

WHITE TRUFFLE MENU

ALL DISHES ARE SERVED WITH WHITE TRUFFLE FROM ITALY
每款菜餚均配上意大利白松露

UOVO ORGANICO

SCRAMBLED ORGANIC EGG, FONTINA CHEESE

炒有機蛋, 意大利芝士

HK\$ 550 | HK\$ 300 [TASTING PORTION]

CARPACCIO ALLA NICHOLINI'S

ANGUS BEEF CARPACCIO, GARDEN SALAD, PESTO, 24-MONTHS AGED PARMESAN

安格斯生牛肉薄片, 田園沙律, 香草醬, 巴瑪臣芝士

HK\$ 550 | HK\$ 300 [TASTING PORTION]

FEGATO GRASSO

PAN-FRIED FOIE GRAS, JERUSALEM ARTICHOKE,
SWEET SHALLOTS

煎鵝肝, 耶路薩冷朝鮮蓴, 甜蔥

HK\$ 620 | HK\$ 320 [TASTING PORTION]

TAJARIN

HOMEMADE PASTA, OCCELLI BUTTER

自家製意大利蛋麵, 牛油

HK\$ 580 | HK\$ 300 [TASTING PORTION]

RISOTTO ALL' ANTICO PIEMONTE

BAROLO AND VEAL SAUCE, ITALIAN SAUSAGE, ACQUERELLO RISOTTO

意大利飯, 紅酒汁, 意大利肉腸

HK\$ 580 | HK\$ 300 [TASTING PORTION]

LITTLE NICHOLINI'S
HOMEMADE RAVIOLI, MASCARPONE CHEESE

自家製意大利雲吞, 芝士醬

HK\$ 630 | HK\$ 330 [TASTING PORTION]

BACCALA

PAN-FRIED COD FISH, CARROT PURÉE, ROASTED CHESTNUTS,
MARINATED CELERY ROOT, SUNDRIED TOMATOES

香煎鱈魚, 甘筍蓉, 栗子, 芹菜根蓉, 蕃茄乾

HK\$ 650

VITELLA

ROASTED ITALIAN VEAL TENDERLOIN, BRUSSEL SPROUTS,
PORCINI & MOREL MUSHROOMS, JERUSALEM ARTICHOKE CREAM

香烤意大利牛仔柳, 小椰菜, 牛肝菌, 羊肚菌, 朝鮮薊醬

HK\$ 650

MANZO

PAN-FRIED BEEF TENDERLOIN, BAROLO SAUCE, GOOSE LIVER

香煎澳洲牛柳, 鵝肝, 意大利紅酒汁

HK\$ 750

WHITE TRUFFLE

白松露

每克 HK\$ 130 PER GRAM

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