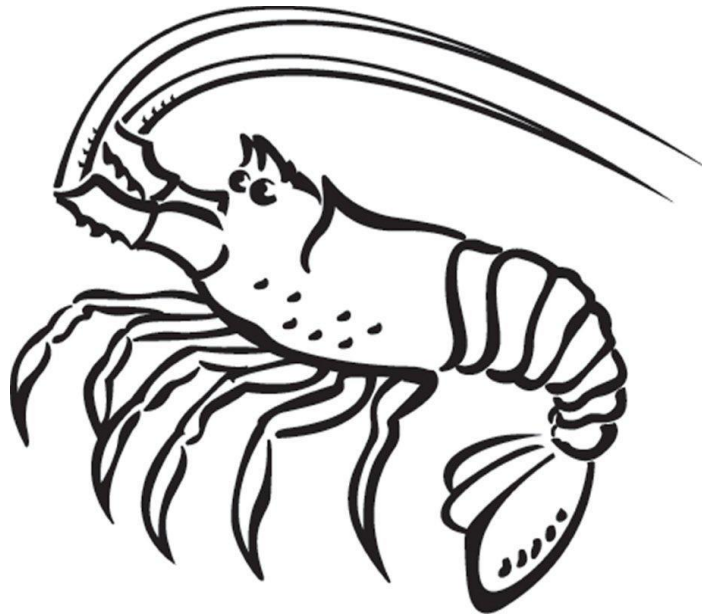




歡迎來到能一覽天鵝河畔優美景色的 Zafferano 餐廳！(薩凡拉諾餐廳)

Zafferano 餐廳是在珀斯享用河畔用餐體驗最好的選擇，我們美麗的城市和天鵝河畔所帶給您的美麗風景，為您不同場合下都可以擁有完美氣氛。在 Zafferano 餐廳，我們會為您帶來度身訂做的用餐體驗。我們著重這裡美麗的環境，本地農產品和我們的服務之間的關係。我們的餐單有一系列的摩登地中海菜色，隨著不同季節用上不一樣的本地新鮮材料，做到不時不吃。



開放時間：中午至晚上

付款方式：現金，信用卡(美國運通 1.7%手續費，不接受大來國際)

公眾假期會收取 10%服務費

Fresh Shucked Oysters, Jet fresh from Larners.

新鮮生蠔

Natural, served with Zafferano's Spicy Mediterranean Dip & lemon.

新鮮原隻生蠔, 配 Zafferano 香辣地中海沾醬和檸檬

\$4.60ea

Mignonette, Shallots, caviar and red wine vinegar.

木犀草醬, 紅蔥頭配魚子醬和紅酒醋

\$4.90ea

Zafferano's Kilpatrick

Zafferano 招牌焗蠔

\$4.90ea

Seafood Chowder, (Zafferano's famous creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise.)

海鮮濃湯(Zafferano 餐廳著名的海鮮濃湯, 裡面包含皇帝蝦, 扇貝, 青口跟紅鱸魚塊, 以菠菜和八角粉裝飾)

\$29.00

Grilled Shark Bay Scallops, Grilled scallops served on saffron risotto with fresh lemon and extra virgin olive oil.

烤鯊魚灣扇貝, 烤扇貝配上加入了新鮮檸檬和特級初榨橄欖油的番紅花意式燉飯

小**\$38.50** 大**\$49.50**

Sea Salt Calamari, Shallow fried Rottneest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.

海鹽炸魷魚沙拉, 羅特尼斯島魷魚裹上粗粒小麥粉和海鹽後酥炸, 伴芝麻菜, 烤紅椒, 南瓜籽, 羅勒和柳橙意大利黑醋醬

小**\$29.50** 大**\$39.50**

Grilled Exmouth King Prawns, fresh King Prawns served grilled on spiced peach chutney with a citrus infused extra virgin olive oil.

烤埃克斯茅皇帝蝦, 新鮮皇帝蝦以風味水蜜桃甜酸醬香烤配以柑橘風味特級初榨橄欖油

小**\$38.50** 大**\$49.50**

Zafferano Seafood Plate, grilled king prawns, scallops, calamari and pink snapper served with stone fruit chutney and Aioli

海鮮拼盤, 烤皇帝蝦扇貝, 魷魚和粉鯛配上核果甜酸醬和香蒜蛋黃醬.

\$59.90

Atlantic Salmon, grilled medium rare, served with balsamic roasted beetroot relish, and a lime and herb Extra Virgin Olive Oil Dressing.

大西洋三文魚, 配上黑醋烤紅菜頭醃菜和香草青檸風味特級初榨橄欖油 (三份熟)

\$46.50

Crispy Skinned Barramundi, served with Pedro Ximénez roasted red onions, lemon thyme and chardonnay burre blanc.

脆皮盲槽, 配雪莉酒烤紅洋蔥, 檸檬百里香與夏多麗葡萄酒白奶油醬

\$47.50

Pink Snapper, simply grilled and served with rhubarb chutney, fresh lemon and extra virgin olive oil.

粉鯛, 配大黃甜酸醬跟檸檬風味特級初榨橄欖油

\$48.50

Amelia Park Lamb, Oven roasted and served pink with a honey Dijon brioche crust, wilted rocket, fresh mint, apple chutney and a pinot jus.

艾米莉亞公園羊肉架 用蜂蜜芥末醬加上法式甜麵包糠烤至五成熟, 配芝麻菜, 薄荷蘋果甜酸醬與紅酒肉汁

\$48.90

Margaret River, Treeton Farm Rib Eye, (600gms) 30 Days Dry Aged Black Angus Rib, char grilled and served with salsa verde and Shiraz Jus.

瑪格麗特-樹頓農場肉眼 (600 克) 30 天熟成黑安格斯肉眼牛排, 碳烤, 配意式香草醬和紅酒肉汁

\$64.50

Lancelin Crayfish, served split and grilled with garlic butter, lemon and a chive butter sauce

郎塞林-澳洲龍蝦, 配香蒜奶油, 檸檬香蔥奶油醬

半隻**\$58.00** 全隻**\$98.00**

Seafood Linguine, king prawns, snapper, scallops & mussels sautéed with chilli, rocket, basil, lemon evoo and tossed with handmade linguini and shaved aged parmesan

海鮮扁意大利麵, 配皇帝蝦, 紅鱈魚, 扇貝跟青口用辣椒, 芝麻菜, 羅勒和檸檬風味特級初榨橄欖油香炒後, 加入手工製扁意大利麵和巴馬臣起司

小**\$31.80** 大**\$45.50**

Jumbo Scull Island Tiger Prawns, simply grilled, and served on a bed of basil & macadamia risotto

饅頭岩大虎蝦 配羅勒和夏威夷果仁意式燉飯

小**\$39.00** 大**\$68.00**

Shark Bay silver whiting fillets, egg & herb coated and grilled, with parmesan crumbed asparagus & chive burre blanc.

鯊魚灣沙尖魚魚塊, 香草蛋汁包裹香烤配上巴馬臣起司蘆筍和香蔥白奶油醬

\$48.00

Broome Scampi, baked in garlic butter and served with parmesan crumbed asparagus caviar and burre blanc

布魯姆南極洋小龍蝦, 以香蒜奶油焗烤, 配巴馬臣起司蘆筍, 魚子醬跟白奶油醬

小**\$58.00** 大**\$98.00**

Kalbarri Dhu Fish, simply grilled and served with salsa verde, fresh micro herbs and lemon infused extra virgin olive oil.

卡爾巴里杜魚, 配意式香草醬, 新鮮香草芽和檸檬風味特級初榨橄欖油

\$69.00