

APPETIZERS 頭盤

NICHOLINI'S ANTIPASTI

SELECTION OF ICONIC ANTIPASTI, CAESAR SALAD
AND SOUP OF THE DAY

精選意寧谷頭盤

OR

BURRATA PUGLIESE (GF)

BURRATA, PARMA HAM, BASIL PESTO, ARUGULA SALAD

水牛芝士, 巴馬火腿, 香草醬, 火箭菜

OR

MINISTRONE GENOVESE (V)

TRADITIONAL VEGETABLE SOUP

傳統意大利雜菜湯

OR

CAPELANTE

ADD \$100

PAN-FRIED HOKKAIDO SCALLOPS, SAFFRON CACCIUCCO CREAM,

CRISPY TUSCAN BREAD, GREEN BEANS

北海道帶子, 番紅花忌廉, 意式脆麵包, 青豆

PASTA 意大利麵

CAPELLINI

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE, BASIL

天使麵, 龍蝦, 蕃茄汁, 香草

OR

FUSILLI

MUSHROOM SAUCE, GUANCIALE, PECORINO

螺絲粉, 蘑菇汁, 風乾豬面頰, 山羊芝士

OR

CAVATELLI CACIO & PEPE (V)

PECORINO, BLACK PEPPER

貓耳粉, 山羊芝士, 黑胡椒

OR

TAGLIATELLE

ADD \$100

HOMEMADE SQUID INK PASTA, TIGER PRAWNS, ASPARAGUS

自家製墨汁意大利麵, 虎蝦, 露筍

MAIN COURSES 主菜

BRANZINO (GF)

PAN-FRIED SEABASS, CAULIFLOWER PURÉE,
ZUCCHINI TRIFOLATI, SUNDRIED TOMATOES
煎鱸魚, 小胡瓜, 蕃茄乾, 椰菜花蓉

OR

AGNELLO

ROASTED LAMB RACK, SOFT POLENTA, CAPONATA, MINT OIL
燒羊鞍, 玉米糕, 燴雜菜, 薄荷油

OR

TAGLIATA (GF)

ANGUS BEEF, MARSALA SAUCE, POTATO CREAM, CARROTS
薄片安格斯西冷, 瑪莎拉酒汁, 薯蓉, 甘筍

OR

FILETTO DI MANZO (GF) ADD \$100

GRILLED BEEF TENDERLOIN, PARMESAN,
ARUGULA SALAD, BALSAMIC VINEGAR
扒牛柳, 巴瑪臣芝士, 火箭菜沙律, 意大利黑醋

DESSERTS 甜品

CREAM BRÛLÉE (GF)

COINTREAU
法式焦糖燉蛋, 橙酒

OR

TIRAMISU

意大利芝士蛋糕

OR

CHOCOLATE & AMARETTI SEMIFREDDO

RUM FLAVOURED CRÊPE ANGLAISE, CHESTNUTS
朱古力奶凍, 意式酒漬薄餅, 栗子, 意式奶醬

OR

VANILLA GELATO

MARINATED BERRIES, CLEMENTINE COULIS,
PISTACHIO TUILE
雲呢拿雪糕, 雜莓, 柑橘醬, 開心果薄脆

OR

FRESH FRUIT PLATTER (GF)

鮮菓碟

4 COURSE \$ 528

3 COURSE \$ 498

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