

APPETIZERS 頭盤

NICHOLINI'S ANTIPASTI

SELECTION FROM THE ANTIPASTI TABLE, CAESAR SALAD
AND SEASONAL SOUP
精選意寧谷頭盤

OR

MINISTRONE GENOVESE

ITALIAN VEGETABLES SOUP
意大利雜菜湯

OR

STRACCIATELLA & MELONE

STRACCIATELLA CHEESE, COMPRESSED MELON, AVOCADO CREAM
CHERRY TOMATOES COULIS, BASIL SPONGE
煙燻芝士, 蜜瓜, 牛油果忌廉, 車厘茄醬

OR

CARPACCIO CAPASANTA

HOKKAIDO SCALLOPS CRUDO, MEDITERRANEAN HERBS, ADD \$150
MARINATED BEETROOT, YUZU GEL, OSETRA CAVIAR
北海道帶子刺身, 香草, 醃甜菜頭, 柚子啫喱, 魚子醬

PASTA 意大利麵

CAPELLINI

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

OR

ORECCHIETTE

ITALIAN SAUSAGE RAGOUT, MUSHROOMS CREAM SAUCE
硯殼粉, 意大利肉腸醬, 蘑菇忌廉汁

OR

TAGLIOLINI

SLOW COOKED FINE DE CLAIRE OYSTER, SAFFRON INFUSION, ADD \$200
SMOKED AUBERGINE CREAM,
意大利麵條, 慢煮生蠔, 藏紅花, 煙燻茄子忌廉

MAIN COURSES 主菜

MERLUZZO

PAN-FRIED ATLANTIC COD FISH, TOMATO GUAZZETTO

BLACK MUSSELS

煎鱈魚, 蕃茄醬, 黑青口

OR

AGNELLO

GRILLED AUSTRALIAN LAMB RACK, EGGPLANT CAPONATA

ROASTED ROMANESCO, RED WINE REDUCTION

扒羊鞍, 茄子, 羅馬花椰菜, 紅酒汁

OR

WAGYU DUO

GRILLED AUSTRALIAN M7 SIRLOIN IN CHARCOAL ONION CRUST

BEEF CHEEK CROQUET, APRICOT MUSTARD, RHUBARB

扒澳洲和牛M7西冷, 洋葱炭粉末, 炸牛面頰, 杏脯芥末, 大黃

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于任何過敏原的環境。

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