

# Paris depuis 1903



Founded in 1903 by Austrian confectioner Antoine Rumpelmayer and named in honour of his daughter-in-law, Angelina tearooms have been the favourite meeting place of Parisian gourmets for over a century. The Belle Epoque décor offers a distinct blend of elegance, charm and refinement.

Amongst our many visitors, Coco Chanel, Proust, as well as some of France's greatest couturiers have passed through our tearooms. Today Angelina remains a unique setting in which to enjoy the world-famous hot chocolate "L'Africain" and signature Mont-Blanc pastry, which secret recipe remains closely guarded after one hundred years...

1903年，奥地利甜点师Antoine Rumpelmayer以儿媳之名创办了安吉丽娜茶餐厅，一个多世纪以来，这里一直是巴黎美食家们的最爱。美好年代(Belle Epoque)风格的精致装饰和优雅氛围让这里充满魅力。

众多名人都到访过这里，可可·香奈儿，普鲁斯特以及一些法国顶级时装设计师都曾在这间茶餐厅的座上客。如今，安吉丽娜茶餐厅仍保留着别具一格的装潢，蜚声世界的L'Africain热巧克力和招牌甜点Mont-Blanc蛋糕是必享佳品，其制作配方至今仍是个秘密...



## Starters 前菜

- Caesar salad 凯撒沙拉 \$ 18.00  
chicken supreme, Parmesan, croutons, romaine  
lettuce heart, caesar dressing  
鸡胸肉, 帕玛森芝士, 烤碎面包块, 罗马生菜心, 凯撒沙拉酱
- Creamy mushroom soup 奶油蘑菇汤 \$ 12.00
- Traditional onion soup 传统洋葱汤 \$ 15.00
- Escargots 法式焗蜗牛 \$ 16.00  
baked escargots with garlic, herb butter  
黄油大蒜香料焗蜗牛
- Butter fried prawn 黄油大虾 \$ 18.00  
sauteed king prawn, tomato coulis, spinach, mushroom  
大虾, 西红柿酱, 菠菜, 香菇

## Main courses 主菜

### PASTA 意大利面

- Vine ripe tomato pasta 番茄意大利面 \$ 18.00  
vine ripe tomato sauce, basil, Parmesan, micro cress,  
extra virgin olive oil  
秘制番茄酱, 罗勒, 帕玛森起司, 橄榄油
- Scallop aglio olio 香蒜扇贝意大利面 \$ 26.00  
sliced garlic, bird's eye chilli, seared scallop  
切蒜, 小辣椒, 烤扇贝
- Creamy truffle pasta 松露奶油鸡丝面 \$ 24.00  
creamy truffle sauce, mushroom, chicken, Parmesan  
奶油松露酱, 香菇, 鸡丝肉, 帕玛森起司

### FISH 鱼

- Soya marinated fresh atlantic salmon 酱青麻油大西洋鲑鱼 \$ 29.00  
pan fried salmon, baby spinach, mashed potatoes,  
green pea mousses  
香煎三文鱼, 菠菜, 土豆泥, 青豆泥
- Pan-fried snapper 香煎鲷鱼 \$ 30.00  
fondant potatoes, US asparagus, micro cress, sliced onions,  
hollandaise sauce  
鲷鱼, 牛油煎土豆, 美国芦笋, 洋葱, 荷兰酱
- Sauteed seafood 海鲜拼盘 \$ 30.00  
pan fried salmon, king prawn, scallop, baby spinach,  
thyme cream sauce  
香煎三文鱼, 大虾, 带子, 菠菜, 百里香奶油酱

## Main courses

### 主菜

#### MEAT AND POULTRY 肉和禽肉

Slow cooked chicken 法式香煎鸡扒 \$ 26.00  
truffle mashed potatoes, sautéed seasonal vegetables, morel cream  
松露土豆泥, 炒时令蔬菜, 羊肚菌奶油

Veal tenderloin 小牛排 \$ 36.00  
oven roasted veal tenderloin, potatoe gratin, asparagus,  
red cabbage mousse, red wine sauce  
小牛柳, 千层土豆, 芦笋, 红包菜摩丝, 红酒汁

