

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

MINISTRONE GENOVESE

ITALIAN VEGETABLES SOUP
傳統意大利雜菜湯

OR

STRACCIATELLA

SMOKED STRACCIATELLA CHEESE, MARINATED TOMATOES, BASIL PESTO
煙燻芝士, 醃車厘茄, 羅勒香草

OR

CAPASANTA & OSTRICA

HOKKAIDO SCALLOPS, PURPLE POTATO ESPUMA
BLACK TRUFFLE, OYSTER SORBET
北海道帶子, 紫薯泡沫, 黑松露, 蠔雪葩

ADD \$150

PASTA 意大利麵

CAPELLINI

ANGEL HAIR, BOSTON LOBSTER,
TRADITIONAL TOMATO SAUCE, FRESH BASIL
天使麵, 波士頓龍蝦, 蕃茄汁

OR

CAVATELLI

CACIO E PEPE STYLE, BLACK PEEPER, PECORINO CHEESE
貓耳粉, 黑胡椒, 山羊芝士

OR

TAJARIN AL DOPPIO BURRO

BUFFALO DOUBLE BUTTER SAUCE, PARMESAN CHEESE, BLACK TRUFFLE
自家製蛋麵, 厚水牛油, 芝士, 黑松露

ADD \$200

MAIN COURSES 主菜

BARRAMUNDI

PAN-FRIED, SMOKED MASHED POTATO,
PICKLED RED CABBAGES, SWEET PEAS, WHITE WINE REDUCTION
煎盲鱮魚, 醃紅椰菜, 青豆沙律, 白酒汁

OR

AGNELLO

GRILLED LAMB RACK, MASHED PUMPKIN,
GRILLED ENDIVE, HONEY MUSTARD SAUCE
烤羊鞍, 烤菊苣, 蜜糖芥末醬

OR

WAGYU DUO

AUSTRALIAN M7 SIRLOIN AND SLOW COOKED AUSTRALIAN BEEF CHEEK,
WHITE POLENTA, COMPRESSED PLUM, CHIANTI WINE REDUCTION
M7澳洲西冷, 慢煮牛臉頰, 白玉米糕, 紅酒汁

ADD \$300

DESSERTS 甜品

PANNA COTTA

VANILLA, STRAWBERRY FOAM
意式奶凍, 雲呢拿, 草莓泡沫

OR

TIRAMISU

MASCARPONE CREAM, COFFEE GELATO, VANILLA SAUCE
傳統意大利芝士蛋糕

OR

GELATI O SORBETTI

SELECTION OF ICE CREAM OR SHERBET
精選雪糕或雪葩

OR

FRUTTA

SEASONAL FRESH FRUITS
鮮菓碟

OR

COME SE FOSSE UN MOJITO

MOJITO WHITE CHOCOLATE MOUSSE, LIME COMPOSITION, MINT
莫吉托半冷甜點, 白朱古力慕絲, 青檸檬, 薄荷

ADD \$80

4 COURSE MENU \$ 598

3 COURSE MENU \$ 568

2 COURSE MENU \$ 538

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK THE MANAGER.
我們的食物和飲料可能含有微量過敏原, 因為我們的廚房是一個可能存在任何過敏原的環境。
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