

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 Rumpelmeyer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秘密...



Breakfast until 2.30 pm
早餐 下午2.30前

PARISIAN BREAKFAST 巴黎早餐

\$ 27.00

Tea, coffee or Angelina hot chocolate

茶, 咖啡或安吉丽娜热巧克力

Freshly squeezed fruit juice, orange, grapefruit or lemon

鲜榨果汁, 橙子, 西柚或柠檬

Mini viennoiseries, croissant, chocolate-filled pastry, raisins pastry

迷你酥皮糕点, 牛角包, 巧克力夹心糕点, 葡萄干糕点

Bread roll, butter, Angelina jam, honey and chestnut cream

面包卷, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

ANGELINA BREAKFAST 安吉丽娜早餐

\$ 37.00

Tea, coffee or Angelina hot chocolate

茶, 咖啡或安吉丽娜热巧克力

Freshly squeezed fruit juice, orange, grapefruit or lemon

鲜榨果汁, 橙子, 西柚或柠檬

Mini viennoiseries, croissant, chocolate-filled pastry, raisins pastry

迷你酥皮糕点, 牛角包, 巧克力夹心糕点, 葡萄干糕点

Bread roll, butter, Angelina jam, honey and chestnut cream

面包卷, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

Eggs "My Way" prepared as you wish, scrambled, fried, soft-boiled, omelette

自选鸡蛋, 西式炒蛋, 煎蛋, 嫩煮蛋, 煎蛋饼

Fruit salad

水果沙拉

Angelina Brunch until 2.30 pm
安吉丽娜早午餐 下午2:30前

§ 49.00

Tea, coffee or Angelina hot chocolate

茶, 咖啡或安吉丽娜热巧克力

Freshly squeezed fruit juice, orange, grapefruit or lemon

鲜榨果汁, 橙子, 西柚或柠檬

Mini viennoiseries, croissant, chocolate-filled pastry, raisins pastry

迷你酥皮糕点, 牛角包, 巧克力夹心糕点, 葡萄干糕点

Bread roll, butter, Angelina jam, honey and chestnut cream

面包卷, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

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Eggs Benedict, hollandaise sauce,

smoked salmon or streaky bacon

班尼迪克蛋, 荷兰酱

熏三文鱼或五花肉培根

or

Angelina croissant, scrambled eggs,

ham or smoked salmon

安吉丽娜牛角包, 炒鸡蛋,

火腿或熏三文鱼

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Fruit salad

水果沙拉

or

Pain perdu style brioche

法式奶油吐司

Turkey bacon and chicken ham are available upon request.

火鸡培根和鸡肉火腿可应要求提供。

Prices are subject to 10% service charge and prevailing government taxes

价格需加收10%的服务费和现行政府征税

Breakfast until 2.30 pm

早餐 下午2:30前

À LA CARTE 单点菜单

Angelina croissant, scrambled eggs and choice of :

安吉丽娜牛角包, 炒鸡蛋并可选择

Ham 火腿

\$ 15.00

Smoked salmon 熏三文鱼

\$ 16.00

Eggs "My Way" prepared as you wish, scrambled,
fried, soft-boiled, omelette

\$ 13.00

自选鸡蛋, 西式炒蛋, 煎蛋, 嫩煮蛋, 煎蛋饼

Eggs Benedict, hollandaise sauce and choice of :

班尼迪克蛋, 荷兰酱并可选择

Streaky bacon 五花肉培根

\$ 23.00

Smoked salmon 熏三文鱼

\$ 23.00

Toasts, butter, Angelina jam, honey and chestnut cream

\$ 12.00

吐司, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

Pain perdu style brioche

\$ 15.00

法式奶油吐司

Fruit salad

\$ 12.00

水果沙拉

Turkey bacon and chicken ham are available upon request.