Rack of lamb 羊排 \$ 40.00  
oven baked lamb rack, green pea mash, red wine sauce  
烤羊排, 青豆泥, 红酒汁

## Side dishes

### 配菜

French fries 炸薯条 \$ 8.00

Truffle fries 松露薯条 \$ 12.00

Prices are subject to 10% service charge and prevailing government taxes  
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## Children's Set Menu

### 儿童套餐

\$ 22.00

## Main courses 主菜

Chicken alfredo pasta 鸡丝奶油意大利面  
spaghetti, alfredo sauce, sliced chicken, Parmesan  
意大利面, 奶油, 鸡丝, 帕玛森芝士

or

Two mini Wagyu beef burgers 和牛小汉堡  
brioche bun, Wagyu beef patty, tomatoes, onion compoté, mushroom  
sauce, Reblochon cheese, choice of fries or garden salad  
奶油面包, 牛肉饼, 法国乳酪, 番茄, 奶油蘑菇酱, 洋葱蜜饯, 花园沙拉或薯条

## Dessert 甜点

Choice of single scoop ice cream 冰淇淋 (口味任选其一)  
(vanilla, strawberry, chocolate) (香草, 草莓, 巧克力)

and

Orange juice 橙汁

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## Pastries 甜品

### THE NEW COLLECTION 新品上市

- Mont-Blanc chocolate 栗子奶油巧克力蛋糕 \$ 16.00  
meringue, chocolate whipped cream,  
chestnut cream vermicelli, chocolate shreds  
蛋白酥, 巧克力淡奶油, 栗子蓉, 巧克力碎
- Religieuse rose-framboise 玫瑰树莓泡芙 \$ 16.00  
chou pastry, rose ganache, raspberry jelly,  
pink chocolate decoration  
泡芙, 玫瑰甘纳许, 树莓果冻, 粉色巧克力片
- Trésor 特雷索 \$ 16.00  
milk chocolate mousse, apricot cream, apricot jelly,  
pistachio biscuit, dried fruit crisp  
巧克力慕斯, 杏子奶油, 杏子果冻, 开心果饼干, 干脆果
- Rocher datte 罗彻·达特 \$ 16.00  
milk chocolate mousse, milk chocolate and  
chopped almonds ganache, praline crisp, hazelnut biscuit  
牛奶巧克力慕斯, 牛奶巧克力, 杏仁碎, 果仁糖脆皮, 榛子饼干
- Cheesecake mango-passion 芒果芝士蛋糕 \$ 16.00  
almond-coconut crisp, mango-passion fruit confit,  
creamcheese mousse  
杏仁椰子脆, 芒果百香果, 奶油芝士慕斯
- Trocadéro 榛子巧克力奶油饼 \$ 16.00  
crunchy hazelnut biscuit, chocolate and hazelnut cream,  
hazelnut biscuit, chocolate and almond icing,  
milk chocolate light whipped cream  
榛子饼干, 榛子巧克力奶油, 巧克力杏仁糖衣, 牛奶巧克力奶油

## Pastries 甜品

### OUR SIGNATURE PASTRY 招牌甜品

- Mont-Blanc 栗子奶油蛋糕 \$ 16.00  
meringue, light whipped cream, chestnut cream vermicelli  
蛋白酥, 淡奶油, 栗子蓉

### THE CLASSICS 经典甜品

- Éclair chocolat 巧克力手指饼 \$ 15.00  
chou pastry, dark chocolate cream filling, dark chocolate icing  
泡芙, 黑巧克力奶油夹心, 巧克力糖衣
- Paris-Brest 巴黎布雷斯特泡芙 \$ 16.00  
chou pastry, praline mousseline cream, hazelnut crunchy,  
caramelized hazelnuts, hazelnut paste  
泡芙, 核桃果仁奶油, 酥脆核桃仁
- Opéra 歌剧院 \$ 16.00  
almond chocolate biscuit soaked in coffee, crunchy praline  
biscuit, coffee and milk chocolate mousse  
咖啡杏仁巧克力饼干, 脆果仁糖饼干, 咖啡和牛奶巧克力慕斯
- Tarte citron 柠檬挞 \$ 16.00  
sweet dough without gluten, smooth lemon cream,  
lemon mousse and jelly  
甜酥皮, 软滑柠檬奶油, 柠檬慕斯, 柠檬果冻
- Éclair caramel beurre salé 焦糖手指饼 \$ 15.00  
chou pastry, caramel cream with Guérande salted butter,  
caramel icing  
泡芙, 焦糖奶油和咸黄油, 焦糖糖衣

