

WEEKEND BRUNCH

周末香檳早午餐

GRAN SELEZIONE DI TIPICITA' ITALIANE

NICHOLINI'S ANTIPASTI SELECTION,
DAILY SOUP, CAESAR SALAD
精選頭盤, 時令湯品, 凱撒沙律

UOVA AFFOGATE

POACHED EGGS, WHITE ASPARAGUS, CULATELLO,
HOLLANDAISE SAUCE
水煮雞蛋, 白蘆筍, 風乾火腿, 蛋黃醬

OR

OMELET AGLI ASPARAGI ED ERBE FINI

WHITE ASPARAGUS OMELETTE WITH FRESH HERBS
白蘆筍奄列配香草

GRAN PIATTO DI CROSTACEI

NICHOLINI'S CRUSTACEAN PLATTER
海鮮拼盤

PIATTI PRINCIPALI

HOMEMADE PASTA & MAINS
意大利麵及主菜

PASTICCERIA

NICHOLINI'S DESSERT PLATTER
精選甜品

- BEVERAGE SELECTION -

PERRIER-JOUËT GRAND BRUT CHAMPAGNE, BEER,
RED AND WHITE WINES SELECTED BY SOMMELIER TEAM

ADULT

\$698

CHILD (AGED 4-12)

\$318

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER

如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE

所有價目另加一服務費, 均以港元計算

HOMEMADE PASTA AND MAINS

意大利麵及主菜

TROFIE LIGURI

TRADITIONAL LIGURIA PASTA,
ALASKAN KING CRAB, SPICY N'DUJA PORK SAUSAGE, TOMATOES
自家手製麵, 皇帝蟹, 辣肉腸, 蕃茄

GNOCCHI

WHITE VEAL RAGOUT, POMINO WINE SAUCE,
CASTELMAGNO CHEESE
薯糰, 牛仔, 白酒, 意大利芝士

AGNOLOTTI DEL PLIN

PORCINI CREAM, PECORINO CHEESE, BLACK TRUFFLES
意大利雲吞, 牛肝菌忌廉, 山羊芝士, 黑松露

MERLUZZO

COD FISH IN MEDITERRANEAN STYLE, TOMATO SAUCE,
TAGIASCHE OLIVES, SEASONAL VEGETABLES
智利鱸魚, 橄欖, 番茄汁

AGNELLO

ROASTED LAMB RACK, WHITE POLENTA,
CAPONATA, ROSEMARY OIL
燒羊鞍, 玉米糕, 雜菜, 迷迭香

TAGLIATA

ANGUS BEEF TAGLIATA, MARINATED ZUCCHINI,
TOMATO MUSTARD
安格斯西冷薄片, 意式醃青瓜, 番茄芥末

LE VERDURE

ROAST POTATOES, FRENCH FRIES, SAUTÉED SPINACH, PEPPERONATA
焗馬鈴薯, 薯條, 炒菠菜, 意式蕃茄燉甜椒