火鸡培根和鸡肉火腿可应要求提供。

Prices are subject to 10% service charge and prevailing government taxes

价格需加收10%的服务费和现行政府征稅

Eggs 11.30 am onwards

鸡蛋 上午11:30后

Plain omelette, mesclun salad \$ 13.00
原味煎蛋饼, 法式杂菜沙拉

Angelina omelette, ham, cheese, mushrooms, tomatoes, mesclun salad \$ 18.00
安吉丽娜煎蛋饼, 火腿, 奶酪, 蘑菇, 番茄, 法式杂菜沙拉

Truffle omelette, mushrooms, truffle carpaccio, mesclun salad or seasonal vegetables \$ 20.00
松露煎蛋饼, 蘑菇, 松露生肉片, 法式杂菜沙拉或时令蔬菜

Angelina croissant, scrambled eggs and choice of :
安吉丽娜牛角包, 炒鸡蛋并可选择

Ham 火腿 \$ 15.00

Smoked salmon 熏三文鱼 \$ 16.00

Eggs "My Way" prepared as you wish, scrambled, fried, soft-boiled, omelette \$ 13.00
自选鸡蛋, 西式炒蛋, 煎蛋, 嫩煮蛋, 煎蛋饼

Truffle scrambled eggs \$ 19.00
松露炒蛋

Eggs Benedict, hollandaise sauce and choice of :
班尼迪克蛋, 荷兰酱并可选择

Streaky bacon 五花肉培根 \$ 23.00

Smoked salmon 熏三文鱼 \$ 23.00

Turkey bacon and chicken ham are available upon request.
火鸡培根和鸡肉火腿可应要求提供。

Club sandwiches 11.30 am onwards

总会三明治 上午11.30后

- Angelina, chicken fillet, bacon, hard-boiled egg, French fries or lettuce heart** \$ 20.00
安吉丽娜三明治, 鸡胸肉, 培根, 全熟蛋, 薯条或生菜心
- Scandinavian, smoked salmon, hard-boiled egg, fresh goat cheese, French fries or lettuce heart** \$ 19.00
斯堪的纳维亚三明治, 熏三文鱼, 全熟蛋, 新鲜山羊奶酪, 薯条或生菜心
- Vegetarian, hard-boiled egg, avocado, cucumber, tomato, radish, feta cheese cream, French fries or lettuce heart** \$ 18.00
素食三明治, 全熟蛋, 牛油果, 黄瓜, 番茄, 小萝卜, 菲达奶酪芝士, 薯条或生菜心

Savoury break from 11.30 am onwards

美食小憩 上午11.30后

- Croque-Monsieur, ham, cheese, mesclun salad** \$ 21.00
法式三明治, 火腿, 奶酪, 法式杂菜沙拉
- Croque-Madame, ham, cheese, fried egg, mesclun salad** \$ 23.00
法式三明治, 火腿, 奶酪, 煎蛋, 法式杂菜沙拉
- Traditional quiche Lorraine, mesclun salad** \$ 18.00
洛林乳蛋饼, 法式杂菜沙拉
- Vegetarian quiche, carrot, zucchini, onion, mesclun salad** \$ 17.00
素食乳蛋饼, 胡萝卜, 西葫芦, 洋葱, 法式杂菜沙拉

Turkey bacon and chicken ham are available upon request.
火鸡培根和鸡肉火腿可应要求提供。

Salads 11.30 am onwards
沙拉 上午11.30后

Caesar salad, chicken supreme, Parmesan, croutons, § 21.00
romaine lettuce heart, caesar dressing

凯撒沙拉, 鸡胸肉, 帕玛森芝士, 烤碎面包块, 罗马生菜心,
凯撒沙拉酱

Singapore salmon salad, smoked salmon, fresh goat cheese, § 26.00
avocado, tomatoes on the vine, grapefruit, romaine lettuce,
lemon dressing or roasted sesame dressing

新加坡三文鱼沙拉, 熏三文鱼, 新鲜山羊奶酪, 牛油果,
连枝番茄, 西柚, 罗马生菜, 柠檬酱汁或烤芝麻酱汁

Starters 11.30 am onwards
前菜 上午11.30后

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| Traditional onion soup
传统洋葱汤 | \$ 18.00 |
| Seared scallop, croutons, cocktail mushrooms, chicken broth
烤扇贝, 烤碎面包块, 鸡尾酒蘑菇, 鸡汤 | \$ 20.00 |
| Smoked salmon, blinis, lemon and chives cream
熏三文鱼, 薄饼, 柠檬和香葱奶油 | \$ 18.00 |