# Macarons 马卡龙

## THE COLLECTION 精选口味

Chestnut 栗子  
Dark chocolate 黑巧克力  
Vanilla 香草  
Coffee 咖啡  
Pistachio 开心果  
Caramel 焦糖  
Rose 玫瑰  
Raspberry 树莓  
Lemon 柠檬

## MACARONS 马卡龙

Individual piece 一款马卡龙	\$ 3.50
Plate of 4 任意四款	\$ 13.00
Plate of 8 任意八款	\$ 25.00

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# Ice cream 冰淇淋

## FLAVOURS 冰淇淋口味

Vanilla  
香草

Strawberry  
草莓

Chocolate  
巧克力

Green tea  
绿茶

Single scoop 单款	\$ 6.00
Choice of 2 flavours 任择两款口味	\$ 12.00
Choice of 3 flavours 任择三款口味	\$ 18.00

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## Hot drinks 热饮

### HOT CHOCOLATE 热巧克力

Old-fashioned hot chocolate “L'Africain” \$ 13.00  
传统 “L'Africain” 热巧克力

### TEAS 茶品

Mont-Blanc tea 蒙布朗茶 \$ 9.50  
black teas with candied chestnuts, biscuit, toffee, orange blossom and apricot flavours  
红茶配糖渍栗子, 饼干, 太妃糖, 橙花及杏香

Angelina's special flavoured tea 安吉丽娜特调茶 \$ 9.50  
China Oolong tea, exotic fruits flavours, pineapple pieces, marigold and carthamus petals  
中国乌龙茶, 异域果香, 菠萝粒, 金盏花及红瓣

N °226 chocolate flavoured tea N °226 巧克力茶 \$ 9.50  
teas from China and Ceylan with cocoa, almond and rose petal flavours  
中国茶和锡兰茶调和可可, 杏仁及玫瑰花瓣

Breakfast tea 早餐茶 \$ 7.50

Darjeeling tea 大吉岭茶 \$ 7.50

Earl grey tea 格雷伯爵茶 \$ 7.50

Mint green tea 薄荷绿茶 \$ 7.50

Jasmine green tea 茉莉绿茶 \$ 7.50

## Hot drinks 热饮

### COFFEES 咖啡

Single espresso \$ 4.50  
特浓咖啡

Double espresso \$ 5.50  
双倍特浓咖啡

Black coffee \$ 5.50  
黑咖啡

Black coffee with whipped cream \$ 6.50  
黑咖啡配鲜奶油

Café macchiato \$ 5.00  
咖啡玛奇朵  
single shot 特浓 \$ 5.00  
double shot 双倍 \$ 6.00

Café latte \$ 7.50  
拿铁

Cappuccino \$ 7.50  
卡布奇诺

Flat white \$ 7.50  
平白咖啡

Mocha \$ 8.00  
摩卡

## Cold drinks 冷饮

### ICED BEVERAGES 特调冰饮

Old-fashioned iced chocolate “L’Africain” 传统 “L’Africain” 冰巧克力	\$ 13.00
Angelina mixed iced tea 安吉丽娜混合冰茶	\$ 9.50
Iced coffee 冰咖啡	\$ 7.50
Iced mocha 冰摩卡	\$ 9.00
Iced latte 冰拿铁	\$ 8.50
Iced cappuccino 冰卡布奇诺咖啡	\$ 8.50

### FRUIT JUICES 果汁

Fruit juice 果汁 orange, grapefruit, lemon or apple 橙子, 西柚, 柠檬或苹果	\$ 7.00
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### WATER AND SODAS 水及苏打饮品

