and Tomato confit 炸面包屑小牛肉 - 帕尔马干酪、烤蔬菜酱、黄柠檬、慢煮番茄	740
STRIPLOIN WAGYU MB4/5 300gr Potato Anna, Apple, Sour cream, Bacon MB4/5 300gr 和牛西冷 - 烤土豆、苹果、酸奶油、培根	1240
DRY AGED DUCK BREAST Potato Anna, Apple, Sour cream, Bacon 风干鸭 - 烤土豆、苹果、酸奶油、培根	560
CHICKEN 2 WAYS Chicken Ballotine, Smoked Sage Butter, Chicken Mousse, Lemon gravy, Asparagus, Carrot 鸡肉熟制 2 种风格 - 烤鸡肉卷配烟熏黄油、鸡肉慕斯、柠檬酱、芦笋、胡萝卜	520
HOKKAIDO SCALLOPS CARROT RISOTTO Carrot glazed, Feta, Herbs 意大利式胡萝卜扇贝饭 - 烤胡萝卜、菲达奶酪、香菜	590
PAN-SEARED SALMON Kalamansi confit, Creamy spinach, Nutmeg, Ikura Caviar Beurre Blanc 香煎三文鱼 - 甜金橘、菠菜、肉豆蔻、三文鱼籽黄油酱	550
MAHI MAHI Pumpkin Gnocchi, Puttanesca sauce 香煎旗鱼 - 南瓜面, 烟花女意面	460

## DOLCE (甜点)

GYPSY SIGNATURE TIRAMISU 提拉米苏蛋糕	240
ÉCLAIR PISTACHIO BERRIES 栗子蛋糕	220
FIRE LEMON TART Lime and lemon curd, Mandarine brined, Sable 火热的柠檬挞 - 鸡蛋馅, 腌橘子, 法式饼干	180
ICE CREAM 1 scoop, 2 scoop, 3 scoop 丸子冰淇淋 - 一丸、两丸、三丸	80/150/200
BLOOM PATISSERIE SELECTION Daily Choices of the finest patisserie from our partner Bloom Patisserie 糕点 我们每天精选最好的糕点	200



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