DAILY MAIN COURSE 本日推荐主菜

Main courses 11.30 am onwards

主菜 上午11.30后

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| Chicken supreme, seasonal vegetables, veloute sauce
鸡胸肉, 时令蔬菜, 白沙司 | \$ 29.00 |
| Beef fillet, mashed potatoes, sautéed asparagus, veal juice
烤牛柳, 土豆泥, 炒芦笋, 小牛肉汁 | \$ 48.00 |
| Creamy asparagus risotto, Parmesan cream, rocket salad
奶油芦笋烩饭, 帕玛森奶油, 芝麻菜沙拉 | \$ 22.00 |
| Truffle ravioli, Parmesan cream, rocket salad
松露意式水饺, 帕玛森奶油, 芝麻菜沙拉 | \$ 29.00 |
| Pan-seared Barramundi fillet, caponata, grilled asparagus
锅烤鲈鱼片, 茄子沙拉, 烤芦笋 | \$ 32.00 |
| King prawn pappardelle pasta, zucchini, fennel, seafood cream
大虾宽意面, 西葫芦, 小茴香, 海鲜奶油 | \$ 29.00 |

Side dishes 配菜

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|---|----------|
| French fries
炸薯条 | \$ 8.00 |
| Truffle fries
松露薯条 | \$ 12.00 |
| Roasted seasonal vegetables
烤时令蔬菜 | \$ 12.00 |

Pastrics 甜品

OUR SIGNATURE 招牌甜品

Mont-Blanc

Meringue, light whipped cream, chestnut cream vermicelli

蛋白酥, 淡奶油, 栗子蓉

\$ 15.00

THE CLASSICS 经典甜品

Éclair chocolat

Chou pastry, dark chocolate cream filling, chocolate icing

泡芙, 黑巧克力奶油夹心, 巧克力糖衣

\$ 12.00

Paris-New York

Chou pastry, pecan praline light cream, crunchy pecan praline heart

泡芙, 核桃果仁奶油, 松脆核桃仁

\$ 15.00

Opéra

Almond chocolate biscuit soaked in coffee, crunchy praline biscuit, coffee and milk chocolate

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

\$ 14.00

Tarte citron

Sweet pastry, smooth lemon cream, vanilla marshmallows

甜酥皮, 软滑柠檬奶油, 香草棉花糖

\$ 11.00

Chou café

Chou pastry, coffee cream, crunchy dark chocolate, coffee heart, coffee whipped cream, dark chocolate discs, coffee bean

泡芙, 核桃果仁奶油, 松脆核桃仁

\$ 15.00

Pastries 甜品

THE NEW COLLECTION 新品上市

Mont-Blanc praliné \$ 16.00

Meringue, light whipped cream, traditional creamy praline heart, chestnut cream vermicelli, gingerbread shards
蛋白酥, 淡奶油, 传统奶油果仁夹心, 栗子奶油细粉, 姜饼碎片

Vénus \$ 14.00

Crunchy crumble, light rose mousse, raspberry-lychee heart
酥脆面包屑, 淡玫瑰慕斯, 树莓荔枝夹心

Délice exotique \$ 14.00

Crunchy coconut biscuit, passion fruit cream filling, almond sponge cake, mango cream filling, light vanilla mousse, grated coconut
酥脆椰子饼干, 西番莲奶油夹心, 杏仁海绵蛋糕, 芒果奶油夹心, 淡香草慕斯, 碎椰肉

Pompadour \$ 14.00

Macaroon biscuit, light pistachio cream, honey-raspberry compote, fresh raspberries
马卡龙饼干, 淡开心果奶油, 蜂蜜树莓蜜饯, 新鲜树莓

Haussmann \$ 14.00

Dark chocolate croustillant, chocolate ganache, chocolate joconde sponge, caramel and chocolate ganache, caramel mousse, caramel icing
黑巧克力脆皮, 巧克力甘纳许, 巧克力乔孔达海绵, 焦糖和巧克力甘纳许, 焦糖慕斯, 焦糖糖衣

Succès noisette \$ 15.00

Hazelnut dacquoise biscuit, whipped hazelnut cream, crunchy praline heart, nuts
酥皮果仁蛋卷, 生榛子奶油, 酥脆果仁夹心, 坚果

Macaroons 马卡龙

Choice of four small macaroons \$ 13.00
自选四款小马卡龙

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
Earl Grey tea 格雷伯爵茶
Blackcurrant 黑加仑
Raspberry 树莓
Lemon 柠檬