Soft drinks 汽水 Coca-cola, Coca-cola light, Sprite 可口可乐, 健怡可乐, 雪碧	\$ 7.00
Bottled water 瓶装水 Evian still water or Badoit sparkling water 纯净水或气泡水	
33cl	\$ 4.00
75cl	\$ 6.00

## Alcoholic drinks 酒类

### WINE 葡萄酒

House white wine 白葡萄酒 Di Vi Pinot Grigio Delle Dolomiti Igt Gocce Di Terra Italy, 2017 意大利干白 <i>Crisp, subtle fruits and floral, dry and high acid</i>	(G)单杯 \$ 17.00	(B)一瓶 \$ 68.00
House red wine 红葡萄酒 Ciacci Piccolomini Di Montalcino Rosso Italy, 2019 意大利干红 <i>Red berries, earth and minerality, spice and wild herb</i>	(G)单杯 \$ 18.00	(B)一瓶 \$ 88.00
Rose 桃红葡萄酒 Domaine Du Pegau Pink Pegau Rosé France, 2017 法国桃红 <i>Bright salmon colour with nose of gooseberry, raspberry, tangy</i>	(G)单杯 \$ 18.00	(B)一瓶 \$ 88.00
Sparkling 气泡酒 Adami Dei Casel Prosecco Extra Dry Italy, 2019 意大利气泡酒 <i>Light refreshing, apple, white flower</i>	(G)单杯 \$ 18.00	(B)一瓶 \$ 88.00

### WHITE WINE 白葡萄酒

Vincent Bachelet Bourgogne Blanc Chardonnay France, 2017 法国霞多丽 <i>Dry, full body, hints of apple, melon, creamy, lightly toasty</i>	(B)一瓶 \$ 98.00
Ferraton Saint Peray Le Mialan Blanc France, 2011 法国罗纳河谷干白 <i>White fruits compoté, stewed fruits, hazelnut, citrus</i>	(B)一瓶 \$ 88.00
Domaine de Congy Pouilly Fumé Blanc France, 2018 法国长相思 <i>Aroma of apple, pear and white peach with layers of smoky, flinty mineral</i>	(B)一瓶 \$ 128.00

## Alcoholic drinks 酒类

### RED WINE 红葡萄酒

Vincent Girardin Bourgogne Rouge Cuvée Saint Vincent  
France, 2018 法国勃艮第红酒 (B)一瓶  
\$ 98.00  
*Raspberry, strawberry, cherry with subtle spice and vanilla*

Château Peyrabon Haut-Médoc  
France, 2009 法国波尔多干红 (B)一瓶  
\$ 158.00  
*Black current, black cherry, frost floor, leather, spice, earthy, full body*

### SWEET WINE 甜白葡萄酒

Oremus Tokaji Late Harvest 500ml  
Hungary, 2013 匈牙利甜白 (B)一瓶  
\$ 98.00  
*Fresh, clean floral and citrus, balance and medium bodied sweet wine*

### BOTTLED BEER 瓶装啤酒

Tiger Beer (330ml) 虎牌啤酒 \$ 12.00

Heineken (330ml) 喜力啤酒 \$ 12.00

Carlsberg (330ml) 嘉士伯啤酒 \$ 14.00

Guinness (330ml) 健力士啤酒 \$ 16.00

1664 blanc (330ml) 可倫堡1664啤酒 \$ 16.00

## Our Locations 分店地址

### SINGAPORE 新加坡

2 Bayfront Avenue, Canal Level #B2-89/89A,  
Marina Bay Sands, Singapore 018972

### PARIS 法国

Rivoli  
Musée du Louvre  
Musée du Luxembourg  
Boutique Bac

### VERSAILLES 法国

Château de Versailles, Pavillon d'Orléans  
Domaine de Trianon

### LYON-VILLEFONTAINE 法国

The Village Outlet, Parc du Couvent

### INTERNATIONAL 国际

Bahrain, China, Japan, Kuwait,  
United States, Qatar, Saudi Arabia, Singapore,  
United Arab Emirates

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