



Served to Table

Seasonal Oysters

Beef Tartare with Caviar

Tiger Prawn and Avocado Crostini

Omelette with Chive and Wild Mushrooms

Poached Egg with Roasted Pumpkin and Black Truffle Espuma

Sinful Desserts

Signature Tiramisu, Dessert platter (3 kinds),
Strawberries Romanoff, Churros

Mains

Please choose one from our selection

Beef Tagliata

Arugula Salad, Parmesan Cheese, Black Truffle Sauce

Barramundi Fillet

Pumpkin Mousseline, Roasted Celery Root, Fried Kale, Verjus

Provençal Rack of Lamb

Soft Polenta, Chanterelle Mushrooms Trifolati

Spanish Seafood Casserole

Chorizo, Cherry Tomatoes

Cannelloni

Porcini Mushrooms, Ricotta Cheese, Fresh Tomato Sauce, Basil

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

Boston Lobster, Snow Crab Legs, King Prawns, Mussels, Whelks

Seafood Crudo

Tuna Carpaccio, Octopus Salad, Crab Salad, Smoked Salmon

Antipasti

Premium Cold Cuts, Raspadura, Mozzarella Cheese, Artisan Cheese, Cream of Tomato

Mediterranean Delights

Spanish Paella, San Daniele Ham, Cacciucco alla Livornese, Sicilian Arancini

Carving Station

Australian Prime Rib, Tuscan Porchetta, German Sausages

Nicholini's Homemade Pasta Station

Free-flow Drinks

Juices | Soft Drinks | Mocktails HK\$988

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails | Draught Beer HK\$1,188
Child (aged 4-11) HK\$588