MACAROON BOXES 马卡龙礼盒

Mini macaroons, luxury box 8 pieces \$ 24.00
迷你马卡龙, 八款装豪华礼盒

Mini macaroons, luxury box 18 pieces \$ 50.00
迷你马卡龙, 十八款装豪华礼盒

Ice creams 冰淇淋

Vanilla, strawberry, chocolate
香草, 草莓, 巧克力

Choice of 2 flavours \$ 12.00
选择两款口味

Choice of 3 flavours \$ 16.00
选择三款口味

Hot drinks 热饮

HOT CHOCOLATE 热巧克力

Old-fashioned hot chocolate “L’Africain”
传统“L’Africain”热巧克力”

§ 13.00

TEAS 茶品

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

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

N° 226 cocoa tea, teas from China and Ceylan with cocoa,
almond and rose petals flavours § 9.50
N° 226 可可茶, 中国茶和锡兰茶调和可可, 杏仁及玫瑰花瓣

Breakfast tea, Darjeeling tea, Earl Grey tea, Mint green tea, § 7.50
jasmine green tea, China smoked tea
早餐茶, 大吉岭茶, 格雷伯爵茶, 薄荷绿茶, 茉莉绿茶,
正山小种红茶

Hot drinks 热饮

COFFEES 咖啡

Single espresso 特浓咖啡	\$ 4.50
Double espresso 双倍特浓咖啡	\$ 5.50
Black coffee 黑咖啡	\$ 5.50
Black coffee with whipped cream 黑咖啡配鲜奶油	\$ 6.50
Café latte 咖啡配热奶	\$ 7.50
Cappuccino 卡布奇诺	\$ 7.50

Cold drinks 冷饮

ICED BEVERAGES 特调冰饮

Old-fashioned iced chocolate “L’Africain” 传统“L’Africain”巧克力冰饮	\$ 13.00
Angelina mix iced tea 安吉丽娜混合冰茶	\$ 9.50
Iced coffee 冰咖啡	\$ 7.50

FRUIT JUICES 果汁

Freshly squeezed fruit juice, orange, grapefruit or lemon 鲜榨果汁, 橙子, 西柚或柠檬	\$ 10.00
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BEER, WATERS AND SODAS 啤酒, 水及苏打饮品

Soft drinks Coca-Cola, Coca-Cola light, Coca-Cola zero 软饮料 瓶装水 可口可乐, 健怡可乐, 零度可乐	\$ 7.00
Bottled water (still or sparkling) 瓶装水 (纯净水或苏打水)	33cl \$ 4.00 75cl \$ 6.00
Tiger Beer (Can) 啤酒 (灌装)	\$ 12.00

Wine list 酒单

	Glass 杯	Bottle 瓶
FRANCE - HOUSE POUR 法国 - 本店品牌	15cl	75cl
Alsace, Ringenbach & Fils Muscat d'Alsace 2012 White	\$ 17	\$ 75
Southern Rhone, Famille Perrin 'Perrin Reserve' CDR 2016 White	\$ 18	\$ 85
Famille Perrin 'Perrin Reserve' CDR 2015 Red	\$ 17	\$ 75
Bordeaux, Cheval Noir Bordeaux 2014 Red	\$ 18	\$ 85
WHITE WINES 白葡萄酒		
Loire, Château Favray Pouilly Fumé 2016		\$ 95
Burgundy, Maconnals, Louis Latour Pouilly-Fuissé 2015		\$ 115
RED WINES 红葡萄酒		
Burgundy, Beaujolais, Louis Latour Bourgogne Pinot Noir 2015		\$ 95
Bordeaux, Saint-Emilion, Cheval Noir Saint-Emilion 2015		\$ 115

Corkage fee \$50
开瓶费 \$50

Prices are subject to 10% service charge and prevailing government taxes
价格需加收10%的服务费和现行政府征税

Champagnes 香槟

Bottle
瓶
75cl

Southern Rhone, Miraval Côtes de Provence
2016

¥ 95

Charles Heldsieck Brut Réserve

¥ 135

Corkage fee ¥50
开瓶费 ¥50

Prices are subject to 10% service charge and prevailing government taxes
价格需加收10%的服务费和现行政府征税



angelina-paris.fr/en

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Our Locations 分店地址

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FRANCE 法国

Rivoli

Musée du Louvre

Musée du Luxembourg

Boutique Bac

Hausmann

Palais des Congrès

Château de Versailles, Pavillon d'Orléans

Château de Versailles, Petit Trianon

INTERNATIONAL 国际

China, Japan, Qatar,

United Arab Emirates, Lebanon, Kuwait, Saudi Arabia, Oman

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